## **April eNews 2016**





# **UAF Kodiak Seafood and Marine Science Center**

#### ComFish Alaska 2016 Wrap Up

The 2016 ComFish Alaska fishing industry trade show, held in Kodiak March 31-April 2, was a positive, energized event with high MAP and SFOS participation. About 3,000 people attended ComFish this year. The Kodiak Seafood and Marine Science Center and Alaska Sea Grant sponsored a booth with educational materials.

KSMSC Faulty and Staff were kept on their toes during ComFish with the many activities that they were all involved with. Marine Advisory Faculty member Julie Matweyou served on the ComFish planning committee and made arrangements for forum speakers, which included SFOS students Ben Williams and Jane Sullivan and sponsored Gunner Knapp, Director of the Institute of Social and Economic Research to do a talk on the State Fiscal Situation and an Overview of Alaska Salmon Markets - the presentation can be accessed by clicking here. Matweyou and program assistant Astrid Rose also organized the well-attended First Annual Fishermen's Showcase. Alaska Sea Grant director Paula Cullenberg and associate professor Courtney Carothers participated in a panel discussion on Alaska fisheries access. Also, Marine Advisory seafood quality specialist Chris Sannito judged the fillet contest.

To further highlight the Fishermen's Showcase, here are a few pictures and a video of one of the heats. The event had gorgeous weather, plentiful participants and such an enthusiastic audience. This event could not have been possible without the valuable sponsorship of the following: Kodiak Chamber of Commerce, Ravn Alaska, Sutliffs Kodiak, Kodiak Marine Supply, Salmon Sisters, The Salmon Project, the Alaska Sea Grant Marine Advisory Program, Kodiak Canvas Company, F/V Historian, F/V Lyndsey Marie, F/V Caravelle, Nets Supply and the many, many volunteers that made this event come together.

Can't wait until next year!

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3 Anitra Winkler	3:48	V	V	V	V	V	
4 Zachany Vickstrom	2:46 th	V	V	V	1	V	
5 Ryan Vickstrom	3'.18	V	V	1	1	V	
6 Christian Carvor	2.48	V	V	V	V	V	
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The Scoreboard for the 2016 Fishermen's
Showcase - In First Place: Jay Klein; Second
Place: Jamin Price-Hall; 3rd Place - JD
Christiansen and tied for 4th Place - Zachary
Vickstrom and Tony Walker. Nice Work
everyone! These are some fast times!



Video of the Final Heat of the 2016 Fishermen's Showcase



Andy Schroader, pictured above participates in the hook throwing portion of competition.



The participants in this round are neck and neck in the last event of the heat - Survival Suit Donning



Patrick O'Donnel Demonstrating his Net
Mending Skills in between on of the
heats of the event

### **Roe School Update**

At the end of this week, 30 students coming from all over Alaska will be attending Roe School here at the Kodiak Seafood and Marine Science Center. This course is one of a kind with classroom lectures and hand-on activities co-taught by Dr. Gelyn Bledsoe from Washington State University, Chris Sannito, Seafood Technology Specialist with the Alaska Sea Grant Marine Advisory Program, Dr. Brian Himelbloom, Seafood Microbiologist with the University of Alaska Fairbanks and Dr. Quentin Fong, Seafood Marketing Specialist with the Alaska Sea Grant Marine Advisory Program. The students will work on broadening their skills and overall knowledge of various roe processing techniques and markets. Topics will include sujiko and ikura processing, salt/sodium nitrite testing, packaging, roe grading and

seafood roe forms.



#### **Grad Student Danielle Ringer Wins Big Award**

Graduate student Danielle Ringer (Courtney Carothers, advisor) was awarded the Gil Kushner Memorial Award at the Society for Applied Anthropology Annual Meeting in Vancouver, BC, for her commitment to the study of the persistence of culture in the Kodiak region of Alaska. Danielle is currently working on her masters project informed by the Graying of the Fleet Study.



Kathleen Musante (right), President of the Society for Applied Anthropology handed out the award to Danielle Ringer (left).



Here is a partial Graying of the
Fleet research team that presented
at the Society for Applied
Anthropology Annual Meeting.
Pictured left to right - Jesse
Coleman, Danielle Ringer and
Rachel Donkersloot.

#### **Old Harbor PSP Climate Change Project**

Julie Matweyou, Marine Advisory Program Agent for Kodiak is working again with the Alutiiq Village

of Old Harbor on a climate change-Paralytic Shellfish Poisoning project funded through the Alaska Native Tribal Health Consortium (ANTHC) Community Environmental Demonstration grant.

The objective of the study is to compare PSP toxin concentrations in butter clams between two

popular subsistence shellfish harvest sites in Old Harbor over a 6-month study period, and correlate toxicity with seawater temperature and salinity measurements at each site. Old Harbor residents rely heavily on a subsistence diet including locally harvested shellfish, a dietary and culturally important food source. Traditional knowledge and shellfish harvest practices are at risk with climate change that increases the variability of weather and extreme events, thus influencing harmful algal bloom (HAB) frequency and distribution and breaking down clear seasonal boundaries.

Recognizing the need to protect human health, the Alutiiq Tribe of Old Harbor will begin collection of baseline ocean data, in relation to PSP toxicity in the region. This project will build on PSP data collected in Old Harbor through the state funded ADEC Recreational PSP project (2013-2015).

Field work began in April with the collection of the first shellfish samples, and Matweyou will continue to work closely with, and train project technicians to monitor seawater salinity and temperature and collect monthly shellfish samples through September 2016. Youth engagement and education are vital components of the project.

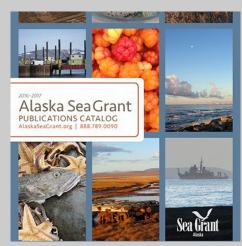


Shucking clams for the project



Clams ready for testing

#### **New Alaska Sea Grant Publication Catalog**



Alaska Sea Grant's 2016-2017 publications catalog is now available. The catalog features a wide variety of books and videos about Alaska's seas and coasts, ranging from scientific proceedings to field guides to fishing business support. Ask for a free print catalog, or go green and view the electronic catalog. Many publications in the catalog are available as downloadable PDFs.

## **COMING UP:**

#### **Roe Workshop**

# April 28-29, 2016 - Kodiak Seafood and Marine Science Center Kodiak, Alaska

Classroom lectures and hands-on activities in the Kodiak Seafood and Marine Science Center pilot plant and laboratories to broaden skills and overall knowledge of various roe processing techniques and markets. Topics will include sujiko and ikura processing, salt/sodium nitrite testing, packaging, roe grading, and seafood roe forms. The registration fee for this two-day workshop is \$270. Participants receive a certificate of

achievement upon completion. For more information and to register, click here.

#### **Hazard Analysis Critical Control Point (HACCP)**

May 12-13, 2016

Kodiak, Alaska

HACCP is a process that has been established for seafood processing to prevent food-borne illness. This workshop helps Alaska seafood processors set up and carry out the federally mandated program. For more information <u>click here to view the HACCP Alaska Workshops web page</u> or contact Chris Sannito at 907-486-1500.

For more information on trainings visit:

Alaska Sea Grant Meetings and Workshops Page





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