The 8th Annual “New York Seafood Summit” convened groups of seafood professionals with vested interest in New York’s (NY) seafood industry to foster active communications and build productive relationships and collaboration throughout the state. This year’s summit events focused on access and opportunities for NY seafood and took place in three regions across the state. This report shares highlights from each Summit event.

Learn more
www.nyseagrant.org/seafoodsummit

2025 Seafood Summit Sponsors?
DONATE HERE
Or visit the summit website above.

Questions?
Contact Dr. Michael Ciaramella (mc2544@cornell.edu)
or call the NYSG Extension Office at 631-824-4746

The 2024 New York Seafood Summit hosted by NY Sea Grant was sponsored in part by the Cornell Atkinson Center for Sustainability.
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Riverhead, February 16, 2024
72 Registered
81 Recorded Participants (85 observed)
65 In-Person Participants
16 Virtual Participants

The Riverhead event brought together various elected officials and industry representatives to discuss access and opportunities for New York Seafood. The panel consisted of two fishermen (Mike Bauhs, Al Schaefer), the Executive Director of the Long Island Commercial Fishing Association (Bonnie Brady), a Long Island based seafood processor/distributor/retailer (Mike Lucchesse, Gra-Bar), and an oyster farmer (Matt Ketcham, Peconic Gold Oysters). The panel, facilitated by Cornell Cooperative Extension of Suffolk County, fostered active discussion among participants highlighting the challenges to bringing NY seafood to market and potential opportunities. This discussion was drafted into a report and shared with industry, agency, and elected officials post event.

In addition to the panel discussions and industry spotlight video highlighting challenges and opportunities, NYS Department of Agriculture and Markets presented on their NY Grown and Certified Program and the new funding opportunities that will be available to participants moving forward.

The event ended with a networking session and seafood tastings, highlighting NY farmed and fished products.
Hyde Park February 27, 2024

85 Registered
59 Recorded Participants
52 In-Person Participants
7 Virtual Participants

The Hyde Park event highlighted emerging industries in New York, including talks from New York’s first commercially permitted sugar kelp farmer, Sue Wicks of Violet Cove Oyster Co., and a talk on the culinary applications of seaweeds by Chef Emily Mingrone, Chef/Owner of Tavern on State.

Dr. Stephen Frattini of the Center for Aquatic Animal Research and Management, presented on his efforts over the years to support New York’s seafood sectors as an aquatic veterinarian and more recent endeavors in the seafood canning space. Dr. Frattini also facilitated a panel discussion on access and opportunities in NY seafood. Panelists included a sugar kelp and oyster farmer (Sue Wicks, Violet Cove Oyster Co.), a fisheries extension specialist (Kristin Gerbino, CCE Suffolk), an aquaculture extension specialist (Barry Udelson, NY Sea Grant), an aquaponics producer (Steve Pomerleau, NuPonix) and a chef (Gower Lane, CIA). NYS Department of Agriculture and Markets presented on their NY Grown and Certified Program and how participants might benefit from future Grown and Certified programs and opportunities.

The event ended with a networking session and seafood tastings, highlighting NY farmed and fished products prepared by staff and students of the Culinary Institute of America.

Scan to view event recording or visit www.nyseagrant.org/seafoodsummit
The 2024 New York Seafood Summit hosted by NY Sea Grant was sponsored in part by the Cornell Atkinson Center for Sustainability.

Tuesday, March 5, 2024 - 1PM - 4PM

15 Registered
12 Recorded Participants
8 In-Person Participants
4 Virtual Participants

The Geneva event focused on aquaculture and food processing technology and resources in New York. Dr. David Lodge from the Cornell Atkinson Center for Sustainability enlightened participants on the potential applications of eDNA in aquaculture. Brittany Peachey, of Hudson Valley Fisheries, talked about the vertically integrated large scale recirculating aquaculture system (RAS) and processing capabilities they have in Hudson, NY. Finally a variety of seafood processing and aquaculture resources, linked below, were presented by the USDA Emergency Lifestock Assistance Program, the Cornell Food Venture Center and New York Sea Grant.

Following the presentations participants toured the Food Venture Center pilot plant, which serves as an experimental processing facility for new business and those seeking to test or pilot new food products. The event ended with a networking session and seafood tastings, highlighting NY farmed products.

Resources

NYSG Seafood Guides
www.nyseagrant.org/seafoodguides

NYSG Seaweed Guides
www.nyseagrant.org/seaweedguides

NYSG Marketing Resources
www.nyseagrant.org/seafoodmarketing

Cornell AgriTech
cals.cornell.edu/cornell-agritech

USDA Aquaculture Programs
bit.ly/USDAAqua

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www.nyseagrant.org/seafoodsummit