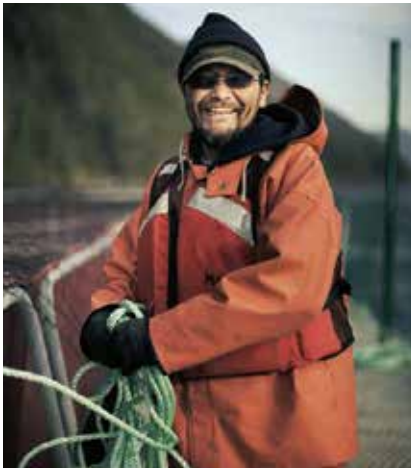


REGISTER NOW

BC SEAFOOD EXPO | JUNE 9 - 10, 2016 COMOX VALLEY VANCOUVER ISLAND



SAVE 20%

**LIMITED TIME OFFER FOR
FULL CONFERENCE PASS!**

For only \$270*, the discounted Full Conference Pass includes:

5 Expo Sessions, 2 Keynote Luncheons, and Expo Opening Reception Dinner

Enter Eventbrite promo code to save: ANAsave20

*taxes and fees extra, book before May 31, 2016

Program for THURSDAY, JUNE 9



Keynote Luncheon with Dr. Dick Beamish

*C.M., O.B.C, Ph.D., D.Sc., F.R.S.C.;
one of Canada's most decorated fisheries scientists*

It is Time to Discover How Salmon
Survive in the Ocean

With these additional topics:

- Renewable Fish Feed Ingredients for Aquaculture
- Consumer Trends in Consumption of Seafood
- Status of Wild Pacific Salmon
- BC Seafood.... You'll Love It!

Don't miss! Expo Opening Reception Dinner

Featuring Chef Ned Bell and Atlantic Lobster proudly
provided by Flying Fresh Air Freight

Program for FRIDAY, JUNE 10



Keynote Luncheon with Barton Seaver

*Sustainable Seafood and Health Initiative, Center for Health and the
Global Environment at the Harvard T.H. Chan School of Public Health*

How BC Seafood Contributes to
Sustainable & Healthy Food Systems

With these additional topics:

- Sustainability Certification Programs
- The Trans-Pacific Partnership • BC's Commercial Fisheries
- Best Practice Programs • Advancing the Seafood Processing Sector
- Finance and Investment Pitches: Taking Your Seafood Business to the Next Level
- Renewable Fish Feed Ingredients for Aquaculture
- Consumer Trends in Consumption of Seafood
- Citizen Science – Advancing Fisheries & Aquaculture Knowledge Base



The Westerly Hotel &
Convention Centre
COURTENAY BC



BCSeafoodExpo.com | #BCSeafoodExpo



BC Seafood Expo and the 10th annual BC Shellfish and Seafood Festival – June 9-19, 2016 Comox Valley, Vancouver Island, British Columbia, Canada

Significant Trade Expo Program for BC Seafood Expo

Dynamic speakers, tradeshow and industry tours



The Pacific North West seafood and aquaculture industry continues to demonstrate tremendous growth and the BC Seafood Expo, being held June 9 and 10 in the Comox Valley, British Columbia, during BC Seafood Month, will bring together renowned speakers, exhibitors and leaders across the sector to explore challenges & opportunities for continued growth and industry expansion.

Dr. Myron Roth, BC Ministry of Agriculture, is Chair of the BC Seafood Expo Technical Committee that is developing an extensive program. Additional members of the Committee include Rob Arthurs and Trevor Paul – BC Ministry of International Trade, Dr. Tony Farrell – University of British Columbia, Brian Yip – Fanny Bay Oysters, Dr. Steve Cross – University of Victoria, Joanne Liutkus – BC Salmon Farmers Association, Ian Roberts – Marine Harvest Canada, Sandy Moreland – Moreland Group, Keith Reid – Stellar Bay Shellfish, Guy Dean – Albion Fisheries and John Watson – Comox Valley Economic Development Society.

Included in the 15 different Expo sessions featuring over 30 speakers, two key note speakers have been announced

including awarding Chef and author Barton Seaver who leads the Sustainable Seafood and Health Initiative at the Center for Health and the Global Environment at the Harvard T.H. Chan School of Public Health and Dr. Dick Beamish, C.M., O.B.C., Ph.D., D.Sc., F.R.S.C., one of Canada's most decorated fisheries scientist following a long and distinguished career with Fisheries and Oceans Canada. In addition to being a recipient of the Order of Canada and the Order of BC, Dr. Beamish was a member of the International Panel on Climate Change that received the Nobel Peace Prize in 2007 and whose early research led to the discovery of acid rain in North America.

In addition to the sessions, registrants for the Expo will have access to the Expo Tradeshow area and producer site tours including Fanny Bay Oysters and/or Macs Oysters processing facilities, and Manatee Holdings hatchery.

The Expo Opening Reception will feature Executive Chef Ned Bell, Chefs for Oceans and YEW Restaurant & Bar, Chef Barton Seaver, and fresh Atlantic lobster donated by Flying Fresh Air Freight.

For more information or to register online visit BCSeafoodExpo.com

10th Annual BC Shellfish and Seafood Festival Largest in Western Canada

Comox by the Sea Celebration - June 18

Out of the numerous events that occur during the 11 day long Festival, this event brings together the touch, tastes and sounds of BC's best seafood products, presented by award producers, chefs, suppliers and educational institutions. Seafood tasting booths, interactive educational displays, including touch tanks, live music and a seaside Beer & Wine Garden.

Chef Cooking Demonstrations:

Cooking demonstrations being provided by renowned seafood chefs including Nathan Fong, Fong on Food, Chef Tojo Hedekazu, Tojo's Restaurant, and Chef Quang Dang, West Restaurant. Chef Ned Bell, YEW Restaurant and Bar will be providing cooking demonstrations and instruction during the BC Seafood Expo.



Chef Quang Dang



Chef Tojo



Chef Nathan Fong

Seafood Competitions:

Three popular competitions will return; The Best Caesar in Town Competition will be the wrap up event of the first weekend of the Festival, and the following weekend will showcase the Ocean Wise™ Chowder Challenge and the Fanny Bay Oysters Shucking Championship, emceed by Shucker Paddy, the Canadian, North American and International oyster shucking champion. Educational

Producer Tours:

Numerous educational producer tours are being offered throughout the Festival to the following:
Fanny Bay Oysters
Manatee Holdings Shellfish Hatchery
Hollywood Oysters
BC Salmon Farmers Association



Shucker Paddy

For tickets, accommodation specials and more event information visit BCShellfishFestival.com

BC Seafood Expo Speakers and Highlights

Dr. Dick Beamish, C.M., O.B.C., Ph.D., D.Sc., F.R.S.C.

Dr. Richard Beamish, is an Emeritus Scientist at the Pacific Biological Station in Nanaimo, BC. After completing his Ph.D. at the University of Toronto he went directly to Woods Hole Oceanographic Institute for a Post Doctoral Fellowship with Dick Backus. He then worked at the Freshwater Institute in Winnipeg, ending up at the Pacific Biological Station in Nanaimo, where he was the Head of the Groundfish Section from 1977-1979 and Director from 1980-1993.

After retiring, he continued as an Editor for Transactions of the American Fisheries Society and a member of the Science Panel for the North Pacific Research Board. He was a chairman of the Scientific Steering Committee for the North Pacific Anadromous Fish Commission and an active member of PICES. He was also the Department's representative on the Pacific Fisheries Resource Conservation Council, one of two scientists on the Deputy Ministers' Science Management Board, a former Canadian Commissioner for the International Pacific Halibut Commission and Professor at Vancouver Island University.

Dr. Beamish has been honoured with a number of awards including the Order of Canada and the Order of British Columbia. He was made a Fellow of the Royal Society of Canada and became the first foreign scientist to be made an honorary member of the fisheries centre, TINRO in Vladivostok, Russia. Recently, he received the first award given by the North Pacific Anadromous Fish Commission for significant contributions in scientific research, on Pacific salmon, and the Wooster award given by PICES for career achievements in fisheries and ocean science.

continued on page

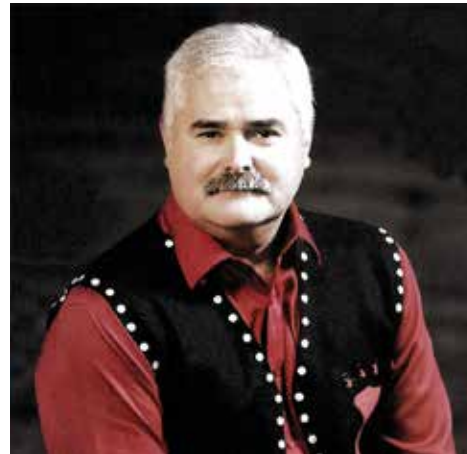
Fanny Bay Oysters



BC Seafood Expo Speakers and Highlights

Barton Seaver, *Sustainable Seafood and Health Initiative, Centre for Health and the Global Environment at the Harvard T.H. Chan School*

Since leaving the restaurant world where he opened 7 restaurants, Barton Seaver has become involved with a number of local and international initiatives. In 2012, he was named by Secretary of State Hillary Clinton to the United States Culinary Ambassador Corp. He uses this designation to curate international conversations on sustainability and the role of food in resource management and public health. He is the Director of the Sustainable Seafood and Health Initiative at the Center for Health and the Global Environment at the Harvard T.H. Chan School of Public Health. The initiative uses human health metrics to better define sustainability by cooking with bycatch species, serving conscious portion sizes, and shining a spotlight on healthy aquaculture practices. Seaver is also the author of 5 highly regarded books on sustainable seafood & cooking.



Richard Hardy, *K'omoks First Nation*

Richard Hardy is a member of the K'omoks First Nation and the General Manager of their aquaculture company "Pentlatch Seafoods LP". Hardy is currently the President of the Comox Valley Economic Development Society (CVEDS) and has been a volunteer board member since June 2010. Before being involved with CVEDS, Hardy was a volunteer board member for the British Columbia Shellfish Growers Association from October 2007-February 2010.

Professor Tony Farrell, *University of British Columbia*

Dr. Tony Farrell is a professor at the University of British Columbia and is the Canadian Research Chair (Tier I) in Fish Physiology, Culture and Conservation.



Farrell's research interests include integrative and comparative animal physiology - cardiorespiratory dynamics, myocardial oxygen supply, coronary physiology and pathology, blood flow regulation, hypoxia and anoxia tolerance.



Mike Denike, *Sundance Seafoods*

Michael Denike has a lifelong history with fishing and the seafood industry. Denike's many years of experience as a commercial fisher and captain in the Pacific North West provided him with a solid foundation for his business venture. Denike is president and owner of Sundance Seafoods Ltd.



Chef Ned Bell, *Chefs for Oceans*

Whether cooking for six or six hundred in his role as Executive Chef at Four Seasons Hotel Vancouver and YEW seafood + bar, Ned Bell's cooking philosophy is globally inspired and locally created. Bell founded Chefs for Oceans in early 2014 and rode his bike 8,700km across Canada. He hosted two dozen events that featured some of the best chefs in the country striving to raise awareness for healthy lakes oceans and rivers and sustainable seafood.

EVENTS CALENDAR

MAY

May 20- 26, **International Association for Aquatic Animal Medicine**, Virginia Beach, VA. www.iaaam.org

May 25 -26, **2016 Aquaculture UK**, Aviemore, Scotland, www.aquacultureuk.com

JUNE

June 2-4, **Future Fish Eurasia**, Izmir, Turkey, www.future-fish.com

June 5-10, **International Symposium on Feeding and Nutrition of Fish**, Sun Valley, ID, www.isfnf.com

June 9-19, 2016, **BC Seafood Expo and the 10th annual BC Shellfish and Seafood Festival**, Comox Valley, BC BCShellfishFestival.com

June 13-15, **AquaVision 2016**, Stavanger, Norway, www.aquavision.org

June 19-23, **40th Annual Larval Fish Conference**, Chesapeake Biological Laboratory, Solomons, MD

June 26-30, **International Conference of Fish and Shellfish Immunology**, Portland, ME, www.umaine.edu

AUGUST

Aug 21-25, **American Fisheries Society Annual Meeting**, Kansas City, MO www.fisheries.org

August 19-21, **International Conference on Recirculating Aquaculture**, Roanoke, VA www.recircaqua.com

SEPTEMBER

September 18-21, **Aquaculture Canada and Cold Harvest Conference and Trade Show**, St. John's, NF www.aquacultureassociation.ca

September 20-23, **Aquaculture Europe 2016**, Edinburgh, Scotland, www.aquacultureuk.com

OCTOBER

October 2-6, **World of Trout Congress**, Bozeman, MT www.troutcongress.org

October 10-13, **PCSGA Annual Conference and Tradeshow**, Chelan, WA www.pcsga.org

October 19-22, **Aquasur 2016**, Puerto Montt, Chile www.aqua-sur.cl

Aquaculture North America

Looking for staff?

Get a FREE 30-day online job posting at www.aquaculturejobs.com when you book a recruitment ad in ANA newspaper!

Newspaper recruitment advertising options:

1/2 page ad (700 words & logo).....	\$950
1/4 page ad (350 words & logo).....	\$650
1/6 page ad (200 words & logo).....	\$450
1/8 page ad (150 words & logo).....	\$300

FREE AD DESIGN SERVICE INCLUDED...
just email us your words and logo

Contact Jeremy Thain to arrange your booking jeremy@capamara.com