

Press Release
For Immediate Release
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TORONTO'S TOP CULINARY TALENT GET "FISHY" FOR CONSERVATION AND SUSTAINABLE SEAFOOD!

Toronto Zoo's Seafood for Thought™ Presented By Scotiabank

Monday, June 24, 2013 Toronto, Ontario: It was a beautiful evening for the Toronto Zoo's 5th Annual Seafood For Thought™ fundraiser and sustainable seafood event, presented by Scotiabank, held within the Zoo's Discovery Zone and Giant Panda Experience from 6:00pm to 8:30pm. As a leader of conservation, the Toronto Zoo, Canada's premier Zoo, is committed to helping spread the message on what is needed to help preserve our world. Seafood for Thought™ is one example of our commitment to sustainability. The 600 guests savoured delicious sustainable seafood tastings, prepared by some of Toronto's top chefs as well as local cheeses and Ontario wine and beer pairings, all while enjoying an exclusive experience with giant pandas Er Shun & Da Mao! This exclusive and elegant annual evening event helps educate guests on how to best make informed menu choices about seafood, while proceeds from the event support key Zoo conservation projects that protect wildlife and wild spaces.

Guests enjoyed mouth-watering tastings prepared by 12 of Toronto's top culinary talents all of whom are committed to conservation and serve sustainable seafood dishes at their establishments. A few of the sumptuous dishes included House Apple Wood Kola Pore Springs Trout Cheese Cake With A Spicy Fennel & Lemon Marmalade, Marinated Albacore Tuna With Wasabi Oil, Melon, Cucumber & Ginger and a Sardine Gelee accompanied by Roe, Cucumber, Dill and Sea crackers. Featured chefs, who generously donated their time and staff to support this annual conservation fundraising event, included Trista Sheen (Crush Wine Bar), Ted Corrado (Drake Hotel), Dan Sanders (Globe & earth), Albert Ponzio (Le Select Bistro), Jason Bangerter (O&B Canteen and Luma), David Friedman (Red Fish), Lora Kirk (Ruby Watchco), Damon Campbell (Shangri-La Hotel Toronto), Patrick McMurray (Starfish Oyster Bed & Grill), Morgan Wilson (Trios Bistro), Thomas Heitz (PORT bar-dining room-patio), Giacomo Pasquini (Vertical Restaurant). In addition, some of Ontario's foremost wineries and breweries including Casa-Dea Estates Winery, Chateau des Charmes Winery, Pelee Island Winery, Reif Estate Winery, Steam Whistle Brewing, Mill St. Brewery and Molson Coors Brewing Company provided the vintages & brews to compliment the delicious and delicate fare. Generous donations were made by Cheese Boutique, Coca-Cola and Compass Group Canada.

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Almost 75% of the world's fisheries are fished to capacity, or overfished. There's a limit to the bounty...fishes are the last animals that we hunt on a large scale. For many fish stocks in the oceans, rivers or lakes we are close to overfishing and are having to close the fisheries or watch species move to extinction. The Toronto Zoo works hard to raise awareness about the importance of buying sustainable fish and seafood products to ensure a future with an abundant and healthy aquatic ecosystem. Sustainable sources are those that can exist over the long-term without compromising species survival or the health of the surrounding ecosystem. Seafood Watch (Monterey Bay Aquarium) and Ocean Wise (Vancouver Aquarium) are programs supported by the Toronto Zoo to support this goal and to educate the public about smart (and delicious!) food choices. Visit torontozoo.com to download your own Seafood Watch sustainable seafood guide outlining 'best, good and avoid options. You may also contact seafoodwatch.com or oceanwise.com to learn more about sustainable seafood.

In addition to ongoing efforts to protect oceans, we are now working with the Giant Panda Conservation Fund for the duration of Er Shun and Da Mao's stay at the Toronto Zoo. The fund is working towards the research and preservation of giant pandas in China. Proceeds from Seafood For Thought™ will support the Toronto Zoo's Conservation Fund for the projects that will protect wildlife and wild spaces. As a leader of conservation, the Toronto Zoo, Canada's premier Zoo, is devoted to spreading awareness on the challenges facing our habitat. Seafood For Thought™ and the Giant Panda Conservation Fund are only a few examples of our dedication to conservation and sustainability.

FOR MORE INFORMATION CONTACT:

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Toronto Zoo is accredited by CAZA (Canadian Association of Zoos and Aquariums). Look for this logo whenever you visit a Canadian zoo as your assurance that you are supporting a facility dedicated to providing excellent care for animals, a great experience for you, and a better future for all living things. For more information, visit www.caza.ca. Current Zoo Hours: 9:00am to 7:00pm. Last admission is one hour before closing. General Admission 13-64 incl. is \$28.00. Children 2 and under are free, Children 3-12 are \$18.00 and Seniors 65+ are \$23.00. Parking fees apply. 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