



March 18, 2025

Attention: Chair Neron, Vice-Chair Dobson, Vice-Chair McIntyre and Members of the House Committee on Education:

Thank you for the opportunity to testify today in support of HB 3568 – the Seafood to Schools Act.

As a seafood sustainably focused chef, I understand the importance of supporting our fishing industry in a way that is environmentally responsible. By incorporating access to seafood in schools, we are not only providing healthy proteins to our children but also promoting sustainable fishing practices. This bill aligns with my commitment to sourcing seafood in a way that protects our oceans and marine life for future generations. It is crucial that we prioritize sustainability in our food systems, and this bill is a step in the right direction towards a more sustainable future for our fishing industry and our planet.

This bill will support our fishing industry on the coast, as well as provides healthy proteins to our children around the state. It's a win for the fishing industry, for our local economies on the coast, and our children's health.

Right now, our Coastal communities are in the process of building necessary infrastructure and capacity to bring more Oregon-landed seafood to coastal and inland communities in our state. Through active work on this issue, OCVA and the Oregon Ocean Cluster (OOC) connected with the Oregon Farm to School Network to explore expanding access to - and education about - seafood for Oregon students. This has become the Seafood to Schools working group.

While the Seafood to Schools working group has successfully increased sales to schools, coordinated culinary training and resources for child nutrition programs, developed seafood recipes for child nutrition programs, it has also identified opportunities and needs for future growth. Please keep this amazing momentum moving and help raise this effort to the next level of success!!

The Seafood to Schools Bill is a wonderful way to ensure that school food preparers and students have the technical support to prepare fresh local seafood. It also would support training for future chefs in seafood butchery and preparation, in addition to sparking their imaginations through development of creative kid-friendly local seafood dishes.

This funding is not an expenditure; it's an investment that will pay off for generations. We encourage you to pass HB 3568.

It's good for the fishing industry, it's good for our coastal economy and it's healthy for our children.

Sincerely,
Chef Maylin Chávez
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Sea- Fare Consultant