

AGENDA

Wednesday, February 15, 2023

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

Thursday, February 16, 2023

Juneau Arts and Humanities Council (350 Whittier Street)

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

10:00 am	Blue Starr Oyster Company and OceansAlaska <i>Eric Wyatt, Blue Starr Oyster Company and OceansAlaska</i>
10:15 am	An Oregon-based breeding program assesses performances of selected broodlines between Alaska and Washington <i>Stuart Thomas, Swinomish Shellfish Company</i>
10:30 am	Increasing yields using selective breeding and gametocyte cultures <i>Dave Bailey, Woods Hole Oceanographic Institute</i>
10:35 am	Tabletop discussion and report out
11:00 am	BREAK
<i>Efficiencies and advancements in farm site operations</i> <i>Facilitator: Weatherly Bates, Alaska Shellfish Farms</i>	
11:20 am	Alaska Shellfish: Down on the farm <i>Greg and Weatherly Bates, Alaska Shellfish Farms</i>
11:35 am	Methodology for determining optimal line density for the growth of <i>Alaria marginata</i> <i>Lexa Meyer, University of Alaska Fairbanks/Alaska Ocean Farms</i>
11:50 am	Community-supported mariculture: a community-based approach to seaweed farming <i>Kristen Smith, Fisherman Fresh</i>
12:05 pm	Lessons learned on a scalable coastal macroalgal farm <i>Dave Bailey, Woods Hole Oceanographic Institute</i>
12:20 pm	Devil's Apron Seafarms <i>Shawn Thomas and John Cotton, Devil's Apron Seafarms</i>
12:30 pm	POSTER SESSION LUNCH (<i>provided</i>)
1:30 pm	Risks to mariculture from aquatic invasive species <i>Tammy Davis, Alaska Department of Fish and Game</i>
1:45 pm	A small vessel kelp harvesting strategy for using brailer bags <i>Adelia Myrick, Alaska Sea Greens</i>
1:50 pm	Overcoming barriers to kelp farming <i>Nick Mangini, Kodiak Islands Sustainable Seaweed</i>
1:55 pm	Ice House Oysters <i>Shawn Thomas and John Cotton, Devil's Apron Seafarms</i>
2:00 pm	Making do with what you have <i>James Greeley, Tommaso Shellfish</i>

2:05 pm	Tabletop discussion and report out
2:35 pm	BREAK
<i>Developing and promoting promising products</i> <i>Facilitator: Robin McKnight, Alaska Fisheries Development Foundation</i>	
3:00 pm	Barnacle Foods: Connecting Alaska grown kelp to market <i>Matt Kern, Barnacle Foods</i>
3:15 pm	Best practices for processing kelp as a food ingredient, including food safety, certifications, and processing technologies <i>Nate Schlachter, Blue Evolution</i>
3:30 pm	Kachemak Kelp Hub: A proof-of-concept for community-scale kelp mariculture in coastal Alaska <i>Evie Witten, Regeneration North</i>
3:45 pm	Alaska Seafood Marketing Institute: The next 40 years! <i>Hannah Lindoff, Alaska Sea Food Marketing Institute</i>
4:00 pm	Atlantic Sea Farms: Growing the domestic seaweed market in partnership with Maine's commercial fishing families <i>Liz MacDonald, Atlantic Sea Farms</i>
4:05 pm	Oyster product development <i>Eric Wyatt, Blue Starr Oyster Company</i>
4:10 pm	Food market sales channels, areas of opportunity, areas of success, consumer education, ingredient form, and opportunities for the future <i>Nate Schlachter, Blue Evolution</i>
4:15 pm	Speaker panel with Kirk Sparks of PNW Organics
4:45 pm	BREAK
<i>Providing opportunities for a growing workforce</i> <i>Facilitator: Ginny Eckert, Alaska Sea Grant</i>	
5:00 pm	Aquaculture workforce training program—lessons learned <i>Maria Haws, Pacific Aquaculture and Coastal Resources Center (PACRC)/ University of Hawai'i Hilo</i>
5:15 pm	Coordinating workforce development and research across Alaska <i>Melissa Good, Alaska Sea Grant</i>
5:20 pm	Everyone wants to work on an oyster farm <i>Seawan Gelhbach, Simpson Bay Oyster Company</i>
5:25 pm	Native Conservancy Mariculture Program <i>Jim Smith, Native Conservancy</i>
5:30 pm	END OF DAY (<i>reconvene Friday at 8:30 am</i>)

Friday, February 17, 2023

Juneau Arts and Humanities Council (350 Whittier Street)

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

12:30 pm Alaska mariculture meet-and-greet lunch (see ad below for details)

FEBRUARY 17, 2023
12:30- 2:30PM
THE JACC

ALASKA MARICULTURE MEET & GREET

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

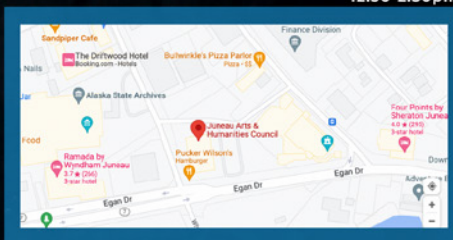


Photo Courtesy of Alaska Seafood

2:30 pm **END**