Summer eNews 2017





UAF Kodiak Seafood and Marine Science Center

Summer at KSMSC



This summer saw quite a bit of activity here at the Kodiak Seafood and Marine Science Center. With a second visit from the seaweed research folks at Premium Oceanic who have been sampling and drying seaweed in Kodiak and five interns working on their projects under the guide of our faculty, this building was buzzing with research and excitement. We are all looking forward to the school year starting back up and our fall Smoked Seafood School and Alaska Seafood Processing Leadership Institute being held here.

Brian Himelbloom Retires from UAF After 30 Years of Service

Associate Professor Brian Himelbloom has retired from UAF after 30 years of service. In recent years Brian has held a partial appointment with the Marine Advisory Program faculty. He has mentored many grad students in seafood science who went on to strong careers, and has worked hard to maintain strong representation here at Kodiak Seafood and Marine Science Center within UAF. In the course of Brian's tenure, he provided valuable research, teaching and outreach expertise in seafood science and technology in the College of Fisheries and Ocean Science. We will miss Brian's presence in our building and wish him well in his retirement. Visit the UAF website to learn more about Himelbloom's



After Sailing the World, Marine Ecosystem Researcher Returns to Kodiak Welcome Mike Litzow

Courtesy of Alaska Sea Grant, August 15, 2017



After ten years of sailing the world and living down under, Mike Litzow has returned to Kodiak, Alaska, to work on several research projects. This month he is starting an assistant research professor appointment at the Kodiak Seafood and Marine Science Center-with the University of Alaska Fairbanks College of Fisheries and Ocean Sciences. He is happy to return. "I lived in Kodiak for seven years in the early 2000s, and I love being in such a vibrant commercial fishing port," he said. "This place really underscores the importance of better understanding the

dynamics that govern the ecosystems we exploit, and the Kodiak community is very supportive of marine research. Fishermen and processors really get the need for science."

Litzow is principal investigator on an Alaska Sea Grant project on early warning indicators to fishery managers for ecosystem shifts in the eastern Bering Sea. He also has a National Science Foundation grant on the effect of sea level pressure fields and sea surface temperatures in the Gulf of Alaska on changes in climate processes and fish populations. And he is working on a NOAA-funded research project.

Litzow and his family have been on the move for the past several years. He and his wife set out from Kodiak on a 37 foot sailboat in 2007 and sailed to Tasmania, Australia, where his second child was born and he earned his PhD. "We moved up to a 45' boat there, and eventually sailed across the Pacific Ocean three times, and across the Atlantic twice. We sailed back to Kodiak via the Panama Canal and Hawai'i, and returned ten years and one week after we left," said Litzow.

"Kodiak's position in the middle of the Gulf of Alaska shelf makes it a great place to do field work, and I'm looking forward to getting back to some hands-on biology," he said.

You can read about Litzow's family travels in their <u>sailing blog</u>. He also wrote a book about sailing from Kodiak to Australia, <u>South from Alaska: Sailing to Australia with a baby for crew</u>

KSMSC Summer Interns

MEET THE 2017 KSMSC SEAFOOD INTERNS

Nucleotides, Parasites and Communicating Seafood Safety



PHIL GANTZ Communicating the Science and Safety of Seafood



ALINA FAIRBANKS Market Research



Nucleotide Supplement Secondary Parasite Control for Pacific Salmon

We had a total of five interns this summer. Alina Fairbanks' internship was funded by the Pollock Conservation Cooperative Research Center. Fairbanks' research focused on preliminary market analysis of nucleoties and a health supplement. Interns Phil Ganz and Camron Christoffersen were both funded by the Alaska Seafood Marketing Institute, with all three interns receiving support from Alaska Sea Grant.

Camron and Ganz' work was highlighted in several pieces, including Alaska Sea Grant's Blog. All three interns were featured on KMXT - To listen in, click here.



Kodiak MAP agent Julie Matweyou also hosted early career and youth interns. Mandi Cox (left) and Natalia Partida (right) assisted Matweyou with invasive tunicate monitoring in St. Paul Harbor. The two interns worked with Matweyou on various marine science related projects this past summer through partnerships with the Sun'aq Tribe of Kodiak (Cox) and the Latin American Women's Association (Partida).

Research Progress at KSMSC

Quentin Fong and Chris Sannito have been working this summer on developing value-added forms of lower grade pollock roe. The process involves roe extraction, brining, screening and coloring/flavoring. The next steps will look at packaging and possibly pasteurization in jars.

Julie Matweyou and collaborators are beginning year 2 a community-based PSP testing project for subsistence shellfish harvesting. This project is funded by the North Pacific Research Board. Three communities in the Kodiak region continue monthly butter clam collection at designated sites and samples are analyzed at the NOAA NOS Laboratory in Beaufort, North Carolina. Monitoring remains an important priority as the project team continues development of an electrochemical field test. Preliminary work addressing toxin accumulation in different tissues of the butter clam is also taking place. Sun'aq Tribe Natural Resource intern, Mandi Cox, assisted Matweyou in the laboratory this summer preparing tissue samples for analysis (pictured).



Also this summer, **Danielle Ringer**, who graduated last winter with her master's in political ecology of fisheries, continues her work as a research associate for UAF. Here is a quick update of the two projects she is working on here at KSMSC:

1. State of Alaska's Salmon and People (SASAP)
Well-Being and Alaska Salmon Systems Working Group
This state of the knowledge synthesis project led by Rachel Donkersloot, Jessica Black and
Courtney Carothers, is driven by the overarching goal of identifying and applying well-being
concepts to improve the social sustainability management of Alaska salmon systems. This working
group engages in a cross-disciplinary and cross-cultural dialogue with the aim of understanding
interdependencies between socio-cultural and ecological systems, salmon-human connections and
contributions to well-being in Alaska, and relationships between management and well-being.
Visit the project website for more information.

2. Alaska's Next Generation of Fishermen Study: PSA Project
This research team has been working since 2014 to study the graying of the fleet in our state's commercial fisheries. The team finalizes project reports and outlines policy alternatives to address challenges surrounding intergenerational fisheries access, and shares results with a

broad audience. Team members Danielle Ringer and Rachel Donkersloot have reached out to industry experts and pulled from interviews with younger/older fishermen to provide tips on a range of commercial fishing themes. They turned this advice into public service announcements (PSAs) that are being aired on statewide radio stations to better support and educate the next generation of Alaskan fishermen. Ringer hopes that by sharing these tips they can offer some hard won wisdom that can take years to come by to those in the early stages of their fishing careers. Stay tuned to your local radio station or check out their project Facebook page for "Tip Tuesday" posts with additional advice! More project info is also available on their web site.

COMING UP:

Julie Matweyou, Guest at Alutiiq Museum Fall Lecture Series
Matweyou's topic - "The Deadliest Dig, Kodiak Shellfish & PSP"
October 12, 2013
Kodiak Public Library Association

For more information on the lecture series, Visit the Alutiiq Museum Facebook page.

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 Alaska Sea Grant 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, 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 webpage 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 web page





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