

Real Good Fish Field Trip

Before you go

Please review the readings on Lacuna Stories.

Check out Real Good Fish's webpage (<http://www.realgoodfish.com/>) to learn more about where we're going! In particular, take a look at the different fishing techniques employed. From their website:



Real Good Fish was born as a way to build a community of fishermen and fish eaters working together to share the bounty of our waters, support diverse catching and eating, and ultimately support greater ocean health. By investing in our local fishing industry, we can create a collaborative system of consumers and fishermen, industry and conservationists working together to share the ocean resources that our area has to offer.

At Real Good Fish, we place a high value on using ocean resources in a sustainable way and evolving the way our culture consumes seafood. We partner with the Monterey Bay Aquarium's Seafood Watch program to increase awareness and demand for sustainably caught seafood. We also partner with Monterey Public Schools to get local, under-utilized species into public schools through their Bay2Tray program. Ultimately, by connecting more people with the ocean in their backyard, we believe our community supported fishery can help to protect and restore the marine environment that we depend on for food, recreation, culture, economy and health

What to bring and wear

- Recommended:
 - Long pants
 - Closed-toe shoes or boots (sneakers are OK)
 - A light jacket or rain jacket
 - Water bottle
 - Sunglasses

What we'll be doing

We will meet at the Oval at **7:45am**. That's right – **7:45am**. We will arrive at Real Good Fish's headquarters in Moss Landing by **9am**, where we will meet with Alan Lovewell, founder and CEO, and Kevin Butler, fisherman and chef. We will have discussions and demos for 1-2 hours.

Following this meeting, we will drive to Moss Landing State Beach. We will eat our packed lunches, have time to explore the natural area, and chat with recreational fishermen, surfers, and other beach users. We will return to campus no later than **4pm**.

Reflection

Your reflection is due **1 week** after your field trip date. Please submit via a Response on Lacuna Stories. Use the following questions to guide your response:

- Using what you learned during our trip/from readings about local fishing communities and consumers in the Bay Area, discuss how community supported fisheries are at the nexus of the 5 key problems (climate disruption, population change, pollution, invasive species & disease, biodiversity loss).
- Real Good Fish sells high quality, seasonal fish through a CSA-style program. Who do you think can access this resource? In terms of global change and human health, where might access to such high-quality food be problematic? Discuss how this can play into environmental justice issues and who can “afford” to be sustainable.
- Despite Real Good Fish’s success, the majority of seafood consumed in the Bay Area (California, and the entire US) is not produced locally, let alone in the US. Most is imported from areas with little to no environmental and human rights regulations. Do you think this will change in the future? Can seafood consumption as a whole by millions of consumers in the US become truly sustainable? Why or why not?
- What role do you think small food producers like Real Good Fish play in terms of global change and sustainability? Are these small-scale models scalable?
- What is one thing you expected that turned out as you expected during this experience? What is one thing that surprised you?