

# NASAC RAMBLINGS

## PRESIDENT'S MESSAGE

APRIL 2007

### *NASAC Annual Meeting*

We hope you are making plans to attend the NASAC Annual Meeting, May 14-17, 2007 at the beautiful Perdido Beach Resort in Orange Beach, Alabama. We are making plans to have another great annual meeting that includes a list of great speakers and topics along with a variety of excellent tour stops.

### Hotel Information

We have set aside a block of rooms at a rate of \$159/plus tax for Monday, Tuesday and Wednesday nights, May 14-16. ***After Sunday, April 22, 2007 our block of rooms will be released.*** Additional nights lodging will need to be renegotiated with the hotel direct. Because of the demand for rooms on the beach I would **highly** recommend you call the hotel as soon as possible. The hotel contact information is: Perdido Beach Resort, 27200 Perdido Beach Blvd., Orange Beach, AL 36561-3299, Phone: 251-981-9811, Reservations: 1-800-634-8001, Fax: 251-981-5672

### Transportation

Attendees may elect to fly into either the Pensacola airport 850-436-5000 or the Mobile airport 800-357-5373. From Pensacola to Orange Beach it is 31 miles with a driving time of around 45 minutes. From Mobile to Orange Beach it is 60 miles with a driving time of about 1 hour and 15 minutes. Since there is no hotel or airport shuttle service attendees will need to make their own travel arrangements to and from the airport. Making travel arrangements with other attendees will help to reduce cost.

### Directions

Directions from the Mobile or Pensacola airports to Orange Beach can be obtained at the car rental location or by using MapQuest and using the airport name or if asked the three letter airport code (MOB-Mobile) or (PNS-Pensacola).

If you have questions or need further information about the conference please call, email or write: Jimmy Carlisle, Alabama Farmers Federation, P.O. Box 11000, Montgomery, AL 36191. Phone: 334-613-4214, Fax: 334-284-3957, Email: [jcarlisle@alfafarmers.org](mailto:jcarlisle@alfafarmers.org).

If you have not paid your NASAC dues I would encourage you to do so. I hope to see each of you in Alabama at the annual meeting.

**Remember** if you are planning on attending the meeting you need to make your hotel reservations by April 22, 2007 to get the reduced rate. If you need a registration form please contact me at the information above.

- Jimmy Carlisle

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LYNNE CANTER, Editor  
[lmcanter@comcast.net](mailto:lmcanter@comcast.net)  
PHONE: 301-464-5790

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## AQUACULTURE NEWS

**Rosalie (Roz) Schnick**

**National Coordinator for Aquaculture New Animal Drug Applications**

Phone: (608)781-2205 E-mail: [RozSchnick@centurytel.net](mailto:RozSchnick@centurytel.net) Web: <http://aquanic.org/jsa/aquadrugs/index.htm>

### NEWS RELEASE: MAJOR AQUACULTURE DRUG APPROVAL FOR 35% PEROX-AID®

**GREAT NEWS!!! 35% PEROX-AID® (hydrogen peroxide) was approved on January 11, 2007 for control of mortality in (1) freshwater-reared finfish eggs due to saprolegniasis, (2) freshwater-reared salmonids due to bacterial gill disease, and (3) freshwater-reared coolwater finfish and channel catfish due to external columnaris disease.**

Eka Chemicals, Inc. (Marietta, Georgia), is the sponsor of 35% PEROX-AID®. This is a very important approval because it is

- **THE FIRST** new waterborne drug approved for a disease claim for any aquatic species in more than twenty years
- **THE SECOND** aquaculture drug to gain designation under the Minor Use and Minor Species Animal Health Act which entitles Eka Chemicals, Inc. to seven years of exclusivity for marketing rights for the approved label claims
- **THE FIRST** new aquaculture drug with an original approval covering multiple label claims for use in a variety of finfish species

Various entities played a role in this significant achievement. The Upper Midwest Environmental Sciences Center (=UMESC; U.S. Geological Survey, La Crosse, Wisconsin) developed the data that resulted in the approval for these label claims and did this with financial support through base funds and the Federal-State Aquaculture Drug Approval Partnership Project. UMESC (1) wrote the environmental assessment that completed the environmental safety requirements, (2) performed target animal safety studies on representative species and their eggs so that all freshwater-reared finfish and their eggs could be placed on this or future labels, and (3) conducted laboratory and field effectiveness studies that resulted in these label claims being approved. Eka Chemicals, Inc. completed the requirements for manufacturing and worked together with the National Coordinator for Aquaculture New Animal Drug Applications to (1) complete the requirements for human food safety, labeling, and all other information on safety and effectiveness and (2) write the original New Animal Drug Application.

**35%PEROX-AID® is approved with over-the-counter marketing status and has no requirement for an acceptable daily intake, tolerance, withdrawal time, or regulatory method.** Eka Chemicals Inc. has licensed Western Chemical Inc. (telephone: 800-283-5292 or 360-384-5898; address: 1269 Lattimore Road, Ferndale, WA 98248-9424) as the sole distributor of 35%PEROX-AID®.

FDA Center for Veterinary Medicine has indicated that the Low Regulatory Priority Drug status for hydrogen peroxide is rescinded. Formerly, facilities could purchase and use most any brand of hydrogen peroxide that was consistent with FDA's policy. This has changed and the ONLY hydrogen peroxide product that can legally be purchased and used is 35%PEROX-AID® and it is for the approved label claims. To use 35%PEROX-AID® to treat additional diseases or additional species not covered on the current label, licensed veterinarians may be able to prescribe a legal extra-label use. News Release prepared January 15, 2007 by Rosalie (Roz) Schnick

**Gary Jensen**

**CSREES-USDA**

[gjensen@csrees.usda.gov](mailto:gjensen@csrees.usda.gov)

I have been asked to chair and organize a special session on Aquaculture, Environment & Health during the 12th International Conference of the Pacific Basin Consortium for Environment & Health Sciences 'Environment & Health in the 21st Century: Challenges & Solutions' to be held in Beijing, China from 26-29 October, 2007.

The aquaculture session is tentatively scheduled for the afternoon of October 28th, and depending upon interest, could be extended as required. The aim of this e-mail is to make you aware of this important meeting, submit an abstract if interested, look at potential sponsorship opportunities (for example, for inviting selected speakers from developing nations), and/or to pass this notice on to other potentially interested people and/or organizations/institutions. Information concerning the conference, including abstract submission, registration, and technical program are attached for your information.

Albert G.J. Tacon Ph.D. Chair – Aquaculture, Environment & Health Session

Conference website: <http://pbc.eastwestcenter.org/2007/ConferenceHome.html>

**Joseph J. Myers**  
**New Jersey Department of Agriculture**  
**(609) 984-2502**  
[joseph.myers@ag.state.nj.us](mailto:joseph.myers@ag.state.nj.us)

*Joseph J. Myers, NJDA Aquaculture Development Specialist, traveled to central Italy February 9-15, 2007 as part of the 25-member New Jersey Agricultural Leadership Development Program. This is an account of the Class visit to a fishermen/aquaculture cooperative in the Po Delta region. This, along with other members' accounts of all visits during the trip, appeared in the article "Class Graffiti" in the New Jersey Farmer, and can be viewed at <http://www.americanfarm.com/NJF.html>.*

Except for our departure for the airport on the final day of our visit to Italy, Day 4 was our earliest start of the entire visit. We had a quick breakfast and were on the road before 6:45 a.m. Our three-hour northbound bus out of Umbria Region to the Emilia-Romagna Region necessitated such an early start. Our destination was the Po Delta region, which occupies an extremely large lowland and brackish water wetland area along the Adriatic Coast. Our particular destination was the town of Goro.

Of course along the way, we got to experience a bit of our guide's frustration on the E45, a mountain highway from Perugia to Ravenna, that is famous for being long on budget, short on drivability, and corruption-laden from project start through project finish. For many, this is not too dissimilar from public works projects in the United States. It was apparently still shorter than the Autostrade 1 (A1) which is the main toll thoroughfare through Italy.

Leaving the Apennines and traveling into the coastal plain was a welcomed change of scenery, and quite a drastic one at that. Although the Apennines are much higher and geologically more recent than any mountains we have in New Jersey. It was analogous to driving out of western Sussex County directly into Salem County. Although we were not traversing during peak growing season, less temperature variation in the lowlands let us see what would surely be ample vegetable and tree fruit production in the months to follow. We did see the red leaves and stalks that remained from a recent harvest of red endive. An orchard of unusually bulky trees was to bear persimmons. Our guide explained the etymology of the word "persimmon" as coming from a note left on this particular, and at the time, unknown fruit found during a Roman expedition to the Orient. The note was addressed to a renowned Roman botanist for his help in identification, or "*per simon*". However, the Wikipedia listing for persimmon states the word origin of persimmon is a bit closer to home, being the word for "dry fruit" from an Algonquian language of the eastern United States (Anonymous 2007). Whatever the origin of the word "persimmon", the main focus of this day's visit was to learn about the shellfish aquaculture in Italy.

Fittingly so, the transition from tree fruit to aquaculture, caused me to encounter, at least for me, my first "false friend" or better yet false cognate, between English and Italian. Having a pretty good grasp of Spanish, I found it hard to believe that the Italian word *pesc*a means "peach" and not at least something to do with fish (note the name of the Fishermen's Cooperative below). There was one Italian word I had to unlearn.

It is impossible to continue without first acknowledging the help of Walter J. Canzonier, President of the New Jersey Aquaculture Association and resident Delaware Bay shellfish culture expert and historian, who is located on the banks of the Maurice River. Walt has extensive consulting experience in this particular region of Italy, and is quite famous for his contributions to their shellfish research and industry. His contacts were the key in getting us the quality visit we enjoyed.

The *Consorzio Pescatori di Goro* was our first destination and Dr. Edoardo Turolla was our host. Dr. Turolla is a professor at the nearby *Università degli Studi di Ferrara* and works closely with the technical and scientific needs of the members of the *Consorzio Pescatori di Goro* through the C.Ri.M. (*Centro Ricerche sui Molluschi* or Mollusk Research Center) based at Goro. *Consorzio Pescatori di Goro* consists of over 500 members, of which 388 are active growers. The cooperative has been in existence for over 80 years, but only got into aquaculture within the past 20 years. Their two major products are *cozze y vongole verace* or mussels *Mytilus galloprovincialis* (4,500 MT annually) and Manila clams *Tapes philippinarum* (6,000 MT annually). Manila clam culture techniques are actually quite similar to hard clam culture in New Jersey. Manila clam seed is produced with assistance from the C.Ri.M and purchased by members of the cooperative and planted on the bottom in the nearby shallow lagoon areas. Hard clam farmers in New Jersey buy their seed from private hatcheries and plant their seed on leased bottom intertidal areas. New Jersey clam farmers use plastic screens to deter blue crabs, cownose rays, waterfowl, and sometimes bipedal predators, whereas Italian clam farmers use no screens or other predator protection devices.

Because the farmed Manila clams come from the second tier classification of water quality and they are a product destined for raw consumption, they must undergo a six to eight hour depuration process before they can be marketed. New Jersey aquaculture hard clams can be marketed directly from the leases. Only wild hard clams from northern New Jersey need to undergo a depuration process. Shellfish sanitation protocols here mandate 48 hours. We also saw a good diversity of shellfish products in the cold storage areas waiting to be shipped to both Italian markets and to export markets in other EU member countries. In addition to manila clams and mussels, we also saw packaged European oysters, smooth clams, razor clams, and wedge shell clams. The most intriguing characteristic is that these products come from a good mix of wild fisheries and aquaculture at high volumes. None of our six New Jersey ports match this same product and

production diversity as well as Goro. With the exception of the relatively small landings of oysters (cultured) and crabs and conch (wild) in Port Norris, the other Atlantic Coast ports land exclusively wild product.

There were more stark contrasts between shellfish aquaculture in Italy and shellfish aquaculture in New Jersey. Hatchery and depuration technology seemed pretty similar to that utilized here in New Jersey, but that is where the similarities in infrastructure ended. The *Conorzio Pescatori di Goro* also owns large processing, packing, cold storage, and shipping facilities. These facilities are needed because the scale of aquaculture from this cooperative is orders of magnitude greater than the shellfish culture in New Jersey. Manila clams alone, only in the Goro area, account for roughly \$20 million in farm-gate sales (Cellina 2002), whereas New Jersey clam production totals \$2.1 million (USDA-NASS 2006). Accounting for the other products, and all products produced by other cooperatives in the other regions of Italy, you can quickly see that Italy is a major aquaculture producer.

A small mussel farming industry and commercial demonstration exists in other parts of the Northeast and although there is some recent interest in offshore commercial mussel aquaculture in New Jersey, mussel culture in New Jersey is essentially non-existent at any detectable commercial level. The techniques used in Italy to grow mussels involve offshore systems using long lines anchored and attached to floats. The mussels are placed in large net “socks” which are suspended from these lines. Results can be obtained by anchoring these same structures on the bottom, avoiding some of the perceived and real conflicts that are associated with culture on the surface. Mussel culture techniques in Italy certainly showed what we are capable of in New Jersey; which could also be adapted to grow our native oyster. All human-related activities impart their own footprint, but shellfish aquaculture is one of those unique segments of agriculture, that if done with good management practices, can have a net positive environmental benefit, in addition to providing a positive economic benefit to our existing commercial fishing ports and the surrounding regions into which these products are sold.

The visit to *Conorzio Pescatori di Goro* showed the members of NJALDP Class VI enough similarities and contrasts to New Jersey to conclude that, like Italy, we have the technology, natural resources, and proximity to well-paying markets to become aquaculture producing state with a respectable farm-gate production. Overcoming barriers to domestic growth starts with more partnerships among ALL members of the seafood industry, wild-caught and aquaculture producers alike. Public education is the biggest hurdle that this cooperation should address, but it is the most difficult to get a handle on. Despite the strong bias from the media against certain aquaculture sectors, focused on certain aspects of operations in those sectors, and often rooted agenda-driven activities of non-profit organizations, aquaculture is a term as broad and diverse as agriculture itself. Additionally, aquaculture today is much more efficient and environmentally compatible than it was 40 years ago, just as it will be forty years from now as it is today. The general public needs to understand that aquaculture growth WILL happen. The question is whether we make the effort to properly develop aquaculture domestically and reap (rather seine or rake) the economic benefits, or if we continue to pass along this growth to another part of the World and trust they will meet our standards.

*Anonymous. 2007. Persimmon. <http://en.wikipedia.org/wiki/Persimmon>. Accessed 1 March 2007.*

*Cellina F, GA De Leo, M Bartoli, P Viaroli. 2002. The control of algal bloom damages to clam yield in a North Adriatic coastal lagoon (Sacca di Goro, Italy). Proceedings of the International Environmental Modeling and Software Society v20 pp. 479-484.*

*USDA-NASS. 2006. Census of Aquaculture (2005) part of the 2002 Census of Agriculture Vol. 3 Special Study Part 2. AC-02-SP-2.*

## A Video-Based Online Course offered by Kentucky State University on Principles of Aquaculture

### Course Available at Graduate and Undergraduate Levels

This three-credit-hour online course is different than most Internet courses. Each class will include video lectures, combined with PowerPoint presentations, in short subject-specific modules. The course also contains online tests, external links to Internet resources, discussion boards and other tools for interaction between instructor and students, as well as among students themselves.

The course will be taught by Dr. Jim Tidwell, Chair of the KSU Division of Aquaculture. Dr. Tidwell has over 90 publications in refereed journals on a number of different species, and is a Past President of the World Aquaculture Society.

The undergraduate course is cross listed as both a Biology course (BIO 422) and an Aquaculture course (AQU 422). A student should choose the course prefix that is appropriate for his/her transcript requirements. The graduate course (AQU 522) is intended for students who already have a bachelor's (or higher) degree.

### What about tuition and fees?

Tuition: Undergraduate, (BIO 422 or AQU 422) \$720.00 Graduate, (AQU 522) \$900.00 No additional fees.

Summer classes: June 1 and extend through July 27. Fall classes start about August 20. Consult KSU Web site ([www.kysu.edu](http://www.kysu.edu)) for details.

Prospective students are encouraged to contact Ms. Barbara Wilhelm ([barbara.wilhelm@kysu.edu](mailto:barbara.wilhelm@kysu.edu)) to discuss course specifics and receive registration information for the course. A working e-mail address is required for each student.

For more information check web site at: [www.ksuaquaculture.org](http://www.ksuaquaculture.org) KSU's Program of Distinction, Aquaculture Research Center 103 Athletic Road Frankfort, KY 40601. Phone: 502-597-8103

**T. Robins Buck**  
**Virginia Department of Agriculture**  
[Robins.buck@vdacs.virginia.gov](mailto:Robins.buck@vdacs.virginia.gov)

Blue Ridge Aquaculture (Bill Martin) has announced the construction of a new Shrimp Pilot Plant and Research Facility in Martinsville, VA. The shrimp facility is located adjacent to the Blue Ridge Aquaculture tilapia facility and will benefit from the waste water to feed the shrimp. The Shrimp Pilot Plant and Research Facility will be dedicated to defining the potential for shrimp co-culture at the facility. Virginia Tech is a research partner. Blue Ridge Aquaculture, in addition to the shrimp project, is embarking on expansions and new facilities to increase tilapia production tenfold. They presently ship over 70,000 pounds of live tilapia per week to markets in the Northeastern United States and Southern Canada.

### Position Announcement -Shrimp Facilities/Production Manager - Available Immediately

Blue Ridge Aquaculture (BRA), Martinsville, Virginia seeks a facilities/production manager for an indoor, recirculating marine shrimp production facility. The 30,000 sq. ft. facility is currently under construction and is expected to be completed by late April. It contains nine grow-out tanks (14 ft x 60 ft each), a hatchery, and a nutritional study area consisting of fifteen round tanks (7 ft diameter, 5,500 gal) and three sequencing batch reactors. This is a research facility intended to provide proof of concept, prior to scaling up for commercial production.

The facilities manager will be responsible for overseeing operations of the entire facility including the hatchery, grow-out and nutritional studies area. Because this is a start-up, the manager will be in the position of helping to identify his/her own staff for the facility. BRA is actively engaged in cooperative research with Virginia Tech. The successful candidate for this position will be expected to work closely with research scientists from Virginia Tech and will have the opportunity to draw on their expertise.

One goal of this project is to take effluent from the tilapia production, produce a bio-floc, and feed it to the shrimp. Bench-scale research at Virginia Tech has demonstrated the feasibility of this concept. The nutrition study area in the new facility will be used to optimize utilization of the tilapia waste as a shrimp feed.

Salary is competitive and based upon applicant experience. BRA offers a generous benefits package as well as company profit sharing. If you have questions or wish to discuss the position, please call Bill Martin. To apply, send a resume to: William Martin, President, Blue Ridge Aquaculture, P.O. Drawer 1152, Martinsville, VA 24114, Phone 276-632-9440; Fax: 276-632-9191; Email: [wmartin@blueridgeaquaculture.com](mailto:wmartin@blueridgeaquaculture.com) Note: Email applications are welcome and encouraged.

## DIRECTORY OF STATE AQUACULTURE COORDINATORS

As changes occur (**retirement, resignation, etc**) please send the new information to Karl Roscher, Maryland Department of Agriculture, 50 Harry S Truman Parkway, Annapolis, MD 21401 or email [roschekr@mda.state.md.us](mailto:roschekr@mda.state.md.us)

It is very important to keep your state's information current. Without the correct email or address your State will not receive the quarterly newsletter or important information disseminated concerning aquaculture issues. You can get an up to date copy of the Directory of State Aquaculture Coordinators from the Maryland website: [www.marylandseafood.org/aquaculture/nasac.php](http://www.marylandseafood.org/aquaculture/nasac.php)

## NASAC DUES

### THE FOLLOWING STATES HAVE PAID THEIR MEMBERSHIP DUES:

#### Executive Membership Dues:

California, Virginia, North Carolina, Pennsylvania, New Jersey(2), Mississippi, Florida, Colorado

#### Associate Membership Dues:

Michigan State, Catfish Farmers of America, Catfish Institute, Hawaii, NAA, Arkansas

**Don't forget to pay your NASAC dues for the upcoming fiscal year. Membership in NASAC is important. The stronger our association is the louder our voice will be heard when testifying or commenting on aquaculture issues. Dues are good from July 1, 2006 through June 30, 2007. A form for membership is included with this newsletter.**

If you have questions concerning dues contact Karl Roscher, Maryland Department of Agriculture, 50 Harry S Truman Parkway, Annapolis, MD 21401, 410-841-5724, or email [roschekr@mda.state.md.us](mailto:roschekr@mda.state.md.us)

### 2006-2007 NASAC OFFICERS AND BOARD MEMBERS

**PRESIDENT:** Jimmy Carlisle, AL  
**VICE PRES:** Bart Hawcroft, MO  
**Sec/treas:** Karl Roscher, MD

**NORTHEAST BOARD MEMBERS**  
 Linda O'Dierno, NJ

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***THE NEXT ISSUE OF RAMBLINGS WILL BE OUT IN JULY***

NATIONAL ASSOCIATION OF  
STATE AQUACULTURE COORDINATORS  
(NASAC)

c/o Karl Roscher  
Maryland Department of Agriculture  
50 Harry S Truman Parkway  
Annapolis, MD 21401

**INVOICE/MEMBERSHIP FORM  
DUES 2006/2007**

(Please print or type)

NAME \_\_\_\_\_

TITLE \_\_\_\_\_

Agency/Institution \_\_\_\_\_

Address \_\_\_\_\_

City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_

Business phone \_\_\_\_\_

FAX number \_\_\_\_\_

E-Mail Address \_\_\_\_\_

Type of Membership (check one)	Total
<input type="checkbox"/> Executive Member \$100 (State, Province, Territory Coordinators)	_____
<input type="checkbox"/> Associate Member \$ 50 (Industry, Federal agencies, others)	_____

**NASAC's Federal Employer Identification Number: 54-1589538**

Please remit annual membership dues for **fiscal year July 1, 2006 through June 30, 2007**.  
Please remit payment by the end of the first quarter, September 30, 2006. **MAKE CHECKS**  
payable to NASAC and remit to the above address.

If you have any questions, please contact: Karl Roscher  
(410) 841-5724  
(410) 841-5970 FAX  
[roschekr@mda.state.md.us](mailto:roschekr@mda.state.md.us)