

Press Release

Student Fish Farmers & Chefs highlight Aquaculture Day at the State Fair.

**California Aquaculture Association exhibit at The Farm
Saturday, 23 July 2011**

Culinary students from Cosumnes Oaks High School (Elk Grove) and local professional chefs will be preparing farm-raised fish & shellfish throughout the afternoon this Saturday at The Farm's demonstration kitchen at Cal Expo. Fair-goers are invited to sample the tasty end-product of California's fine variety of sustainably and locally grown seafood, including trout, sturgeon, tilapia, and abalone. Demo's scheduled for 1, 2, 4, & 5pm.

Joining them will be student farmers from Watsonville High School, who have been raising crops of fish similar to those on display at the exhibit sponsored by the California Aquaculture Association, where visitors can pet mild-mannered, 2 to 3-ft long sturgeon and have a close encounter with crawdads. Producers from the association will be on hand from 4-6pm to recognize and encourage the students' accomplishments.

Join them for a Taste of Aquaculture.

Background: Aquaculture in California

DIVERSITY

From trout raised in the cool stream waters of Mount Lassen, abalone grown in the the rich waters of the central coast, to tilapia in the thermal springs of the Southern desert, aquaculture is practised in nearly every county of the state. Sturgeon farms here in the Sacramento area are sustainably producing caviar that rivals the world's finest. Growing a diversity of fresh and saltwater species that also includes oysters, algae, catfish, guppies, largemouth and striped bass, California Grown aquaculture products are sold to live markets, restaurants, pet stores, recreational fisheries and stock enhancement programs. Even the diminutive mosquitofish plays a major role in the battle against West Nile virus.

SUSTAINABLE & LOCALLY GROWN

As stocks of wild-harvested fish are increasingly depleted, aquaculture has met the challenge of providing wholesome, sustainably-produced seafood and other aquatic products. Very nearly half of all domestic seafood demand is now being met by aquacultured product. California aquaculturists are responding to a fiercely competitive global marketplace and rigorous regulatory requirements with ingenuity and resourcefulness, consistently pioneering new husbandry technology and innovative market niches.

