# AGENDA

**Wednesday, February 15, 2023**

<table>
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<tr>
<th>Time</th>
<th>Event</th>
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| 9:00 am | Alaska Mariculture Alliance  
*Annual business meeting—AMA members only*  
Sealaska Headquarters (1 Sealaska Plaza, Suite 400) | **LUNCH** *(on your own)* |
| 12:30 pm | **LUNCH** *(on your own)* |
| 1:30 pm | Alaska Shellfish Growers Association  
*Annual business meeting—ASGA members only*  
Sealaska Headquarters (1 Sealaska Plaza, Suite 400) | **AKCRRAB Program**  
*Meeting—AKCRRAB steering committee and associated participants*  
APICDA office (302 Gold Street) |
| 2:00 pm | **AKCRRAB Program**  
*Meeting—AKCRRAB steering committee and associated participants*  
APICDA office (302 Gold Street) | **EVENING RECEPTION**  
*Hangar on the Wharf (2 Marine Way, Suite 106)* |
| 6–8 pm  | **EVENING RECEPTION**  
*Hangar on the Wharf (2 Marine Way, Suite 106)* |

**Thursday, February 16, 2023**

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<tr>
<th>Time</th>
<th>Event</th>
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<tr>
<td>7:30 am</td>
<td><strong>Registration opens</strong> <em>(light breakfast provided)</em></td>
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| 8:30 am | **Welcome and opening remarks**  
*Melissa Good, Alaska Sea Grant*  
*Eric Wyatt, Blue Starr Oyster Company*  
*Invited guests:*  
*Governor Mike Dunleavy*  
*President Richard Peterson, Central Council of the Tlingit & Haida Indian Tribes of Alaska* |
| 8:40 am | **Keynote address: Why Maine seems to be finding some success in its developing marine aquaculture sector**  
*Dana Morse, Maine Sea Grant*  
*Microscopic challenges and successes: hatchery & nursery progress and innovations*  
*Facilitator: Eric Wyatt, Blue Starr Oyster Company* |
| 9:10 am | **Developments in breeding for increased resilience in US West Coast shellfish**  
*Joth Davis, Pacific Hybreed and Baywater Shellfish* |
| 9:25 am | **Assessing scalable hatchery techniques in Southcentral Alaska**  
*Briana Murphy, Fisherman Fresh* |
| 9:40 am | **BREAK** |
10:00 am  Blue Starr Oyster Company and OceansAlaska
           Eric Wyatt, Blue Starr Oyster Company and OceansAlaska

10:15 am  An Oregon-based breeding program assesses performances of selected broodlines between Alaska and Washington
           Stuart Thomas, Swinomish Shellfish Company

10:30 am  Increasing yields using selective breeding and gametopyte cultures
           Dave Bailey, Woods Hole Oceanographic Institute

10:35 am  Tabletop discussion and report out

11:00 am  BREAK

Efficiencies and advancements in farm site operations
Facilitator: Weatherly Bates, Alaska Shellfish Farms

11:20 am  Alaska Shellfish: Down on the farm
           Greg and Weatherly Bates, Alaska Shellfish Farms

11:35 am  Methodology for determining optimal line density for the growth of Alaria marginata
           Lexa Meyer, University of Alaska Fairbanks/Alaska Ocean Farms

11:50 am  Community-supported mariculture: a community-based approach to seaweed farming
           Kristen Smith, Fisherman Fresh

12:05 pm  Lessons learned on a scalable coastal macroalgal farm
           Dave Bailey, Woods Hole Oceanographic Institute

12:20 pm  Devil's Apron Sea farms
           Shawn Thomas and John Cotton, Devil's Apron Sea farms

12:30 pm  POSTER SESSION LUNCH (provided)

1:30 pm   Risks to mariculture from aquatic invasive species
           Tammy Davis, Alaska Department of Fish and Game

1:45 pm   A small vessel kelp harvesting strategy for using brailer bags
           Adelia Myrick, Alaska Sea Greens

1:50 pm   Overcoming barriers to kelp farming
           Nick Mangini, Kodiak Islands Sustainable Seaweed

1:55 pm   Ice House Oysters
           Shawn Thomas and John Cotton, Devil's Apron Sea farms

2:00 pm   Making do with what you have
           James Greeley, Tommaso Shellfish
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<th>Time</th>
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<tr>
<td>2:05 pm</td>
<td>Tabletop discussion and report out</td>
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<tr>
<td>2:35 pm</td>
<td>BREAK</td>
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<td><strong>Developing and promoting promising products</strong>&lt;br&gt;Facilitator: Robin McKnight, Alaska Fisheries Development Foundation</td>
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<td>3:00 pm</td>
<td>Barnacle Foods: Connecting Alaska grown kelp to market&lt;br&gt;<strong>Matt Kern, Barnacle Foods</strong></td>
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<td>3:15 pm</td>
<td>Best practices for processing kelp as a food ingredient, including food safety, certifications, and processing technologies&lt;br&gt;<strong>Nate Schlachter, Blue Evolution</strong></td>
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<td>3:30 pm</td>
<td>Kachemak Kelp Hub: A proof-of-concept for community-scale kelp mariculture in coastal Alaska&lt;br&gt;<strong>Evie Witten, Regeneration North</strong></td>
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<td>3:45 pm</td>
<td>Alaska Seafood Marketing Institute: The next 40 years!&lt;br&gt;<strong>Hannah Lindoff, Alaska Sea Food Marketing Institute</strong></td>
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<td>4:00 pm</td>
<td>Atlantic Sea Farms: Growing the domestic seaweed market in partnership with Maine’s commercial fishing families&lt;br&gt;<strong>Liz MacDonald, Atlantic Sea Farms</strong></td>
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<td>4:05 pm</td>
<td>Oyster product development&lt;br&gt;<strong>Eric Wyatt, Blue Starr Oyster Company</strong></td>
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<td>4:10 pm</td>
<td>Food market sales channels, areas of opportunity, areas of success, consumer education, ingredient form, and opportunities for the future&lt;br&gt;<strong>Nate Schlachter, Blue Evolution</strong></td>
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<td>4:15 pm</td>
<td>Speaker panel with Kirk Sparks of PNW Organics</td>
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<td>4:45 pm</td>
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<td><strong>Providing opportunities for a growing workforce</strong>&lt;br&gt;Facilitator: Ginny Eckert, Alaska Sea Grant</td>
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<td>5:00 pm</td>
<td>Aquaculture workforce training program—lessons learned&lt;br&gt;<strong>Maria Haws, Pacific Aquaculture and Coastal Resources Center (PACRC)/ University of Hawai’i Hilo</strong></td>
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<td>5:15 pm</td>
<td>Coordinating workforce development and research across Alaska&lt;br&gt;<strong>Melissa Good, Alaska Sea Grant</strong></td>
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<td>5:20 pm</td>
<td>Everyone wants to work on an oyster farm&lt;br&gt;<strong>Seawan Gelhbach, Simpson Bay Oyster Company</strong></td>
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<td>5:25 pm</td>
<td>Native Conservancy Mariculture Program&lt;br&gt;<strong>Jim Smith, Native Conservancy</strong></td>
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<td>5:30 pm</td>
<td>END OF DAY (reconvene Friday at 8:30 am)</td>
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<tr>
<td>Time</td>
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| 8:30 am| Keynote address: Alaska Mariculture Cluster  
Robert Venables, Southeast Conference |
|        | **Research and regulatory updates**  
Facilitator: Alix Laferriere, NOAA Alaska Fisheries Science Center |
| 9:00 am| Mariculture research updates at the Alaska Fisheries Science Center  
Jordan Hollarsmith and Alix Laferriere, NOAA Alaska Fisheries Science Center |
| 9:15 am| Ecosystem services from mariculture: Valuation and relevance in Alaska  
Bobbi Hudson, Pacific Shellfish Institute |
| 9:30 am| Shellfish method developments by Alaska Environmental Health Laboratory (EHL)  
Patryce McKinney, DEC Environmental Health Labs |
| 9:35 am| Chugach Regional Ocean Monitoring Program  
Maile Branson, Alutiiq Pride Marine Institute |
| 9:40 am| Shellfish toxin congener profiles in the bivalves of Resurrection Bay  
Annette Jarosz, Alutiiq Pride Marine Institute |
| 9:45 am| Updates from the Alaska Department of Fish and Game  
Michelle Morris, Alaska Department of Fish and Game |
| 9:50 am| Geoduck site leasing and regulatory issues  
Paul Fuhs |
| 9:55 am| How Alaskans can benefit from national and international interests  
Julie Decker, Alaska Fisheries Development Foundation |
| 10:00 am| Regulatory changes in the industry  
Markos Scheer, Seagrove Kelp Company |
| 10:05 am| Discussion |
| 10:30 am| Break |
| 10:45 am| Bull kelp workshop  
Lindsay Olsen, GreenWave  
Tiff Stephens, Barnacle Foods  
Markos Scheer, Seagrove Kelp Company  
Jim Smith, Native Conservancy  
Max Stanley, Barnacle Foods  
Kirk Sparks, Pacific Northwest Organics  
Hillary Hayford, Puget Sound Restoration Fund  
Julie Scheurer, NOAA Fisheries: NMFS Alaska Region |
FEBRUARY 17, 2023
12:30-2:30PM
THE JACC

Please join us for lunch and meet the faces of Alaska's mariculture industry on the final day of the Annual Mariculture Conference of Alaska. Chat with farmers from across the state while sampling their fresh seafood products! Legislators and staff welcome.

HOSTED BY:

ALASKA MARICULTURE ALLIANCE

LEARN MORE:

Juneau Arts and Culture Center
350 Whittier St., Juneau, Alaska
12:30-2:30pm

Photo Courtesy of Alaska Seafood