

site consisting of a small pond with a fee-fishing office building on one side and a restaurant on the opposite shore. The fee-fishing business and the restaurant, called Dorian's, are independently owned and operated, although they have a collaborative business relationship. Together, they are a winning combination for a delightful family fishing and dining experience.

Trout Haven – Tons of Family Fun

Bill McFarland, owner/operator of Trout Haven, has no trouble selling his product from opening day on April 1 until the day he closes which usually occurs with the first freeze in October. Early and late in the season, he keeps the pond stocked with about 2800 mostly 12-inch, fat and healthy rainbows from Cline Trout Farm. By the middle of June and throughout the height of the tourist season he'll maintain 4000 fish in the pond. Over the course of the season, Bill will move 25 – 30 thousand pounds of trout through his pond. During the winter months he leases the pond, for a nominal fee, to the city of Estes Park for community ice skating. Trout Haven is a year-round haven for wholesome family fun.



Bill McFarland



Business is booming

The day we were there in early May, several families and a few young couples were having a wonderful time fishing – and chumming – for the plentiful and very active trout. Although all were able to catch fish, it took time and patience for the novice anglers to actually hook and land them. You aren't likely to find any world-class anglers at Trout Haven, but the smiles on the faces of the children and adults alike spoke volumes about the value to them of the time they spent together around the little pond.

Bill's fees are very reasonable, making it a truly affordable family activity:

- ❑ No license is required. A fee of 50 cents per inch of fish covers not only the fish you catch, but also the poles, bait, bucket, personal assistance, recipes, cleaning the fish and packing them on ice. For the enjoyment of landing a beautiful 12" rainbow trout, the fee is a mere \$6.00; however, sizes range from 10" all the way up to 28"! There is no catch and release – you have to keep what you catch. Bill will even store the fish for pick-up on your way out of town.
- ❑ For an additional \$2.25 you can trade a fresh-caught fish for a smoked fish of equivalent size (with bones).
- ❑ Smoked de-boned fish cost \$6.00 (no trade).
- ❑ Also for a reasonable fee, Bill will smoke your catch, gift wrap it with a personalized message, and store it until the holiday season, at which time he'll ship it to friends and family.
- ❑ Whether or not you choose to fish, you can purchase trout food for \$0.50 a bag (about a 1-cup measure) and watch the frenzy as dozens of bright, colorful rainbows compete for the pellets.



None too young to enjoy Trout Haven



Successful anglers anxious to savor their "trophies"

Dorian's – Great Food, Great Service

There need be no delay in cooking and eating your catch. If you take your fish to Dorian's, the kitchen staff will de-bone, cook and serve your trout with two side dishes for \$7.95. If Dorian's provides the fish, your trout dinner costs \$13.95. When Dorian's owner/operator, Ray Banks, needs fish for the restaurant, he can catch them with rod and reel from the restaurant's veranda (when he has the time and needs a break), or one of Bill's assistants will chum for and net them for Ray who pays Bill for the fish.

After having interviewed Bill McFarland and photographed his smiling guests, we decided to have lunch at Dorian's. We hadn't fished, so we felt free to order from the menu which we found to be surprisingly sophisticated for a restaurant that inspires visions of fish 'n' chips, burgers, and BBQ ribs. For an appetizer we chose Smoked Trout Cake with Red Onion & Caper Relish, followed by a sizeable Deep Fried Oyster Po Boy (which we shared) served with Cajun spiced fries. The food was well prepared, attractively presented, and we thoroughly enjoyed it. New Orleans cuisine is Ray's specialty having trained under authentic Cajun Chef Troy Heller. The menu reflects Ray's Cajun-American style:



Dorian's

- ❑ **Soups** (\$2.50/cup): Fresh Rainbow Trout Gumbo; Red Bean Soup.
- ❑ **Appetizers** (\$4.95): Crawfish Boulettes with Remoulade Sauce; Fried Trout Fritters with Choyote Chutney; Smoked Trout Cake with Red Onion & Caper Relish.
- ❑ **Sandwiches** (all served with Cajun spiced fries): Blackened or Fried Trout Po Boy (\$7.95); Cheese Burger Po Boy (\$6.95); Deep Fried Oyster Po Boy (\$8.95); New Orleans Muffelata – a traditional hot sandwich with Mortidella, Ham, Pepperoni, Provolone Cheese and Green Olive Salad, all baked in a round seeded French bread roll (\$7.95).
- ❑ **Entrées** (served with choice of two side dishes): Pan'eed Chicken Breast with Garlic and Parsley Fettuccini, Fresh Mushrooms and Sauce Dijonaise (\$10.95); NY Strip Steak seared and cooked in Creole Mustard Sauce (\$15.95); Smoked Center Cut Pork Chops with Sweet Potato Gravy and Toasted Pecans (\$14.95).



Ray with 1-year-old son, Dorian

- ❑ **Trout** (fixed any of the following ways and served with choice of two side dishes): Pan'eed with Garlic Cream Sauce; Blackened with Creole Gravy; Corn Fried with Cajun Tarter Sauce; Sautéed with Lemon Caper Butter (see **Cook's Corner**); Beer Battered with Cocktail Sauce. (Their catch -- \$13.95; Your catch -- \$7.95).
- ❑ **Accompaniments** (choice of two with entrees, or \$2.00 a la carte): Red Beans and Rice; Fresh Corn on the Cob; Jambalaya; Cheese Grits; Cajun Fries; Baked Potato; Mustard Greens.

Daily salad specials are also offered, as well as vegetarian entrees prepared upon request.

Ray named the restaurant after his young son, Dorian. Ray, originally from Washington D.C., moved to Colorado about a decade ago. For the first eight years he served as Food and Beverage Director for the historical and very elegant Stanley Hotel in Estes Park. The Stanley's dining room seats 250 and the bar seats an additional 100 diners. Ray

successfully managed these facilities, often having both dining rooms full with three or four weddings taking place simultaneously.

The Stanley Hotel, named after Freeland Oscar Stanley, the man responsible for construction of the hotel and inventor of the Stanley Steamer, has been a prestigious and popular luxury resort hotel since it opened in June 1909. Host to famous guests such as The Unsinkable Molly Brown, John Philip Sousa, Theodore Roosevelt, and most recently the Emperor and Empress of Japan, former astronaut Scott Carpenter, and a variety of Hollywood personalities, the Stanley enjoyed national attention when it was used as the filming location for the ABC mini-series, *"The Shining,"* based on Steven King's novel of the same name. The Stanley was selected because Mr. King wrote about half his novel in room 217! Ray appeared in the mini series as a construction worker and served as an extra in other capacities. The final quarter of the movie *"Dumb and Dumber"* was also filmed at the Stanley. The number and variety of clientele served by Ray and his staff provided excellent training in organizational efficiency and attentive personal service.

After the Stanley, Ray worked for a year as a waitperson-in-training for The Greenbriar Inn in Boulder, Colorado. The Greenbriar is an outstanding, upscale restaurant that provides excellent service and table-side cooking. Ray has now brought his wealth of training and experience to Dorian's. As one who has experienced his creativity and ability, I wish him success and recommend Dorian's to all who visit Estes Park. One of Ray's recipes is featured in the **"Cook's Corner"** section of this issue.

You can find out more about Trout Haven and Dorian's by visiting their website: www.trouthaven.com, via e-mail: fish4u@gte.net, or by calling 970-586-5525.

What About the Serious Angler?

There are several fee-fishing operations that cater to the serious angler interested in catching trophy-size trout. They range from still water to river or stream fishing, and most are catch-and-release only. I accessed the web sites of three businesses: Boxwood Gulch at Shawnee, Colorado (boxwoodgulch.com); Monster Lake near Cody, Wyoming (monsterlake.com); and H.W. Burns Private Fishing at Big Timber, Montana (privatefishing.com). Each provides a unique combination of services, amenities and fishing opportunities. Daily rates for one angler range from \$75.00 to \$350.00.

If you are considering this type of venture or would like to visit one, a listing of fee fisheries in the U.S., Canada, and some European locations can be found on the Internet at Flyfish.com. The listing includes web sites for several of those listed. Many of the web sites provide complete information about the operation and what it has to offer guests.

An Economic Profile of Aquaculture for Recreational Markets in the Five Western States

This is part of an article reprinted from *The Fish Line*,
an official publication of the Colorado Aquaculture Association.
[President's Message, Ted Smith, *The Fish Line* X(4), December 1998.]

"On October 19th-20th, Steve Flickinger, Ken Cline, Pete Walker, and myself traveled to San Diego, California, for WRAC's (Western Region Aquaculture Center) Industry Advisory Committee and Technical Committee Meeting. Amongst the list of ongoing projects and new proposals, the proposal to develop *An Economic Profile of Aquaculture for Recreational Markets in the Five Western States* is still alive.

"I find it interesting that a lot of people within or closely associated with our industry have asked me what good, if any, I thought could come out of such a study. And as always, my reply is 'leverage.' Leverage in the sense of giving one the power to act in a given situation.

“Based on Norm’s, Ken’s, and Jerry’s late season activities and others like them, it appears that the demand for aquacultural products and services is, in fact, increasing throughout the Western United States, but the size and the scope of the market is in considerable flux. In light of this, we need to know what we are collectively worth as an industry and what we have the potential of becoming in the years ahead as industry growth trends continue. The objectives for the research are as follows:

1. To build an economic profile of aquaculture for recreational markets in order to characterize the products produced; the inputs required; the existing and developing marketing channels; and the role of the aquaculture industry to a given state’s economy.
2. To document in a comprehensive manner the demand for and value of recreational products of the aquaculture industry, and identify any trends in this demand.
3. To provide a linkage between economic information and regulatory policies which can be used to analyze possible efficiencies and impacts of different policies.

“With this information and profiling, the next time a new and improved disease regulation is handed down to us, we can evaluate its effect on us in dollars and cents. The next time a fish stocking regulation is imposed on us, we can evaluate its effect on us in dollars and cents. If you desire to change your water decree from irrigation and stock water to include fish culture, you can justify the change in dollars and cents within the Water Courts. So the next time someone or some group decides it’s OK to reduce the catch limit by 75%, we can evaluate its effect on us in dollars and sense. Folks, a document of this nature is very important in dealing with the legislature and our industry needs one badly. In order to function successfully in today’s financial world, one needs to know one’s own net worth and our industry is no exception to this rule. So keep your eyes on this one.”

Ron Roberts Helps IDFG Broodstock Program

Keith Johnson and Paul Kline
Eagle Lab and Hatchery
Idaho Department of Fish and Game

Distinguished Visiting Professor Dr. Ron Roberts provided valuable assistance to the Idaho Department of Fish and Game chinook captive broodstock program during his last visit to Idaho. During a meeting at Hagerman, we mentioned problems with *Salmincola californensis* infections in several broodyears of ESA-listed chinook at Eagle Hatchery, the freshwater site of a conservation project conducted to investigate the culture needs of maturing chinook salmon in captivity. These fish originated from parr captured from the wild. Three broodyears of the East-central Idaho Lemhi River stock were infected with this copepod parasite. Our efforts to control the infestation by manual removal were, at best, only partially successful. Ron visited Eagle Hatchery and saw first-hand the extensive destruction of gill tissue of brood fish. He gave several suggestions for safe and effective treatments used in European salmonid culture. We selected Ivermectin® based on his recommendation, tested

two doses for safety with surrogate chinook, and obtained permission for the experimental use through the Idaho Department of Agriculture.

Ivermectin® was administered by gastric intubation in three doses of 0.2 mg/kg spaced at 21-day intervals to the broodstocks. This coincided with our accustomed interval for manual parasite removal. Following the second treatment, no viable parasites were found, gill necrosis vanished, feeding response was restored, and growth resumed.

We would like to thank Dr. Roberts for his assistance and to extend the same appreciation to the Aquaculture Research Institute at the University of Idaho for having the foresight to bring Dr. Roberts to Idaho. This is a good example of how the aquaculture industry and conservation aquaculture have benefited from ARI’s cooperative programs.

IAA News & Notes

from the desk of
Gary Fornshell
Aquaculture Extension Educator and
Editor, IAA Bulletin

Earl M. Hardy – Idaho Aquaculture Pioneer

Earl Hardy, a respected pioneer of the Idaho rainbow trout industry, died February 13, 1999 in Boise, Idaho at the age of 80. He is survived by his wife, LaVane Matheson Hardy, and daughters Barbara Jane and Anita Kay Hardy. One daughter, Judith Anne, predeceased him.

Upon the death of his father when Earl was 14, he started a lumber milling company in the Wasatch Hills of Utah. He was an auditor with the Public Service Commission in Salt Lake City from 1938-1941. Earl served with the U.S. Naval Reserve from 1941-1946, and lived in Boise after his service. He had a successful building and development company, and saved and restored the Egyptian Theater in Boise. Earl's involvement with Idaho's rainbow trout industry was often controversial. Undoubtedly, his purchase and planned hatchery development of Box Canyon, 10 miles north of Buhl, was the apex of the controversies. Box Canyon contains the 11th largest spring in the nation and one of the last free-flowing springs along the Snake River. Earl's development plans were foiled by red tape and local opposition. Only two months before his death, Earl agreed to sell Box Canyon to a coalition dedicated to preserving the canyon's natural beauty. Idaho State Senator Laird Noh said, "He leaves a great legacy to the Magic Valley with the Box Canyon project." Senator Noh first proposed that the state buy the canyon in 1996.

Services were held February 18 in Boise, and February 20 in Heber, Utah. Internment was at the Heber City Cemetery.

Eulogy

I knew Earl Hardy for over 50 years. In all the different business dealings and encounters I had with him during that half century, I found him to be consistently a man of complete integrity. What he said he would do, he did. To me, this is praise of the highest order.

I remember once in the early 1950s the feed bill at Rangen, Inc. for Earl's Rainbow Trout Farm got up to about \$25,000. That was a substantial sum of money in those days. We sat down here at the office one Sunday, my dad and I and Earl and Al Iverson, and had a little visit about it. Were my dad and I concerned that the bill would be paid? No, because Earl said he'd take care of it, and Earl's word was his bond.

Earl's work days were about 20 hours long. The man had an appetite for work. I can remember that he was fond of calling about 10:30 or 11:00 at night. Probably some of his best deals were made late at night; maybe because the other parties involved were willing to be agreeable so they could go to bed.

Earl was not an ostentatious man. He was conservative in his tastes and didn't feel the need to impress others with what an important person he was. I don't much like going out to lunch with other folks, but Earl was one of the few that I enjoyed having lunch with, and what's more, I was always willing to pick up the tab.

All in all, I'd say Earl's life was characterized by honesty, integrity, and hard work. And that's a good way to be remembered.

Thorleif Rangen
Buhl, Idaho

Aquaculture Outlook

[Condensed from AQUACULTURE OUTLOOK, March 05, 1999, published twice a year by the Economic Research Service, U.S. Department of Agriculture, Washington, DC.]

Higher Domestic Production and Imports to Boost Consumption

Over the last 5 years, the consumption of farm-raised catfish, tilapia, salmon and shrimp has increased significantly. While these species have experienced the most significant increases, consumption of other farm-raised species has also risen. This basic change in the source of the U.S. seafood supply is expected to continue in the foreseeable future. With increasingly stringent catch limitations – such as those lowering the allowable landings of some major commercial fish species in the New England area – domestic wild harvest is not expected to significantly expand in the near future. In 1997, the latest data available, per capita seafood consumption in the United States was estimated at 14.6 pounds, down 0.2 pound from the previous year and down 1.6 pounds from its peak of 16.2 pounds in 1987. However, as per capita consumption of seafood in the United States has been declining, the consumption of farm-raised seafood has been increasing.

Many of the major economic and supply trends that affected the U.S. aquaculture industry and seafood imports and exports in general in 1998 are expected to continue in

1999. In the domestic market, large supplies of pork and chicken are expected to keep downward pressure on overall meat prices and the prices for competing products, such as seafood. This, however, is countered by a forecast for a strong domestic economy and low overall unemployment in the United States. These factors are expected to translate into increased away-from-home eating, an extremely important outlet for most seafood products. The U.S. dollar is expected to remain strong because of continued global economic problems, a factor that will encourage higher imports of seafood products and reduce export opportunities. Finally, some aquaculture producers, notably catfish farmers, are expected to continue benefiting from low feed costs brought on by weak prices for corn and soybeans.

Catfish Production Expected Higher in 1999

Grower sales of catfish to processors in 1999 are expected to reach 595-605 million pounds, up 5 to 7 percent from the previous year. Growers are expected to increase production as a result of two straight years of strong farm level prices and feed costs that are expected to remain low. Prices to catfish farmers declined in the second half of 1998. But with grower supplies of food-size fish, little changed from the previous year, and because processor inventories of finished product were down 9 percent at the start of 1999, grower prices are expected to tighten during the first quarter of 1999. Sales to processors in January were 49 million pounds, up 4 percent from the previous year. Prices paid by farmers in January were 70 cents a pound, up 1 cent from January 1998. In 1998, catfish sales by growers to processors totaled 564.4 million pounds, 8 percent higher than in 1997.

Tilapia Imports Forecast Higher in 1999

U.S. tilapia imports are forecast to continue growing in 1999. However, the rate of increase is expected to be lower than in previous years. Although the U.S. dollar remains strong against the currencies of exporters such as Thailand and Indonesia, if tilapia imports are to continue growing, its marketers will need to follow the salmon and catfish industries lead and gain greater widespread acceptance and visibility to increase tilapia product sales, now ranging from 60 to 70 million pounds, to hundreds of millions of pounds. The changing demographics of the United States should allow for continued moderate growth

as the traditional target markets, Asian markets and restaurants, expand in size. However, importers or producers will aim at expanding the consumer base to wider markets outside of major urban areas. Taiwan is expected to remain the dominant tilapia supplier, but imports of fresh fillets, mainly from Central or South American countries, are expected to increase as sales expand to restaurant chains. Because many of these countries are also farmed-shrimp producers, producers and wholesalers in those countries have, and are building upon, the resources needed to expand tilapia production.

Tilapia imports increased to 61 million pounds of product weight in 1998, 14 percent higher than the previous year. Although imports of filleted products expanded, tilapia imports grew primarily because of higher shipments of frozen whole fish from Taiwan. If tilapia follows a path similar to those of other fish species, then filleted products are expected to comprise a larger share of future imports as producers try lowering shipping costs and increasing earnings through value-added processing. Taiwan, with almost 80 percent of the total supply on a quantity basis, continues to be the largest supplier of tilapia. Other major suppliers are Thailand, Indonesia, Costa Rica, and Jamaica.

The total value of tilapia imports in 1998 increased 7 percent to \$52 million. The value of tilapia imports has increased continually since 1993, the first full year that tilapia imports were assessed on an individual basis. The average value of imports, at \$0.86 a pound, however, was down 7 percent from 1997 and has fallen 17 percent in the last 2 years. This decrease was due primarily to a large increase in quantity and declining prices for frozen whole fish. The average price for fresh and frozen fillets declined slightly. On a liveweight basis, U.S. imports of tilapia in 1998 were the equivalent of 94 million pounds of foreign production.

Imports of tilapia were higher in 1998 in all of the import classes (frozen whole and fresh and frozen fillets). Frozen whole-fish imports made up 77 percent of the total imports but just 55 percent of the total value because of growth in fillet imports. Taiwan accounted for over 95 percent of the frozen whole fish imported in 1998. In 1998, prices for frozen whole fish fell to 50 cents a pound, down 12 percent from 1997. As recently as 1996 frozen whole fish were selling for 71 cents a pound. Imported fresh fillets, chiefly from Costa Rica and Ecuador, increased in value to \$17

million, up 22 percent, as higher import quantities, up 27 percent, more than offset slightly lower prices. Thailand and Indonesia had been the major importer of frozen fillets, but imports from Taiwan have risen sharply in the last two years. Imports of frozen fillets totaled almost 6 million pounds and were valued at \$12 million, increases of 8 percent and 6 percent, respectively, from the previous year.

U.S. Salmon Imports Top 200 Million Pounds

U.S. farm-raised salmon production in 1998 is expected to increase only slightly from 1997's output of 36 million pounds. Complete 1998 data on U.S. production are not yet available.

Domestic production is expected to continue to rise gradually. With no major increases in the number of approved sites, however, the increase will have to be from higher productivity. In 1999, domestic growers will again face increased imports from Canada and Chile. Canadian growers, whose dollar is weak against the U.S. dollar, will have a cost advantage. Imports from Chile are also expected to continue increasing, as Chile is likely the world's lowest-cost salmon producer, and the weak Japanese market will force Chile to target a larger percentage of its exports at the U.S. and the EU markets.

Atlantic salmon imports reached 209 million pounds in 1998, up 27 percent, as shipments increased in both the fresh and filleted categories. Fillet imports, up 62 percent to 94 million pounds, were a prime factor in the increase. Almost all of the increases were from either the Canadian or Chilean salmon industries, as they combined to supply over 90 percent of all Atlantic salmon imports. With an increase of 75 million pounds between 1995, the first year Atlantic salmon imports were reported separately, and 1998, filleted products now account for 45 percent of all Atlantic salmon imports, up from only 18 percent in 1995. With a large increase in shipments of filleted products, Chile surpassed Canada to become, for the first time, the largest supplier of Atlantic salmon products to the United States. While Canada dominates the fresh market for Atlantic salmon, Chile is, by far, the largest supplier in the faster-growing filleted market. The surge in filleted imports also pushed the value of filleted products past those of fresh whole fish. Even with a large increase in quantity, the

overall price for imported Atlantic salmon products rose slightly in 1998, pushing the total value to \$508 million.

Higher imports and declining exports of salmon products continued in 1998, a trend for the last four years. While imports of Pacific salmon products still account for approximately 21 percent of all non-canned salmon imports, this percentage has been falling steadily due to the rapid increase in farmed-salmon imports. These trends are expected to continue in 1999 for several reasons. First, U.S. exports are hampered by economic problems in Japan, a country that has in past years accounted over 80 percent of the total value of U.S. fresh and frozen salmon exports. Because exports are expected to decline and more U.S. wild-caught Pacific salmon will stay in the domestic market, demand for imported Pacific salmon will drop. The economic problems also have hurt exports from Chile to Japan, so Chile has increased efforts to market salmon products in the United States. The weak Canadian dollar has increased the competitiveness of Canadian Atlantic salmon products in the United States. Finally, the strong U.S. economy has increased the overall demand for salmon products, and with the increase in imports of farm-raised products restaurants can readily find fresh products, even during Alaska's non-harvest times.

OUTLOOK FOR ORNAMENTAL AQUACULTURE

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Imports and Exports Down for Ornamentals

Domestic ornamental-fish producers are expected to face continued weak export demand in 1999 for their products in many, if not all, of their major export markets. In the past, the largest markets for U.S. ornamental fish have been Japan, Hong Kong, and other Asian countries. The economic problems in many countries and generally unfavorable exchange rates are expected to depress demand for imported ornamental fish.

In 1998 exports of ornamental fish were down 28 percent to \$10.5 million, and over the last three years, the value of shipments has declined almost 50 percent. Lower shipments to Asian countries were again the chief source of the decline,

as shipments to Japan, Hong Kong, Taiwan, and Singapore were down significantly.

Exports to Japan, the largest U.S. market, declined by 42 percent, and shipments to Hong Kong were down 54 percent. Hong Kong's imports have plunged strongly in two of the last three years. As in 1997, the general decline in shipments to Asia was partially offset by more exports to Canada and Mexico. This was the third year, following the 1995 peso devaluation, of strong growth in shipments to Mexico. In 1999, U.S. producers will have to look toward Canada and Mexico, and possibly the EU, to help offset expected weak demand in Asian markets.

Ornamental fish imports fell, for the third consecutive year, to \$45.1 million. Favorable currency exchange rates in 1998 were expected to boost exports, but shipments were down from most Asian countries, such as Thailand, Sri Lanka, Indonesia, and Malaysia. These declines were countered somewhat by higher imports from Japan and Hong Kong. In 1999, favorable currency exchange rates with Asian countries are expected to boost shipments to the United States. In addition, while imports from Brazil were lower in 1998, its currency devaluation is expected to boost imports in 1999.

Cook's Corner

Lemon Caper Butter

2 pounds butter
1 cup capers
½ cup parsley

1 tablespoon paprika
¼ cup garlic, chopped
1 tablespoon black pepper
1 cup green onion, chopped
2 tablespoons hot sauce
juice from 4 fresh-squeezed lemons

- ❑ Soften butter.
- ❑ Put all ingredients in a bowl and blend.
- ❑ Place butter mixture in the center of a piece of plastic wrap and roll into a tube. Refrigerate.

Trout With Lemon Caper Butter

- ❑ Season trout (or any other fish) with salt and pepper to taste and broil for 2 minutes on each side.
- ❑ Cut slices of lemon butter and place on top of fish.
- ❑ Continue to broil until butter melts and forms a sauce.
- ❑ Serve fish with butter sauce.



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B. L. Jacobsen, Editor

Idaho Aquaculture News
Aquaculture Research Institute
University of Idaho
Moscow, ID 83844-2260

Phone: (208) 885-5830

Fax: (208) 885-5968

E-mail: aqua@uidaho.edu

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