

Date: Wednesday June 30th, 2011

Session: Community University Research For Recovery Alliance I (11:00am – 12:30pm)

Rapporteur: Kristina Benoit (tel : 877-6312, kristina.benoit@dal.ca)

General Sessions Notes:

- Session started 10 minutes late due to a group photo taken during break
- 4 speakers limited time for any questions/discussion

Speakers:

- **Barb Neis:** *Laying the foundations for fisheries recovery on NL west coast*
 - Introduced research team
 - Idea behind CURRA was to bring together researchers on the West coast
 - Funding by government of Newfoundland and various departments (RDC)
 - Studied area focused around Bonne Bay but looking to eventually broaden north and south of west coast
 - Consists of many Natural and Social Science research projects
 - Fisheries governance and challenges and options
 - Invasive species
 - Cod migration and local cod stock
 - The quality of youth employment
 - Pelagic fisheries
 - Canadian capture fisheries network
 - Shrimp fishery
 - Seal hunt research
 - Have held workshops with surrounding communities to incorporate them into the research/understanding
 - Produced a newsletter (Western Shorefast)

- **Deatra Walsh:** *How fish ends up on the Table: Fish Commodity Chains And Networks*
 - CURRA has many subcomponents
 - Globalization and Recovery
 - Today's presentation will outline theoretical perspectives, study sites, findings for shrimp/lobster/cod, and their interpretations
 - Research questions: what are the processes through which fish moves from ocean to the plate?
 - Theoretical perspectives: Commodity Chains, Food Networks
 - Interconnected links that identify key linkages across Harvester-Processor-Market
 - Study Sites: St. Anthony, Port au Choix, and Burnt Island
 - Between 2008-10, interviews with key informants
 - Shrimp: 112K MT valued at 180 Million
 - Slide describes supplying and Buying
 - Prices are negotiated
 - Marine Stewardship Council: certification requirements
 - Lobster: (see slide for description)

- Transportation: ferry transport, there is a marine Atlantic Policy (2 days notice), policy normally ignored but could be activated at anytime
 - o Cod: no price advantage at the wharf for this fish, cod fishery is now part of a consumer controlled market,
- Interpretation and Conclusions
 - o power location varies by chain but it is never absolute
 - o Shrimp – there’s a demand
- We can certainly see power varies and can impact

Q: At the very beginning when you talked about shrimp – labour supply is an issue, just in terms of getting a crew, migrant workers (real possibility) to become part of work force, young people are just not interested in this type of work, if you don’t have the labour of course nothing else is happening

Q: The consumer interest in what they eat, changing relationships changing power, - we have raised it in port aux basque, but places are still isolated and have to deal with the processors, can’t sell it all locally, can’t export independently

- **Kristen Lowitt:** *Exploring Opportunities for Fisheries-Tourism Development in the Bonne Bay Region of Newfoundland*
 - Project takes place in Bonne Bay
 - Project grew out of the fisheries and tourism forum in June 2010
 - Fisheries: 3 fish plants in area, poor prices, low catch rates
 - Tourism: (see slide)
 - Project Background: internship with partners, seafood survey to look at local consumption
 - Culinary Tourism:
 - o Important part of the tourism experience
 - o In NL one of the best known culinary attractions
 - o NL Tourism promotes fishery heritage
 - Experiential Tourism: examples (Gaspé – led by DFO which will offer tourists the opportunity to go out with commercial fishermen to experience the fishery) (fresh seafood markets) (Seafood festivals) (Woody Point boat tour – fish harvesters working with the town to provide tours to tourists)
 - Opportunities: interest for tourism operators to obtain seafood, possibly a better price if direct from harvester, fresher, local food movement, more traceable, many restaurants charge a premium price
 - Experience orientated tourist opportunities, growing demand for unique experiences
 - o Woody Point boat tour project
 - o Cruise boat in 2010 went out with local harvester
 - Challenges
 - o In NL there is no dedicated governing body, regulations, supply and demand
 - o Experiential activities: small boat size, insurance/liability, weather, design activities around fishing season
 - Local seafood consumption
 - o Survey distributed to households

- Asked how often they eat seafood (more in summer)
- Asked where the seafood they consumed came from (see slides)
- Differences in consumption over time
- Cod is top type of seafood
- Preserving seafood

Q: Shift in protein over time – a large part of what my work is about, they often referred to cod as a delicacy, I think these informal networks are important, fish a little more expensive than in store, there's some distinct preferences, the local people are coming in to buy chicken, don't know the extent of the shift but there's are also generational shifts

Q: Quality that the processor brings in and price is a major factor, near Fogo the fisher harvesters get more by selling to processor because of EI, getting into the restaurant market but challenges remain

Comment by Barb Neis – CURRA trying to get fisheries information into the school system, part of the logic is that you're not going to recruit young people into the fishery if it's not part of their lives

- **Anita Best & Mandy Ryan:** *School work: Fisheries Stewardship and marine careers*
 - Started with video
 - Show things like this (video) in classrooms to help children relate to what goes on in a lobster boat
 - Show how data is collected
 - Also put together to show the nice side of fishing, why fishers fish, show younger people fishing
 - Bay St. George to show women in the industry
 - Pictures or real people doing real things, just an example of what they bring into the classroom
 - V-notching
 - FFAW – stewardship program
 - Background on slides
 - Initiatives
 - lobster v-notching, closed areas, limited quota, no fishing on Sundays
 - Grey seals, green crabs, biodegradable twine, etc (see slide)
 - Fishery awareness days
 - Fisheries Mentoring Program
 - Info to school students about fishing, conservation, valued importance of industry
 - Build on FFAW partnership
 - Importance of fish to preservation and growth of coastal communities
 - FFAW and CURRA
 - Common interest
 - Meaningful careers
 - Fisheries Awareness Days (100+ junior high students)
 - Feedback – very positive

Q: not a lot of encouragement to work in the fishery – is there more encouragement for fisher family's children to carry on – response: no, to do other things, if we overcome some of the challenges like the size of the fishery, Northern part of province not buying licenses, South part more interest

Q: culinary tourism – people don't cook fish the way they used to, Gros Morne restaurants would rather buy local, there's an interesting blend between the old and the new