

**Food from the Sea  
Workshop May 14-16, 2018  
Newport, Oregon**



Register for these tours! [http://oregonstate.qualtrics.com/ife/form/SV\\_1AHRqMT8FkMa8JL](http://oregonstate.qualtrics.com/ife/form/SV_1AHRqMT8FkMa8JL)

## Monday, May 14 Morning

### Two, no-cost tour options:

#### **#1 8:30 am- 9:30 am. Newport Dock Walk**

Come learn about Newport's commercial fishing Industry with Oregon Sea Grant's marine extension agent, Kaety Jacobson. Guests will go on a guided walk of Newport's Port Dock 5, to learn about the various types of commercial fishing vessels, what they catch and the families that own them (<https://www.pacificseafood.com/about-us/locations/details/pacific-shrimp-company>). Meet Kaety on the sidewalk, near the benches, in front of Port Dock 5, directly across the street from Local Ocean Seafoods. Participants need to be dressed for the weather and wear sturdy walking shoes. Limited to 12 people.

#### **#2 10:00 am-11:00 am. Pacific Shrimp Company**

Get a behind-the-scenes tour of Pacific Seafood's Pacific Shrimp Company, located on the Bayfront at 213 SW Bay Blvd (<https://www.pacificseafood.com/about-us/locations/details/pacific-shrimp-company>) Pacific Shrimp operates year-round and processes a wide variety of seafood species, including Dungeness crab, pink cold water shrimp, numerous bottom fish species, several species of troll-caught wild salmon, albacore tuna and Pacific Whiting. Join John Moody, from Pacific Seafood, on this facility tour as they process 'in season' shrimp and groundfish. Limited to 20 people.

Take these two tours 'back-to-back' for a fuller experience of local marine food industries.

Note: If you sign-up for both tours, be prepared for an approximately 10-minute walk from the Dock Walk to Pacific Shrimp Company. Dress for the weather and wear sturdy walking shoes. Also, lunch is 'on your own'. There are numerous options on Newport's Bayfront. The workshop begins at 12:30 pm at Samaritan Center for Health Education (approximately 5-minute drive from the Bayfront). The doors open at 11:30 and light refreshments of fruit and pastries will be available starting at 11:30 am at the workshop location.

## Wednesday, May 16 Afternoon

**Four tour options: three no-cost and one fee-pay.** Take tours #1 and #2 'back-to-back' for a fuller experience of the local academic program.

Note: If you sign-up for both #1 and #2 tours, be prepared for to drive from the Oregon Coast Community College to Hatfield Marine Science Center, which takes no more than 10 minutes.

#### **#1 1:00-2:00 pm. Aquarium Science Program**

Join Tim Miller Morgan for a tour of the one-of-a-kind Aquarium Science program at the Oregon Coast Community College (<http://www.oregoncoastcc.org/aquarium-science-program/>). This tour will last 45 minutes (no more than an hour, max), and can accommodate no more than 20 people. Dr. Tim has been an integral part in the development and delivery of the Aquarium Science Program since its beginning in 2003

and currently teaches Fish and Invertebrate Health Management (AQS 270) and Animal Husbandry in a Research Capacity (AQS 245) for the program. Meet in front of the Aquarium Science Building on the Oregon Coast Community College Campus (400 SE College Way, Newport). <http://www.oregoncoastcc.org/aquarium-science-facility>

## **#2 2:30 -3:00 pm. Hatfield Marine Science Center Aquaculture Research Facilities**

Blaine Schoolfield will lead a tour of the HMSC Molluscan Broodstock Program (<http://marineresearch.oregonstate.edu/molluscan-broodstock-program>) and the Dulse – “seaweed that tastes like bacon”- propagation program for a half hour tour, for no more than 20 people. The Molluscan Broodstock Program (MBP) works in partnership with the West Coast oyster industry to improve the performance of Pacific oysters through genetic selection. Chris Langdon began growing dulse in the lab to feed abalone as part of his shellfish polyculture research. Over the past 15 years, Langdon has developed a patented strain of dulse (*Palmaria mollis*) that he grows in bubbling vats of cold seawater just outside his office. Meet in front of the Guin Library at Hatfield Marine Science Center. 2030 SE Marine Science Drive, Newport. [http://hmsc.oregonstate.edu/sites/hmsc.oregonstate.edu/files/directionstohmscguinlibrary\\_0.pdf](http://hmsc.oregonstate.edu/sites/hmsc.oregonstate.edu/files/directionstohmscguinlibrary_0.pdf)

## **#3 1:00-2:00 pm. Oregon Oyster Farms**

**(due to scheduling, cannot be packaged with other tours on same day)**

Take a scenic drive up Yaquina Bay and visit Oregon Oyster Farms at 6878 Yaquina bay Road <https://www.oregonoyster.com>. This tour will take up to at least an hour and is limited to 10 people. In 1968, Professor Willy Breese and Dr. Anja Robinson, along with Newport's Tom Becker and Mo Niemi, built three insulated rooms at the Hatfield Marine Science Center and began research into the feasibility of hatching Pacific oysters locally. From those three rooms and these early research efforts, arose the thriving oyster industry in Yaquina Bay as we know it today; contributing to the rise of the west coast as the top producer of oysters, surpassing the production of the east and gulf coasts.

Note: the oyster farm is located just 6 miles east of the Embarcadero on Yaquina Bay Road. Car Pooling is advised due to limited parking.

## **#4 2:30-4:30 pm. Marine Discovery Tour of Yaquina Bay**

**(due to scheduling, cannot be packaged with other tours on same day)**

Join a Marine Discovery Tours (<http://marinediscoverytours.com/sea-life-cruise>) "Floating Adventures" trip, endorsed by the Oregon Coast Aquarium. This fisheries family-owned company offers programs crafted with a team from HMSC, along with boots-on-the-deck input by the owners - a retired Bering Sea crabber and fisheries journalist. Since 1994, these original programs continue to blend marine science and fisheries for a variety of audiences from K-University, domestic and international tour bus groups, to a diverse global visitor base, offering the opportunity to experience the Pacific Ocean, estuaries and seafood webs - from the fisher to the fishmonger. On this tour, you will be joining a small student group from Eastern Oregon aboard the deluxe 65ft DISCOVERY. You will see how marine education supports aquaculture and other marine industries. The trip includes a harbor tour and exploration Oregon's largest coastal port and its maritime industry -including the commercial fishing fleet, fish processing plants and the Coast Guard station. Onboard activities include a Bottom Trawl, a Plankton tow, tank critter identification, and Fisheries Discussion points (Fish awareness, Coastal Culture, Fishing Boats and Gear Types, By-catch). 345 SW Bay Boulevard, Newport.

This tour is offered at a discounted fee of \$25.00 cash/ \$30.00 credit card per person (this is the student rate, vs \$42 general admission)