



Catch of the Day

Anglers, *Catch of the Day* is for you! This food safety program offers information on the proper care and handling of sport-caught fish. Learn how to safely hold, process, cook and store the best of your catch. Be updated on parasites and contaminants that can be a part of catching local fish. Food safety is important for anglers and consumers of fish.

_____ (group) _____ is sponsoring the *Catch of the Day* program on _____ from _____ to _____ at the _____. For more information contact _____ at _____.

Catch of the Day is one of three “From Stream to Table” topics available from the University of Minnesota Extension Service - Food Science.



Beyond Fish Sticks

Beyond Fish Sticks – A Consumer’s Guide to Safe Fish goes fishing for answers on current safety issues with a focus on the fish consumption guidelines. Be it sunfish or salmon, *Beyond Fish Sticks* reviews the health benefits of fish and food safety issues when you catch, purchase, store and serve fish. Food safety is important for consumers of fish.

Join us for *Beyond Fish Sticks – A Consumer’s Guide to Safe Fish* on _____ from _____ to _____ at the _____. For more information contact _____ at _____.

Beyond Fish Sticks is one of three “From Stream to Table” topics available from the University of Minnesota Extension Service - Food Science.



Fish Consumption Advisory

Gain a greater awareness and application of Minnesota’s *Fish Consumption Advisory* when attending this program. Fish are an excellent source of nutrients. To reduce your exposure to contaminants, learn to make wise choices about the kinds of fish you eat, how to prepare them and how often you eat fish. Food safety is important for anglers and consumers of fish.

Join us for *Fish Consumption Advisory* on _____ from _____ to _____ at the _____. For more information contact _____ at _____.

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