

Fishy Food

April 27-29, 2018

Duke
ALUMNI

Forever Learning.
Forever Duke.



Were you a Public Policy or Economics major who dreamed of studying at the Marine Lab, but never got the chance? Have you heard of GMO foods and thought “how does that apply to me and feeding the world?” If so, join fellow alumni, family, and friends for a fascinating look at the potential gains and unintended consequences of the changing approaches to food security through a close examination of salmon fisheries. From wild-caught to farm-raised, the demands on this food source are outpacing supplies and economists, ecologists and fisheries scientists all have differing opinions on the causes of and solutions to this problem. Spend the weekend exploring the pros and cons of genetically engineered and natural

salmon supply chains, and the overall impacts on food security, public health, and environmental sustainability. Over the course of this educational weekend, you will have the opportunity to hear from Duke’s faculty and researchers who study this issue from the evolving DNA of the species to the global financial and societal effects.

The weekend begins with an introduction to the Duke Marine Laboratory and a lecture that will provide context for the weekend’s discussions. On Saturday, you will spend the day in a combination of engaging lectures and hands-on lab work led by outstanding faculty members and researchers learning about the growth and sustainability of this protein staple. You’ll also have the opportunity to learn about the state-of-art equipment currently being used by the world’s acclaimed scientists in this discipline. On Saturday evening, you can spend your free time exploring the charming, seaside community of Beaufort, which is home to around a hundred Duke students during the year. Everyone will return to the Marine Lab campus on Sunday morning for a few final wrap-up lecture and activity.

Led by Duke faculty, it will be an unforgettable and educational Marine Lab experience. Make your reservations soon, as this is one of the Alumni Association’s most popular Forever Learning Programs.



SCHEDULE

FRIDAY, APRIL 27

4:00 pm Registration
4:30 pm Orientation/Tour
6:15 pm Lecture
7:00 pm Reception
7:30 pm Dinner

SATURDAY, APRIL 28

9:00 am Lecture
10:30 am Experiments in Lab
12:45 pm Lunch
1:45 pm Lecture
3:00 pm Cont. Lab Experiments
Free Evening in Beaufort, NC

SUNDAY, APRIL 29

9:00 am Boat Trip
12:00 pm Conclusion



ACCOMMODATIONS

There are many great hotels, inns and bed & breakfasts along the coast. When you reserve your space in the program, we will send you a list of accommodations in the Beaufort area. (Room pricing will be from approximately \$149 per night, depending on the establishment).

LOCATION

Located on Pivers Island, within North Carolina's Outer Banks, the Duke University Marine Lab is adjacent to historic Beaufort, one of the oldest towns in the state. From the Duke Marine Lab and the Beaufort waterfronts, you can see wild horses grazing and egrets or pelicans flying. By air, the nearest airports are in New Bern, N.C., (45 minutes away) or Jacksonville, N.C., (90 minutes away). Rental cars and taxis are available at both airports. There is also a small local airstrip in Beaufort for private planes.

FITNESS REQUIREMENTS

The physical demands of this program are moderate. The most significant challenge involves the field trip on the ship, specifically boarding and maneuvering on the ship, and potential exposure to sun, wind, and heat. Closed-toe shoes are required on board and in the lab.

FEES

Program fees are **\$425 per person** and include tuition, refreshments, a reception and dinner, a lunch, lab materials, and the ship excursion. Participation is limited to 36 people. **Children must be accompanied by an adult and must be at least 12 years old, or in the sixth grade.** The program fills quickly, so early registration is recommended.

REGISTRATION

Registration for this program can be done online at alumni.duke.edu/marine. For assistance with registration, please call 919-684-2988.

REFUNDS/CANCELLATIONS

Payment will be refunded until 30 days prior to the program's start date, minus a \$125 per person cancellation fee. All refunds will be returned to the credit card used for the original transaction. Schedules will be carried out as closely as possible, but are subject to change.

Disclaimer: Duke University has no responsibility in whole or in part for any loss, death, damage, or injury to person or property or accident, mechanical defect, failure, or negligence of any nature howsoever caused in connection with any accommodations, transportation, or other services. Baggage is at the owner's risk entirely. The right is retained to decline to accept or retain any person as a participant should such person's health, mental condition, physical infirmity, or attitude jeopardize the operation of the program or the rights, welfare, or enjoyment of other participants. We reserve the right to revise the program itinerary as needed.

PRIMARY FACULTY



Tom Schultz

Tom Schultz is an Assistant Professor of the Practice of Marine Molecular Conservation. He is broadly interested in how organisms adapt to their environment at a molecular level. Schultz's research

is largely focused on conservation genetics in wild populations of marine organisms and my lab employs a combination of molecular, genetic, and genomic tools. His lab is currently working on conservation genetics and hybridization in river herring, populations of juvenile summer flounder using the Pamlico Sound as a nursery, environmental selection of blue crabs in Lake Mattamuskeet, identifying genes involved in barnacle adhesion, and use of environmental DNA to detect anadromous fish and species composition in the ichthyoplankton.



Martin D. Smith

Martin Smith is the George M. Woodwell Distinguished Professor of Environmental Economics in the Nicholas School of the Environment at Duke University where he teaches a course called "Should I eat fish? Economics, Ecology,

and Human Health." He earned a PhD at University of California, Davis and a BA at Stanford University. Smith studies the economics of the oceans and has published research on fisheries and aquaculture, ecosystem-based management, genetically modified foods, the global seafood trade, and coastal climate change adaptation. He has served on the Scientific and Statistical Committee of the Mid-Atlantic Fishery Management Council, as Editor-in-Chief of the journal *Marine Resource Economics*, and as a member of the Ocean Studies Board of the U.S. National Academies of Sciences, Engineering, and Medicine. He has published over 100 scholarly articles, book chapters, and reviews, including works in *The American Economic Review*, *Science*, *Nature*, and *Proceedings of the National Academy of Sciences*. Smith has made appearances on NPR and BBC Radio to discuss seafood issues and has received national and international awards, including an Aldo Leopold Leadership Fellowship. His research has been funded by the National Science Foundation and National Oceanic and Atmospheric Administration.