



UAF Kodiak Seafood and Marine Science Center

2017 is off to a great start!

The year is flying by - it is hard to believe that we have already reached the end of January. The Kodiak Seafood and Marine Science Center has great classes and programs lined up for the coming months and we hope you will join us or follow along as they progress.

SeaWomen of Iceland Author Margaret Willson to Visit Kodiak

What Defines Survival? The Seawomen of Iceland



**Survival on the Edge
SEAWOMEN OF ICELAND
MARGARET WILLSON**



**Join us in welcoming guest author Margaret Willson
Wednesday
February 8th at 6pm
at the
Kodiak Seafood and Marine Science Center
118 Trident Way**

COFFEE AND LIGHT SNACKS WILL BE PROVIDED

In Iceland, women have worked at sea for centuries, sometimes alongside men and also alone. They have commanded boats, and been lauded for their abilities. But today in Iceland, this history is all but erased; women working at sea today are almost invisible. Why? Margaret Willson explores the vivid lives of women, past and present, and the fascinating society from which they hail. Their experiences bring up questions about how we all create history and even our reality.

Anthropologist Margaret Willson, who worked at sea herself when she was younger, has been conducting research with seawomen in Iceland for several years, resulting in her recent book *Seawomen of Iceland: Survival on the Edge* (University of Washington Press 2016). Previous to her current Iceland research, Margaret has done research in Papua New Guinea and Brazil, has taught in several countries, worked in ethnographic film, and was for sixteen years International Director of an NGO. She is currently Affiliate Associate Professor with the Department of Anthropology and the Canadian Studies Center's Arctic Program at the University of Washington.



HOSTED BY ALASKA SEA GRANT WITH SUPPORT FROM THE ALASKA MARINE CONSERVATION COUNCIL AND THE ALASKA MARITIME MUSEUM



Join us next week, Wednesday February 8th at 6pm at the Kodiak Seafood and Marine Science Center for a very special presentation from Margaret Willson. She will be here talking about her newly published book.

In Iceland, women have worked at sea for centuries. But today in Iceland, this history is all but erased and women working at sea are almost invisible. Margaret Willson explores the vivid lives of women, past and present, and the fascinating society from which they hail. Their experiences bring up questions about how we all create history and even our reality.

We are excited to host Margaret to the island, with the support and sponsorship of the Alaska

Marine Conservation Council and the Kodiak Maritime Museum.

Harmful Algal Blooms (HABS) Updates

Julie Matweyou co-organized and participated in the "Developing a Harmful Algal Bloom Action Plan for Alaska" workshop sponsored by Alaska Sea Grant and the Alaska Ocean Observing System in early December 2016.

The 2-day workshop was an opportunity for researchers, agency, industry and public stakeholders to share information and discuss next steps in putting together a statewide HAB network and action plan for Alaska. Some of the network's goals will be to share information, data, best practices, outreach tools, etc., to better protect Alaskans from the risks of toxic algae. More information, including the workshop agenda, presentations and associated white papers can be [found here](#).

The harmful algal group met last week in Anchorage during the Alaska Marine Science Symposium and is moving forward to launch this new statewide HAB network. Julie Matweyou and Ginny Eckert, Alaska Sea Grant Associate Director for Research, are members of the steering committee of the new network. Stay tuned for more information on this developing group.

The Marine Advisory Program Agents Gay Sheffield and Julie Matweyou will participate in a *Department of State One Health tabletop exercise* in Anchorage, built on the scenario of an unusual marine mammal event with a suspected link to HABs. An example of the "one health" approach to scenario planning that is being used this week can be [found here](#).



Julie Matweyou update 80 participants on HAB monitoring in southwestern Alaska at the meeting "Developing a Harmful Algal Bloom Action Plan for Alaska."

Seafood Processing and Marketing Classes Offered in February

As part of its mission to support and develop the state's fishing and seafood processing industries, Alaska Sea Grant will offer educational and training opportunities in February and March. The courses are on direct marketing, process improvement, and skills to avoid foodborne illnesses.

"These courses are designed to offer key skills to those engaged in the business of fishing, preparing seafood, and selling it," said Alaska Sea Grant director Paula Cullenberg. "Commercial fishing and seafood processing are Alaska's largest private employer, providing jobs for tens of thousands of people and helping to sustain the economies of many coastal communities. We are pleased to offer educational tools to help grow this vital Alaska industry."



Introduction to Seafood Direct Marketing - February 13-27 (online)

This course is designed for commercial fishermen who have little or no experience selling their catch directly to buyers like restaurants or fish markets. The instructors are marketing specialist Quentin Fong and others.

Better Process Control School - February 15-17 (in Kodiak)

This course covers the principles of thermal processing, equipment requirements, container evaluation, and record keeping for glass jars and cans. It's designed for retort operators, quality assurance technicians and others and will be useful in settings as diverse as seafood plants or at home. The class satisfies requirements set by the Food and Drug Administration and costs \$450. The instructor is Chris Sannito.

Hazard Analysis Critical Control Point (HACCP) - February 13-14 (in Kodiak)

This course will cover how to control biological, chemical, and physical hazards from raw fish or processed seafood products. The two-day course will prepare students to develop a HACCP plan, which is required by all seafood processors in Alaska. A basic HACCP certificate issued by the Association of Food and Drug Officials is awarded after the successful completion of the class.

Maritime Workforce Development Workshops being offered through the Kodiak Community College



In the vein of bringing information and resources to our Kodiak Commercial fishing fleet, we are pleased to share the spring semester course link to the Kodiak College Maritime Workforce Development program.

Courses will include, but not limited to, Gill Net Construction, Vessel System Overview, Troubleshooting Gauges and Other Critical Circuits, DC Electrical, Preventative Maintenance and others.

[To learn more, visit their website by clicking here](#) or call 907-486-4161 for more information.

COMING UP:

Hazard Analysis and Critical Control Point HACCP Class

February 13-14, 2017 8:00am-5:00pm

**UAF Kodiak Seafood and Marine Science Center, 118 Trident Way
Kodiak, Alaska**

HACCP is a process that has been established for seafood processing to prevent food borne illness. This workshop helps Alaska seafood processors set up and carry out the federally mandated program. Participants receive a basic HACCP certificate issued by the Association of Food and Drug Officials (AFDO). For more information see the [HACCP Alaska Workshops web page](#) or contact Chris Sannito at 907-486-1535.

Better Process Control School

February 15-17, 2017 8:00am-5:00pm

**UAF Kodiak Seafood and Marine Science Center, 118 Trident Way
Kodiak, Alaska**

This three-day class teaches principles of thermal processing, equipment requirements, container closure evaluation, and record keeping for glass jars and cans. It is designed for retort operators, quality assurance technicians, and home canners, and will be useful for personnel in plants that pack and thermally process low acid foods and acidified foods in hermetically sealed containers.

This class satisfies FDA requirements. Attendees will receive a certificate on successful completion. The registration fee is \$450.00.

Introduction to Starting and Operating a Seafood Direct Marketing Business

February 13-27, 2017

Online Distance Delivery Statewide in Alaska

This introductory course presents content on the development and management of a successful seafood direct marketing business from inception to operation. The course is designed for commercial fishermen with little or no experience in direct marketing who want to on board or custom process and direct market their catch in various ways. It will be taught in five sessions: Feb. 13,15,20,22 and 27 from 5:30-8pm. For more information and to register online, [visit the AMSEA website](#).

Kodiak Dock Talks: February Theme is NPFMC Overview and Discussion

February 24-25, 2017 (Friday & Saturday)

**UAF Kodiak Seafood and Marine Science Center, 118 Trident Way
Kodiak, Alaska**

Dock Talks is an inclusive approach to provide a venue and opportunity for the Kodiak

maritime community to engage and learn more about community-based fisheries/maritime issues by networking and discussing rotating themes. For more information, call Astrid Rose at 907-486-1500.

AMSEA Fishing Vessel Drill Conductor Class

February 24 &25

UAF Kodiak Seafood and Marine Science Center, 118 Trident Way

Kodiak, Alaska

AMSEA is conducting a Fishing Vessel Drill Conductor workshop in Kodiak, Alaska. This course meets the US Coast Guard training requirements for drill conductors on documented commercial fishing vessels operating beyond the federal boundary line. Instructor Art Schultz will cover these topics: Cold-Water Survival Skills EPIRBs, Flares, and MAYDAYS Man Overboard Recovery Firefighting Immersion Suits and PFDs Emergency Drills Helicopter Rescue Life Rafts Abandon Ship Procedures In-the-Water-Pr actise Session This course is free to commercial fisherman thanks to support from the U.S. Coast Guard, DCCED, and NIOSH. Free to commercial fishermen, \$175 for all others. For more information and to register online, visit the AMSEA website.

Kodiak Area Marine Science Symposium

April 19-21, 2017

Kodiak, Alaska

State, federal, and academic researchers are invited to present summaries of their studies on oceanography, biology, and ecosystem interactions of waters surrounding the Kodiak archipelago. Educators will have an opportunity to exchange ideas and results of their marine science programs. There will be public icebreakers and ample opportunity for the public, researchers, and educators to mingle, exchange insights, and answer questions. Stay tuned for more information or call Julie Matweyou at 907-486-1500.

For more information on trainings visit:

[Alaska Sea Grant Meetings and Workshops Page](#)



Kodiak Seafood and Marine Science Center | julie.matweyou@alaska.edu
<http://www.uaf.edu/sfos/about-us/locations/kodiak/>

118 Trident Way
Kodiak, AK 99615
907-486-1500

