

CONFERENCE INFORMATION

The Virginia Aquaculture Conference will provide an opportunity to learn about current and upcoming issues, explore new developments in culture technology, and interact with others with similar interests.

Gala Aquaculture Reception

Friday, November 13, 7:00 - 9:00 p.m.

Join us to taste the variety of Virginia cultured products. Sample hard clams, oysters, mountain trout, cobia, catfish, tilapia, hybrid striped bass, and freshwater prawns—all grown in Virginia! Attendance is included in your registration fee.

Conference Lodging

A block of rooms at the Lexington Hotel, George Washington Inn & Conference Center is being offered to conference participants at a rate of \$79.00 per night (plus tax). Call 757-220-1410 for reservations and mention that you are with the Virginia Aquaculture Conference. The conference rate will be honored three days before and three days after the meeting, so plan on staying to see all of Williamsburg.

Conference Organizers

Virginia Sea Grant • Virginia Department of Agriculture and Consumer Services • Virginia Farm Bureau Federation • Virginia Aquaculture Association • Virginia Institute of Marine Science/College of William and Mary • Virginia Tech, Virginia State University • Cherrystone Aqua Farms

Registration

Registration for the conference is \$75.00 on or before October 23 and \$95.00 from October 24 to November 13. Online registration will be available until November 4. After November 4, registration will be at the door. Please register online by visiting www.vaaquacultureconference.com. If you are unable to register online, please contact William & Mary Conference Services at wmconf@wm.edu or 800-249-0179.



Sea Grant Communications
Virginia Institute of Marine Science
PO Box 1346
Gloucester Point, VA 23062

Address Service Requested

virginia AQUACULTURE conference



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November 13-14, 2009
Lexington Hotel
George Washington Inn & Conference Center
500 Merrimac Trail
Williamsburg, VA 23185

www.vaaquacultureconference.com

AGENDA

Friday, November 13

12:00 to 9:00 p.m.

12:00 - 6:00 p.m. • Registration

1:00 - 4:30 p.m. • Virginia Water Harvest: Water to Table Marketing

- **What a Supermarket Chain Wants** - Hugh Davidson, Ukrop's Super Markets, Richmond, VA
- **Using Virginia Seafood Products: What a Restaurant Wants** - Chef David Everett, Blue Talon Bistro, Williamsburg, VA
- **Water to Table: A Harvester's Perspective** - Paige Hogge, Buster's Seafood, Urbanna, VA
- **Water to Table: A Farmer's Market Manager's Perspective** - Libbey Oliver, Williamsburg Farmer's Market
- **Water to Table: Live Marketing Options** - Dan Kauffman, Virginia Tech, Virginia Seafood Agricultural Research and Extension Center (VSAREC)
- **Water to Table: Community Supported Fisheries (CSF)** - Leanne DuBois, Virginia Department of Agriculture and Consumer Services (VDACS)
- **Water to Table: Available Support Services** - Leanne DuBois, VDACS, and Joe Cardwell, Virginia Marine Products Board

5:00 - 6:30 p.m. • Concurrent Sessions

- Virginia Aquaculture Association Annual Membership Meeting
- East Coast Shellfish Growers Association Annual Membership Meeting

7:00 - 9:00 p.m. • Gala Aquaculture Reception

Saturday, November 14

8:00 to 5:00 p.m.

8:00 AM - 12:00 p.m. • Registration

9:00 - 9:15 a.m. • Opening Remarks and Welcome - Troy Hartley, Director, Virginia Sea Grant Program

9:15 - 9:45 a.m. • Aquaculture at the National Level - Michael Rubino, Director, NOAA Aquaculture Program

9:45 - 10:30 a.m. • Aquaculture Sustainability: What Does it Mean at the Farm Level? - John Hargreaves, Aquaculture Assessments, LLC, Baton Rouge, LA

10:30 - 11:00 a.m. • Break

11:00 - 11:45 a.m. • Why Have Insurance for Aquaculture? - Leon Geyer, Virginia Tech, Agricultural and Applied Economics

11:45 a.m. - 12:15 p.m. • Where We're Going and What We're Growing - Herman Ellison, Director, Virginia Agricultural Statistics Service, USDA and Thomas Murray, Leader, Virginia Sea Grant Marine Extension Program

12:15 - 1:15 p.m. • Lunch

1:15 - 5:00 p.m. • Concurrent Sessions

Saltwater Session

- **Ocean Acidification and Shellfish or "Death By Dissolution"** - Mark Green, St. Joseph's College, Standish, ME
- **The Potential and Challenges of Water Quality Credits for Oyster Aquaculture** - Kurt Stephenson, Virginia Tech, Agricultural and Applied Economics
- **Break (~2:45)**
- **Managing Use Conflict: Land Use Policy Considerations and Aquaculture** - Lewie Lawrence, Director of Regional Planning, Middle Peninsula Planning District Commission, Saluda, VA

- **East Coast Shellfish Culture: Status and Trends** - Robert Rheault, Executive Director, East Coast Shellfish Growers Association, Narragansett, RI
- **Florida Clam Culture: Methods, Status, Direction** - Leslie Sturmer, University of Florida, Shellfish Aquaculture Extension Program
- **Regional BMP Development Efforts** - Gef Flimlin, Rutgers Cooperative Extension, Toms River, NJ, and Sandy Macfarlane, Coastal Resource Specialist, Orleans, MA

Freshwater Session

- **Product Forms and Marketing Regulations** - Courtney Rheinhart, Food Safety Specialist, VDACS
- **Marketing: Trends and Niches** - Matt Parker, Aquaculture Business Specialist, North Carolina Department of Agriculture and Consumer Services
- **Virginia Aquaculture Panel Discussion**
 - * Spencer Neale - Senior Assistant Director, Commodity Marketing, Virginia Farm Bureau Federation
 - * Robins Buck - Project Manager for Agribusiness Development Services, State Aquaculture Coordinator, VDACS
 - * Lynn Blackwood - Chairman, Virginia Aquafarmers Network
- **Good Aquaculture Practices** - Michael Schwarz, Virginia Tech, VSAREC
- **Break (~2:45)**
- **Aquaculture Information and Support Resources** - Brian Nerrie, Aquaculture Extension Specialist, Virginia State University
- **Review of Aquaculture Regulatory Agencies** - Robins Buck, Project Manager for Agribusiness Development Services, State Aquaculture Coordinator, VDACS
- **Start-up Bloopers and Blunders** - Jesse Chappell, Aquaculture Extension Specialist, Auburn University

5:00 p.m. • Conference Adjourns