

in the power of consumer choices, as well as leaders from the environmental, intellectual, and restaurant community.

FSM: What do you see as the main challenges facing responsible stewardship of America's waters?

Seaver: The single biggest challenge is that we, as a culture, do not identify with maritime communities, with agrarian communities. When it comes to sustainable seafood, we often limit our thinking to the environment rather than see its entire context as purposed with thriving human communities wholly dependent on resilient ecosystems. It is our effort to create community engagement and offer social license to fishing communities that is the key to developing an engaged constituency of seafood champions. It's also very important that we work to communicate the importance of fisheries throughout this nation's history. Because when we understand why seafood mattered to us, then we may begin to decide and communicate that seafood matters to us still.

FSM: Do you think people are "getting" how critical this is? If not, what else needs to be done, in your opinion?

Seaver: As we become increasingly aware of the limitations of terrestrial food production, it is with great

enthusiasm that we look to nearly three quarters of this planet, the ocean, as our opportunity to be architects of sustainable food systems that will help to revolutionize food production on a global scale. By speaking of seafood, as opportunity and as an aspirational food, we author a narrative about sustaining our wild capture heritage and how fishermen are an essential asset to the apprentice industry of aquaculture. There is an inextricable link between our past and future.

FSM: What would you ask other restaurants/chefs to do to contribute to the health of America's waters? What would you suggest to seafood consumers?

Seaver: Simply put, any solution begins with increased consumption of seafood. Until we as Americans aspire to eat this healthiest of animal proteins, and to use our consumer dollars to invest in sustainable and best practices within the seafood industry, we will not see the widespread implementation of solutions.

Proceeds from the January event will benefit Anacostia Riverkeeper, an advocacy group aimed towards protecting and restoring the Anacostia River for all, and the Oyster Recovery Partnership, which strives to create a self-sustaining oyster population through ecological restoration that expands economic opportunities in the Chesapeake and coastal bays.

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CORRECTIONS

"I Said Upside Down – You're Turning Me"

Yes, those are lyrics from the Diana Ross song, "Upside Down." Sadly, that's what readers had to do for the January issue of *Foodservice Monthly* — turn pages 9 to 16 upside down to read them. An error in the production department caused these pages to be bound upside down. Silver Communications apologizes to the writers and advertisers on those pages and, of course, to readers of this publication. We sincerely regret this error.

On the editorial side, there was also an error. In Culinary Correspondent Celeste McCall's column, *Spice is Still Nice — After 37 Years*, Rob Wilder was referred to as the husband of Vanns Spice's co-founder Ann. Richard Wilder was Ann's husband, and Rob Wilder, her son. We apologize for this error, too.

GEORGE EDWARD SUTTER (1944-2017)



George Edward Sutter (73) of Grasonville, Maryland passed away peacefully on Friday, December 15 at his home. George was the beloved husband of Karen Sutter of Grasonville; father of Lynn Hall (husband, Mark) of Austin, TX and John Sutter (wife, Peggy) of College Park, MD; grandfather of Zach and Meagan Hall; and brother of Joanne Flexer of Emerald Isle, NC (husband, James).

Born on June 24, 1944 in Washington, D.C., he was the son of the late Edward and Rita Jaeger Sutter. In the 1960s, George and Karen met in a local grocery store where he worked to pay for his college tuition.

George grew to love all aspects of the food business, next working for a food broker, then a food manufacturer before starting his own food brokerage firm, Free State Food Brokers, back in the 1980s, building it to a 40+ person firm before his retirement last year. George took great care of his family, his employees, and coworkers, always making sure there was enough to go around and that everyone was taken care of.

George enjoyed teaching his children about boating, crabbing, and fishing and relished his time goose hunting on the eastern bay with his fellow coworkers and friends. Loving the eastern shore, he and Karen purchased a small lot on the Chester River when they were very young. When Karen's parents needed care, George built a home on the lot, where they could live and be cared for. Later, George's parents also spent their last days there. George and Karen finally enjoyed the house full-time themselves this past year, watching ducks come in to feed on the cracked corn Karen put out each morning.

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