Overfishing is killing our Oceans.

According to a study done in 2006, the ocean will be at a point of no return by 2048 (Worm, 2006).

In the past 40 years, there has been a depletion of marine species by nearly 40% (WWF Report, 2018).

Many communities and populations rely on marine fish for their daily lives and meals. Bycatch also impacts the success and sustainability of marine fishing.

You can make a difference.

Find locally sourced and produced aquaculture, like local fisheries, or sustainably caught marine fishes, by using the information in this brochure.
In the future, there may be a way for consumers to know where a restaurant or store’s fish comes from. Similar to the way foods with gluten or dairy are identified through small graphics on packaging and menus, this logo would indicate that a source’s fish has been sustainably produced.

Here is a preliminary design for the logo, indicating that a source’s fish has come from a Colorado Fishery.

These logos represent different aspects of sustainably sources aquaculture:

#SmartCatch
Educational sustainable seafood program in the United States from the James Beard Foundation. Encourages restaurant owners/chefs to educate themselves on where seafood is coming from, how it was caught, and how to be more sustainable with purchasing/using seafood populations. A seal is given to the restaurants who complete the program every year, giving them opportunities and prestige to the public.

https://www.jamesbeard.org/smart-catch

Local (Colorado) Fisheries

Frontier Trout Ranch, San Luis Valley Colorado. Provides trout to the food service industries of Colorado. Their claim is farm to fork trout from the cleanest, freshest, waters of southern Colorado. They sell a variety of freshwater fish, sustainably raised and harvested, to local Colorado companies/restaurants. http://www.frontierrtroutranch.com/


Restaurants in Colorado Committed to Sustainable Seafood

https://www.jamesbeard.org/smart-catch-committed-restaurant-page

12 @ Madison, Denver, Chef and Owner Jeff Osaka
Broadmoor Resorts, multiple locations
Barolo Grill, Denver, GM Adam Moore
Crossroads Fine Food, Grand Junction, Chef Eleni Sica
Denver Country Club, Denver, Chef Mark Matchler
Footers Catering, Denver, Executive Chef Heather Carr
The Kennebec Café & Bakery, Hooper, Chef and Owner Miguel Carrillo
Mario’s Ocean Club, Denver, Chef Mario Vega
Mercantile, Denver, Chef Matthew Vaatser
No Coast Sushi, Grand Junction, Chef Joshua Roberts
Osaka Ramen, Denver, Chef and Owner, Jeff Osaka
Pepsi Center, Denver, Executive Chef James Versfelt
Project Angel Heart, Denver, Executive Chef Brandon Foster
The Regional, Fort Collins, Owner Kevin Grossi
The Sebastian, Vail, Chef Tyson Peterson
Soupcon, Crested Butte, Chef Jason
Steuben’s & Steuben’s, Arvada, Chef Sarah Cloyd
Sushi-Rama RiNo, Denver, Chef and Owner Jeff Osaka
Sushi-Rama, Lone Tree, Chef and Owner Jeff Osaka
Sushi-Rama, Aurora, Chef and Owner Jeff Osaka

Look for the logo.