# RECENT RESEARCH HIGHLIGHT FROM THE JOURNAL OF THE WORLD AQUACULTURE SOCIETY

his issue's selected research publication from the Journal of the World Aquaculture Society is "Locally Grown Oysters in Hawai'i: Chef Preference and Local Premium?" The authors are Jessie Q. Chen, Maria C. Haws, Quentin S.W. Fong, and PingSun Leung.

Consumers across the world have demonstrated increased interest in returning to locally grown food products. There has been a resurgence in farmers' markets that provides an opportunity for shoppers to talk directly with the farmers who raise the produce that they are purchasing. In some areas, community-based agriculture programs have attempted to connect farmers with consumers who desire locally grown product. However, locally grown food may be accompanied by greater costs of production, and there has been little work done to ascertain whether buyers are willing to pay premium prices for locally grown aquaculture products.

Hawai'i presents an interesting study area to address this question in that oysters sold in the state have been imported for many years. The local supply of oysters to restaurants in Hawai'i dates back only to 2014. In this study, the authors estimated

willingness to pay for locally grown oysters. The analysis was based on data collected from restaurant chefs using a survey questionnaire that examined preferences for various attributes of the oysters that they purchase and serve to restaurant patrons. The questionnaire was followed with a choice experiment to further explore trade-offs among key attributes that included price, consistency of supply, freshness, and location of the growing area.

Results provide support for greater prices for fresh, locally grown oysters. Frozen, imported oysters were found to be less desirable than fresh, locally grown oysters by the restaurant chefs who participated in the study. The price premium for fresh, locally grown oysters was estimated to be \$5.25 per dozen oysters. The authors further recommended labeling oysters as locally grown as a potentially effective marketing strategy.

This paper can be found in the Journal of the World Aquaculture Society volume 48(6):972-980, available as Open Access at onlinelibrary.wiley.com/doi/abs/10.1111/jwas.12430, or under Publications at www.was.org.

- Carole Engle, Executive Editor, JWAS

# Announcing the 2017 Outstanding Reviewers for the Journal of the World Aquaculture Society

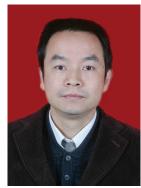
he Editorial
Board of the Journal of
the World Aquaculture
Society is pleased
to announce the
Outstanding Reviewers
for the 2017 volume
(48) of the journal.
Congratulations go to Dr.
Seunghan Lee, Pukyong
National University,
Busan, Republic of
Korea; Dr. Brian
Peterson, National Cold







Dr. Brian Peterson



Professor Shaojun Liu

in your field and your input benefits the scientific community at large. Providing insight towards the acceptance of a manuscript oftentimes highlights important findings, adds valuable information to the discussion, and makes the manuscript clearer to readers. Everyone should

consider serving as a reviewer when called upon to do so. "

**Professor Shaojun Liu:** "I feel very much honored to serve as reviewer for the journal. Through the communication platform provided by the journal, my research insights have been broadened. Meanwhile, I can obtain more information from the research hotspots of world aquaculture."

# 2017 BEST PAPER AWARDS OF THE JOURNAL OF THE WORLD AQUACULTURE SOCIETY

The Editorial Board of the Journal of the World Aquaculture Society (JWAS) is pleased to announce the 2017 Best Paper

(CONTINUED ON PAGE 18)

Research Service; Dr. Wenbing Zhang, Ocean University of China, China; and Professor Shaojun Liu, of Hunan Normal University, China.

\*\*Dr. Seunghan Lee: "First of all, it was an honor for me to be in the China of the William Research Services." In the William Research Services Professor Services

Water Marine Aquaculture Research Center, USDA-Agricultural

**Dr. Seunghan Lee:** "First of all, it was an honor for me to be a reviewer for the Journal of the World Aquaculture Society. By reviewing papers in my field, I have been growing professionally by updating my knowledge in the field. It also is helpful for me, in further developing research topics or approaches, to be aware of the latest research before it is published."

**Dr. Brian Peterson:** "The benefits of serving as a reviewer for the journal are that you get to keep up to date with current research

### MONTPELLIER AND BOGOTÁ, CONTINUED FROM PAGE 17

#### PLENARY SPEAKERS FOR LACQUAI8

The LACQUA18 conference organizing committee has confirmed the participation of Drs. Alejandro Flores and Sara Patricia Bonilla in the opening plenary of the conference.

Alejandro Flores is an Aquaculture Engineer from the Mar Technological Institute of Veracruz, Mexico. He joined the United Nations' Food and Agriculture Organization (FAO) in 2009, where he has been Coordinator of the Multidisciplinary Team for South America, as well as FAO representative in Argentina and Chile. He currently serves as Senior Officer of Fisheries and Aquaculture for Latin America and the Caribbean. He has conducted processes such as the formulation of National Plans and Policies for the Development of Aquaculture and Fisheries in Argentina, Bolivia, Guatemala, Mexico, Nicaragua, Paraguay, Peru and Uruguay. In FAO, he has led regional processes to promote the sustainable development of aquaculture and fisheries. He has also conducted a regional program to strengthen the capacities of aquaculturists with limited resources, for their self-sustainability and inclusion in markets beyond their communities.

Sara Patricia Bonilla has been the Executive Director of the Colombian Federation of Aquaculture Producers (FEDEACUA) since 2012. Since 2004 his professional career has been developed in the area of aquaculture. She was Executive Vice President of Acuanal, a guild of shrimp producers in Colombia and also worked in the Ministry of Agriculture and Rural Development as National Technical Secretary of the Aquaculture Chain. As Executive

Director, Sara Patricia leads the Quality Program in the aquaculture sector in Colombia, which aims to implement Good Aquaculture Practices, and which has had favorable results for the Colombian fish industry, reflected in the increase in Colombian exports, positioning the country as the second supplier of fresh tilapia fillets to the United States.

On October 25, a special session will be held on a UNIDO regional project on "Improvement of Productivity and Competitiveness of the Value Chains of Fisheries in the Latin America and the Caribbean Region." The coordinator of the session will be *Alejandro Rivera Rojas*, Program Officer of the Latin American and Caribbean Division of UNIDO. This session will present the regional action plan, results by country and continuity proposals, as well as the presentation of the Technical Guide on the application of resource efficiency and cleaner production in the shrimp farming sector.

#### FARM TOURS FOR LACQUAI8

Within the framework of the event, the possibility of two visits to aquaculture production systems will be offered:

*Option 1:* visit to the production company of rainbow trout and vegetables in aquaponic system.

*Option 2:* visit to a production system of red tilapia in biofloc, with a subsequent trip to the company producing ornamental fish and aquatic plants. The two tours will be held on Tuesday, October 23 and Saturday, October 27, so you can attend a tour every day.

## 2017 OUTSTANDING REVIEWERS, CONTINUED FROM PAGE 16

Awards in the categories of Review Article, Applied Studies, and Fundamental Studies. All papers are available at onlinelibrary.wiley. com or under Publications at www.was.org.

In the category of Review Article, the 2017 Best Paper Award has been awarded to Robert Pomeroy, Hap Navy, Alice Joan Ferrer, and Agus H. Purnomo for their paper entitled

"Linkages and Trust in the Value Chain for Small-scale Aquaculture in Asia" (JWAS 48(4):542–554).

In the category of Applied Studies, the 2017 Best Paper Award has been awarded to Claude E. Boyd, Aaron A. McNevin, Phoebe Racine, Huynh Quoc Tinh, Hang Ngo Minh, Rawee Viriyatum, Duangchai Paungkaew, and Carole Engle for their paper entitled "Resource Use Assessment of Shrimp, *Litopenaeus vannamei* and *Penaeus monodon*, Production in Thailand and Vietnam" (JWAS 48(2):201-226).

In the category of Fundamental Studies, the 2017 Best Paper

Award has been awarded to Yongxin Liu, Runqing Yang, Yi Liu, and Fei Si for their paper entitled "Use of Microsatellite DNA Profiling to Identify Japanese Flounder, *Paralichthys olivaceus* of Hatchery Origin" (JWAS 48(2):353-359).

#### 2017 BEST ARTICLE IN WORLD AQUACULTURE

Every year, the WAS Board of Directors sponsors a monetary award (\$100) to the authors of the best article published in *World Aquaculture* magazine as a way to encourage high-quality submissions. The WAS Honors and Awards Committee has selected the article by Andrew D. Suhrbier, Daniel P. Cheney, Jeffery R. Cordell, William F. Dewey, Jonathan P. Davis and João G. Ferreira on "Innovative Farming Methods for Production and Harvest of Manila Clams in Washington State, USA." The article appeared in the December 2017 issue of *World Aquaculture*. Congratulations to Andrew and his co-authors!

## New Book in the WAS Online Store

**Cleaner Fish Biology and Aquaculture Applications** reviews and presents new knowledge on the biology of the utilized cleaner fish species, and provides protocols in cleaner fish rearing, deployment, health and welfare. ISBN: 9781912158218, 464 pages, hardcover.