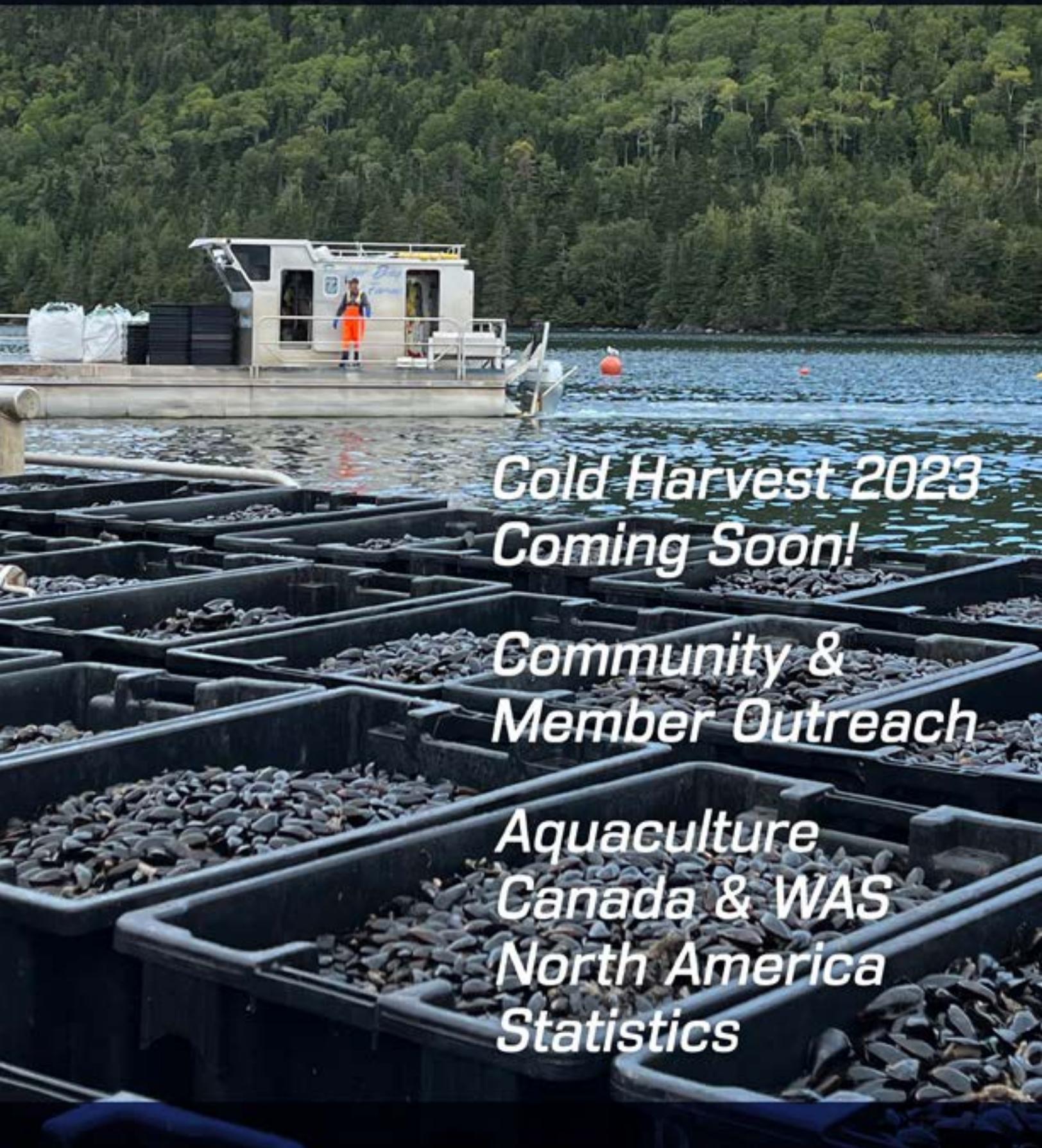




FALL 2022

THE COLD HARVESTER

NEWFOUNDLAND AQUACULTURE



*Cold Harvest 2023
Coming Soon!*

*Community &
Member Outreach*

*Aquaculture
Canada & WAS
North America
Statistics*



NEWFOUNDLAND & LABRADOR
AQUACULTURE INDUSTRY ASSOCIATION



28th Annual Conference and Trade Show Delta Hotel, St. John's, NL September 5-7, 2023

Aquaculture is a dynamic industry, well positioned to be one of the world's premier food production systems, as the need for responsibly-produced, nutritious food continues to increase. The industry has a positive story to tell in terms of sustainable development, human rights and equity and climate action.

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On behalf of the Newfoundland and Labrador aquaculture industry, we invite you to join us for our 28th Annual Cold Harvest Conference and Trade Show; full of exciting and informative discussions related to aquaculture and its potential in our province. With world class keynote speakers and guests, sessions and panel discussions related to aquaculture innovation, technology, human resources and consumer trends. This event should not be missed.

More information will be available soon.

For enquiries, please contact: Roberta Collier at 709-538-3454 or roberta@naia.ca

www.naia.ca



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The Newfoundland and Labrador Aquaculture Industry Association (NAIA) is a member-based organization that represents the interests of seafood farmers and their suppliers in Newfoundland and Labrador. We are passionate advocates on behalf of our members to facilitate and promote the responsible development of the aquaculture industry.

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Contact Us

10 Austin Street, Suite 201, St. John's, NL A1B 4C2

Ph: 709-754-2854

P.O. Box 27, St. Alban's, NL, A0H 2E0

Ph: 709-538-3454 ✨ Fax: 709-538-3464

Cold Harvester Credits

[Katja Moehl](#) Graphic Design

Roberta Collier & Darrell Green Copy Editor and Design Assistants

Newfoundland Aquaculture Industry Association Staff

Jamie Baker Executive Director

executivedirector@naia.ca

Darrell Green R&D Coordinator

dgreen@naia.ca

Jackie Richards Office Manager

jackie@naia.ca

Roberta Collier Community Outreach Coordinator

St. Alban's Office roberta@naia.ca





Message from President and Chair of the Board

Sheldon George

Hello NAIA members and Cold Harvester readers, and welcome to our fall edition of the Cold Harvester.

It's been an interesting and positive few months since our last edition.

First, I want to congratulate the organizing committee of the Aquaculture Canada and World Aquaculture Society Conference and Trade Show held in St. John's this past August – wow, what an event it was! It was great to see everyone in person again and meet with the industry's suppliers, to hear from the researchers on the work they have been doing and listen to various communities on what the aquaculture industry means to rural towns in our province.

This leads me to also congratulating our Coast of Bays-Central - Notre Dame Member of Parliament Clifford Small on being appointed as the shadow minister for Fisheries and Oceans and Canadian Coast Guard. It is good to have a Newfoundlander in this position, and different members of the industry have already had the opportunity to explain to Mr. Small the importance of the aquaculture industry, not only to rural Newfoundland but areas across the country from coast to coast. Having someone like Mr. Small as critic for Fisheries and Oceans and working with our industry is a big help for communities that are depending on aquaculture to continue to thrive.

Along with Mr. Small being named to the federal shadow cabinet, our provincial Fisheries Department announced a new Deputy Minister, Jamie Chippett. Congratulations to Mr. Chippett on his new portfolio, I can tell you the industry is looking forward to working with you and your department.

A topic mentioned in the meetings with MP Small was that the provinces in Atlantic Canada need to maintain the regulatory control over aquaculture and having supportive, engaged people in the province's departments is crucial. In addition, I strongly believe for the new Deputy Minister to understand the industry fully, he will need to visit the farms and see first-hand the benefits and struggles we experience. Please consider this

as an open, standing invitation to visit the farms and that we very much look forward to touring you around the industry.

Our representatives in the sector also had the pleasure of recently meeting with and educating our provincial Fisheries Critic, Craig Pardy who spent a full week touring the finfish and shellfish sectors of our industry. It was reassuring to see Mr. Pardy on the farms and asking some excellent, in-depth questions as he learned how the farms operate, their impact on the local economy and the challenges we face. The industry has comfort in knowing that Mr. Pardy returned to the House of Assembly fully prepared with all the first-hand knowledge he gained by talking to the people at all levels of our operations, from farmers to suppliers. Thank you to Craig for showing interest in our Newfoundland aquaculture industry.

Educating people on our industry, especially Federal and Provincial government representatives reminded me of a highly successful session at the WAS conference that was entitled, "The Art and Science of Aquaculture Politics."

As we welcome Mr. Small and Mr. Chippett into their new roles and educate them about aquaculture, we need to focus on how everyone can collaborate and co-exist. The larger and more successful we get as an industry, the more the public will become concerned about us, and we need to make sure their concerns are listened to in an open manner. We need to improve how aquaculture is portrayed to the public and highlight how we are a sustainable food source.

In closing my greetings for the fall issue, I call upon all our producers, service-supply folks, and overall NAIA membership to help us highlight our benefits.

Where would we be without our industry in Newfoundland and Labrador? Without aquaculture in our province, I know I would not be able to stay in here, and I strongly believe we have many businesses and towns that would struggle to exist.

Let's get together and continue telling our story, not just during conferences but regularly and everywhere we go.



Message from Executive Director

Jamie Baker

In this modern world setting, there are many new expectations being placed upon industries, and these progressive modern-day expectations are driving positive change in many areas of business.

You are expected to operate with a focus on the environment and limiting carbon production as we combat climate change.

You must be transparent, open, and accountable in how you conduct operations.

And you must be inclusive at all levels and in all forms – whether it be the impacts of women in the sector, Indigenous acknowledgement and partnership, international involvement, attracting youth, and working with local people adjacent to industry activities.

In the aquaculture sector in Newfoundland and Labrador, we are demonstrating clearly that we not only understand the importance of this sort of progress, but are putting the principles of the blue economy, environmental stewardship and openness and transparency into practice. We ARE the most efficient and environmentally sustainable major protein producer. We ARE among the most transparent in public reporting and regulatory compliance.

It's the third one – inclusion – that has been the topic of much positive and constructive discussion in recent months.

I'm happy to say, we folks in the aquaculture world are ahead of many sectors in terms of inclusion on many levels, but we can always strive to be even better. And that's exactly what's happening.

If you look around, you can immediately see the impact of women in the sector. Overall, the latest numbers put us at about 30 per cent women, which is a good start – and it's important to note just how many women are playing leadership roles in every corner of seafood farming.

We have women leaders doing incredible work everywhere from the hatcheries and farms, right to the biggest boardroom positions. They are leading in science and innovation, they are guiding business development, associations' work, farming

activity, marketing, government relations, and serving as leading spokespeople in all critical forums.

I could name some of them everywhere from BC to Newfoundland to Norway and Scotland. Anyone who participated in recent women in aquaculture and innovation events at the conference in St. John's in August or at ACCFA's recent women in aquaculture forum can see clearly what an impact women are making.

And it's also remarkable to see how many young people, again, many of them women, planting their career flag in the aquaculture sector. Again, at every level, we are seeing a clear impact from young people, with young families, looking to get into this exciting and rewarding sector. Right here in Newfoundland, if you visit any of the farm sites you will be struck by how many women and young people are guiding the ship. And you might also be struck by how many international folks we have working in different parts of the sector also.

And of course, the role of folks adjacent to resources and, in particular, Indigenous peoples is growing daily.

Communities around areas where aquaculture is happening know better than anyone the positive impacts of the sector, and they are keen to see their communities grow and prosper around food production, especially in rural areas.

And of course, the emergence of several key Indigenous stakeholders and leaders in the sector bodes well for a future that is based on working together with respect for the betterment of all. In previous roles I was personally very fortunate to work with many Indigenous leaders across the country, and the level of knowledge, experience, leadership and common sense they brought to many discussions was among the most important experiences of my lifetime. At present there are about 50 First Nations Communities engaged in the aquaculture sector whether it be as actual enterprise owners or in key partnerships around farm activity, processing and of course service and supply.

Continued next page

EXECUTIVE DIRECTOR'S MESSAGE Continued

None of this is to say we have achieved our goals on inclusion.

But it is to say we recognize the importance of inclusion and having partners from a wide and diverse set of backgrounds and views is critical to the long-term vision we all have for this remarkable sector.

It won't always be easy to achieve our collective goals. But it will always be worthwhile.

Conference Success

At the outset of the recent WAS/AAC North America Conference and Tradeshow in St. John's, I stated it was a once-in-a-lifetime event. And what an event it was.

After several years of delays due to the pandemic, more than 1,200 people from around the world came to the capital of Newfoundland and Labrador to do business, learn about new

innovations and finally – FINALLY – get back to what makes the real magic in the sector happen: working together, face to face.

By all accounts the event – officially the largest conference and trade show of its kind ever held on Canadian soil – was a resounding success. It was a long, hard road for all the organizers but, like so many things, the reward was worth the effort.

And seeing our conference followed by the success of the recent ACCFA event in New Brunswick, the conference in Nova Scotia, and the anticipation growing for other major events that are coming in the near future (AquaNor, Cold Harvest 2023 in NL, GOAL in NB, etc.), only adds to the excitement currently being felt throughout the sector.

We continue to hope the worst is behind us in terms of the pandemic.

And we continue to be very optimistic about where the future will take us.

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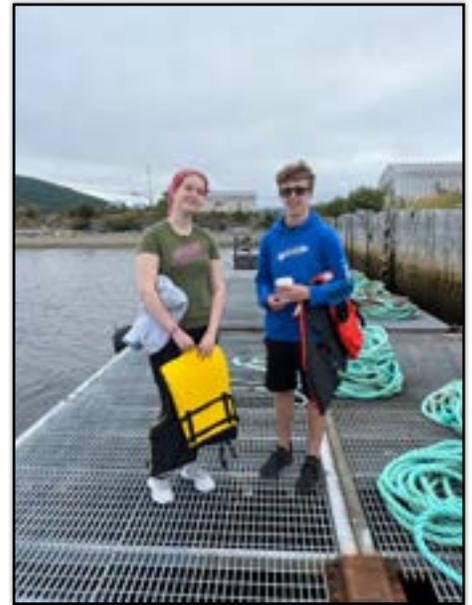
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Thank You to NAIA Summer Students

The Newfoundland Aquaculture Industry Association would like to send special thanks to NAIA summer students Kennedy Willcott and Garrison George! Another great summer is in the books as together we organized and participated in six community shoreline clean-ups and removed almost 200 full bags of debris off our beaches. Together,

we participated in site and hatchery tours, Camp Connect and Food and Fun Camp days and much more! On behalf of the NAIA Board of Directors and staff, we would like to thank you for a great summer and we wish you the best in your continued studies at Bay d'Espoir Academy and beyond.



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Servicing the Aquaculture Industry

Record Setting Aquaculture Conference Held in St. John's, NL Canada

With more than twelve hundred delegates from 48 countries, Aquaculture Canada and WAS North America that took place in St. John's, Newfoundland in August 2022 was a huge success. After being postponed twice due to the covid pandemic, delegates were eager to finally arrive in Newfoundland and Labrador for this exciting event hosted by NAIA, the Aquaculture Association of Canada and the World Aquaculture Society.

The conference featured hundreds of world-class speakers and delegates from around the globe on the science, technology, business and social aspects of aquaculture. The four-day event was jam-packed and guests had the opportunity to visit

138 trade show exhibitors, meet with new and existing business partners, and attend excellent meetings, presentations, and networking events. It was great seeing everyone at the in-person event.

The opening reception took place at the St. John's Convention Centre where exhibitors and attendees enjoyed visiting and networking with others from all over the world. Sessions began on day two, with more than forty-four sessions taking place over the three-day period. Participants enjoyed three keynote speakers this year: Dr. Sandra Shumway, Research Professor Emerita at the University of Connecticut; Dr. Stephanie Colombo, Assistant Professor at Dalhousie University and Canada Research Chair (Tier II) in Aquaculture Nutrition; and Tavish Scott, Chief Executive of Salmon Scotland Ltd. Dr. Shumway spoke on the fact that microplastics in mollusks is not a concern, Dr. Colombo spoke on aquafeeds and nutrition for health, resiliency, and the sustainability of aquaculture, and Mr. Scott spoke on Scotland's aquaculture story, how the industry is involved in informing and educating government, communities and stakeholders.

The Newfoundland Kitchen Party, sponsored by Enterprises Shippagan Ltée, took place at the Delta Hotel where Executive

Chef Derek Collier and his team prepared several farmed seafood dishes for more than 600 guests. The Quidi Vidi Brewing Co. and The Newfoundland Distillery Company were also in on hand to serve up product samples. Chef Steve Watson offered a Master Class where he prepared a delicious Atlantic salmon and blue mussel dish which was also served to the guests. Special thanks to all the seafood producers for the delicious salmon, mussels and Arctic char.

WAS ANA FINAL STATISTICS

Total Attendees	1209
Countries	48
Students	67
Abstracts	490
Booths	138
Posters	40
Sessions	44



The Women in Aquaculture Panel at WAS ANA.



Photo credit: Feisty Puffin

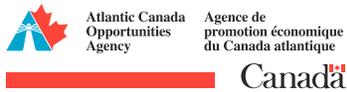
Jay Parsons Receives AAC's Lifetime Achievement Award

We would like to extend our congratulations to Jay Parsons of Fisheries and Oceans Canada, on being awarded AAC's lifetime achievement award for 2022.

Jay has been deeply engaged in aquaculture science, development, and outreach since his early days as a PhD student in St. Andrews, New Brunswick working on scallop farming initiatives in the late 1980s, then as a faculty member at the Marine Institute of Memorial University, through to his current Director position with Fisheries and Oceans Canada in Ottawa, ON. He was a board member on the AAC including president, program chair, treasurer and has had many positions on the World Aquaculture Society and National Shellfish Association. For over 30 years, Jay has been a constant supporter of the AAC and its efforts to foster the development of the Canadian aquaculture sector. Congratulations Jay!

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**SPECIAL THANKS TO THE AQUACULTURE CANADA AND WAS
NORTH AMERICA 2022 STEERING COMMITTEE:**

Co-chairs: John Cooksey, Joanne Liutkus, Kim Gill, Mark Lane, Jamie Baker, Jay Parsons. **Committee:** Cyr Couturier, Roberta Collier, Miranda Pryor, Michael Schwarz, Joanne Burry, Mario Stael, Jillian Westcott, Danny Boyce and Darrell Green, Jackie Richards and Noah Cooksey. **Program Chair:** Kurt Gamperl

***JBARB and Cooke Aquaculture Awarded the AAC
Research Award of Excellence for Cleaner Fish***

Congratulations are extended to the staff of the Dr. Joe Brown Aquatic Research Building (JBARB) at Memorial University, Department of Ocean Science and the staff of Cooke Aquaculture, this year’s joint recipients of the Aquaculture Association of Canada Research Award of Excellence for their work on advancing cleaner fish technologies regionally and internationally. The announcement took place during the AAC Dr. Joe Brown Student Barbecue.

The AAC Research Award of Excellence recognizes high quality, innovative and current research that has a significant impact on the aquaculture industry in Canada. This is the second time the



Staff of JBARB and Cooke Aquaculture accepting the AAC Research Award of Excellence for Cleaner Fish at WAS ANA 2022.

AAC Research Award of Excellence has been given to a group at Memorial University, with the inaugural RAE going

to the late Dr. Joe Brown in 2001 at the AAC’s Aquaculture Canada conference in Halifax.

NAIA Staff Visit Member Companies

NAIA staff travelled to Triton, Roberts Arm, Pilley's Island, Point Leamington, Botwood and Bishops Falls in late September to tour various aquaculture facilities and sites. They

participated in a mussel site tour near Triton with staff of Badger Bay Mussel Farms. They visited Jason Roberts of Triton Ocean Roberts and toured his new state of the art processing plant.

They visited the Norlantic Processors mussel processing plant and did a tour at Newfoundland Styro with John Rowsell.



Staff of Badger Bay Mussel Farms en route to their site in Triton.



John Rowsell, Plant Manager at Newfoundland Styro demonstrating how they recycle all unused styrofoam.

A large photograph of a man wearing a red baseball cap and a grey jacket with a red life vest. He is smiling and looking out over a body of water. The background is a blurred view of a large crowd of people, suggesting a public event or festival.

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Another Great Summer of Shoreline Clean Ups

Each year, one of the key roles for NAIA staff and summer students is to organize and promote shoreline clean ups throughout the province. Also, to promote marine debris awareness at these events, at schools and during youth events and activities. This summer a youth marine debris scavenger hunt and marine debris book reads also took place.

In partnership with industry, communities, and volunteers,

we had another successful summer with six shoreline/community clean ups completed. During each clean up, pending there are enough volunteers, every beach that is accessible in the community is cleaned by a community member or volunteer. The results were very promising again this year with the amount of debris declining.



Special thanks to Cooke Aquaculture for hosting the shoreline clean up in Hermitage.



Cooke Aquaculture staff at the Hardy's Cove Clean Up.

2022 Clean Up Results

DATE	VOLUNTEERS	COMMUNITY SHORELINES COMPLETED	# FULL BAGS OF DEBRIS	LG PIECES	AVE BAG PP
July 8.22	39	St Alban's	56	53	1.44
July 13.22	41	Harbour Breton	25	16	0.61
July 21.22	30	Hermitage - Sandyville	22.5	8	0.75
July 28.22	19	Milltown/Head of Bay D'Espoir	8.25		0.43
August 26.22	42	Conne River	20		0.48
Sept 7.22	15	Hardy's Cove/Hermitage Bay	60	46	4.00
Totals	186		191.75	123	1.28

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McKenzie Tibbo was the grand prize winner of a kayak which was provided by Miawpukek First Nations.



A few volunteer community residents participating in the Hermitage-Sandyville clean up in July.



Volunteers enjoyed pizza which was provided by Cooke Aquaculture after the Milltown Head of the Bay clean up.



L to R: Ivan Roberts, SIMCorp, MHA Elvis Loveless, Kennedy Willcott and Garrison George at the clean up in Harbour Breton.

Special Thanks to Our Sponsors and Supporters Who Helped Make These Clean Up Events Happen

Town of Harbour Breton	Hardy's Cove Cabin Owners
Town of Hermitage - Sandyville	Hermitage Processing Inc.
Town of Milltown-Head of Bay d'Espoir	Hermitage - Sandyville Lions Club
Town of St. Alban's	Kelly Cove Salmon
Miawpukek First Nations/Conne River	MAMKA
Barry Group	Milltown – Head of the Bay Lions Club
Bay d'Espoir Ambulance	Milltown – Head of the Bay Recreation Committee
Bay d'Espoir Community Youth Network	Newfoundland Aqua Services
Cooke Aquaculture Inc.	Simcorp Marine Environmental
Fisheries & Oceans Canada	St. Alban's Come Home Year Committee
Fisheries, Forestry and Agriculture	St. Alban's Heritage Society
GMG	St. Alban's Recreation Committee
Harbour Breton CYN	St. Alban's Lions Club
Harbour Breton Youth Ventures	Tay Aus Diving



Welcome New Members!



Amokabel Norway AS

Olav Stoylen, Marketing Manager

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www.amokabel.com

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Amokabel has designed several cables for the fish farm industry such as AQUALine power flex and hybrid cable. We also have our AMOExtreme for harsh environments. Our engineers have made a lot of special designs relating to challenges coming from new environmental regulations in the industry. We have got the ability to design complete cable systems containing power, signal air and oxygen. We deliver cables for all type of applications such as power, feeding, communication, camera system and cleaning robots. We have a modern facility and a production adapted for quick changes and enables us to be flexible and provide short lead times with high quality.



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Mark Lane, C.D., President and CEO

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MarineNav

Neal Noseworthy, Technical Director
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TechNL

Regan Williams, Membership and Marketing Coordinator
 235 Water Street, St. John's, NL A1C 1B6
regan@technl.ca | info@technl.ca | www.technl.ca

techNL is a non-profit organization that helps its members create new possibilities through technology and innovation. Through the delivery of day-to-day programs and services, expanding business development opportunities, building capacity to support accelerated growth, and advocating on the issues that are most important to the sector, techNL is committed to working with members, industry and partners to help local technology companies scale-up and grow; create a talent pipeline to further fuel the growth of the sector; and work together with other industries as they move toward digitalization.



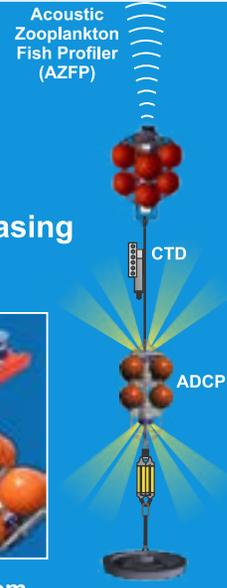
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<ul style="list-style-type: none"> • Participate in public education and awareness activities • Company promotion on our website and social media channels • Opportunities to collaborate on research and various innovative projects • Subscription to NAIA's Cold Harvest magazine • Representation at all levels of government on issues of industry importance 	<ul style="list-style-type: none"> • Community leadership & development win-win partnerships • International promotion at high-profile seafood shows • Member discounts for a variety of industry training and workshops • Sector-specific business and technical training and advice • Member discount at annual NAIA Cold Harvest Conference & Trade Show
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 Contact Roberta Collier at 709-538-3454
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The Kilted Chef

What's for Dinner? Newfoundland Blue Mussels featured on CTV News

Every Wednesday at 5 p.m., Chef Alain Bossé, The Kilted Chef shares a new recipe on CTV featuring food and beverages from Atlantic Canada. Brought to you by Food & Beverage Atlantic, the program celebrates local food and beverage processing companies.

In late August, the show featured a dish prepared using delicious Newfoundland and Labrador organic blue mussels. For the recipe, see below:

Double Smoked Bacon & Tarragon with Newfoundland and Labrador Blue Mussels

Ingredients: (Serves 4)

- 5 lbs. Newfoundland organic blue mussels
- 3 oz. Double smoked bacon
- 1 tbsp. Shallots, finely chopped
- 2 tbsp. Fresh tarragon, chopped
- 2 oz. White wine
- ½ cup 35% cream

Directions:

Sauté the bacon and shallots in a large pot over medium heat, stirring continuously. As soon as the bacon and shallots begin to caramelize, add the tarragon and stir until fragrant. Deglaze the pan with the white wine. Add the NL blue mussels and mix to combine. Cover the pot, turn the heat to high and steam for 5-6 minutes or until the mussels have opened. Remove the mussels from the pot and set aside. Add the cream to the broth and reduce by one quarter. Plate the mussels and pour the sauce over. Serve with your favorite bread for dipping. Enjoy! Learn more about Newfoundland Blue Mussels online at www.bluemussels.com



Follow along with the Kilted Chef as he prepares this delicious dish!

<https://atlantic.ctvnews.ca/video?clipId=2503361&jwsSource=cl>



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Michael Cumben, Economic Development Officer

Grand Bank Development Corporation

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Toll Free: 1-877-832-3235

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Town of Harbour Breton

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Daniel J. Mahoney photo



Community Profile

Town of Triton



All across Newfoundland and Labrador the aquaculture industry contributes to local rural economies by providing employment for residents and supporting infrastructure investments and service sector companies. Our towns support our sustainable industry by providing a positive and supportive environment for aquaculture development. With this in mind, the Community Profile Column, in each edition of the Cold Harvester magazine, will celebrate a community where the aquaculture industry is active and is boosting rural economic activity.



Website: www.townoftriton.ca

Population: 896

The Town of Triton is a small coastal community nestled at the end of route 380 in Central Newfoundland. We are surrounded by the ocean, making our community home to both fisher-people and aquaculture related businesses, which include Badger Bay Mussel Farms who specializes in the harvesting of rope cultured mussels from the many bays, harbors and inlets around the scenic collection of islands that make up the Green Bay South Region; and Triton Ocean Products, a seafood buyer and processor that operates a processing plant within the municipality.

The fishing industry has also brought other business which helps sustain employment for many residents in our area, which

include a local crab/pelagic processing plant operated by Ocean Choice International, Budgell's Sea Products who act as a broker for purchasing the catch of our region's many fisher-people, as well as Mid-Island Marine and Fabrication, who operate a Marine Service Center that services large fishing vessels, and Duralite Diamond Drills, who specializes in the building and repair of light weight diamond drills that are used by mining and exploration companies across the globe.

The Town of Triton is just a 40 km drive off the Trans-Canada Highway on route 380, making it a perfect location for tourists who wish to visit the scenic coasts of the Green Bay South Region. Our community has developed many amenities to attract tourists such as a full services RV Park, an outdoor swimming pool, the Sperm Whale Interpretation Centre and beautiful hiking trails.

Our community thrives on the motivation and drive of our residents, who dedicate their lives to hard work and volunteerism that has grown our economy in this region throughout recent history, and welcomes all new opportunities to continue growth in the future.



NAIA Summer Students Making a Difference

By: Kennedy Willcott and Garrison George, NAIA Summer Students

This past summer, we had the amazing opportunity of being employed for 8 weeks as summer students at the Newfoundland Aquaculture Industry Association satellite office in St. Alban's. We organized a total of 6 shoreline clean-ups during July and August in the following areas: St. Alban's, Harbour Breton, Hermitage-Sandyville, Milltown-Head of Bay d'Espoir, Conne River and Hardy's Cove in Hermitage Bay.

The shoreline cleanups, being our main area of focus, gave us lots to do this summer. It was a very rewarding experience as we were able to see how much marine debris ends up on our beaches and we actually made a difference by removing it. Overall, 186 volunteers collected approximately 192 full bags of debris and 123 large pieces of debris. That means on an average, each person picked up 1.28 bags of debris.

We were also fortunate to partake in various aquaculture tours around the Coast of Bays region. On July 14th, we toured Swanger Cove Hatchery. Led by Jim Murphy, Hatchery Manager, we had an opportunity to view the Atlantic salmon in the tanks and learned about the process of farming salmon from the egg to the smolt stage. On August 5th, we enjoyed a trip by boat to Margaree Cove for a steelhead trout site tour with staff of Cooke Aquaculture. The site was a-buzz and we even got to experience the dive team in action. The trout were also happy to come to the surface for some extra feed! It was a beautiful

morning on the water.

While we travelled to many communities for clean ups, we also we had the chance to meet with youth groups. We met with K-6 youth and summer students at Camp Connect at the Harbour Breton Youth Centre where we did book reads and other activities. We were happy to be there with MHA Elvis Loveless who also read a book to the kids. On August 3rd, we enjoyed visiting the Food and Fun Camp and the Reading for Fun youth groups at the Bay d'Espoir Community Youth Network in both the morning and the afternoon. The youth, ages 6-10 participated in The Farm on the Sea and The Green Crab Invasion book reads. They also enjoyed coloring sheets and aquaculture word searches. They played the Eat Mussels, Grow Muscles game where we gave them treat bags and snacks as a prize, and then enjoyed playing Hide the Salmon which was a great hit. An obstacle course was set up in the gym in the afternoon for the youth to enjoy.

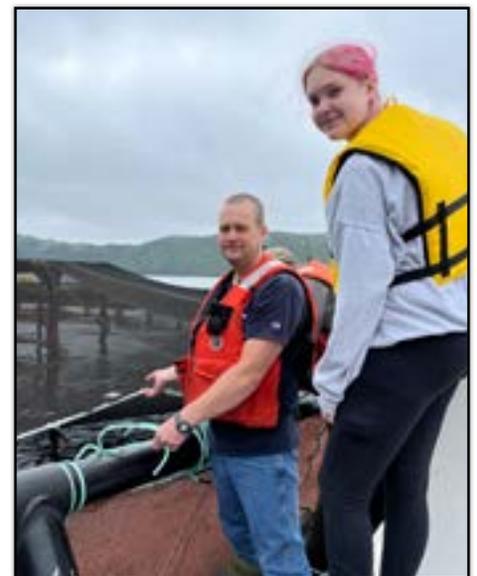
Overall, this summer gave us many new opportunities and experiences, all of which were very fulfilling and rewarding. Special thanks to Community Outreach Coordinator Roberta Collier and NAIA for giving us the opportunity to have these new experiences. As well, thank you to all the people we met along the way this summer!



Jim Murphy, Swanger Cove Hatchery Manager (right) explaining the hatchery operations to Kennedy and Garrison.



Sheldon George with his son, and NAIA summer student Garrison George on-site in Margaree Cove.



Leon Willcott, Cooke employee with his daughter, and NAIA summer student, Kennedy Willcott.



Students, NAIA staff and MHA Elvis Loveless took time for a photo op at Camp Connect in Harbour Breton.



Volunteers enjoyed cleaning Sandyville Beach.



Kennedy and Garrison with the youth and summer students at Food & Fun Camp in St. Alban's.



Garrison, Roberta and Kennedy travelled by boat with Cooke Aquaculture staff to Margaree Cove for a site visit.

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Aquatic Invasive Species Seminars in the Province

During the last two weeks in September, Darrell Green, NAIA Research and Development Coordinator, and Roberta Collier, NAIA Community Outreach Coordinator

along with Fisheries and Oceans Canada staff Lynn Lush and MacGregor Parent travelled through the Coast of Bays and Central Newfoundland to organize AIS sessions at five locations: Harbour Breton, Hermitage, Conne River, Point Leamington, and Pilley's Island. Fifty attendees took part overall and excellent discussions took place.

The objective of this initiative was for NAIA to provide the planning and logistics for DFO staff to deliver Aquatic Invasive Species (AIS) education and outreach



Live green crab which was safely on display at the Harbour Breton AIS session.



Many fire fighters attended the session in Point Leamington.



Captain Jan Negrijn, Mayor of Harbour Breton Lloyd Blake and MacGregor Parent at the AIS session in Harbour Breton.

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seminars for the finfish and shellfish aquaculture industry in Newfoundland. The project focused on areas on the southwest and northeast coasts of the island to focus on industry locations that are most likely to be impacted by aquatic invasive species.

The main goals were as follows:

- Provide AIS identification and prevention knowledge within the aquaculture industry.
- Highlight best practices and understanding of AIS and the impacts they may have on the aquaculture industry and general public, and inform on the industry's role in preventing the spread of AIS (I.e.: Clean, drain, dry techniques)

NAIA and DFO would like to thank the various community

groups and organizations who offered meeting space and hospitality for these events as well as Mr. Jan Negrijn for collecting live specimens for display.

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Opportunities in Aquaculture

Community Outreach

NAIA Community Outreach Coordinator, Roberta Collier travelled to various schools in the fall. Career presentations took place highlighting the many different aquaculture careers that are available and the newly launched Aquaculture 101 program was discussed.

The high school students enjoyed viewing the new website at www.aquaculture101.com and practiced with the with VR headsets. Joyce Rose, AIS Coordinator with the Town of Harbour Breton and Randy Green with MAMKA also did presentations

on aquatic invasive species. Visits took place at the following schools:

- St. Anne’s School in Conne River – October 12th
- Conrad Fitzgerald Academy in English Harbour West – October 19th
- John Watkins Academy in Hermitage – October 27th
- King Academy Harbour Breton Grades 7-12: November 17th
- St. Joseph’s All Grade, Grade K-6: November 17th



St. Anne’s School in Conne River – October 12th



John Watkins Academy in Hermitage – October 27th



Conrad Fitzgerald Academy in English Harbour West – October 19th



Students at Conrad Fitzgerald Academy at English Harbour West enjoyed colouring their sheets.

Cooking with Chef Steve Watson

Smoked Atlantic Salmon Pin Wheels



INGREDIENTS:

- 2x10 inch Burrito Wraps
- 6 oz. Cream cheese
- 1 tbsp. Chopped parsley
- ¼ cup Capers
- ¼ cup Finely chopped red onion
- 2 cups Baby spinach
- 6 oz. Smoked Atlantic Salmon (pre-sliced)
- 1 tsp. Lemon juice

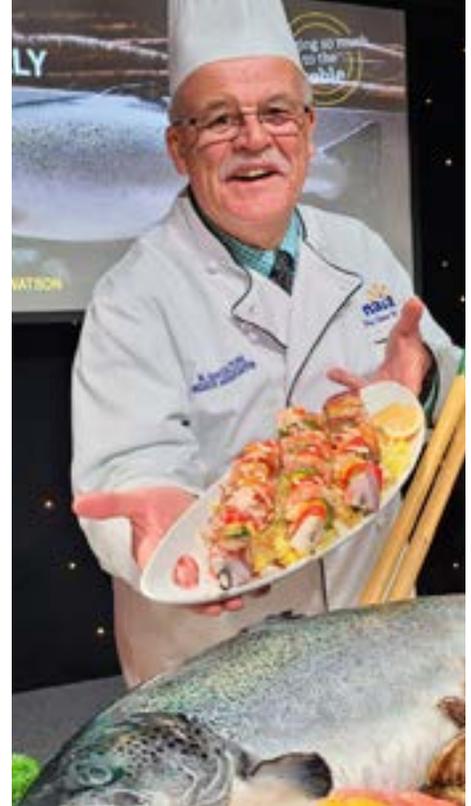
METHOD:

In a small bowl combine cream cheese, capers, red onion, chopped parsley and lemon juice. Mix until

well-incorporated and creamy. Lay out the wraps and evenly spread the cream cheese mixture onto each one, leaving about a half inch of room around the edges.

Evenly distribute the spinach between the two tortillas, followed by the smoked salmon. Tightly roll up each wrap. It's important to roll these as tightly as possible so that the pinwheels stay together when cut.

Refrigerate for one hour. With a small-serrated knife, cut the edges off each wrap, and then cut each one into ½ inch rounds. Yield: 14-16 pin wheels.



SEAFOOD TIPS FRESH OR FROZEN SMOKED SALMON

- Frozen smoked salmon is available all year round but can lose its structure and aroma when freezing.
- If fresh (or thawed) and packaged, keep in the refrigerator, and abide by the use by date.
- When you want to serve a smoke salmon dish, remove it from refrigerator 4 to 5 hours in advance.
- Wrap any leftover salmon in cling film and place in the cold compartment of the fridge. Eat within 2 to 3 days after opening.

CHEF STEVE WATSON served as an apprentice in London, and worked in Scotland, Belgium, France and Germany before moving to Canada in 1977 to study North American cooking. He taught culinary arts at the Cambrian College in Sudbury, ON before joining the Canadian Pacific Hotels chain in 1988. He recently retired as Territory Sales Manager and Executive Chef with Agropur, and has taken on a new passion of working as a tour guide with McCarthy's Party in St. John's, NL. He's also a devoted family man and a prominent member of the local community. Steve epitomizes the definition of a volunteer, including his work with NAIA and his quarterly submissions to the Cold Harvester, and spends countless hours giving back to the people of a province he now calls home. ✨



Couturier on Culture

Global to Provincial Outlook on Aquaculture

By: Cyr Couturier, Fisheries and Marine Institute of Memorial University

Cyr Couturier is marine biologist, aquaculture scientist and chair of the MSc Sustainable Aquaculture program at the Fisheries and Marine Institute of Memorial University. He has 35+ years of experience in applied research and development, training and education in aquaculture and fisheries. He is a Board and Executive member of several farming & development associations, including CAIA, CFA, CAHRC RDÉE TNL, and is a past president of AAC, CAIA, and NAIA. He has worked in aquaculture and fisheries development in over 18 countries. The views expressed herein are his own. Contact: cyr@mi.mun.ca or follow on Twitter [@aquacanada](https://twitter.com/aquacanada)

In the last column, Darrell Green of NAIA and I produced an article on Canadian aquaculture with our perspectives on growth and development, and highlighting some of the approaches both Canada and Newfoundland and Labrador are proud to contribute to the development of the farmed seafood sector.

In the present column I will look at the global, national and provincial outlook, and some of the undertakings there.

GLOBAL OUTLOOK

The recent State of Fisheries and Aquaculture (SOFIA for short) produced by the UNFAO provides a global overview and outlook on the future challenges, and opportunities, for seafood production, both from capture and farmed seafood perspectives. This year's SOFIA is entitled "Towards a Blue Transformation" and is available freely from the following: <https://www.fao.org/publications/sofia/2022/en/>

Figure 1 shows the production volumes as recorded by the FAO: The most rapidly growing parts of global aquaculture are 1) seaweeds, 2) freshwater finfish, and 3) crustaceans, in that order. Marine finfish and molluscan shellfish seem to be on a hiatus, for the time being, owing to a variety of factors, including climate change, pollution, and regulatory barriers / uncertainties. Most of the growth is now coming from the Global South, but there are still many opportunities in the Global North, including Canada, on all coasts.

The emphasis in SOFIA is towards trying to achieve the 2030 Sustainable Development Goals by all countries and regions

that recognize the need to support "an evolving and positive vision for fisheries and aquaculture in the twenty-first century, where the sector is fully recognized for its contribution to fighting poverty, hunger and malnutrition." SOFIA 2022 is easily understood by the layperson, and it generally emphasizes a couple of important points:

1. Aquaculture is defined as farming, and is the fastest growing agrifoods sector globally (emphasis food).
2. Globally, farmed seafood accounts for half of all seafood consumed, and will continue to grow to reach 65% by 2030.
3. Aquaculture is among the least impactful food production activities, producing on average 1 kg of healthy, nutrient dense food, with about 1 kg of feed (shellfish and seaweeds, are unfed, fish are fed), requiring in many cases less than 1 liter of freshwater per kg of food produced, and requiring minimal growing space on the planet. Aquaculture is obviously resource efficient in terms of food production!
4. Aquaculture and value chains employ somewhere close to 100 million jobs around the globe, feed roughly 2 billion meals daily to our 8 billion global citizens.

In terms of "policy" many countries recognize this type of food, as "blue food" worthy of support to growing populations the World over. This type of farmed food can bring prosperity, employment and nutritious local foods to many areas of the World, at a nominal environmental "cost". Blue foods are part of the Blue Economy we have been hearing of in the past several years. Our own national government undertook

a widespread consultation on the Blue Economy in 2021, yet have not outlined a strategy for growth of this sector, with so much potential.

Of course there are impacts of aquaculture on the environment and socioeconomic landscapes of the planet but the least impacts with the greatest benefits seem to be directed towards aquaculture and agrifoods development by most countries. Readers should look for themselves in SOFIA 2022, it makes for an interesting read for those interested in fisheries and aquaculture from a “food perspective”.

CANADA OUTLOOK

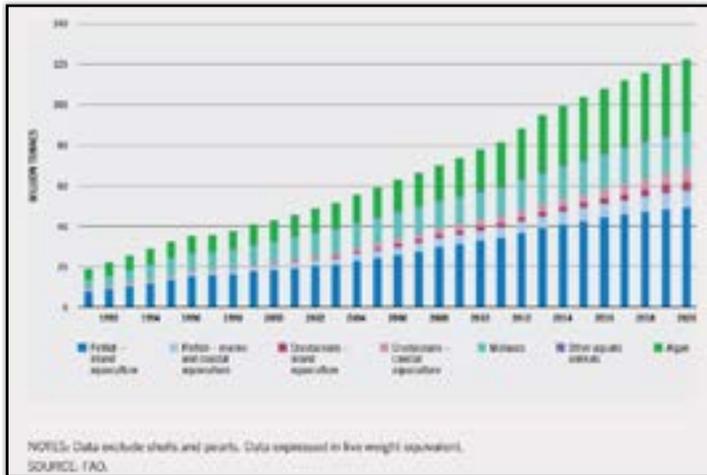


FIGURE 1. Global aquaculture production 2000-2022. Source FAO 2022. State of World Fisheries and Aquaculture.

I will not repeat what was said in the previous column in the summer edition of the Cold-Harvester. It is abundantly clear that there has been virtually no growth in Canadian aquaculture for several decades (see Figure 2). There are a myriad of issues related to this including acceptance of aquaculture as a farming and agrifoods sector across the country. And, there are regulatory barriers all along the way, for finfish, shellfish and seaweed farmers.

Most provinces already acknowledge the agrifoods part of the equation, but both the provincial and federal authorities are hellbent on stricter regulations, in spite of the enormous burden that already exists. Strange place when an oil and gas

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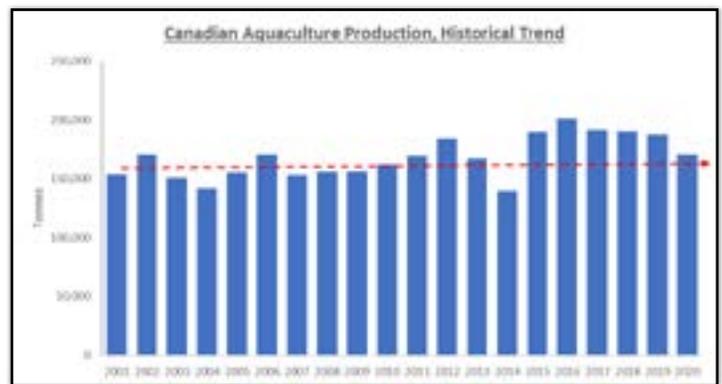


Figure 2. Canadian farmed seafood production from 2000-2020. Source: CAIA, StatsCan, and DFO.



Figure 3. CFA staff and Executive Officers meet with AAFC Minister Bibeau end of October 2022. On behalf of CAIA, Couturier briefed Minister Bibeau on the need for increased support for the CSSP program for shellfish farmers, and Business Risk Management (BRM) access for aquaculture, just a few short weeks after Hurricane Fiona devastated the PEI shellfish industry. Photo Credit: Mary Robinson, President CFA.

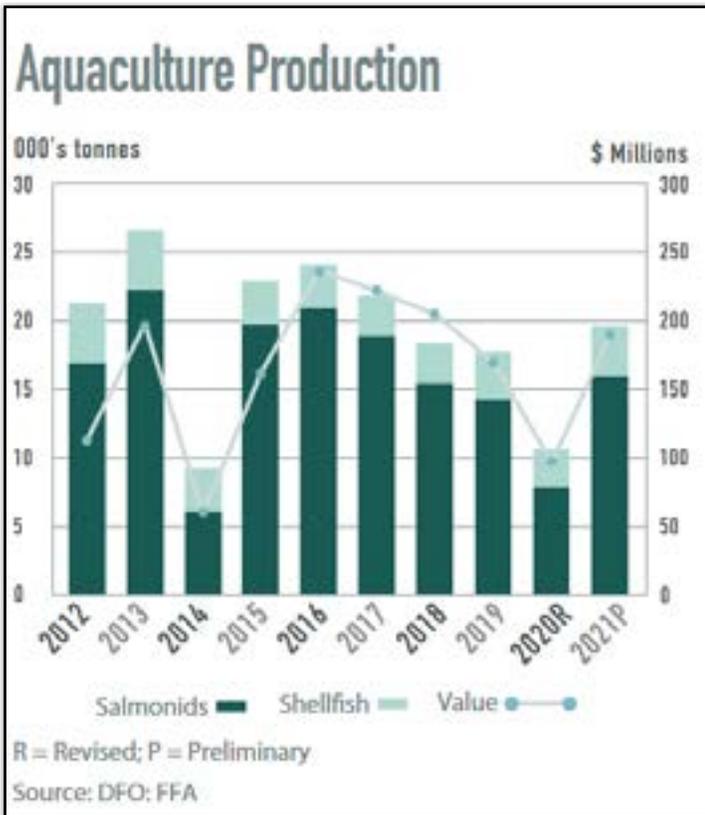


Figure 4. Aquaculture production in NL. Taken from Seafood Industry Year in Review 2022, Gov't NL, Sept. 2022.

www.aquaculture101.com

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The Aquaculture 101 website is an educational resource for teachers and students in Newfoundland and Labrador.

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company can get permission to drill and produce oil in 6 months almost anywhere in Canada, yet to get a farming permit can take upwards of 4 years in some provinces.

On the Federal side, it is all about conserve and protect wild stocks and environment, on behalf of the “Crown” and “Peoples” of Canada regardless of the users, including First Nations. Since it is a food producing activity and has great promise as a minimal risk food producing activity, as does most of Agriculture and Agrifoods production, why not place the development and innovation aspects under the auspices of the Ag and Agrifoods Canada mandate? They already work with the provinces and territories on these issues. As well, program support for aquaculture is limited with a little AgriAssurance, AgriMarketing and Farm Credit Canada involvement – this for a sector that generates in excess of \$4B in economic activity in Canada already. However, no business risk management programs (BRM) are available as they are for 200,000 farm families on terrestrial farms across the country.

This is where the Canadian Aquaculture Industry Alliance, which represents the seafood farming and agrifoods sector plays a big role: recent emphasis has been to find a supportive development agency for this (e.g., AAFC Canada) and to leave the conservation and protection functions strictly to DFO and the Provincial authorities to manage amongst themselves. As well, the Canadian Shellfish Sanitation program desperately needs a boost, so that existing shellfish and seaweed farmers can actually manage their sites, have them renewed, and expand.

NEWFOUNDLAND AND LABRADOR OUTLOOK

The outlook for our province is quite good, with increased production of both shellfish and finfish aquaculture increasing considerably in 2021 from 2020 (See Figure 4). Salmonids doubled, shellfish increased by nearly 40%, for a total production volume and value exceeding pre-pandemic levels of 2018. This was the first increase since 2016! With newer players and products coming on stream, the next few years appear promising, and the Province is targeting 50,000 tonnes by 2025. YES WE CAN!

There are still regulatory and environmental hurdles to overcome, and the industry is working closely with all levels of government and academia to put a plan in place to address these constraints.

Remembering Industry Pioneer Mr. Geoff Ball



Photo L to R: Geoff Ball accepting the NAIA Aquaculturist of the Year Award in 2010 from Cyr Couturier, former NAIA President.

Mr. Geoff Ball, age 88 years old, was one of the pioneers of mussel farming in Newfoundland and Labrador and long-time supportive member of the Newfoundland Aquaculture Industry Association, sadly passed away in October at his home in Northern Arm, NL.

Geoff saw the potential that mussel farming offered to rural areas of our province and began exploring mussel

farming around 1986. He soon began experimenting with growing beach-collected mussel seed to market size near Pleasantview, NL. He then engaged with Terry Mills and staff at the Marine Institute and together they developed protocols and practices that helped set the stage for the development of the mussel farming sector. For about twenty years Geoff operated successful mussel farms near Point

Leamington, supplying processors with high quality blue mussels, before selling his operations to concentrate on his other business, B&B Forest Products, a logging and saw milling operation which he operated up until last year.

In 2010, NAIA members selected Mr. Ball as the Aquaculturist of the Year for the role he played in kick-starting the NL mussel industry and for his long history as one of our most consistent producers of high quality farmed blue mussels.

Cyr Couturier (Aquaculture Scientist, Past-President of NAIA) who worked with Geoff to refine mussel industry practices in the early years of mussel sector development, said “Geoff was one of the true gentlemen of the Newfoundland aquaculture industry.” Couturier added, “In terms of operations Geoff was always willing to innovate and partner with sector players to grow his mussel farming business in rural Newfoundland, for the benefit of his community and family.”

Geoff will be missed by his many friends in the aquaculture industry in Newfoundland and Labrador.

NAIA 2022 Post-Secondary Scholarship Recipient

The Newfoundland Aquaculture Industry Association (NAIA) is pleased to announce the winner of our 10th Annual Scholarship for high school graduating students in Newfoundland and Labrador. This annual scholarship valued at \$500

is awarded to a student pursuing a post-secondary education in 2022/23. Congratulations to this year’s recipient Andrew Payne who was awarded \$500 each towards his studies!

Andrew attended Corner Brook Regional High School and is attending

Memorial University where he will be working towards an Engineering degree. This annual scholarship competition is made available with proceeds raised at the annual Joe Brown Silent Auction.



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