



AQUACULTURE  
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# Watermark

News from the Aquaculture Association of Canada

April 2019 Issue 20190420

## President's Message



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Welcome to the Spring 2019 version of our newsletter. On the eve of our 2019 Aquaculture Canada conference, coming up May 5 – 8 in beautiful Victoria, BC, I wanted to provide a quick overview of what to expect and encourage you to register if you have not done so already! This conference is not to be missed.

This year's conference theme is Partnering for a Sustainable Tomorrow. Canada's economic sustainability, not only in aquaculture, but all natural resource related industries, demands sustainable partnerships in research, community, governments, and environmental conservation. Our annual conference puts these partnerships on display, bringing together leaders from across Canada on issues to help ensure our aquaculture industry continues to thrive sustainably, through regulation, innovations, research and conservation initiatives.

Aquaculture Canada 2019 is being sponsored by over 50 organizations - an incredible level of support from industry, academia and governments. We're also excited to be hosting almost 40 companies in our annual tradeshow, spanning a wide array of producers, suppliers, and service providers.

The conference will feature three keynote presentations. The first from Chief Bob Chamberlin, chief councillor of Kwikwasut'inuxw Haxwa'mis First Nation based on Gilford Island in the Broughton Archipelago off northeastern Vancouver Island, and vice president of the Union of BC Indian Chiefs. He has done significant work in wild salmon conservation, and most recently represented First Nations in working with salmon farming companies and the Province of BC to develop an agreement on farm siting for the Broughton Archipelago. The second keynote will be from Valerie Robitaille, CEO of XPertSea, a Quebec company which works internationally to apply Artificial Intelligence technologies in helping shrimp and fish hatcheries, farms and research centers improve operational efficiency and increased sustainability through reliable data. The final keynote will be from Kim Thompson, Director of the Seafood for the Future Program at the Aquarium of the Pacific who has recently led consultations nationwide to unearth new information on perceptions of aquaculture.

In terms of program, conference organizers have put together 13 engaging sessions of nearly 100 individual talks and 13 posters to date. We are happy to again co-host the BC Agriculture in the Classroom program, inviting over 60 local secondary students to attend our conference tradeshow, tour Metchosin Aquaponics facility, and participate in a café style information session with industry leaders. More about this program can be found further on in our newsletter. Please get in touch if you'd like to participate or sponsor!

We will also be hosting our signature Aquaculture Canada social events, including our opening President's reception, featuring local aquaculture products from Golden Eagle Sablefish, Fanny Bay oysters and mussels, and the BC Salmon Farmers Association,

the annual Joe Brown BBQ, being held at the Distrikt Bar in the Strathcona Hotel and featuring salmon from Mowi Canada West, and the closing Gala, featuring salmon from Grieg BC Ltd.

Finally, our Annual General Meeting will be held on Tuesday afternoon, and will provide an opportunity for members catch up on the important work of our Board of Directors over the past year, and our plans for the future.

For more information on our conference and to register please visit: <http://aquacultureassociation.ca/product/aquaculture-canada-2019-conference-and-tradeshow/>

Looking forward to seeing you in Victoria!  
Joanne Liutkus, President, Aquaculture Association of Canada

## Aquaculture Canada 2019

### *Partnering for a Sustainable Tomorrow*

Aquaculture Canada 2019 will be held at the Victoria Conference Centre in Victoria, BC from May 5 – 8, 2019.



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## AC 2019 Important Dates

Conference Dates	May 5-8
Student Gathering	Sun May 5
President's Reception	Sun May 5
Poster Session	Mon May 6
Dr. Joe Brown BBQ and Auction	Mon May 6
AAC AGM	Mon May 6
Gala Dinner	Tue May 7

### Reminder, we have new email addresses!

For Awards:  
[awards@aquacultureassociation.ca](mailto:awards@aquacultureassociation.ca)

For Communications (Publications):  
[communications@aquacultureassociation.ca](mailto:communications@aquacultureassociation.ca)

## AC 2019 Schedule of Events

**Student Gathering:** Student meet and greet in a local pub

Time and Date: Time TBD Sunday May 5

Location: TBD (check the Aquaculture Canada Student-Affairs Facebook page or contact Bruno Gianasi at [brunolg@mun.ca](mailto:brunolg@mun.ca))

**Keynote Speaker:** Chief Robert Chamberlin, member of the Kwikwasut'inuxw Haxwa'mis First Nation, part of the Musgamagw-Dzawadaenuxw peoples

Time and Date: 6pm Sunday May 5

Location: Victoria Conference Centre

**President's Reception:** Informal event to welcome all participants and to kick off the conference.

Time and Date: 7pm Sunday May 5

Location: Victoria Conference Centre

**Keynote Speaker:** Valerie Robitaille, CEO of XPertSea

Time and Date: 8:40am Monday May 6

Location: Victoria Conference Centre

**Poster Session:** Designated poster session (with a cash bar) for presenters to speak to delegates about their work.

Time and Date: 4:30pm Monday May 6

Location: Victoria Conference Centre

**Dr. Joe Brown BBQ and Auction:** Good food, drink, and fun are involved in this important fundraiser for the AAC Student Endowment Fund.

Time and Date: 6:30pm Monday May 6

Location: Distrikt Bar

**Keynote Speaker:** Kim Thompson, director of Seafood for the Future at the Aquarium of the Pacific

Time and Date: 8:30am Tuesday May 7

Location: Victoria Conference Centre

**AAC AGM and Lunch (members only):** The AAC AGM is open to all AAC members to attend at not cost. An AGM lunch ticket can be pre-purchased.

Time and Date: 12:10pm Tuesday May 7

Location: Victoria Conference Centre, Room TBD

**Gala Dinner:** The final social event of the conference that includes the presentation of the Research Award of Excellence. Not to be missed!

Time and Date: 7pm Tuesday May 7

Location: Victoria Conference Centre

## Student's Corner

Hello AAC students!

The Aquaculture Canada 2019 Conference in Victoria, BC is approaching fast! We all look forward to seeing you there and discover your exciting research projects!

This year the conference is presenting topics related to aquaculture environmental management, pest and health management, sustainable development, aquaculture technologies, genomics, and nutrition research. This is a great opportunity to present your research, meet researchers from various fields, and network with colleagues and industry representatives from across Canada.

You can download the conference program at <http://aquacultureassociation.ca/wp-content/uploads/2019/04/AC-2019-Schedule-April-9-FINAL.pdf>

The AAC brings a powerful and engaging learning experience to its students through activities such as a student gathering on Sunday May 5<sup>th</sup> at 5 pm (meeting at the registration desk), the Joe Brown BBQ on Monday May 6<sup>th</sup> (Distrikt Pub) and prizes for best student oral and poster presentations.

This year, participants will also have the chance to partake in an exclusive tour of a salmon farm with the BC Salmon Farmers Association on Thursday May 9<sup>th</sup>. There will be no charge for the tour and lunch will be provided. For more information, and to sign up, please contact Michelle Franze at the BCSFA ([michelle@bcsalmonfarmers.ca](mailto:michelle@bcsalmonfarmers.ca)).

Come join us for an exciting conference!

Stay tuned and follow the AAC Student Affairs on Facebook for more information and conference update!

*Bruno Gianasi*  
*AAC Student Board Member*  
*Student Affairs Committee*

## “Young People Matter” Workshop – AC2019

The Canadian Aquaculture Industry Alliance (CAIA) and the Aquaculture Association of Canada (AAC) are putting together a workshop at the **Aquaculture Canada 2019 Conference in Victoria (May 5-8, 2019)** to present and discuss the challenges, perspectives, and experiences of young workers joining the aquaculture sector. This workshop will bring panels on how to enable young people in the aquaculture sector, and spark more innovation and entrepreneurship. These ideas will coalesce with an interactive brainstorming exercise that will bring together young and seasoned aquaculture professionals to define priorities and scope future needs and challenges about engaging youth in the sector.

**The session will take place on Wednesday (May 8<sup>th</sup>), salon B, starting at 8:30 am.**

This workshop is a great opportunity to hear from some of Canada's young emerging leaders in the industry, network with professionals across the sector, and contribute to the development of future youth engagement programs.

Please encourage your students and friends to attend for more information on young professionals in Canada's aquaculture sector.

See you all there!

# Aquaculture in the Classroom

Once again the Aquaculture Canada Conference and Trade show will introduce aquaculture to students in British Columbia. The Aquaculture in the Classroom project was developed at the AAC Conference that was held in Nanaimo in 2015 as collaborative initiative developed in partnership with the BC Ministry of Agriculture Youth Development Program, the BC Agriculture in the Classroom Foundation and the Aquaculture Association of Canada. This year, with funding from the AAC and Vancouver Island University, a similar event will take place in Victoria.

The goal of the project is to get young students excited about careers in aquaculture. This is done through hands-on learning about the industry, educational opportunities, learning about the different types of jobs involved, and developing their career networks and networking skills directly with the aquaculture industry.

The Aquaculture in the Classroom project is a one-day event for students on Tuesday, May 7. The day will start with a short orientation session at the Victoria Conference Centre, followed by a tour of Metchosin Aquaponics, and then lunch at the conference. A “speed dating” style session will follow on Careers in Aquaculture, where students will connect with aquaculture sector professionals. For the session, a room will be set up with a number of tables/stations, each with a career representative. The students will come around to each of the tables in groups of 10, in 10 minute intervals. They will ask questions about aquaculture work and your specific part of the industry, the education or experience required to get hired, potential job openings and salary range, the variety of colleagues you work with, and more!

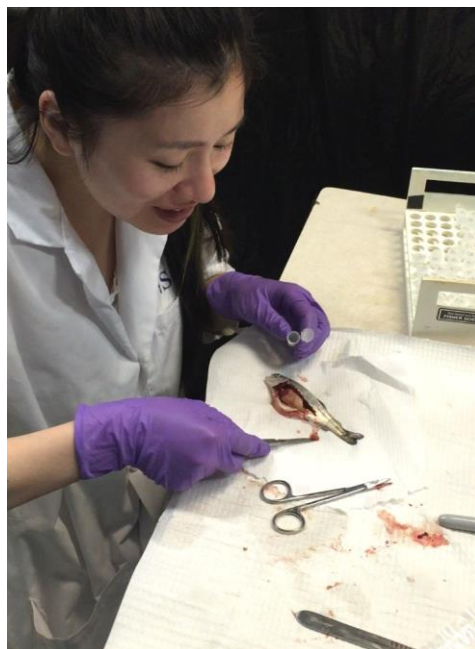
The students taking part are all secondary high school students from the Greater Victoria School District interested in aquaculture and career opportunities. We are expecting around 60 enthusiastic students, age 16 - 18.

The Careers in Aquaculture session will take place on Tuesday, May 7, from 1:30 pm to 2:30 pm, at the Victoria Conference Centre, where the conference is being held. There is an opportunity to have 6 volunteers (and a couple of back-ups) that represent a wide diversity of jobs and backgrounds in the aquaculture sector.

If you are attending AC2019 and are willing to volunteer an hour of your time to meet with the students, please let Myron Roth know by return email ([Myron.Roth@gov.bc.ca](mailto:Myron.Roth@gov.bc.ca)). Please forward your business card details (name, qualifications, title, company, as well as how long you have been in your current position).

For more information, please contact Myron Roth – or check out the winning videos from the last Aquaculture In Classroom iMovie Contest: <https://www.youtube.com/channel/UCjP9CNz3Vkr48R4qeSy24PA>

Lastly, if you wish to help out and sponsor this amazing event, please let Myron know.



## Are you coming to Victoria “from away”? Add on a Tour!

At this year’s conference, there are several options for tours.

**Industrial Plankton Inc.** (<https://industrialplankton.com/>) has generously offered to host delegates to tour their Photobioreactors in Uptown Victoria (10 minute drive from the Conference Centre). If you have any questions on how they are being used to produce plankton in hatcheries all around the world, Industrial Plankton’s CEO Robert Roulston will be there to answer them.

Tour info: <http://aquacultureassociation.ca/product/aquaculture-canada-2019-conference-and-tradeshow/#1548778581531-be0829ba-8930>

A **salmon farm tour** will be offered free of charge to interested conference delegates by the BC Salmon Farmers Association. The tour will be held on Thursday, May 9th, in the afternoon, leaving out of Campbell River and venturing into the Discovery Islands. Duration is about 3 hrs. Delegates will need to find their own transportation to Campbell River (about a 3 hr, 20 mins drive from Victoria). For more information and to sign up please contact Michelle Franze at the BCSFA ([michelle@bcsalmonfarmers.ca](mailto:michelle@bcsalmonfarmers.ca)).

**Sawmill Bay Shellfish Co.** (<http://www.sawmillbay.ca>) located in Heriot Bay on Quadra Island (accessible via BC Ferries from Campbell River) is also offering to host delegates to tour their facilities. If you are interested , please contact Joanne Liutkus for more details ([joanneliutkus@gmail.com](mailto:joanneliutkus@gmail.com)).

Tour Victoria...on foot! The City of Victoria offers a selection of **self-guided heritage walks** through Victoria. If you need to get out and about, and feel like learning about the city’s history, try one of these walks. There is even an app!

Tour info: <https://www.victoria.ca/EN/main/residents/about/heritage-walking-tours.html>



*The Aquaculture Association of Canada is looking for your help!*

In order to fund our Student Endowment Fund, we will once again be raffling tickets on a gift card tree.

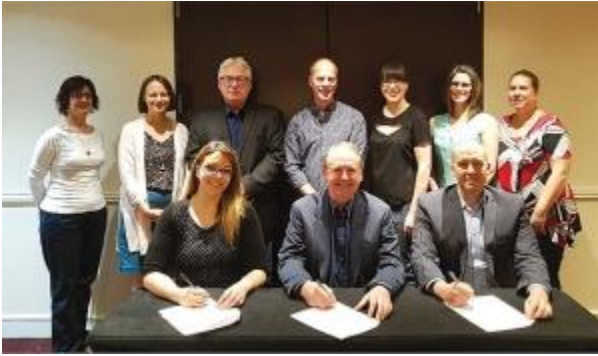
We are looking for contributions to build the gift card tree. This can be a gift card or cash (to put towards a gift card).

The Student Endowment Fund directly supports student travel to conferences, scholarships, and conference awards.

*If you have items to donate for AC2019, contact Bruno at [brunolg@mun.ca](mailto:brunolg@mun.ca)*

## Pssst...Have you heard?

St. John's is set to host three (yes three!) major aquaculture conferences and trade shows in August 2020...at the same time!



*(L-R) Back Row: Betty House, Joane Liutkus, Cyr Couturier, Tillmann Benfey, Debbie Plouffe, Tara Daggett, and Joanne Burry. Front row: Stefanie Columbo (2018 AAC President), John Cooksey (Executive Director of WAS), and Mark Lane (Executive Director of NAIA).*

At the Aquaculture Canada 2018 Conference and Trade Show in Quebec City, QC, the Aquaculture Association of Canada, together with the World Aquaculture Society and the Newfoundland and Labrador Aquaculture Association, signed an agreement that would kickstart the planning for a joint meeting of these three organizations.

While the event is still over a year away, and AC2019 yet to happen, there is much planning underway. The conference is expected to bring over 2,000 participants from all over the world. With a series of concurring sessions being developed, the St. John's Convention Centre will be the conference location.

Watch for more information to come!

## And also...Welcome Elizabeth Mary Liutkus!

Please join us in congratulating President Joanne Liutkus and President-Elect Matthew Liutkus on the arrival of the newest addition to the aquaculture family!



Elizabeth Mary Liutkus was born on February 1, 2019 at 10:33 pm weighing 8 lbs 3 oz (an Aquarius!). She is very excited to attend her first AAC conference in May, please make sure to welcome her when you see her!

## Employment Opportunities

The AAC has been receiving many (many!) aquaculture sector job postings from coast to coast. To see these, check out the frequently updated employment opportunities webpage at <http://aquacultureassociation.ca/jobs/#s=1>

## Upcoming Events

*Aquaculture Canada 2019 Conference and Tradeshow, May 5-8, 2019, Victoria, BC*

<http://aquacultureassociation.ca/product/aquaculture-canada-2019-conference-and-tradeshow/>

*Cold Harvest 2019, Newfoundland and Labrador Aquaculture Industry Association Cold Harvest Conference and Trade Show, September 24-26, 2019, St. John's, NL* <https://coldharvest.ca/>

*Atlantic Canada Fish Farmers Association Aquaculture Research, Science and Technology Forum, October 23-24, 2019, St. Andrews, NB.*

*Aquaculture Canada and World Aquaculture Society North America 2020, in conjunction with Newfoundland Aquaculture Industry Association, August 30 – September 2, 2020, St. John's, NL*

**AQUACULTURE  
CANADA and  
WAS NORTH AMERICA  
2020**

**August 30-September 2, 2020**  
**St. John's Convention Centre**  
St. John's, Newfoundland and Labrador, Canada

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AQUACULTURE  
Society**

Photo: Loorzboy, Flickr

## RPS Biologiques Announces Health Canada Approval of Suprateg™; the First Veterinary Health Product Approved for use in Finfish Aquaculture

RPS Biologiques Inc. is pleased to announce the reception of two (2) Notification Numbers from the Health Canada Veterinary Drugs Directorate (VDD) for their Veterinary Health Products (VHP), *Suprateg-L and Suprateg -P*. The Notification Numbers indicate approval, allowing for marketing and sale of Suprateg in Canada. The use of Suprateg has been fully tested for the maintenance of optimal health of fish and fish eggs in finfish species. It consists of natural ingredients that are completely safe and beneficial for the target species. Suprateg is the first and only current Natural fish health product to receive approval, in Canada, through the Veterinary Health Products notification program.

The President of RPS Biologiques, Dr. Subrata Chowdhury, says the objective of the company is to become a leader in developing safe, all natural, fish health products for use in the aquaculture sector. Dr. Chowdhury is a molecular biologist with wide experience in the fields of microbiology, virology, immunology and genetics. He notes that RPS Biologiques is continuing to develop additional, unique natural products for use in the animal health sector.

The testing undertaken to validate Suprateg was completed, over a three-year period, mainly at the Huntsman Marine Science Centre located in St Andrews, New Brunswick. Established in 1969, Huntsman is a private, not-for-profit research and science based teaching institution whose work is recognized throughout Canada and internationally.

Paul Dick & Associates (PDA), a global consulting company, worked with RPS Biologiques and Health Canada to obtain notification for Suprateg via the VHP program. The firm specializes in the development and registration of animal and human health products including veterinary biologics, veterinary drugs, feeds and natural health products.

RPS Biologiques Inc is a privately owned Canadian company based in Charlottetown, Prince Edward Island. A member of the PEI Bioalliance Emergence Bio-incubator.

## ATEC Announces *Algae Culture Extension Short-Course (ACES): Part 1: Macroalgae*

This **FREE** Algal Culture Extension Short-course (ACES) is the extension/outreach component of the Algae Technology Education Consortium (ATEC). Part 1 covers **Macroalgae** and is designed for those in commercial marine industries seeking to learn the basic skills to grow seaweeds. Marine Agronomy offers commercial fishermen, lobstermen, finfish and shellfish farmers the opportunity to grow seaweeds adding a second income stream to their endeavors.

The seaweed course is an online compendium of videos chosen and newly created to give a thorough initiation into the culture of various commercial seaweeds, including kelps, for those interested in getting started in algal-based aquaculture. The course includes: a large number of videos produced by several New England Sea Grant programs, international content and guided PowerPoint presentations. Additionally, newly created videos include: covering industry pioneers; history of wild harvesting and culturing macroalgae; seaweed products; longline setting; harvesting methods; drying techniques; conversations about peoples' experiences in seaweed culture; and the permitting process. There are several longer webinars and pdf documents about algae culture that can be downloaded.

ACES is a free on-line curriculum that covers both the U.S. perspective as well as inclusion of seaweed culture around the world. This course includes 53 online videos and 17 publications.

Improve your skill set and techniques required for this industry. [Register today!](#)

Contact info: Ira Levine [ilevine@maine.edu](mailto:ilevine@maine.edu) or Gef Flimlin [flimlin@scarletmail.rutgers.edu](mailto:flimlin@scarletmail.rutgers.edu)



## Farmed Seafood Recipe – Smoked Salmon and Cucumber Finger Sandwiches



In honour of the Victoria, BC location for the Aquaculture Canada 2019 Conference and Trade Show, what better time to introduce a spin on the classic Fairmont Express cucumber tea sandwiches!

### **Ingredients:**

- 1 ½ Tablespoons crème fraiche
- 1 teaspoon finely chopped fresh dill sprigs
- 2 teaspoons lemon juice
- Pepper
- 6 slices white bread
- 100 g sliced smoked salmon
- 1 small cucumber (cut into ribbons – this can be done using a vegetable peeler to cut long, thin slices, or ribbons)

### **Method:**

1. Place crème fraiche, dill, and lemon juice in a bowl. Season with pepper. Stir to combine.
2. Lightly spread one side of each bread slice with crème fraiche mixture. Top with 3 slices of salmon and cucumber. Sandwich with the remaining slice.
3. Using a serrated knife, remove crusts. Cut each sandwich into 3 fingers. Enjoy!

**Credit:** <https://www.taste.com.au/>



Our team of experts in broodstock development, fish health, aquatic toxicology and environmental monitoring offer regulatory compliant and customized research plans to support the business growth, risk management and competitive needs of the global aquaculture industry.

Call us to talk about your next project and what we can do for you.

Contact:  
 Chris Bridger  
 Manager, Aquatic Services  
 506-529-1233  
 Chris.Bridger@huntsmanmarine.ca

**HUNTSMAN**  
 Marine Science Centre

1 Lower Campus Road, St. Andrews, NB Canada E5B 2L7     

## Aquaculture Association of Canada 2018/2019 Board of Directors

**President:** Joanne Liutkus, BC Salmon Farmer's Association, [joanne@bcsalmonfarmers.ca](mailto:joanne@bcsalmonfarmers.ca)

**President Elect:** Matthew Liutkus, Skretting [mliutkus@hotmail.com](mailto:mliutkus@hotmail.com)

**Vice-President:** Debbie Plouffe, Center for Aquaculture Technologies Canada, [dplouffe@aquatechcenter.com](mailto:dplouffe@aquatechcenter.com)

**Secretary:** Kim Gill, PEI Department of Agriculture and Fisheries, [kgill@gov.pe.ca](mailto:kgill@gov.pe.ca)

**Treasurer:** Betty House, Atlantic Canada Fish Farmers Association, [b.house@atlanticfishfarmers.com](mailto:b.house@atlanticfishfarmers.com)

**Past President:** Stefanie Colombo, Dalhousie University, [scolombo@dal.ca](mailto:scolombo@dal.ca)

**Board Member:** Brian Glebe, Retired, [Bglebe@nb.sympatico.ca](mailto:Bglebe@nb.sympatico.ca)

**Board Member:** Daria Gallardi, Department of Fisheries and Oceans Canada, [daria.gallardi@dfo-mpo.gc.ca](mailto:daria.gallardi@dfo-mpo.gc.ca)

**Board Member:** Jennifer Wiper, Cooke Aquaculture Inc., [Jennifer.wiper@cookeaqua.com](mailto:Jennifer.wiper@cookeaqua.com)

**Board Member:** Greg Gibson, Marine Harvest Canada, [Greg.Gibson@marineharvest.com](mailto:Greg.Gibson@marineharvest.com)

**Student Board Member:** Bruno Gianasi, Department of Ocean Sciences, Memorial University, [brunolg@mun.ca](mailto:brunolg@mun.ca)

***Thank you to all who voted in the 2019 election!***

### Staff:

**Office Manager:** Catriona McLanaghan (Office Hours Mon-Fri, 8.30am - 2.00pm AST)

16 Lobster Lane, St Andrews, NB E5B 3T6, ph: 506-529-4766, Email: [info@aquacultureassociation.ca](mailto:info@aquacultureassociation.ca)

**Conference Manager:** Joanne Burry, Email: [jmburry@nl.rogers.com](mailto:jmburry@nl.rogers.com)

### Watermark Production

Kim Gill

Catriona McLanaghan

**Do you have suggestions for the next issue? Email:** [communications@aquacultureassociation.ca](mailto:communications@aquacultureassociation.ca)

