

New Outreach Resources

The Council elected new members for its Advisory Panel (AP) with subgroups in Hawai'i, American Samoa, the Commonwealth of the Northern Mariana Islands and Guam. The members serve four-year terms and provide advice and recommendations to the Council. The new 2023–2026 AP brochures highlight regional focus topics and provide information about the members, whose experience spans multiple fishing-related sectors.

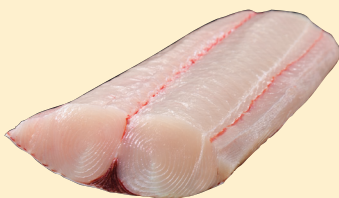
You can find the AP brochures on our website at: www.wpcouncil.org/educational-resources/brochures. While you're, make sure to check out our new Marine Spatial Management web page for information on fishery management regulations in Monuments in the Western Pacific, current National Marine Sanctuary proposals and more: www.wpcouncil.org/marine-spatial-management. 🐟



Ono in a Creamy Tahini Sauce

MAKES 4 SERVINGS

Recipe courtesy Kapi'olani Community College Culinary Arts Department. Right photo: David Itano.



INGREDIENTS

- 1 tsp olive oil
- 1 onion, diced
- 2 tsp cumin
- 1 tsp sumac
- 1¼ tsp seasalt
- 2 cups water
- 2 tsp tahini (sesame butter)
- 2 tsp lemon juice
- 1 lb ono fillet, cut bite-sized

DIRECTIONS

1. In a heavy-bottomed skillet sauté onion in oil over medium-low heat. Cook until the onions are a deep brown, stirring occasionally (about 15 minutes).
2. Add cumin and cook for 2 minutes. Add sumac, salt and water. Stir in tahini and lemon juice.
3. Add fish and cook for 5 minutes, or until fish is opaque and firm. Add more water if sauce gets too thick.



RECIPE