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Watermark

News from the Aquaculture Association of Canada

February 2015 Issue 20150227

President's Update

Well another year has passed and 2014 proved to be a huge success! Aquaculture Canada^{OM} 2014 marked the 30th Anniversary of the Aquaculture Association of Canada and what better way to celebrate than in its birthplace, St. Andrew's, NB! The conference was a huge success largely in part to the over 300 delegates that were in attendance, a number of very generous sponsors and of course our Membership. Without you, our members, we would not be able to make these events happen. I would be remiss if I did not mention the hard work of our AAC Board of Directors and our incredible staff (Catriona McLanaghan and Joanne Burry); we would not be able to make these conferences a success without them; Thank-you!!

We are busy planning AAC 2015, which will be held at the Vancouver Island Conference Center in beautiful Nanaimo, BC from May 31-June 3. We have a number of publications in the works including the proceedings from AAC 2014, an IMTA Special Publication and the R&D Review 2015. We are working hard to ensure we deliver significant (continued on next page)

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Upcoming deadlines

- Early bird registration AC 2015: March 13 2015
- Call for papers: March 13 2015 (jimburry@nl.rogers.com)
- Nominations for Research Award of Excellence: March 31st 2015 Nominations should be sent to: Tom Taylor, AAC Awards Committee (awards@aquacultureassociation.ca)
- Sponsorship: April 1 2015 (For more details go to: <http://www.aquacultureassociation.ca/assets/PDFs/Sponsor-Form-AC15.pdf>)
- Exhibitor's package: April 17 2015 (For more details go to: <http://www.aquacultureassociation.ca/assets/PDFs/AC15-exhibitor-package.pdf> To register for the showcase please contact Joanne Burry jimburry@nl.rogers.com)

President's update continued- value for you

to maintain your membership and encourage your colleagues and friends to take out AAC memberships as well! Enjoy this edition of the Watermark and I look forward to seeing all of you in Nanaimo, BC for Aquaculture Canada ^{OM} 2015!

Best regards,



Kathy Dalton
AAC President

Upcoming meetings of interest

Science Atlantic Aquaculture and Fisheries and Biology Conference- March 6-8 (University of Moncton, NB)

Aquaculture Canada (Blue Revolution 2.0)
May 31-June 3, Nanaimo BC

World Aquaculture Society
May 26-30, Jeju Island, South Korea

International Symposium on Genetics in Aquaculture
June 21-27 (Santiago de Compostela, Spain)

Aqua Nor
Aug 18-21 (Trondheim, Norway)

Aquaculture
Aug 23-26 (Le Corum, Montpellier, France)

International Oyster Symposium
October 21-23 (Falmouth, Massachusetts, US)

Aquaculture Europe 2015
October 20-23 (Rotterdam, The Netherlands)

Fact d'jour

Fish provides about **3 billion** people with almost **20%** of their animal protein

10 species account for about **50%** of the world's aquaculture production

FAO 2014

In the news recently...

USDA organic aquaculture label could hit grocery shelves in 2017 (The Undercurrent, February 24, 2015)
<http://www.undercurrentnews.com/2015/02/24/usda-organic-aquaculture-label-could-hit-grocery-shelves-in-2017-government-says/>

Industry defends proposed aquaculture rules (CBC, February 19, 2015)
<http://www.cbc.ca/news/canada/new-brunswick/industry-defends-proposed-aquaculture-rules-1.2963520>

Government invests in aquaculture industry (The Compass, February 10, 2015)
<http://www.cbncompass.ca/News/Local/2015-02-10/article-4038099/Government-invests-in-aquaculture-industry/1>

New iBAP program to advance responsible aquaculture (Global Aquaculture Alliance, February 9, 2015)
<http://www.gaalliance.org/newsroom/news.php?New-iBAP-Program-To-Advance-Responsible-Aquaculture-189>

Cooke Aquaculture looking at seaweed farms to feed future (CBC January 26, 2015)
<http://www.cbc.ca/news/canada/new-brunswick/cooke-aquaculture-looking-at-seaweed-farms-to-feed-future-1.2932398>

Aquaculture market expected to be worth \$202.96 billion by 2020: New report by Grand View Research, Inc. (Globe Newswire January 26, 2015)
<http://globenewswire.com/news-release/2015/01/26/699795/10116924/en/Aquaculture-Market-Expected-To-Be-Worth-202-96-Billion-By-2020-New-Report-By-Grand-View-Research-Inc.html>

STUDENT'S CORNER

Upcoming deadlines

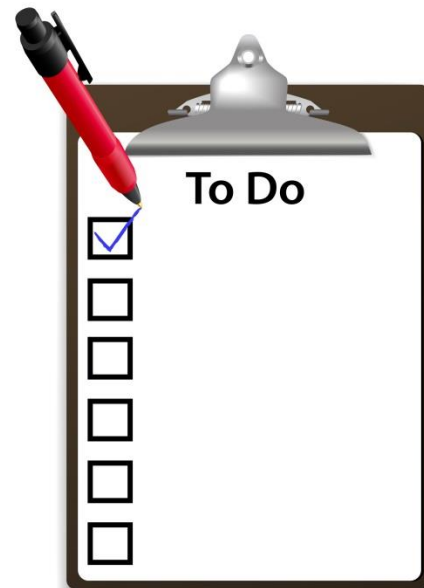
Travel Awards to attend AC 2015: March 31 2015

Scholarships (presented at AC 2015): March 31 2015

For more details see: <http://www.aquacultureassociation.ca/awards>

Award applications should be sent to:

Tom Taylor, Chair, AAC Awards Committee
(awards@aquacultureassociation.ca)



Student Photo Contest

Calling students to send us your best aquaculture photo from your research! The best submission will win **\$100!!!** Send your photos to Tom Taylor (awards@aquacultureassociation.ca)

Due: March 31 2015



Call for student volunteers!

Are you a student? Are you going to be attending AC 2015 in Nanaimo? **We need you!**

We are looking for volunteers to help at the Dr. Joe Brown Student BBQ, support during sessions (technical support, loading talks, etc.), take photographs and fundraising activities to support travel funds, etc.

Please email Stefanie Hixson shixson@ryerson.ca

Check it out!

Did you know this was here? Job postings:
<http://www.aquacultureassociation.ca/aac-news/jobs/>

Student Spotlight

Submit a short summary of your research (~200 words) and your photo to be featured in the next issue of the Watermark! Send your submission to Stefanie Hixson shixson@ryerson.ca

Quote of the day:

"Genius is one percent inspiration and ninety-nine percent perspiration."

- Thomas Edison, American inventor

Farmed Seafood Recipe Feature

Farmed Seafood Cioppino (Italian Seafood Stew)

- 0.5 lb skinned fillet of Farmed Atlantic Salmon or Trout
- 0.5 lb of Farmed Blue Mussels
- 0.5 lb white fleshed fish, such as Cod (diced)
- 0.5 lb Farmed Shrimp
- 1/4 cup extra virgin olive oil
- 1/2 cup dry white wine (recommend Pinot Grigio)
- 1/2 cup chopped onion
- 4 cloves garlic (crushed)
- 1 can Italian plum tomatoes with liquid (recommend San Marzano)
- 2 cups fish stock (or veg stock will do)
- 2 tsp dried thyme
- 2 bay leaves
- 1/2 tsp. perroccino (red pepper flakes)
- Salt and pepper to taste



(Photo credit: www.dvo.com)

Sauté onions in olive oil on medium heat until soft, then add the garlic. Add the wine, let simmer 1 minute. Add tomatoes, stock and any additional seasonings to taste. Bring to a boil, then lower the heat to a simmer and cook uncovered, for 15-20 minutes to reduce. Enjoy a glass of wine while you wait (you deserve it!).

Add the fish and simmer for about 5 minutes (resist the temptation to stir or the fish will break up too much). Prepare the mussels by rinsing and trimming threads. Add mussels and shrimp to the pot, cover and lightly simmer until shrimp are bright pink and mussel shells are open (about 3 minutes). Discard any mussels that do not open on their own.

Check the seasoning, adding salt, if necessary, and freshly ground black pepper. Serve in large bowls with mussels still in the shell, and add chopped parsley or basil for garnish. Serve with crusty Italian bread and a robust red wine. Buon appetito!

Do you have a favourite farmed seafood recipe to share with fellow members? Submit to shixson@ryerson.ca to feature in the next Watermark!

Showcase and Sponsorship

Dear Members,

On behalf of the Aquaculture Association of Canada, we invite you to exhibit and participate in Aquaculture Canada^{OM} 2015 Conference and Showcase, taking place in Nanaimo, BC, at the Vancouver Island Conference Centre from May 31st – June 3rd, 2015. Exhibiting at AC15 is an excellent opportunity to meet and network with the aquaculture industry and its support personnel.

We also invite you to consider sponsorship toward AC15. Sponsors are an integral part of the success of Aquaculture Canada^{OM} 2015 (AC15). Any support that you or your organization offers will greatly benefit the Aquaculture Association of Canada (AAC) in addition to providing advertising opportunities for your company. Your contribution will assist us with our task of organizing an exciting program, support our younger generation of upcoming aquaculturists and ensure that participants have an opportunity to exchange ideas and network in a comfortable setting.

For more details on the Showcase:

<http://www.aquacultureassociation.ca/aac-conferences/aquaculture-canada-2015/aquaculture-canada-2015-company-showcase/>

For more details on Sponsorship:

<http://www.aquacultureassociation.ca/aac-conferences/aquaculture-canada-2015/aquaculture-canada-2015-sponsors/>

Questions, please email Joanne Burry (conference coordinator) at jmburry@nl.rogers.com



THANK YOU to our Student Endowment Fund Donators

The following members and supporters of the AAC have recently made donations to the Student Endowment Fund (which provides scholarships, travel bursaries, and best paper, to students)

A. Kalam Azad	G.W. Friars	Don MacDonald
Duane Barker	Brad Hicks	Sharon McGladdery
Tillmann Benfey	Brad Hicks	Chris Oikawa
Joanne Burry	Roger Hunka	Jay Parsons
Michael Burt	Julian Hynes	Iola Price
Peter Chettleburgh	Shelley King	Terry Smith
Cyr Couturier	Santosh Lall	Andrew Vickerson
Kathy Dalton	Jennifer Lee	Susan Waddy
Tim DeJager	Matthew Liutkus	Joy Wade
Larry Hammell	Maurice Monnett	Jonathan Kawaja

~Thank you~

Aquaculture Association Board of Directors

President- Kathy Brewer-Dalton

President Elect- Cyr Couturier

Vice-President- Tom Taylor

Secretary- Grant Vandenberg

Treasurer- Matthew Liutkus

Past President- Shelley King

Board Member- Betty House

Board Member- Myron Roth

Board Member- Tara Daggett

Board Member- Jessica Whitehead

Board Member- Stefanie Hixson

Watermark Production

Stefanie Hixson

Catriona McLanaghan

Betty House

Do you have suggestions for the next issue? Email: shixson@ryerson.ca