



New York SEAFOOD Summit

2024 Event Report



Exploring Access and Opportunities in New York Seafood

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.

Friday, February 16, 2024 - 1PM - 4PM

Cornell Cooperative Extension
423 Griffing Ave., Riverhead, NY 11901

Tuesday, February 27, 2024 - 1:30 - 4:30PM

Culinary Institute of America
Danny Kaye Theater
1946 Campus Drive, Hyde Park, NY 12538

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

Cornell University AgriTech
Jordan Hall, Second Floor
411 Tower Road, Stocking Hall, Ithaca, NY 14853

Learn more

www.nyseagrant.org/seafoodsummit

2025 Seafood Summit Sponsors?

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Or visit the summit website above.

Summit Partners



Cornell University
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of Suffolk County

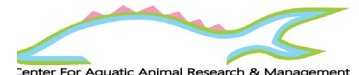


Culinary Institute
of America

www.localfish.org



Cornell
Atkinson
Center for
Sustainability



Questions?

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

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.



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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](#).



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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 Livestock 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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