

ENVIRONMENTAL FILM SERIES

July 14, 2010



The End of the Line is not against fishing. It is not against eating fish. But it is for a responsible attitude towards the oceans.

Premiering at the Sundance Film Festival in 2009, *The End of the Line*, is the first major feature documentary film revealing the inconvenient truth about the devastating effect of overfishing on the world's ecosystems.

Q/A Speaker Panel:

- Dave Anderson of Seafood for the Future,
- Kurt Lieber of Sea Shepherd, and
- Chef Michael Poompan of SIP and the Renaissance Long Beach.

Q/A Speaker Panel



DAVE ANDERSON

Biologist

Seafood for the Future at the Aquarium for the Pacific California

www.seafoodforthefuture.org

Dave Anderson is a biologist in the Seafood for the Future program at the Aquarium of the Pacific in Long Beach. The program helps restaurants develop a seafood sourcing policy and promotes them to the public. Anderson's previous work as a marine biologist includes commercial and research experience culturing a variety of marine species as well as graduate work in population genetics of marine organisms at the University of Southern California.

Anderson studied biological research and marine resource management as an undergraduate and began his career in the feeds research department at the Oceanic Institute in his home state of Hawaii. He worked as the manager of a giant clam and black pearl farm in the Marshall Islands, returning to the States to work in Alpharma's vaccine facility for salmon and catfish in Bellevue, Washington. Following that, Anderson moved to the East Coast to work as an aquaculture biologist on a fish farm in Florida, raising cobia, pompano, and a number of other emerging food fish species, and then served as an aquaculture consultant for USC's Wrigley Marine Science Center on Catalina Island here in California just prior to his graduate work. Anderson's work experience in the field and research experience in the lab lend him a unique perspective on the use of marine resources, including seafood.



KURT LIEBER

Sea Shepherd Conservation Society

Board of Directors

<http://www.oceandefenders.org/>

<http://www.seashepherd.org/>

Kurt Lieber has been an activist in Orange County since 1981. He started out by volunteering with Marine Forest Society an organization which was doing underwater experiments in kelp and habitat restoration projects. He then went on to assist with animal rehabilitation of sick and injured pinnipeds and birds with Friends of the Sea Lion and Pacific Wildlife Project, respectively. From 1992 on, he has volunteered and been a crewmember with Sea Shepherd Conservation Society. During his time with Sea Shepherd he worked extensively with Captain Paul Watson, the founder and president. It was through this tutelage that Kurt formed the idea to establish an organization that would address the needs of the Southern California marine ecosystem. He founded the [Ocean Defenders Alliance](#) (ODA) with the intent of removing abandoned commercial fishing gear. This "ghost" gear continues to harm and kill marine wildlife long after it is discarded on the bottom of our beautiful underwater habitat.



MICHAEL POOMPAN

Chef for SIP and the Renaissance Long Beach

As the Chef for SIP and the Renaissance Long Beach, Michael oversees the restaurants, and private events, where local and sustainable ingredients are served in each dish. Michael has been very involved with the community and building relationships with many of our customers. Michael has a passion that is contagious for the culinary arts and the environment, he promotes local farmer's markets and is a founding partner for the Aquarium of the Pacific's Seafood for the Future program.

Michael currently is working with partners in Long Beach to teach food and nutrition knowledge to Long Beach youth through cooking classes, demos, and community gardens. Michael was recently invited to join Michelle Obama at the White House to kick off the "Chef's move to schools" initiative.

Prior to Michael joining the Renaissance Long Beach in 2007, he worked in Napa as a Chef de Partie for the Meritage Hotel, and prior to that he had worked at the Crowne Plaza Hotel in Anaheim as the Lead Banquet cook for four years. He has also worked at the Ritz Carlton Laguna Niguel and, with the Patina Group. He has a degree in culinary arts and food service management, and is a member of Slow Food and Chef's Collaborative.