

A wise approach to ocean resources

It was a seafood smorgasbord at the Vancouver Aquarium yesterday, as the newest members of Ocean Wise flaunted both culinary talent and a commitment to sustainability.

Ocean Wise, a conservation program started by the aquarium last January, helps local restaurants make sustainable choices when it comes to deciding which types of seafood to put on their menus.

"It's the way to go – it only makes sense to look after the environment," said FigMint Restaurant and Lounge executive chef Lee Humphries, as he showed off his smoked trout and Dungeness crab appetizer.

In total, 19 restaurants have joined the program since last November, bringing the total number of Ocean Wise restaurants to an impressive 46 participants.

A recent report published in a scientific journal suggested a collapse of the world's fisheries by 2048, but "if we're careful with our

resources, there will be resources there for our grandchildren," said Vancouver Aquarium president John Nightingale. But it doesn't stop at the restaurants – as a consumer, "by eating at an Ocean Wise restaurant, you can be sure you're part of the solution, and not part of the problem," he added.

- Robyn Stubbs, 24 hours

Ocean Wise members

■ A Kettle of Fish, Bin 941/Bin 942, Boathouse Restaurant, Cru Restaurant, Diamond Alumni, FigMint Restaurant and Lounge, Globe @ YVR, Go Fish, Herons Restaurant, The Ocean Club, O'Doul's Restaurant and Bar, Provence Mediterranean Grill, Restaurant 62, Rocky Mountain Flatbread Co., Sip Resto-Lounge, Tomato Fresh Food Café, Trafalgars Bistro, Whineo's Wine Bar and Tapas.



- Rob Kruyt, 24 hours

The staff from Figmint Restaurant present their eco-friendly smoked trout and Dungeness crab hors d'oeuvres.