



UNITED FOR A HEALTHY GULF

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Members of the United States Congress

RE: Reauthorization of the Magnuson-Stevens Act

Dear Representatives and Senators;

We are a group of chefs, restaurant owners, and commercial and recreational fishers. Our businesses rely on healthy oceans, which is why we are vehemently opposed to both Rep. Don Young's H.R. 200, the "Strengthening Fishing Communities and Increasing Flexibility in Fisheries Management Act of 2017" and Roger Wicker's S. 1520, the "Modern Fish Act." These bills would weaken the Magnuson-Stevens Act, which brought science-based decision-making to fisheries management and has reduced overfishing rates to all-time lows in the recorded era.

H.R. 200 and S. 1520 would represent a significant step backward and hinder federal fisheries managers' ability to rebuild and maintain sustainable fish stocks. They would weaken some of the most important measures adopted during previous reauthorizations and create exemptions that have the potential to render other management measures meaningless.

These bills threaten the MSA's proven management measures and its strong accountability requirements—including the requirement to use science-based fishing catch limits. H.R. 200 and S. 1520 also threaten the scientific integrity of the stock assessment process.

Additionally, these bills would roll back the law's successful rebuilding requirements by establishing broad loopholes that effectively remove reasonable time limits and allowing short-term economic concerns to trump the long-term economic and ecological health of the nation's fish and fisheries. Economics would factor into setting catch limits. H.R. 200 and S. 1520 would broaden the categories of data deemed to be "best available science" to include information provided by sources untrained in scientific survey methods and data gathering.

Strong fishing communities depend on healthy fisheries. Anything that undermines conservation provisions or promotes greater uncertainty in fisheries management jeopardizes the livelihoods of fishermen, seafood business owners, and coastal communities throughout the country.

In addition, we have deep concerns about the effect that offshore finfish aquaculture has on our oceans and coastal fishing communities. MSA is a fisheries bill, and aquaculture has no place in it.

Thank you for supporting wild-caught fisheries and ecosystem-based management. Thank you for voting against H.R. 200 and S. 1520.

Sincerely,

Lucas Bissett, charter fishing captain, Slidell, LA
Brandon Blackwell, chef and seafood wholesaler, Elysian Seafood, New Orleans, LA
Chris Borges, chef, Josephine-Estelle, New Orleans, LA
Ryan Bradley, director, Mississippi Commercial Fishermen United, Long Beach, MS
Daniel Breedlove, chef, Ruins Pub, Kansas City, MO
Dickie Brennan, owner, Dicke Brennan & Co. restaurant group, New Orleans, LA
James Bruce, commercial fisher, Dulac, LA
Gavin Cady, chef-owner, 1,000 Figs, New Orleans, LA

Leah Chase, chef-owner, Dooky Chase's, New Orleans, LA
Adrian Chellette, chef-owner, Ancora, New Orleans, LA
Jonathan Comeaux, seafood wholesaler, Inland Seafood, New Orleans, LA
Ed Dunn, owner, Paladar 511, New Orleans, LA
Michael Gallina, chef-owner, Vicia, St. Louis, MO
Jason Goodenough, chef-owner, Carrollton Market, New Orleans, LA
Chris Hastings, chef-owner, Hot and Hot Fish Club, Birmingham, AL
Dana Honn, chef-owner, Cafe Carmo, New Orleans, LA
Michael Hudman, chef-owner, Andrew Michael restaurant group, Memphis, TN
Evan Ingram, chef, Effervescence, New Orleans, LA
Marcus Jacobs, chef-owner, Marjie's Grill, New Orleans, LA
Phillip Lopez, chef, New Orleans, LA
Sheila Lucero, chef, Jax Fish House, Denver, CO
Charles Murley, chef-owner, Tacocat, New Orleans, LA
Jack Murphy, chef-owner, Pearl, San Francisco, CA
Lance Nacio, commercial fishing captain, Montegut, LA
Kevin Nashan, chef-owner, Sidney Street Cafe, St. Louis, MO
James Ponder, chef-owner, nom depot, New Orleans, LA
Monica Pope, chef-owner, Sparrow Cookshop, Houston, TX
Ryan Prewitt, chef, Pêche, New Orleans, LA
Todd Pulsinelli, chef, Restaurant August, New Orleans, LA
Colleen Quarls, chef, Turkey and the Wolf, New Orleans, LA
Brenna Sanders, chef, Effervescence, New Orleans, LA
Kevin Scribner, owner, Forever Wild Seafood, Portland, OR
Todd Schulte, chef-owner, Genesee Royale, Kansas City, MO
Mina Seck, chef-owner, Beets 'n Thyme, New Orleans, LA
Jennifer Sherrod, owner and seafood wholesaler, Elysian Seafood, New Orleans, LA
Colles Stowell, president, One Fish Foundation, Yarmouth, ME
Ben Tabor, chef-owner, Sneaky Pickle, New Orleans, LA
Andrew Ticer, chef-owner, Andrew Michael restaurant group, Memphis, TN
Joseph Tiedmann, chef, La Petite Grocery, New Orleans, LA
Steve Tomeny, charter and commercial fishing captain, Port Fourchon, LA
Marcus Woodham, chef, Bar Frances, New Orleans, LA
Octavio Ycaza, chef-owner, Miti Miti, New Orleans, LA
Colin Zug-Moore, chef, Jayne, New Orleans, LA