



UAF Kodiak Seafood and Marine Science Center

Spring at KSMSC



We have been very busy the last few months and want to highlight some of our recent activities. In addition to our ongoing research and teaching activity, KSMSC faculty and staff were involved with quite a few ComFish events and hosted the Kodiak Area Marine Science Symposium! We have a business leasing space in the building to commercially process seaweed for the first time in Kodiak. We also welcome new faces to our Center and look forward to an active summer.

Kodiak Embraces Commercial Harvest of Kelp

Story by KMXT's Kayla Desroches
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Blue Evolution, a company from the Lower 48 that turns seaweed into pasta products, has partnered up with both Alaska and out-of-state groups to harvest and process seaweed "super food" in Kodiak. According to Blue Evolution, the first harvest of the year in Ketchikan yielded less than expected because of high winds and otherwise bumpy weather. They're holding out hope for Kodiak.

KMXT went with commercial fisherman Nick Mangini out into the waters of Trident Basin in the City of Kodiak. KMXT reported the following:

Somewhere just beneath the surface of the ocean, his seaweed is ready for harvest. Mangini and his crew crank a line heavy with

seaweed onto the skiff and use sickles to hack away at the leaves. They'll fill two large containers and then take them back to the dock to weigh them. They estimate Mangini's entire site of sugar and ribbon kelp will yield about 15,000 pounds of seaweed.

From there, the seaweed heads over to Near Island for processing at the Kodiak Seafood and Marine Science Center. Down in the pilot plant, Alaska Sea Grant and other project partners are doing a test run on a machine brought in superficially for the project. It's loud from outside the building, and deafening from inside it. During a break, Peeples steps outside the pilot plant door wearing a hair covering and ear protection. She says they just got approval to turn the machine on following a week-long delay. After so many unknowns, and a not-so-successful harvest in Ketchikan, Peeples is relieved to see some success in Kodiak. "It was fantastic to get here, go out, pull up his lines and just see this beautiful, thick, healthy kelp." She says Blue Evolution would be interested in bringing more seaweed farmers into the project. She says it depends on who can get permits and how much space Blue Evolution has in its hatchery.

[Click here to link to the original story](#)



Nick Mangini's crew pictured from above following harvest. Tamsen Peeples far right. Photo taken by Kayla Desroches -KMXT

--- For more information on how the Marine Advisory Program is involved with seaweed research, contact Quentin Fong at KSMSC.

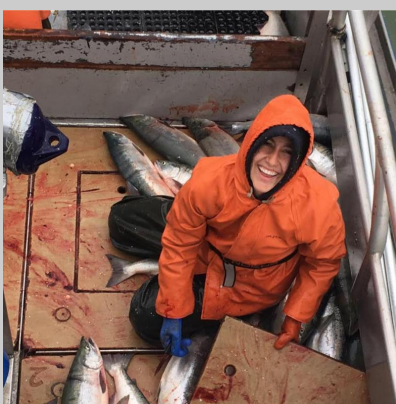
--- Earlier this Spring KSMSC hosted a webinar on "The Rising Tide of Seaweed," a presentation by MAP Agent Gary Freitag. [Click here to download the presentation slides that contain a great summary and a host of clickable resources](#) and [click here to watch the video](#).

Kay Bodi - 25 years of Service

Longevity is a clear indication of commitment. Kay Bodi has worked for the University of Alaska Fairbanks in one capacity or another for 25 years. We appreciate everything she has done and continues to do for us. Congratulations Kay for reaching this distinguished level of service!



Summer Intern Highlight: Alina Fairbanks



Alina Fairbanks, University of Alaska College of Fisheries BA student is spending her summer as an intern at KSMSC in Kodiak. Alina will be working with Michael Kohan, Alaska Seafood Marketing Institute; Christina Dewitt, Oregon State University; and Quentin Fong, Alaska Sea Grant Marine Advisory Program on assessing the nutritional supplement market for nucleotides from Alaska fishery by-products. She is funded by the Pollock Conservation Cooperative Research Center and Alaska Sea Grant on the project "Development of Value-added Market Opportunities for Pollock Co-products."

We have more interns starting up in the coming weeks and we'll highlight them and their work as summer progresses.

Kodiak Area Marine Science Symposium



Keynote speaker Julia Parrish with the Coastal Observation and Seabird Survey Team addresses the audience at the Tuesday evening kickoff event.

The 2017 Kodiak Area Marine Science Symposium (KAMSS) was hugely successful! We hosted over 40 oral presentations, 10 poster presentations, and a number of social events during the symposium. We thank all of our speakers for their contribution to this event and thank everyone in attendance! Thank you for supporting the 3rd KAMSS!

Steering Committee members and Sea Grant program staff were key in organizing this event. We encourage you to explore the [KAMSS 2017 Website](#) for program details. The PowerPoint presentations will be uploaded to the site soon.

A special thank you to AKTEACH for recording and archiving videos of each presentation. [Click here to view the archived sessions.](#)



Photo Captions: (Left to Right): 1. The symposium offered science for everyone, we had well rounded attendance throughout the event. 2. The Kid's Corner featured marine science related games and activities for families. 3. Kodiak Borough Mayor Dan Rohrer welcomes the audience on Day 1 of the symposium.

Comfish Kodiak

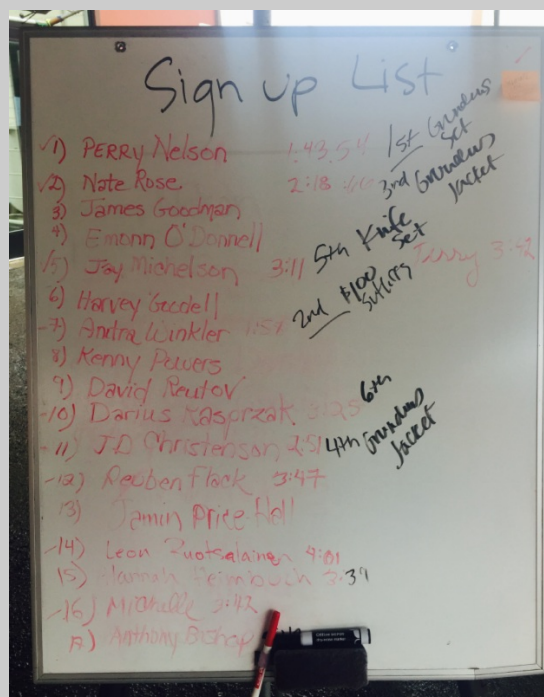
We want to take a moment to highlight our Fishermen's Showcase winners!

This year 1st, 2nd and 3rd place went to Perry Nelson, Anitra Winkler and Nate Rose with winning times of 1:43, 1:58 and 2:18, respectively.

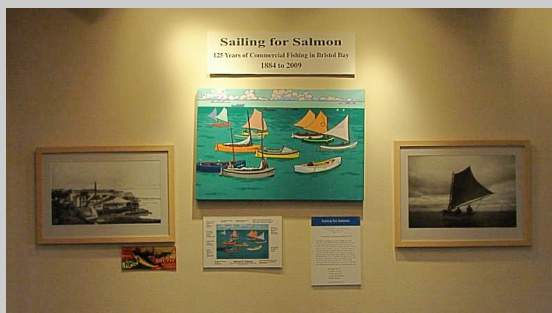
A big thank you to all of the commercial fishermen who competed in the Showcase competition!

We also thank our local planning committee, Jane Eisemann, Tobey Sullivan, Terry Haines, Nate Rose and Arthur Schultz for helping with the event and we thank Grundens, Sutliff's and Kodiak Marine for donation of prize awards.

Another highlight from Comfish was the Sailing for Salmon photo exhibit, introduced Tim Troll during ComFish. The exhibit remains on display at KSMSC through the summer. If you have not already viewed the exhibit, stop by - it is quite fascinating!



2017 Comfish Fisherman's Showcase
Winner Perry Nelson



Sailing for Salmon Exhibit at KSMSC

KSMSC Building Update

The Alaska Research Consortium, a nonprofit organization of processors, fishermen and concerned citizens is in the process of developing a public-private partnership with the University of Alaska Fairbanks to manage the operations at KSMSC. This will be more than a year in the making. For more information, contact ARC board chair, Jay Stinson.



COMING UP:

Smoked Seafood School

October 12-13, 2017

UAF Kodiak Seafood and Marine Science Center

118 Trident Way - Kodiak, Alaska

This workshop is for anyone interested in smoking and processing fish, including home fish-smoking enthusiasts, small smokehouse operators, fishermen interested in direct marketing their fish, and commercial operators. Seafood scientists at the Kodiak Seafood and Marine Science Center will lead lectures and hands-on activities that include the principles of fish smoking; safety of smoked products; brining; filleting sockeye for curing and cold smoking; hot-smoking chum, coho, and black cod; preparation of fish sausage; and processing salmon roe for production of ikura. For more information and to register, [visit the ASG Website](#).

Alaska Seafood Processing Leadership Institute

November 9-13, 2017

Kodiak, Alaska

Do you have an employee who, with key training, could help lead your business into the future? The Alaska Seafood Processing Leadership Institute (ASPLI) offers an intensive 80 hours of professional development for employees with the potential to move up in your company. The institute is designed for mid-level managers in a seafood plant production managers, QC supervisors, seafood engineers, and human resource, corporate or administrative personnel who are identified by their employer as having leadership potential. Others who might want to participate include direct marketers or small seafood processors or those closely involved in the seafood industry. ASPLI provides the technical training, leadership and management skills needed to understand and succeed in the seafood industry. Over 65 seafood processing leaders from 21 companies in Alaska have participated to date in ASPLI. [Visit the ASPLI Website to learn more and to register.](#)

2017 Alaska Young Fishermen's Summit

December 6-8, 2017

Anchorage, Alaska

The Alaska Sea Grant Marine Advisory Program will host the seventh Alaska Young Fishermen's Summit. AYFS provides training, information and networking opportunities for commercial fishermen early in their careers. The summit will focus on building leadership and networking capacity in the Alaska commercial fishing industry during three days of intensive training. The fast-paced program features industry leaders providing insights on fishing business management, the fisheries management process, and the role of Alaska seafood in the global marketplace. This year, we will take advantage of the fact that the summit will coincide with the North Pacific Fishery Management Council meeting in Anchorage. For more information and to register, [click here](#).

For more information on trainings visit:

[Alaska Sea Grant Meetings and Workshops Page](#)



**COLLEGE OF FISHERIES
AND OCEAN SCIENCES**

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