

## **Fishing for Sustainability**

### **World Leaders in Aquaponics To Deliver Local Workshop**

January 22, 2014 – Vancouver, BC – As worries over world food security and the diminishing ocean supply of fish have risen, so has interest in sustainable food production techniques like aquaponics, a field that combines traditional aquaculture with hydroponics. Noa Fisheries, in response to consumer demand, has been hosting seminars across Canada bringing together top experts in the field of aquaponics to urban Canadians. Vancouver will host a three day experience for enthusiasts and educators February 24<sup>th</sup>, 25<sup>th</sup> and 26<sup>th</sup> at UBC and locations around Vancouver. The event provides an opportunity for interested residents to learn more about aquaponics for personal and commercial use. The first two days will consist of workshops with featured speakers including Gabrielle Kosmider (Fisheries and Oceans Canada), Donald Bailey (University of the Virgin Islands), Dr. Nick Savidov (Alberta Agriculture and Rural Development), Dr. James Tidwell (Kentucky State University) and Charlie Shultz (Lethbridge College) followed by rare guided tours of local aquaponic systems in operation on the third day.

“These sessions are geared specifically at providing practical knowledge and solutions for those who would like to raise both fish and plants simultaneously in a symbiotic system,” says Jason Oziel, Director of Ontario based Noa Fisheries. In aquaponics, the fish fertilize the water, the plants absorb the nutrients and thereby clean and filter the water for the fish, creating practical and sustainable agriculture. “By the end of the workshop, participants walk away with all the information and connections required to design and maintain a system of any size.”

As a hobby, aquaponics is a combination of gardening and raising fresh fish. As a commercial venture, it can provide a steady crop of hormone and pesticide free organic fish and produce. An aquaponics system may have as few as 10 fish and plants in a backyard or basement operation, and up to several thousand in a commercial operation.

“We’ve been supplying hobby and small commercial operations for some time now,” says Oziel, “but found that there was a huge demand for “how to” information that can only be provided by talking to the experts and seeing systems in operation.”

For more information on this workshop or the topic of aquaponics in Vancouver, request our media package at [noafisheries.ca/media-inquiries](http://noafisheries.ca/media-inquiries) or to arrange an interview please contact 1-416-546-6623