



Ohio Aquaculture Association

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Volume 9, Issue 1

Winter 2008

President's Message

Dear OAA Members,

I would like to thank all the folks that had a part, great or small, in our annual banquet. I think all those who participated had a great time and learned a lot too. The dinner was fantastic and we managed to talk the chef into giving us his recipe for the perch we had. You will find the recipe in this newsletter (page 9).

I also want to welcome all the new board members. We have our work cut out for us in the next two years. There's a lot going on in Ohio aquaculture and we have to find new ideas to deal with these issues, whether it's disease testing, markets, rising feed prices, or a host of other things that affect all of us. We, as a board, are only seven out of over 250 that raise some kind of aquaculture product in our state and I will humbly admit that we do not have all the answers. But, if we put all of us together, now that is a force to be reckoned with.

As an association, we are only as good as our membership's participation allows us to be. So, with that said, I encourage you to give us your input on the things that interest or affect you. We have a board of directors meeting monthly, and you can contact any one of our members. Their contact information is in every issue, and they can share those issues that are most important to you so the board can act on them.

We would like to have at least two workshops this year and already have our next annual banquet penciled in for January 17, 2009, at the same location. We did this because it was suggested at our business meeting. We still need your input on what you would like for topics at the workshops. We can have them on farms, in a central location, or even satellite conferences so you only have to travel a short distance.

I look forward to serving as your president. My e-mail is always on and my phones have answering machines and voicemail. I will personally return all calls and communications and anyone on the board will do the same.

Here's looking toward a great future in Ohio aquaculture,

Bob Calala

Board of DirectorsPRESIDENT

Bob Calala
 Calala's Water Haven
 421 St. Rt. 60 S
 New London, OH 44851
 419-929-8052
 calala@earthlink.net

VICE PRESIDENT

John Bechtel
 Fredericktown Aqua Farm
 18358 Zolman Rd.
 Fredericktown, OH 43019
 419-892-2722
 jmusatrout@columbus.rr.com

TREASURER

Dennis Eisenhour
 Olive Mae Farms
 PO Box 22
 Burgoon, OH 43407
 419-552-0320
 olivemaefarms@juno.com

SECRETARY

Jim Brown
 Nickel Valley Farms
 33900 TR 68
 Frazeysburg, OH 43822
 740-828-2410
 nickelvalley@lycos.com

NCRAC IAC

Bill Lynch
 Mill Creek Perch Farm
 9676 Harriott Rd.
 Marysville, OH 43040
 614-893-1346
 blynch50@hughes.net

NCRAC ALTERNATE

Barry Moffett
 Springdale Perch Farm
 19191 Springdale
 Marysville, OH 43040
 882-227-1781
 freshcountryair@yahoo.com

PAST PRESIDENT

Dan Kaiser
 Meiring Poultry Farm
 1799 Watkins Rd.
 Ft. Recovery, OH 45846
 419-375-4569
 kaiserdd@watchtv.net

Calala Elected OAA President



A familiar face is returning as the 2008 OAA President. Bob Calala was elected to lead the Association, a role he is quite familiar with, having held this position from 2002 through 2005.

Bob has been instrumental in building interest and support for the aquaculture industry in Ohio, and he pledged to continue these efforts during his first address to the membership after being elected. He also expressed his thanks to the outgoing Board members, Dan Kaiser, Dan Longnecker, Rob Jones and Missy Shaferly, for all of their work during their terms in office, and he encouraged the membership to provide input on the association's direction.

The Board is welcoming four new members to fill the terms that were up for election. John Bechtel is the new Vice President. John operates Fredericktown Aqua Farm, a wholesale fish supplier, and is the past president of the United States Trout Farmer's Association.

Dennis Eisenhour is the new Treasurer. Dennis joined the association in 2006, and has been in the aquaculture industry for three years. He operates Olive Mae Farms, growing prawns and baitfish.

The new Secretary is Jim Brown. Jim started farming fish a few years ago with one pond. His business, Nickel Valley Farms, has grown to include several ponds producing shrimp, perch and largemouth bass.

Elected as a Trustee is Mark Remlinger. Mark, along with his brother, owns and operates Remlinger Fish Farm. Together, they grow foodfish, sportfish, baitfish and fingerlings, along with providing hauling services.

Twenty-nine members attended the annual business meeting. Along with the election of officers, the membership discussed the possibility of moving the meeting to January to avoid holiday schedule conflicts and encourage more attendance.

In order for the Association to continue growing and having a positive impact on Ohio's aquaculture industry, involvement is needed by all members. Your participation and input is always encouraged, and your new Board members would like to hear from you.

Save the Date!

*The next OAA Annual Meeting
 is scheduled for
 Saturday, January 17, 2009
 Crowne Plaza Hotel, Columbus*

OAA Workshops Educate Membership

Over 80 OAA members attended the workshops held in conjunction with the annual meeting on December 8, 2007, in Columbus. Six of the attendees were new members to the association who joined that day.

The agenda included educational sessions, regulatory updates, and time for networking. There was also a trade show and poster session held throughout the event.

The afternoon included a marketing forum with a panel of industry experts sharing ideas and opportunities to market aquaculture products. Following the annual business meeting, the group enjoyed networking during a wonderful dinner catered by the Crowne Plaza Hotel. Be sure to try the perch recipe found in this issue that we were fortunate enough to get from their chef.

For those of you who missed the event, we hope you will join us next January.



(l-r) Geoff Wallat, OSU South Centers; Ray Petering, ODNR; Dr. Tony Forshey, State Veterinarian, ODA; Dr. Sue Skorupski, APHIS; and Bob Calala, Calala's Water Haven; provide an update and answer questions on the latest VHS developments.



Shawn Coyle from Kentucky State University's Aquaculture Research Center shared their experiences during the feed training workshop.

There was plenty of time for networking and idea sharing during the meals and breaks.



Workshops were offered for all levels of expertise in aquaculture. OSU South Center's Laura Tiu teaches the basics of aquaculture to members new to the industry.



The workshops offered were very interactive, allowing plenty of time for questions and answers.

Bowling Green Aquaculture Center Update

By Shawn McWhorter, Research Associate, OARDC

While some agri-businesses see wintertime as a slight break until spring arrives, we at the Bowling Green Aquaculture Center (BGAC) have to speed up work in preparation for the Spring 2008 season.

TRUSTEES

Tom Chairvolotti
Zanesfield Rod & Gun Club
PO Box 216
Zanesfield, OH 43360
937-599-5784
zanesfieldrodandgun
@charter.net

Mark Remlinger
Remlinger Fish Farm
PO Box 346
Kalida, OH 45853
419-532-2335
markhremlinger@bright.net

Tom Yingling
Woodside Farms
5889 Young Rd.
Bellevue, OH 44811
419-483-6839
TLYingling@cros.net

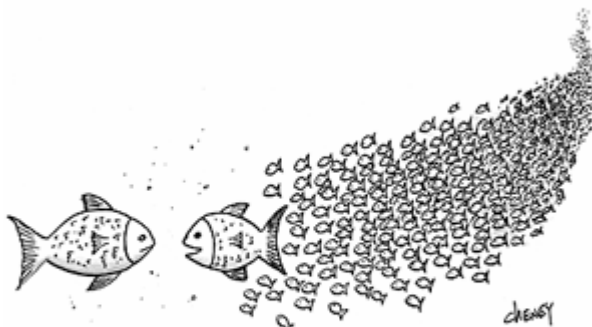
The most noticeable addition to the BGAC is the new 200 square-foot baitfish lab. This lab was constructed to perform baitfish feed studies in 2008. Studies will include: "Developing First Feeding Protocols for Spotfin and Golden Shiners," "Comparison of Survival Rates Between Wild Caught Spotfin Shiner Eggs and Captive Brood Stock Eggs," and "Growth Rates To Market Size of Spotfin and Golden Shiners In Recirculating Systems."

The BGAC site is also creating pond rearing protocols for baitfish. We have identified four producers who are interested in banding together to produce baitfish in the 2008 growing season. This is shaping up to be a very exciting project. We believe we can "double crop" the ponds and pull two harvests off the ponds next year.

Recirculating aquaculture continues to be a strong focus at the BGAC. Currently, we are designing a system to occupy the second half of our barn. Preliminary numbers show that we should be able to produce approximately 60,000 lbs. of fish per year in 3,000 square feet of space.

Anyone interested in these projects, or has any other questions, please feel free to contact Shawn McWhorter at 419-823-1807 (mcwhorter.31@cfaes.osu.edu) or come by the barn.

© Cartoonbank.com



"It's my weekend to have the kids."

Get Ready for Perch School!

Saturday, March 22, at the OSU South Centers in Piketon

On Saturday, March 22nd, the Ohio Center for Aquaculture Research and Development (OCARD) at the OSU South Centers in Piketon will hold a one-day Perch School. The focus of this workshop is to teach techniques on perch spawning, egg incubation, fry stocking and fertilization regimes for fry ponds. The full day will be spent in a combination of classroom style presentations in the morning, with several hands-on breakout sessions for participants in the afternoon. This school will be limited to a maximum of 40 participants, so register early! The tentative schedule is as follows:

8:30 am: Registration, coffee, donuts

9:00 am: Overview of the Perch School activities
Review of Piketon Yellow Perch research results
General perch anatomy and sex determination
Spawning techniques
Pond fertilization for fry production
Feed training of yellow perch fry

Noon: Catered lunch provided (sandwiches, salads, etc.)
Please let us know if you have specific dietary needs.

1:00 – 5:00 pm Hands-on Sessions:

Sex determination, hormone calculation and injection
Strip spawning and fertilizing egg ribbons and indoor egg incubation
Pond fertilization, zooplankton identification and counts
Fry count estimations and stocking (if available)
Feed training of perch fry

Cost: \$30.00 per person or \$50.00 per couple sharing notebook
(Includes lunch and snacks. Lodging not included.)

Registration: Call Julie Strawser at the OSU South Centers- Piketon
740-289-2071 or 1-800-297-2072 (Ohio only) extension 223

Registration

Deadline: **Friday, March 7th. Payment is due at this time**
After March 7th, cost will be \$50.00 per person

Hotel Options: Piketon Comfort Inn (5 minute drive from OSU South Centers)
740-289-3000.
AmeriHost Inn, Waverly (about 10 minutes north of OSU South Centers)
740-941-4678.

Questions? For questions about session topics, contact Laura Tiu or Geoff Wallat,
at the registration numbers above, or email tiu.2@osu.edu or
wallat.1@osu.edu.

*Register and
pay by March
7th to receive
the early bird
discount!*

*Last day to
cancel with
refund is
Wednesday,
March 19.*

The Importance of Aquaculture

By Laura Tiu, Aquaculture Specialist, The Ohio State University

Aquaculture also plays a role in protecting our natural resources. By helping to fulfill some of the demand for seafood products, aquaculture helps reduce the pressure put on wild fisheries.

One of the primary goals of U.S. aquaculture is to produce seafood for a growing population. However, aquaculture is also responsible for producing baitfish for fishing, ornamental fish for aquaria and backyard water gardens and aquatic plants for decoration. Current aquaculture technologies enable seafood products to be produced quickly in controlled environments. This has enabled popular food such as shrimp, salmon, catfish and tilapia to be available year-round at an affordable price. With the majority of wild fisheries being fished at peak capacity or over fished, the world is dependent on aquaculture to fill the growing demand for seafood and other aquaculture products.

Seafood consumption is growing in the U.S. and worldwide as people discover that eating seafood is beneficial to their health. Recent studies conclude that the lack of seafood in the American diet is leading to public health consequences. A multitude of benefits have been attributed to eating seafood twice a week, including: better heart health, a reduction in depression symptoms, delay in Alzheimer's symptoms, and improvements in behavior of children with ADHD. These benefits have lead researchers to conclude that the benefits of eating seafood far outweigh any risks.

U.S. aquaculture products are safe products as they must meet rigorous food safety requirements. Because the fish are produced in a controlled environment, product consistency, traceability and quality can be closely monitored. Fish farms in the U.S. incorporate best management practices (BMPs) and hazard analysis critical control point (HACCP) technology to ensure product quality and safety.

Aquaculture can also provide a path for small farms to survive. While some aquaculture is done on a commodity scale, there are many opportunities for aquaculture to be done on a small scale. Aquaculture helps provide the diversification that a small farm needs to survive. Some consumers, in the desire to reduce their carbon footprint, are interested in buying and consuming products produced locally. The potential for fish farmers and consumers to form a mutually beneficial relationship is great.

Aquaculture also plays a role in protecting our natural resources. By helping to fulfill some of the demand for seafood products, aquaculture helps reduce the pressure put on wild fisheries. Additionally, aquaculture can produce species of fish that can be used to repopulate endangered wild populations. Most state fish hatcheries are devoted to producing fish to stock into public waters.

Aquaculture benefits farmers, consumers and our natural resources. The sustainable growth of the aquaculture industry in the U.S. is important to all.

National News & Notes

USDA/APHIS VHS Meeting Report Available

On October 9-10, 2007, a meeting was held in Riverdale, MD at USDA APHIS headquarters to provide stakeholders a forum to discuss appropriate Federal actions should Viral Hemorrhagic Septicemia (VHS) be found in a farmed fish population in the U.S. A report of the ideas provided by the participants is now available on the APHIS Aquaculture web site. Below is a link to the report.

http://www.aphis.usda.gov/animal_health/animal_dis_spec/aquaculture/downloads/vhs_conting_plan.pdf

FDA Approves New Antimicrobial for Salmonids for Treatment of Furunculosis

The U.S. Food and Drug Administration (FDA) announced the approval of Aquaflor® (florfenicol) Type A medicated article for the control of mortality in freshwater-reared salmonids due to furunculosis associated with *Aeromonas salmonicida*. Aquaflor® (florfenicol) is the first new antimicrobial approved for use during furunculosis outbreaks in more than 20 years.

Furunculosis is a serious salmonid pathogen in the U.S. which can appear as an acute septicemic infection in salmonid fish species. The disease causes significant losses of hatchery-reared salmonids, including loss at state and federal hatcheries producing fish for native species restoration programs.

FDA reviewed extensive data to ensure the product met all necessary effectiveness, target animal safety, human food safety, and environmental safety standards. FDA has concluded that freshwater-reared salmonids fed Aquaflor® (florfenicol) are safe for human consumption when florfenicol is administered according to the label directions.

Aquaflor® is a Veterinary Feed Directive drug, which means that the medicated feed can only be fed on the order of a licensed veterinarian. The extra-label or off-label use of medicated feed containing florfenicol is not allowed.

USDA ARS and CSREES Announce 2008 Aquaculture Program Planning Workshop

The USDA Agricultural Research Service (ARS) and CSREES will be holding a workshop focusing on research, technology transfer, integrated research-extension programs, and linkages with key partners. The workshop will be held in Kansas City, Missouri, April 15-16 for stakeholder input and interactions. A USDA post-workshop session devoted to action plan development will be held on April 17.

The workshop is designed to provide stakeholders, customers, and partners with the opportunity to participate in planning the direction of public investments in USDA aquaculture programs for the next five years. Aquaculture farmers and their representatives, manufacturers of aquacultural products, technology developers, veterinarians, aquaculture researchers, and extension specialists are encouraged to attend and participate.

To request more information, contact Rosemary Callahan at Rosemary.Callahan@ars.usda.gov.

Dealing with Change

By John Bechtel, OAA Vice President

The following is an excerpt from John's outgoing President's column to the United States Trout Farmer's Association that is applicable to all fish farming operations.

The subject of this article is one of the most important with which we as trout farmers will ever deal. The subject of which I am speaking is that of "change" and how to deal with it. It is quite evident that everything around us is about to, or has changed drastically in the past few years, and most of this change has not been for the good of the common man.

Before we go any further, we need to define change. I would like to suggest two possibilities. Change has been defined as the "breaking of the status quo," and as "the only constant in the universe."

Using these two definitions as a starting point, it is quite easy to see that we as trout farmers and as U.S. citizens are about to go through unprecedented change. We all see that the status quo is no longer. Everything we have used as a base reference or foundation is now a possible victim of change.

Look at the Presidential election grab bag. Depending on who is elected and how they attempt to revise the tax structure, the environmental laws, the commerce and trade policies, etc., could very much harm fish farming as a whole, and that is just one area. Throw in changes in family values, crime and drugs, state and local laws, rising labor and production costs, bad debts, stagnant pricing, drought and water shortages, cost of living, taxes, growing immorality, apathy, terrorism, global combat, political instabilities, global warming, etc., etc., etc. You name it and it is changing faster than at any time in recorded history. We are finding changes happening daily, more rapidly and repeatedly.

So what can we do about these changes in our own daily lives? There are, thankfully, several things we can do. In general we can:

- A. "Be Prepared" which is the boy scout motto. Don't overspend. Evaluate and reevaluate all business decisions. Have a rainy day fund or line of credit. Try to envision what is to come.
- B. "Expect the worst, and hope for the best." Psychologically be ready mentally to deal with the situation. Don't let the world get the best of you. Remember, you control your environment, it doesn't control you.
- C. "Live one day at a time" and let tomorrow take care of itself. Don't try to cross bridges until you get to them. Do a little bit each day, just as you would eat an elephant, one bite at a time.

continued on page 9

"In times of change, learners inherit the Earth, while the learned find themselves beautifully equipped to deal with a world that no longer exists."

*Eric Hofer, Author
The True Believer*

"It's not the strongest of the species that survives, nor the most intelligent, but the one most responsive to change."

Charles Darwin

Dealing with Change

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- D. Understand Polonius's advice to Rosencrantz and Guildenstern in Shakespeare's "Hamlet."
1. "Neither a borrower nor a lender be."
 2. "Give every man thine ear, but few thy voice."
 3. "To thine own self be true." In other words, take care of your business, stand for what is right, and let your actions speak for you in these circumstances.
- E. Don't be surprised when life hands you a bad lemon. Just be prepared to make lemonade.
- F. And last, pray - a lot. For yourself, your family, friends, neighbors and the coming events.

As a side note, I know that some of you will be thinking if change is the only constant in the universe, what about death and taxes. My answer to that is two fold. There were two men in Biblical history who never died a physical death as we know it. Therefore, that breaks the consistency of that event. As to taxes, the Western European Culture we live in is notorious for all forms of taxes. But believe it or not, there are many countries in the world that have no income tax, no property taxes, no sales taxes, no estate taxes and no hidden taxes built into the price structure as we do on gasoline. The two countries to which I am referring also just happen to have the highest literacy rate (99.97%) in the world. They also have an almost non-existent crime rate.

So now, consider with me again change, the breaking of the status quo, and the only constant in the world is the only thing that you know will always be with us. Get ready for more change!

Crowne Plaza Perch Recipe

This dish was served at the OAA Banquet and we were lucky enough to talk the chef into sharing the recipe.

Season your perch with butter, Lawry's Seasoned Salt and Old Bay Seasoning

Sauce:

1 cup of chicken stock
1 cup of heavy cream
2 cloves of garlic
1 teaspoon of capers
salt and pepper to taste

In a saucepan, thicken sauce with a mixture of approximately 1-2 tlb. cornstarch whisked with 1/2 cup water over medium heat.

Pour sauce over fish and bake at 350 degrees for 10-15 minutes. Enjoy!



Research Continues to Prove Health Benefits of Eating More Fish

By Julie Strawser, Information Associate, OSU Extension

Several recent articles are encouraging consumers to eat more fish to help with a variety of health issues.

Schizophrenia is the latest ailment where researchers believe eating more Omega-3 fish oils may lessen the chance of young people developing the disease. A study at the Orygen Research Centre in Melbourne treated a group of 81 people between 15 and 25 years old, judged to be at higher-than-average risk of developing schizophrenia. The group treated with about 1.5 grams of Omega-3 fish oils each day for three months were seven times less likely to develop psychosis versus those who took a placebo. More encouraging is the amount of oil given for treatment is one you can reach with a very fishy diet, according to Dr. Paul Amminger, the researcher who presented these findings at the World Psychiatry Association Conference in November.

The Harvard School of Public Health in Boston conducted a comprehensive analysis of fish and health in early 2007. Results showed eating as few as two meals of fish a week reduced the risk of death from coronary heart disease by 36%. Researchers at Laval University in Quebec recently released research results showing two servings of fish a week could also protect you from developing Parkinson's disease.

Based on a new ruling from the USDA encouraging breastfeeding moms to increase the consumption of a variety of fish, the Women, Infants and Children (WIC) food packages for breastfeeding women have increased the monthly amount of fish available to 30 ounces of a variety of canned fish. Because seafood contributes to optimal health and development of adults and children, the federal government urges women who are pregnant, planning to become pregnant, or nursing to choose two to four servings a week of a variety of seafood. The only four fish this special group is recommended to eliminate are shark, tilefish, swordfish and king mackerel.

Eating more seafood makes a positive contribution to your health by providing lean protein and Omega-3 fish oil, as well as nutrients like iodine, zinc, Vitamin D and selenium, a trace mineral that is incorporated into proteins to make selenoproteins, which are important antioxidant enzymes.

Other studies recently published show that diseases like dyslexia, dyspraxia, autistic spectrum disorders, ADHD and depression are all on the increase in the western world where a general lack of Omega-3 in the diet is one possible reason.

Unfortunately, with all of this great information about the health benefits of eating fish, we are still seeing credible publications warning consumers that seafood consumption should be very limited. As association members, it is important we continue to educate the public on the benefits of eating fish at least twice a week.

And make sure you are practicing what you preach. If getting healthy is on your list of New Year's resolutions, make sure you are eating plenty of fresh fish.

Get Ready for MarketMaker®

The MarketMaker® website is about to go live. If you haven't heard by now, it is an interactive website connecting all suppliers in the food chain through the collaboration of OSU Extension, the Ohio Farm Bureau, the Ohio Department of Agriculture and the Center for Innovative Food Technology.

What can MarketMaker® do for you? If you're looking for a restaurant to sell direct, you can locate those in your area. You can also find retailers, processors, or producers by county, state, or multi-state searches. There is also demographic information to help find a market for a specialty product. Producers can also post weekly bulletins on the site to let retailers know the products they have available. The best part is that there is no cost to participate.



Many Ohio fish producers received a pre-launch form to complete and return so their information will be available as soon as the site is live. Producers not already entered will be able to sign up directly through the website, which should be ready in early March. Once the site is live, you can access MarketMaker® at www.ohiomarketmaker.com. In the meantime, check out the temporary website at <http://directmarketing.osu.edu/ohiomarketmaker/>

For more information, or to sign up your business, contact Julie Strawser, Information Associate, at OSU South Centers (740-289-2071 ext. 223).

Value Added - Don't Toss Those Skins!

Smelly fish skin once tossed away or sold to street vendors for cheap food has become a highly desirable product used to make designer handbags, shoes, and even bikinis.

Thai entrepreneurs have developed a way of processing skins of the tropical tilapia fish to make durable leather.



Tropical tilapia skins are processed into colorful leathers

The fish-skin bikini was unveiled at a Bangkok fashion show last month and its makers are hoping for orders from Europe and the United States for the unique product.



A model shows a fish-skin bikini

"It's comfortable. The bikini can really breathe," said Sudarat Sae-lim, modeling the scaly, cobalt-blue two-piece. "I like that it's waterproof, it means it can dry more easily."

Each tilapia skin fetches around \$1.25, and is dried, treated and dyed to make products from key-rings to couches. One bikini needs 15 fish skins to make, and will go on sale for \$75.

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Census Data is Needed for Ohio Aquaculture

The 2007 Census of Agriculture

Farmers and ranchers across the United States are being given a voice that will affect government policies and provide an overall picture of agriculture in America.

The 2007 Census of Agriculture, sponsored by the U.S. Department of Agriculture's National Agricultural Statistics Service (USDA NASS) was mailed to farms and ranches nationwide on Dec. 28. The main goal of the census is to gauge the health of the agriculture industry and to provide information to government policy-makers.

Farmers are asked to fill out sections of the census that pertain to their operations, and then return questionnaires to USDA NASS by the end of February.

The data will be collected and analyzed in 2008, and will be published and available to the public in early 2009.

A list of frequently asked questions, previous census results and information about filling out the census questionnaire online are available at:

<http://www.agcensus.usda.gov>.

What's in it for Me?

- A separate, but equally important, Census of Aquaculture is conducted every seven years, the last one in 2005.
- Census data helps to justify Federal dollars coming to Ohio for aquaculture research and extension.
- Aquaculture is traditionally underreported in the Census and loses credibility and support because of that.
- Fill out your census today!

Census data helps to justify Federal dollars coming to Ohio for aquaculture research and extension.



OAA Directory Information Needed by January 31

It's time to publish the OAA Directory. If you want to be included and have not yet sent in your information, please complete this form and return it by **January 31**. Members who do not provide this information will only have their name published.

Mail completed form to: OAA - Attn: Julie Strawser
 OSU South Centers
 1864 Shyville Road
 Piketon, OH 45661

Fax to: 740-289-4591
 Email to: strawser.35@osu.edu
 Call: 740-289-2071 ext. 223

PLEASE PRINT CLEARLY

Business Name _____

Contact Name _____

Address _____

City _____ State _____ Zip _____

Home Phone () _____ Work Phone () _____

Cell Phone () _____ County _____

Email _____

Website _____

Please check all that apply:

Business Type: Foodfish Grower Sportfish Grower Baitfish Grower
 Hauler Pay Lake Processor
 Other _____

Species Cultured:

Yellow Perch Trout Bass
 Sunfish Grass Carp Baitfish & Bait
 Catfish Tilapia Non-fish/Plants
 Other _____

Please include a business card or provide a short paragraph describing what you do. (i.e.: We are a yellow perch fingerling supplier selling 100% feed-trained fingerlings. VHS certified.)

 Signature



Ohio Aquaculture Association
c/o The Ohio State University
South Centers
1864 Shyville Rd.
Piketon, OH 45661

Phone: 740-289-2071 x121
Fax: 740-289-4591
Email: OAA@ag.osu.edu

We're on the Web!
<http://southcenters.osu.edu/oaa>

Directory Advertising Space Available

Are you looking to market your business? Consider advertising in the 2008 OAA Directory. Space is available at a very reasonable price. The directory is distributed throughout the year to processors, at the OAA trade booth at agriculture and aquaculture events, to industry specialists, and to those interested in learning about the industry. This is a great way to promote your products.

2008 Advertising Rates:

Business Card Ad:	3 1/2" wide x 2" long	\$25.00
1/2 Page Ad:	3 1/2" wide x 4" long	\$35.00
Full Page Ad:	3 1/2" wide x 8" long	\$50.00

To secure your space, contact Julie Strawser at 740-289-2071 ext. 223 by January 31. You can also email your copy to Julie at strawser.35@osu.edu, or mail it to:

Ohio Aquaculture Association
Attn: Julie Strawser
1864 Shyville Road
Piketon, OH 45601

Don't miss this advertising opportunity!