



Ontario Aquaculture Association



# EAT ONTARIO FARMED SEAFOOD

## 2023 ANNUAL CONFERENCE SCHEDULE

Presented by:



TUESDAY MARCH 21				
Time	SESSION A - BERGWEN'S ROOM		SESSION B - HURONIA ROOM	
	Title	Speaker(s)	Title	Speaker(s)
2:00 - 2:25pm	Conference Opening Remarks	Susan Cole, OAA President & RJ Taylor, OAA Managing Director	—	—
2:30 - 2:55pm	What's up with microplastics?	Steven Backman, Product Manager, Skretting North America	The opportunity for lake whitefish aquaculture Ontario: What we know, what we don't, and where we go from here	Kevin Loftus, Fisheries and Aquaculture Consultant
3:00 - 3:25pm	What we know about lactococcus	Dr. Veronique (Nikki) LePage, Veterinarian, LePage Aquatic Veterinary Services	National advocacy for aquaculture: Updates from Canadian Aquaculture Industry Alliance	Tim Kennedy, President & CEO, Canadian Aquaculture Industry Alliance



3:30 - 3:55pm	Top 10 things to know from Canada's new farmed salmonid welfare code	Dr. Rich Moccia, Professor Emeritus, University of Guelph  Arlen Taylor, Owner, Cedar Crest Trout Farms & Springhills Fish	How upwellers have been helping Ontario net-pen farmers adapt to climate change	Terry Drost, Four Links Marketing
4:00 - 4:25pm	<p align="center"><b>Break - Coffee &amp; Tea Served Outside Bergwen's Room</b></p> <p align="center"><i>Sponsored by:</i> </p>			
4:30 - 6:00pm	Annual General Meeting - Members Only	Susan Cole, OAA President & RJ Taylor, OAA Managing Director	—	—
6:30pm - 12:00am	<p align="center"><b>Tailgater Social - Appetizers and Bar Service in Mary Lou's</b></p> <p align="center"><i>Sponsored by:</i> </p>			


*Thanks to Troutlodge for sponsoring Fleming College - Aquaculture students to participate this year:*





## WEDNESDAY MARCH 22

Time	SESSION A - BERGWEN'S ROOM		SESSION B - HURONIA ROOM	
	Title	Speaker(s)	Title	Speaker(s)
8:00 - 8:45am	<b>Breakfast - Served A La Carte in Main Inn (Heritage) Dining Room</b>  <i>Please plan to arrive and order before 8:15am. Breakfast is ordered off a menu, not buffet. The resort cannot accommodate last-minute orders.</i>			
9:00 - 9:25am	Education Panel: Continuing education for Ontario fish farmers	Jon Carter, Professor, Aquaculture Program, Fleming College	University of Guelph research spotlights:	Dr. David Huyben, Assistant Professor of Aquaculture, University of Guelph and Rebecca Lawson, MSc Student, University of Guelph
		Wendy Vandersteen, Manager of Research and Development, Taplow Feeds	Optimizing lipid and protein nutritional requirements for lake whitefish	
9:30 - 9:55am		Marcia Chiasson, Manager, Ontario Aquaculture Research Centre	Insects as a functional feed additive for rainbow trout	Carmi Riesenbach, MSc Student, University of Guelph
			From the Experimental Lakes Area to Manitoulin Island: How rainbow trout farm outputs can influence local wild fish	Neil Rooney, Associate Professor, School of Environmental Sciences, University of Guelph
10:00 - 10:25am	Update on Giigoonh Chi-Naaknigewin: the Great Aquaculture Law	Dawn Madahbee Leach, General Manager, Waubetek Business Development Corporation	Crickets, mealworms and soldier fly, oh my! The impacts of insect meal on growth performance and water quality with rainbow trout	Sonja Drosdowech, MSc Student, University of Guelph

<p><b>10:30 - 10:55am</b></p>	<p align="center"><b>Break - Coffee and Tea Served Outside Bergwen's Room</b></p> <p align="center"><i>Sponsored by:</i></p> <div align="center">  </div>			
<p><b>11:00 - 11:25am</b></p>	<p>A look at Georgian Bay Salmon</p>	<p>Gerry Sullivan, President, Georgian Bay Salmon</p>	<p>Results of Ontario aquaculture research, development &amp; commercialization workshops</p>	<p>Dan Stechey, Canadian Aquaculture Systems</p>
<p><b>11:30 - 11:55pm</b></p>	<p>How PROBAQUA is transforming aquaculture through sensors and software</p>	<p>Filipe Thomaz, PROBAQUA</p>	<p>Updates from Ontario Animal Health Network</p>	<p>Dr. Alexandra Reid, Lead Veterinarian Animal Health and Welfare, Veterinary Science Unit, Animal Health and Welfare Branch, Ministry of Agriculture, Food and Rural Affairs</p>
<p><b>12:00 - 12:25pm</b></p>	<p>Learning how to grow coho salmon</p>	<p>Sean Nepper, Chief Brood Officer, VP Fish Health, Riverence</p>	<p>Update on the latest and greatest Skretting feeds available in Canada</p>	<p>Sarah Cook, Sales Manager, Skretting North America East</p>
<p><b>12:30 - 1:45pm</b></p>	<p align="center"><b>Lunch - Served A La Carte in Main Inn (Heritage) Dining Room</b></p> <p align="center"><b><i>Special Introduction &amp; Tasting by Ontario Farmed Trout Ambassador Chef Raquel Fox!</i></b></p> <p align="center"><i>Sponsored by:</i></p> <div align="center">  </div>			

1:45 - 2:10pm	Fisheries and Aquaculture at Saugeen First Nation	Justin Ritchie, Fisheries Assessment Biologist, Saugeen First Nation	Lessons from Ace Aquatech's humane harvester in Ontario	Sam Bowman, Regional Manager, Americas, Ace Aquatec
2:15 - 2:40pm	Feeding systems at Wild West Steelhead net-pen farm (learning from Wild West Steelhead)	Dean Foss, Manager, Wild West Steelhead	Enabling the adoption of digital technologies by Ontario rainbow trout farms, a research project under the OMAFRA-University of Guelph's Agri-food Alliance.	Dr. Khondokar Kabir, Postdoctoral Fellow, University of Guelph School of Environmental Design and Rural Development
2:45 - 3:15pm	<p align="center"><b>Break - Coffee and Tea Served Outside Bergwen's Room</b></p> <p align="center"><i>Sponsored by:</i></p> <div align="center">  <p><b>MTS</b> Environmental Inc. <i>"Working with nature."</i></p> </div>			
3:15 - 3:40pm	Food sovereignty among Ontario Indigenous communities, a business owner's perspective	Jared Big Canoe, Owner, Great Lakes Grocery	Smoltification strategies: understanding a unique feature of salmonid biology and how to manage the process in aquaculture  PLUS: Updates on next issue of Fish Hatchery Management black book	Jesse Trushenski, Chief Science Officer, Riverence
3:45 - 4:10pm	How a water additive can improve production, and what's new with feed	Scott Thompson, Bluewater Feeds & MTS Environmental	Communicating with the public about Ontario aquaculture	Emily De Sousa, Seaside with Emily

<p><b>4:15 - 4:40pm</b></p>	<p>Update on new standards from Best Aquaculture Practices</p>	<p>Ken Corpron, Program Integrity Analyst, Best Aquaculture Practices</p>	<p>Come for a swim with Deep Trekker <b>Located behind Bergwins Room</b></p>	<p>Andrew Lawrence, Account Executive, Deep Trekker</p>
<p><b>5:00 - 6:00pm</b></p>	<p align="center"><b>John Woodhouse Memorial Reception - Main Inn Lobby &amp; Dining Room</b></p> <p align="center"><i>Join us for a toast to Big John. Your drink ticket can be found in your nametag.</i></p> <p align="center"><i>Sponsored by Bluewater Fish Foods, a division of Sharpe Farm Supplies.</i></p> <div style="display: flex; justify-content: space-around; align-items: center;">   </div>			
<p><b>6:30 - 8:30pm</b></p>	<p align="center"><b>Gala Dinner - Served A La Carte in Main Inn (Heritage) Dining Room</b></p> <p align="center"><i>Join in the first-ever Fish-Wear Fest. Wear your most fin-tastic fish clothing for a chance to win prizes — we're talking fish shirts, fish dresses, fish accessories, maybe even fish costumes!</i></p> <p align="center"><i>Sponsored by:</i></p> <div style="display: flex; justify-content: center; align-items: center;">  </div> <p align="center"><b>Lyndon</b> Fish Hatcheries</p> <p align="center"><i>Wine provided by:</i></p> <div style="display: flex; justify-content: center; align-items: center;">  </div>			

<p><b>8:30pm - 1:00am</b></p>	<p style="text-align: center;"><b>Gala After Party - Located back in Mary Lou's</b></p> <p style="text-align: center;"><i>Come for a very special retirement celebration. The evening includes live entertainment from rockabilly and jive band Nicholas Campbell &amp; the Two Metre Cheaters!</i></p> <p style="text-align: center;"><i>Entertainment sponsored by:</i></p> <div style="display: flex; justify-content: space-around; align-items: center;">   </div>
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<p><b>THURSDAY MARCH 23</b></p>	
<p><b>Time</b></p>	<p><b>Activity</b></p>
<p><b>8:00 - 9:30am</b></p> <p><i>You can arrive and order anytime before 9:30am.</i></p>	<p style="text-align: center;"><b>Breakfast - Served A La Carte in Main Inn (Heritage) Dining Room</b></p> <p style="text-align: center;"><i>Don't forget that breakfast is included in your stay, SEA you there!</i></p>