

**Bun Lai**, owner and chef, Miya's Sushi ([www.miyassushi.com](http://www.miyassushi.com) )

Bun Lai is a James Beard Foundation nominated chef and the recipient of an Elm-Ivy Award, bestowed by the city of New Haven and Yale University to individuals and organizations that have enhanced the many partnerships and collaborative endeavors between the university and its host city. *New Haven Living* magazine has named him one of the most influential people in the city. Bun is the cooking and nutrition leader at New Haven Farms, a pioneering nonprofit organization that addresses the health and development of the community through urban agriculture. He is also the cooking and sustainability instructor for an internship program created in collaboration with Common Ground High School and the Yale Psychiatry Wellness Initiative.

Nationally and internationally, Bun has appeared on ABC, NBC, FOX, Food Network, NHK (Japan Broadcasting Corp.) and NTV (Nippon Television). He has been featured in such publications as *Food and Wine*, *Saveur*, *Eating Well*, *The New York Times*, *The New Yorker*, *The Atlantic*, *Scientific American*, *National Geographic* and *Outside*, as well as numerous other national and international media. Monterey Bay Aquarium and CNN have honored him as a Sustainability Leader of the Year for his leadership in the Sustainable Seafood Movement.

Bun is a sought-after speaker who has spoken at the American Fisheries Society's 141st annual meeting, Chicago Ideas Week, the International Festival of Arts & Ideas, Google, the New England Aquarium, Rensselaer Polytechnic Institute, Yale University, Wesleyan University, Williams College, New York University, Southern Connecticut State University, Museum of the City of New York and the U.S. Department of Agriculture.

*"An important goal of ours is to have our cuisine return to the roots of sushi, meaning simply to use what we have available where we live. Often what we find in our local ecosystems now are invasive species—unwanted plants and animals that humans have introduced from elsewhere. These invasive species are a vast untapped resource for eating. Just because there isn't an existing market for these species doesn't mean they aren't edible or can't be delicious."*

**Joe Roman**, conservation biologist, author and founder of *Eat the Invaders! Fighting Invasive Species, One Bite at a Time*. ([www.eattheinvaders.com](http://www.eattheinvaders.com))

With research interests in biodiversity and ecosystem services, biological invasions, marine population genetics, and marine ecology, Joe currently is: the Mary Derrickson McCurdy Visiting Scholar, Duke University Marine Laboratory; a Fellow at the Gund Institute for Ecological Economics, University of Vermont; and a Research Assistant, Professor and Lecturer at the Rubenstein School for the Environment and Natural Resources, University of Vermont. Joe teaches marine ecology and graduate workshops (ateliers) on emerging problems of conservation interest, such as marine spatial planning and the disease ecology of bats.

Joe went to the Gund Institute as an Environmental Policy Fellow with the American Association for the Advancement of Science. During his AAAS fellowship, he helped start an interdisciplinary program on Biodiversity and Human Health at the US Environmental Protection Agency. He is also a research associate at the New England Aquarium. At the Gund, Joe's projects include cetacean conservation and the role of great whales as ocean engineers, marine spatial planning in Massachusetts using MIMES simulation modeling, and conservation and human well-being in Brazil's Atlantic Forest.

Joe has written for many publications, including *Slate*, *Conservation*, *Harvard Magazine* and *The New York Times*, and has been interviewed on such radio programs as “Science Friday” (NPR.) He has published two books, *Whale* and *Listed*, which was awarded the 2012 Rachel Carson Environment Book Award from the Society of Environmental Journalists.

Joe refers to himself as Editor ‘n’ Chef of the *Eat the Invaders* website. With his online colleagues, he offers FAQ’s about invasive species, links to articles, field notes, tweets and – of course—recipes, inspiring visitors to become vigilant, creative and hungry while considering how to help lessen the impacts of environmental invaders.

*“Just look at our track record: Atlantic cod, bison, and Pismo clams have all but disappeared under the weight of human demand. We managed to dispatch all 5 billion passenger pigeons—many of them smoked, roasted, stewed, fried, or baked in pot pies—in fewer than 100 years. After the birds were gone, market hunters missed the pie—half a dozen pigeons with three crimson legs stuck in the crust—as much as they did the birds themselves. Why not put our destructive streak to good use for a change?”*