

## Final Report

### «Pick the alien»

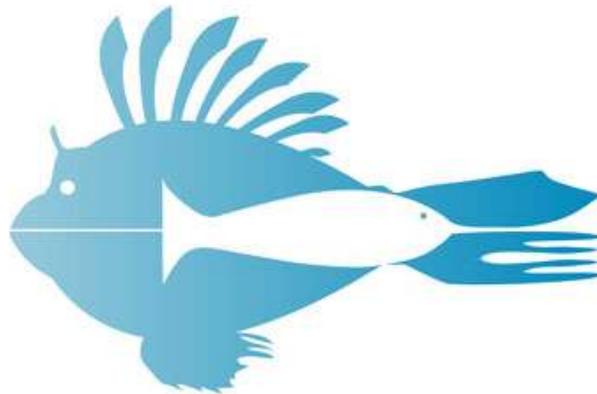


Raising awareness actions for Cyclades' local communities and stakeholders on possible ways of mitigating the problems caused by invasive alien marine species through gastronomy

May – November 2019

## General Context

Within this report all actions, events and results of the project entitled “Pick the alien” funded by the Cyclades Preservation Fund have been thoroughly described. During the implementation of the project extensive schemes and numerous actions were carried out related to communication through social media, awareness and promotional events on the consumption of edible alien species, production of audiovisual and informative material and the distribution of 10 sampling kits for citizen scientists to local ambassadors of the project, in ten islands of the Cyclades. The project commenced on May 2019 and ended on November of 2019. The project was implemented by iSea with the collaboration of Theran Sea. The organization “Dive In Action” participated in the project as a local ambassador in the island of Santorini and contributed to the implementation of the gastronomy event.



PICK THE ALIEN  
i t t a s t e s g o o d ! !

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## Communication Actions

The project aimed to inform and raise awareness of the local communities of Cyclades and other coastal and insular areas throughout Greece that currently face negative effects of marine alien species or will face them in the near future. The communication scheme of the project was based on targeted posts in social media platforms (Facebook & Instagram), but also through press releases articles in the media, promotional videos and an e-book with recipes prepared and cooked by chefs of renowned restaurants of Santorin Island.

### *Social media platforms*

iSea operates a Facebook page with over 11,000 followers and an average of 6,000 people reach on daily posts. During the project “Pick the Alien”, iSea prepared and posted a total of 13 Facebook posts with an average reach of 11.737, 162,8 likes and 24,8 shares per post. A Facebook event was also created to invite and inform the targeted stakeholders and the general public of the Cyclades to participate in the presentations and gastronomic events that took place in Santorini Island on September 17<sup>th</sup> and 18<sup>th</sup>. The Facebook event reached 5,300 people, had 100 responses and iSea posted 14 posts during the event with an average reach of 1,627 people, 11.6 likes and 4.8 shares. On Instagram one post was prepared which achieved a reach of 433 people and 37 likes. All posts were also re-shared and reposted by iSea to relevant Facebook groups on alien species, marine biology, gastronomy, and recreational fishing but also to iSea’s Facebook group project “Is it alien to you? Share it!!!” with over 10,000 members. These posts were also shared from the Facebook pages of Cyclades Preservation Fund, Theran Sea, Dive in Action and from all the local ambassadors that maintain a Facebook page.

**Table 1.** Summary of iSea's post during the project “Pick the Alien”.

Post	Reach	Likes	Shares	Link	Boosted
Post 1	52.540	494	117	<a href="#">Link 1</a>	Yes
Post 2	3.783	86	23	<a href="#">Link 2</a>	No
Post 3	3.770	145	18	<a href="#">Link 3</a>	No
Post 4	4.816	131	10	<a href="#">Link 4</a>	No
Post 5	6.176	124	16	<a href="#">Link 5</a>	No
Post 6	1.837	23	2	<a href="#">Link 6</a>	No
Post 7	2.950	39	6	<a href="#">Link 7</a>	No
Post 8	7.371	409	14	<a href="#">Link 8</a>	No
Post 9	1.601	21	-	<a href="#">Link 9</a>	No
Post 10	38.680	262	14	<a href="#">Link 10</a>	No

<b>Post 11</b>	13.280	39	34	Link 11	No
<b>Post 12</b>	1.593	17	13	Link 12	No
<b>Post 13</b>	14.160	327	56	<a href="#">Link 13</a>	No
<b>Mean values</b>	11.737	162,8	24,8		

**Table 2.** Summary of iSea's post in the group "Is it alien to you? Share it" during the project "Pick the Alien"

Post	Likes	Shares	Link
<b>Group Post 1</b>	42	2	<a href="#">Link 1</a>
<b>Group Post 2</b>	12	3	<a href="#">Link 2</a>
<b>Group Post 3</b>	26	16	<a href="#">Link 3</a>
<b>Group Post 4</b>	25	5	<a href="#">Link 4</a>
<b>Group Post 5</b>	8	0	<a href="#">Link 5</a>
<b>Group Post 6</b>	24	1	<a href="#">Link 6</a>
<b>Group Post 7</b>	15	3	Link 7
<b>Mean values</b>	21.7	4.2	

### *Press Release and articles in the media*

During the project, iSea prepared one press release to distribute it to local and national Media. The press release was published on the 2<sup>nd</sup> of September 2019 and it was sent to all iSea media contacts, Cyclades Preservation Fund, Theran Sea, Dive in Action including news and press agencies like Athens News Agency – Macedonian Press Agency. The press release was also translated and circulated in English in order to reach foreign visitors and tourists apart from local people and thus further promote the messages and proposals of the project on how to successfully mitigate the impacts of invasive marine species. In total, 35 news blogs and sites shared articles about the project from July till December 2019.

Agency name	Date	Link
Notia nea	September	<a href="#">Link1</a>
GrTimes	22/09/2019	<a href="#">Link2</a>
Olivemagazine.gr	13/09/2019	<a href="#">Link3</a>
Atlantea	31/07/2019	<a href="#">Link4</a>
Kykladiki	27/09/2019	<a href="#">Link5</a>
Agro24	26/09/2019	<a href="#">Link6</a>
Santorini news	01/09/2019	<a href="#">Link7</a>

Atlantea news	03/09/2019	<a href="#">Link8</a>
Daily thess	22/09/2019	<a href="#">Link9</a>
HellasJournal	22/09/2019	<a href="#">Link10</a>
24oro	22/09/2019	<a href="#">Link11</a>
Newsmessinia	22/09/2019	<a href="#">Link12</a>
Proto thema	22/09/2019	<a href="#">Link13</a>
Naxostimes	22/09/2019	<a href="#">Link14</a>
Talk of the town	22/09/2019	<a href="#">Link15</a>
iNews.gr	22/09/2019	<a href="#">Link16</a>
In.gr	22/09/2019	<a href="#">Link17</a>
CYtoday	22/09/2019	<a href="#">Link18</a>
Koini gnomi	13/08/2019	<a href="#">Link19</a>
Mykosmos	22/09/2019	<a href="#">Link20</a>
Naxospress	22/09/2019	<a href="#">Link21</a>
Anatoliki Akti	22/09/2019	<a href="#">Link22</a>
Enalaktikos	22/09/2019	<a href="#">Link23</a>
Santorinios typos	24/09/2019	<a href="#">Link24</a>
Hellaspro	22/09/2019	<a href="#">Link25</a>
Santonews	06/09/2019	<a href="#">Link26</a>
Pinterest newsbomb	22/09/2019	<a href="#">Link27</a>
Greece news	22/09/2019	<a href="#">Link28</a>
iefimerida	22/09/2019	<a href="#">Link29</a>
Kathimerini	07/09/2019	<a href="#">Link30</a>
Greece is	Issue#37	<a href="#">Link31</a>
Athens Voice	22/09/2019	<a href="#">Link32</a>
Ypaithros.gr	16/12/2019	<a href="#">Link33</a>
Palo	16/12/2019	<a href="#">Link34</a>
Parallaxi	16/12/2019	<a href="#">Link35</a>

*Promotional video.*

iSea has also prepared in collaboration with Dive in Action and other cinematographers/photographers<sup>1</sup> a concise promotional video, presenting the objectives of the project as well as the culinary event carried out in Santorini. The video has been shared and published through social media and is thus accessible to a wider audience. The video was prepared both in English and Greek and was uploaded on iSea's YouTube channel on 18 of November 2019. The Greek video version has up to date more than 500 views, while the English version 30 views. The English version of the video can be reached at this [link](#) and the Greek at this [link](#).



Picture 1. Coverage of promotional video.

### *Recipe e-book with edible alien species*

One of the main goals of the project “Pick the Alien” is to familiarize the local communities of Cyclades but also of coastal and insular Greece with the existence of several edible alien species in increasing numbers and abundances and to promote their consumption as a measure to mitigate their adverse effects in the marine ecosystems. Publishing and widely circulating an e-book with recipes containing edible alien invasive species will motivate consumers, fishers as well as the overall restaurant and gastronomy sector to try and taste them. The recipes included in the e-book are based in cooking preparations of the alien species of lionfish (*Pterois miles*), rabbitfish (*Siganus sp.*) and trumpetfish (*Fistularia commersonii*). The e-book also contains the recipes that were prepared and experienced by the participants of the gastronomy event carried out at Aegagros Caldera Houses in Santorini from the following professional chefs from renowned restaurants of the island: Alexandros Untila (Kiku), Kostas Aggelopoulos (Aressana) and Christos Chitos (Selene Restaurant).

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<sup>1</sup> . The video's footage was shot during the project from local stakeholders in Santorini (Dive In Action) and from photographers. The drone footage was provided free of charge by Mr. Nikos. A. Vourvachakis and the video was created by “Concept micro AsklepeiOn, Vasilis Tsartsanis”, Niko A. Vourvachakis and Nikolas N. Vourvachakis. T



Picture 2. The frontpage of the recipe e-book

## Awareness and gastronomy event

One of the main actions of this project was the promotional-awareness event that took place in Santorini Island. The sector that is mostly affected from alien species is small scale fisheries. Invasive alien species like the rabbitfish (*Siganus sp.*), which is well established in the Cyclades and its population is increasing but still it has no commercial value. More recently additional rapidly invasive and competitive new species like the lionfish (*Pterois miles*) or the toxic and lethal if consumed silver-cheeked pufferfish (*Lagocephalus sceleratus*), have seriously hampered and further diminished small scale fisheries' incomes. It should be also noted that some of the above mentioned species are quite poisonous and fishers avoid targeting them, since their handling is dangerous and they may be stung, with potential grave consequences. Under these circumstances small scale fishers target already overexploited and overfished species that should be strictly protected like groupers (*Epinephelus sp.*) and common dentex (*Dentex dentex*). Due to such destructive and irresponsible fishing practices, indigenous species' stocks are seriously depleted and overfished, thus increasing the pressures from the invasive species that compete for habitats and preys, leading thus to their potential extinction. The two-day events focused on the above issues but also in providing general and important data and information to the public about the negative effects of invasive alien species in the environment, the local economy and the tourism sector.



Picture 3. During the speaking of Dr. Nomikou

### *Awareness event*

The first event took place on 16<sup>th</sup> of September in the Bellonio Cultural Center, at Fira the capital town of Santorini, A total of 22 people attended the event representing the sectors of small scale fisheries, hoteliers, restaurateurs, environmentalists and scientists specialized on alien species. The speaker's panel was composed from scientists specialized on alien species, environmentalists, representatives of Protected Area Management Bodies and NGOs. In detail, Mrs. Sofia Kitsou – deputy major of Thira opened the event, followed by: Mr. Vangelis Paravas – biologist and member of the local environmental organisation “Theran Sea”, Dr. Maria Salomidi – researcher at Hellenic Centre for Marine Research and member of the board of directors of Management Body of Cyclades Protected Areas, Mrs. Anni Mitropoulou – Director of Cyclades Preservation Fund, Dr. Paraskevi Nomikou – Associate Professor of physical Geography – Oceanography at the National Capodistrian University of Athens, Mr. Nikos Doumpas – coordinator of the project “Pick the Alien” and Alien Species Pillar on iSea, Dr. Argyro Zenetos – Biologist and Director of Research at Hellenic Centre for Marine Research and Mr. Periklis Kleitou – Marine Scientist, University of Plymouth, member of iSea.



Picture 4. Awareness event in Bellonio Cultural Center

### *Gastronomy event*

The second event took place on the 17<sup>th</sup> of September at Aegagros Caldera Houses in Megalochori, Santorini, where the gastronomic event and the tasting of the recipes of marine invasive species were prepared by professional chefs. A potential approach to tackle the problem of marine invasive alien species is to promote their consumption and thus create a profitable market for them for fishers and local communities, visitors and restaurant owners. In collaboration with renowned chefs from local restaurants (Selene, Aresana and Kiku), as well as with the support of local organizations and the auspices of the municipality of Santorini, iSea organized a gastronomy event where the guests had the opportunity to taste one of the most common alien species of the Cyclades, the rabbitfish (*Siganus sp.*) and one of the newest species that was first recorded this year in the region, the lionfish (*Pterois miles*). The attendants not only tasted but also experienced the whole preparation and cooking process of the recipes prepared by the chefs, while Mr. Nikos Doumpas was providing more information on how to safely handle the poisonous lionfish in order to prepare it for cooking. If the chain of supply and demand for edible alien species between fishers and the gastronomy sector becomes more robust all sides will benefit. Fishers will focus to species that are not overexploited like rabbitfish, while species like groupers and dentex will have the chance to increase their population. In addition, the gastronomy sector can benefit from promoting the plates

containing edible invasive species as a measure of protection of the marine ecosystems of Cyclades, significantly contributing to urgently needed conservation initiatives.



Picture 5. During the preparation of the menu on the 2nd day

The overall organisation of the gastronomic event and the participation of chefs was a long and difficult process, taking into account that September is considered as a high season for tourism in Santorini, thus restaurants and chefs are more than busy and overloaded with work. iSea with the support of the Theran Sea decided to communicate with Mr. Giorgos Chatzigiannakis owner of Selene the oldest and most renowned gourmet restaurant on the island of Santorini. Mr Chatzigiannakis has been more than supportive and helpful for the organization of the event and has contacted and achieved the collaboration of more chefs and restaurant owners of Santorini (Aressana and Kiku). It should be mentioned that Mr. Chatzigiannakis along with his chefs Christos Chitos and colleague Polichronis Damalas agreed to voluntarily help in the gastronomy event and prepare the menu. Mr. Giorgos Chatzigiannakis is a pioneering chef for Greek standards being the first to endorse and promote through his work the “*slow food movement*”, a movement that promotes local food and traditional cooking. On the other hand Mr. Polichronis Damalas is well known about his environmental actions. For the gastronomic event but also for the preparation and testing of the recipes before the event all chefs were provided with rabbitfish and lionfish with the kind support and contribution, free of any charge of the local fishers but also the local ambassador, “Dive In Action”. The above contribution was utterly important for the participating chefs in order to provide them with appropriate time and the necessary fresh fish to find and prepare new and unique recipes fitting to the meat and taste of the invasive edible species.

### *Conclusions from the two-days event*

In Greek seas almost 230 alien marine species are present, including toxic and poisonous species that are also present in the Cyclades islands, like the Silvercheeked toadfish (*Lagocephalus sceleratus*) and the Lionfish (*Pterois miles*). It is more than evident that there is an urgent need to properly inform and sensitise local communities and involved stakeholders to identify these species and refrain from consuming them. During the first day of the events the participants from the local community showed a great interest to become more knowledgeable on alien species and to be able to identify the edible species. The fishers showed additional interest on how to safely handle the poisonous species in order to remove them from their fishing gears, or even try to cook them and to learn first aid information in the incident of lionfish stinging. Such information was provided during both days of the event with the projection of a lionfish handling video, the first aid kits and tips on a stinging incident.

According to tourist information data Santorini Island had 5.5 million overnights during the touristic season (April– October) in 2017, a number that is increasing every year. Taking the above figures into consideration, it is more than obvious that the demand on seafood is also significantly increasing every year. Rabbitfish and/or lionfish, along with other edible marine invasive species could pose as a sustainable source of seafood providing fishers their income, and at the same time decreasing the fishing pressure on overfished and fully exploited stocks of Mediterranean species.. One existing obstacle that must be overcome is the communication between fishers and the gastronomy sector. During informal discussions with representatives of the gastronomy sector of Santorini, it was highlighted that the current supply of seafood in Santorini is not enough from the local fishers, thus they turn towards other markets to get supplies, like Athens or other neighboring islands. On the other hand, fishers do catch significant quantities of rabbitfish, but they discard them, since there is no demand nor any market for them. During the event both sides discussed possible ways of creating that supply and demand chain, and establishing a profitable market for such species.

### **Local ambassadors in Cyclades.**

One of the aims of the project was not only to sensitize, inform and familiarize local communities of Cyclades with the presence of alien species, but also to collect samples of alien species that are fished from citizen scientists throughout Cyclades. These samples and the consecutive analyses will provide new data and information on the ecology and biology of alien species. For that purpose we decided to create 10 sampling kits and distribute them to 10 islands throughout Cyclades. The islands were selected in terms of population and the records of alien species that iSea has already collected in the context of its long term Citizen Science Invasive Alien species monitoring project “*Is it alien to you? Share it!!!*”. The islands selected consisted of Santorini, Amorgos, Andros, Anafi, Paros, Milos, Naxos, Folegandros, Kea-Tzia and Syros. The sampling kits were distributed to focal points like diving centers, environmental organizations, fisher associations and interested individuals. The distribution of the kits intends to train citizen scientists to accurately recognize and formally report alien species, but also to provide the means for him/her to carry out basic sampling with all necessary instructions contained within the kit, with the help of the local ambassador. In order to tackle and learn more about the negative effects of alien species in the environment, we

have to learn more about their ecology and biology. For example the study of stomach contents can provide valuable information on the feeding habits of the species sampled. For that purpose, every time someone was posting in the citizen science group “Is it alien to you? Share it!!!” an alien species, caught in any of the 10 Cyclades islands, the admin of the group was suggesting delivering the specimen to one of the local ambassadors and completing the sampling. Within the implementation of the project 3 samples have been collected, two concerning lionfish (*Pterois miles*, one was from Sikinos island) and a yellow spotted puffer (*Torquigener flavimaculosus*). The samples are stored at iSea’s sample base in Thessaloniki pending analysis (stomach content or other). Despite the decreased number of samples collected up to date from the 10 focus islands of the Cyclades, the reported alien species from the same area through iSea’s monitoring project are much more. Since the fishers’ and local communities’ knowledge on alien species is still limited, it is foreseen that in the near future their attitude of discarding alien species will change and thus the number of samples sent will also significantly increase.

**Table 3. Samples gathered during the project**

Island	Local ambassador	Samples gathered
Santorini	Dive In Action	3
Amorgos	Amorgos Fishing trips	0
Andros	Private citizen	0
Anafi	Private citizen	0
Paros	Paros Divers	0
Milos	Magdalini Premezzi SeaAwareness	0
Naxos	Naxos Island Wildlife Protection	0
Folegandros	Professional Fishers Association	0
Kea	Kea Diver	0
Syros	Professional Fishers Association	0
<b>Total samples</b>		<b>3</b>

## Financial data

Regarding the financial data of the project, the following table shows the picture of the costs incurred in the implementation of the actions. Budgetary expenses included the promotional event, travel expenses, video production, graphics design, production of citizen science toolkits and project management. For all expenses, as described in the table below, all relevant receipts and invoices are available on request.

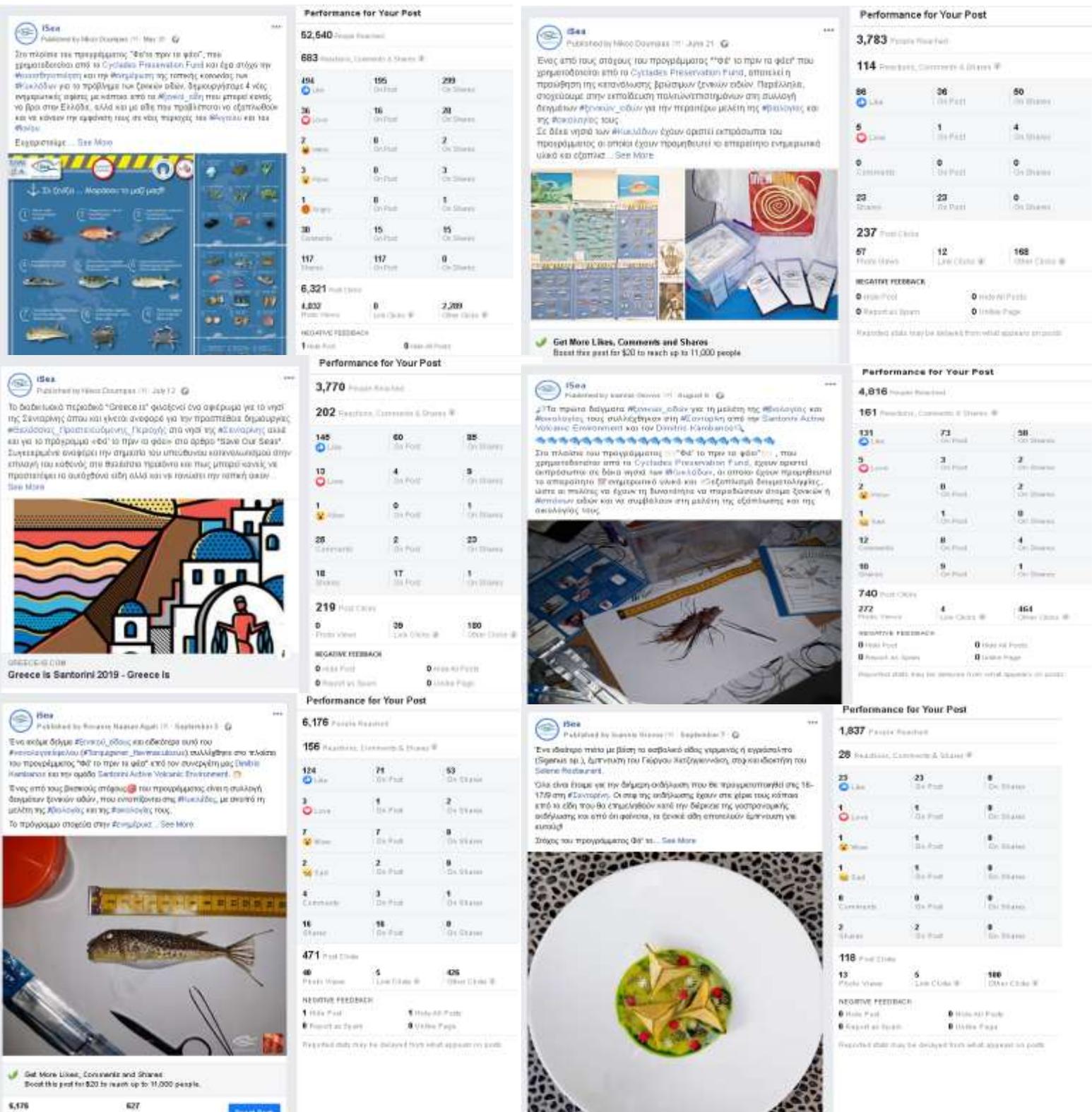
**Table 4 Expenses during the project**

Type of cost	Budget (€)	Expenses (€)	Use(%)
<b>Promotional event</b>	300	199,7	66,56
<b>Travel expenses</b>	550	923,1	167,86
<b>Video production</b>	700	0	0
<b>Graphic designing</b>	400	420,36	105,09
<b>Citizen Science Toolkits</b>	250	202,23	80,89
<b>Project Management</b>	800	1200	150
<b>Total</b>	<b>3000</b>	<b>2945,39</b>	<b>98,17</b>

## Annex

Bellow you will find all posts prepared and published during the implementation of the project “Pick the alien” from iSea, CPF and local ambassadors.

### *iSea posts during the project*



The image displays a collection of 10 Facebook posts from the iSea page, arranged in a grid. Each post includes the following information:

- Post Content:** The main text and image of the post. The posts discuss various topics related to marine conservation, such as the "Pick the alien" project, the Cyclades Preservation Fund, and the impact of climate change on marine ecosystems.
- Performance for Your Post:** A summary of the post's reach and engagement, including the number of people reached, reactions (likes, loves, wow), comments, and shares.
- Engagement Metrics:** Detailed statistics for each type of reaction, such as the number of likes, loves, and comments.
- Negative Feedback:** Information on any reports or spam flags received for the post.
- Additional Features:** Some posts include a "Get More Likes, Comments and Shares" button and a "Boost this post for \$20 to reach up to 11,000 people" option.

The posts are dated from May 2019 to September 2019. The most recent post (September 7, 2019) has the highest reach, with 1,837 people reached and 28 reactions. The first post (May 20, 2019) has the highest number of likes, with 494 likes and 195 loves.

**iSea**  
Published by Ηλένη Δουμπράη (H) · September 15 · G

Άρθρο της ΗΚΑΘΗΜΕΡΗΗ - Επίσημη σελίδα για το ξενικό αλά στην Ελλάδα και για το πρόγραμμα αντιμετώπισης των ξενικών ειδών μέσω της γεωπονίας, "Θά' το πνι το φά!"

**iSea · Θά' το πνι το φά! - Pick the alien**  
Published by Ηλένη Δουμπράη (H) · September 15 · G

Άρθρο της ΗΚΑΘΗΜΕΡΗΗ - Επίσημη σελίδα για το ξενικό αλά στην Ελλάδα και για το πρόγραμμα αντιμετώπισης των ξενικών ειδών μέσω της γεωπονίας, "Θά' το πνι το φά!"



ΚΑΘΗΜΕΡΗΗ.GR  
Κάτω από τα δηλητηριώδη αγάλια όλη η νοστιμιά, της Λίνας Γιάννουρη | Kathimerini

2,950 People Reached    276 Engagement    Boost Unavailable

Like    Comment    Share

**Performance for Your Post**

2,950 People Reached

51 Reactions, Comments & Shares

38 Like	33 On Post	0 On Shares
3 Love	3 On Post	0 On Shares
3 Wow	3 On Post	0 On Shares
0 Comments	0 On Post	0 On Shares
6 Shares	6 On Post	0 On Shares

219 Post Clicks

Photo Views	126	33 Other Clicks
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NEGATIVE FEEDBACK

1 Hide Post	1 Hide All Posts
0 Report as Spam	0 Unlike Page

Reported data may be delayed from what appears on posts

**iSea**  
Published by Ηλένη Δουμπράη (H) · September 17 · G

Με σπουδαίο ολοκληρώθηκε η πρώτη εκδήλωση στο πλαίσιο του προγράμματος "Θά' το πνι το φά!" που χρηματοδοτείται από το Cyclades Preservation Fund. Το κοινό που παραβρέθηκε στο #Πηγάδι\_Πολιτιστικό\_Κέντρο της γενικής να ακούσει και να συζητήσει για σύγχρονα περιβαλλοντικά προβλήματα, όπως αυτό των #ξενικών\_ειδών, μας συνδέθηκε μεταξύ τους αλλά και τις επιπτώσεις τους όπως η Φύλαξη, τον θάνατό και την φθορά στην υγεία. Παρέλαση ενημερώθηκε για την εξέλιξη τ... See More



**Performance for Your Post**

7,371 People Reached

469 Reactions, Comments & Shares

409 Like	274 On Post	135 On Shares
33 Love	15 On Post	18 On Shares
2 Wow	1 On Post	1 On Shares
11 Comments	3 On Post	8 On Shares
14 Shares	14 On Post	0 On Shares

691 Post Clicks

Photo Views	5	308 Other Clicks
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NEGATIVE FEEDBACK

1 Hide Post	1 Hide All Posts
0 Report as Spam	0 Unlike Page

Reported activity is reported in the Posts time zone. All activity is reported in the time zone of your account

**iSea**  
Published by Λαμπρινή Χατζηγιάννη (L) · September 22 · G

Από την πρόσφατη εκδήλωση του προγράμματος "Θά' το πνι το φά! - Pick the alien"

Οι παρουσιάσεις έγιναν την εσπέρα να δοθούν οι πίτες με κύριο συστατικό το παξιμάδι Αιολοπελαγίας (Paxiada nibeis) και τον Αιολοπελά (Paxiada nibeis)...



Σαντορινιά σφειά, preparing rabbit ears in the island of Paxiada Caldera Houses

1,790 Views

Aegaeus Caldera Houses Santorini  
September 18 · G

1,601 People Reached    81 Engagement    Boost Unavailable

Go, Reply, Like, Comment, Share and 19 others

**Performance for Your Post**

1,601 People Reached

423 Second Video Views

22 Reactions and Comments

21 Like	1 Love	0 Comments
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39 Post Clicks

Like Clicks	39	Other Clicks
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NEGATIVE FEEDBACK

1 Hide Post	0 Hide All Posts
0 Report as Spam	0 Unlike Page

Reported data may be delayed from what appears on posts

**iSea**  
Published by Αναστασία Χατζηγιάννη (A) · September 22 · G

Με σπουδαίο ολοκληρώθηκε στη #Σαντορίνη, στο Αιολοπελά Caldera Houses Santorini, η γεωπονική εκδήλωση που διοργανώθηκε στο πλαίσιο του προγράμματος "Θά' το πνι το φά!" που χρηματοδοτείται από το Cyclades Preservation Fund.

Το δείπνο των εκδηλώσεων κύλησε με πολύ ενδιαφέρον από την τοπική κοινωνία της Σαντορίνης που ανταποκρίθηκε στο κάλεσμα να γευθεί από κοντά τις φασερίτσες των ξενικών ειδών, αλλά και τη γεύση τους εθι-θε βέβαια να ευχαριστήσουμε τους φίλους... See More



**Performance for Your Post**

38,660 People Reached

334 Reactions, Comments & Shares

262 Like	177 On Post	85 On Shares
43 Love	23 On Post	20 On Shares
2 Wow	2 On Post	0 On Shares
14 Comments	4 On Post	10 On Shares
14 Shares	14 On Post	0 On Shares

6,244 Post Clicks

Photo Views	22	944 Other Clicks
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NEGATIVE FEEDBACK

1 Hide Post	0 Hide All Posts
0 Report as Spam	0 Unlike Page

Reported activity is reported in the Posts time zone. All activity is reported in the time zone of your account

**iSea**  
Published by Ηλένη Δουμπράη (H) · Wednesday at 9:37 AM · G

Στο πλαίσιο του προγράμματος "Θά' το πνι το φά!" εκδόθηκε το πρώτο ηλεκτρονικό #βιβλίο\_συνταγών\_για\_βρώσιμα\_θαλάσσια\_#ξενικά\_αλά\_στην\_Ελλάδα.

Το βιβλίο συνταγών δημιουργήθηκε σε συνεργασία με τους σφαιρικούς Αλέξη Χατζηγιάννη, Χρήστο Χατζηγιάννη και Chef Αγγελόπουλο Κώστα που εμπνεύστηκαν και παρουσίασαν τις συνταγές τους σε γεωπονική εκδήλωση στη #Σαντορίνη.

Στα κατά τα βιβλία δεν απειλείται μόνο να δοκιμάσει το κρέμα της ξεχωριστές γεύσεις, αλλά και να ενημερωθεί για το ξενικό αλά... See More



Συνταγές βρώσιμων ξενικών ειδών

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14,160 People Reached

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295 Like	78 On Post	207 On Shares
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7 Views	1 On Post	6 On Shares
21 Comments	10 On Post	11 On Shares
56 Shares	56 On Post	0 On Shares

1,501 Post Clicks

Photo Views	141	1,833 Other Clicks
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NEGATIVE FEEDBACK

3 Hide Post	0 Hide All Posts
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## CPF and local ambassadors' posts

**Cyclades Preservation Fund**  
September 3 · 🌐

Έρευνα, ενημέρωση και εκπαίδευση για τα θαλάσσια ξενικά είδη που απειλούν τα τοπικά θαλάσσια οικοσυστήματα των Κυκλάδων, και όχι μόνο.  
#staytuned #alieninvasivespecies #marineconservation #cyclades #pickthealien #isea #cpfgrant



iSea  
Published by Roxanie Naasan Agah [?] · September 3 · 🌐

Ένα ακόμη δείγμα #ξενικού\_είδους και ειδικότερα αυτό του #νανολαγοκέφαλου (#Torquigener\_flavimaculosus) συλλέχθηκε στο πλαίσιο του προγράμματος "Φά' το πριν τα ...  
See More

👍👎 You and 20 others

2 Shares

Alien (non native or let's call them exotic!) marine species on our dish today, and hopefully soon in the #menus of the Greek #seafood restaurants!

A big thank you to Aegagros Caldera Houses Santorini for hosting us and the excellent Chefs Christos Chitos from Selene "meze & wine", Alex Untila from Ovac Restaurant and Aggelopoulos Kostas from Ifestioni Restaurant of Aressana Spa Hotel, who prepared unique recipes with the invasive marine species #lionfish and #rabbit\_fish hi... See More



👍👎👤 You and 47 others

1 Comment 12 Shares

**Cyclades Preservation Fund**  
September 22 · 🌐

Spreading the word!  
#cpfgrant #pickthealien #isea #thirakisea

Εκ μέρους του #CPF θα θέλαμε να ευχαριστήσουμε όλους τους πολύτιμους συνεργάτες αυτής της πρωτοβουλίας, συμπεριλαμβανομένης της Αναπτυξιακής Εταιρεία Κυκλάδων Α.Ε. για την συνολική της υποστήριξη στην υλοποίηση της καμπάνιας μας για τα ξενικά είδη στα νησιά και στους αλιείς των Κυκλάδων!



LIFO.GR

«Φά' το πριν τα φάει» - Στη Σαντορίνη μαγειρεύουν ξενικά είδη ψαριών που έχουν εισβάλει στη Μεσόγειο

👍 Anastasia Xaritou, Periklis Kleitou and 18 others

**Cyclades Preservation Fund** — with iSea.  
July 8 · 🌐

Φάτο πριν τα φάει ή αλλιώς.... Pick the alien - it tastes good!



iSea ▶ Σε ξενίζει .... Μοιράσου το μαζί μας-Is it Alien to you? Share it!!!  
Published by Nikos Doumpas [?] · July 8 · 🌐

Την εμφάνισή τους έκαναν τα λεονταρόψακα στις Κυκλάδες και συγκεκριμένα στο νησί της Μήλου.

Το πρόγραμμα "Φά' το πριν τα φάει" στοχεύει στην ενημέρωση της τοπι...  
See More

👍👎 14

3 Shares

**Cyclades Preservation Fund**  
 June 21 · 🌐

Ξενικά είδη-εισβολείς στις θάλασσές μας:  
 Είναι πολλά, είναι απειλητικά, αλλά είναι και νόστιμα...  
 Εντόπισέ το. Μελέτησέ το. Και κυρίως φάτο πριν τα φάει!  
 #ISEA #alieninvasivespecies #wefightareathreat #marineconservation  
 #cyclades #cpfgrant



iSea  
 Published by Nikos Doumpas · June 21 · 🌐

Ένας από τους στόχους του προγράμματος "Φά' το πριν τα φάει" που χρηματοδοτείται από το Cyclades Preservation Fund, αποτελεί η προώθηση της κατενάλιασης βρώσιμων...

You and 8 others · 2 Shares

**Cyclades Preservation Fund**  
 August 8 · 🌐



iSea  
 Published by Ioannis Giovos · August 8 · 🌐

Τα πρώτα δείγματα #ξενικών\_ειδών για τη μελέτη της #βιολογίας και #οικολογίας τους συλλέχθηκαν στη #Σαντορίνη από την Santorini Active Volcanic Environment και...

You and 8 others · 1 Comment

create a new partnership market for the local environment:  
 #ISEA #newpartnership #fato\_prin\_ta\_faei #spread\_the\_word  
 #marine\_conservation #pilot\_project #coming\_soon #cyclades #cpfgrant



iSea  
 Published by Nikos Doumpas · May 31 · 🌐

Στο πλαίσιο του προγράμματος "Φά' το πριν τα φάει", που χρηματοδοτείται από το Cyclades Preservation Fund και έχει στόχο την #ευαισθητοποίηση και την #ενημέρωση ....

Like Comment Share



Ενημερωτικές δράσεις με σκοπό την ευαισθητοποίηση και την ενημέρωση της τοπικής κοινωνίας αλλά και όλων των εμπλεκόμενων πολιτών και επαγγελματιών των Κυκλάδων σχετικά με το πρόβλημα των θαλάσσιων ξενικών ειδών θα πραγματοποιηθούν στην Σαντορίνη, στις 16 & 17 Σεπτεμβρίου 2019, στο πλαίσιο του προγράμματος «Φά' το πριν τα φάει». Παράλληλα, θα αναδειχθεί, για πρώτη φορά στην Ελλάδα, η γευστική αξία επιλεγμέν... See More

Θαλάσσια  
 Προστατευόμενη  
 Περιοχή Θήρας  
 @SantoriniMarineReserves

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Θαλάσσια Προστατευόμενη Περιοχή  
 Θήρας  
 Nonprofit Organization  
 38 · 3 Comments 18 Shares

Articles in the press referring the project



ΤΟΠΙΚΕΣ ΕΙΔΗΣΕΙΣ

09/09/2019

«Φά' το πριν τα φάει» Διήμερο εκδηλώσεων για τα ξενικά θαλάσσια είδη



ΑΡΧΙΚΗ ΑΡΧΙΒΕΣ ΣΑΝΤΟΡΙΝΗ ΚΥΚΛΑΔΕΣ ΝΟΤΙΟ ΑΓΑΙΟ ΕΛΛΑΔΑ ΑΝΑΤΙΚΑ ΠΟΛΙΤΙΣΜΟΣ VIDEO-WEBTV WEBRADIO ΑΓΓΛ

«Φά' το πριν τα φάει». Διήμερο εκδηλώσεων για τα ξενικά θαλάσσια είδη

13 Views | Σεπτεμβρίου 01, 2019 | Σαντορίνη

Με σκοπό την ευαισθητοποίηση και την ενημέρωση της τοπικής κοινωνίας αλλά και όλων των εμπλεκόμενων πολιτών και επαγγελματιών των Κυκλάδων σχετικά με το πρόβλημα των θαλάσσιων ξενικών ειδών θα πραγματοποιηθούν δυο εκδηλώσεις.

ATHENS 1025

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«Φά' τα πριν μας... φάνε»: Σεφ στη Σαντορίνη μαγειρεύουν ξενικά είδη ψαριών

Πώς μπορεί να αντιμετωπιστεί η εισβολή λειοντόφαρων στη Μεσόγειο

77

NEWSLETTER

ΕΛΛΗΜΟΦΙΛΙΑ



22 Σεπτεμβρίου 2019 - 11.14.

Ξενικά είδη ψαριών μαγειρεύτηκαν από σεφ στη Σαντορίνη ως αντιμετώπιση της

LIFO

ΕΛΛΑΔΑ ΕΞΩΤΕΡΑ ΕΠΙΣΤΗΜΗ ΣΠΟΡΤΣΜΟΣ ΚΑΡΟΤΣΙΣ ΠΕΡΙΒΑΛΛΟΝ

Ελλάδα / «Φά' το πριν τα φάει» - Στη Σαντορίνη μαγειρεύουν ξενικά είδη ψαριών που έχουν εισβάλει στη Μεσόγειο

Ξενικά είδη ψαριών μαγειρεύτηκαν από σεφ στη Σαντορίνη ως ένας τρόπος αντιμετώπισης της εισβολής τους στη Μεσόγειο

NEWSROOM 22.9.2019 10:00:00



κλάδο, αλλά και να αντιμετωπιστεί ένα σύγχρονο περιβαλλοντικό πρόβλημα, αυτό των ξενικών ειδών. Η παράλληλα, οι σεφ και τα σερβιτόρα, θα μπορούν να προσφέρουν νέες γεύσεις, προωθώντας την κατανάλωση των πιάτων αυτών σαν ένα μέτρο προστασίας του περιβάλλοντος», καταλήγει.

Με η/ηροφορίες από ΑΓΕ-ΜΓΕ

Ελλάδα Τέχνες Φωτογραφία Έκθεση είδη Κόσμος Επιστήμη



TELEGRAPH.CO.UK

Highly venomous lionfishes on the menu in Greece and Cyprus as conservationists tackle invasive species

2,196 People Reached 180 Engagements Boost Unavailable

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### Φάτα πριν μας... "φάνε": Ξενικά ψάρια μαγειρεύτηκαν από σεφ στη Σαντορίνη!

16:04 27/09/2019 - Νικόλ Μαντζαρί

Μενού από βρώσιμα ξενικά είδη ψαριών και συγκεκριμένα από Ιεοντοπόρο και γερμανό, στομασιν και σέρβαν **σεφ** στη **Σαντορίνη** απεμφανήθηκαν στο πρόγραμμα "Φάτε πριν το φάτε" της περιβαλλοντικής οργάνωσης **iSea**.

**Keywords**  
 σεφ, σεφ, φατα, προετοιμασία, σιγομαγειρεύω, σερβικισμός, είδη, γερμανό

**Τιτλος Θέματος**  
 από 2012, Φάτα, ιαση, ορεστη, here

**Τόπος Νέο News.gr**  
 Φάτα πριν μας... "φάνε"! Ξενικά ψάρια μαγειρεύτηκαν από σεφ στη Σαντορίνη!  
 Η Γ. Βασιλοπούλου απεικονίστηκε στην τηλεόραση στον «Ποσειδάειο 51».  
 100 ημερήσιο θάλασσο στην κορφή της όβας του ΟΗΕ!  
 Τόπος Νέο News.gr - Σαντορίνη Μελισσηράκη



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ΑΔΙΕΙΑ | 26 09 2019 | 09:13

## Φάτα πριν μας... "φάνε"! Ξενικά είδη ψαριών μαγειρεύτηκαν από σεφ στη Σαντορίνη



ΑΡΧΙΚΗ ΕΛΛΑΔΑ ΔΙΕΘΝΗ ΠΟΛΙΤΙΚΗ ΟΙΚΟΝΟΜΙΑ ΥΓΕΙΑ MEDIA ΑΘΛΗΤΙΚΑ LIFESTYLE

## Φάτα πριν μας... "φάνε". Ξενικά είδη ψαριών μαγειρεύτηκαν από σεφ στη Σαντορίνη

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