

February 2012

Aquaculture Canada[™] 2012 **Coming Soon**

Register Now!



n behalf of the Aquaculture Association of Canada and our conference partners, I invite you to join us at Aquaculture Canada^{ÓM} 2012. "New Frontiers: Bridging Technology and Economic Growth" in Charlottetown, PEI, May 27th-30th, 2012. Charlottetown is many things: a premier tourism and golfing destination and the home of Confederation (or the birthplace of Canada).

However, it is also an emerging biotech hub, the home of the Atlantic Veterinary College – an internationally recognized center of fish health research excellence and technology development - and, as the capital of Prince Edward Island, it is in the seat of Canada's second largest segment of the aquaculture industry, blue mussel farming.

As if those weren't reasons enough to come to Aquaculture Canada^{OM} 2012, this edition of the

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conference promises to build on our tradition of providing Canada's most comprehensive agenda of aquaculture science and technology presentations, thought-provoking keynote and plenary speakers, sessions with particular appeal to industry managers and producers, and, as always, a social agenda featuring the Annual Joe Brown Student BBQ and Silent Auction, our Gala Banquet, and a traditional PEI lobster cold plate at Peakes Quay Pub.

Please see our website for program details www.aquacultureassociation.ca. Owing to the conference's location in 2012, a particular focus will be placed on fish health R&D (AVC and VetHealth Global sessions) and advances in shellfish aquaculture (in cooperation with the PEI Aquaculture Alliance).

Don't miss this once-a-year premier networking and technology and scientific exchange opportunity!

See you in Charlottetown in 2012!

Tim Jackson President, Aquaculture Association of Canada

AC 2012 Registration Rates and Deadlines:

AAC Members/Student Members

Early - \$325/\$200 until March 23rd Pre-registration – \$375/\$225 - March 24th – May 18^{th}

On-site - \$475/\$250 May 19th onward

After May 19th, 2012 registrations will be accepted on-site only

Student Affairs

he student affairs committee is looking for volunteers to help with this year's conference in P.E.I. May 27th-30th, 2012.

If you're a student and planning on attending the AGM this year why not support the association by volunteering your time for student activities.

If you're interested in helping out please contact the student affairs chair:

(E: matthew.liutkus@dfo-mpo.gc.ca)



Aquaculture Canada 2012 – Joe Brown BBQ and Silent Auction

n keeping with the Aquaculture Association of Canada (AAC) tradition, we will again be hosting the Joe Brown Student BBQ and Silent Auctions - the primary fundraiser for the AAC Student Endowment Fund (SEF). This event will take place during the AAC annual meeting in Charlottetown, PEI on May 28th, 2012; 6:30 - 10:00 pm at the University of Prince Edward Island Campus. This fund is used for student scholarships, travel and presentation awards. In addition to supporting AAC member students, this is also an opportunity for increased exposure for your company or service. Last year the silent auction and fundraising efforts raised over \$4,000 for the SEF of AAC and this year with a hint of friendly competition, our goal is to raise the bar to \$5,000!

Please consider sending donations for the AAC 2012 Joe Brown Silent Auction. Items that have been donated to previous auctions have included books, articles of clothing, artwork, gift certificates, tools, etc. However, any item is appreciated.



If you're considering donating something for the auction please do not hesitate to contact me (details below) to coordinate shipping. We sincerely thank you for your consideration of this

worthy cause, and hope to see you in Charlottetown in May. Please check out the AAC website for more conference information (www.aquacultureassociation.ca).





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Watermark Production and Editing Gregor Reid Gail Ryan

AAC Board of Directors

President: Tim Jackson President-elect: Céline Audet Vice President: Joy Wade Secretary: Shelley King Treasurer: Caroline Graham Past President: Tillman Benfey Board of Directors: Matt Liutkus, Kathy Brewer-Dalton, Gregor Reid, Grant Vandenberg



It Is Awards Time Again At Aquaculture Canada!



tudents - be sure to get your applications in on time.

Don't miss your opportunity to receive support to attend the conference this year.

Deadlines this year are:

Student Travel - March 23rd, 2012

Student Scholarship – March 23rd, 2012

Full details on eligibility and how to apply are available on <u>www.aquacultureassociation.ca</u> Completed applications are to be sent to Joy Wade, Chair of the Awards Committee at joy2004wade@yahoo.ca.

To be eligible for the best student poster or best student presentation awards at the conference, you need to declare that you wish to be judged on your registration sheet.

Lifetime Achievement Award Nominations

The Aquaculture Association of Canada is now accepting nominations for the Lifetime Achievement Award. A list of previous recipients can be found on the website.

To submit a nomination, simply provide a letter of support for the candidate indicating why he or she is deserving of the award. Support for your candidate will be strengthened with letters from numerous individuals. Send letters of support to Joy Wade, Chair of the Awards Committee at joy2004wade@yahoo.ca no later than 6 April, 2012.

Have Your Say

The AAC wants to hear your opinion on how we serve you, our members. Watch out for a member survey soon. We appreciate your participation. Your input will help us create even more value for your membership!

Student Endowment Fund Donors (Donors for 2011)

Neil Bourne, Tim DeJager, University of Guelph, GO DEEP, Julian Hynes, John Lumsden, APICS Aquaculture Committee, Jay Parsons, James Craigie, Iola Price, Maurice Monette, Terry Smith, Cyr Couturier, RDI Strategies, Peter Chettleburgh, Rene Lavoie, MAPC, Jeffrey Davidson, Jennifer Lee, Sharon McGladdery, Duane Barker, Stephanie Clark, Donald MacDonald, Alistair Struthers, G.W. Friars, Santosh Lall, Chris Pearce, Chris Oikawa, John Burka, Kent Ferguson

Thank you!

Did you donate to the Student Endowment Fund this past year and we missed you in the Watermark? Let us know!

AAC Board of Directors Election 2012 – Please Vote!

he Annual General Meeting will be held on May 29th during the AAC Conference. At the AGM, we will announce the results of the election for three new board members.

All members in good standing are eligible to vote. Ballots will be sent to each voting member the end of February and the deadline to return ballots is March 31st, 2012.

We have 7 candidates running for 3 available positions. They are:

Jessica Fry: MSc student, MUN (NL)

Stefanie Hixson: PhD student, MUN (NL)

Shelley King: Genome Atlantic (NS)

Matt Liutkus, DFO – Ottawa (ON)

Joanne Power: DFO – Ottawa (ON)

Charles Sacobie: UNB – Fredericton (NB)

David Stirling: SEAvision Group (BC)

These candidates have been ratified by the current Board of Directors. You will receive more information on each candidate when you receive your ballot.

Member Profile

This is the first in a series of profiles of our members. It is an opportunity to learn more about colleagues and contributors to the aquaculture industry and AAC supporters. If you would like to learn more or avail of a profile opportunity, please call the AAC office at ph: 506-529-4766 fax: 506-529-4609 e mail: <u>aac@dfo-mpo.gc.ca</u>



Photo credits: Centre for Shellfish Research, Vancouver Island University

Dr. Helen Gurney-Smith, Research Scientist, Head of Health and Husbandry Research Program, Centre for Shellfish Research, Vancouver Island University

http://www.viu.ca/csr/staff/Dr.HelenGurney-Smith.asp

Dr. Gurney-Smith grew up mostly in Norfolk County on England's east coast. Her family moved around during her early years and she also spent time living in Australia, Ireland and Scotland before coming to Canada to pursue a career opportunity in British Columbia, after earning her PhD from the University of St. Andrews, Scotland. She is married to salmon ecologist Dr. Marc Trudel and they are expecting their first child in May this year, hence she'll unfortunately have to skip this year's AAC meeting.

AAC: Why did you choose the field of aquaculture research?

HGS: I have always had a great affinity for the sea. I have lived on the coast and saw this as an opportunity to help coastal communities. I was naturally drawn to this applied field.

AAC: One area of your current research is the development of genomic techniques for new species. What in particular are you studying?

HGS: We are developing new tools and expanding our understanding of animal physiology. We are looking at stress effects and major stresses in a marine environment. You can see our work at our project website: <u>www.mytome.ca</u>

AAC: Is there much of a difference in public understanding and education of aquaculture science in the UK versus Canada?

HGS: I think that there is less controversy in the UK than in British Columbia. The culture is different – the population is much more concentrated and there are far less natural resources.

AAC: What do you see as the number one myth about aquaculture in Canada?

HGS: That farmed salmon doesn't taste good! I eat it all the time and enjoy it.

AAC: When and why did you join the AAC?

HGS: I actually joined the AAC when I was in Ireland. I wanted to find out what was going on in aquaculture in Canada and specifically in shellfish aquaculture. When I came to Canada I continued my membership because of the many benefits.

AAC: Do you think we can learn much in Canada from international jurisdictions?

HGS: Yes – what not to do! We can learn a lot from their mistakes. As well, Europe can teach us a lot about competition for markets, opportunities for aquaculture expansion in new species, policies, regulations and market access.

AAC: What advice do you have for students considering entering the field of aquaculture science?

HGS: Be passionate and committed. What you do will make a difference.

AAC: We would like to learn more about you personally and get to know the person behind the scientist. What is your favourite seafood dish?

HGS: Moules mariniere – cultured of course! I have a great recipe that I will share will AAC members.

AAC: What is the last book you read for pleasure?

HGS: Mendel's Dwarf by Simon Mawer. It's not a new book, but is a work of fiction that centres on a geneticist, the great-great-great nephew of Gregor Mendel, who has achondroplastic dwarfism.

AAC: Movie theatre or DVD?

HGS: Home with a DVD – that way if I fall asleep I can rewind!

AAC: How long do you go in the morning after waking up before checking your email?

HGS: Hate to say it – about one minute!

AAC: Where was your last holiday?

HGS: Santorini in the Greek Islands.

AAC: What would you be doing if you were not a research scientist?

HGS: I originally wanted to be an archaeologist, so maybe that..

AAC: Dog or cat?

HGS: Either. Right now I have two cats, but have had dogs in the past.

AAC: Where do you see yourself in ten years?

HGS: Hopefully still in the research environment, working with a great team.

AAC: Finally, if you were a fish which would you be?

HGS: I would have to say a Gurnard because of my name I suppose. It's a benthic fish with flexible spines that it uses for stirring up food in the sediments. For an invertebrate species maybe I'd like to be a barnacle, travelling the world on a whale!

Moules marinière

(Courtesy of Helen Gurney-Smith) Serves 4 people

Ingredients:

4 lbs of mussels

1 clove of garlic, finely chopped or minced

- 2 shallots, finely chopped
- 1 oz salted butter

100ml (3 $^{1\!\!/}_2$ fl oz) dry white wine, or you can use dry cider

120ml (of 4 fl oz) of double cream Handful of Italian flat leaf parsley, roughly chopped Crusty bread to dip in sauce

To prepare:

- Discard any open shells that won't close when squeezed. Wash mussels under cold running water and remove any barnacles or fouling organisms, and any byssal threads visible. Rinse.
- Find large pan with lid, big enough so that when the mussels are included it would only be half full.
- Add butter to pan, with garlic and shallots and slowly soften on the hob until onions become translucent. You can also add herbs at this point, like a bouquet garni or bay leaves and thyme, if you wish.
- Add the mussels, the wine and increase the heat. Cover the mussels so that they steam open, which should only take about 3 - 4 minutes. Shake the pan occasionally.
- Add cream and chopped parsley to pan and then remove from the heat. Remove any that did not open on cooking.
- Eat! Separate into warmed bowls and serve with crusty bread. Glass of wine optional, a Sancerre, Chablis or Chenin Blanc pairs well.
- You can do lots of variations of the above, using beer, calvados, adding bouquet garni, or make spicy or asian mussels. Yummy!

In Memoriam



N igel Allen, a long time friend of the aquaculture and the fisheries processing sectors, passed away suddenly on January 13, 2012, in Dar es Salaam, Tanzania at the age of 57 years. Nigel first came to Canada in the summer of 1981 to work as a Quality Control Manager for the Fishery Products International Plant in South Dildo. Following this, Nigel worked as a Product Development Manager for P. Janes and Sons Ltd. in Hants Harbour.

After many years in the fish processing sector, Nigel moved to the west coast of Newfoundland (Pasadena) to work as an industrial liaison officer with the National Resource Council in Corner Brook. In this capacity he organized several technical sessions at AAC meetings, supported technology transfer and extension activities around the Aquaculture Canada conferences and engaged fellow IRAP agents to host annual aquaculture-ITA meetings around the AAC conferences.

In 1996, Nigel moved to St. John's to become the first Director of the Marine Institute's Centre for Aquaculture and Seafood Development. Nigel collaborated extensively with industry, government and funding agencies on a provincial, national and international level. Nigel will be remembered as a colourful character at several AAC meetings.

Nigel was considered a 'citizen of the world' and embraced every opportunity to travel and experience life. He will be particularly remembered for his fondness of warm climates and sharing a story and a pint with friends. Nigel brought humour and experience to the many fisheries and aquaculture projects he worked on in Newfoundland and Labrador, as well as throughout Africa and Southeast Asia.

In 2009, Nigel was seconded from the Marine Institute to the Association of Canadian Community Colleges to complete a 3-year placement in Dar es Salaam, Tanzania on a government of Canada supported Education for Employment initiative. Nigel was scheduled to complete this placement in June, 2012 and had already started planning his retirement in Thailand scheduled for March 2013. Nigel will be sadly missed by his extensive list of friends and colleagues throughout the world. He leaves behind his wife Nid, children Stephanie, Tonya, Matthew and Mike, mother Helen, brother Roger and other special family members in the UK.

THE MARINE INSTITUTE

Canadian Aquaculture

The Marine Institute is Canada's leading and most comprehensive education and training institute in aquaculture. Our training programs include:

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- Master of Technology Management (Aquaculture Technology) - aquaculture management for professionals (web-based)
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For more information visit www.mi.mun.ca/aqua

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