Outreach and Education Advisory Panel (OEAP)

February 23, 2022, Meeting
Zoom Meeting

Agenda

Wednesday, February 23, 2022
12:00pm-4:00pm

- **12:00p.m. – 1:00p.m.**
- -Call to Order
- -Adoption of Agenda
- -OEAP Chairperson's Report
- -Updates of:
  - Recipe Book
  - Illustrated Booklets on Ecosystem Based Fishery Management (EBFM) and US Caribbean MPAs
  - CFMC Meeting US Caribbean MPAs
  - MREP update
  - Update status of O & E products Approved by the CFMC: Bulletin boards with fisheries information for fish markets/restaurants and Signs on MPAs, St. Croix MPAs poster and Fact Sheet.
- **1:00 p.m. – 1:10p.m.**
- -Break
- **1:10 P.m. – 4:00 p.m.**
- **-** CFMC 5 Year Strategic Plan:
  - Outreach & Education projects to meet Objectives 20 and 21
- IBFMPs
- Liaisons reports:

  Wilson Santiago/PR,

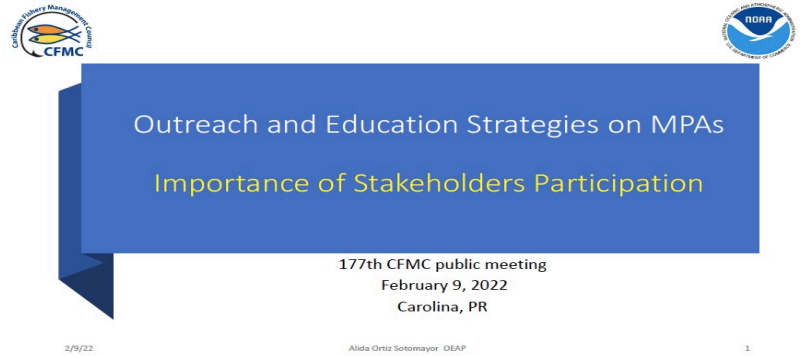
  Nicole Greaux/ St. Thomas

  Mavel Maldonado/ St. Croix
- -CFMC Facebook, Instagram and YouTube Communications with Stakeholders
- **Other Business**

OEAP Chair Report

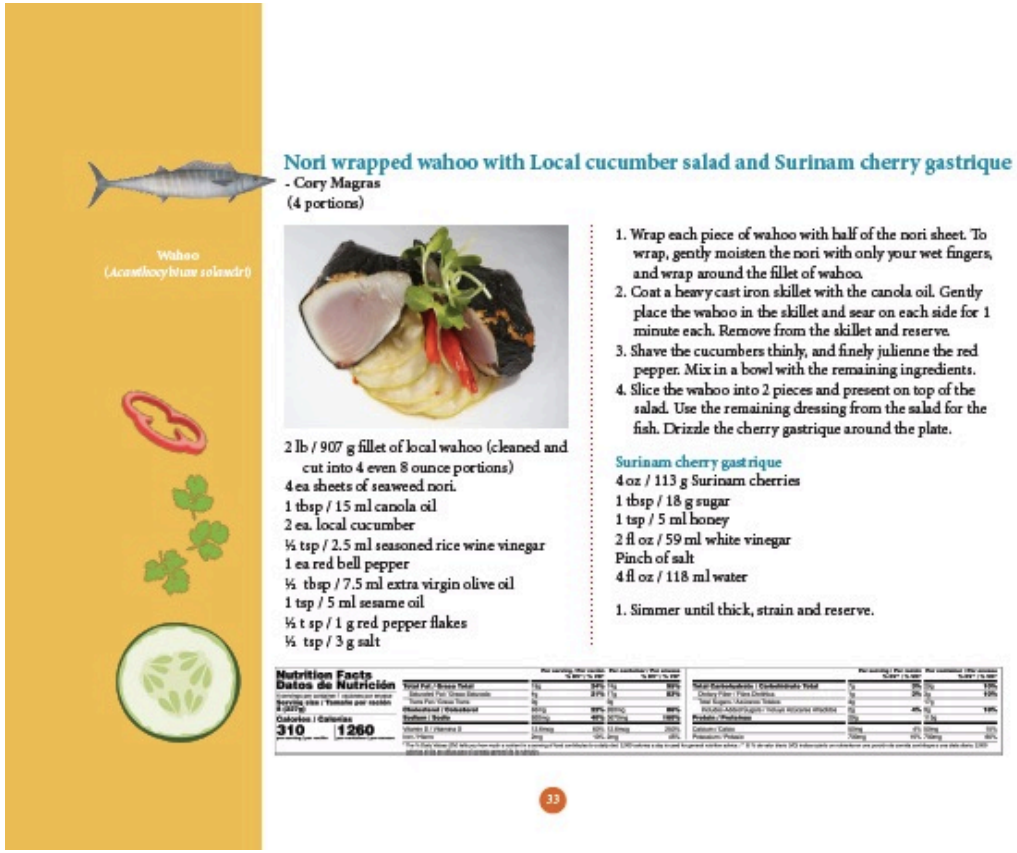
Meetings attended

- UN Ocean Decade: 2020-2030 - Webinars related to issues and ideas for Small Development States related to fisheries, and sustainable use of the resources. 2022 International Year of Artisanal Fisheries and Aquaculture –get O & E ideas for stakeholder's communication.
- NOAA Caribbean Steering Committee to make a presentation of the CFMC our *Responsible Consumer = Sustainable Seafood Resources* campaign.
- NOAA Central Library – EBFM, Progress, Importance, and Impacts in the US.
- Zoom meeting to discuss with Miguel Rolón and Graciela García-Moliner, the CFMC 5YSP and O & E importance.
- MREP Steering Committee – Fishers workhop in August 2022.
- The 177th CFMC Meeting/MPAs Worksop



Update on current Projects

- **Recipe Book**



Wahoo
(*Acanthocybium solandri*)

Nori wrapped wahoo with Local cucumber salad and Surinam cherry gastrique

- Cory Magras
(4 portions)

2 lb / 907 g fillet of local wahoo (cleaned and cut into 4 even 8 ounce portions)
4 ea sheets of seaweed nori.
1 tbsp / 15 ml canola oil
2 ea. local cucumber
½ tsp / 2.5 ml seasoned rice wine vinegar
1 ea red bell pepper
½ tbsp / 7.5 ml extra virgin olive oil
1 tsp / 5 ml sesame oil
½ t sp / 1 g red pepper flakes
½ tsp / 3 g salt

1. Wrap each piece of wahoo with half of the nori sheet. To wrap, gently moisten the nori with only your wet fingers, and wrap around the fillet of wahoo.
2. Coat a heavy cast iron skillet with the canola oil. Gently place the wahoo in the skillet and sear on each side for 1 minute each. Remove from the skillet and reserve.
3. Shave the cucumbers thinly, and finely julienne the red pepper. Mix in a bowl with the remaining ingredients.
4. Slice the wahoo into 2 pieces and present on top of the salad. Use the remaining dressing from the salad for the fish. Drizzle the cherry gastrique around the plate.

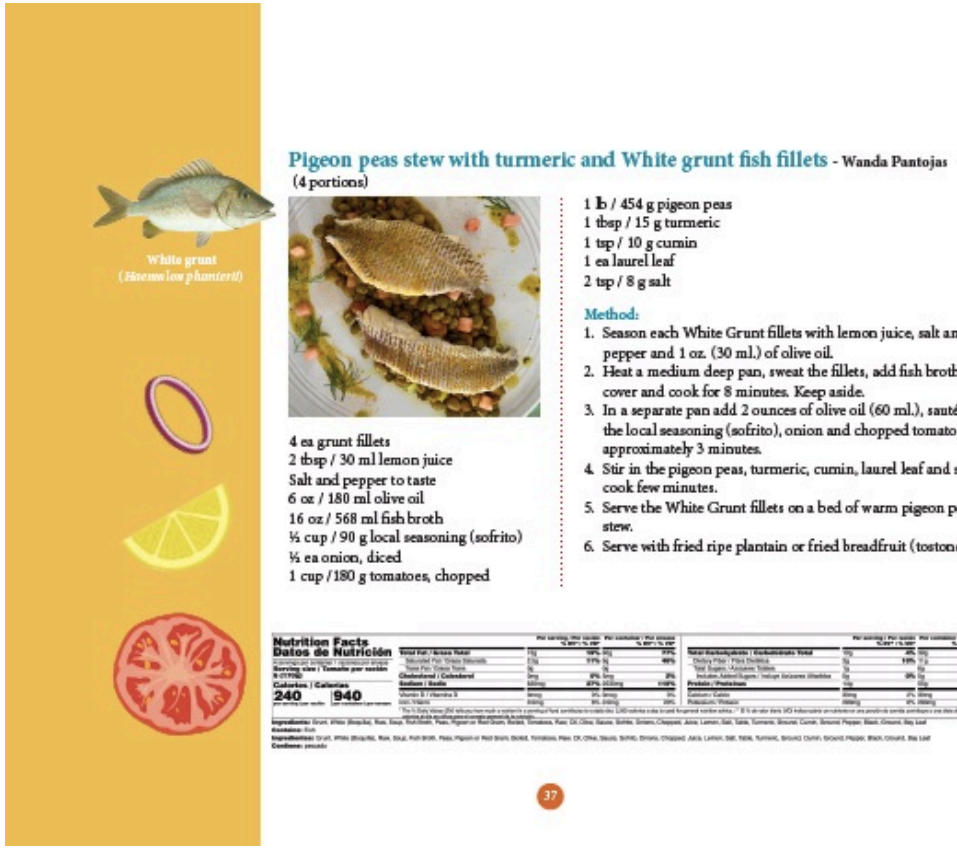
Surinam cherry gastrique

4 oz / 113 g Surinam cherries
1 tbsp / 18 g sugar
1 tsp / 5 ml honey
2 fl oz / 59 ml white vinegar
Pinch of salt
4 fl oz / 118 ml water

1. Simmer until thick, strain and reserve.

Nutrition Facts / Datos de Nutrición
Calories / Calorías 310 | 1260

33



White grunt
(*Haemulon plumieri*)

Pigeon peas stew with turmeric and White grunt fish fillets - Wanda Pantojas

(4 portions)

4 ea grunt fillets
2 tbsp / 30 ml lemon juice
Salt and pepper to taste
6 oz / 180 ml olive oil
16 oz / 568 ml fish broth
½ cup / 90 g local seasoning (sofrito)
½ ea onion, diced
1 cup / 180 g tomatoes, chopped

1 lb / 454 g pigeon peas
1 tbsp / 15 g turmeric
1 tsp / 10 g cumin
1 ea laurel leaf
2 tsp / 8 g salt

Method:

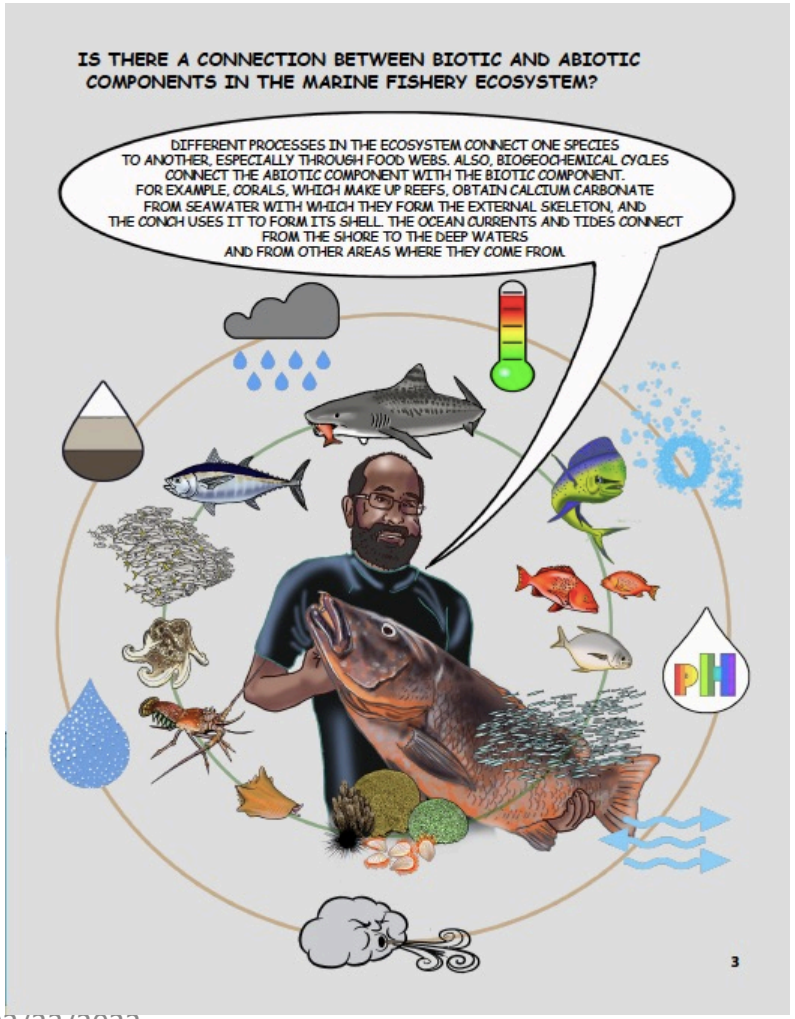
1. Season each White Grunt fillets with lemon juice, salt and pepper and 1 oz. (30 ml.) of olive oil.
2. Heat a medium deep pan, sweat the fillets, add fish broth, cover and cook for 8 minutes. Keep aside.
3. In a separate pan add 2 ounces of olive oil (60 ml.), sauté the local seasoning (sofrito), onion and chopped tomatoes approximately 3 minutes.
4. Stir in the pigeon peas, turmeric, cumin, laurel leaf and salt, cook few minutes.
5. Serve the White Grunt fillets on a bed of warm pigeon peas stew.
6. Serve with fried ripe plantain or fried breadfruit (tostones).

Nutrition Facts / Datos de Nutrición
Calories / Calorías 240 | 940

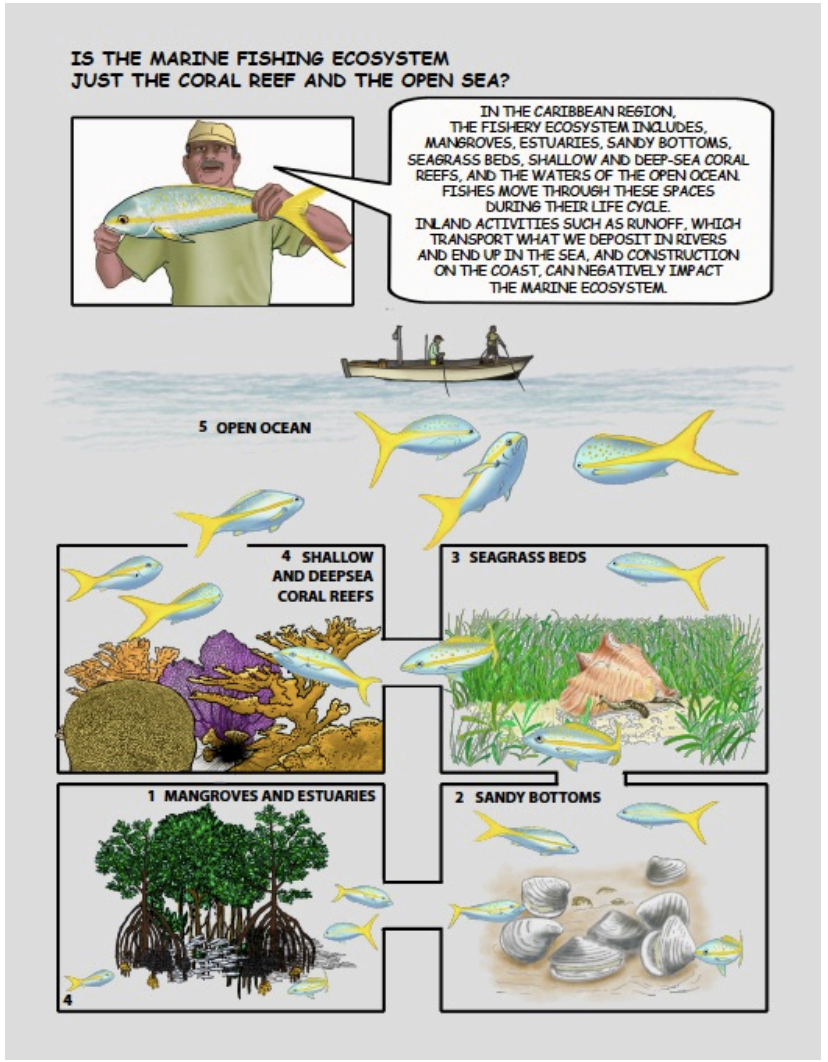
37

Updates on current O & E products

Illustrated Booklet on EBFM



Final print in April



Next O & E products

1. Illustrated Booklets: on MPAs, Climate change and fisheries, Stock assessement concepts for fishers and consumers.
2. MPAs posters, Fact sheet and Placemats for St. Croix rstaurants and fish markets.
3. Fact Sheets: Sea stars, sea cucumbers.
4. Fact Sheets: IBFMs main concepts and management issues for each island.

Specific areas of action for Outreach and Education in the CFMC 5YSP

COMMUNICATION AND OUTREACH

Goal: Engage, educate, and inform a variety of audiences to improve public understanding and participation in the Council process.

Objective 20: Use a variety of communication tools that consider the social, cultural, and economic characteristics of target audiences in coordination with the Outreach and Education Advisory Panel (OEAP).

Objective 21: Promote participation of a variety of stakeholders in the Council process.

Objective 22: Improve public and stakeholder understanding and awareness of fisheries management, current issues, and the Council process.

Recommendations from OEAP members

Liaison Reports: Update on status of Fisher's communities in PR, St. Thomas/St. John and St. Croix.

- **Liaisons**:
  - Nicole Greaux – St. Thomas/St. John
  - Wilson Santiago - Puerto Rico
  - Mavel Maldonado – St. Croix

CFMC Social Media Update

- Facebook, Instagram and YouTube. Cristina Olán