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April eNews 2015



UAF Kodiak Seafood and Marine Science Center

[A BRIEF LOOK AT WHAT WE'VE BEEN UP TO:](#)

PSP OUTREACH & EDUCATION



Julie Matweyou and Kodiak College Students collect shellfish

Julie Matweyou, our MAP Agent, brought skill appropriate hands-on lessons on Paralytic Shellfish Poisoning (PSP) to 160 middle school students and 15 college undergraduates during the month of March. Julie guided Kodiak Middle School 8th grade and St. Mary's 6-8th grade science students through a 3 day lesson using the Scotia Rapid test to determine qualitative PSP toxin concentrations in previously collected Kodiak butter clam samples. The test is a positive / negative test and all samples tested positive for PSP toxins. The test is very sensitive and Kodiak butter clams appear to hold a background toxin concentration; unfortunately the test only gives pass/fail results. At the Kodiak Community College, Introduction to Microbiology students were involved in a multi-day lab to collect, process and test shellfish using the Abraxis Saxitoxin ELISA. The test is semi-

quantitative and in the tests that passed quality control parameters, toxins below the regulatory level were detected in some samples. This test is not an approved PSP test and still being evaluated for use in Alaska. Students were introduced to advanced laboratory techniques and equipment, quality control measure, critical thinking and data interpretation. Many thanks to classroom teachers, Kathryn Symmes (Kodiak Middle School), Tia Leber (St. Mary's School) and Cindy Trussell, Ph.D (Kodiak Community College) for collaboration in the class!

MARCH WORKSHOPS: YOGURT, CHEESE, FERMENTATION AND PICKLING CLASSES

In March, the Cooperative Extension held several workshops at the KSMSC that were open to the public and had great success. On March 4th, the Cooperative Extension put

on a Yogurt and Cheese making class where they made plain yogurt, Queso Fresco and mozzarella cheese. On March 5th, the public was invited to bring in their pressure dial gauges and lids for testing to assure that home canned foods are safe to eat. Following the testing, there was fermentation and pickling class that was completely full.



KODIAK KILLER WHALES MAKE THEIR SPRING APPEARANCE

By Kate Wynne

It is an early spring tradition: enjoy the rare opportunity to watch killer whales from the shores of Kodiak harbor. For decades, a group of killer whales has periodically come into the Port of Kodiak and spent days to weeks cruising the length of the harbor - to the delight of human onlookers and consternation of Steller sea lions.

This month's near-daily sightings of four orcas in the harbor allowed me to get the photographs needed to identify current members of the pod- one large female, two juveniles, and a tiny calf. [Click here for the full update!](#)



**AT128 (C) with her new calf (L) 10 year old offspring (R)
in Kodiak Harbor, April 2015**



AT128 approaching young Stellar sea lions in Kodiak Harbor, April 2015

KODIAK COMFISH WRAP-UP:



KSMSC faculty were involved in making the Kodiak ComFish 2015 a success. All throughout ComFish, KSMSC had a **booth** that provided information to the public about what goes on at KSMSC. Also, as part of the agenda on Friday morning, Julie Matweyou hosted a **panel discussion on Alaska's Maritime Workforce Development**. Panelists included Oliver Holm, LA Holmes, Chris Sannito, with contributions from Rob Plentikoff. The discussion was

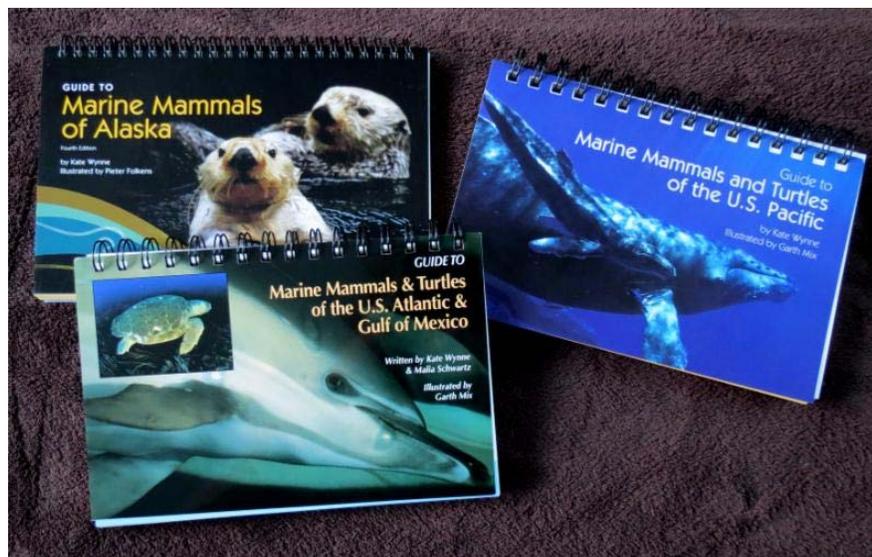
featured locally on [Kodiak's Public Radio Station KMXT](#) and picked up on statewide news. On Friday afternoon, Kate Wynne, Julie Matweyou, Chris Sannito and Brian Himelbloom gave a **research updates** to the public. And finally, on Saturday, Chris Sannito and Julie Matweyou participated as judge and score keeper for the **Fillet Competition**. Alex Oliveira from the Alaska Seafood Marketing Institute, Jerry Babbit, retired NMFS Utilization, and Joel Chenet, local chef, were the other three judges. Seven teams composed of one filleter and one trimmer competed for the top honor. It was a unique and fun opportunity to highlight some of the special skills that our local processor workers possess.

[A NEW MARINE MAMMAL FIELD GUIDE AUTHORED BY PROFESSOR KATE WYNNE IS NOW AVAILABLE FROM SEA GRANT!](#)

Guide to Marine Mammals and Turtles of the US Pacific is the first user-friendly, region-specific field guide to marine mammal and turtle species of the Eastern North Pacific region. **Author Kate Wynne, University of Alaska professor based at KSMSC, designed this guide to encourage accurate identification of marine mammals and turtles**

inhabiting waters of Washington, Oregon, California, and Hawaii. Characteristics and descriptions of 52 species are presented in a format that allows fast, accurate identification at sea and under brief and difficult viewing conditions. Each animal is described and illustrated with color photos and surface profile drawings. Color range maps show distribution. This guide also has sections describing National Marine Sanctuaries of the US Pacific and guidelines for approaching these protected species on land and at sea.

The book follows the same format as the highly regarded Guide to Marine Mammals of Alaska and the Guide to Marine Mammals and Turtles of the U.S. Atlantic and Gulf of Mexico. It is illustrated by Garth Mix and completes Wynne's trilogy of field guides to marine mammals of the U.S. coast. The book is wire-bound and printed (in USA) on durable water-proof paper and is available online (with bulk discounts) at alaskaseagrant.org/bookstore.



Although designed for use by fishermen and boaters at sea, Wynne's waterproof marine mammal guides have proven useful to students, tourists, researchers, observers, military personnel, and coastal residents along the Alaska, Atlantic, and (now) Pacific coasts.

[STUDENT HIGHLIGHT: DANIELLE RINGER GIVES THIS UPDATE ON ALASKA'S NEXT GENERATION OF FISHERMAN STUDY](#)

**** Danielle gave this presentation update on April 15th at the Baranov Museum as part of their lecture series. There was outstanding community participation and great discussions that took place. The local newspaper and the local radio station both reported on her project update the next day!**



UAF Graduate Students: Danielle Ringer and Jesse Coleman
Co-Project Investigators: Courtney Carothers, Rachel Donkersloot, Paula Cullenberg



Project Objectives:

- *To better understand barriers and upward mobility within fisheries among new fishery participants
- *To examine factors influencing young people's attitudes towards fisheries
- *To identify models of successful pathways to establishing ownership-level fishing operations
- *To explore and present potential policy responses to address the "graying of the fleet"



The average age of permit holders in Alaska's limited entry commercial fisheries has steadily increased from 40.9 in 1983 to 49.7 years of age in 2013. This statistic highlights the decrease in the

number of young residents of coastal communities that are obtaining ownership-level commercial fishing careers. In the current phase of this project, our research team seeks to understand what barriers to entry exist for the next generation of commercial fishermen in Alaska. We're using ethnographic research methods, including semi-structured interviews and a survey of local students, to elicit the perspectives of Bristol Bay and Kodiak Archipelago residents. Currently, we are conducting interviews and transcribing and coding them and also preparing the student survey instrument. Emerging themes are preliminary but main topics include uncertainty and risk, access to financial capital, fishing portfolio diversification options, the role of education and commercial fishing as a livelihood and business. The responses given by local fishermen, youth, and community leaders will help us to understand the complex and underlying issues that shape local fisheries participation. Finally, we will make recommendations regarding policy changes, institutional and infrastructure development, and any other changes that may ensure the sustainability of Alaska's coastal communities and their deeply rooted ties to commercial fishing.

Stay tuned on our web site <http://fishermen.alaska.edu/> and Facebook page Alaska's Next Generation of Fishermen.

COMING UP:

AMSEA Drill Conductor Training

Two Classes: May 6-7, and May 27-28 at the Kodiak Seafood and Marine Science Center
Get the training you need to survive emergencies at Sea. This workshop meets U.S. Coast Guard requirements for fishing vessels and is free for commercial fishermen. [Click Here to view the Flyer about the upcoming trainings.](#) To register call 907-747-3287 or visit www.amsea.org.

HACCP (Hazard Analysis Critical Control Point) Training in Kodiak

May 7-8 at the Kodiak Seafood and Marine Science Center

This workshop will be conducted Chris Sannito. The registration fee is \$200. 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 this federally mandated program. For more information and to register, contact Chris Sannito at 907-486-1535 or visit the [HACCP Alaska Workshops Webpage](#).

Kodiak Seafood and Marine Science Center Policy Council Meetings

May 13 at the Kodiak Seafood and Marine Science Center

The members of the KSMSC Policy Council will be meeting in Kodiak at the facility.

Seafood Processing Quality Control Training, Kodiak

May 20-22 at the Kodiak Seafood and Marine Science Center

Broaden your skills and overall knowledge of seafood safety, regulatory requirements, sanitation, sensory analysis, and other topics for salmon and whitefish, including salmon quality and current industry best practices for processing. For more information contact Chris Sannito at 907-486-1535 or register [by clicking here](#).

Seafood Environmental Compliance Workshop

1pm - 4pm, May 22 at the Kodiak Seafood and Marine Science Center

This workshop will focus on National Pollutant Discharge Elimination System (NPDES) wastewater compliance for Alaska seafood processors. For more information contact Chris Sannito at 907-486-1535 or register [by clicking here](#).

For more information on trainings visit:
[Alaska Sea Grant Meetings and Workshops Page](#)



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