

## Big news under the sea

A new park system is being formed—but not where you think. It's underwater. And in 100 years, this could be viewed the way the establishment of our national parks is seen today. In 2012, California will complete the nation's first-ever statewide network of marine protected areas, which will preserve kelp forests, reefs, and tidepools in sanctuaries scattered down the coast like a string of pearls, maintaining them for divers and kayakers as well. Iconic spots like Cape Mendocino and the Point Reyes

Crystal Cove State Marine Conservation Area This patch of paradise off Orange County, California, draws tidepoolers as well as surfers and divers. Sign up for yearround docent tours. parks.ca.gov

Headlands will get new safeguards, and docents are even being trained to give tours. Other states are catching on too—and we hope this means our entire coast will be protected in the years to come.

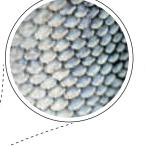
## THE SNOUT-TO-TAIL **MOVEMENT HITS SEAFOOD**

Chefs have embraced the "whole fish" trend, showing off their creative chops by using all parts of the fish, from gills to fins.



EuroTrash food cart in Portland serves fried Spanish anchovy heads with a yogurt aioli dipping sauce. eurotrashcart.com

> At the Willows Inn on Washington's Lummi Island, chefs have made salmon belly tartine. willows-inn.com



Chef Lee Humphries of C Restaurant in Vancouver pulverizes salmon bones with a spice grinder and mixes them with salt. He believes his "salmon salt" is good for calcium and omega-3s. crestaurant.com





Son of a Gun in Los Angeles has a smoked steelhead roe with maple cream and pumpernickel toasts, and plans to put a fish-cheek terrine on the menu. sonofagun restaurant.com ■

WANT MORE? Check out The Whole Fish from TED Books (Oct 2012; \$3; ted.com/pages/books).