

Outreach and Education Advisory Panel (OEAP)

REPORT TO THE COUNCIL

173rd CFMC Regular Meeting

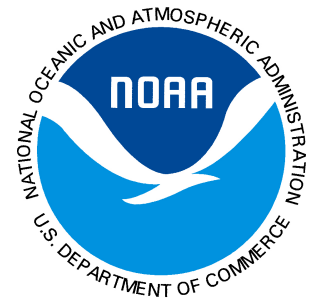
GoTo Meeting
April 27 -28, 2021

4/26/21





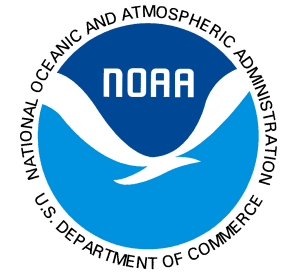
Meetings attended



- **January 15, 2021:** NOAA Caribbean Steering Committee
- **February 3, 2021:** SSC and FEP-TAP meeting
- **February 10, 2021:** MREP Meeting
- **March 17, 2021:** PEPCO Workshop
- **March 17-18, 2021:** OEAP Meeting
- **March 31, 2021:** MREP Meeting



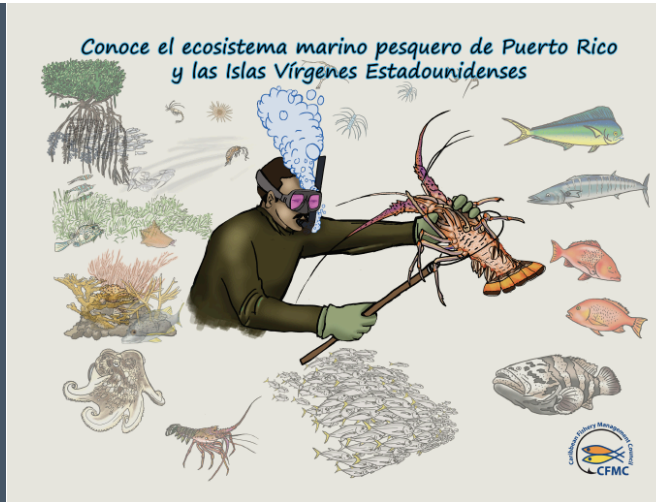
Marine Fisheries Ecosystem of Puerto Rico and the U.S Virgin Islands



El Ecosistema marino pesquero de Puerto Rico.

Conferencia virtual Escuela de ballet Julián Acosta, San Juan, P.R

4/26/21



ALIDA ORTIZ OEAP

School presentations

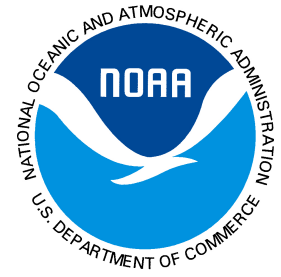


OPAS- EcoEscuelas

Para integrarlo en todas las disciplinas y niveles escolares



Marine Fisheries Ecosystem of Puerto Rico and the U.S. Virgin Islands



- Virtual presentations to teachers and students on the content of the text:
 - Emphasize interdisciplinary approach to all school levels.
 - Promote learning about the marine ecosystem.
 - Learn about fisher's communities in their areas
 - Promote interest in studying fisheries disciplines.
- **Request support from the Council to:**
 - Develop PBL learning guides to stimulate among teachers and students of the fisheries in their areas.
 - Produce audiovisual materials: PowerPoint presentations and short videos

SUSTAINABLE SEAFOOD CONSUMPTION CAMPAIGN: Recipe Book Chefs

- Present limitations on the species included due to weather conditions to get the fish.



Sustainable Sea food Consumption...

Other products

- Short videos on home cooking of underutilized species – Jannette Ramos and Cristina Olán.
- Develop a **Guide to analyze underutilized species for educational purposes**. It will help fishermen, fisheries managers, educators and the general public to understand what is an underutilized species and the appropriate considerations when recommending its consumption.



Pan Roasted Queen Snapper with Coconut yellow Curry, and soy roasted vegetables

4 servings

4 each 8 ounce portions of queen snapper fillet (cleaned and scaled but no skinless)

1 TBLS Olive Oil

1 tsp salt

1 tsp fennel pollen

1 TBLS Butter

¼ cup white wine (Pinot Grigio Preferred)

Bring a Cast Iron Skillet to a high heat. Coat with the olive oil. Place the snapper fillets SKIN SIDE DOWN.

Once seared to a golden brown, flip the fish over and season with salt and fennel pollen. Add the butter and white wine to the pan and place in a 450 degree oven for 3 minutes or until fully cooked.

Serve the fish and spoon the butter and wine from the skillet over the fish.

Coconut – yellow curry

1 ½ cup of coconut milk

1 TBLS yellow curry Powder

Pinch of salt.

Bring to a simmer and let reduce by half.

Soy roasted vegetables

1 pint of wild mushrooms

3 each Anaheim peppers

3 each scallions

1 TBLS olive Oil

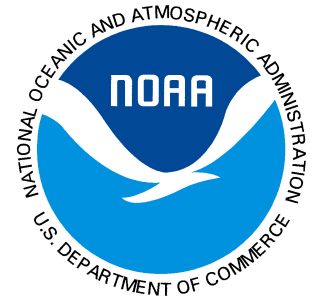
1 TBLS soy sauce

Salt and pepper

Mix mushrooms and peppers with oil salt and pepper and lightly roast. Let cool. Peel and seed the peppers, then chop them and mix with mushrooms, scallions and soy.



O & E Initiatives proposed for 2021-2023

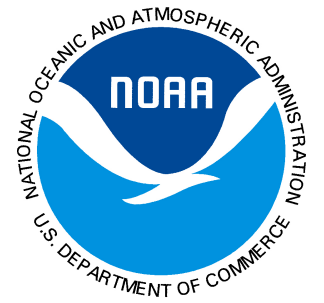


- **Seafood Chemistry Conference** – Scientists will discuss issues related to seafood chemistry with fishers and general public.
- **Status of Fisheries Education in PR and USVI** – Need for fisheries scientists and specialists in our region.
- **Fact Sheets and short videos on MPAs** in the region and their impact on fisheries sustainability
- **CFMC Newsletter** on issues discussed in each meeting for the website.
- **PEPCO Workshop** on Marine Fishery Ecosystem Knowledge.





Social Media

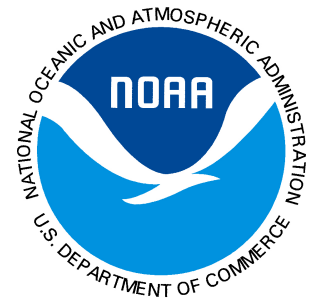


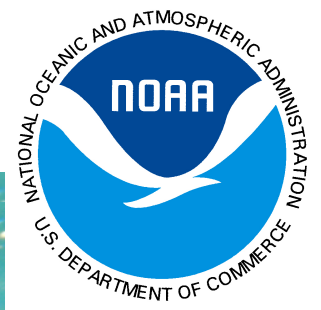
- Cristina Olán, presentation



Liaisons reports...

- Wilson Santiago – Puerto Rico
- Nikita Charles – St. Croix
- Nikole Greaux – St. Thomas/ St. John





4/26/21



Alida Ortiz OEAP