

FOOD FISH ARE



FOOD CONNECTIONS 2019

NOVEMBER 28, 2019
MARITIME HERITAGE CENTER
CAMPBELL RIVER

*connecting seafood, community,
and farming for healthy island
food systems*

CONFERENCE PROGRAM**

**This is a preliminary program,
it is not complete and is subject to revisions**



Conference Schedule

****Exact times and order of events are subject to change****

THURSDAY NOVEMBER 28 | Main Conference Day | 8:30 AM – 5:00 PM

8:30 AM – Registration and morning coffee

9:00 AM – Greetings and Opening Remarks

9:45 AM – Keynote Presentation: Jon Crofts of [Codfathers Seafood Market](#) and [Slow Fish Canada](#)

11:00 AM – Breakout Sessions #1

*** See below for currently available session titles and descriptions. All breakout sessions throughout the day include the presentations as well as an additional 15-30 minutes for small-group networking and/or continued discussion/Q&A. ***

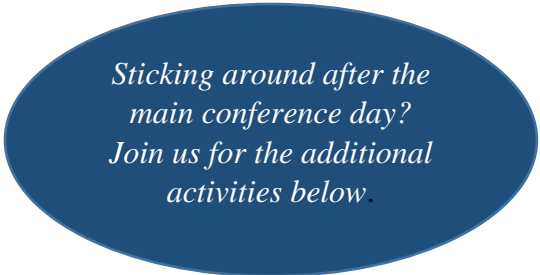
12:15 PM – Lunch

1:15 PM – Breakout Sessions #2

3:00 PM – Breakout Sessions #3

4:15 PM – Regrouping, Moving Forward

5:00 PM – Closing



*Sticking around after the
main conference day?
Join us for the additional
activities below.*

THURSDAY NOVEMBER 28 | Networking Dinner | 6:00 PM or 7:00 PM

Join other conference attendees for a post-conference dinner at [OX](#). Registration required for 6PM or 7PM reservations.

OX is a locally sourced restaurant highlighting the Pacific Northwest's bounty from land and sea. Bringing together a community of food lovers in Campbell River with thoughtfully crafted cuisine and libations, OX Restaurant reconnects us to our roots with an ever-changing seasonally-inspired menu.

Order a la carte - no fee to join the dinner but you pay for your own meal. Participants are responsible for their own transportation to and from OX - located at 2253 South Island Hwy, Campbell River BC.

FRIDAY NOVEMBER 29 | Tour of Walcan Processing | mid-morning

Join us for a tour of our local seafood processing facility, Walcan Seafood Ltd. (on Quadra Island). Registration required – final details TBA. Tour is free, but participants are responsible for their own transportation to and from the facility on Quadra Island, including BC Ferries fees and service (those driving onto the ferry may wish to arrive early to ensure loading, as this ferry does not take reservations). Contact us to join the interest list: Lynnette@greenwaystrust.ca.

FRIDAY NOVEMBER 29 | Tour of Maritime Heritage Centre | 12:00 PM

Join the Maritime Heritage Centre guides for a tour of the exhibits at this nautical museum. This is the same venue our conference hall is at for the 28th. This is a public tour time, and regular museum entry fees apply: \$8.00 per adult, \$5.00 for seniors or \$4.00 for students. Please arrive 10 minutes early for parking, paying admission etc. Registration suggested - we will book a private tour if there is enough interest otherwise you can join the public tour group.

Conference Registration

Register now: via [Eventbrite](#)

Questions? Lynnette@greenwaystrust.ca

Get the latest updates: via [Facebook](#) or the conference website: <http://islandfoodhubs.ca/>

Breakout Sessions

Fish Harvesting as a Way of Life

As recently as the 1950's, Nuu-chah-nulth-aht harvested all kinds of Aquatic Resources. Some species were for sale such as Salmon, Ling Cod, and Halibut. These species also made up a major part of our diet, along with non-commercial species like Urchin, Kytton, Goose Neck Barnacles, Sea Cucumber, and Crab. Our reserves are small, because the government of the day when they created these recognized that we had a high dependence on the sea. Today, the reserve size difference is noticeable between Coastal and Inland reserves. Government policies negatively impacted our fishing fleets, beginning with the Davis Plan, which reduced our numbers because of license limitation. Modern day Treaty making came along in 1994. The Nuu-chah-nulth-aht began negotiations as one. We created a fishing plan designed to share the aquatic resources, which the Government refused to engage us on despite their commitment to do so. We waited two years, at the end of which time we chose to sue the Government. We won. That was 10 years ago. The challenge is to implement it. Doing so would allow us to begin re-establishing a way of life that can be self-sustaining. We can begin to re-shape our diet to one that is healthier than it is today.

Presenter: Clifford Atleo was born and raised in Ahousaht. He grew up as a fisherman, and last fished in 1977. Clifford worked for the Native Brotherhood of BC from 1978-1989. They fought continually to keep our people active in the fisheries. Clifford was appointed to the Salmon Enhancement Board, Pacific Salmon Commission, International Pacific Halibut Commission and the Pacific Area Regional Council. Today he am the Lead Negotiator for Ahousaht Ha'wiih, in implementing our Court win.

Communicating Sustainable Seafood

The Ocean Wise Seafood Program has nearly 15 years of experience working with businesses to educate consumers about seafood sustainability and increase the demand for sustainable seafood options. The program has grown rapidly to become the leading sustainable seafood experts in Canada. Now with over 750 partners and over 3,000 partner locations, the program has established strong connections with restaurants, suppliers, and retailers across the country and overseas. In our presentation, we will speak about what the Ocean Wise Seafood Program is, what criteria we use to assess fisheries, and discuss some examples of wild capture and innovative, small-scale aquaculture methods – highlighting shellfish and kelp production on Vancouver Island – and how they can be sustainable.

Presenters: Shiori Ito, Accounts Coordinator, Ocean Wise Seafood; and Claire Dawson, Senior Accounts Specialist, Western Canada, Ocean Wise Seafood.

Linking Land and Sea: Fish-friendly agriculture and land management practices

Why are we talking about agriculture at a fish-focused conference? Because our activities on land can have impacts on many of our commercial fish species, particularly salmon. Salmon are anadromous, meaning that while they spend a lot of their lives at sea, they spawn and spend their first weeks/months/years in fresh water. Agriculture can significantly impact on water quality, particularly through agricultural inputs, as well as drainage practices. But agricultural land can also offer lots of opportunities to enhance water quality and provide good spawning and rearing habitat for salmon. This talk will look at opportunities for using agricultural land to support abundance in our fisheries resources.

Presenter: Dave Clough, RPBio, is a fisheries biologist who lives in Central Vancouver Island. He runs his own consulting company, D.R. Clough Consulting. Dave has worked on Island streams for over 20 years with inventory, restoration and education. Dave is a passionate advocate for community involvement in the stewardship of our fisheries resources.

Kelp Aquaculture Research at North Island College

Kelp and other sea vegetables are a traditional food source for coastal First Nations, and part of a growing aquaculture sector in Canada. In 2019, North Island College collaborated with two First Nation-owned companies, Nuu-chah-nulth Seafood LP and Ahoos Business Corp., to pilot sugar kelp aquaculture off the west coast of Vancouver Island. The research goals, results, and broader economic development opportunities of this sustainable food source will be presented.

Presenter: Allie Byrne is a researcher in NIC's Centre for Applied Research, Technology and Innovation where her focus is applied aquaculture research. Most of her work involves field-based seaweed and shellfish research projects that engage local industry partners and NIC students. Allie has an MSc in Geography from the University of Victoria.

Fishing Vessels Show and Tell

We will head over to Fisherman's Wharf (the government dock just across from the Maritime Heritage Centre) and several local fish harvesters will show-and-tell us about their vessels and equipment used for various types of harvesting.

Presenters: TBA

Ecology and Sustainability of a Co-managed Commercial Ca?inwa (Gooseneck Barnacle)

Fishery

This presentation will provide an overview of T'aaq-wiihak Fisheries as well as describe recent work with the Ca?inwa (gooseneck barnacle) fishery. Gooseneck barnacles are harvested commercially on the west coast of Vancouver Island and are a traditional food source for the Nuu-chah-nulth people. This fishery is exclusively First Nations and is co-managed with Department of Fisheries and Oceans Canada (DFO). We investigated the sustainability of this fishery, to explore the possibility of expanding the harvest. Research results, along with the traditional knowledge of the harvesters, will help us to expand this fishery in a sustainable manner and increase the ability for all member Nations to participate in this economic opportunity.

Presenter: Jessica Edwards is a graduate student in the Earth to Oceans Research Group at Simon Fraser University and a fisheries technician with T'aaq-wiihak Fisheries studying the ecology and sustainability of the gooseneck barnacle harvest

on the west coast of Vancouver Island. For my thesis, I am working with the Department of Fisheries and Oceans Canada (DFO) and local harvesters to better understand aspects of this fishery.

Processing, Receiving and Vending Fish

On overview of regulatory jurisdiction of fisheries, licensing, food safety and traceability, as they relate to seafood safety and quality.

Presenter: Brian Barker works with the Ministry of Agriculture, Seafood Safety and Quality unit, and has been a Fisheries Inspector for 25 years.

Salish Food Sovereignty

My talk strikes at the heart of those who know about the struggle for food sovereignty and food security in the Salish community. I start by talking about the old systems, the old fish stocks, the old ways of making food and move forward into the modern world of salmon decline, food regulations, and culinary hurdles.

Presenter: Jared “Qwustenuxun” Williams is a passionate traditional foods chef who works with, and learns from, the Cowichan Elders. Spending his youth with his grandmother, Jared was immersed in Cowichan culture. This immersion allowed Jared to become familiar with the many cooking methods and techniques used by the Quw’utsun Mustimuhw (Cowichan People). In 2001 Jared graduated from culinary arts and spent the next few years working in restaurants across Vancouver Island. After spending many years gaining western culinary experience Jared decided to move home to Quw’utsun (Cowichan); and blend his culinary experience with his Snuw’uy’ulh (traditional teachings). Having spent his life working with elders to learn the many traditional sulhtun (food) and slhexun (medicine) it came as no surprise when Jared became the kitchen manager at the Cowichan Elder’s Building with Cowichan Tribes. Jared not only spends his days working with Cowichan Tribes to ensure that the elders receive a nutritious and healthy daily lunch. But, Jared also manages a traditional foods program called Aluxut (to harvest food, medicine, or knowledge) and works with many organizations as a traditional foods adviser. When he is not at work Jared spends his time up the mountains with his loving wife and young sons; harvesting the many traditional foods and medicines that Tumuhw (Earth) and Tsi’tsulh Siem (the Creator) provide.

Exploring a Community-Supported Fishery in Campbell River

This session will be an informal, collaborative discussion about the possibilities for a Community-Supported Fishery (CSF) in Campbell River. CSF programs, similar to the Community Supported Agriculture (CSA) model, provide members with fresh, seasonal products for a pre-paid fee. Other examples of CSF programs on BC’s west coast include [Skipper Otto Community Supported Fishery](#) and [Michelle Rose Community Supported Fishery](#).

Presenter: This informal talk will be facilitated by Cynthia Bendickson, RPBio, Executive Director of Greenways Land Trust, and the Island Health Food Security Hub lead for the Strathcona Food Network.

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