



# UPCOMING SEMINAR

## Monday, May 21 at 7:00 PM



**TWO TOPICS**

### Expanding Aquaculture in Rhode Island

*featuring*

## David Beutel

As the popularity of aquaculture has grown in Rhode Island, so has the number of companies requesting leases in Rhode Island waters. Over the previous 15 years, those "aquaculture farms" have not caused much of a problem since they were mostly situated



in shallow water or in out-of-the-way cove. But recently the number of applications for water acreage has increased, and with it has come possible conflicts with other users of these same areas, notably with either boating, recreational or commercial fishing, shellfishing, etc.

David Beutel is the Aquaculture and Fisheries Coordinator at the R.I. Coastal Resources Management Council. All aquaculture applications go through his office.

He will discuss the aquaculture program, the application process and describe how all state waters have a maximum amount of territory that can be used for aquaculture leases.

Most important, he will take questions from the audience on the aquaculture permitting process and they try to avoid user conflicts.

### Proper Seafood Handling

*featuring*

## Lori Prevarnik

What is the proper way to care for your fish from the moment it comes aboard your boat until it hits the dinner table?

Many anglers think that tossing it in a cooler is correct. **Attend this seminar and you will probably re-think the way you handle your catch!**

Lori Pivarnik received her Ph.D. in food science from the University of Rhode Island in 1990.

She is now the Coordinator of Food Safety Outreach/Research and the URI/Cooperative Extension and Seafood Safety Specialist for Rhode Island Sea Grant.

She is in the Department of Fisheries, Animal and Veterinary Science of URI.

She has developed and implemented a variety of food safety curricula for school-aged children and has developed food safety education for educators.

She is a member of the Institute of Food Technologists, Association of Food and Drug Officials and the International Association of Food Protection.



**EVERY MEMBER WHO ATTENDS IS ELIGIBLE TO WIN THE NIGHT'S FREE DOOR PRIZE:**  
A \$200 Gift Certificate  
To Any Member Tackle Shop  
(see page 22)

**BRING A FRIEND!**  
RISAA members can bring a guest ONE TIME to the meeting at no charge so they can see what RISAA seminars are like

**FOOD WILL BE SERVED\* BETWEEN 5:30 - 6:30**

**TONIGHT'S MENU**

- Tossed salad w/roll: \$3.50
- Penne w/meatball, sausage & peppers: \$7.95
- Penne only w/roll: \$3.95
- Cheeseburger w/chips: \$6.95

\*Food NOT included in admission and is provided by the Elks.  
Pay separately at buffet line.

**Seminar is held at the West Warwick Elks**  
60 Clyde Street, West Warwick, RI  
(directions of page 23)  
**Non-Members Welcome**  
NON-MEMBER ADMISSION: \$10 donation to RISAA's Scholarship Fund (RISAA members attend free)