June 14, 2018

United States House of Representatives
Washington, DC 20515

United States Senate
Washington, DC 20515

Re: Magnuson-Stevens Act Reauthorization

Dear Members of Congress,

As seventy-two leading chefs, restaurateurs and culinarians in the Midwest and Mountain West, we are writing to express our strong support for science-based fisheries management under the Magnuson-Stevens Fishery Conservation and Management Act (MSA). Our businesses rely on a consistent supply of sustainable wild-caught seafood, and we are proud to be able to source our products from U.S. fisheries. We are concerned by any proposals that could weaken or undermine sustainability in the MSA, as this would negatively affect our business practices and our ability to support American coastal communities.

The management of wild-caught fisheries in the U.S. is not just a coastal issue or fishermen’s issue—it is also a food issue. The culinary community of the Midwest and Mountain West plays an important role purchasing hundreds of thousands of pounds of high-quality, healthy and sustainable U.S. seafood from coastal communities hundreds or thousands of miles away. We serve as public ambassadors and educators on the health and environmental benefits of sustainable U.S. seafood, and serve millions of meals per year. Our region has also become a hub of the “slow food movement”, which prioritizes local, sustainable food systems, and we have seen a powerful consumer shift to valuing sustainable food choices. We built our brands and reputations around these values, and it guides our seafood purchasing decisions.

In recent decades, an increasing amount of U.S. seafood has come to meet our sustainability requirements. This is largely due to the success of the MSA, which was reauthorized on a bipartisan basis in 2006 to include requirements to end overfishing, rebuild stocks and ensure accountability through annual catch limits. These fundamental provisions for science-based management and accountability have largely ended overfishing in U.S. waters and recovered dozens of previously overexploited fish stocks. As a result, we enjoy a variety of sustainable U.S. seafood products in our kitchens that support our coastal fishermen and communities.

We are concerned with several bills, including H.R. 200, H.R. 2023, S. 1520 and H.R. 3588, which would undermine core sustainability provisions of the MSA. In particular, these bills make changes to rebuilding timelines, annual catch limits, and accountability measures that could threaten the sustainability of the U.S. seafood products. **On behalf of our businesses and the millions of consumers we serve every year, we urge you to ensure the sustainability of U.S. fisheries by maintaining or improving the science-based management and accountability measures of the MSA.** Thank you for your consideration.

Sincerely,

Sheila Lucero, Executive Chef
Jax Fish House
Denver, CO

Clayton Chapman, Chef and Owner
The Grey Plume
Omaha, NE
Douglas Katz, Chef and Owner
fire food & drink
Cleveland, OH

Danielle Leoni, Chef and Owner
The Breadfruit & Rum Bar
Phoenix, AZ

Jonathon Sawyer, Chef and Owner
Greenhouse Tavern, Trentina and others
Cleveland, OH

Kelly Whitaker, Chef and Owner
Basta
Boulder, CO

Full list of signatories by state:

**Arizona**

Danielle Leoni, Chef and Owner
The Breadfruit & Rum Bar
Phoenix, AZ

Guido Saccone, Chef
Cibo
Phoenix, AZ

Mahfam Moeeni-Alarcon, Owner
Mahfam Artisanal Handcrafted Foods
Phoenix, AZ

Bob Tam, Chef/Partner
Bitter & Twisted
Phoenix, AZ

Barbara Fenzl, Owner
Les Gourmettes Cooking School
Phoenix, AZ

Jeremy Armstrong, Chef de Cuisine
Bitter & Twisted
Phoenix, AZ

Alan Moore, Sous Chef
The Breadfruit and Rum Bar
Phoenix, AZ

Kelly Fletcher, Executive Chef
TBA
Phoenix, AZ

Tamara Stranger, Chef
Helio Basin Brewing
Phoenix, AZ

Bernard Kantak, Chef and Owner
The Gladly & Citizen Public House
Phoenix, AZ

Doug Robson, Chef and Owner
Gallo Blanco & Otro Café
Phoenix, AZ

Jacob Cutino, CEO and Founder
Cutino Sauce Co.
Phoenix, AZ

Donald Hawk, Chef
The Gladly Restaurant
Phoenix, AZ

Stephen Jones, Chef and Owner
The Larder + The Delta
Phoenix, AZ

Tuan Raphael, Executive Chef
Phoenix Children's Hospital
Phoenix, AZ

Charleen Badman, Chef and Co-Owner
FnB Restaurant
Scottsdale, AZ
Keenan Bosworth, Chef and Owner
Pig & Pickle
Scottsdale, AZ

Michael Dei Maggi, Chef of Culinary Innovations
PF Chang’s
Scottsdale, AZ

Gio Osso, Chef and Owner
Virtu Honest Craft
Scottsdale, AZ

Troy Guard, Chef and Owner
TAG
Denver, CO

Justin Brunson, Executive Chef and Owner
Old Major
Denver, CO

Kevin Grossi, Owner and Chef
The Regional
Denver, CO

Colorado

Kelly Whitaker, Chef and Owner
Basta
Boulder, CO

Hosea Rosenberg, Chef and Owner
Blackbelly
Boulder, CO

Sheila Lucero, Executive Chef
Jax Fish House
Denver, CO

Jennifer Jasinski, Chef and Owner
Rioja, Bistro Vendôme, Euclid Hall Bar + Kitchen
Denver CO

Paul Reilly, Executive Chef and Proprietor
Beast + Bottle
Denver, CO

Alex Seidel, Chef and Proprietor
Mercantile
Denver, CO

Nicholas Kayser, Executive Chef
Vesta
Denver, CO

Sam Pepper, Chef
Jax Fish House and Oyster Bar
Denver, CO

Duane Walker, Chef
Jax Fish House and Oyster Bar
Denver, CO

Brandon Foster, Executive Chef
Project Angel Heart
Denver, CO

Ricky Myers, Chef
Jax Fish House
Glendal, CO
Illinois

Paul Fehribach, Chef and Owner
Big Jones
Chicago, IL

Bruce Sherman, Chef and Owner
North Pond
Chicago, IL

Lee Wolen, Chef
Boka
Chicago, IL

Michael Howe, Sous Chef
Village Gourmet
Clarendon, IL

Indiana

Ryan Nelson, Chef and Owner
Late Harvest Kitchen
Indianapolis, IN

Iowa

John Kirkpatrick, Test Kitchen Manager
Cuisine at Home Magazine
Des Moines, IA

Kansas

Josh Rathbun, Chef
Siena Tuscan Steakhouse
Wichita, KS

Michigan

James Blodgett
Flat River Grill
Lowell, MI

Cheryl Blodgett
Flat River Grill
Lowell, MI

Lisa Howard, Writer & Food Educator
The Cultured Cook
Detroit, MI

Minnesota

Curt Rademacher, Chef and Owner
Apoy
Minneapolis, MN

Missouri

Kelly Conwell, Executive Chef
Stock Hill
Kansas City, MO

Jerred Ashton, Sous Chef
Jax Fish House KC
Kansas City, MO

Theresia Ota, Chef
The Monarch Bar
Kansas City, MO

Jeff Dietzler, Chef de Cuisine
Jax Fish House
Kansas City, MO

Katee Mclean, Owner and Chef
Kroksstrom Klubb & Market
Kansas City, MO

Nebraska

Cheryl Blodgett
Flat River Grill
Lowell, MI

Clayton Chapman, Chef and Owner
The Grey Plume
Omaha, NE
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<thead>
<tr>
<th>Name</th>
<th>Role</th>
<th>Company/Institution</th>
<th>City, State</th>
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<tr>
<td>Enzo Zurlo, Chef and Owner</td>
<td>Enzo's Italian</td>
<td>Omaha, NE</td>
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<tr>
<td>Nicholas Strawhecker, Chef and Owner</td>
<td>Dante &amp; Dante pizzeria Napoletana</td>
<td>Omaha, NE</td>
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<td>Richard Moonen, Chef and Owner</td>
<td>RM Seafood</td>
<td>Las Vegas, Nevada</td>
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<td>Mary Sue Milliken, Chef and Owner</td>
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<td>Kimberly Homan, Manager of Prepared Foods</td>
<td>Constantino’s Market</td>
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<td>Heidi Robb, Owner</td>
<td>Heidi Robb Food Design</td>
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<td>Gerry Grim, Chef</td>
<td>EDWINS Leadership and Restaurant Institute</td>
<td>Cleveland, OH</td>
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<td>Derek Clayton, Corporate Chef</td>
<td>Michael Symon Restaurants</td>
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<td>Jeremy Umansky, Chef and Owner</td>
<td>Larder Delicatessen &amp; Bakery</td>
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<td>Alexandra La Valle-Umansky, Chef and Owner</td>
<td>Larder Delicatessen &amp; Bakery</td>
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<td>Kenneth Scott, Chef and Owner</td>
<td>Larder Delicatessen &amp; Bakery</td>
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<td>Saucisson</td>
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<td>Matthew Mytro, Chef</td>
<td>Flour Pasta Company</td>
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<td>Penny Barend, Co-owner/ Operator</td>
<td>Saucisson</td>
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<td>Bridget Thibeault, Chef and Owner</td>
<td>Luna Bakery and Café</td>
<td>Heights, OH</td>
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<td>Jeff Crowe, Chef</td>
<td>Erie Street Kitchen</td>
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