



Press Release
For Immediate Release
Date: Thursday, June 24, 2010

For More Information
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TOP CHEFS SUPPORT ZOO'S 'FISHY FUNDRAISER'! Torontonians love sustainable seafood!

Thursday, June 24, 2010 Toronto, Ontario: The sky cleared for a beautiful evening on Tuesday June 22 and over 400 guests savoured delicious sustainable seafood dishes, local cheeses, veggies and fruits and Ontario wine pairings at the Zoo's annual Seafood For Thought TM event. As a partner of Monterey Bay Aquarium's *Seafood Watch* program, this exclusive and elegant evening helps guests to make informed menu choices about seafood and raises important funds for Zoo conservation projects that protect wildlife and wild spaces.

Hosted by the Food Network's own Roger Mooking, guests enjoyed delectable tastings prepared by top Toronto Chefs who support cooking with sustainable seafood choices at their restaurants. Featured chefs who generously donated their time were Ted Corrado (c5 Restaurant and Lounge), Jason Inniss (Cross Town Kitchens), Morgan Wilson (Trios Bistro), Derek Bendig (Pangaea Restaurant), Patrick McMurray (Starfish), Alida Solomon (Tutti Matti), Michael Wilson (Crush Wine Bar), Michael Steh (reds bistro and wine bar), Suman Sandillya (In Camera Dining Room), Len Little (Lucy's Seafood Kitchen) and Andrea Nicholson (Great Cooks on Eight). In addition, some of Ontario's foremost wineries including Chateau des Charmes Winery, Colio Estate Wines, Cave Spring Cellars, Henry of Pelham Family Estate Winery and Steam Whistle Brewing provided the vintages to compliment the delicious and delicate fare. Generous donations were made by SubZero Imports, fisherfolk, Hallelujah Organics, Pasco Seafood Enterprises, Macgregors Meat and Seafood, President's Choice, Compass Group and the Cheese Boutique.

Especially in light of the on-going disaster in the Gulf of Mexico, the Zoo's goal is to raise awareness about the importance of buying seafood from sustainable sources to ensure a future with abundant ocean wildlife. Nearly 75% of the world's fisheries are either fully fished or over fished. Sustainable sources are those that can exist over the long-term without compromising species survival or the health of the surrounding ecosystem. The Seafood Watch sustainable seafood guide outlining 'best, good and avoid' options can be downloaded from the Toronto Zoo website, torontozoo.com and torontozoo.com/Events/seafood.asp. You may also contact oceanwise.com or seafoodwatch.com for more information.

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Current Zoo Hours to Sept. 6: 9:00am to 7:30pm. Last admission one hour before closing. General Admission 13-64 incl. is \$21.00 (\$23 as of July 1), Children 3 and under are free, Children 4-12 are \$13.00 and Seniors 65+ are \$15.00 (\$17 as of July 1). Parking is \$10. Prices include applicable taxes and are subject to change without notice. Events are subject to change without notice. The Zoo is located at Meadowvale Road and Hwy. 401, Exit 389 east and west bound. For general information, call (416) 392-5929. The Toronto Zoo is open year round (except December 25th).

torontozoo.com