

CERTIFIED  
SUSTAINABLE  
SEAFOOD  
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MSC CERTIFIED LIES

# MSC Fish Pie



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Chair, Marine Stewardship Council (MSC)



### Ingredients:

**500g** MSC certified dFAD-caught juvenile yellowfin tuna

**200g** MSC certified shark, turtle and whale bycatch\* from Spanish industrial tuna fisheries in the Indian Ocean and Pacific Ocean

1 shallot, finely diced / ½ fennel bulb, finely diced / 75g butter /

100g peas / 100g sweetcorn / 75g butter / 2 tbsp plain flour

1 pint of milk / 100ml cider / 2 bay leaves

1 tsp Dijon mustard / ½ tsp ground white pepper

½ tsp grated nutmeg/ Pinch of sea salt

Mash (or Smash if you don't like peeling spuds)

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### The Marine Stewardship Council method:

Set up a non-profit organisation to label fish products as sustainable. Fund it by asking fisheries to pay for a 'sustainable fishery' blue tick and persuade the public this tick is trustworthy.

Continue selling the blue tick to fisheries while ignoring the fact industrial fishing is overfishing the Ocean at an alarming rate. Decide that destructive fishing methods, like drifting Fish Aggregating Devices (dFADs), are fine even though marine scientists are telling you they're not.

Organise an award to reward industrial tuna fisheries for their destruction of fish populations. Bury your head in the sand and say to yourself (and your staff) that you're doing a good job.

Get very depressed when one of the fisheries you've recently certified tells you there's **no more fish in the sea.**



\*Bycatch is the scientific term for the unwanted fish and other marine creatures trapped by commercial fishing nets while fishing for a different species – this includes turtles, sharks, dolphins, sea birds and whales amongst many others. The dead and dying bycatch is tossed back into the sea (or sometimes sold). [www.oceanrebellion.earth](http://www.oceanrebellion.earth)