



Fish

By Jeff Becker

> Overnight

Seafood lovers in the borderlands often have one common gripe—it is hard to find good quality fish that is as fresh as they'd like it to be. For a long time this was merely a sacrifice one made for living eight hours from the nearest ocean. Thankfully, with the internet and overnight shipping, getting the freshest seafood possible has never been easier.

Greenery Market, located inside Sunland Park Mall, has started a new program that allows customers to log onto their website, www.gotogreenery.com, and order the freshest fish possible. Their webpage order guide displays the type of fish, the fish's availability, the texture of the fish (oily, moist, flaky, steak-like, etc), and application that the fish is best suited for (ie sashimi, grilled, etc). If one places an order before nine o'clock in the morning, their order will be cut and wrapped, ready for pick up after 10 am by the next day (orders placed after nine will typically take a day longer to arrive). Straight from the boat, the fish goes to the dock, to the fish monger (for butchering) then is shipped overnight, direct to Greenery Market. "There is no fresher fish available in the El Paso area than here at Greenery Market," say Mark Heins, owner of Greenery Market.

This program will also give shoppers a wider selection of fish to choose from. To name a few, Greenery will offer: Ahi, Tombo-Ahi (Albacore), Hawaiiin Sea Bass, Escolar, Blue Marlin, Short-bill Marlin, Tasmanian King Salmon, Hawaiiin Sun Fish, Chilean Sea Bass, Kampachi, and Mako Shark. As the program develops, Heins says customers will have access to Pacific, Gulf and Atlantic fish, shipped fresh and ready for pickup within 48 hours or their order. For fish lovers, this is very good news.

See for yourself at gotogreenery.com or call (915) 584-6706. ✱