

WAA - The CREEL

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Wisconsin Aquaculture Industry: Size and Economic Value

By Ron Johnson, Aquaculture Outreach Specialist

(The following article contains excerpts taken from a report produced by the Aquaculture Outreach Specialists in cooperation with Steve Deller, Professor of Agriculture and Applied Economics, UW-Extension with data provided by WDATCP and USAD NASS. See the link at the end of the article for the brochure.)

Aquaculture, or fish farming, is defined as the raising of aquatic organisms in controlled settings. Wisconsin's private aquaculture industry date back to 1856 and has a sound environmental history using sustainable best management practices. Wisconsin fish farming is very diverse – trout, yellow perch, and bluegills are raised for food; walleye, northern pike, muskie and bass for stocking and minnows for bait. Aquaculture is an important agriculture sector with 2,314 registered fish farms comprised mostly of family-owned farms which contribute \$21 million to the economic vitality of the state.

Wisconsin Aquaculture is Diverse

The Wisconsin aquaculture industry produces a variety of products. Baitfish, including fathead minnows, golden shiners, and suckers are raised and sold to the 450 bait shops in the state – where 97% of the 1.4 million anglers used live bait and contribute to the \$2.7 billion sport fishing industry. Trout and yellow perch are the primary fish raised for food in Wisconsin and wall-eye, sunfish and northern pike are the most common fish raised for stocking into private ponds or into waters of the state.

Table 1.

Wisconsin's top aquaculture products (sales in dollar value, 2007)

1. Baitfish	\$4.65 million
2. Trout	\$4.58 million
3. Game fish	\$3.07 million
4. Other food fish	\$0.884 million

Size of the industry: Department of Agriculture, Trade and Consumer Protection Statistics

The Department of Agriculture, Trade and Consumer Protection (DATCP) registers fish farms in Wisconsin. There are three types of registrations: Type 1 can purchase fish but cannot sell live fish; Type 2 can purchase and sell live fish (with proper fish health certification); Type 3 is a type 2 farm that has fish or eggs which come directly from the wild. Both private *cont on page 6*

August 28, 2009

Fish, honey, pork farm tours educate Dairyland ambassador

By Ashley A. Smith, Marshfield News-Herald

Wearing a gold crown with a sash across her chest, Cheryl O'Brien carries a notebook and pen as she walks around the town of Richfield fish farm.

As Alice in Dairyland, O'Brien's stop is one of a dozen she's taken so far since becoming the 62nd Alice in June, and it's her first visit in the Marshfield area. "Wisconsin agriculture is so diverse," said O'Brien. "These trainings gives us an inside look into each industry and to better promote them."

Mike and Barb Kelm, owners of Quiet Springs, let O'Brien observe the work of a small commercial fish farm in central Wisconsin. "I was surprised when I heard Alice was coming here," said Mike Kelm. "I thought why, we're pretty small, but we have hopes of getting bigger. The interest is there and that's good to see."



The Kelms, who started their fish farm in the basement of their Sheboygan home 10 years ago, farm yellow perch from eggs.

"We try to maintain a nice environment or these guys," said Kelm. "We have a nice mixed bag of systems here, which is good for showing people."

O'Brien, like previous Alices, has to become a mini-expert on each industry, learning about the profitability and market of fish farming.

"A lot of people envision large fish," said Kelm. "But it isn't. We raise them to market size, which is one-third to one-quarter of a pound and restaurants want the smaller fish. Once they start getting larger, the feed to flesh production goes *cont on page 8*

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All opinions expressed in *The CREEL* are those of the contributor/author and not necessarily those of the Wisconsin Aquaculture Association, its officers or directors.

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The following are committees that were formed at the June meeting. If you are interested in joining any committee, please contact any committee member. The effectiveness of our committees and our organization are based on membership participation.

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Business Development

Creation, review and development of business development tools for aquaculture

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Coordination and review of research, training, educational programming

Regulatory Policy

Coordination, review and impact assessment of regulatory actions

Conference

Planning of 2010 Conference

Perch

Budget

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MEMBERSHIP CATEGORIES

Active (voting): \$50/ year, Associate (non-voting): \$25/ year,
Group(1 vote): \$75/ year . All memberships run from January to December and include annual subscription to *The CREEL*

The CREEL reaches many potential customers four times per year. If your business involves the growing or selling of any aquaculture product or any necessary equipment, feed or services, advertising will be a great benefit to you.

The CREEL goes to press the 1st of February, May, August, and November. Please submit photo-ready ad copy and payment to the Secretary/Editor 1 week prior to this for inclusion in the upcoming issue.

Rates per issue are as follows:

1/8 page: \$30; 1/4 page: \$40; 1/2 page: \$60; Full page: \$100

PRESIDENT'S MESSAGE

JEFF TAYLOR - STAR PRAIRIE TROUT FARM

I hope that all of you have weathered this past year. The economic forecasts aren't as dire as they were a year ago and hopefully we are bottoming out. WAA continues to work for it's members - making alliances, keeping abreast of pending legislation, and promoting Wisconsin Aquaculture. Two brochures have been designed and printed, one on Farm Raised Food Fish, the other on Farm Raised Fish for Stocking, Bait and Fee Fishing

We had a presence at several events where the brochures have been distributed - Walworth County Fair, Bayfield County Fair, National Small Farm Trade Show, and the Society of Environmental Journalists Conference. We have also become members of the Wisconsin Farm Bureau and the Wisconsin Agricultural Tourism Association, as well as having a listing non the Savor Wisconsin website.

We were able to have some language changed in the invasive species bill and continue to work on other legislation.

The date has been set for the 2010 Fish Farm Day - Saturday, July 17. Please consider being part of this - it only requires you to have your farm open on hours of your choosing and be willing to talk to the public.



Plans for the March 18 - 20, 2010 Wisconsin Aquaculture Conference in Eau Claire are moving along. Each year we are adding more programs and expanding our offerings for attendees. Last year we saw a lot of new faces and hope this will continue with this conference. There are some good sessions scheduled and this is always a good time to talk business with other farmers. Dani Klontz and the farmers who helped her pout on a good spread last year for the Cooking Demo. A number of people were only around for the appetizers. I hope everyone can stay through the entire event this year - you won't be sorry or go away hungry!

WAA membership dues are up the end of December. We have been steadily increasing our numbers and are now over 200 strong. I urge you to not let your membership expire and to encourage other farmers to join. We are only as strong as our members and their support.

I wish you all a very Merry Christmas and a Happy New Year!

Jeff

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Cindy Johnson
From the Editor

Another year has come to a close and hopefully everyone has made it through the year ok. One of the few positive effects of the economy has been that people are looking to buy more locally produced products. A number of farms that sell retail said their sales were strong this year. It seems that the public not only is looking to support local producers, but are also more concerned about food safety and feel more secure with a local known producer.

At our last board meeting in September, the changes in our By Laws was voted in. The President and Vice President now sit on the board and as such have a vote. Our By Laws had no provision in the event the Board Chairman wasn't present at a board meeting, so that was also taken care of by allowing the President to take over in that event.

The board also voted to include a classified section in the Creel - details are on page 26, and they also voted to allow inserts in the Creel. Both of these are in the minutes starting on page 22 and will be included in the Advertising Package sheet.

By the time you receive this, the conference committee will have met and selected topics and speakers. As in the past WAA will be mailing a conference brochure out to members, and information will be posted on our website. Please mark this date on your calendars and plan on attending.

The board authorized the printing of 10,000 brochures on Wisconsin Farm Raised Fish for Food, and for Bait, Stocking and Fee Fishing. These brochures have already been distributed at the Walworth County Fair, the National Small Farm and Trade Show and Conference, and the Annual Conference for the Society of Environmental Journalists which was held in Wisconsin. If you are aware of other events that would be a good venue for these brochures, let me know and I can pass the request onto the board for consideration.

At the September board meeting, it was suggested to have articles on members. In this issue there is a "Focus On Wisconsin Flowgate" article. In the following issues we will be highlighting our member's farms.

One final note - 2010 dues are now due. I will be mailing our invoices, so don't let your membership lapse - we need your support to continue having our voice be heard and market ourselves.

HAPPY HOLIDAYS AND MAY YOU HAVE GOOD TIMES AND MEMORIES WITH YOUR FRIENDS AND FAMILIES THIS SEASON!



**Happy Holidays and
Best Wishes from
the WAA Board
and Officers**



**Beginning Aquaculture
Workshops Held**

Sarah Kaatz, UW Extension

The UW Extension aquaculture specialists, in conjunction with the WAA held their final two Beginning Aquaculture Workshops for 2009 this fall. One was held September 19th at Coolwater Farm in Cambridge and the other was held on October 10th at Trout Palace in La Farge. There were 30 attendees for the Coolwater workshop and 7 for the Trout Palace event.

The workshops followed the same format as the other Beginning Aquaculture Workshops in which participants are given an informational packet that includes information for starting a successful operation, regulatory information, Wisconsin aquaculture facts and promotional brochures and a CD of economic models that can be used for proposed facilities. The morning sessions are held at a community center and topics such as introduction to aquaculture, marking and economics and rules and regulations are addressed. The afternoons are spent touring the farm and it provides the opportunity for participants to ask the farmer directly what is involved with running a fish farm.



At Coolwater Farm, co-owner Dave Northey discussed the different equipment used at the perch farm, how fish are moved, feed training and

their indoor tank facilities, and pumps and aeration. Dave also addressed feeding fish in ponds and demonstrated how they feed their fish. A golf cart with a leaf blower on the back of the cart is used to distribute feed around the edges of the ponds. Dave also talked about marketing and selling product successfully.

At Trout Palace, owners Jim and Cathy Pierce took participants through their operation's entire process, from hatching eggs to live hauling or cutting fish. The Pierces demonstrated salt dips, cleaning the raceways, and grading fish. Participants also got to see the small scale processing room and how Jim cuts their fish. The tour ended with a sampling of some the value-added smoked trout spreads that the Pierces make.



The aquaculture specialists intend to have more of the Beginning Aquaculture Workshops in 2010. Be sure to check out the Wisconsin Aquaculture Association's website

(www.wisconsinaquaculture.com) for details. To request an informational beginning aquaculture packet, please contact Sarah Kaatz at skaatz@uwsp.edu

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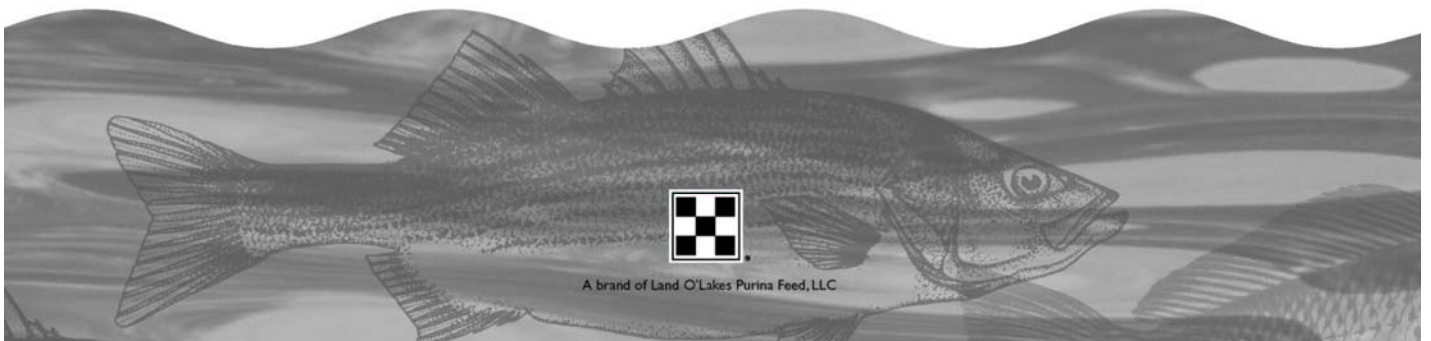


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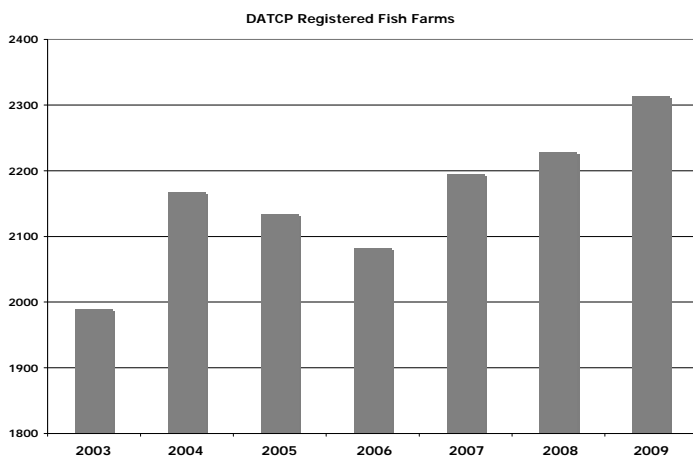
Wisconsin Aquaculture Industry: Size and Economic Value, Cont from page 1

and public fish farms are registered, with the only exception being tribal hatcheries, because the State of Wisconsin does not have jurisdiction over tribal fish farming.

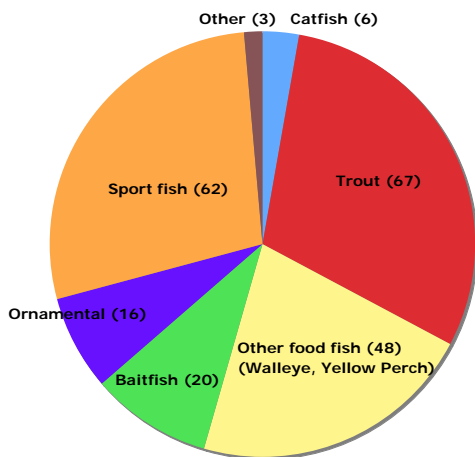
How many fish farms are there in the state?

- 2314 registered fish farms including 94 WDNR facilities
- 1984 private farms with ponds
- 125 business farms
- 213 public fee fishing farms
- 6 wholesaled fish processing farms
- 95 farms process fish for human consumption

Table 2



Number of Farms by Product



How important is aquaculture to the state's economy?

The raising of aquaculture products for food, stocking, recreation and bait generate employment in rural areas, economic activity, and taxes to local, county and state governments. Wisconsin grown fish contributes to local economics by reducing the number of miles your food travels, decreases our dependence on seafood coming from overseas, adds to business to business transactions and in-

creases the labor force spending income.

- Aquaculture sells \$14.1 million fish and minnows
 - Aquaculture contributes \$21 million in economic activity
 - Aquaculture provides 441 jobs
- Aquaculture pay over \$1.2 million in taxes (excluding K-12 taxes)

Aquaculture pays taxes

The economic impact associated with Wisconsin's fish farms can be measured in the amount of tax revenue generated. These figures do not include the amount of taxes paid to school districts and the amount would increase significantly if they did.

Table 3.

Taxes paid by Wisconsin Aquaculture

1. Property tax	\$355,484
2. Sales tax	\$281,539
3. Income tax	\$125,008
4. Fees/other taxes	\$471,642

Aquaculture provides jobs

Wisconsin's aquaculture industry is mostly comprised of family run farms, providing 441 jobs. There is an entrepreneur spirit with fish farming and the owners. The industry also provides employment to farm workers, transportation workers, feed suppliers, veterinarians, professional and scientific services, along with jobs in construction, food service, the tourism sector, and government employees.

How does Wisconsin Aquaculture rank?

Wisconsin aquaculture is growing both in amount of dollars sold and number of registered farms. Fish farms used ponds, raceways, and recirculation aquaculture systems (RAS) in raising their diverse products.

Table 4.

Wisconsin Aquaculture Ranking

1. Number 20 in the United States
2. Number 1 in Midwest (9 states)
3. Number 2 in baitfish in US
4. Number 6 in game fish in US
5. Number 9 in US trout Production

The 2007 Census of Agriculture includes value of sales for aquaculture distributed for restoration, conservation, or recreational purposes, such as State and Federal hatcheries. Values based on sales of farm-raised fish were assigned to distributed fish.

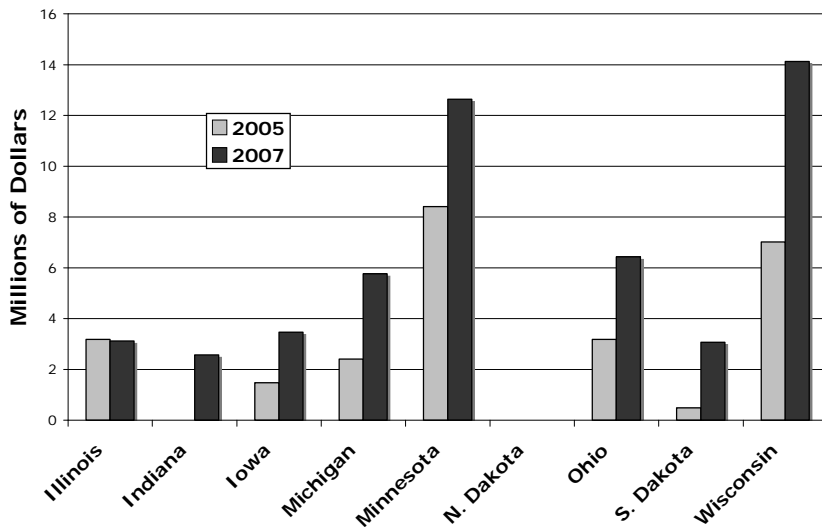
Public and Tribal Aquaculture

Public and Tribal hatcheries in Wisconsin use aquaculture for support of their fishery programs especially in restoration and sport fishery plus research, education and demonstration. Wisconsin's private commercial aquaculture industry supports public fishery programs by supplying live bait to bait dealers, forage to public hatcheries, rearing minnows and fish in cooperative agreement programs and stocking fish into public waters paid by private or non-profit money.

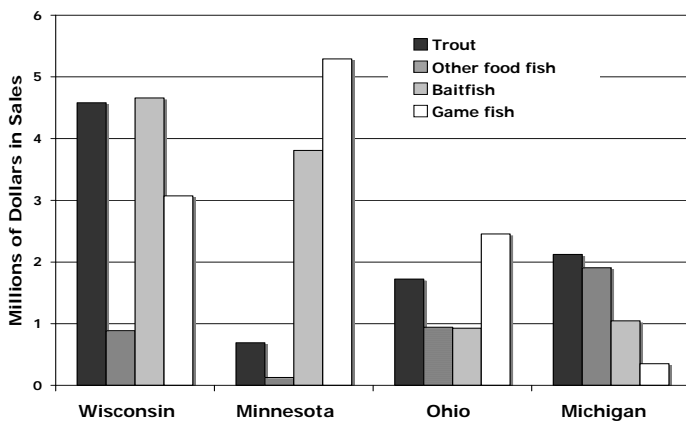
Cont on page 7

Wisconsin Aquaculture Industry: Size and Economic Value, Cont from page 6

Aquaculture Products Sold in Midwest States



Product Mix of the Top Four Northcentral States



Fish Farms Supply 50% of Global Harvest

From: R. Greenway, ENN

Published September 8, 2009 11:45 AM

In 2006, aquaculture production was 51.7 million metric tons, and about 20 million metric tons of wild fish were harvested for the production of fishmeal. "It can take up to 5 pounds of wild fish to produce 1 pound of salmon, and we eat a lot of salmon," said Naylor, the William Wrigley Senior Fellow at Stanford's Woods Institute for the Environment and Freeman Spogli Institute for International Studies.

Fish farms, once a fledgling industry, now account for 50 percent of the fish consumed globally, according to a new report by an international team of researchers. And while getting more efficient, it is putting strains on marine resources by consuming large amounts of feed made from wild fish harvested

- 14 DMR Hatcheries/rearing stations
- 80 DNR Cooperative locations
- 2 Federal Hatcheries
- 6 Tribal Hatcheries
- 3 University Aquaculture Facilities

In order to compare information and growth of the industry it should be noted that the data in the 2005 Census of Aquaculture only includes private aquaculture whereas the 2007 Census of Agriculture includes data from both private and public facilities. The large increase in sales of aquaculture products between the 2005 Census of Aquaculture (\$7,025,000) and the 2007 Census of Agriculture – Aquaculture products (\$14,116,000) is due to including the value of fish stocked into public waters by both public and private aquaculture. The number of commercial farms increased from 84 in 2005 to 125 in 2007 (67% increase) whereas the total number of fish farm registrations (DATCP) increased by 3%.

The economic data was provided by Steve Deller, Professor of Agriculture and Applied Economics, College of Agricultural and Life Sciences, University of Wisconsin Madison, and community development specialist, University of Wisconsin-Extension Cooperative Extension. His data is based on the 2007 Census of Agriculture using the same approach that was used for the 2004 study of the economic impact of agriculture on Wisconsin.

The Wisconsin Aquaculture Industry: Value and Economic Impact brochure can be view at www.Wisconsinaquaculture.com if you want a copy of the full report please contact Ron Johnson at ron.johnson@uwsp.edu

from the sea, the authors conclude. Their findings are published in the online edition of the Proceedings of the National Academy of Sciences.

Aquaculture is set to reach a landmark in 2009, supplying half of the total fish and shellfish for human consumption " the authors wrote. Between 1995 and 2007, global production of farmed fish nearly tripled in volume, in part because of rising consumer demand for long-chain omega-3 fatty acids. Oily fish, such as salmon, are a major source of these omega-3s, which are effective in reducing the risk of cardiovascular disease, according to the National Institutes of Health.

The huge expansion is being driven by demand," said lead author Rosamond L. Naylor, a professor of environmental Earth system science at Stanford University and director of the Stanford Program on Food Security and the Environment. "As long as we are a health-conscious population trying to get our most healthy oils from fish, we are going to be demanding more of aquaculture and putting a lot of pressure on marine fisheries to meet that need."

To maximize growth and enhance flavor, aquaculture farms use large quantities of fishmeal and fish oil made from less valuable wild-caught species, including anchoveta and sardine. "With the production of farmed fish eclipsing that of wild *cont on page 8*

Tours educate Dairyland ambassador, Cont from page 1

down."

Because of Kelm's size of production, the majority of his sales are done by word-of-mouth.

"The perch market around the Great Lakes is huge," Kelm said. "We've got people just waiting for our fish. You can't tell there's any difference from wild caught (perch), except they have less mercury."

O'Brien isn't completely new to the fish world. She grew up in Eastman, not far from the Mississippi River, she said.

Throughout the year she'll travel 40,000 miles promoting the state's agriculture industry and learning about its economic impact.

"I'm trying to hit as many parts of the industry as I can," said O'Brien, who also visited a honey farm in Marshfield Thursday evening and planned to tour a Pittsville pork farm today.

50% of Global Harvest, cont from page 7

fish, another major transition is also underway: Aquaculture's share of global fishmeal and fish oil consumption more than doubled over the past decade to 68 percent and 88 percent, respectively," the authors wrote.

In 2006, aquaculture production was 51.7 million metric tons, and about 20 million metric tons of wild fish were harvested for the production of fishmeal. "It can take up to 5 pounds of wild fish to produce 1 pound of salmon, and we eat a lot of salmon," said Naylor, the William Wrigley Senior Fellow at Stanford's Woods Institute for the Environment and Freeman Spogli Institute for International Studies

For more information: <http://www.sciencedaily.com/releases/2009/09/090907162320.htm>

Yellow Perch Producers Workshop held September 24 & 25 in Oconomowoc, WI

Summary

The workshop forum consisted of key speakers from industry (Dr. Dave Smith, Freshwater Farms) and USDA ARS, a tour of the Great Lakes Water Institute (GLWI), presentations by 10-12 industry participants and group discussions concerning industry constraints.

Additional development of yellow perch production in the NCR appears to be constrained by a number of problems and barriers. Much of the workshop discussion focused on genetic selection and other domestication issues. It was suggested that these types of issues should be identified under a general category of domestication, and that a comprehensive cooperative research approach accounting for identifiable domestication parameters would be more efficient than independent projects conducted by researchers across the region. To summarize, the needs brought forward by workshop participants predominantly fell under 5 main categories: domestication, nutrition, cooperation, information and markets. More detail is provided in the outline below.

Domestication

- Genetics
- Monosex (all female)
- Immuno functions – cold water/ disease resistance
- Growth
- Temperature – specifically cold water production / cold banking
- Pond versus RAS (research needs to account for both)
- Off season spawning

Nutrition

- Larval stage
 - Ideal first feed development
- Grow out
 - Optimal diets tailored to yellow perch (in Replacement of trout diets).

Cooperation / Coordination

- Producers - co-ops, a need for a few large grow out facilities
- Academic - coordination among researcher and extension
- Local, state, regional, national

Information Transfer

- Improved industry access to research publications
- Timely access to research undertaken on industry behalf
- Web access, speed and use varies substantially among the industry

Markets

A large surplus of wild caught yellow perch (frozen) exists and have deflated wholesale fillets price to approximately \$7.00 / lb.

Comments:

There was general consensus by industry participants that the status of current RAS technology is adequate. It should be noted; however, that information seems to be lacking regarding current and realistic commercial RAS yellow perch production costs by NCR producers.

One of the biggest constraints according to industry appears to be the need for high quality feed trained fingerlings. Development of formulated "first feeds" would be a tremendous breakthrough in intensive (indoors) fry production as live feeds are difficult to work with and very costly.

An interesting finding was that the genetic selection work by ARS / GLWI tends to select for intensive indoor fry production traits. Current family crossing studies are being evaluated in terms of growth performance post feed training and inherited traits of future generations in indoor production systems only. At GLWI, fry are reared indoors using F. Binkowski's live feed protocols. Thus, fish not surviving intensive fry production methods (completely indoors) are essentially removed from the study. This should make for interesting results, and appears to be a good compliment to a recently proposed NCRAC project focusing on family cross traits in pond produced yellow perch (NCRAC 2009 annual meeting).

Cold water production of yellow perch is a relatively new concept brought forward. This concept centers on use of *cont on page 10*

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Chris Hartleb Reappointed to NCRAC'S Technical Committee/Research

Dr. Chris Hartleb, Ph.D., Professor of Fisheries Biology & Co-Director Northern Aquaculture Demonstration Facility University of Wisconsin-Stevens Point, has just been reappointed to NCRAC's Technical Committee/Research for another 4 year term. Chris received his Ph.D. in Zoology from the University of Maine and his M.S. in Zoology from the University of New Hampshire. Most of Chris' research projects deal with fisheries ecology and aquaculture in the Midwest. He currently has two ongoing projects that are examining the practice of fish culture (reducing or eliminating grubs) and physiological behavior of Wisconsin fishes. (whitetail syndrome) He also continues to work with the feeding ecology of the early life-history stages (i.e. larval) of yellow perch (fry) in fish culture ponds and the use of pond fertilization to improve the production of farm-raised fish. Chris and his wife, fellow professor, Diane Caporale, live in the Stevens Point area, along with their 2 daughters, Abby and Emily.

Yellow Perch Workshop, Cont from page 8

optimal yellow perch strains (e.g. Canada) for production in 50-60 F water. "Cold banking" was described as holding fish back in cold water so that multi batches of fish can be raised throughout the year. Cold banking could be viewed as a producer's way to compensate for not having off season spawning capabilities.

Cooperation and coordination among industry, research and extension appears to be a recurring industry concern. A few fingerling producers indicated a need for 1-2 large RAS systems in which to work cooperatively with to raise yellow perch to market size. Also, industry participants expressed a need for coordination between researchers and a need for timely access to publications and results from research projects.

While a depressed market value of yellow perch fillets was mentioned during the workshop, discussions did not address or evaluate potential solutions to this problem.

Summary Provided by:

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Regional Aquaculture Extension Specialist
NCRAC
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**REMINDER
2010 DUES ARE NOW DUE**

Biosecurity/AIS HACCP Workshops Held in Michigan and Wisconsin

Sarah Kaatz, UW Extension

The North Central Regional Aquaculture Center (NCRAC) has funded a series of biosecurity and Hazard Analysis and Critical Control Point (HACCP) workshops for fish farmers throughout the Midwest.

On August 20, a workshop was held at Dick and Rick Weidenhamer's Michigan Wholesale Fish Farm in Alanson, MI.



Workshop participants touring Weidenhamer's Michigan Wholesale Fish Farm

Twenty-four people attended; twelve of the fish farmers represented the majority of Michigan's bait farms. The event was also attended by state

hatchery staff and veterinarians. Presentations were given by Sarah Kaatz, UW Extension, Ron Kinnunen, MSU, Gary Whelan, MI-DNR and Dr. Gary Egrie, USDA-APHIS. Rick Weidenhamer gave the morning tour of his facility. Since the facility already had a HACCP plan in place, it was used to explain the process of creating an individual plan for the other farmers.

The latest workshop was held in Dodgeville at Gollon Bait and Fish Farm. The format of the workshop includes a tour of the host farm, a presentation on Biosecurity for Aquaculture Facilities given by one of the UW Extension aquaculture specialists, updates from a US Department of Agriculture, Animal Plant Health Inspection Service (USDA APHIS) representative and the hosting State's Department of Agriculture or Department of Natural Resources representative, and a HACCP presentation.

For the Wisconsin workshop, the participants met at the Gollon farm and were given a tour of the facilities. The farm's biosecurity plan and practices were also discussed. The lecture portions of the workshop were held in town and consisted of a morning



Tim Gollon (l.) gives overview of Gollon Bait and Fish Farm operations.

and afternoon sessions. Ron Johnson, UW Extension presented the biosecurity introduction, followed by Dr. Teresa Dudis the APHIS representative from Illinois who spoke about the status of the interim rule. Dr. Myron Kebus, representative for the Wisconsin Department of Agriculture gave fish health updates. Lastly, Ron Kinnunen from Michigan State gave an overview of the HACCP program. The afternoon session was used to develop a specific HACCP plan for one segment of the Gollon operation. The focus of the exercise was to identify any part of harvesting gamefish from a pond on the farm that could be a critical control point and then identifying what actions needed to be taken to insure biosecurity was maintained. The 23 workshop attendees were able to actively participate in the exercise and left with materials and the skills to develop a HACCP and biosecurity plan for their own facility.

Two more NCRAC Biosecurity and HACCP workshops are scheduled for 2010. Please check the Wisconsin Aquaculture Association website (www.wisconsinaquaculture.com) for details and registration information.

**DATES FOR THE 2 REMAINING HACCP
BIOSECURITY WORKSHOPS WILL BE
ANNOUNCED LATER**



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Ten Year Evaluation of Fish Health Assessments

Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP),
Division of Animal Health
10-27-09

The Fish Health Assessments (FHA) has been required since 1999. In June 2007 DATCP began a formal evaluation of the FHA. The evaluation was expanded to 2009.

The reason for the evaluation was to explore opportunities to stream-line DATCP fish health regulations. The testing landscape has changed, particularly since Viral Hemorrhagic Septicemia testing expanded in 2006 (required by APHIS for interstate shipments). DATCP wanted to evaluate whether the FHA is a regulatory tool or production tool, and make way for new options.

Figure 1. shows the FHA portion of Wisconsin's Fish Health Certificate.

Fish Health Assessment						Parameters Assessed											
A min 20 fish of each species must be necropsied & examined						Number Sampled (Line 1) and Results (Line 2)											
Species	Lot#	Age	# in Lot	Obtained	Farmed	Avg LN	Ave WT	Eyes	Skin	Fins	Gills	Liver	Kid- ney	Spleen	Fat	Muscle	
				as Eggs (E) or Fish (F)	(F) or Wild (W)												
						1											
						2											
						1											
						2											
						1											
						2											

2008 FHC Skin Scrape and Gill Mounts Remarks	
REMARKS	
Drug and Chemical History	
Skin Scrape: Parasites Present? Y/N	What kind?
Gill Mount: Parasites Present? Y/N	What kind?

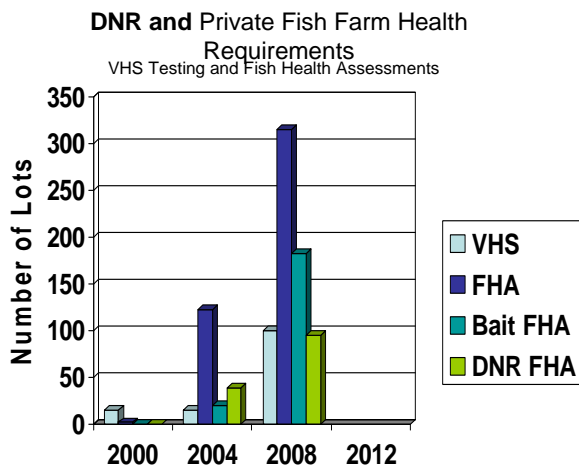
Figure 2 shows the skin scrape and wet gill mount portions.

It is estimated that completing these portions takes the Qualified Fish Health Inspectors 1-2 hours per twenty fish lot.

As of July 29, 2009 a total of **3,125** FHAs have been reviewed by DATCP. In 2008 alone, **464** FHAs were reviewed, and **55** fish farms had conducted at least one FHA.

Figure 3 shows for the years 2000, 2004, and 2008 the number of FHAs and VHS tests that were conducted. The graph also shows how many of the FHA were conducted by the Wisconsin Department of Natural Resources and how many were conducted by bait-fish producers.

This information and the results of the VHAs are being evaluated to determine whether to modify or eliminate the FHA requirement.



MARCH 18-20, 201

**Pre-Conference Workshop on
Rules Update and
15th Annual
Wisconsin Aquaculture Conference,
Ramada Inn, Eau Claire**

Jim Held To Be Appointed as the Wisconsin Representative on NCRAC Technical Committee - Extension Subcommittee

Effective January 1, 2010, Jim Held will be appointed as the Wisconsin representative on the North Central Regional Aquaculture Center's Technical Committee/Extension Subcommittee.



WAA would like to extend its congratulations to Jim on his appointment to the Technical Committee/Extension and its thanks to Fred for his efforts towards research projects and involvement on the committee. UW-Stevens Point Dean, Richard Klemme made the appointment recommendation to NCRAC. Dr Ted Batterson, director of NCRAC, stated, "We look forward to Jim's involvement with NCRAC in his role as Wisconsin's representative on the TC/E beginning January 1, 2010."

For those of you not familiar with NCRAC, it is not a brick and mortar entity, but an administrative center established by the federal government that encourages cooperative and collaborative aquaculture research and extension educational programs that have regional or national application.

An Industry Advisory Council (IAC) and a Technical Committee (TC) were established under the board to assist in the review and

selection of projects submitted for grants.

The IAC is composed of members who represent various sectors of the aquaculture industry and the region as a whole. The TC is composed of a sub-committee for Extension (TC/E) and a sub-committee for Research (TC/R). All twelve states are represented on the TC/E with membership drawn from individuals who have either Cooperative Extension Service or Sea Grant appointments. The TC/R has broad regional make-up and is composed of scientists from university and state agencies. Appointments to the NCRAC committees come up every 2 to 4 years.

Jim Held is an aquaculture outreach specialist for UW-Extension working out of the Lake Mills State Fish Hatchery and has been active in aquaculture research and outreach for over 20 years. He has done extensive research on aquaculture production of cool-water species as well as pond trophic dynamics. Jim works with a wide variety of clients to enhance productivity and efficiency in aquaculture operations.

Fred Binkowski has served on the TC/E for a number of years. Dr Batterson stated, "I want to express my appreciation for all of the years of service that Fred Binkowski has given to NCRAC in his role as a member of the TC/E. He has been an invaluable member of that committee and has made significant contributions over the years including chairing that committee for the last 3½ years."

Dean Klemme also said "I want to acknowledge the contributions that Dr. Fred Binkowski has made on this committee over the past 18 years. His research and outreach work continues at the UW-Milwaukee, and I hope that he will maintain his interaction with the aquaculture industries in Wisconsin and the North Central Region."

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2010 Wisconsin Aquaculture Conference Update

The 2010 Conference Committee has set a draft conference schedule. Returning this year will be the Poster Contest, university research poster display, Alice in Dairyland, a preconference workshop (Rules Update), Vendor Show, and Dani's Cooking Demo.

Topics were selected, the final topics will depend on each speaker but will include "State of the Industry National & State/ - Value of the WI Aquaculture Industry", "What Your Aquaculture Specialist Can Do For You and Your Farm", NADF, "Marketing and Educating the Public", vendor breakout talks, Research Updates, UW student research projects, Wisconsin Farm Focus, Farmers Markets, and breakout talks on fish species and aquaponics.

New this year will be "Product Showcase" Farmers will discuss their products, followed by a cutting/filleting demonstration and leading to Dani's Cooking Demonstration which will highlight Wisconsin farm raised fish and various ways to cook and serve them. The attendees will have ample opportunity to sample all the numerous hot and cold dishes prepared. The Cooking Demo will be part of our reception and social gathering.

The committee is also planning on several post conference tours of regional farms. We will continue to hold our auction - this is one of our main fund raisers which supports the Wisconsin Schools Aquaculture Poster Contest, our sponsorship of WI FFA aquaculture projects and our work towards public awareness of Wisconsin aquaculture.

The location of the conference will be in Eau Claire at the Ramada Inn, where our conference has been in the past. This location should prove ideal, not only for Wisconsin farmers, but also for farmers from other states, especially Minnesota. This is shaping up to being another great Wisconsin Aquaculture Conference and we look forward to seeing you. Make plans to attend either day or the entire conference. More information will be posted out our website as things are firmed up.

Fish Farm Day open houses spotlight Wisconsin aquaculture

[Dan Hansen](#) | 08/19/2009 10:45AM
Wisconsin State Farmer

In an effort to heighten public awareness of locally grown, fresh, safe fish, nine fish farms throughout Wisconsin held special open houses Saturday, Aug. 15.

The open houses were sponsored by the Wisconsin Aquaculture Association (WAA), and member fish farms, as part of the Second annual Statewide Fish Farm Day to promote Wisconsin aquaculture, which is a \$14 million industry with 125 business fish farms raising fish for food, recreation, bait and stocking.

Aquaculture, or fish farming, is defined as the raising of aquatic organisms in controlled settings, and Wisconsin's private aquaculture dates back to 1856 with a sound environmental history using sustainable best management prac-

"Fish Farm day for us was nuts, the word got out this year and we had about 200 people come to the farm and many of them heard all about it.", Peter Fritsch, manager of Rushing Waters

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tices, according to Cindy Johnson, of WAA.

"Wisconsin fish farming is very diverse," she emphasized. "Members raise trout, yellow perch and bluegills for food; they also raise walleyes, northern pike, muskies and bass for stocking, and minnows for bait. Wisconsin fish farmers take pride in providing fish that are veterinarian-certified healthy, and Wisconsin fish farms are viral hemorrhagic septicemia virus-free."



Visitors to Quiet Springs listen in on tour of perch farm

Johnson also noted that Wisconsin is the largest seller and producer of aquaculture products in the Midwest with their products not only supplying game fish and bait for recreational use, but their high-quality food fish are also offered in some of the top restaurants and stores in the upper Midwest. Wisconsin is also No. 9 in U.S. trout productions, and the state's aquaculture industry provides nearly 450 jobs.

Open house activities at individual fish farms included farm tours, demonstrations, talks on fish, the importance of eating locally *cont on page 16*

Fish Farm Day, cont from page 15

grown fish, ponds and weed control, plus activities for the entire family such as fee fishing. Information also was provided on raising fish, culture techniques and fish health programs.

Mike and Barb Kelm, owners Quiet Springs Farm near Arpin, hosted 12 visitors, including state Assembly Rep. Amy Sue Vruwink. A reporter and camera crew from Channel 9 television in Wausau also stopped by and featured the farm on the station's 6 p.m. and 10 p.m. newscasts that Saturday.



Peter cooks up a storm for visitors

Rushing Waters Fisheries of Palmyra had about 200 people come to the farm during its open house, including a local newspaper reporter. Manager Peter Fritsch had more than 30 people attend his 2.5-hour grilling demonstration while his wife, Penny, and daughters Sierra and Logan, helped with slicing and serving the samples.

The menu included crab-stuffed rainbow trout followed by strips of trout seasoned only with garlic oil, lemon, salt and pepper.

Smoked salmon was served both cold and warm right out of the smoker; some was grilled on

wooden planks and some was grilled directly on the grill with a topping of crushed pineapple.

Medium-sized shrimp were then placed on wooden skewers, after being marinated in a mango and key lime marinade and then grilled over a medium heat. Two trays of mussels in the shell topped with a mixture of Italian bread crumbs and butter were the next item to be tasted hot off the grill, followed by king crab legs.

One observer remarked that the perfect weather, gracious hosts, delightful helpers and fantastic fish and seafood made for a very pleasant and tasty summer afternoon.

Mike and Kathy Foster, who own and operate Wilderness

Springs Trout Farm west of New London, hosted a steady stream of visitors throughout the day on Saturday. "Some who came were interested in starting their own aquaculture operation and wanted to learn more about the basics of operating a fish farm," Mike Foster said. "Others were interested in catching a few trout."



Senator Bob Jauch at NADF, speaking with Kendall Holmes, NADF fish technician and Ryan Schiferl, NADF summer intern

Foster noted that while interest in aquaculture remains strong, some potential fish farmers are deterred by recent government regulations. "Some of the new regulations are slowing down live

stocking in the area," he affirmed. "Now everybody is required to have a fish farm license or to get a stocking permit to stock their ponds, and people who just have a farm pond for their own use is too much monkeying around."

Currently, Americans consume almost 17 pounds of fish or seafood per person each year, but 90 percent of that is imported. "But Wisconsin fish farmers are raising safe, high-quality, fresh fish on a farm near you," Johnson said. "And based on tests conducted to date, there are no suggested restrictions on the consumption of Wisconsin farm-raised fish."

WAIAC Regulatory Policy Committee Update –

Terry Hogan, WAA Vice President
Dave Gollon, WAA Board Director
Ron Johnson, Aquaculture Outreach Specialist

On October 21, 2009 WI Senator Mark Miller conducted the first **Ground Water Work Group Meeting**. The goal of this work group is to "Establish a statewide water management policy that protects Wisconsin's water quantity and quality on a sustainable basis for the benefit of Wisconsin's residents and economy."

During the meeting John Panuska, Extension Specialist Biological Systems Engineering Department gave a presentation that shows that agriculture in the state uses 34.9% of the groundwater and of that amount aquaculture uses 6.4%. This figure was derived from the WDNR high cap well permits (much of that defined as high cap wells in aquaculture use is the WDNR own state hatcheries). This groundwater workgroup is chaired by Senator Mark Miller (D-Monona), the Chair of the Senate Environment Committee, and Representative Spencer Black (D-Madison), the Chair of the Assembly Natural Resources Committee. Ground Water legislation will consider the following:

- Balance competing water uses, including environmental protection, economic stability and societal health
- Rely on sound science and the principles of *cont on pg 18*

Press release from Kasco Marine, Inc.

-David Decaire – Kasco Marine

Kasco Marine is pleased to announce the hiring of Mr. Ken Rust. Ken's duties will include sales as well as marketing assistance. Ken graduated from LSU with a BS in Animal Science and an MS in Fisheries. His prior work experiences include over 15 years in both the aquaculture and pond management business. Ken's understanding of people as well as the science behind aeration products will serve him well in this new position. "I have known Ken for about 15 years and can say that this is a great move for both of us. Ken is married to his wife Chris with three daughters and will work out of his office located in Baton Rouge, LA. Besides a friendship we share, Ken brings a wealth of knowledge as well as honesty and integrity to Kasco Marine." Feel free to contact him at ken.r@kascomarine.com or 225-615-0035.

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Mike Clark – Farm Manager for Keo Fish Farms, the world's largest producer of hybrid Striped Bass fingerlings.



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Steve Abernathy – Owner of Til-Tech Aquafarm, which produces Tilapia fingerlings in an indoor recirculating facility.



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Paul Williams – Owner of Owen and Williams Fish Farm, producers of game fish, grass carp, and catfish.



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Peter Fritsch – Farm Manager for Rushing Waters Trout Farm, the largest Rainbow Trout producer in the Midwest.

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Regulatory Policy Update

Cont from page 16

adaptive management

- Encourage efficient water use while discouraging waste
- Provide for coordination among state and local government agencies

Seek to ensure clean and adequate water supplies for future generations

We will need to follow the workgroups recommendations to assure that aquaculture as an industry which is dependent on water and water used by the industry is returned to the aquifer – is recognized as already practices water conservation management.

On October 28 Governor Doyle signed SB 123 and it will now be known as **2009 Wisconsin Act 55**. Act 55 won't take effect until the day after it is published, which could take up to 10 days. This legislation strengthens the invasive species control program deals with transportation of vehicles, compliance and placement of objects in navigable water. WAA had opposed some of the language in the bill that would have allowed wardens access to private property without a warrant if they thought invasive species were located on the premise. It appears that the items of immediate concern, i.e. Warrantless Searches were removed by Senate Amendment 1.

That language was substituted by the following:
23.22 (5m) RULES FOR COMPLIANCE. In addition to the rules promulgated under sub. (2) (b) 6., the department may promulgate rules establishing procedures for *cont on page 19*

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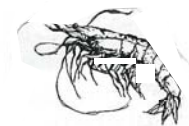
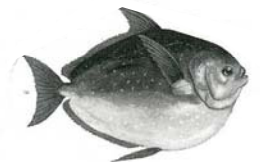
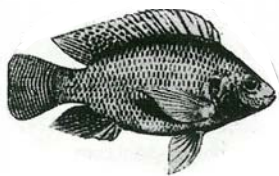
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The 2009 Rules Workshop has been changed to March 18, 2010

Regulatory Policy Update, cont from page 18

conducting investigations and inspections necessary to obtain compliance with this section.

We must remain vigilant and be prepared to question rules that may result in warrantless searches or other actions which may not be in the best interest of property owners in Wisconsin.

The Great Lakes Compact rule making process has been slowed down by diversion of resources to the Ground Water Work Group. It is now estimated that a draft rule will be ready next spring. The 2009 Wisconsin Budget Bill authorized the DNR to charge \$125/ facility (those using more than 100,000 gallons/ month in watersheds not in the Great Lakes basin and a higher fee for those in the Great Lakes basin – up to \$10,000 for the highest consumptive users). We will ask DNR staff for an update at the annual conference.

2009 State Assembly Bill 271 – update

The term Ordinary High Water Mark (OHWM) has been a controversial issue in the past. Where the ordinary high water mark is legally established can make a world of difference in how state agencies apply various regulations including setbacks from wetlands, shorelines and other water bodies. Where the OHWM is established determines how a piece of property can be used. The OHWM's location can and has been responsible for denial of additions to homes, placement of buildings on a piece of property, location of septic systems and more.

2009 Assembly Bill 271 Authored by Rep. Clark was introduced on May 19th, 2009 and has been working its way through the legislative process. At an executive session on October 21, 2009, the Assembly Committee on Consumer Protection introduced and adopted Assembly Substitute Amendment 1 to the bill on a vote of Ayes, 9; Noes, 0.

The committee then recommended passage of the bill, as amended, on a vote of Ayes, 8; Noes, 1. It was passed out of the Assembly on October 27th, messaged to the Senate where it was referred to the Sen. Committee on Economic Development. That committee has not set a hearing on the bill.

In summary as drafted this bill exempts certain state employees 9a from being licensed as a Professional Land Surveyor, and 10 a Authorizes a professional land surveyor to incorporate an OHWM that has been determined by the DNR or that has otherwise been determined by law or to approximate the OHWM.

11. Exempts a professional land surveyor and an employee working under the direct supervision of the professional land surveyor from civil liability for trespass occurring during the practice of professional land surveying or damage caused as a result of the surveyor's approximation of an OHWM or of high- and low-water elevations, provided the action of the surveyor or his or her employee were in good faith and not reckless, wanton,

or involving intentional misconduct.

In addition to the above mentioned exemption of civil liability for damages caused by the approximation of the OHWM the other issues are:

- 1 Currently, the DNR can determine OHWM but they are not licensed surveyors. By allowing department employees to be licenses, they can then incorporate their determination of OHWM in their surveys. If a landowner wants to contest this, it can only be changed through the legal system, and will be costly to the landowner.
- 2 By allowing a surveyor to trespass without notifying the landowner, is a biosecurity issue with fish farmers, particularly if that surveyor has been in contact with other water bodies prior to coming on your farm

It is estimated that the odds of the bill passing this session to be better than average.

WAA sent a letter to U. S. Senator Durbin concerning **S 510: FDA Food Safety Modernization Act.** In it WAA expressed concern with the flat fee proposed in the House version of the bill (HR 2749). It was suggested that some type of tier system that is based on dollar volume of business be implemented. The House version of the bill HR 2749 has a flat fee of \$500 and the S510 fee structure is based on the costs of the program with no regard to impacts on small businesses. WAA stated that it would also like to see an economic analysis be completed to address how these fees affect the small processor. As each layer of government adds their fees, the impact may force many small businesses to close their doors, because they cannot absorb all the fees and still make a profit.

From the Farm Bureau -

FARM BUREAU TO STRONGLY OPPOSE BOXER-KERRY BILL

The Boxer-Kerry climate change bill introduced in the U. S. Senate on Wednesday includes few provisions that are friendly to agriculture and will be strongly opposed by the American Farm Bureau Federation. "There are few benefits and even greater costs to agriculture and the American public.," said AFBF President Bob Stallman. The Waxman-Markey bill (HR 2454), passed narrowly by the House this summer, did at least include credits to farmers for carbon-storing or carbon management practices. "The Senate bill does not guarantee any benefits to agriculture for carbon sequestration," Stallman said. "This bill does not realistically address America's energy needs," said Stallman. The Farm Bureau oppose HR 2454 because it creates an energy deficit for the US by curtailing and reducing the use of fossil fuels without supplying any realistic alternative to make up the lost energy. Meanwhile, it does nothing to require other countries, such as China and India, to undertake similar programs. "Both the Senate and House bills would bring higher fuel and fertilizer costs to American farmers and ranchers, which puts us at a competitive disadvantage in international markets with other countries that do not have similar carbon emission restrictions," Stallman said.

FEDERAL CLEAN WATER RESTORATION ACT

The Farm Bureau feels that this bill would *Cont on page 20*

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Regulatory Policy Update

Cont from page 19

dramatically expand the regulatory reach of the EPA and the Army Corps of Engineers. The Clean Water Restoration Act deletes the term navigable from the Clean Water Act and expands federal regulatory authority to all intrastate waters. "...enabling the federal government to consider virtually any water as a 'water of the United States' and thus subject to federal jurisdiction," said Jeff Lyon, WI Farm Bureau director of governmental regulations. "...it's obvious that Wisconsin farmers will face increased regulations by the DNR if the bill is passed," said Lyon. While the bill states that groundwater is treated separately and not considered "waters of the United States," Farm Bureau is concerned that groundwater will eventually be included because by definition, groundwater is "non-navigable" water.

WAA To Participate in Wisconsin FFA's SAE Grant Program

This school year WAA has decided to become a participant in the Wisconsin FFA's Supervised Agricultural Experience (SAE) Grant Program. Each fall grants are made available to students to help fund their agricultural projects. The grant money we provide will help a student who interested in aquaculture pursue an aquaculture related project. Students will submit their project applications in November, the applications will be reviewed by a panel and a selection will be made. A WAA member will be part of the selection panel.



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Evaluation of brook trout production in a cold-water recycle aquaculture system

Gregory J. Fischer ^{a,*}, James Held ^b, Christopher Hartleb ^c, Jeffrey Malison ^d

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WUSP-NADF Technical Research Paper published in *Aquacultural Engineering Journal* Volume 41 Issue 2 September 2009

ABSTRACT

Brook trout (*Salvelinus fontinalis*) are a commercially important coldwater species reared in Wisconsin and the Midwestern United States. Brook trout are raised by private, tribal, state, and federal fish hatchery facilities in Wisconsin. Approximately 10% of private coldwater aquaculture operations are presently raising brook trout of various strains for stocking uses and a limited amount for food markets. Growing brook trout to a larger size, if they can be reared in a shorter time span, may present a potential new sector for the aquaculture market in the Midwestern US. The present study reports hatchery production attributes, i.e., growth, survival, fin condition, feed efficiency, water chemistry requirements and general husbandry of Lake Superior strain (Nipigon) brook trout reared in a recirculating aquaculture system (RAS), operated at an average temperature of 13 °C. The recycle system at NADF reared 1379 kg of brook trout over a 10-month period from fingerling (9 g) to market size (340–454 g). The trout grew faster (0.84 g/day and 0.64 mm/day) in the RAS than fish cultured in traditional flow-through tank culture utilizing ground water at 7.6 °C (0.14 g/day and 0.35 mm/day). Final average weight of RAS fish was 260 g, while the flow-through fish averaged 65 g. Final tank densities for the RAS averaged 40.4 kg/m³ while flow-through tanks averaged 31.2 kg/m³. Throughout the project, feed conversions in the RAS ranged from 0.9 to 1.3. Water quality variables such as TAN, nitrite, DO, temperature, TSS, CO₂, pH, etc. were within safe limits for brook trout and will be discussed. It does appear from this initial research project that market size brook trout can be raised successfully in a recycle system within a similar time frame as a rainbow trout produced in a Wisconsin typical flow-through facility.

Full paper available at www.elsevier.com or contact the authors.

News from Nelson and Pade, Inc.

Nelson and Pade is proud to announce a new capital investor has funded expansion of the company, with an eye toward well-managed growth. This step takes Nelson and Pade to a new level, expanding operations in order to be able to more effectively supply the US and export market with aquaponic systems and technology to meet the need for sustainable food production. Additional announcements, an updated website and more information will be available shortly. For more information please visit www.aquaponics.com.

Aquaculture Communications Group highlights aquaculture's potential at Global Food Security Conference

Press Release, Oct 5, 2009 AquacultureCommunicationsGroup.com

NOVI (Michigan) – October 6, 2009 – Aquaculture's potential to help feed the world's growing population was highlighted today by Dave Conley, ACG senior consultant and founding partner, at McGill's Conference on Global Food Security in Montreal, Canada.

"As recent as September 23rd, 2009, the FAO published a paper emphasizing that the world will need to produce 70 percent more food for an additional 2.3 billion people by 2050," said Mr. Conley, "When confronting the challenge of feeding all these people, one cannot but wonder why we are not using our marine and freshwater resources more efficiently and responsibly." Aquaculture science and technology have come a long way since the 1950's and recent developments in applications to farming a wide variety of aquatic animals and plants are improving the livelihoods of many people around the world.

According to the latest edition of *The State of World Fisheries and Aquaculture 2008* by the Food & Agriculture Organization (FAO) published this year - from a production of less than 1 million tonnes per year in the early 1950s, aquaculture production in 2006 was reported to be 52 million tonnes with a value of US\$78.8 billion, representing an annual growth rate of nearly 7 percent, making it the fastest growing animal food-production sector and outpacing population growth.

"This is an incredible testament to what we can do when we have the tools and the desire to use them," said Mr. Conley. "In 2009 we will realize an important milestone - for the first time, half of the seafood consumed by humans will come from aquaculture." Given that 70% of the earth is covered with water, we need to make more efficient use of this resource to produce food, hence the need to develop responsible aquaculture production systems. "If aquaculture is going to be a significant player in feeding the world's hungry then we are going to need more investment in aquaculture science & technology, and develop ways to transfer that S&T to where it can be better applied," he said

WAA BECOMES MEMBER OF WISCONSIN FARM BUREAU

Many of our members are individual members of the Wisconsin Farm Bureau and the Wisconsin Farm Bureau has been a supporter of Wisconsin Aquaculture and WAA for a number of years. The WAA board has decided to become a member of WFB. We look forward to our relationship with the organization which is the voice of agriculture in the state.

**DON'T MISS A GREAT TIME AT
THE MARCH 18-20, 2010
WISCONSIN AQUACULTURE CONFERENCE!**

A G E N D A S / M I N U T E S

Wisconsin Aquaculture Association Quarterly Board Meeting Location: TBA

AGENDA

Introduction of Officers
Introduction of WI Farm Bureau representative
Minutes from 9-17-09 and approval
Treasurer Report and approval
Secretary Report
Committee Reports -
 Regulatory
 Business Development
 Research & Education
2010 Conference -
Upcoming Workshops & Events
Other Old Business
New Business
 Nominating Committee selection
 Annual Membership Picnic
 WAL Conference

Adjourn

WAA Board Meeting September 17, 2009 Country Kitchen, Dodgeville, WI

Board Chairman, Peter Fritsch, called the meeting to order at 6:20 pm, Thursday Sept 17, 2009.

Present: Jeff Taylor, Pres; Peter Fritsch, Board Chrm; Board Officers: Dan Gruendemann, Dave Gollon, and Jim Pierce; Cindy Johnson, Secretary; Sarah Kaatz, Ron Johnson, Patty Taylor.

Peter asked everyone to give any good news with their farms this summer.

Peter – this was Rushing Waters best summer, had over 200 people on the Saturday that Fish Farm Day was held, we cooked up food for people to sample.

Jeff – Star Prairie’s business has increased, farmers markets doing well, our trout are in Timberlake Restaurants.

Jim – Trout Palace’s business was doing fine also, their farm is up for sale.

Dave – it was a good year for sales, fish production is a little behind due to the cold .

Dan – expanded our indoor system and changed species – have purchased trout eggs and are trying trout in RAS.

Sarah and Ron outlined talks, farm visits, meetings, conferences, workshops they attended/participated in over the summer.

Minutes

Approval of minutes from June – Jeff 1st, Dan 2nd passed.

Secretary Report – Cindy Johnson

WAA had 10,000 food fish and bait fish brochures printed. Peter wants to challenge members to get the brochures in the hands of the public and asked extension to also help to get

brochures out to the public.

Bylaws – Only 1 member has sent in a vote on the By-law change. Quorum is 3% of active members (54 active members – 2 needed for quorum), we have 6 active members present. Jim made the motion to accept the changes, 2nd by Peter, passed.

NADF Program fund – Jeff will ask for an update on the account for the next meeting.

WI Farm Center - Cindy is visiting them tomorrow, Friday, to see if they have any programs applicable for aquaculture.

DATCP 2009 Fish Farm Registrations – Cindy will order the cd to use for sending out WAA membership invitations.

WFFA – Cindy is meeting with the executive Director of FFA, Nicole Nelson, on Friday and discuss that WAA would like their donation to go specifically to a student working on an aquaculture project rather than the non specific Specialty Animal Sponsorship. (See related article on page 20)

Financial Report

Approval of financial report - Peter 1st, Jim 2nd , passed.

Committee Reports

Regulatory –

American Recovery Act – checks are being dispersed, Mike Bandli has put a lot of work into this, Wisconsin has had more applications for money than has been allotted.

Aquatic Invasive Species Bill (Wisconsin SB 123 and companion bill AB 162) passed, effective Sept. 1. We were able to get some of the more bothersome language changed.

Independent DNR Secretary Bill – not an issue – the governor has control/influence over this appointment regardless.

LRB 1031/2 - Proposed Survey Practice Modernization Bill (Wisconsin SB 194 and companion bill AB 271) our concern is this bill will allow the DNR (and utility companies) to do official surveys and will allow the DNR to incorporate their determination of the Ordinary High Water Mark (OHWM) into the survey, plus, as surveyors, they will be able to legally trespass.

NR115 – This is the shoreline zoning rule. The proposed new rule looks at setbacks, OHWM, non-conforming structures, zoning issues and limits on impervious surfaces of shoreline lots becoming more restrictive than before. This is an issue that many lake owners have taken up, but this needs to be followed as it could affect gravel roads or berms around ponds.

Fed HR 2749 & S510 – Food Safety Act - at the very least this will cost businesses \$500. WAA will write a letter to the chairman urging him to take small businesses into account – there is no sliding scale for small to large businesses – this is a big expense for small business and insignificant to mega corporations.

Great Lakes Compact – In the state’s budget bill was a provision that allows DNR to assess fees up to \$125 for water use by those who are using more than 100,000 gallons in a 30 day period and who are outside of the Great Lakes watershed, and up to \$10,000 for the larger users of water within *Cont on page 23*

WAA Board Meeting Minutes, cont from pg 22

the Great Lakes watershed. The DNR will promulgate rules after the first of the year. WAA will need to follow this closely

Fed HR 669 - Invasive Species bill – still in committee

Legislative priorities are: Food Safety, Land surveying and Great Lakes Compact.

Dave brought up that A1 zoning changes will cost money after Jan 1. If you are zoned A1 and need to change out of this zone classification, you must do it by the end of the year. This is the Conversion Fee in the Working Lands Initiative - see page 26, under Agricultural Recommendations & Policies.

Marketing

It was decided not to do a brochure on the benefits of eating fish but rather a fact sheet. Peter said he would like to consider putting together a county by county guide on the regulations for each of the farmers markets, and check into applying for grant money from the Buy Local, Buy Wisconsin Grant to do this. The farmers markets might also be an outlet for bait shops to sell to the public - we could see if they are interested.

Something Special from WI – for their members, SSfW is offers shelf hangers, listing in their membership directory, participation in trade show at a reduced cost, membership fees range from \$10-200 and is based on gross sales. For the cost of membership, this is a good investment for having the program help market your products.

Conference 2010

We should get a conference call set up soon with conference committee members to discuss further.

Theme – suggestion: Local, Fresh, Sustainable

Topics - suggestions were

Farmers markets

Have 2 farmers give a talk on their farms (instead of 1 farmer like last year),

Shedd Aquarium – they have “Right Bite” cards, maybe give talk on how to educate the public on aquaculture and sustainability. Peter is working to get our brochure at the aquarium

Composting fish waste

RAS

Using enzymes and bacteria to clean ponds

Have vendor breakout sessions

Research students display posters and give talk on their

projects

Fish species breakout sessions

Beginning Aqua talk

Nets and seining

Panel discussion

Extension specialists talk about what they do

NADF

Value of Aquaculture

Aquaponics

Other Business

Creel Ad package

There were some changes made in the advertising package: \$500/yr will give you 1 full page ad for 4 *Cont on page 24*

FOR SALE Fish Farm/Aquaculture

A Current Profitable Business
Opportunity In Central Wisconsin

Includes:

138 acres

21 fish ponds of various sizes
& depths

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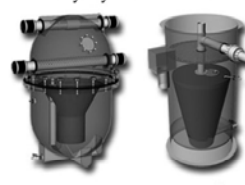
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WAA Board Meeting, cont from pg 23

issues and you can put 2 inserts in the Creel and Creel classifieds were created - \$10/issue.

Creel

It was suggested to include an article on a fish farmer in each issue – “Member Spotlight” – perhaps extension can do this as part of their farm visits.

Oct 10 - Soc of Environmental Journalists conference

Jim will attend this event and take brochure to promote WI aquaculture with this group.

2010 Fish Farm Day

We should avoid Aug 5-15 as this is the State Fair. Peter suggested the 3rd Sat in July.

Value of Aquaculture brochure

Ron handed out a Wisconsin Aquaculture Industry: Size and Economic Value brochure that he put together, and an economic fact sheet. (See page 1)

Census of Aquaculture

WAA should respond to the request by feds on comments on the Census of Aquaculture format. It needs to be suggested that only the commercial aquaculture data be displayed, with a side bar on the value of public fisheries (as opposed to the current form of combining the both commercial and public fisheries in 1 figure).

WI Agricultural Tourism Association

It was decided to join WATA - dues are \$100/year. We can have our Fish Farm day promoted on their site; they will put out our brochures at the state fair, dairy expo, travel centers and we will be represented at travel shows in the Midwest, and be listed on their website

Adjourned at 8:25p

Restaurants turn to trout instead of salmon

[Janny Hu, Chronicle Staff Writer](#)

Thursday, October 22, 2009

Mike Selvera had an idyllic introduction to trout, fishing alongside his grandfather in Idaho and cooking their haul over the campfire. But that's not the reason the Bar Crudo chef/co-owner made trout a staple on his menu "It's just very economical," Selvera says. "It's sustainable, it's super easy to get year-round, and it's really versatile."

Once considered an afterthought to salmon in the dining scene, trout is increasingly swimming past its relatives and into more Bay Area restaurant kitchens. Bar Crudo and Presidio Social Club in San Francisco, Tavern at Lark Creek in Larkspur and Yountville's Bouchon have all eschewed salmon in favor of trout. The primary basis? Ecology and economics. With salmon fishing in California banned for the second straight year, keeping the popular fish on the menu requires bringing in wild salmon from afar or using farm-raised salmon - both of which carry drawbacks.

Wild salmon costs up to three times as much as trout, according

to Paul Johnson, who owns the Monterey Fish Market and supplies seafood to many Bay Area restaurants. Using farm-raised salmon can be as costly reputation-wise, with much of the industry maligned for its impact on the ocean ecosystem.

"So many people in the Bay Area are aware of what is and what isn't sustainable," says Sarah Schafer, chef of Anchor & Hope in San Francisco. "With trout, nothing is being harmed to fish and farm."

"It's one of those unsung heroes of fish right now."

Though nearly all trout in U.S. markets is farmed, the Idaho-based industry has avoided the escape and pollution problems associated with salmon farming. Trout are also more efficient at converting their feed into protein, all of which has farm-raised rainbow trout ranked as a "Best Choice" on the Monterey Bay Aquarium's Seafood Watch List. For restaurants, the freshwater fish is simply a dependable source - critical for operating in this tight economy. Sizes are uniform. Prices are consistent. There are no hidden costs involved, and deliveries are always on time. "Unless we have a snowstorm and the truck is stuck in the mountain, it's never a problem," Johnson says. Trout dishes are generally priced under \$20, a bargain compared with salmon. At Presidio Social Club, Pete Janiak serves trout in the classic amandine style - crusted in almonds, grilled whole on the broiler, and dressed with a parsley, brown butter and lemon juice - for \$18.95.

"It's a simple fish and I think it does well with simple preparations," says Janiak, who also recommends pan-searing, smoking or even poaching trout.

Schafer added the fish to Anchor & Hope's menu last year and is still exploring ways to prepare it. She began by grilling trout exclusively but now makes a much more elaborate version, stuffing the fish with fennel and preserved lemon, wrapping it with prosciutto, then sauteing it to order (\$26).

Randy Lewis of the Tavern at Lark Creek opts for pan-roasting the fish in a brown butter vinaigrette and keeps it seasonal by varying the accompanying vegetables and sauces. The New Orleans-trained chef is also a fan of crisping the skin and pairing trout with bacon.

"It's a great fish - it's tasty, it's farmed-friendly, and the price point is the direction a lot of restaurants are going in," says Lewis, who offers his trout dish for \$16.95. "Fine dining or not, we're all looking for good food at reasonable prices."

THE COOK'S CORNER

BUTTER HERB BAKED FISH

- 1/2 CP BUTTER
- 2/3 CP CRUSHED RICE CHEX, OR SIMILAR BRAND
- 1/4 CP ROMANO CHEESE
- 1/2 TSP EACH BASIL, OREGANO AND SALT
- 1/4 TSP GARLIC POWDER
- 1# FISH FILETS

In 13 x 9 pan, melt butter in preheated 350 degrees over., Meanwhile, in a 9 inch pie pan, or similar, combine cereal, cheese, basil, oregano, salt and garlic. Dip fillets in butter and then in crumb mix, and arrange in pan. Bake 350 degrees for 25-30 minutes or until fish is tender and flakes .

UPDATES and Bits & Pieces

CSREES Name Change to National Institute of Food and Agriculture (NIFA)

The USDA Cooperative Research, Education and Extension Service changed its name to National Institute of Food and Agriculture on October 1. This was done as required by the Food, Conservation and Energy Act of 2008, also known as the 2008 U.S. Farm Bill.

New UW-SP College of Letters & Science Dean visits NADF.

On October 24 & 25, the new Dean of the UW-Stevens Point College of Letters & Science, Chris Cirimo, and his wife Barbara, visited the Northern Aquaculture Demonstration Facility (NADF) meeting with the staff and touring the facility. Greg Fischer, facility manager, provided a tour of the indoor recirculating systems, pond production sites, and effluent settling ponds and wetland. Greg, along with the staff, Kendall Holmes & Dan Duffy, reviewed past, present and future projects that the NADF has participated in. Ron Johnson, UW-Extension aquaculture specialist, described aquaculture extension activities throughout WI and provided the new Dean with an overview of the U.S. and WI aquaculture industries. Cindy Johnson, WAA secretary/treasurer, welcomed Chris Cirimo and his wife to Bayfield and provided a synopsis of the WI Aquaculture Association and its programs. Jeff Malison and Chris Hartleb, NADF Co-directors, accompanied the Dean on his tour and updated everyone on future NADF programming and collaborations.

Dean Chris Cirimo comes to UWSP from State University of New York at Cortland where he was Chair of the Geological Sciences Department. Chris is a wetlands geologist with extension experience at the national level in wetland science, aquatic toxicology, and hydrology. He also served as program director for the Division of Earth Sciences Program in Hydrological Sciences at the National Science Foundation.

The National Agriculture Law Center has a great web site for quick reference and review of a variety of laws and authorities at both the federal level and some states as well as information on studies and programs. For more details, go to: <http://nationalaglawcenter.org/readingrooms/aquaculture/>

Shaky times for Vietnamese pangasius

From Aug 2009 Seafood Business, page 12

After an industry oversupply last year and demand down by the end of the year, some farmers abandoned their ponds because they couldn't break even. Pangasius is also called basa, tra or swai.

Little Value in Eating Basa

From Fishing News International, August 2009, page 4

The Spanish fishing federation Cepesca, states that basa fillets are low in protein and fat content and high in sodium due to the sodium tripolyphosphate used to retain moisture. Additionally the content of Omega 3 fatty acids, vitamins A, D and E, and magnesium, phosphorus and iodine levels are negligible.

Fish Eating Risks Being "Overstated"

From Fishing News International July 2009, page 56

US Food and Drug Administration methods for formulating seafood consumption guidelines may not provide an accurate safety

2009/2010 CALENDAR OF EVENTS

MEETINGS

WAA Board Meetings

December - TBA

March 20, 2010

Location - Ramada Inn, Eau Claire

WORKSHOPS

March 18 - Rules Workshop

Ramada Inn, Eau Claire

CONFERENCE 2010

March 19 & 20

Location - Ramada, Eau Claire, WI

2010 FISH FARM DAY

July 17

Location - Statewide

assessment, according to a study released by the University of North Dakota. The research paper, "Selenium-health benefit values as seafood safety criteria" (*EcoHealth*, Vol 5, number 4, pages 442-455), indicated that when mercury levels are measured in fish, the selenium levels also need to be considered. Research team leader, Dr. Nicholas Ralston, says, "Since selenium and mercury occur together in seafood, but affect health outcomes in opposing directions, it is essential to look at the balance of these elements present in fish." The research team has previously demonstrated that laboratory animals fed diets with selenium levels approximately equal to those present in ocean fish are more than enough to protect against adverse effects from mercury contents that are many times greater than those that actually occur in ocean fish.

Lyon to Head PACE Council –

The Country Today,

Tom Lyon, former chief executive officer of Cooperative Resources International, has been named chairman of the newly appointed Purchase of Agricultural Conservation Easements (PACE) Council. Rod Nilsestuen, secretary of the Wisconsin Department of Agriculture, Trade and Consumer Protection, announced Lyon's *cont on page 26* appointment in Oct. 5. The council is charged with advising DATCP on the PACE program, which was created as part of the 2009-2011 budget bill. The purchase of agricultural conservation easements allows local governments or nonprofit conservation organizations to permanently protect farmland. By working with willing sellers, a conservation easement is placed on the eligible land to ensure that productive agricultural land stays in farming. Lyon said officials are hoping between \$3 million and \$4 million will be available for easement purchases by sometime in 2010.

CALS Dean Molly Jahn To Serve in USDA

Post for One Year -

UW-Mad News

Molly Jahn, dean of the University of Wisconsin-Madison College of Agricultural and Life Sciences (CALs), has been appointed to a senior position in the U.S. Department of Agriculture (USDA). Jahn will serve as deputy undersecretary of research, education and economics, a position responsible for leading three units within the USDA that provide research and service on issues related to food and agriculture. She will help guide the agency's efforts to ensure a safe, healthy, abundant and affordable food supply for the nation and the world.

WAA CLASSIFIEDS

For more detailed information on listed items or other items not listed here, please go to WisconsinAquaculture.com and look under our web classified ads.

Cost: \$10/issue, 100 spaces, 2 lines. You may put more detailed info or a picture on our web classifieds which are free.

Below are sample ads.

Trout, Walleye, Bass For Sale ABC Fish Farms Inc.
JohnDoe@ABCFarms.com or call 777-123-4567

For Sale - 500 Gallon Tank, make offer Sue Doe,
Sue@equipment.com, or call after 5p 777-123-4567

Wanted: Biofilters for RAS, will take any size call Paul
Doe 777-123-4567 or email Paul@PerchFarmInc.com

WAA STORE

"Fish of Wisconsin Poster"

*the beautifully illustrated, frameable
\$5 each, or \$3 each for 10 or more*

WAA Baseball Cap

Faded Denim w/ WAA Logo
\$12.00 each

AQUACULTURE MANUALS

NCRAC'S

SUNFISH CULTURE GUIDE -\$30 each

WALLEYE CULTURE MANUAL

and

YELLOW PERCH CULTURE MANUAL

are now available CD only

\$20 each

EXCLUSIVELY FROM

WISCONSIN AQUACULTURE ASSOCIATION

Managing Wisconsin Fish Ponds

\$15 each

SPAWNING OF YELLOW PERCH DVD

Covers broodstock handling, spawning, incubation,
egg fertilization, hatch and pond stocking of fry

\$10 each

All prices include shipping

All items available on our website:

www.wisconsinaquaculture.com

or

Call, write, or email

P.O. Box 1408

Bayfield, WI 54814

715-373-2990

cindy@wisconsinaquaculture.com

Following are agricultural recommendations and policies

that were outlined in July/August 2009 Farm Bureau's RuralRoute which may pertain to some fish farmers. These are very brief summaries, for more information please go to the related websites.

The **Working Lands Initiative** (WLI) was included in the recent state budget. The WLI replaces the Farmland Preservation Program (FPP). <http://datcp.state.wi.us/workinglands/index.jsp>
1-Conversion Fees: A landowner wishing to rezone land currently zoned as agricultural to another use will have to pay a fee equal to 3x the use value assessment for the rezoned land, local governments may also imposed an additional fee. This money will go to the PACE program

2-Purchase Agricultural Conservation Easements (PACE): DATCP has been allocated money to partner with governmental units or non profits to purchase development rights from landowners.

3-Comprehensive planning: Counties must adopt farmland preservation plans by 1/1/15

4-Zoning Ordinances: If a county or township elects to adopt a zoning ordinance, it must be consistent with the FPP.

5-Tax Credits: Beginning in 2010, farm preservation tax credits will be available for eligible landowners.

Recommendations from the **Governor's Global Warming Task Force** http://dnr.wi.gov/environmentprotect/gtfgw/documents/Final_Report.pdf page 30

Most of this deals with biomass and methane/manure management, but there are also some recommendations with regards to soil management and carbon storing

1- Encourage prairie plantings

2- Preserve existing vegetative cover carbon sinks on CRP lands.

**REGISTER FOR THE MARCH 18,
2010 RULES WORKSHOP
GET UPDATED ON THE LATEST IN
STATE AND FEDERAL
LEGISLATION**

WISCONSIN AQUACULTURE ASSOCIATION, INC.



MEMBERSHIP LEVELS

Associate - \$25

Receive 4 issues of The Creel, name & address listed on members search, inclusion on member only list serv for vital information

Active - \$50

Benefits of Associate level, plus: active members can vote and serve on board, as officers or on WAIAC, listed on members search by business, processing, sales and fish species

Group - \$75

1 active membership and up to 4 associate members - farm/vendor employees, , agencies, university, etc.



Check here if your name, address, phone, fax or email has changed

Name _____ Title/Position _____

Business Name _____

Address- Mailing _____ Physical _____

City, State Zip Code _____

Phone: home (will not be on website) _____ Business (on website) _____

Fax _____ Website _____

Email _____ Put me on WAA list serv ____ Yes (need email address) ____ No

Business (check one): Wholesale Retail Recreational/Private Starting Tribal School
 Government Aquaculture Supplies/Products/Consulting/Insurance Veterinary Research/Laboratory
 Organization Other _____

Type of Membership: Renewal New

Active (\$50.00/year - voting) ____ Associate (\$25.00/year - non-voting) ____ Group (\$75.00/year) ____

For Group level includes 1 active member, up to 4 associates - list members name (designate active member)

ADVERTISING OPTIONS AND RATES

NEW - More options to advertise on WAA's web site

WAA now has 2 hot link categories to choose from: **Industry Links**, with subcategories of **Aquaculture Product, Live Fish and Misc.** and **Consumer Links** with subcategories of **Fee Fishing and Fresh/Smoked Fish, etc.** For \$20/year for members (\$30 for non members) you can have a link to your web page.

Don't Have a Web Site? WAA has a special price of \$100 for a 1 page web site—includes 1-2 pictures, text description of your farm and contact info, your own stand alone domain name, your logo can be added. After that maintenance is \$50/year.

Hot Links: \$20 /year WAA member \$30/year non member Banner Ads: \$100/year

Advertise in "The Creel" - prices are per issue Full Page \$100; 1/2 Page \$60; 1/4 Page \$40

Send this form & a check or money order to: **WAA, P.O. Box 1408, Bayfield, WI 54814** Office Use Database

Wisconsin Aquaculture Association, Inc.

P.O. Box 1408

Bayfield, WI 54814

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