



MoAA News

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Osage Catfisheries loses its founder

Jim Kahrs passed away Sunday, September 3, 2006. Jim established Osage Catfisheries in 1953, becoming the first private warm-water fish hatchery in Missouri to produce channel catfish for commercial purposes. Through diversification with a large number of other special species, OCI has become the Midwest's oldest and largest multi-species hatchery and is recognized as a leader in international aquaculture.

Jim and his family also built and have operated Sycamore Creek Golf Club since 1995. A successful 18-hole golf course, Jim was very proud to host the annual Catfish Classic at his own facility.

Jim was widely recognized throughout the world in the field of aquaculture as a pioneer, a one of a kind individual. He was awarded many honors in his life including, Catfish Farmers of America, Catfish Farmer of the Year in 1982, American Fisheries Society, inducted into the Fish Hatchery Hall of Fame in 1999, the National Aquaculture Association and the Joe McCraran Award for Distinguished Lifetime Contributions of Aquaculture in 2000.

Visitation was held from 5-7 p.m., at the Hedges Funeral Home, Hwy 42, on Wednesday evening, September 6. Services were held at 10 a.m., Thursday, September 7, at Harper Chapel Methodist Church, with a reception held afterwards at Sycamore Creek Golf Club. In lieu of flowers, the family is requesting donations to the Harper Chapel Scholarship Fund in memory of James W. Kahrs.

Additional information is at www.lakesunleader.com/articles/2006/09/06/obituaries/18.prt.

St. Louis Zoo developing a use for Asian carp

A team of researchers is working towards using Asian carp as feed for animals at the St. Louis Zoo. The full story is at www.washingtonpost.com/wp-dyn/content/article/2006/09/19/AR2006091900566.html.

Ellen Dierenfeld, staff nutritionist at the zoo, hopes to begin a pilot feeding study with penguins, sea lions and pelicans by next spring. Other zoos may also participate, she said, and vitamins and mineral supplements could be added to the carp cake developed by University of Missouri-Columbia food scientist Andrew Clarke. The St. Louis zoo, one of the nation's largest, annually buys more than 60 tons of fish for feed mostly species such as mackerel, herring and capelin. Prices range from 30 cents to 70 cents per pound, and zoo officials believe they could save money by feeding the carp to animals. Dierenfeld believes up to 25 percent of the fish feed could be replaced with carp. "This would help reduce pressures on marine fisheries and help solve the Asian carp problem," she said.

MoAA winter meeting to be in Illinois

Fish farmers from Missouri will gather with producers from Illinois, Indiana, and Kentucky for their winter meeting. The 2007 American Heartland Aquaculture Conference will be Friday and Saturday, January 19-20 at Rend Lake Resort and Conference Center near Whittington, Illinois. Information on the facility is available on the Rend Lake web site at <http://rendlakeresort.net>. Friday will consist of tours and state association meetings. Twelve presentations on a variety of subjects are currently scheduled for Saturday. Those wishing to exhibit should contact Paul Hitchens at hitchens@siu.edu. The cost of exhibiting is \$250.00 and includes one registration. Registration for the event is \$55.00 for state association members and \$65.00 for non-members. The cost for hotel rooms or cabins is \$60.00. A registration form and conference details will be in the next newsletter.

USFWS proposes “injurious” listing for silver and largescale silver carps

The U.S. Fish and Wildlife Service has proposed to add all forms (diploid and triploid) of live silver carp (*Hypophthalmichthys molitrix*) and largescale silver carp (*Hypophthalmichthys harmandi*) to the list of “injurious” animals under the Lacey Act. This listing will prohibit the importation and interstate transportation of any live animal, gamete, viable egg, or hybrid of the silver carp and largescale silver carp, without a permit in limited circumstances. The Service feels this action is necessary to prevent the establishment of additional silver carp and largescale silver carp populations in the United States. The complete rule and environmental assessments for each species are available at www.fws.gov/contaminants/Issues/InvasiveSpecies.cfm. Details on submitting comments are included in the proposed rule. Comments may be submitted by mail, e-mail, or fax but must be submitted on or before November 6, 2006.

NAA expanding communication efforts

In an effort to better inform stakeholders of issues and activities impacting the US aquaculture industry, the National Aquaculture Association is expanding its communications to include e-mail notices to members and non-members, and anyone interested in receiving the *NAA Industry Updates* and *NAA Industry Alerts*. These timely mailings will provide information that will be reflected on the NAA website regarding such topics as regulatory and government affairs, aquatic animal health, environmental issues, consumer concerns, new technology, and upcoming meetings. E-mail communications from the NAA will include the capability for recipients to unsubscribe to these notices if they do not wish to receive the e-mail communications.

MoAA education grant awarded to Spokane school

MoAA awarded Spokane Middle School a \$500.00 grant to incorporate aquaculture in its curriculum. Science teachers Chris Peterson and Linda Spector requested the grant to set up a small recirculating system in the classroom. Their 7th and 8th grade students will be challenged to apply their math and chemistry knowledge to raise sunfish in the system.



The Missouri Aquaculture Directory has been updated. The 37 page document is available online as a PDF at www.moaa.pond.org/members/moaadirectory.htm. It is on its way to the printer and should be available soon. To reserve a printed copy, contact Bart at 866-466-8283 or bart.hawcroft@mda.mo.gov.

Bluegill being used to monitor public water supplies

Several cities like New York, San Francisco, and Washington DC have begun using bluegill to safeguard their water supplies. This is a portion of a story available at www.innovations.harvard.edu/news/14339.html.

A new water-quality monitoring system automatically analyzes the behavior of eight to 12 bluegill fish in a tank at the San Francisco Public Utilities Commission's water-treatment plant in Millbrae. If the computers sense that the fish are upset by something in the water, "the system immediately triggers water samples to be taken, and the staff are alerted by pager and e-mail," said commission spokesman Tony Winnicker.

The new system, said Jeff Goodrich, Intelligent Automation's president, is best able to detect nonbiological threats such as pesticides, mercury, cyanide, heavy metals, fuel spills and phosphates. "The Army tested this system against 27 toxicants, and it spotted them all," said Bill Lawler, co-founder of the company.

Regarding the commission's bluegill system, Winnicker said, "We appreciate that there's an irony to this, that the oldest 'technology' in the world -- life -- is now being combined with high technology to keep the water supply of the region safe. We want to use what works, and if we have to become fishkeepers to do that, then we will.

USDA issues Guide Sheet for SVC-susceptible fish imports

After September 30, 2006, USDA will require a permit, health certificate, and port inspection for each shipment of SVC-susceptible species that are imported. A guide sheet at www.aphis.usda.gov/vs/ncie/usda_guide_finfish_imports.html has been prepared by USDA to help importers through the process. The September MoAA newsletter has details on where to find the complete regulation and how to submit comments.

Live finfish of most species may be imported into the United States without import requirements from USDA. However, 8 species of fish that are susceptible to the disease Spring viremia of carp (SVC) have recently come under USDA oversight. These species are: common carp, including koi carp (*Cyprinus carpio*), goldfish (*Carassius auratus*), grass carp (*Ctenopharyngodon idellus*), silver carp (*Hypophthalmichthys molitrix*), bighead carp (*Aristichthys nobilis*), Crucian carp (*Carassius carassius*), tench (*Tinca tinca*), and sheatfish (*Silurus glanis*).

Live fish of these species may continue to be imported, provided they are accompanied by a USDA import permit and a veterinary health certificate issued by a full-time veterinary officer or Competent Authority of the National Government of the exporting country. A USDA import permit (form VS-135) must be used to import the live SVC-susceptible fish listed above. Once the application is completed, it may be faxed to the number on the application. Importers should allow 5-10 business days for processing.

In addition to these document requirements, the 8 species of SVC-susceptible fish included in the regulations must enter the US through a list of designated ports where USDA Veterinary Services personnel are available to process the shipments. Importers of live fish from these 8 species must notify the VS Port Veterinarian 72 hours in advance of the expected arrival of shipments to be sure that clearance procedures are expedited in a timely manner.

North Carolina offers Fish Health Management course

North Carolina State University is offering training in fish health management October 12-14, 2006 at the North Carolina State College of Veterinary Medicine in Raleigh, North Carolina. The course is open to veterinarians and non-veterinarians alike and will cover water quality, recirculating aquatic systems, diagnostic techniques, environmental diseases, infectious diseases, neoplasia, therapeutics, anesthesia, and analgesia. A surgery demonstration will also be part of the course.

Tuition for this course is \$295.00 before October 1, 2006, and \$325.00 after that (\$150.00/\$180.00 for graduate students). The cost includes all lectures and labs, a proceedings manual, and all meals. A refund less a 25% administrative fee will be granted for notices in writing, either by mail, fax or e-mail, by October 11, 2006. Complete details are at www.cvm.ncsu.edu/conted/fish/index.htm.

Asian carp are big business for Illinois company

The complete story is at www.forbes.com/global/2006/0918/087_print.html.

Michael Schafer, 50, owns Schafer Fisheries in Thomson, Illinois, a Mississippi River town 150 miles west of Chicago. As Illinois waters became clogged with the invasive Asian carp, Schafer saw opportunity where others saw environmental disaster. He has staked his company's future on the fish, selling 2 million pounds of it last year to 20 markets across the U.S. The fish made up a quarter of Schafer's \$4 million in 2005 revenue; carp should contribute 40% of \$7 million in sales this year. A \$1 million freezer can flash freeze gutted carp for shipping in nine minutes. Getting more fish isn't a problem, so Schafer searches the world for new places and ways to move carp. By 2009 he hopes to be shipping 10 million pounds of the fish a year.

The popularity of carp in China has led to overfishing and a dwindling supply. Steven McNitt, Schafer's head of sales, figured the natural arena for the fish would be in Asian markets. So in 2002 McNitt flew to Los Angeles, grabbed a phone book and started canvassing fish stalls. He soon landed his first order: 125 60-pound cases a week. "That account is still with us," McNitt beams. He then got together enough carp orders to fill one of Schafer's refrigerated semitrucks. Soon a full truck headed west every two weeks. Now Schafer sends one semi load a week to the West Coast, with customers from L.A. up to Vancouver. The company has added customers in New York, Chicago and Toronto and owns nine refrigerated 18-wheelers. Shipping to Los Angeles costs ten cents a pound.

On a big morning, commercial fisherman, Orion Briney, can snare 15,000 pounds, good for a payday of \$2,700 at the 18 cents a pound Schafer gives him. Schafer sells the carp filleted for 85 cents or so a pound or, in most cases, simply gutted with the head still attached for 55 cents a pound.

Asian buyers sometimes want the fish with the head intact for traditional soup recipes. Another way to clean up is to grind the bones, scales and guts into a mush that can be sold in 55-gallon drums for \$178 as organic fertilizer. Last year Schafer sold 100,000 gallons of the fertilizer to farmers from Idaho to Florida.

Schafer is jockeying for a \$750,000 grant from the state of Illinois to buy a machine to chop, form and precook carp patties that can be fried up in state prisons and institutions. "Everyone is looking for cheap protein," Schafer says. McNitt recently returned from China, where he met with fish buyers. He is holding out for 50 cents a pound for whole fish, just enough to cover his considerable transportation costs. He is also trying to sell fish skin, which contains collagen, to cosmetics makers.

Competition is nibbling. James L. Sneed, 61, a retired computer engineer, heads a group of investors spending \$10 million to build a 100-foot carp barge. It will house a gutting and packaging plant and several teams of fishermen, while trawling the Illinois, Mississippi, Ohio and Missouri rivers. Sneed aims to harvest 30 million pounds of carp a year. He won't confront any limits from the authorities. Says DNR biologist Wayne Herndon: "Our goal: reduce the population to zero."

MDC auction set for October 21

The Missouri Department of Conservation will have a public auction of surplus property October 21, 2006 at the Salem Maintenance Center. The facility is at the junction of Highways 32 and 72 in Salem. The sale will be at 10:00 a.m. and the gates will open at 7:00 a.m. Items can also be viewed on October 20 from 8:00 a.m. to 5:00 p.m. The list of items that will be auctioned is available at <http://mdc.mo.gov/about/sale/salem.htm>. The phone number at the Salem Maintenance Center is 573-729-3182.

"The State of World Aquaculture 2006" prepared by the Food and Agriculture Organization of the United Nations (FAO) states that today 43% (or 45.5 million tonnes) of fish eaten worldwide comes from aquaculture compared to 9% in 1980. The report is at www.fao.org/newsroom/en/news/2006/1000383/index.html.

Upcoming Events

October 5

Aquaculture/Fisheries Field Day
University of Arkansas at Pine Bluff
www.uaex.edu/aqfi/news/events/fieldday/Flyer.pdf
or 870-575-8138

October 24

NCRAC Board of Directors Semi-Annual Meeting
Chicago, IL

November 1

MACC meeting
Runge Nature Center
Jefferson City, MO

December 1-2

Livestock Symposium
Kirksville Middle School
Kirksville, MO
<http://missourilivestock.com/>

December 8-9

US Freshwater Prawn & Shrimp Growers
Association
Radisson Hotel at Opryland
Nashville, TN
usprawn growers@yahoo.com or
662-390-3528

December 10-12

Governor's Conference on Agriculture
Tan-Tar-A Resort
Osage Beach, MO

January 19-20

American Heartland Aquaculture Conference
Rend Lake Resort
Whittington, IL

January 26-28

Arkansas Aquaculture 2006
Hot Springs, AR
501-673-4059

January 31 – February 2

2007 Missouri Natural Resources Conference
Tan-Tar-A Resort
Osage Beach, MO
www.mnrc.org/index.html

February 5-7

Mid-Continent Meeting
Overland Park, KS
http://kdwp.state.ks.us/news/fishing/2007_mid_continent_fish_culture_workshop

February 8

Arkansas Bait and Ornamental Fish Producers
Lonoke Community Center
Lonoke, AR
501-676-3124

February 15-17

Fish Farming Trade Show
Perdido Beach Resort
Orange Beach, AL
601-714-5327

February 26 - March 2

Aquaculture America 2007
San Antonio, TX
www.was.org/main/default.asp