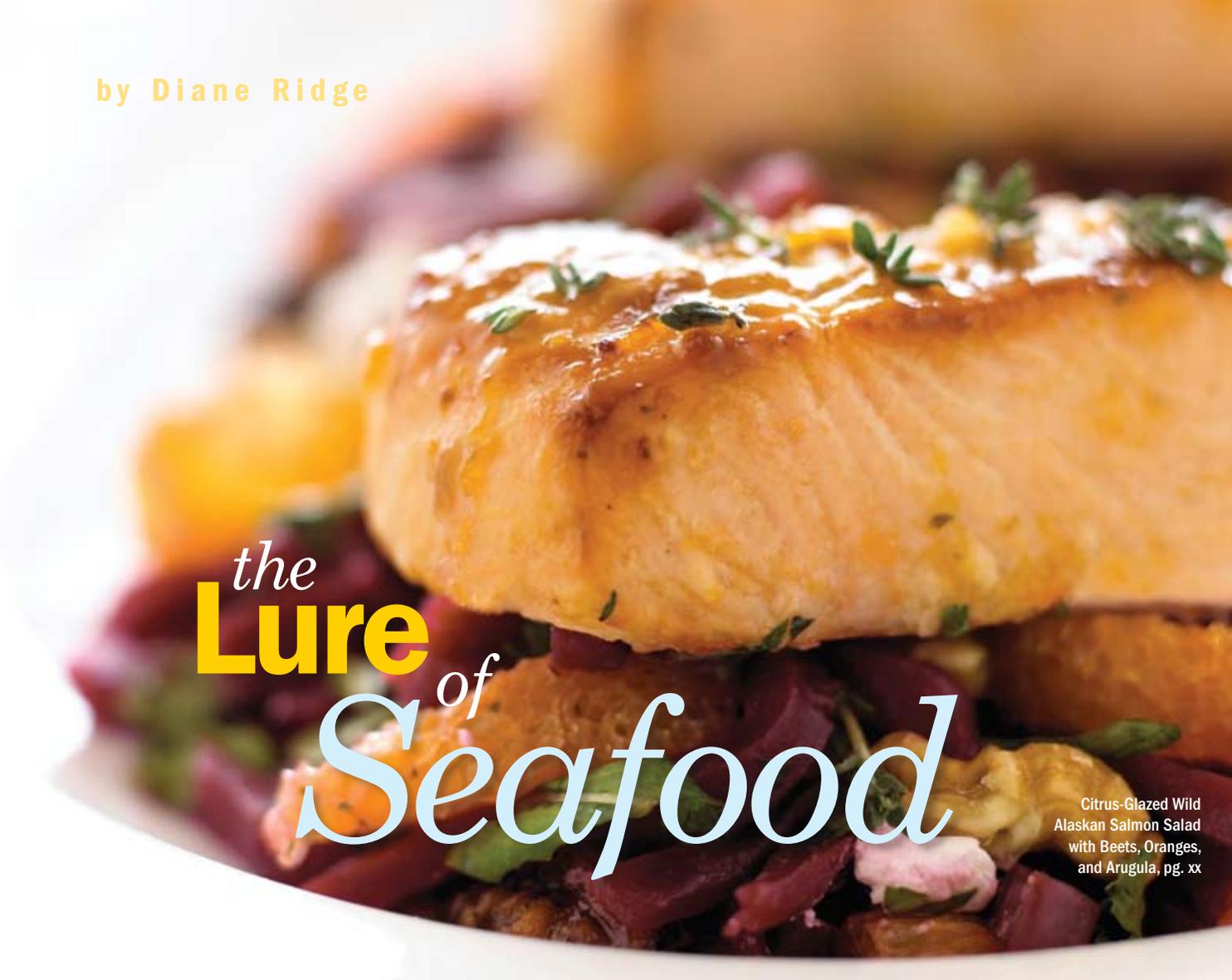


by Diane Ridge



# the Lure of Seafood

Citrus-Glazed Wild Alaskan Salmon Salad with Beets, Oranges, and Arugula, pg. xx

*Reel in healthful menu choices with beneficial results—on an individual and global basis.*

**M**ention seafood these days and three issues quickly surface: sustainability, healthfulness and bold flavor. Lucky for us they go hand-in-hand.

### Preserving the Seas

In its most basic definition sustainability means that a process or state can be maintained at a certain level indefinitely. The term, in its environmental usage, refers to the potential longevity of vital human ecological support systems, such as the planet's climatic system, and the systems of agriculture, industry, forestry, and fisheries.

"Everyone, everywhere seems to have a wide sweeping desire to be better to the planet," says Chef Marion Gibson, director of

culinary for Aramark's Business Services' National Catering Group. "And they are thinking way beyond recycling. Not only are they're looking at where their food comes from and how they procure it on an individual basis but they asking us (and other foodservice professionals) to make responsible purchasing decisions, too. For us, that means buying locally whenever possible, using organics and sourcing sustainable product," says Gibson.

Indeed, every operator FM spoke with now has either a formal, corporate sustainability mission statement or is working on one, no matter how small or large the operation or where they are geographically located!

"The conversations now are focused on how to define local' as our (student) customers are very interested in supporting local vendors," says Bill Albright, VP of Operations for Parkhurst Dining Services in Pittsburgh, PA.