

Jannette Ramos García

Eat lionfish!

¡COME PEZ LEÓN!

WHAT HAVE WE DONE?

- A proposal was submitted to the Caribbean Fishery Management Council for the purchase of 20 zookeepers and Hawaiian slings to be given to commercial fishermen. These were delivered through the Island.



WHAT HAVE WE DONE?

- We carry out demonstrations showing what is in the stomach contents of the lions so that the public understand the danger they represent for species of commercial interest.



WHAT HAVE WE DONE?

- We created a cookbook with recipes that are easy to reproduce at home with simple ingredients.



WE PRESENTED LIONFISH TO CHEFS!



WHAT HAVE WE DONE?

- We offer samples of lionfish ceviche in different activities so that the consuming public knows the quality of the meat.



WHAT HAVE WE DONE?

- We have created the Eat Lionfish Festival! It has been held 3 times and this year we are planning to hold it again during the month of September.



Lionfish festival in Guayanilla



WHAT HAVE WE DONE?

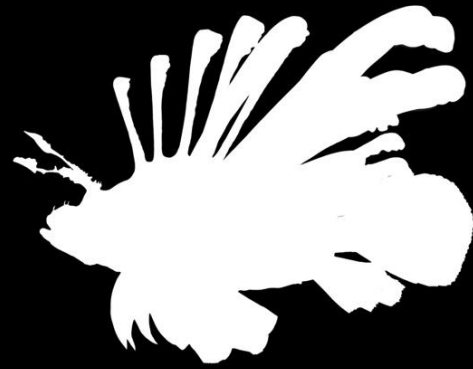
- One of the efforts that has borne extraordinary fruit came from the hand of a young artisan named Gloria Albino Caraballo who was presented with the idea of working with lionfish spines. She accompanied us with her work, along with her husband who creates wood carvings. Today I want to introduce her and talk about the work she does with the lionfish spines.



ARTESANÍAS KOQUILPELI- CABO ROJO, PUERTO RICO

787-851-8000





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¡COME
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