

Wisconsin Walleye Initiative: Governor Scott Walker Attends Groundbreaking at Gollon Bait and Fish Farm

Expansion to increase production of walleye fingerlings for stocking Wisconsin lakes

Thursday, May 1, 2014

Dodgeville – Governor Scott Walker attended the expansion groundbreaking at Gollon Bait and Fish Farm today. The farm is beginning construction of an additional eight ponds, situated on 12 acres of land, to increase walleye production, as part of Governor Walker's Wisconsin Walleye Initiative.

"I'm happy to celebrate the next step in our bold plan to significantly increase the walleye population in Wisconsin lakes," Governor Walker said. "This is a great day for everyone who drops a line in Wisconsin waters, hoping to reel in a walleye, as well as all of the businesses and organizations that depend on our fishing tradition. Producing and stocking more lakes, with more fingerling walleye, will boost Wisconsin's growing tourism industry, and fuel the economy as well."

Gollon Bait and Fish Farm is one of nine private and tribal farms awarded grants to produce walleye fingerlings under the Wisconsin Walleye Initiative. Owner David Gollon, Sr. estimates the expansion will be complete in time to grow fingerlings that will be available for stocking this fall. Gollon founded Gollon Bait and Fish Farm in the early 1980's and



Dave Gollon, Tim Gollon and Governor Scott Walker discuss expansion plans

Photo credit Greg Neumann WKOW

works the farm with his three sons and his grandsons, along with a dedicated crew of employees.

Video wrex.com/story/25408994/2014/05/01/wisconsin-walleye-initiative-hopes-to-hook-more-anglers

Six Private & Three Tribal Hatcheries Get Walleye Production Grants

DNR Weekly News April 1 - MADISON - Six private and three tribal fish hatcheries will get a total of \$2 million in one-time grants for projects that will increase their capacity to produce larger walleye for stocking in Wisconsin by 470,000 fish per year, state fisheries officials say.

The hatcheries are receiving the grants from the Department of Natural Resources as part of a competitive grant process funded through the Wisconsin Walleye Initiative.

"This is a big victory for everybody who loves walleye," says DNR Secretary Cathy Stepp. "These grants invest in shovel-ready projects that will expand the capacity of private and tribal hatcheries to produce larger walleye for stocking in Wisconsin's waters well into the future."

Grant recipients are required to stock walleye produced in their new facilities into Wisconsin waters, and DNR has received \$500,000 through the initiative to buy 1 million of these larger fish. Almost 200,000 of these should be available for stocking this fall from *continued on page 4*



Dave Gollon, Sr. and Governor Scott Walker talk about walleye production

Photo credit Office of Governor Scott Walker

The CREEL

June 2014 Volume 47* ** Number 2

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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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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

MIKE KELM - QUIET SPRINGS FISH FARM

Hi All,

First off, I would like to thank all of you, who took the time to fill out the capacity study survey. Industry support in matters like this are greatly appreciated.

On a similar note, a big thanks goes out to our conference attendees, the vendors, and other supporters at the annual WAA conference. This was a great success, and plans are already underway for next year. Please feel free to drop us a note, mentioning what you would like to see at next year's conference. Your feedback helps us plan for another great event.

On the immediate horizon is an issue that will need involvement from the entire agriculture industry, not just aquaculture. As some of you may know, the EPA is proposing rule changes that would redefine "waters of the United States". Some of you may think, that this is nothing new, but these rule proposals would classify waters, such as those in your common drainage ditches, as under the jurisdiction of the federal government (EPA). The state of Wisconsin (DNR) already has many water quality rules in place, some of them too restrictive, and now it appears the federal government wants to grab

more. Many who have worked with the state to achieve permitting, know that this is not a very streamlined process. Now consider adding the complexity and lethargy of the federal government to this process. Not only will aquaculture be affected, but all of agriculture, and any industry that relies on water. (basically all of industry). I don't intend to ramble on with this subject, but we will keep you appraised and as more is learned, we may ask you to please contact your federal representatives, and voice your opinion of this proposed rule change. For the proposed rule go to <http://www.regulations.gov> then search for **Docket ID No. EPA-HQ-OW-2011-0880**

This summer, don't forget to stop and smell the fish, or roses, whichever you prefer. Sometimes we all get too caught up in the progressive summer schedule, and forget to appreciate all of the good things around us. Hope you all have a great summer.

Until next time
Mike

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The CREEL is published quarterly, March, June, September and December; WAA welcomes input and involvement from all interested parties.

Unless otherwise indicated, all articles are authored by *The CREEL* editor and/or WAA editorial committee. Editorial comments pertinent to other submissions are italicized and noted in parenthesis (ed.)

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.



Roy Landskron, owner of Bluegill Heaven, receives grant from SARE. Story on page 11

From the Editor

Congratulations to the farmers who received both the walleye grants and the SARE grant. In addition to getting ready for spring, as you all are, they are busy ramping up production. Hopefully this will lead to the much sought after, long term production expansion for the industry in Wisconsin (and we can take advantage of that trade deficit that keeps getting bigger!).

This month we say goodbye to an individual who has been at almost every conference and major meeting for many years, and welcome to one who we will become closer acquainted with. "Take it easy (if you can) in your retirement Mike", and "Glad to have you on board, Ron." See articles on page 9.

I understand that there will always be a need to protect resources and therefore rules, but the fact is humans populate the earth and we use resources just by existing. Our population will continue to grow, meaning we can't turn back time to when life was more "pristine" and "natural". Our rules, and therefore our government institutions, need to help us and our businesses wisely use resources, not ban, or fine, or permit us out of existence. Farmers value their resources and strive to be responsible stewards of the watershed. At the time of writing this, several in the aquaculture community are looking at the proposed new rule from EPA on "Water of the U.S." to evaluate its impact on aquaculture. WAA will keep you informed as to what it will mean for the industry. See article on page 6.

Even though the feds have lifted the VHS order, it remains to be seen what they do about maintaining the list of susceptible species and the states still have their own regs in place at this time. (Page 8)

Aquaculture Day is coming up - please consider participating. This is another opportunity for you to show off your farms to the public, your legislators and the media. If there are any events/festivals in your community, become part of them and promote having people come to your farm on July 19th. As always, the hours and activities, and even if you want to extend Aquaculture Day for the entire weekend, are at your discretion.

Cindy

Walleye Grants, cont from page 1

grant recipients whose projects will be completed this year, with the rest coming as projects are completed through 2018.

The grant awards are an important part of Wisconsin's plan to boost walleye fishing by stocking more of the larger walleye in lakes where natural reproduction isn't sufficient.



Hayward Bait & Bottle Shoppe

Walleye Grants, continued



Coolwater Farms, LLC

The plan, known as the Wisconsin Walleye Initiative, is a \$12 million funding package developed by Gov. Scott Walker and DNR to boost walleye stocking statewide of the larger fish known as "extended

growth" walleye.

Such fish, which are 6 to 8 inches long, have been shown to survive at significantly higher rates in some settings than the 1.5 to 2-inch fish typically stocked. DNR's stocking strategy is to stock these larger walleye in some walleye waters with the hope of restoring naturally reproducing populations, and in others to increase walleye numbers in lakes that will continue to rely on stocking to provide fishing opportunities.

The initiative was funded by the Legislature for two years and provides increased operating funds to DNR to grow the larger, more expensive fish; allows for \$8

million in upgrades at state hatcheries; invests in expanding capacity at private and tribal hatcheries; and provides money for DNR to purchase larger walleye for stocking from private and tribal hatcheries.

Already, the extra funding the initiative provided in 2013 enabled state hatcheries to produce more than four times the typical number of larger walleye for stocking in fall 2013.

The competitive grant program for private and tribal hatcheries required applicants to submit
cont on page 6



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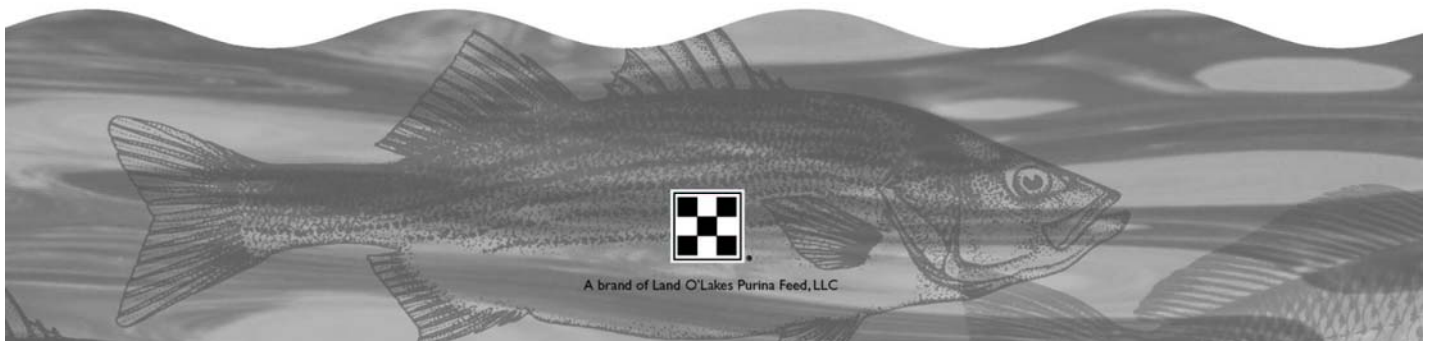


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Walleye Grants, continued from page 4



Gollon Bait and Fish Farm

proposals including the number of fish they will produce and the price, and to commit to stocking those within Wisconsin for at least three years. Grant recipients are required to stock walleye produced in their new facilities into Wisconsin waters, and DNR has received \$500,000 through the initiative to buy 1 million of these larger fish. Almost 200,000 of these should be available for stocking this fall from grant recipients whose projects will be completed this year, with the rest coming as projects are completed through 2018.

The 13 applications DNR received for the hatchery capacity grants were reviewed by a technical review panel that included DNR staff with expertise in walleye and cool-water species hatchery production and management, a U.S. Fish and Wildlife Service fisheries expert and a University of Wisconsin - Extension fisheries expert.

Applicants were ranked based on criteria including their experience in raising walleye or other cool-water fish, cost effectiveness, and having a shovel-ready project that would significantly increase their production of walleye.



Northside Enterprises

The hatcheries receiving the grants and the grant amounts are:

- Central Wisconsin Fish Farm, LLC, Stevens Point, \$29,841
- Coolwater Farms, LLC, Deerfield, \$76,600
- Gollon Bait and Fish Farm, Dodgeville, \$423,535
- Hayward Bait and Bottle Shoppe, Hayward, \$125,000
- Lac du Flambeau Band of Lake Superior Chippewa Indians, \$432,154
- Northside Enterprises, Black Creek, \$136,344
- Sokaogon Chippewa Community, \$298,900
- St. Croix Chippewa Indians of Wisconsin, \$283,255
- Taal Lake Hatchery, New London, \$194,371

EPA STIRRING UP THE WATER OVER PROPOSED “WATER OF THE U.S.” RULE

Editor's note: EPA's proposed rule was published Monday, April 21. There is a 90 day comment period starting on that date and as I have read in communications concerning this, the interpretive rule for agricultural activities is effective immediately. As more is learned about this proposed rule, we will keep you informed. The following articles highlight the concerns crop and livestock farmers have - aquaculture should evaluate this as well.

From The Daily News

Collins: Feds turning puddles into dangerous waters for farms

Posted: Wednesday, April 16, 2014 12:00 am

By Jim Krencik jkrencik@batavianews.com

LE ROY — Rep. Chris Collins, R-Clarence, is raising alarm that Clean Water Act revisions under EPA and Army Corps of Engineers consideration would expand the waterways under federal authorityCollins, speaking at Stein Farms in Le Roy, sees small but significant changes in the proposal effectively replacing the “navigable waters of the U.S.” covered under EPA and Army Corps jurisdiction with “waters of the U.S.,” bringing in nearly every bit of standing water under federal protections.

Doing so would place an unfair burden on farms already using best practices for water conservation and water quality, he argued. “This allows the EPA and Army Corps to come in and make life harder for farms,” Collins said. “It’s an overly broad definition. A pothole is not a navigable water.”

Rest of story http://www.thedailynewsonline.com/news/article_753e9d82-c513-11e3-9e87-001a4bcf887a.html

From the New York Times

E.P.A.’s Proposed Rules on Water Worry Farmers

By Ron Nixon March 12, 2014

The Environmental Protection Agency is set to issue regulations that farmers say may require them to get permits for work for which they have long been exempt. The E.P.A. says the new rules are needed to clarify which bodies of water it must oversee under the federal Clean Water Act, an issue of jurisdiction that the agency says has been muddled by recent court rulings. Opponents say the rules are a power grab that could stifle economic growth and intrude on property owners’ rights.

Conservation groups, which have pushed for the regulations, say farmers’ concerns are overblown. Don Parrish, senior director of regulatory relations with the American Farm Bureau Federation, acknowledges that the draft regulations do detail exemptions for agriculture. But he said the E.P.A. and the Army Corps of Engineers have a lot of authority to interpret the rules as they choose, despite reassurances from Tom Vilsack, the agriculture secretary, and agency officials that farm work will not be curtailed.

The rest of the story www.nytimes.com/2014/03/13/us/politics/environmental-protection-agency-water-rules.html?_r=3

Farm Bureau Fights EPA, Tells Members to ‘Ditch the Rule’

April 24, 2014 The American Farm Bureau Federation today asked its members to resist a proposed rule from the Environmental Protection Agency that it says will impose unworkable regulations on the nation’s farms.

continued on page 8

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Published Monday in the Federal Register, the more-than-111,000-word "Waters of the U.S." proposed rule reflects the EPA's latest interpretation of the 1972 Clean Water Act. The rule could ultimately lead to the unlawful expansion of federal regulation to cover routine farming and ranching practices as well as other common private land uses, such as building homes.

"This rule is an end run around congressional intent and rulings by the U.S. Supreme Court, alike," AFBF President Bob Stallman said. "Congress and the courts have both said that the 50 states, not EPA, have power to decide how farming and other land uses should be restricted. It's time to ditch this rule."

The current definition of "Waters of the State" is:

40 CFR 122.2 Waters of the State defined

Waters of the United States or waters of the U.S. means:

- (a) All waters which are currently used, were used in the past, or may be susceptible to use in interstate or foreign commerce, including all waters which are subject to the ebb and flow of the tide;
- (b) All interstate waters, including interstate "wetlands;"
- (c) All other waters such as intrastate lakes, rivers, streams (including intermittent streams), mudflats, sandflats, "wetlands," sloughs, prairie potholes, wet meadows, playa lakes, or natural ponds the use, degradation, or destruction of which would affect or could affect interstate or foreign commerce including any such waters:

- (1) Which are or could be used by interstate or foreign travelers for recreational or other purposes;

- (2) From which fish or shellfish are or could be taken and sold in interstate or foreign commerce; or

continued

- (3) Which are used or could be used for industrial purposes by industries in interstate commerce;

- (d) All impoundments of waters otherwise defined as waters of the United States under this definition;

- (e) Tributaries of waters identified in paragraphs (a) through (d) of this definition;

- (f) The territorial sea; and

- (g) "Wetlands" adjacent to waters (other than waters that are themselves wetlands) identified in paragraphs (a) through (f) of this definition. Waste treatment systems, including treatment ponds or lagoons designed to meet the requirements of CWA (other than cooling ponds as defined in 40 CFR 423.11(m) which also meet the criteria of this definition) are not waters of the United States. This exclusion applies only to manmade bodies of water which neither were originally created in waters of the United States (such as disposal area in wetlands) nor resulted from the impoundment of waters of the United States. [See Note 1 of this section.]

Waters of the United States do not include prior converted cropland. Notwithstanding the determination of an area's status as prior converted cropland by any other federal agency, for the purposes of the Clean Water Act, the final authority regarding Clean Water Act jurisdiction remains with EPA.

Wetlands means those areas that are inundated or saturated by surface or groundwater at a frequency and duration sufficient to support, and that under normal circumstances do support, a prevalence of vegetation typically adapted for life in saturated soil conditions. Wetlands generally include swamps, marshes, bogs, and similar

USDA- APHIS is lifting Viral Hemorrhagic Septicemia (VHS) Federal Order

Press Release, Washington, DC—The U.S. Department of Agriculture's Animal and Plant Health Inspection Service (APHIS) is lifting the Viral Hemorrhagic Septicemia (VHS) Federal Order that was first issued in 2006 in response to an outbreak of the fish disease in the Great Lakes region.

After studying the disease, conducting surveillance and evaluating the latest science, APHIS has determined it can safely remove the Federal Order as long as states maintain existing VHS regulations and other practices to reduce risk. By removing the Federal Order, which has become duplicative with state regulations, we can still protect the health of farmed and wild fish while also supporting the interstate movement needs of the aquaculture industry.

Beginning June 2, APHIS will no longer prohibit or restrict the interstate movement of VHS-susceptible species of live fish from VHS-affected or at-risk states, including: Illinois, Indiana, Michigan, Minnesota, New York, Ohio, Pennsylvania and Wisconsin. In addition, APHIS will no longer restrict the importation of the same species of live fish from Ontario and Quebec, Canada into the United States. However, this action does not affect the U.S. Fish and Wildlife Service's salmonid importation requirements as found in title 50 of the Code of Federal Regulations.

Although APHIS will no longer regulate VHS, the Agency's Veterinary Services program will continue to work with states and industry to promote sound biosecurity practices and share scientific updates regarding the disease.

Source: <http://content.govdelivery.com/accounts/USDAAPHIS/bulletins/b11ee1>

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Fisheries director reels in retirement after 32 years

Full Story: wisconsinoutdoorfun.com/article/20140430/WOF16/140430027/Fisheries-director-reels-retirement-after-32-years

MADISON — The man who has led Wisconsin's fisheries management program for the past 17 years has announced his retirement this spring, capping 32 years of public service devoted to expanding and improving fishing opportunities in Wisconsin.

"We've tried to make fishing better for all users out there and I think we've done that in many ways," Staggs says. "That sounds cliché and I hope it doesn't trivialize what we've done together with partners, but it's true." Staggs says he had been thinking about retiring and decided that the time was right. "We are getting ready to start work planning for the 2015-17 biennium, and we'll be making a number of key supervisor hires over the next year," he says. "Now is a good time so that the new bureau director can guide those important decisions."

DNR Secretary Cathy Stepp has known Mike Staggs since her days



on the Natural Resources Board in the late 1990s.

"I've always been impressed by the importance he placed on communicating and partnering with anglers and his commitment to the resource."

Staggs joined DNR in 1982 ... becoming Wisconsin's fisheries director on March 16, 1997. His accomplishments include the \$36 million renovation of Wild Rose State Fish Hatchery, completing a comprehensive statewide hatchery system facilities study that provides a road map for rebuilding Wisconsin's statewide fish hatchery system which has already been used by the Legislature to allocate funds to make additional walleye and Great Lakes hatchery infrastructure improvements, and playing a key role in the development of the management system for regulating the harvest of walleyes and muskies ... in northern Wisconsin's Ceded Territory.

"Fisheries management is a complex blend of science and sociology," says Steve Avelallemant, northern district fisheries supervisor, who has worked with Staggs for most of his career. "Mike has always insisted on using the best science possible to frame decision-making while negotiating the changing and often differing desires of those who use the resource. Decisions were not always popular but Mike usually had it right."

Scot Stewart, longtime fisheries supervisor in southern Wisconsin, says that Staggs "always looked out for all segments of the angling public. And no one worked harder than Mike for the people of Wisconsin. Many times we received emails from him at ridiculous times at night."

Al Kaas, DNR's fish propagation chief, says that in the 14-plus years he's worked directly for Staggs, "he has pushed me and the propagation system to be their best, insuring the best value for our sportsman from the fish stocking program. Mike's willingness to become involved in critical issues has resulted in better outcomes for the sportsmen and women we serve."

DNR fisheries veteran and sturgeon expert named Wisconsin fisheries director; Ron Bruch takes over May 5

MADISON - Wisconsin's next fisheries director takes over May 5 and is already well-known at home and abroad for nurturing Winnebago System's lake sturgeon into the world's largest population that supports a unique winter spearing season. Ron Bruch ... takes over from Mike Staggs, who retires after 17 years at the helm. "I'm really humbled and honored to follow in a long line of directors that includes the likes of Mike Staggs, Lee Kern, Doc Schneberger and James Nevin," he says. "Mike's leadership took our fisheries program to a high level. It's my task to build on that and try to take it to the next level."

Bruch says he looks forward to working with DNR staff and management, the Wisconsin Conservation Congress, the tribes, fishing groups, citizens and businesses with an interest in fishing, to expand outreach efforts and recruitment and retention of anglers. "We all share a common interest - making fishing great in Wisconsin."

"Ron has a proven track record of outstanding customer service," DNR Secretary Cathy Stepp says. "He is an accomplished professional in his field and is able to lead teams with differing perspectives towards a common goal. We are very fortunate that he has accepted this position."

Bruch was chosen from a deep field of candidates and impressed the broad panel of partners who served on the interview panel.

Representatives from the Conservation Congress, the U.S. Fish & Wildlife Service, the Great Lakes Indian Fish & Wildlife Commission and a fisheries management staff member were among those serving on the interview panel, Ken Johnson says. As fisheries director, Bruch will lead a staff of 226 people and a budget of \$27 million. Over his DNR career, Bruch has worked at every level in the fisheries management program from field and habitat technician, fisheries biologist, supervisor, to fisheries bureau section chief. He most recently was statewide planning director, working on projects including the Wisconsin Walleye Initiative plan to boost walleye populations statewide.

Although he has worked on both inland and Great Lakes fisheries, Bruch is most well-known ... as the Winnebago sturgeon biologist and Oshkosh fisheries supervisor. Bruch ... recently joined forces with the Congress to create and launch the new Wisconsin Fisheries Advisory Council.

He is author or co-author of numerous ... publications, as well as the 11-time national award winning book "People of the Sturgeon, Wisconsin's Love Affair with an Ancient Fish." Bruch currently serves as co-founder and president of the Wisconsin-based North American Sturgeon and Paddlefish Society, and as co-founder and secretary general of the Germany-based World Sturgeon Conservation Society.

For more information contact: Ron Bruch, 920-427-9831



2014 Aquaculture Poster Contest Winners



Alejandro Saavedra, Ashland High School

The 2014 Wisconsin Schools Aquaculture Poster Contest was held on March 7 in Mishicot with the theme “Raising Fish Today for a Better Tomorrow”. Conference attendees voted with Alice in Dairyland, Kristin Olson, announcing the winners. First place (\$100) went to Hannah Sroka of Weyauwega Fremont High School, 2nd (\$50) to Alejandro Morales Saavedra of Ashland High School and 3rd (\$25) to Ava Dachel of New Auburn High School. Thank you for your participation and congratulations to you for great posters!



Ava Dachel, New Auburn High School

Catching a meal: Restaurant new at Palmyra fish farm

By Jim Massey, Editor, The Country Today
jimmassey@mhtc.net

PALMYRA — Peter Fritsch hopes he is on to something with his plan to have folks eat what they catch at his new on-farm restaurant, The Trout House. Rushing Waters Fisheries, on the border of Walworth and Jefferson counties between Palmyra and LaGrange, opened an on-farm restaurant in November that is believed to be Wisconsin’s first fine-dining restaurant where people will be able to catch a fish and have it cooked on-site and brought to their dinner table. Rushing Waters is Wisconsin’s largest fish farm, with 56 ponds and raceways where it grows thousands of fish year-around. Fritsch describes it as a “completely integrated business,” from eggs hatched on the farm to fish filleted and ready for stores or restaurants. Now it has added the eat-on-the-farm component. The Rushing Waters website describes the new Trout House restaurant as a “farm-to-fork culinary experience.” It is open Friday through Sunday and Wednesday nights during Lent. Cindy Johnson, secretary/treasurer of the Wisconsin Aquaculture Association, said she believes Rushing Waters is the only fish farm in Wisconsin that is offering a catch-and-eat on-farm fine-dining experience. “We’d like to get families to come out,” he said. “It’s amazing how many people have never fished before. It’s the majority of people who visit. Now we’re giving them a chance to come out and fish and they love it.” The 80-acre farm also makes its own dog treats from fish scraps, Fritsch said, so much like the pork industry, the farm “uses everything but the squeal,” Fritsch said. Rushing Waters is one of only a few fish farms in the nation that is chemical free, with no antibiotics used on the fish, Fritsch said. There are no organic standards for fish, but Fritsch said Rushing Waters wins points with customers when they are told that the fish are naturally raised without chemicals. People who question the safety of farm-raised fish are encouraged to come to the farm to see for themselves, Fritsch said. There is even a viewing window on the processing room where the fish are cut and wrapped.

Continued



Fritsch, who has been a Rushing Waters co-owner and manager for about 18 years, said the restaurant got off to a relatively slow start with the cold winter, but Friday night fish fries have been busy. After Memorial Day, Fritsch said plans call for the restaurant to be open Wednesday through Sunday. Mondays and Tuesdays will be reserved for private events, luncheons and

bus tours.

“We’ve been pitching bus tours to bus companies and they’ve been biting,” he said. “They’re excited because it’s something different. People are asking a lot of questions about where their food is coming from and this gives them a chance to come and see.” Fritsch said he hopes to schedule Saturday fish boils and shrimp and crawfish boils on Sunday afternoons. “We want to make Sunday afternoons a Caribbean type of theme,” he said. “We’ll have some live entertainment and it will be a good place to come and relax.” The restaurant’s menu includes pecan-crusted rainbow trout, pan-roasted maple salmon and a skirt steak with prawns. The menu also features smoked trout chowder, which is described as a blend of potato, leeks, celery, trout, cream and marjoram. Rushing Waters has about 35 full-time employees, including those in the new restaurant and gift shop. The number of employees swells to about 50 in the summer.

WAA Member Receives SARE Grant State Farms Earn SARE Grants from NCRS

Wisconsin Ag Connection - 04/14/2014

The North Central Region Sustainable Agriculture Research and Education Program has awarded grants to seven Wisconsin farmers for research or education in sustainable agriculture. Recipients include Christine Kocourek, Floppy Ear Farm, LLC, Reedsville; Roy Landskron, Bluegill Heaven, Shiocton; Elise Hallock, Amuse Bouche, Cider Hill Farm, Neenah; James Stute, East Troy; Cherrie Nolden, 1dr Acres Farm, Prairie du Sac; Suzanne Zipperer, Milwaukee; and Thomas Parslow, Madison Area Food Pantry Gardens, Inc., Madison.

Continued on page 11

WISCONSIN FISH BRING BENEFICIAL OMEGA-3 FATTY ACIDS TO THE TABLE

A healthy dose of flavor

By Meghan Williams and Candy Schrank, WDNR

By now, you've likely heard about the health benefits of omega-3 fatty acids. Two of these essential nutrients — eicosapentaenoic acid (known as EPA) and docosahexaenoic acid (known as DHA)

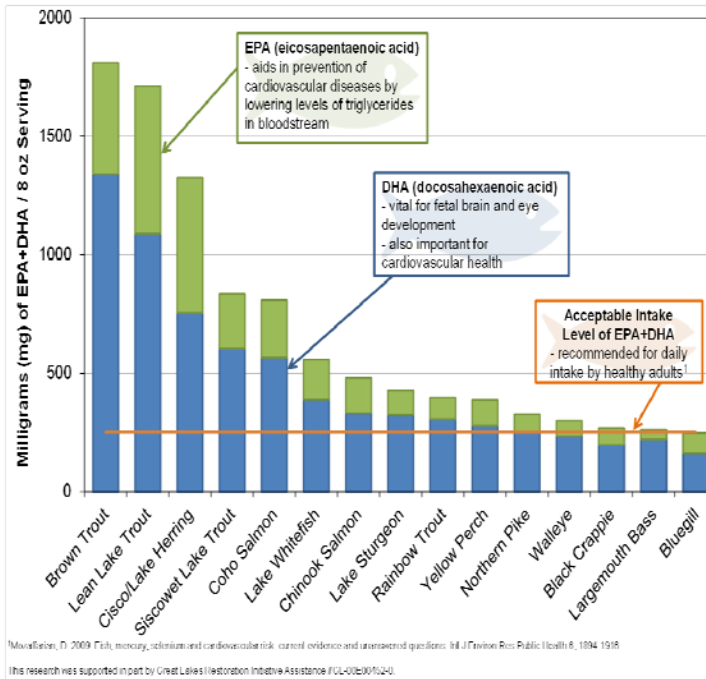
— are found in highest concentrations in fish. EPA contributes to the prevention of cardiovascular diseases and hypertension, and DHA is a vital component of fetal brain and eye development. And while people who eat marine or farmed fish can visit the Food and Drug Administration or U.S. Department of Agriculture websites to find information about their meal's fatty acid content, the same information for wild freshwater sport fish is largely absent. Do fish caught in Wisconsin waters also contain these beneficial fatty acids? Do different types of sport fish contain different amounts of fatty acids? We asked these and other questions as part of our roles as the DNR toxicologists responsible for

A healthy dose of flavor, continued

coordinating Wisconsin's contaminant monitoring program and working with the Department of Health Services to issue fish consumption advisories.

To begin answering these questions, we sent samples of nearly 200

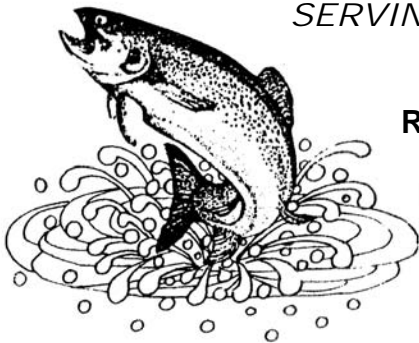
sport fish, representing 15 species, to the Wisconsin State Laboratory of Hygiene and the Minnesota Health Department to be analyzed for several types of fatty acids, including five types of omega-3's. What was discovered is that fish caught in Wisconsin waters contain omega-3 fatty acids in varying amounts, depending on the species. Salmonids (trout, salmon, cisco/lake herring and whitefish) generally contain much higher concentrations of omega-3 fatty acids than bass, walleye, pike, crappie or perch. We also found that the most abundant types of omega-3's in most species were EPA and DHA. In fact, an 8-oz meal of all species tested provided 250 mg of



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EPA+DHA, the daily intake level recommended for healthy adults for the prevention of cardiovascular disease by the Harvard School of Public Health.

Even though a serving of Wisconsin fish will fulfill your daily fatty acid requirements, Wisconsin issues recommendations about how much fish can be safely eaten from all surface waters due to contamination by mercury, PCBs or other pollutants. Most of the fish analyzed as part of this study contained some amount of mercury, and some fish (mostly from the Great Lakes and their tributaries) also contained PCBs.

But the good news is that Wisconsin sport fish contain high enough concentrations of beneficial fatty acids that they don't need to be eaten every day. In fact, eating one or two meals per month of some species (like brown trout, lean lake trout and cisco) allows you to consume the recommended amount of omega-3 fatty acids while minimizing your risk of contaminant exposure. Check the consumption advice that applies to your fishing spot and practice safe cooking techniques. Visit dnr.wi.gov and search "eating your catch" to access more information. Wisconsin sport fish can do you a "fat lot of good." Rest of story dnr.wi.gov/wmr/mag/2014/04/healthy.htm

SARE Grant, continued from page 10

The grants were awarded as part of NCR-SARE's Farmer Rancher Grant Program, which is a competitive grants program for farmers and ranchers who want to explore sustainable solutions to problems through on-farm research, demonstration, and education projects. NCR-SARE administers several grant programs, each with specific priorities, audiences, and timelines. The focus for all NCR-SARE grant programs is on research and education.

New Pond Stocking General Permit

The Department of Natural Resources has developed a new Pond Stocking General Permit (GP) to help expedite stocking in backyard ponds. The new GP allows stocking of WI-native fish in a self-contained body of water that is located entirely on private property owned by a person. This prevents the need for most people with a "private pond" to register as a fish farm with the Department of Agriculture, Trade, and Consumer Protection, although they must still follow fishing season, bag, and size limits. Additional details are listed in the permit conditions.

The GP simplifies the process for people doing native fish stockings of small, private waters. In the past, they would have had to apply to DNR for a specific permit. Now they can download the form, self-certify that they qualify, sign it, and send a copy to the DNR. The Private Pond Stocking Permit can be obtained if the pond meets certain requirements, but if it does not, the stocking permit with prior DNR-specific approval would be required as in the past.

Because the GP is a self-certifying permit that may only apply to ponds surrounded entirely by private property, the permit must be signed by the landowner. This helps ensure that the landowner, who is responsible for stocking the fish, is aware of all permit conditions. Fish suppliers may not sign the permit as an agent of the landowner. This differs from individual stocking permits that may be used on public or private waters of the state.

The property owner on which the private pond is located is required to retain a copy of the permit for their records. While there is no legal requirement that the fish supplier (person stocking the fish) obtain a copy of the permit, they should request to see or obtain a copy of the permit for their own records. That way they will know and will have documentation that the proper permit has *continued*

been obtained before assisting in stocking fish into such ponds, and to assure that they are not assisting the landowner in violating the law (if they said they had a permit but really did not). If this should occur, those assisting with the illegal stocking could be considered a party to the violation, if not also subject to direct violation of illegal stocking.

The GP form can be found at <http://dnr.wi.gov/topic/Fishing/stocking/index.html>, under **Fish stocking in private ponds**

Kate Strom Hiorns

WI Department of Natural Resources
Bureau of Fisheries Management
608-266-0828
608-266-2244 (fax)
kathryn.stromhiorns@wisconsin.gov

Capacity Study Update

Ron Johnson, Aquaculture Outreach Specialist

The Wisconsin Walleye Initiative Private Fish Farm Capacity Study which was requested by the State Legislature for the benefit of the industry and for the purpose of maintaining and improving fish populations in the state was sent out on March 6, 2014. There were 256 questionnaires sent out and 138 were returned for a 54% response rate. We want to thank all of you that took time to respond to the questionnaire. The data is being tabulated by the Survey Research Center (SRC) at the University Wisconsin River Falls. They will be sending a report to the WWI Capacity Study Committee which will in turn write a full report to the State Legislature by June 30th. The report will be made public and available when completed.

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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.



"I use and sell Kasco Aerators because they have always been dependable and have served us well in our small ponds."

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



"We have a bunch of Kasco units and find them to be efficient, dependable, and portable. They are a good choice for our farm!"

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

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Ag-tourism bill signed into law

Governor Walker signs ag-tourism limited liability law
by Wisconsin Agricultural Tourism Association

April 20, 2014 - Governor Scott Walker signed into law Assembly Bill #746 – Ag-Tourism Limited Liability, which places limits on liability for persons offering Agricultural Tourism Activities. The bill was co-authored by Rep. Lee Nerison and Rep. Travis Tranel and spearheaded by the Wisc. Agricultural Tourism Association. The new law limits the liability farmers have when the public visits their property for recreational opportunities and educational tours. Farms that charge for visits will have to post signs about potential hazards and risks. This legislation does not provide "blanket" immunity if the farm operator acts with willful or wanton disregard for visitor safety.

WATA President Steve Peterson feels this new law will have a huge impact on the Ag-Tourism industry in Wisconsin. "... Ag-Tourism has become the hot attraction for families", said Peterson. "This law is a game changer for tourism because Ag-Tourism destinations now have a safety net when opening their property up to the tourist visitor." "This law provides an assurance for Wisconsin's agricultural tourism providers that the inherent risks of being on a farm won't translate to a major lawsuit that could put them out of business," said Rep. Lee Nerison.

"We love to have people out and show them our farms and show them where our food comes from," Rep. Travis Tranel said. The WATA has begun the task of manufacturing the compliance signs and will make them available to Ag-Tourism destinations throughout the State. WATA will be hosting an Ag-Tourism Education Series around the State which will include a focus on farm safety. Details on the law and information about signage can be found on www.luv-r-ag.com

FOOD TOURISM IS BOOMING

Courtesy Morning Ag Clips

Why Vacationing on a Farm Isn't as Weird as It Sounds

Food and farm travel is one of the fastest-growing segments in the industry. Could agritourism help save the small farm?

March 17, 2014 By Steve Holt Steve Holt writes about food for 'Edible Boston,' 'Boston Magazine,' 'The Boston Globe,' and other publications.

Let's face it: When it comes to domestic travel, Disney World isn't for everyone. Some would rather go to a nudist colony at an ant farm. Others would rather stay home.

And a growing number would rather shear sheep in Oregon, harvest oysters in Alaska, tend hens in Nicaragua, or pick heirloom vegetables in Georgia than have their picture snapped with Goofy.

Experiential travel has exploded in the last decade, and its subsector of food and agriculture tourism, which connects travelers more deeply with the sources of what they eat while putting money in the pockets of family farmers, has grown up too. U.S. farms reported \$566 million in income from agritourism, according to the U.S. Department of Agriculture's most-recent comprehensive farm census. And travelers in the United States spend almost \$100,000 every minute on memorable food and wine experiences, says Erik Wolf, founder and executive director of the World Food Travel Association—and not necessarily "the spendy kind." [Rest of Story](#)

What NAA Can Do for You!

Bob Robinson, Kasco Marine

Recently I came to the revelation that not all domestic producers really understand all that the National Aquaculture Association is doing on their behalf to help the industry grow. Having been on this board for quite some time I am astounded by the fact that we do not have more membership. Because of the great vast number of species and markets domestic producers sell through, the task of helping them grow their business is not an easy one. I think it best of I give all of you the Mission statement for this organization and then lead into some of the things the NAA is currently tasking themselves with.

NAA Mission Statement

"To Provide a unified National voice for aquaculture that ensures its sustainability, protects profitability, and encourages its development in an environmentally responsible manner."

Retail Display Case Push Pin Pricing Labels

To help build the sales of U.S. aquaculture products, the National Aquaculture Association is launching a point of purchase sales kit to help retailers and consumers understand more about U.S. farm-raised seafood. If you are a member you can get ten sets of pins for free with additional pins available for cost (\$2.00/pin).

Pre-printed price pins are available for U.S. farm-raised catfish, trout, tilapia, hybrid striped bass, yellow perch, Atlantic salmon, shrimp, sturgeon, clams, and oysters. Consumers want local, safe, and sustainable products. Buying seafood "Farm Raised in the USA" helps meet those needs. Order some from naa@thenaa.net

Selling U.S. Farm-Raised Finfish and Shellfish Quick Course

NAA is offering a FREE two-hour workshop to help *cont on page 16*

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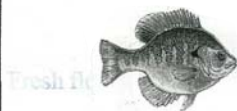
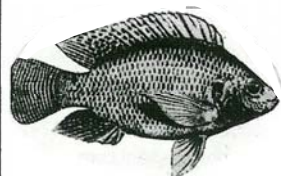
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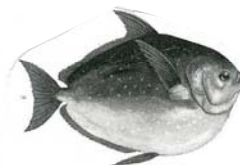


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What NAA Can Do For You, cont from page 15

retailers understand aquaculture production methods and products, answer consumer questions, and sell more U.S. farm-raised seafood. The workshop provides a great learning experience for seafood associates, managers, dieticians, and consumer advocates. Each workshop participant receives a take home toolkit that can be used as a handy reference. Many of these materials have been developed specifically to address consumer concerns and questions.

The program is designed to fit into a 120 minute training slot and topics covered include:

- What is aquaculture?
- Production systems
- Aquaculture products
- Environmental impacts
- Sustainability
- Seafood and safety concerns
- Health benefits of increased seafood consumption
- Marketing and merchandising U.S. farm-raised finfish and shellfish

Programs are offered at a location of your choice and are available on a first come, first served basis.

Point of Sale Brochures:

Consumers want information. The "Do Something Good..." brochure builds on consumer values and needs. It emphasizes the important health benefits of seafood consumption for all age groups and provides some quick and easy recipes. A ready to print brochure is available on the NAA website (www.thenaa.net). Simply download, add your company information in the blank space, and print.

NAA exhibited at Aquaculture America in Seattle as well as holding it's semi-annual board of directors meeting

The NAA was also instrumental in coordinating the producer's forum as well as the Town Hall meeting which brought together most of the agencies responsible for overseeing domestic aquaculture. RTHE question and answer period provided a forum for information exchange and answers from the decision makers within most of the US regulatory agencies.

The National Aquaculture Association auction was once again a highlight of the Aquaculture America event. Humor was provided by the "Three Nuns". Roughly \$25,000 was raised to help NAA with it's mission.

The National Aquaculture Association exhibited at Aquaculture America in Seattle. This was an opportunity to promote the 2014 series of industry workshops that focus on website development and using social media to grow the U.S. aquaculture industry, to sign-up companies for inclusion in the listing that will be distributed at trade shows and other events, and familiarize growers with the materials developed to help support sales of farm-raised seafood products.

Plans for the 2014 grower workshops are in place. An advisory team of 15 Extension professionals who have developed similar programs for land-based farmers has been assembled. Working with this group has allowed us to compile a resource list that will be distributed as part of the workshop. A draft worksheet has been developed to allow growers to come to the workshop ready to actually draft a website. The workshop announcement has been developed and will be disseminated as soon as the final *continued*

teaching team is in place. The success of this activity can be easily quantified since a product will be developed. Three groups have expressed interest in serving as the local hosts for these workshops.

At the board meeting the floor was open to the following guest to engage with our board members on topics relating to growing the industry by reducing roadblocks.

David Hoskins Assistant Director of the US Fish and Wildlife Service Fish and Aquatic Conservation

Dr. T.J. Myers – Associate Deputy Administrator USDA-APHIS Surveillance, Preparedness and Response Services

Dr. Max Holtzman – Senior Advisor to the Secretary of the USDA

Future Aquaculture America Shows – see www.was.org

New Orleans Feb 19-22, 2015

Las Vegas Feb 22-26, 2016

Boston Seafood Show

With aquaculture currently supplying over 50% of all seafood worldwide and growing concerns about future seafood supplies, fish farming was a hot topic at this year's Seafood Expo North America, formerly the Boston Seafood Show. NAA members were allowed to send brochures on their product to be handed out at this event.

Dr. Carole Engle, Dr. Jesse Trushenski and Dr. Craig Tucker graciously volunteered their time to discuss the sustainability of aquaculture production systems and their products in terms of ecological balance, species maintenance, food security, social concerns, and economic considerations. All of these factors contribute to sustainability, but are often overlooked in discussions. The session provided science-based answers to common questions. The program was well received with numerous requests for copies of the presentations and lots of good questions.

The NAA booth attracted a wide range of visitors including growers, commercial seafood harvesters, wholesalers, processors, retailers, chefs, and foodservice operators. It provided a premier venue for spreading the good word about the U.S. aquaculture industry. Prior to the show, invitations were sent to major retail chains inviting them to stop by the booth and learn more about the NAA retail training program and point of purchase materials. All of the NAA materials including those for retailers, foodservice operators, and consumers were available for distribution. Probably the most sought after item was the poster featuring U.S. aquaculture products. The show also provided the opportunity to speak with a number of reporters and should result in some additional media exposure.

Participation was a tremendous success with lots of new contacts and new opportunities

Media Interview

One media interview was conducted. Because the writer represents a number of different outlets, it should increase the direct outreach to consumers.

Culinary Program and Attendance at the Catersource Tradeshow is Vegas

An announcement for the 2014 series of Culinary Education and Chef/Restaurant Association programs was sent to the NAA mailing list of 123 individuals. The program was actively promoted during the Catersource Trade Show in Las Vegas this March. To maximize exposure and better utilize travel funds, the NAA will be presenting an Aquaculture Night as the theme for the American Culinary Federation Dinner during the event. The event will include the formal NAA Chef Program and a dinner featuring farm-raised *cont pg 17*

seafood products.

Webinars

Industry webinars planned for 2014 include: Planning for a Profitable Aquaculture Business, Cash Flow-Based Business Planning, Developing a Website, and Using Social Media to Grow Sales.

Narrated PowerPoint

The narrated PowerPoint presentation and lesson plan developed during the 2013 project is being duplicated and will be the focus of a webinar for classroom teachers, nutritionists and dieticians. This program was developed to help classroom teachers and Extension Agents provide more information about farm-raised seafood in their classrooms. It is simple and self-contained to encourage use.

List establishing buyer-seller relationships

To help establish buyer-seller relationships, a listing of growers and wholesalers is under development. This list will be distributed at trade shows and other events.

Posters and brochures

As mentioned there are a plethora of brochures members can use to help them grow their business. Don't forget about the posters showcasing domestic Farm Raised Aquaculture products.

Mike Freeze testifies in Washington D.C. for changes to the Lacey Act

the Subcommittee on Fisheries, Wildlife, Oceans and Insular Affairs held a hearing on several bills intended to amend the Lacey Act. Mike Freeze, President – National Aquaculture *continued*

Association, spoke in support of HR 3105 whose intent is to exempt aquaculturists when species prohibited by federal, state, tribal or foreign laws are shipped accidentally.

So what you have read is only a sampling of what the NAA is doing for you. If you are not a member I would strongly suggest that you join to take advantage of these offerings. Take a peek at the website www.naa.net For as little as \$250 a year all of the above and more is available to you. We are here to help you and this industry grow. E-mail naa@thenaa.net for more information You can also contact me at bob.r@kascomarine.com

2014 CALENDAR OF EVENTS

MEETINGS

Please note that there will be no Summer WAA Board Meeting or WAIAC Meeting

WAA Fall Board Meeting

Location Star Prairie Trout Farm, Star Prairie
Date TBA

WAIAC Fall Meeting

Location Star Prairie Trout Farm, Star Prairie
Date TBA

2014 WISCONSIN AQUACULTURE DAY

Date July 19
Location Statewide



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Loan Updates

FARM SERVICE AGENCY FACT SHEET

March 2014

New Farm Bill Offers Modifications to Farm Loan Program

OVERVIEW

The 2014 Farm Bill, signed by President Obama on Feb. 7, 2014, updates certain requirements and modifies several loan programs administered by the Farm Service Agency (FSA).

The following will be implemented immediately due to the 2014 Farm Bill.

The percent of guarantee offered on all Conservation Loans (CL) will increase from 75 percent to 80 percent. The percent of guarantee will increase to 90 percent for CLs made to socially disadvantaged (SDA) and beginning farmers.

The interest rate charged on Direct Farm Ownership loans that are made in conjunction with other lenders is set at 2 percent below the regular Direct Farm Ownership rate, with a floor of 2.5 percent.

The requirement for FSA to appraise the value of oil, gas, or other minerals to be used as collateral for Farm Ownership loans has been removed.

The maximum loan amount for down payment Farm Ownership loans increased to \$300,000 from \$225,000, consistent with all other Direct Farm Ownership loans.

The rural residency requirement for Youth Loans (YL) is removed. Previously, to qualify for a YL an applicant had to live in a rural area.

Microloans made to beginning and veteran farmers or ranchers are exempt from direct term limits. Term limits still apply for non-microloan direct loans (regular operating loans and Farm Ownership loans).

A limited resource rate is available to beginning and veteran farmers who receive a Microloan. Borrowers will be given a choice to accept the limited resource rate or regular operating loan rate.

The restriction that an applicant could receive a Guaranteed Operating Loan (OL) for no more than 15 years has been eliminated. The restriction that an applicant could receive a Guaranteed Operating Loan (OL) for no more than 15 years has been eliminated.

The definition of a qualified beginning farmer or rancher is modified to set the average size of farmland owned at no greater than 30 percent of the average size farm. Previously, this definition used the median farm size which eliminated many otherwise qualified applicants.

Debt forgiveness will no longer preclude a former Youth Loan (YL) borrower from obtaining additional loans from any U.S. government agency. Additionally, borrowers with YL debt forgiveness or who are delinquent on YL debt can receive student loans. The servicing and collection of YLs is not affected by the statute and will continue under the present regulation.

FSA is revising the definition of debt forgiveness *cont on pg 19*



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to comply with this statute.

060212 Deadline Farmers & Ranchers Training - USDA Funding

2014 FSA Microloan Program

Permanent Livestock Disaster Assistance Programs

The 2014 Farm Bill makes the Livestock Forage Program (LFP), Livestock Indemnity Program (LIP) and the Emergency Assistance for Livestock, Honeybees, and Farm-Raised Fish Program (ELAP) permanent programs and provides retroactive authority to cover eligible losses back to October 1, 2011. Signup for these programs began April 15th at the local FSA office.

The Livestock Forage Program (LFP) provides compensation to eligible producers who suffered grazing losses due to drought and fire.

The Livestock Indemnity Program (LIP) provides compensation to livestock producers who suffered livestock death losses in excess of normal mortality due to adverse weather and attacks by animals reintroduced into the wild by the Federal Government or protected by Federal law, including wolves and avian predators.

Emergency Assistance for Livestock, Honeybees, and Farm-Raised Fish Program (ELAP) provides emergency assistance to eligible producers of livestock, honeybees and farm-raised fish that have suffered losses because of disease, severe weather, blizzards and wildfires.

It is very important that producers record all pertinent information for any grazing or livestock losses for these disaster assistance programs:

- Documentation of the number and kind of livestock that have died, supplemented if possible by photographs or video records of ownership and losses
- Dates of death supported by birth recordings or purchase receipts
- Costs of transporting livestock to safer grounds or to move animals to new pastures
- Feed purchases if supplies or grazing pastures are destroyed
- Crop records, including seed and fertilizer purchases, planting and production records

For more details or to set up an appointment, interested livestock producers should call their FSA office. Producers can also review the online LIP, LFP and ELAP Fact Sheets.

Additional information regarding FSA Farm Loans or other FSA programs can be found by visiting a nearby FSA Service Center or online at fsa.usda.gov

continued

051914 Deadline SBA Disaster Loan for Pierce County

052114 Deadline for SBA Disaster Loans for 5 Counties in WI

Disaster loan information and application forms may also be obtained by calling the SBA's Customer Service Center at 800-659-2955 (800-877-8339 for the deaf and hard-of-hearing) or by sending an email to disastercustomerservice@sba.gov. Loan applications can be downloaded from the SBA's website at www.sba.gov/disaster. Completed applications should be mailed to: U.S. Small Business Administration, Processing and Disbursement Center, 14925 Kingsport Road, Fort Worth, TX 76155.

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Congress takes up food-labeling fight

April 26, 2014 10:07 PM

By Jim Spencer / Minneapolis Star Tribune

WASHINGTON -- The federal government and a number of states are on a collision course over labels for genetically engineered food. A bill introduced in the U.S. House earlier this month would ban states from passing food labeling laws.

"When the government mandates labeling, it is trying to convey information about health, safety and nutrition," said Louis Finkel, the vice president of government affairs for the Grocery Manufacturers Association, a trade group for food makers and distributors. "Mandatory labeling for GMOs [genetically modified organisms] is not justified and would be misleading."

"A patchwork of labels that would differ from state to state based on differing state-based standards would be confusing and costly for companies and consumers alike," General Mills Vice President Tom Forsythe said.

For consumer advocates, the issue comes down to who controls the information. They say the national standards the industry envisions limit consumers' ability to make buying decisions because *continued*



Fishy Corn Car - GMO labeling advocates have outfitted cars highlighting several foods that are GMO's

Labeling Fight, continued

the standards ignore customers' preferences. It is an argument that extends beyond genetic engineering to food labeling in general. For instance, the meat industry and the U.S. government are now in court over new federal rules that require meat packages to list where livestock was born, raised and slaughtered -- so-called country-of-origin labeling.

But there are also existing labeling requirements that don't just involve health, safety and nutrition, Scott Faber, vice president of the Environmental Working Group, maintained. "Listing whether orange juice is made from concentrate is not a health question," he said. "It is to protect consumers from deception."

To view the rest of the story, please click the following link: [Congress takes up food-labeling fight](#)

BITS & PIECES

Courtesy Morning Ag Clips

OSHA clarifies small farm inspections

Congress has forbidden OSHA from regulating small farms since 1976

Henry C. Jackson, Associated Press | Feb. 22, 2014

WASHINGTON, D.C. — Bowing to congressional pressure, the Obama administration is assuring Congress and farmers it doesn't want to regulate the country's smallest farms.

In a letter to Congress dated Feb. 10, a top official with the U.S. Department of Labor wrote to assure members that the agency has no interest in inspecting small farming operations with fewer than 10 employees.

Continued on page 21



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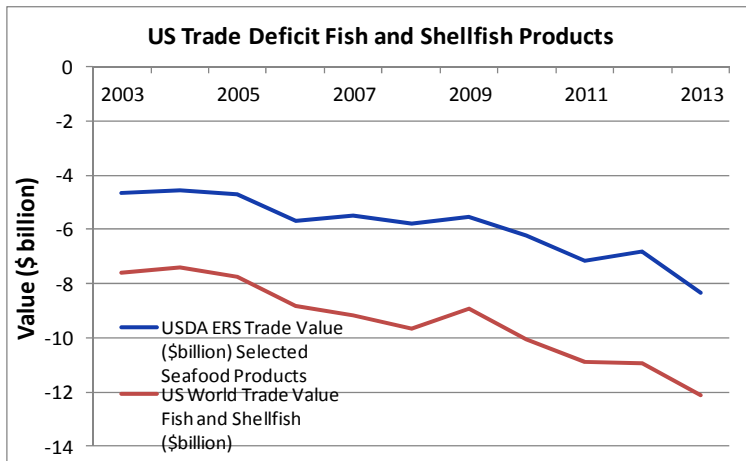
YSI Incorporated is a brand of Xylem, whose 12,000 employees are addressing the most complex issues in the global water market. ©2012 Xylem Inc.

Do Mosquitofish Have Any Effects on Catfish Production

Ponds? *Charles Mischke, Matt Griffin, Terry Greenway, and David Wise* Catfish production ponds are considered hypereutrophic and may provide more varied foraging opportunities for mosquitofish than in natural lakes. Mosquitofish may also feed on uneaten catfish feed. The mosquitofish, being an opportunistic omnivore, has multiple foraging opportunities in catfish production ponds, presumably leading to less predation pressure on any one zooplankton group. Increased foraging opportunities for mosquitofish in catfish production ponds can explain why no differences in zooplankton were seen in our study versus studies conducted in natural lakes and ponds. Despite their reputation as destructive invaders, mosquitofish had little impact on catfish production ponds. In eutrophic catfish production ponds, there apparently exists abundant forage opportunities for mosquitofish, limiting undue predation pressure on any individual zooplankton group. Mosquitofish presence had no impact on water quality variables and did not affect disease occurrence.

Growing Deficit Indicates Continued Increasing Opportunity for US Production

According to the US Census Bureau, the 2013 US trade deficit in fish and shellfish products was \$12.12 billion.



For additional information:

census.gov/foreign-trade/statistics/product/enduse/exports/c0000.html
census.gov/foreign-trade/statistics/product/enduse/imports/c0000.html
ers.usda.gov/data-products/aquaculture-data.aspx#.Uyg-f6hdWS0

Bits & Pieces, continued from page 20

The letter also said the agency is formally withdrawing a contentious 2011 OSHA memorandum that many members of Congress, including South Dakota's congressional delegation, said opened the door to regulating small, family-run farm operations.

To view the rest of the story, please click the following link:
[OSHA clarifies small farm inspections](#)

The **CSU Veterinary Diagnostic Laboratory** is organizing a new diagnostics section to serve aquatic veterinary medicine and meet the growing needs of Colorado's aquaculture industry. *continued*

Feed Conversion Ratio (FCR) for Pond-Raised Catfish: Research vs. Farm Level

Edwin Robinson and Menghe Li Feeding is one area that is critical and subject to improvement. There may be no one "best" way to feed catfish and it is a choice based on the economics of individual farms, but feeding is perhaps the single most important task on a catfish farm, particularly given the high cost of feed today. It is a highly subjective process where the feeder decides how much to feed based on certain mostly subjective criteria.

If fish are overfed and feed is wasted, FCR will increase dramatically. If they are somewhat underfed feed efficiency is increased but generally live yield is decreased. However, severe feed restriction will increase FCR because most of feed ingested goes to maintenance, rather than growth.

One thing that should be done regardless of feeding strategies to use an experienced person to feed and to feed carefully to reduce the amount of wasted feed.

Bits & Pieces, continued

Dr. Carolyn Gunn recently passed the American Fisheries Society/ Fish Health section examination to become an AFS Certified Fish Pathologist. She will join the small list of 29 AFS Certified Fish Pathologists in the US.

Courtesy Morning Ag Clips

'Revolution' in ag vital to meet food targets

By 2050 the world needs to increase food production by 60 percent
Ron Corben, Voice of America | March 18, 2014

The United Nations Food and Agriculture Organization [FAO] says the world needs to boost agriculture production by 60 percent to meet its estimated food needs over the coming decades.

The FAO says declining amounts of arable land and fresh water resources, however, create challenges.

The FAO says improving food security levels by 2050 may require a second "Green Revolution" to boost agricultural yields and feed the world's expected nine billion people.

To view the rest of the story, please click the following link:
['Revolution' in ag vital to meet food targets](#)

Courtesy Morning Ag Clips

Wisconsin ranks 8th in the country for supporting local food

The 2014 Locavore Index released by Strolling of the Heifers ranks Wisconsin eighth in the country for supporting community-supported agriculture programs, farm-to-school initiatives and lots of farmers' markets.

Lindsay Christians, The Capital Times | April 16, 2014

When it comes to supporting local food, Wisconsin walks the walk. According to the 2014 Locavore Index released last week by Strolling of the Heifers, a Vermont-based nonprofit that promotes local and sustainable food systems, Wisconsin ranks eighth in the country for its commitment to locally grown food.

EcoWatch reported that "the rankings take the per-capita number of farmers' markets, consumer-supported agriculture operations (CSAs) and food hubs into account, along with the percentage of school districts with active farm-to-school programs."

Continued on page 22

THE COOK'S CORNER

Alton Brown, recipe found on SeaFoodWatch.org

Broiled Sockeye Salmon with Citrus Glaze

- (Serves 4 to 6)
- 1 1/2 to 2 pounds of skin-on sockeye salmon, pin bones removed
- 1/3 cup dark brown sugar
- 2 tablespoons lemon zest
- 1 1/2 teaspoons kosher salt
- 1/2 teaspoon freshly ground black pepper

Position a rack in the oven 3 inches from the broiler. Line a half sheet pan with aluminum foil and place the salmon on the pan.

Place the sugar, zest, salt and pepper into the bowl of a small food processor and process for 1 minute or until well combined. Evenly spread the mixture onto the salmon and allow to sit for 45 minutes at room temperature.

Turn the oven on to the high broiler setting for 2 minutes. After 2 minutes, place the salmon into the oven and broil for 6 to 8 minutes or until the thickest part of the fish reaches an internal temperature of 131°F. Remove the salmon from the oven and allow to rest, uncovered, for 8 to 10 minutes. Serve immediately.

Bits & Pieces, continued from page 21

Russ Rasmussen Appointed Head of DNR Water Division

MADISON - The Department of Natural Resources has appointed one of its most experienced leaders on water issues to head the agency's Water Division staff. DNR Secretary Cathy Stepp today announced the appointment of Russ Rasmussen as administrator. Rasmussen had served as deputy division administrator since 2011. "I am excited to continue having Russ on our management team and look forward to his input and collaboration," said Stepp. "Having worked in a variety of public and private settings and among different agency programs, Russ brings a unique and much-appreciated perspective to our efforts." As administrator, Rasmussen will oversee more than 600 professional staff working in drinking and groundwater, fisheries management and surface waters programs across the state.

NAA Hires Office Administrator

The National Aquaculture Association (NAA) is pleased to announce its new hire of Leonna Bias as the NAA Office Administrator. She has a strong employment background and brings a wealth of experience to the position, having served as office manager/ executive assistant for 20 plus years. Please join us in welcoming Leonna to the NAA team. We feel confident she is an excellent match for the administrative position and a strong asset for the aquaculture community.

WAA STORE

Books

Managing Wisconsin Fish Ponds - \$15

Best Management Practices for Aquaculture by Malison & Hartleb - \$40 for WAA Members, \$45 non WAA Members

NEW 3rd Edition - Recirculating Aquaculture Systems by Timmons & Ebeling - \$110

NCRAC Sunfish Culture Manual - \$20

Fish Hatchery Management, 2nd Edition - \$60

DVD's

UW -Spawning of Yellow Perch, dvd - \$10

Other

"Fish of Wisconsin" poster - \$5 ea or \$30 for 10

Baseball Cap - faded denim w/ WAA logo - \$12

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Membership levels & benefits

Associate - \$25 Receive 4 issues of The Creel, name & address listed on members search, inclusion on member only list serv for vital information, discounts on conference and selected workshop registrations, use of WAA portable display to promote Wisconsin Aquaculture, annual members' picnic, participation in annual Wisconsin Aquaculture Day, annual membership meeting.

Business/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, produce type, sales and fish species (this is an asset if you sell fish wholesale or retail).

Group - \$75 1 business membership and up to 4 associate members - farm employees, vendor employees, agencies, university, etc.

For Renewals: Check here if your ☐ name, ☐ address, ☐ phone, ☐ fax or ☐ email has changed

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Type of Membership: ☐ Renewal ☐ New

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

If you have a Business membership please include: types of processing (ex. fillet, whole, smoked, etc), producer types (ex. food, stocking, bait, etc), fish species, sales types (ex. adult, fingerling, fry, egg, etc)

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On our website

WAA now has 2 hot link categories to choose from:

Industry Links, with subcategories of **Aquaculture Product**, **Live Fish** and **Misc.**

Consumer Links with subcategories of **Fee Fishing** and **Fresh/Smoked Fish**, etc.

Cost is \$20 a year for members, \$30 for non members.

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 the first year, maintenance with changes is \$55/year.

Want a more descriptive listing of your online directory? Get an Enhanced Listing - for \$20/year you will get a map, photos, narrative.

Banner Ads: \$100/year

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