

The Duke of seafood!



# SEAFOOD SLEUTH SEARCHES FOR THE PERFECT MEAL

## Duke Moscrip, Author & "Legend"



# AS WILD AS IT GETS

Duke's Secret Sustainable Seafood Recipes  
...Including Intimate Tales of the Legend Himself

*"He's charismatic, smart, and he knows food. Really knows it — goes to the sources, meets the fishers and processors, always on the hunt to serve his guests the freshest-tasting seafood."*

- Lisa Patterson, Editor In Chief, 425 Magazine



## Story Ideas

"Sustainability is very personal to me. I will do everything I can to ensure that my grandchildren and my grandchildren's grandchildren will have wild sustainable seafood to eat and enjoy forevermore." *Duke*

Duke is a self-proclaimed "Seafood Sleuth." He risks his life at sea aboard fishing vessels in search of the "perfect meal." Going straight to the source in Alaska, he fishes with the fishermen and women to make sure he brings his guests the best seafood on the planet. Hence the name of his new cookbook, *As Wild As It Gets*. To ensure his sustainable catch, he **really** does go directly to the source. You just might find him with the Surf Clammers off the shores of Martha's Vineyard, aboard the Dungeness Crab boats on the coast of WA or observing the Mussel harvest at Penn Cove on Whidbey Island. Wherever he ventures to find sustainable seafood, it's always **As Wild As It Gets**. Together, Duke and his son and partner John, own a chain of six Sustainable Seafood restaurants in greater Puget Sound. They are passionate about protecting, preserving and restoring Wild Salmon and Steelhead to the waters of the Pacific Northwest.

- **How Old Is Your Fresh Seafood?** *It can be 25 days old and still considered "fresh." Five tell-tale signs to identify fresh seafood.*
- **Ice Chilled Seafood Is Better Than Fresh.** *A blind tasting will prove it.*
- **Tag Along With Duke As He Globe Trots In Search Of The Perfect Meal.** *Join Duke and watch first hand as he risks his life and limb on a wild Alaskan fishing adventure. Learn the secrets that he discovered while fishing in Alaska that leads to great tasting seafood dishes.*
- **"I'll Have What She's Having."** *Duke demonstrates the preparation of 3 sensual, mouthwatering seafood recipes that will have you saying . . . I'll have what she's having again and again.*
- **Wild Salmon Is Disappearing.** *Learn what to do today to make sure our grandchildren and our grandchildren's grandchildren will have Wild Salmon to eat during their lives.*
- **"You Can't Put Lipstick On A Pig."** *If your seafood isn't right from the start, you can't dress it up. Four sourcing secrets to keep you away from ugly tasting fish.*

## Media Experience



To book Duke, "The Legend Himself" to entertain your audience, call Bettina Carey at 206.283.8422, ext. 4 or email at AskBettina@gmail.com.