



# MoAA News

Linking the Missouri Aquaculture Community

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## Aquaculture business for sale

Our business is the production and marketing of live fish, specializing in recreational pond and lake stocking. This fully functional turnkey fish farming operation comes complete with an established retail distribution business that markets, sells, and transports fish directly to the customer. We are uniquely located in the heart of Missouri's beautiful Ozarks. Price includes: 52 acres; 25 production ponds; 2 wells; 10,000 square feet of buildings including a state-of-the-art fish holding/shipping facility built in 2002; office furnishings with computer; workshop with tools; 30 fish holding tanks; all necessary fish hatching, seining, grading, handling and production equipment; 2 tractors; mowers; trailers; pumps; pond aerators; 5 trucks; and 2 gooseneck trailers equipped with insulated fiberglass and/or aluminum live fish haul tanks and aeration systems. Average gross sales over the last six years were \$385,187.00. Health issues prompting sale. Priced to sell at \$785,000.00. For more details go to <http://www.stjamesmorealty.com/> or contact United Country Maramec Realty, St. James, Missouri at 1-800-424-0997.

## Crystal Lake Fisheries hosts MoAA gathering

Crystal Lake Fisheries in Ava, Missouri hosted the summer MoAA business meeting and social Friday, July 13<sup>th</sup>. The gathering began with a MoAA Board meeting for most adults while the children made good use of the sunny weather and pool during this time. Following the meeting, the group enjoyed a great lunch served on the lawn. (Thanks Diane and Vanessa for preparing it!) It was a beautiful day and the shady location in front of the spring was a perfect spot to sit. After lunch, Marvin toured the group around the facility and answered questions on trout production and how their operation has changed over the years. It was a real treat to see Crystal Lake Fisheries and enjoy the Emerson's fine hospitality. Those who didn't make it to the event can learn more about the business at [www.crystallakefisheries.com](http://www.crystallakefisheries.com).



A view of some of the people who gathered for lunch in front of the spring at Crystal Lake Fisheries July 13<sup>th</sup>.

## VHS Surveillance Funding Denied by OMB

This is a July 13 Action Alert from the National Aquaculture Association. The table below has been added to make it easier to contact Congressional members.

In order to address concerns about the spread of Viral Hemorrhagic Septicemia (VHS) from wild fish populations in the Great Lakes to aquaculture farms around the country, the United States Department of Agriculture (USDA) Animal and Plant Health Inspection Service (APHIS) had requested emergency funding. NAA learned this week that this request was denied by the Office of Management and Budget (OMB).

This funding was intended primarily for cooperative agreements with State agencies to conduct surveillance in order to determine the geographic and species distribution of the disease. Additionally, some funding would have been directed toward an education campaign focused on recreational activities which might spread the disease and on compliance of the current Federal Order.

On Thursday, July 12, Dr. Randy MacMillan, president of NAA, met with Under Secretary Bruce Knight to discuss VHS and the need for surveillance and to ask that USDA resubmit their request for funding. NAA staff has scheduled appointments with APHIS staff and will monitor the issue closely.

Immediate action is needed by industry! Please write Under Secretary Bruce Knight today, expressing your concern about VHS and the need for surveillance and request his assistance in obtaining the necessary funding.

It is also very important to copy (with the cc being noted on the letter) Dr. John Clifford, Deputy Administrator for USDA-APHIS-Veterinary Services, and your Congressional representatives. Addresses for Knight and Clifford are listed below. If you have trouble obtaining addresses for your Congressional members, please contact the NAA office for assistance.

Bruce Knight  
Under Secretary, Marketing and Regulatory Programs  
1400 Independence Avenue, SW  
228-W Whitten Building  
Washington, DC 20250

Dr. John R. Clifford  
Deputy Administrator, Veterinary Services  
1400 Independence Avenue, SW  
Room 317-E, Jaime L. Whitten Federal Building  
Washington, DC 20250

<b>Member Name (and link to website)</b>	<b>DC Phone</b>	<b>DC FAX</b>	<b>Email</b>
<a href="#">Senator Kit Bond</a> R	202-224-5721	202-224-8149	<a href="http://bond.senate.gov/contact/contactme.cfm">http://bond.senate.gov/contact/contactme.cfm</a>
<a href="#">Senator Claire McCaskill</a> D	202-224-6154	202-228-6326	<a href="http://mccaskill.senate.gov/contact.cfm">http://mccaskill.senate.gov/contact.cfm</a>
<a href="#">Representative William Lacy (Bill) Clay, Jr.</a> D - 01	202-225-2406	202-226-3717	<a href="http://lacyclay.house.gov/contact.htm">http://lacyclay.house.gov/contact.htm</a>
<a href="#">Representative Todd Akin</a> R - 02	202-225-2561	202-225-2563	<a href="http://www.house.gov/akin/emailtodd.html">http://www.house.gov/akin/emailtodd.html</a>
<a href="#">Representative Russ Carnahan</a> D - 03	202-225-2671	202-225-7452	<a href="http://carnahan.house.gov/contact.shtml">http://carnahan.house.gov/contact.shtml</a>
<a href="#">Representative Ike Skelton</a> D - 04	202-225-2876	202-225-2695	<a href="http://www.house.gov/skelton/zipauth.htm">http://www.house.gov/skelton/zipauth.htm</a>
<a href="#">Representative Emanuel Cleaver, II</a> D - 05	202-225-4535	202-225-4403	<a href="http://www.house.gov/cleaver/IMA/issue.htm">http://www.house.gov/cleaver/IMA/issue.htm</a>
<a href="#">Representative Samuel B. Graves</a> R - 06	202-225-7041	202-225-8221	<a href="http://www.house.gov/graves/contact.shtml">http://www.house.gov/graves/contact.shtml</a>
<a href="#">Representative Roy Blunt</a> R - 07	202-225-6536	202-225-5604	<a href="http://www.blunt.house.gov/Contact.aspx">http://www.blunt.house.gov/Contact.aspx</a>
<a href="#">Representative Jo Ann Emerson</a> R - 08	202-225-4404	202-226-0326	<a href="http://www.house.gov/emerson/contact/">http://www.house.gov/emerson/contact/</a>
<a href="#">Representative Kenny C. Hulshof</a> R - 09	202-225-2956	202-225-5712	<a href="http://hulshof.house.gov/Contact.aspx">http://hulshof.house.gov/Contact.aspx</a>

## Meeting planned to explore certifying Missouri fish farms

A meeting has been scheduled for Tuesday, August 21 10:00 – noon at the Department of Agriculture to discuss developing a fish certification program for Missouri. We likely will follow the standards adopted by Arkansas for the “Certification of Commercial Bait and Ornamental Fish”. In 2005, the Arkansas bait producers worked with the state to develop the voluntary inspection program to distinguish their product from wild fish. Currently, over 95% of all bait and ornamental acreage in Arkansas is being inspected semi-annually. The inspections cover disease, aquatic nuisance species, and biosecurity. The Missouri program would cover the same points since viruses like spring viremia of carp (SVC) and viral hemorrhagic septicemia (VHS) and aquatic nuisance species (ANS) like zebra mussels and New Zealand mud snails are real concerns here.

We would like the group that develops the certification program be as inclusive as possible and hope you will consider helping us with this project. Please contact Bart Hawcroft at the Missouri Department of Agriculture at 866-466-8283 or [bart.hawcroft@mda.mo.gov](mailto:bart.hawcroft@mda.mo.gov).

## Silver carp transport restricted

This is the entirety of a July 13 article by Jena Anderson with the Columbia Missourian. It can be found online at <http://www.columbiamissourian.com/stories/2007/07/13/new-restrictions-placed-transportation-silver-carp/>.

Importing live silver carp into the United States or transporting the invasive species across state lines will be illegal later this summer. The rule, to take effect Aug. 9, was listed in the Federal Register by the U.S. Fisheries and Wildlife Service on Tuesday as an attempt to control the spread of the dangerous and ecologically damaging species into other waters. “The ban on silver carp is needed to slow their spread and protect native aquatic species,” said H. Dale Hall, U.S. Fisheries and Wildlife Service director.

Silver carp were rare in the Missouri River until 2000 but by 2007 had exploded in population, said Duane Chapman, a research fish biologist with the Columbia Environmental Research Center. He urges local fisherman to be aware of how the new rule could affect them. “If you fish with live bait or catch your own, it’s always a good idea to only use those fish in the same body of water in which you caught them,” Chapman said. “If you accidentally or intentionally get silver carp in your bait bucket and transfer it across state lines, you would be violating a federal law.”

Chapman does not think the ban will have any impact on the aquaculture industry, however. Silver carp became a part of the aquaculture industry in the early 1970s when they were brought into the United States as a way to control algae in fishery production ponds and sewage lagoons. “There hasn’t been a silver carp in United States aquaculture for 20 years,” Chapman said. “The economic impact of this particular listing will be zero.”

Bart Hawcroft, an aquaculture specialist with the Missouri Department of Agriculture, supports that notion. “In terms of silver carp we have no one raising them in Missouri,” Hawcroft said. “The impact will be minimal.”

While this ban only applies to silver carp and largescale silver carp, a faster growing, more temperature tolerant carp that has not yet been introduced to the United States, the question of whether the ban should include other species, such as bighead and black carp, has been debated since it was petitioned by members of Congress representing the Great Lakes in October 2002. “Listing bighead carp has been very controversial because there are people who make money using the live fish transport, and they don’t want to see that particular source of income disappear,” Chapman said. “The debate has been going on for a very long time.”

Paula Moore, a staff biologist at Jones and Eaker Farms in Neelyville and a member of the Asian Carp Working Group, is among the opposition. “They will try to make it inclusive. We’re doing our very best to make them look at it by species,” Moore said.

The new listing will not affect local experimentation with silver carp as food for zoo animals and pets, as those silver carp are not transported live, Chapman said.

## SVC discovered in upper Mississippi River

Spring viremia of carp, a virus that affects many species of carp, has been discovered in the Mississippi River near Dresbach, Minn., the U.S. Fish and Wildlife Service reports. Baitfish species such as shiners and fathead minnows are also believed to be susceptible to this virus, and northern pike have been experimentally infected with it in the laboratory.

Late in the week of May 7, the Fish and Wildlife Service's La Crosse, Wis., Fish Health Center received reports of a carp kill in Pool 8 of the Upper Mississippi River, below Lock and Dam 7 in Dresbach. Service biologists were not able to sample fish immediately because recovery operations were underway following a fatal boating accident.

On May 24, Service biologists from the La Crosse Fishery Resources Office and La Crosse Fish Health Center returned to the area and began electroshocking to collect fish for health screening. By June 8, one of the pooled samples had tested positive for the spring viremia of carp virus, or SVCV.

Since the pathogen that causes SVCV is a reportable pathogen as designated by the OIE, the World Organization for Animal Health, samples were sent to the U.S. Department of Agriculture Animal and Plant Health Inspection Service lab in Ames, Iowa, for confirmation. On June 28, APHIS informed the La Crosse Fish Health Center that it had confirmed SVCV.

SVCV is not transmitted to humans and poses no human health risk. This is the first case of this virus discovered in the Upper Mississippi River. Fish and Wildlife Service biologists collected fish from both Minnesota and Wisconsin waters below Lock and Dam 7.

The entire press release is at <http://www.fws.gov/midwest/News/Release07-68.html>.

## Trade Deficit in Food Safety report released



Remedying serious problems with imported food safety will require significant reforms to trade policy as well as improvements in domestic laws, according to a report released by Public Citizen's Global Trade Watch division.

The report, *Trade Deficit in Food Safety; Proposed NAFTA Expansions Replicate Limits on U.S. Food Safety Policy That Are Contributing to Unsafe Food Imports*, documents the connection between trade agreements that limit domestic food safety policies to facilitate trade and the growing safety threat posed by food imports, which have doubled since implementation of the North American Free Trade Agreement (NAFTA) and the World Trade Organization (WTO) agreements. Available projections for the proposed Free Trade Agreements (FTAs) with Peru, Panama, South Korea and Colombia show an increase in food imports, while the deals would also replicate past trade pact limits on safety standards the United States can require for imported food and how much inspection is permitted.

"We face a perverse situation in which Congress is rushing to address serious safety problems with the growing amount of imported food Americans consume while four more NAFTA-style trade deals are pending that will undermine Congress' ability to ensure our safety," said Lori Wallach, director of Public Citizen's Global Trade Watch division. "This is a trade problem that is not just about China, but rather goes to a trade model that prioritizes increasing the volume of traded food over safety."

"NAFTA failed, CAFTA failed, and Peru and Panama – as written – are just more of the same," said Sen. Sherrod Brown (D-Ohio). "With a string of contaminated products from China flooding our markets, ensuring food and product safety standards in trade agreements is not an option; it is an imperative. This report underscores the importance of a new direction for trade policy."

A longer summary and the full report are at <http://www.thefishsite.com/fishnews/4795/the-true-cost-of-food-safety>.

## Fish are exempt from sales tax

Most people involved with the aquaculture industry in Missouri know that fish sold by a farmer are exempt from sales tax because fish are livestock and livestock are exempt. Prior to 1995, sales tax did need to be charged but that changed when Senate Bill 109 was passed and classified fish as livestock. Here are the two regulations that make farm-raised fish exempt:

- 1) RsMo 277.024.2: “For the purposes of construction of any law of this state or any rule or regulation promulgated by any department, board, or commission of this state, aquatic products obtained through aquaculture shall be treated and classified as livestock.”
- 2) RsMo 144.030.2(29): “All livestock sales [are exempt] when either the seller is engaged in the growing, producing or feeding of such livestock, or the seller is engaged in the business of buying and selling, bartering or leasing of such livestock;”

That makes sense to those of us in the fish business; however, auditors sometimes think tax should be charged if the fish are sold for recreational purposes. This is wrong because whether or not tax is charged is based on the seller, not the intended use (#2 above). That said, auditors may think tax should be charged for two reasons: 1) they don't know fish are exempt because they are livestock and 2) they may be working from misinformation.

- 1) The Department of Revenue Frequently Asked Questions <http://dor.mo.gov/tax/business/faq/exempt.htm> states: “Is the sale of animals taxable? The sale of livestock is exempt. Sales of animals or poultry for breeding or feeding purposes, as part of a business enterprise, are not subject to tax. The sale of *animals* for personal enjoyment or use is subject to tax.” This is codified in 12 CSR 10-110.910(3)(J) “Sales of animals for the purchaser's personal enjoyment or use only, are subject to tax. Sales of animals for breeding or feeding purposes as part of a business enterprise are not subject to tax.” The key word in the Frequently Asked Questions is “animals” meaning cats, dogs, etc. Any animals not classified as livestock in 12 CSR 10-110.910 (3)(E) <http://www.sos.mo.gov/adrules/csr/current/12csr/12c10-110.pdf> are subject to taxation.
- 2) There are two examples in 12 CSR 10-110.910 but one is wrong. “A fish farmer purchases fish for use in his aquacultural operation. The purchase of the fish is exempt from tax.” This is the correct example. The wrong one states, “An individual decides to construct and stock a lake on his farm for recreational fishing by his family, neighbors and friends. The purchase of the fish is subject to tax.” Dave Rugen at the Department of Revenue said he is aware of this error and it has been corrected but has not been replaced yet in the published rules.

In conclusion, fish are exempt from sales tax and have been since 1995; however, not everyone understands that. If you ever have trouble with an auditor it need not last long: just show them this article or have them call Bart toll-free (866-466-8283) at the Department of Agriculture and he will discuss it with them.

## NAA testifies on National Offshore Aquaculture Act of 2007

The House Natural Resources Committee, Subcommittee on Fisheries, Wildlife and Oceans held a hearing July 12 on the Offshore Aquaculture Act of 2007 (HR 2010). At the invitation of the committee, National Aquaculture Association (NAA) President Dr. Randy MacMillan, provided testimony and later answered questions from committee members. Also providing testimony were Vice Admiral Conrad C. Lautenbacher, Jr., U.S. Navy Ret., Under Secretary for Oceans and Atmosphere and Administrator National Oceanic and Atmospheric Administration U.S. Department of Commerce; Sue Aspelund, Special Assistant to the Commissioner, Alaska Department of Fish and Game; Tim Eichenberg, Pacific Regional Director of The Ocean Conservancy; and Richard Russell, author of four books, including *Striper Wars: An American Fish Story* and *Eye of the Whale*.

## Great American Seafood Cookoff promotes aquaculture

This is a portion of an article at [http://blog.nola.com/judywalker/2007/08/catch\\_the\\_chefs\\_in\\_action\\_at\\_t.html](http://blog.nola.com/judywalker/2007/08/catch_the_chefs_in_action_at_t.html). For more information on Chef Grandinetti or the August 4-6 event go to <http://www.greatamericaseafoodcookoff.com/>.



Three new things are happening with the 2007 Great American Seafood Cookoff. For starters, you can go see it at the Ernest N. Morial Convention Center.

The public can attend for the first time, and it's three days of competition instead of one.

And on the third day, teams of student chefs will get their gator on. They will compete to see who can cook the best dish of alligator, and samples will be available after the judging.

Begun in 2004, the Great American Seafood Cookoff promotes the use of domestic fish and aquaculture. The first year, the King of American Seafood crown was won by Chef John Besh of Restaurant August, who is this year's master of ceremonies.

"We have a phenomenal lineup of chefs this year," said Ewell Smith, executive director of the Louisiana Seafood Promotion & Marketing Board. "George Stella, who had 'The Low-Carb Chef' on the Food Network for 2 1/2 years, is representing Florida. And the chef for NOAA is the (Los Angeles) Lakers' chef" Jeffrey Mora.

NOAA is the National Oceanic and Atmospheric Administration, an agency of the U.S. Commerce Department and the primary sponsor of the event. Bill Hogarth, director of NOAA's National Marine Fisheries Service, came up with the contest idea. "I thought we need to reach out to consumers," Hogarth said Monday by telephone from Washington, D.C. "It hasn't gone exactly as I wanted, but I think we're getting closer each year. I think it's a great opportunity to highlight seafood and let the American public know how easy it is to cook." Hogarth said this year's inclusion of quick home meals in the competition is where he wants to see the contest go, to show Americans how they can go home after work and make a healthful seafood dinner in 15 or 20 minutes. This part of the contest will be Sunday, when the six chefs who scored highest in Saturday's events prepare recipes designed for home cooks.

At the same time that Americans are eating more seafood, Chinese imports have come to dominate the world's seafood trade. But contaminants have been found in imported seafood, ranging from known carcinogens to residues of drugs not allowed on U.S. fish farms. In response, the U.S. Food and Drug Administration is restricting some types of seafood imports, and questions are being raised about limited inspections and country-of-origin labeling.

Hogarth said his agency is set to unveil a new "fish watch" Web site, where consumers can go for specific information on all types of fish. It will be updated regularly with news. "We import a lot of seafood, and we want consumers to know some things we do as far as inspections and what we do overseas," Hogarth said.

A panel of judges will evaluate the elaborate dishes made by all the chefs during the first day of competition, and from these select the six finalists. Going in, every contestant will have an idea of what simpler dish he would prepare on the second day, should he make it to that level. So, Smith said, there will be a mystery component added to the mix that day, which may call for some recipe adjustment. There also will be a mystery element in the alligator cookoff on the third day, when student chefs will be assigned specific ingredients at the start of their competition.

But there will be an interactive component for consumers after the fact. Smith said after the recipes are posted on the Internet, consumers will be able to judge for themselves, and cast their own ballots for a People's Choice Award.



Chef Timothy Grandinetti from St. Louis represented Missouri in the Great American Seafood Cookoff in 2006. He prepared dishes with Warnol Valley Lakes catfish and Osage Catfisheries paddlefish caviar. He will represent the state in New Orleans again this year during the August 4-6 event.

## 2007 National Marine Aquaculture Summit held

On June 26-27, Commerce Secretary Gutierrez convened seafood industry leaders in Washington, D.C., to heighten awareness about offshore aquaculture legislation. The bill, HR2010 in the House and S1609 in the Senate, will give NOAA authority to regulate and monitor aquaculture growth into federal waters off U.S. coasts. Summit participants overwhelmingly sent a message to Congress that industry is poised and ready to develop a new, ecologically responsible offshore aquaculture industry. The new industry would create jobs and revenue for coastal communities and provide American consumers with more homegrown seafood choices.

A number of economic drivers prompted the Administration to develop and propose the legislation, including a desire to increase domestic production to close the \$8 billion seafood trade deficit, and to give American seafood farmers and investors greater opportunity to participate in the \$70 billion global industry. U.S. aquaculture accounts for only about 1.5 percent of global aquaculture production.

During the summit, seafood industry leaders provided a wealth of information that will help guide Congressional discussion about the legislation. Summit participants agreed that the legislation should provide for the development of an environmentally responsible and sustainable aquaculture industry, while also providing the framework for regulatory certainty that will aid development and growth of new business.

Transcripts of speeches and biographies of panelists are available on the Aquaculture 2007 Summit web site <http://aquaculture2007.noaa.gov/>.

## US Fish and Wildlife lists silver carp as injurious

In October 2002, the U.S. Fish and Wildlife Service received a petition signed by 25 members of Congress representing the Great Lakes region to add silver, bighead, and black carp to the list of injurious wildlife under the Lacey Act (18 U.S.C. 42). A follow-up letter to the original petition had seven additional Legislator signatures that supported the petition.

The Service published a Federal Register notice of inquiry on silver carp (68 FR 43482-43483, July 23, 2003), and provided a 60-day public comment period. They received 31 comments in total, but 12 of these did not address the issues raised in the notice of inquiry. The Service considered the information provided in the 19 relevant comments. Most of the comments supported the addition of silver carp to the list of injurious wildlife, but provided no additional information. One commenter noted that silver carp have no commercial value, but was concerned that listing would hinder control and management. One commenter asked the Service to delay listing until a risk assessment could be completed. Biological synopses and risk assessments were completed for silver and largescale silver carp.

A proposed rule to add all forms of live silver and largescale silver carp to the list of injurious fishes under the Lacey Act was published on September 5, 2006 (71 FR 52305); the comment period on the proposed rule closed on November 6, 2006. The Service received 97 comments on the proposed rule. In total, the Service received 116 pertinent letters during the public comment periods. Most of the 116 letters received urged the Service to list silver and largescale silver carp as injurious wildlife, but provided no additional information.

July 10, 2007, the U.S. Fish and Wildlife Service added all forms of live silver carp (*Hypophthalmichthys molitrix*) and all forms of live largescale silver carp (*Hypophthalmichthys harmandi*) to the list of injurious fish, mollusks, and crustaceans under the Lacey Act. This rule is effective August 9, 2007.

## Attorney General warns of scam aimed at farmers

This scam was not successful that we know of because this is not the way the hay industry generally works. It is included here since a similar scheme could be tried on those listed in the aquaculture directory. The press release is available at [http://ago.mo.gov/newsreleases/2007/Consumer\\_alert\\_to\\_hay\\_farmers\\_about\\_overpayment\\_scam](http://ago.mo.gov/newsreleases/2007/Consumer_alert_to_hay_farmers_about_overpayment_scam).

Attorney General Jay Nixon says hay farmers are the targets of a new Internet scam aimed at Missouri's agriculture community. The Missouri Department of Agriculture offers a Hay Directory on its Web site where farmers register to advertise and sell their hay. Nixon says con artists are contacting businesses registered on the Web site, in hopes of tricking them out of hundreds or even thousands of dollars.

In this case, the hay seller receives an e-mail from someone claiming to be a hay buyer. The seller then receives a large check and is asked to wire money to a hauler, who will supposedly come and pick up the bales. The technique is a variation of the overpayment scam, where the con artist mails a check to the seller, then asks the seller to send part of that money elsewhere via wire transfer. The seller then finds out some days or weeks later that the original check has bounced.

"I strongly encourage farmers to follow the time-tested practice of doing business and accepting payment from hay buyers face to face, rather than wiring money to a stranger," Nixon said. "Farmers need to be able to take advantage of the excellent marketing and networking offered by the state Hay Directory without worrying about falling victim to an outright scam." Nixon says the overpayment scam has long targeted people selling products and services online, including cars, rental property and even bed and breakfasts.

Consumers with questions or complaints can call the Attorney General's Consumer Protection Hotline at 1-800-392-8222 or online at <http://ago.mo.gov/consumercomplaint.htm>.

## VHS found in New York farm pond

This is a portion of an article which is at <http://www.dec.ny.gov/press/36671.html>.

The New York State Department of Environmental Conservation (DEC) announced that three new locations have been found with fish infected with Viral Hemorrhagic Septicemia (VHS).

In the Little Salmon River, a single rainbow trout tested positive for VHS. This is the first detection of VHS in rainbow trout found in New York. The canal is separated from Lake Ontario by a series of locks along the Oswego and Erie canals. VHS-positive sunfish were also collected during a fish kill in the Seneca - Cayuga Canal. Sunfish and koi were found to be VHS positive in the Ransomville farm pond. The property owner reported that all the fish in the pond appear to be dead. Fish had been transferred from nearby Twelve Mile Creek during the summer of 2006 as part of a fish rescue operation. The transferred fish were the likely cause of VHS being introduced to the pond's fish population. This incident demonstrates the risk of moving fish from one waterbody to another, even during well intentioned "fish rescue" operations. DEC regulations prohibit moving fish, including bait fish, from one body of water to another if they are not first certified disease free of certain diseases such as VHS and without a DEC stocking permit.

DEC's regulations that help prevent the spread of VHS and other diseases into New York's inland waters are available online from the Department of State at [www.dos.state.ny.us/info/register/2007/jun6/pdfs/rules.pdf](http://www.dos.state.ny.us/info/register/2007/jun6/pdfs/rules.pdf). The regulations restrict the movement of bait fish and the stocking of fish into New York's waters. Frequently asked questions can be found on the DEC website at [www.dec.ny.gov/outdoor/33072.html](http://www.dec.ny.gov/outdoor/33072.html). In addition to complying with the VHS regulations, DEC encourages anglers to be vigilant in keeping live wells clean. Live wells should be cleaned with a 10 percent bleach-to-water solution (1 3/4 cups bleach per gallon of water). This will kill the VHS virus and most other aquatic invasive species and diseases.

## NCRAC publishes two culture guides

The North Central Regional Aquaculture Center (NCRAC) has recently published culture guides on yellow perch and hybrid striped bass. The 84-page yellow perch publication includes chapters on yellow perch biology, brood fish management, fingerling culture, diseases, nutrition, and marketing. The editors are Steven D. Hart, Donald L. Garling, and Jeffrey A. Malison. This publication is available as either a 3-hole punch document (\$26) or as a CD (\$15). The hybrid striped bass publication includes information on a range of topics including biology, brood fish management, diseases and transport, nutrition, and marketing. The editors are Ryan Lane and Chris Kohler. This publication is available as a CD (\$15). All prices include shipping and handling charges. Both guides may be ordered by contacting

North Central Regional Aquaculture Center (NCRAC)

Iowa State University

Natural Resource Ecology & Management

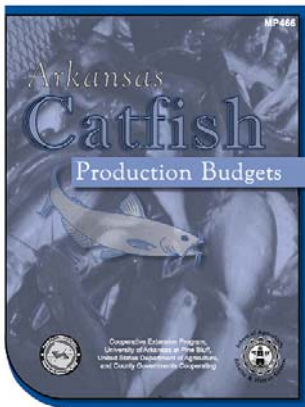
339 Science II

Ames Iowa 50011-3221

515-294-5280 (telephone)

515-294-2995 (fax)

Email: [ncrac@iastate.edu](mailto:ncrac@iastate.edu)



## Arkansas Catfish Production Budgets published

The University of Arkansas at Pine Bluff has released a 29 page publication covering enterprise budgets and sensitivity analyses for farms 1) with fry or fingerling ponds and 2) with a hatchery. It compares hiring a seining crew with using custom seining as well as leasing versus owning ponds.

Spreadsheets (Excel) of these budgets are available for download and can be used to enter specific costs for your particular catfish farm. These can be found at Dr. Carole Engle's website: <http://uaex.edu/cengle/>.

## Upcoming Events

### August 4-6

Great American Seafood Cookoff

New Orleans, LA

Ernest N. Morial Convention Center

[www.greatamericanseafoodcookoff.com](http://www.greatamericanseafoodcookoff.com)

### August 9-19

Missouri State Fair

Sedalia, MO

[www.mostatefair.com](http://www.mostatefair.com)

### August 21

Fish certification meeting

Missouri Department of Agriculture

Jefferson City, MO

866-466-8283 or

[bart.hawcroft@mda.mo.gov](mailto:bart.hawcroft@mda.mo.gov)

### August 21-23

Mississippi River Basin Panel ANS Workshop

Hyatt Regency Crown Center

Kansas City, MO

[ijrivers@aol.com](mailto:ijrivers@aol.com)