



Audubon Aquarium
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Chef Tenney Flynn of GW Fins Spearheads Gulf United For Lasting Fisheries (G.U.L.F.) Chef Council



(New Orleans, La.) – Chef Tenney Flynn, of New Orleans restaurant GW Fins, is advocating for the sustainability of seafood from the Gulf of Mexico by partnering with Audubon Nature Institute’s Gulf United for Lasting Fisheries (G.U.L.F.) to form a council composed of influential chefs in the region.

Nearly 70% of all seafood consumed in the U.S. is enjoyed in restaurants, making chefs the frontline for how most consumers experience seafood. Chef Flynn will spearhead the development of the G.U.L.F. Chef Council and act as a voice for promoting local, sustainable seafood harvested from U.S. fisheries of the

Gulf of Mexico.

"The Audubon G.U.L.F. program signifies a means to remind everyone how lucky we are to have the Gulf of Mexico in our own backyard," said Chef Flynn. "There are more varieties of sustainable seafood here than anywhere else in the country. I am honored to spearhead the G.U.L.F. Chef Council, utilizing our restaurants to inform guests about the wonderful local seafood that is available to them."

After the Chef Council is formed, G.U.L.F. plans to expand its initiative with the creation of a restaurant partnership program to promote the use of Gulf seafood in restaurants and to educate local chefs, restaurant staff, and patrons about seafood sustainability in the region.

"This partnership is a perfect example of joining forces to increase the effectiveness of conservation efforts," said Audubon Nature Institute President and CEO Ron Forman. "Combining our love for Gulf of Mexico seafood with the expertise of our best chefs, we can ensure sustainability, so our Gulf fishery is healthy for the future."

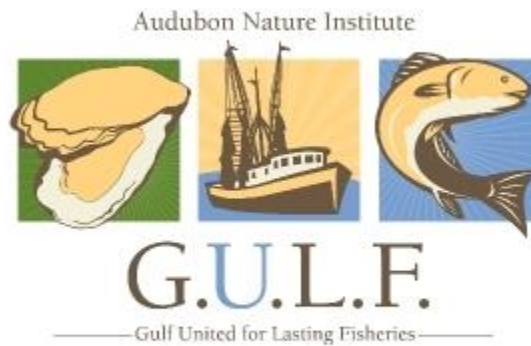
G.U.L.F. was founded in 2012 in response to the need for a home-grown champion with an understanding of the issues and the ability to advocate on behalf of Gulf fisheries and industry.

"Being based in the capital of food culture, and having the chance to work with the people who foster that culture, is amazing," said G.U.L.F. Assistant Director Julianna Mullen. "Chef Flynn's commitment to and vision for sustainability is so valuable, and we are grateful to him and all our chefs for their support of Gulf seafood and our programs."

G.U.L.F. acts as a neutral body and an arm of Audubon Nature Institute, working with government agencies, certification bodies, fishers and processors, buyers, restaurateurs, and consumers to ensure that fisheries in the region thrive for the benefit of future generations. Through education and outreach, advancement plans, and third-party assessment and certification of our fisheries, G.U.L.F. highlights what makes the region's seafood so special and encourages our fisheries to go above and beyond to meet the highest standards for responsible fisheries management.

For more information, please visit: www.AudubonGULF.org. To learn more about Chef Tenney Flynn and GW Fins, please visit: <http://gwfins.com>

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