

New Chapter for Hastings' Fish

Hastings' inclusion in an important new book puts it squarely amongst the world's foremost sustainable fisheries. It is selected as one of only nine outstanding fisheries worldwide to have its own chapter in the forthcoming "Fish Tales: Stories & Recipes from Sustainable Fisheries Around the World in Association with the Marine Stewardship Council" by chef Tom Kime and fishmonger Bart van Olphen, published by Kyle Caithie.

Tom Kime, chef and co-author, and hailed by Tom Parker Bowles as 'one of Britain's most gifted young chefs', appeared at newly opened fish restaurant, Webbe's at Rock-a-nore, in the heart of Hastings Old Town fishing quarter.

"Hastings is an amazing place and it's steeped in so much history. I've been bringing students here since 2001 and you could not design a more perfect fishery than Hastings. They did not have to alter any of their practices to get the MSC approval".

To an eager group of the restaurant's cookery school pupils Tom gave a talk about Hastings' fish, fishermen & cooking in the heart of the Hastings Old Town fishing quarter.

Owner & Executive Chef of Webbe's at Rock-a-Nore, Paul Webbe, who invited Tom to Hastings and hosted the talk and cookery lesson at his fish restaurant and Webbe's Cookery School says, "We're committed to putting Hastings on the culinary map and to showing that there are new and exciting recipes for local, sustainable fish that are easy to cook at home. We're delighted to welcome Tom and to support the Marine Stewardship Council and the Hastings fleet*."

For more details about the book and Webbe's at Rock-a-nore please ring Ruth Edwards on 07747 654680 or email ruth@hackwoodfarm.plus.com.

*For further information about the Hastings fishing fleet and its MSC status, or the fifth Hastings Seafood & Wine Festival (18 & 19 Sept 2010) please contact Jane Ellis.
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