November 13-14, 2015 Newport News Marriott, City Center 740 Town Center Drive Newport News, Virginia

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# Agenda at a Glance

Friday, November 13, 2015						
Start Time	End Time	Pearl Ballroom	Grand Ballroom	Blue Point		
1:00pm	3:00pm	Bivalve Shellfish		Finfish/Prawn		
3:00pm	3:30pm		Coffee Break & Trade Show			
3:30pm	5:00pm	Bivalve Shellfish		Finfish/Prawn		
5:00pm	6:00pm	Shellfish Growers of Virginia		Virginia Aqua- Farmers Network		
7:00pm	9:00pm		Gala Reception & Trade Show			

Saturday, November 14, 2015						
Start Time	End Time	Pearl Ballroom	Grand Ballroom	Blue Point		
7:30am	8:30am		Breakfast			
8:30am	10:00am	General Session				
10:00am	10:30am		Coffee Break & Trade Show			
10:30am	12:00pm	Bivalve Shellfish		Finfish/Prawn		
12:00pm	1:00pm		Lunch *Industry Door Prize Drawings			
1:00pm	1:30pm		Trade Show			
1:30pm	4:00pm	Bivalve Shellfish		Finfish/Prawn		

<sup>\*</sup> Must be present to win.

# Thanks to Our Gold Sponsors!





# Friday, November 13, 2015 – Detailed Agenda Bivalve Shellfish Concurrent Session



1:00 pm - 3:00 pm

Bivalve Shellfish Breakout

Pearl Ballroom

# Oyster Farming 101 - Physical Production Aspects of Farm Management & Associated Costs

Practical advice geared towards oyster farmers in the first several years of production and those looking to make the jump from part-time to full-time.

1:00 pm Welcome & Introduction

Karen Hudson, VIMS

1:15 pm Gearing up for Success

Jon Quigley, Equipment and Sales Manager, Chesapeake Bay Oyster Company Valuable lessons on farm management and scaling up production with an eye towards maximizing your profit.

2:15 pm Oyster Budget Tool

Karen Hudson, Shellfish Aquaculture Extension, VIMS Dan Kauffman, Seafood Business Specialist, Virginia Seafood AREC Demonstration of a budgeting tool designed to assist growers with financial planning and seeking operating lines of credit.

3:00 pm - 3:30 pm Coffee Break & Trade Show Grand Ballroom

3:30 pm –4:30 pm Bivalve Shellfish Breakout Pearl Ballroom

Oyster Farming 101- Health Aspects of Farm Management

3:30 pm Public Health

Danielle Schools, Plant Program Manager, VDH, Division of Shellfish Sanitation Information you can use – getting to know DSS, essential information on permits, certification steps and much more.

4:00 pm Shellfish Health

Ryan Carnegie, Research Associate Professor, VIMS
Basic principles growers need to know to maximize shellfish health on the farm.

5:00 pm – 6:00 pm Shellfish Growers of Virginia Pearl Ballroom

Open to members and non-members

7:00 pm – 9:00 pm Gala Aquaculture Reception Grand Ballroom

# Friday, November 13, 2015 – Detailed Agenda Finfish/Prawn Concurrent Session





<u> </u>		
1:00 pm – 3:00 pm	Finfish/Prawn Breakout	

**Blue Point** 

#### Aquaculture Best Management Practices (BMP) Workshop

1:00 pm Welcome and Introduction Michael Schwarz, Virginia Tech/VA Sea Grant

1:05 pm Virginia Aquaculture – An Overview of State Regulations & Agency Partners \*T. Robins Buck, VDACS; Ron Southwick, DGIF; Jim Wesson and Joe Cimino, VMRC; and Elleanore Daub, DEQ

1:25 pm U.S. Food and Drug Administration (FDA) Aquaculture Related Regulations, Voluntary Programs, and New Events
Brett Koonse, FDA

1:45 pm General Aquaculture BMPs
\*Michael Schwarz, Virginia Tech/VA Sea Grant; and Ken Semmens, Kentucky State
University

2:00 pm Fish Health
\*David Crosby, Virginia State University

2:15 pm Aquaculture Feeds and BMPs
\*Michael Schwarz, Virginia Tech/VA Sea Grant; and Curry Woods, University of
Maryland

2:30 pm BMPs for Ponds
\*Brian Nerrie, Virginia State University; and Andy Lazur, University of Maryland

2:45 pm BMPs for Recirculating Aquaculture Systems Michael Schwarz, Virginia Tech/VA Sea Grant

3:00 pm -3:30 pm Coffee Break & Trade Show Grand Ballroom

3:30 pm – 4:00 pm Finfish/Prawn Breakout Blue Point

3:30 pm BMPs for Harvest and Post-Harvest Handling \*David Kuhn and Michael Jahncke, Virginia Tech/VA Sea Grant

3:50 pm Wrap up









# Friday, November 13, 2015 – Detailed Agenda Finfish/Prawn Concurrent Session, Continued





4:00 pm - 5:00 pm

Finfish/Prawn Breakout

Blue Point

Producer's Roundtable – Production and Harvest Challenges with Working Solutions

Moderator: Lynn Blackwood, Chairman of the Virginia Aqua-farmers Network

4:00 pm Rainbow Trout and Catfish

Lynn Blackwood, Chairman of the Virginia Aqua-farmers Network

4:15 pm Hybrid Striped Bass

John Hofmeyer, President of Virginia Aquaculture Association

4:30 pm Freshwater Prawn

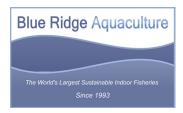
Charles Carter, Shirley Plantation, LLC

5:00 pm – 6:00 pm Virginia Aqua-Farmers Network (VAN) Blue Point

Meeting for VAN member-owners and affiliate producers

7:00 pm – 9:00 pm Gala Aquaculture Reception Grand Ballroom

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EASTERN SHORE • VIRGINIA

# Saturday, November 14, 2015 – Detailed Agenda General Session

7:30 am - 8:30 am Breakfast Grand Ballroom

8:30 am - 10:00 am General Session Pearl Ballroom

8:30 am Welcome

T. Robins Buck, State Aquaculture Coordinator, VDACS

8:45 am Keynote Address

Jon Rowley

How one man's curiosity, passion and foresight influenced the food business: a case study in creative marketing

9:30 am USDA Natural Resources Conservation Service Aquaculture Programs

Jeff Jones, State Biologist, USDA, Natural Resources Conservation Service An introduction to the bivalve shellfish aquaculture cost share programs offered by NRCS and a look to future possibilities for the finfish/prawn industry

10:00 am – 10:30 am Coffee Break and Trade Show Grand Ballroom

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KCB Oyster Holdings

# Saturday, November 14, 2015 – Detailed Agenda Bivalve Shellfish Concurrent Session



10:30 am – 12:00 pm

Bivalve Shellfish Breakout

Pearl Ballroom

# Aquaculture Business Considerations- Prices and Regulations

Moderator: Thomas Murray, Associate Director for Advisory Services, VIMS

#### 10:30 am Oyster Prices – What Goes Up Must Come Down?

Update on the latest national trends in oyster supply and what changes in supply may mean for prices received by Virginia growers.

#### Panelists:

- Al Sunseri, President of P & J Oyster Company in New Orleans, Louisiana
- William "Corky" Perret, Retired Deputy Director of the Mississippi Department of Marine Resources

Over the past several years, Virginia has benefited from the decreased supply of single oysters coming from the Gulf. The April 2010 Deepwater Horizon spill in the Gulf lead to over a 50% reduction in Louisiana oyster harvests. Since that time harvests have been slowly recovering. What would the impact of a return to pre-spill harvests be on Virginia oyster prices, specifically our boxed/half shell market? Is that likely to happen? If so, when, and how much might that impact Virginia growers? At the heart of the discussion is a price model developed by economists at VIMS Marine Advisory Services which take into account oyster landings over the last 5 decades.

#### 11:30 am Interstate Shellfish Sanitation Conference (ISSC) Update

Mike Oesterling, Executive Director, Shellfish Growers of Virginia Summary of the October ISSC conference. Hear about the latest national regulatory news that could impact growers in Virginia.

12:00 pm - 1:00 pm

Lunch (provided)

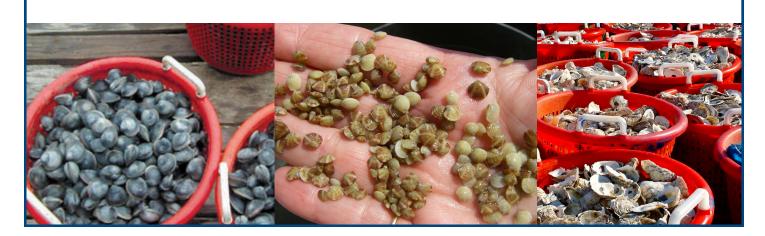
Grand Ballroom

Industry Door Prize Drawings (must be present to win)

1:00 pm -1:30 pm

Trade Show

Grand Ballroom



# Saturday, November 14, 2015 – Detailed Agenda Bivalve Shellfish Concurrent Session, Continued



1:30 pm - 3:30 pm

#### Bivalve Shellfish Breakout

Pearl Ballroom

#### Business Considerations – Environmental Risks and Threats to Production

Moderator: Mike Congrove, Owner/Operator, Oyster Seed Holdings, LLC

#### 1:30 pm Ocean Acidification – Potential Threat to Virginia's Shellfish Industry

Reports of ocean acidification impacts on shellfish are all over the news. The west coast of the US has seen devastating impacts to their shellfish hatcheries. What does this mean for the Virginia shellfish industry? Join us for a discussion about ocean acidification, including industry and academic perspectives.

#### Panelists:

- Elizabeth Shadwick, Assistant Professor, VIMS
- Bill Mook, Owner, Mook Sea Farm
- Dave Kuhn, Assistant Professor & Extension Specialist, Virginia Tech

#### 2:30 pm Trying to be Proactive on Emerging Issues Facing Shellfish Aquaculture

Moderator: Karen Hudson, Shellfish Aquaculture Extension Specialist, VIMS

#### Triploid Mortality

Jessica Moss Small, Assistant Director, Aquaculture Genetics and Breeding Technology Center, VIMS

Over the last several years, oyster growers in the middle Bay area have experienced spring mortalities in triploid oysters. In 2014, mortality spiked to extreme levels. Find out what was learned from a recent study about the potential role of ploidy, genetics, triploid fecundity and environment.

#### **Emerging Industry Challenges**

Hear what the leading aquaculture researchers see as future challenges to a growing shellfish aquaculture industry.

#### Panelists:

- Stan Allen, Director, Aquaculture Genetics and Breeding Technology Center, VIMS
- Ryan Carnegie, Research Associate Professor and Director, Shellfish Pathology Laboratory, VIMS
- Dave Kuhn, Assistant Professor & Extension Specialist, Virginia Tech
- Kimberly Reece, Department Chair Aquatic Health Sciences and Professor of Marine Science, VIMS

# Saturday, November 14, 2015 Finfish/Prawn Concurrent Session





10:30 am – 12:00 pm

Finfish/Prawn Breakout

Blue Point

10:30 am Advanced Recirculating Aquaculture Systems for Intensive Land-based Fish Production

John Davidson, Senior Research Associate, Fresh Water Institute

11:00 am Aquaculture Effluent Management

Chuck Weirich, Marine Aquaculture Specialist, North Carolina Sea Grant

11:20 am Building Designs and Considerations for Aquaculture

Kirk Deutrich, The Farley Group

11:40 am Virginia Aquaculture Research, Extension, and Educational Support Programming Brian Nerrie, VSU; Dave Kuhn, Virginia Tech; Michael Schwarz, Virginia Seafood AREC

12:00 pm - 1:00 pm Lunch (provided) Grand Ballroom

Industry Door Prize Drawings (must be present to win)

<u>1:00 pm –1:30 pm</u> Trade Show

Grand Ballroom

1:30 pm - 4:00 pm Finfish/Prawn Breakout

Blue Point

1:30 pm Overview of the Commercial Aquaculture Health Program Standards Concept Christa Speekmann, Senior Staff Officer, USDA/APHIS

1:50 pm Farming Options for Small-Scale Fish Production in Virginia Brendan Delbos, Eastern Region Representative, Aquaneering

2:10 pm Live Shipping of Shrimp and Prawns in Waterless Conditions
Dan Taylor, Professor, Virginia Tech

2:30 pm Hands-on Aquaponics

Participate in the setup of an intermediate bulk container (IBC) system - ideal for small-scale and home use. Learn all about getting started, the production components, seasonal differences, and food safety regulations.

#### **Panelists**

- Brett Koonse, Consumer Safety Officer, U.S. Food and Drug Administration Key aspects of the Food Safety Modernization Act (FSMA) for aquaponics
- Chris Mullins, Extension Specialist , Virginia State University *Plant production components*
- Brian Nerrie, Assistant Professor and Aquaculture Extension Specialist, Virginia State University
   Fish production components

# **Trade Show Exhibitors**

Aquaneering

AquaCal

Ballard Fish & Oyster Co.

Bay Watch Oyster Seeds

Chesapeake Bay Oyster Company

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Eastfields Farms

Hayward Flow Control

Hoopers Island Oyster Aquaculture Company

Ketcham Supply Corp.

McCaleb Metzler Insurance

Netminder

Oyster Seed Holdings

Pentair Aquatic Eco-Systems

Shellfish Growers of Virginia

USDA, Natural Resources Conservation Service

USDA, Farm Service Agency

USDA, National Agricultural Statistics Service

Virginia Department of Agriculture and

Consumer Services

Virginia Institute of Marine Science,

Marine Advisory Services

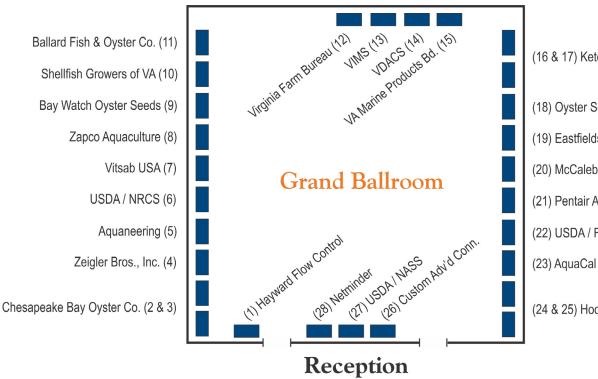
Virginia Farm Bureau

Virginia Marine Products Board

Vitsab USA

Zapco Aquaculture (Vogt Oyster Company)

Zeigler Bros., Inc.



Area

(16 & 17) Ketcham Supply Corp.

(18) Oyster Seed Holdings

(19) Eastfields Farms

(20) McCaleb-Metzler Insurance

(21) Pentair Aquatic Eco-Systems

(22) USDA / Farm Serv. Agency

(24 & 25) Hoopers Isl. Oyst. Agua. Co.

# **Conference Steering Committee**

Special recognition of Cheryl Teagle's unparalleled organizational skills and utmost dedication in support of the conference.

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# Guest Speaker Bios

#### Bill Mook, Owner, Mook Sea Farm

Ocean Acidification – potential threat to Virginia's shellfish industry and a proactive approach for shellfish hatcheries

Bill owns Mook Sea Farm, founded in 1985 and located on the Damariscotta River in mid-coast Maine. Mook Sea Farm produces and sells oyster seed to other East Coast farms, and full-grown oysters sold as "Wiley Point" and "Pemaquid Point" oysters. Mook was a member of Maine's Commission to Study Ocean Acidification, and is a member of the Northeast Coastal Acidification Network (NECAN) steering committee.

<u>William "Corky" Perret</u>, Retired Deputy Director of the Mississippi Department of Marine Resources

Oyster Prices – what goes up must come down?

William "Corky" Perret is a career professional in fisheries and fisheries management for approximately fifty years, working in the Louisiana Department of Wildlife and Fisheries and the Mississippi Department of Marine Resources. Forty-five years in a variety of leadership and management positions, including two terms of service to the State of Louisiana as Assistant Secretary for the Department of Wildlife and Fisheries and approximately two years of service to the State of Mississippi as Deputy Director, the position from which he retired in June, 2009.

#### Jon Rowley

Keynote Address: How one man's curiosity, passion and foresight influenced the food business: a case study in creative marketing

After attending Reed College, Jon Rowley was a commercial salmon fisherman in Alaska who took to spending the off seasons in Europe and coastal areas of the U.S. visiting fisheries, oyster beds, restaurant kitchens and markets while appreciating and learning about foods of different cultures and especially those techniques and methods by which the best quality food gets to the market.

With a knack for innovative marketing and an acute interest in the quality of and taste of food, he went on to build a fascinating 30 year consulting and marketing career . National restaurants like Shaw's Crab House in Chicago, The Old Ebbitt Grill in Washington D.C. and Legal Seafood based in Boston sought his services.

Promising his clients the "best salmon in the world" he brought the first fresh Copper River salmon to market when the harvest had previously gone into cans. He initiated the revival of the Olympia oyster which had been close to extinction with a magical restaurant event where the only things served were Olympia oysters on the half shell and Shaumburg sparkling wine.

Inspired by a passage on eating oysters in Hemingway's Moveable Feast and a platter of oysters he enjoyed at Le Dome in Paris, he developed a career-influencing curiosity and passion for them. For nearly 30 years he has done marketing and promotions for Taylor Shellfish Farms and has developed successful oyster programs and festivals for restaurants nationwide including the Old Ebbit Oyster Riot. He produced the annual Pacific Coast Oyster Wine Competition, a dating service for West Coast wines and oysters, for 20 years.

Jon has written for Gourmet, Food Arts, Fine Cooking, Edible Seattle and others and has served as Contributing Editor to SAVEUR. His work has been featured in the Los Angeles Times, New York Times, and Seattle Times among others. He has received numerous awards and distinctions for his work and influence including a lifetime achievement award from the Copper River fleet.

# Al Sunseri, Owner and General Manager, P & J Oyster Company

Oyster Prices – what goes up must come down?

Al Sunseri is owner and general manager of P & J Oyster Company, Inc., a 139 year old family oyster business in New Orleans, Louisiana since 1985. Mr. Sunseri has advocated for coastal protection and restoration on behalf of his family's oyster business, the coastal community, and the Louisiana oyster community since 1987.

He is a founding member of the Gulf Oyster Industry Council and has drafted Congressional testimony requesting disaster assistance on behalf of the Louisiana seafood community following Hurricane Katrina.

Mr. Sunseri serves on two Governor's boards: The Advisory Commission on Coastal Protection, Restoration and Conservation and the Oyster Advisory Committee. He is also a past board member of the Interstate Shellfish Sanitation Conference (ISSC).

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