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To Whom It May Concern;

I am writing to affirm UNH Dining Services truly innovative approach to sourcing local and sustainable seafood that was established as part of the UNH Slow Fish pilot during the Spring of 2014. During this period, UNH Dining Service chefs and management met with representatives from the local seafood industry, a group of UNH undergraduate students who have been involved with a National Slow Fish Movement, and representatives from NH Sea Grant and the Northwest Atlantic Maritime Alliance (NAMA) to develop "Slow Fish Principles". Through careful consideration of the needs of both dining services and the local seafood industry, principles were adopted that included pledges the UNH will actively support the local fishing community, commit to purchasing available local seafood products, negotiate prices that are mutually beneficial to local fishermen and UNH Dining Services, and feature locally processed (when possible), and under-utilized species of fish, and include educational outreach efforts about local and sustainable seafood.

UNH Dining Services honored this pledge during the 2014 Spring as it feature local and regional seafood purchased through Red's Best Seafood over an extended period of time and sponsored a 'Sustainable Seafood' night at it's largest dining hall on April 16, 2014. During this event, UNH Dining Services featured local seafood and put together a broad range of outreach and educational elements for the event.

UNH Dining Services has been continuing to meet with the same cast of characters that helped them put together their Spring 2014 pilot program and the "Slow Fish Principles" in order to plan continued efforts extending into the Fall of 2014 and beyond. This partnership and the resulting actions and impacts, is unprecedented on college campuses and demonstrates the potential for broader sourcing of local seafood in the Northeast institutions including Universities, public schools and hospitals. The UNH model of looking for opportunities, working together with industry and finding solutions where available is truly innovative and impactful and I look forward to seeing where it leads in the future.

Please don't hesitate to contact me if you have additional questions.

Best,

A handwritten signature in blue ink, appearing to read 'Erik Chapman', with a long horizontal flourish extending to the right.

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