

Cooke



PROJECT **ONE**

ONE COMPANY | **ONE** TEAM | **ONE** MISSION

LEARN MORE ABOUT OUR ERP INITIATIVE ON **PAGE 4**

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Back Cover : Cutler Cove Salmon; Exceptional quality. It's the American way.



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Message From Glenn

New foundations for improving customer service and exceeding industry standards

After 37 years of rapid growth, Cooke has recently embarked on Project One, a multi-year program to integrate enterprise resource planning and transform the way we do business. This issue begins with an introduction to Project One and our journey to design a system that will allow us to manage our operations in a more consolidated, strategic way.

While we are initially focused on True North Seafood, we plan to eventually roll out more broadly across our family of companies. Standardizing and automating some of our processes will save us time and money. The ERP projects underway now are the foundation for future initiatives and our ongoing goal of improving the level of service and experience for our customers. I am excited for you to learn more about this significant project in this issue of our newsletter.

We are also proud of recent certifications and achievements across our divisions, which we are celebrating in this issue. From True North

Seafood being named to the SeafoodSource.com Top 25 Seafood Product Innovators, to OBI Seafood's BRC achievements, to Non-GMO Project Verified certification at Seajoy, Team Cooke around the world are working together with third party certification programs to ensure our operations and products continue to meet and exceeds industry standards.

As you will read in the pages that follow, our employees continue to go above and beyond in their involvement in their communities. This issue also captures just a few of the ways our employees and divisions have been making positive impacts over the last number of months. In Louisiana, Omega Protein stepped in to support those impacted by Hurricane Ida; Cooke Aquaculture Scotland helped fund an outdoor learning space for students; we helped organize a series of beach clean-ups in Newfoundland; Seajoy marked the 14th consecutive year of its Mangrove Program; and, Team Cooke

raised more than \$35,000 to support cancer patients in Charlotte County.

When I think about the positive impacts of this volunteer work, especially against the backdrop of the ongoing pandemic, I am filled with great pride for the way Team Cooke shows up for those in need in their community and very moved by the variety and scope of causes our company supports thanks to the time and talents of our employees.

As we all continue to navigate unusual and evolving times in terms of how we do business and interact with one another, I am more certain than ever that what sets Cooke apart as a company is the commitment and passion of our people, as employees and community members. We remain dedicated to keeping employees and communities safe and healthy, and providing healthy seafood products to customers around the world.

Glenn Cooke, CEO

TRUE NORTH SEAFOOD

ONE Company – ONE Team – ONE Mission

Cooke Aquaculture Inc. is embarking on a multiyear journey of business transformation. Our business has undergone significant growth in the past decade and continues to evolve at a rapid pace resulting in a complex ecosystem of disparate and legacy systems. Coupled with that is that new business opportunities appear frequently and require action faster than the current systems allow. The attempts to meet needed changes for both business and technical requirements over time have resulted in numerous customizations, rendering the existing systems even more difficult to maintain and modernize. The current environment creates an inability to maximize business opportunities for many different reasons including limitations from inconsistent processes, insufficient analytics, and integrity of information.

In October 2020, an initiative to realize this business transformation was approved with Microsoft's D365 selected as the modern enterprise resource planning (ERP) system. A multiyear program, Project One, has been launched with focus on building the foundational components of the system for True North Seafood Inc. (TNSF) of the Cooke family of companies. The scope will include financial management, sales, inventory/warehouse management, value add and third-party processing in addition to reporting.

Project One will implement selected modules and business processes from the D365 package. This technology will enable the Company to have the capability and flexibility to redesign existing business practices to better align with best-in-class

processes and standardize where possible throughout the enterprise. D365 will help eliminate inefficiencies brought about by aging systems that cannot provide up to date, detailed financial, sales and operational information.

The initial phase of this project will focus on True North Seafood US including the New Bedford processing facility with an objective of creating a core build solution that can then be leveraged in further releases in an expedited fashion.

Through the implementation of Microsoft D365, Cooke intends on meeting the following project objectives:

- Support best-in-class processes that meet TNSF's current and future requirements, reduce manual effort and ensure data quality and integrity
- Centralize sales, accounting, and purchasing functions from distribution centers (DC's) to TNSF where the DC's become divisions of TNSF
- Improve sustainability and reduced risk through ease of lifecycle, support, and end-user training
- Deliver analytics and reporting to enable fast and sound decision making
- Provide system agility that can quickly respond to the changing business environment via a CORE build with a standard set of processes that will allow for faster rollouts in the future
- Improve customer experience so that all North American customers purchase from one company, TNSF, with a US entity and Canadian entity
- Build the TNSF structure in such a way that any internal supplier (i.e. True North Salmon, Cooke Scotland, etc.) can be measured/managed like all other supplier relationships

Here are a few of the many real-life benefits of what D365 brings to the table for us:

- ONE global product list
- ONE stop shop for customers
- ONE PO for complex orders
- ONE price list
- ONE bill of materials
- ONE method to forecast
- ONE product hierarchy
- ONE GL structure
- ONE view of customer profitability
- ONE consolidated financial report
- ONE view of product performance
- ONE warehouse management process
- ONE quote to cash process
- ONE system to secure

Critical Success Factors for Cooke

The critical success factors of this project for Cooke include:

- Reporting and analytics to enable timely and accurate decision making including ad hoc analysis
- Standardized, out-of-the box processes with clear ownership
- Centralized sales, accounting and purchasing functions within TNSF US including distribution centers
- A single "face" to all US customers (i.e., one customer purchase order for any variation of TNS or TNSF products)
- Demonstrated success of the Project One overall approach including, but not limited to, change management, project governance, and solution governance (ARB)

How We Work:

We know that our success hinges on the engagement of our project team. We have selected a group of high energy individuals with a wealth of knowledge in their areas along with the ability to think of new and creative ways to improve the business.

OUR Rules of Engagement

- PLAN THE WORK
- WORK TO THE PLAN
- MAINTAIN A BIAS FOR ACTION
- SEEK CONSENSUS
- ATTACK THE PROCESS NOT THE PERSON
- CELEBRATE THE WINS
- BUILD A GREAT TEAM

TRUE NORTH SEAFOOD

OUR Guiding Principles

- KEEP CUSTOMER EXPERIENCE AT THE FOREFRONT
- SUPPORT BEST-IN-CLASS STANDARDIZED PROCESSES
- USE OUT-OF-THE-BOX FUNCTIONALITY, FEW EXCEPTIONS
- BUILD A USER FRIENDLY AND SIMPLE SOLUTION
- ELIMINATE SILOS ANY TASK, ANYONE, ANY TIME

TRUE NORTH SEAFOOD

Communication & Change Management:

We are taking a different approach within the project where we are working diligently to inform and engage all our stakeholders early on with relevant information. We have biweekly meetings with leadership and senior resources in TNSF with each of our streams. We are also working closely with other teams such as IT and Marketing outside the project to ensure we remain aligned to the overall Cooke strategy and help to enable that whenever and wherever possible.

Other communication includes a monthly newsletter as part of our project communication plan - here is our January release:

PROJECT ONE NEWSLETTER
JANUARY 2022 | ISSUE NO. 6

PROJECT HIGHLIGHTS

- Obtained final sign-off on business requirements
- Mapped Cooke customer and vendor data in D365
- Designed how different Cooke systems such as Kyriba, and Marel will integrate with D365
- Developed standard views for documents such as Purchase Order, Bill of Lading and Sales Order forms in D365

WE ARE NOW WORKING TO:

- Document future state business process maps
- Complete integrations of financial and accounting systems (Kyriba, Concur, Epi) with D365
- Build dashboards and reports
- Finalize product master
- Develop testing strategy and draft test scripts
- Prepare for End-User Training and develop training content and guides

OVERALL PROJECT STATUS

- D365 Workshops - Complete
- CRP1 - Complete
- Gap Identification - Complete
- Gap Analysis - Complete
- Future State Business Process Mapping - In Progress
- Integrations - In Progress
- Master Data - In Progress
- Migrations - In Progress
- Report Development - In Progress
- End User Training - Planned
- CRP2 - Planned
- UAT - Planned

FOCUS ON MOBILITY

D365 works online or offline, on most devices, anywhere. This ensures that users can access the knowledge they need, when they need it, and respond faster even when they are on the move. D365 content can be accessed directly via a web browser (such as Edge or Chrome) or through the dedicated Microsoft D365 mobile app available for iOS and Android devices. More information on supported devices can be found [here](#).

PROCUREMENT MADE EASY

Presently, critical procurement processes such as inventory management, vendor account performance management and procurement reporting are mostly done manually. Through automated inventory tracking and control, D365 will offer visibility into inventory assets and order preparation, which will in turn provide valuable data that will allow us to identify and leverage trends around our "spend data", vendor account, and potential areas for cost savings. Centralization of vendor information across all CAI divisions will also be possible in D365, in addition to easier access to consolidated procurement reporting.

DID YOU KNOW...

— that each year, alongside weekly updates, Microsoft delivers two major releases? This continuously improves and extend the capabilities of D365, resulting in a future-proof platform that is constantly being improved and developed.

FREQUENTLY ASKED QUESTIONS

Q: What will End-user training for D365 look like and how is training delivered?
A: After careful consideration and consultations with our implementation partner (Althya), we are adopting a "Train-the-Trainer" approach for our end-user training. In this scenario, key business users within each stream are identified and trained by Project ONE Stream Leads and these advanced users, empowered with new knowledge on practical use of the system and carefully curated learning content will then transfer their knowledge to other users within their business groups. Standard Operating Procedures (SOPs) and post-training guides will be delivered on an on-going basis, directly within D365, through a digital adoption tool. Webinars, videos, self-help menus, and more will also be available in-app, to guide users through every aspect of D365.

GET FAMILIAR WITH D365 TODAY

You can get familiar with Microsoft D365 features and functionalities by visiting the [Microsoft Learn page](#) and completing the modules in the learning path or you can simply sign up for the official Microsoft D365 newsletters [here](#).

SPECIAL THANKS

We would like to express our sincere gratitude all our esteemed readers, our implementation partner, Althya, as well as our internal partners and SMEs within Cooke, for a successful 2021. Special thanks to **Mark Clinton** and **Chuck Brown**, who worked with Project ONE, despite their busy schedules, to bring our newsletters to life and to our readers. Thank you so much and we look forward to a productive and collaborative new year!

For more information about Project ONE, please contact any of our team members directly, or through our project e-mail address: project.one@cookeaqu.com



True North Seafood named one of Top 25 Product Innovators in North America



SAINT JOHN, NEW BRUNSWICK, CANADA –

Cooke Inc. is pleased to announce that its consumer brand, True North Seafood, has been named to the SeafoodSource.com Top 25 Seafood Product Innovators – 2021 Edition. Featured companies are innovation-forward seafood suppliers that are transforming the North America industry.

“With the Covid-19 pandemic, consumers are seeking healthy, easy-to-prepare options to make at home, and we are proud to have developed new restaurant-flavour products to help meet that need,” says Joel Richardson, Vice President of Public Relations, Cooke Inc.

True North submitted three of its new products

for consideration to SeafoodSource.com: Wild-caught deep-sea red crab, frozen Atlantic salmon portions, and Atlantic salmon burgers. “With our new products, we are focused on simple ingredients, which we know is becoming increasingly important. We also placed emphasis on the protein content of our products, to help consumers find this information easily on our packaging,” added Richardson.

SeafoodSource.com is owned and operated by Diversified Communications, based in Portland, Maine, USA, a leading international media company providing market access, education and information through global,

national and regional events, digital products, and publications.

The Top 25 Seafood Product Innovators – 2021 Edition list is available here: www.seafoodsource.com/news/foodservice-retail/the-top-25-seafood-product-innovators

In 2020, family-owned Cooke was named by SeafoodSource.com as one of the Top 25 Seafood Suppliers in North America for Sustainability & Conservation and the company achieved the Canada’s Best Managed Companies Platinum Club designation for the 16th consecutive year in 2021. Cooke ships fresh, sustainable True North Seafood branded products globally.



OCEAN RAISED ATLANTIC SALMON. STRAIGHT FROM THE HEART OF MAINE.

We are excited to announce the launch of our new domestic salmon brand in the US market – Cutler Cove Salmon! Ocean-raised Atlantic Salmon straight from the heart of Maine.

Cutler Cove Salmon will be positioned as our premier product offering and the Atlantic salmon of choice among chefs & restaurant buyers who value high quality seafood, and upscale US retailers & consumers who are motivated by quality and taste.

Through a custom Mintel research study conducted in the US in 2020, we learned that a specific combination of product attributes only we can offer is very

compelling to fresh fish consumers in the USA:

- **Product of USA**
- **Fresh, never frozen**
- **Raised without the use of antibiotics**
- **4-star BAP (Best Aquaculture Practices) certification**

The Cutler Cove Salmon brand is built upon these meaningful attributes that resonate with fresh fish consumers in the US market.

As the only supplier of ocean-raised, ‘Product of USA’ Atlantic Salmon, we proudly raise and harvest our Cutler Cove Salmon to deliver the freshest salmon we can offer to our customers.

With this unique set of attributes, our premier product offering is exclusive to select customers.

The launch has been a collaborative effort made possible by the entire cross-functional team, including Marketing, Sales, Packaging, Quality, Supply Chain, Operations, and to all those involved at the plants – thank you for playing a key role in bringing the Cutler Cove Salmon brand to life!

The brand will undergo a soft launch in early 2022. Keep an eye out for more Cutler Cove Salmon updates!

Visit us at cutlercovesalmon.com or follow us on Facebook to learn more.



Growth and Development

Cooke Aquaculture Scotland moves to new corporate office, doubles floorspace

BELLSHILL, SCOTLAND –

In November, Cooke Aquaculture Scotland relocated its corporate office as the country emerges from the covid-19 pandemic.

Cooke will be located in Avondale House in Strathclyde Business Park in Bellshill, close to the main motorway serving Glasgow and Edinburgh – Scotland’s two largest cities.

The main-door office is in a prime location within the business park and has been completely refurbished, equipped with new energy-efficient equipment throughout to create a modern office that provides premium accommodation for Cooke’s UK sales, supply chain, finance, communications, IT and sustainability teams.

The office is powered with renewable electricity from Blantyre Muir windfarm near Hamilton and has electric vehicle charging spaces outside, in line with the firm’s commitment to sustainability.

At just over 5,000 square feet, the new corporate office has more than double the square footage of Cooke’s existing office accommodation in Strathclyde Business Park. Not only will this enable staff to socially

distance, it will also provide desks for staff who are not normally based in Bellshill.

In addition, the new corporate office includes self-contained kitchen and bathroom facilities which will enable us to maintain safe and hygienic shared spaces, which can only be used by Cooke employees.

During the pandemic, Cooke has taken unprecedented steps to keep all its staff safe and adopted a very cautious approach. A hybrid policy which allows staff to balance their home and office working has also been developed by the company.

Many of Cooke Aquaculture Scotland’s office-based employees were asked to work from home in early March 2020, before the Prime Minister’s lockdown announcement on 23 March 2020 and most have remained working from home for the past 20 months.

Cooke also took on more staff to enable social distancing, particularly in our packing stations in Orkney and Shetland and implemented covid-safe measures in all offices in anticipation of a return to offices in 2020 that never transpired.

The opening of the new corporate office re-affirms the importance the company places on staff working collaboratively, and also the firm’s long-term commitment to Scotland.

“It has been 20 months since we took the decision to enable those staff who could to work from home. Back in March 2020 no one could have predicted how long the disruption to the business would last, nor foresee the effect Covid-19 would have on our working and personal lives,” said Colin Blair, Cooke Aquaculture Scotland’s Managing Director. “So today’s opening of our new corporate office, and the return of all our office-based colleagues across the country, feels significant.

“The virus is still circulating and we need to live with Covid-19 for a time yet, but it feels like things are slowly starting to get back to normal. We have missed the team spirit, creativity and collaboration that comes when people work in the same place and the same time, together. We are really excited about the prospect of covid-safe, face-to-face interaction which is so important for our colleagues as individuals, and for the company as a whole.”

Bioriginal and Phynova reach partnership agreement to promote Reducose® in the North American market

SASKATOON, SASKATCHEWAN, CANADA AND OXFORD, UK – In September, PHYNOVA Group Ltd “Phynova” and Bioriginal Food & Science Corp (“Bioriginal”) announced a partnership on Reducose®, Phynova’s patented and clinically researched White Mulberry Leaf extract that supports significant lowering of post-meal blood sugar and insulin response.

The partnership will encompass both distribution to North American customers as well as joint promotion of the health benefits of Reducose®. Bioriginal will serve customers with Reducose® as a stand-alone ingredient or as a hero-ingredient in turn-key solutions.

Stephane Ducroux, CEO at Phynova, said: “We are excited to embark on our go-to-market partnership with Bioriginal in the North American market. Phynova’s strategy is to partner with market focused experts such as Bioriginal, who have a proven track record of building deep customer relationships, fast prototyping and turn-key solutions using ingredients with a strong science pedigree like Reducose®.”

Founded in Oxford in 2002, Phynova is a British life science company specialized in developing and commercializing unique, science proven health ingredients, powered by plants. Phynova produces Reducose® 5%, a patented premium white mulberry leaf extract that can reduce the blood sugar and insulin response after a meal by up to 40%. Reducose® is vegetarian, natural, allergen free and is backed by 6 human clinical studies. Most recently, Phynova published the

positive clinical trial results on Reducose® in the peer-reviewed journal ‘Nutrition & Metabolism’. The full paper can be accessed here: <https://rdcu.be/ciMa8>

“We are excited to partner with Phynova by bringing a unique ingredient into Bioriginal’s highly selective nutraceutical ingredient line,” said Matt Phillips, Vice President of Sales at Bioriginal. “Phynova’s sustainable, unique and clinically researched white mulberry leaf extract perfectly complements our innovative ingredients portfolio and strengthens our offerings to the nutraceutical and food industries. We look forward to collaborating with Phynova and utilizing Reducose® to formulate turnkey concepts – that our customers can quickly take to market – addressing consumer demands for a multitude of benefits.”



Omega team to meet with pet food industry partners

KANSAS CITY, MISSOURI, USA – Omega Protein is a sustainable supplier of an essential ingredient for pet nutrition. In September, Omega’s sales and marketing team traveled to the Petfood Industry Community Petfood Forum to meet with pet food industry partners.



HACCP team training in Honduras

HONDURAS – Maintaining safety standards requires team commitment, which is why the team in charge of food safety at Seajoy participated in training that reinforced how our quality and safety management system ensures our customers are receiving the best product.





Culmarex a trailblazer in Spain for incorporating electrical stunning technology into its main harvesting vessel

By Rafael Hortelano Puerta, Technical Manager

SPAIN – According to the 2009 Council Regulation (EC) No. 1099 on the protection of animals, animals shall be spared any avoidable pain, distress or suffering during slaughter and related harvesting operations, which is applicable to harvested fish.

Culmarex Group stands out from the rest of national producers for having transformed a vessel to incorporate this harvesting technology and comply with international directives, though still not mandatory in the European Union, ensuring pain-free harvesting.

To this end, in recent weeks the “DORAMENOR UNO” harvesting vessel has been transformed by integrating compact equipment for electrical stunning and distribution of fish in semi-dry conditions, to cause them to immediately lose consciousness in order to ensure pain-free harvesting. This transformation has been carried out by our Maintenance Team led by Technical Manager, Rafael Hortelano.

The transformation was a success and, during the first week of testing, 240 tonnes of sea bass were harvested with this system.

OBI Seafoods wins USDA canned salmon purchases

By John Daly, OBI Seafoods, Domestic Canned Sales Manager

ALASKA, USA – OBI Seafoods has landed two U.S. government contracts for 261,000 cases of canned salmon, worth a total of \$21.6 million (USD). In July 2021, OBI Seafoods landed a government contract for 186,962 cases of canned pink salmon valued at \$13,643,546 USD. In August 2021, OBI Seafoods landed another government contract for 74,480 cases of canned red (sockeye) salmon valued at \$8,002,086 USD.

OBI will deliver canned red and pink salmon to multiple U.S. cities in the coming months. These salmon awards are the latest seafood acquisitions from the United States Department of Agriculture (USDA) for critical food assistance programs such as the National School Lunch Program.

The USDA made its largest seafood purchase ever in mid-2021, comprised of \$70.9 million (EUR 60 million) in domestic fish and shrimp products. This is part of the USDA's Section 32 program responsible for buying surplus

goods for nutritional programs throughout the country. Several COVID-19 relief bills have been passed that include provisions to provide an additional market for fishermen who saw their businesses struggle to sell products during the pandemic. These efforts to increase funding in Section 32 programs were championed by Federal lawmakers in seafood producing states.

OBI is committed to increasing domestic food security and proudly participate in these critical food assistance programs that help provide high-quality nutritious seafood to Americans in need.



Above: Canned salmon awaiting shipment in Egegik, Alaska.

Left: OBI Seafoods Pillar Rock brand canned salmon.

Production safety awareness campaign

CHILE – This fall, Cooke Chile implemented an awareness campaign for all staff whose work involves the use of potentially dangerous equipment. The “Don’t Let An Accident Change Your Life” campaign was created by the Occupational Health & Safety team in collaboration with Dr. Francelis González.

The campaign was aimed at employees across Cooke Chile’s production facilities.



Certification training at Seajoy

HONDURAS – Maintaining an integrated management system that ensures the safety of our products, the well-being of our employees, and sustainable production practices is a priority for Seajoy. To achieve this, employees keep up-to-date on certification standards. Recently, the entire management system team took part in training on standards including BAP, BRC, Naturland, ASC and SMETA.



New CAS website

SCOTLAND – Cooke Aquaculture Scotland is delighted to launch its new website with a fresh new look and a focus on our people, our product and the places we live and work in; we think it better tells our story and how we produce the very finest Scottish salmon.

www.cookeaquaculturescotland.com





Sockeye on the fillet line at the Egegik plant.



Cindy Luna and OBI CEO Mark Palmer are all smiles at the Naknek plant.

Sustainability

OBI Seafoods BRC achievements help highlight company success in 2021

By Cindy Luna, OBI Seafoods Director of Corporate Food Safety, QA, and Environmental Compliance Operations

ALASKA, USA –

The Quality Assurance team had a busy year since the OBI seafoods merger. One of the biggest challenges has been maintaining GFSI/BRC third party certification, which is required by many of our customers. BRC certification is a food safety standard that demonstrates our commitment to global industry best practices. To obtain and maintain certification, facilities undergo third-party audits against the standard's requirements performed by an accredited certification body.

The Petersburg and Seward plants obtained BRC Fresh Frozen certification for the first time ever in 2021. This is an amazing accomplishment for both facilities since they were in the middle of peak salmon production when the audits were conducted. Petersburg and Seward obtained grade AA results (highest rating possible in their category), all while processing millions of pounds. Both teams are proof that anything can be done with teamwork, hard work

and dedication. Continuing on with OBI's successful BRC audits, Egegik went from an A grade to an AA BRC audit grade. All other OBI facilities maintained the highest BRC certification status.

It was a challenging year with a big salmon forecast, staffing changes and unpredictable variables that come with the season. The team all pulled together and succeeded once again. Thank you all for the support of OBI's food safety programs!

OBI's BRC audit results for 2021:

Egegik: 4 minors AA Canned/Fresh Frozen
Wood River: 4 minors AA Fresh Frozen
Naknek: 1 minor AA Canned/Fresh Frozen
Larsen Bay: 1 minor AA Canned/Fresh Frozen
Kodiak: 1 minor AA Canned/Fresh Frozen
Alitak: 1 minor AA Canned/Fresh Frozen
Seward: 4 minors AA Canned/Fresh Frozen
Cordova: 1 minor AA Canned/Fresh Frozen
Petersburg: 4 minors AA Canned/Fresh Frozen



Canned salmon at the Naknek plant.

Additional QA team accomplishments in 2021:

- Continued with Corporate Strategic Objective Action Plans by implementing control programs for crab and roe in Petersburg and have started making progress to implement additional control programs at other facilities for the 2022 season.
- Made significant progress to program standardization overall by merging legacy Ocean Beauty and legacy Icicle programs, specifically utilizing Microsoft SharePoint as primary cloud-based platform to share, organize and store information. General employee training has also been standardized at all facilities.
- Trained, hired or promoted new QA managers in Petersburg (Brianna Namuth), Seward (Cyndace Barber), Wood River (Krista Smalley), Kodiak (Gina Medrano), Cordova (Sullivan Nevada), and new Naknek QA lead/future manager (Madalyn Arthur).
- Implemented Audit Comply, a new internal auditing electronic platform comprised of four internal audits per plant. This effort was championed by Tracy Hare, Corporate FSQA Technical Area Manager.
- Streamlined Pest Control Surveys at all facilities by utilizing legacy Icicle service provider Sprague Pest Control.
- Increased support and oversight of Environmental Compliance Programs with the combination of legacy Ocean Beauty and Icicle systems.
- Worked extensively towards environmental compliance with new State of Alaska general permits (Kodiak and Onshore General Permits). The Environmental Compliance (EC) group distributed guidance material including presentations, crafted responses to comments for draft GPs, interacted with EC consultants and engineers on modelling for thermal discharges, and are currently working with engineers and project managers on assessing compliance status as deadline for permit issuance.

Aquaculture technology key to restoring wild Atlantic salmon

SAINT JOHN, NEW BRUNSWICK, CANADA – With the help of the world's first wild salmon marine conservation farm, endangered Atlantic salmon are returning in record numbers to rivers in the Inner Bay of Fundy. Fundy National Park's Resource Conservation team recently found over 100 salmon in park rivers, the highest number of returning salmon counted since 1989.

Joel Richardson, Cooke Aquaculture's Vice President of Public Relations, says the goal of the marine conservation farm, founded in 2014 in Dark Harbour, Grand Manan, NB, is to help save the wild inner Bay of Fundy Atlantic salmon from extinction and help regrow its population. Cooke supplied and installed the custom marine conservation farm and are the daily caretakers of the wild salmon through feed and nutrition, health monitoring and equipment maintenance.

The biologists from Fundy Salmon Recovery collect juvenile wild Atlantic salmon from their native rivers of Fundy National Park and the Petitcodiac watershed and transport them to Dark Harbour, Grand Manan Island, where they are raised in the ocean on the conservation farm until they are mature adults.

Trained Cooke Aquaculture staff use their knowledge and technology to ensure appropriate feed is used at the right time, that fish transfers back to the wild are conducted with as little stress as possible for the fish, and onsite farm infrastructure provides the appropriate care until the wild salmon are ready to be released back to their native rivers.

Once mature, the adult salmon are then transported back to their home rivers to spawn naturally. The hope is that once these salmon spawn, they will travel back out to

sea to feed and return again one year later to continue the cycle. Atlantic salmon can do this migration and spawn two or even three times in their lifetime.

"We are seeing high numbers of salmon returns in the rivers at Fundy National Park through the program" says Richardson. "By returning salmon at the adult stage, their offspring are spawned and hatched naturally in the wild which allows them to avoid compromises to wild fitness of being produced in captivity."

"Advances in our ocean aquaculture technology and science have allowed us to reduce the many unknowns around marine mortality for this important species. We are very pleased to be using our fish farming innovations to be a key contributor to the increasing numbers of wild salmon returns," Richardson concluded.

The inner Bay of Fundy population of wild Atlantic salmon has been listed as endangered under the Species at Risk Act since 2003.

Fundy Salmon Recovery's partners and collaborators include Cooke Aquaculture, Parks Canada, the Atlantic Canada Fish Farmers Association, University of New Brunswick, Fort Folly First Nation, New Brunswick Department of Agriculture, Aquaculture and Fisheries, Fisheries and Oceans Canada, Village of Grand Manan, SIMCorp, Crime Stoppers and the Atlantic Salmon Law Enforcement Coalition.

Fort Folly Habitat Recovery, a partner since 2014, leads the Atlantic salmon conservation and recovery efforts on the Petitcodiac river system, which historically produced 20 per-cent of the overall inner-bay population.

Fort Folly Habitat Recovery Manager Tim Robinson says the aquaculture industry make an important contribution to salmon conservation by helping teams safely rear larger numbers of Atlantic salmon in their natural marine environment and return them to multiple rivers.

"One river is not going to restore a population, but the more rivers that we can return adult salmon back to, the more chance that there is going to be larger smolt runs resulting from that in subsequent years. The more smolt going out to sea, the better chance that more are going to survive to return again," explained Robinson.

He adds that Fundy National Park has been seeing increasing returns throughout the year and estimates this year they could see their highest number of returns in decades. Petitcodiac, a younger sister project to that in Fundy

National Park, has now counted 30 adult salmon returns in 2021, compared to a few years ago where it was void of any inner bay Atlantic salmon.

Wild Atlantic salmon are incredibly important as a keystone species for rivers and seeing the salmon population increase in Fundy National Park has helped bring life back to those rivers. The rise of Atlantic salmon also attracts natural nutrient deposits and other types of species that can survive and thrive.

The project also captured the attention of a Cooke customer, Samuels Seafood based in Philadelphia, which generously donates a portion of sale proceeds for every pound of exclusive Cooke-supplied Jail Island Salmon that is sold to the Fundy Salmon Recovery project.

The Fundy Salmon Recovery partners believe this conservation model could be adapted and replicated for other populations in decline as well as in other countries for other types of species.

Richardson says Cooke is working with the Medway River Salmon Association in Nova Scotia on a similar salmon recovery project and with the Department of Marine Resources and the Penobscot First Nation in Maine.

"The overall growth and success of the Fundy Salmon Recovery collaboration has been extremely exciting," said Robinson. "This is something that none of us could have ever dreamed of being able to do on our own, and the way that we work with one another and complement each other's efforts all for a common objective is really the best thing about the whole project."

Source: <https://huddle.today/2021/10/21/aquaculture-technology-key-to-restoring-wild-atlantic-salmon/>



Bioriginal Europe/Asia install nitrogen generator to support sustainable development

DEN BOMMEL, THE NETHERLANDS – Bioriginal Europe/Asia B.V. is excited to announce the successful installation of a new, state-of-the-art, Pressure Swing Adsorption (PSA) nitrogen generator at its facility in Den Bommel, The Netherlands. The new addition supports the company's sustainable development goals, providing a clean and energy efficient supply of pure nitrogen, used to protect their products.

"We are excited to announce the installation of our new nitrogen generator," says Armand van de Putte, Sr. Vice President & Managing Director of Bioriginal Europe/Asia B.V. "This PSA generator is very stable in producing a consistent supply of 99.9950% pure nitrogen, providing significant cost savings, while also helping to reduce our carbon footprint."

Installing the system has enabled Bioriginal Europe/Asia B.V. to efficiently generate and store nitrogen gas on demand. Generating their own nitrogen on site allows the company to incur less loss and reduce their environmental impact, as compared to previously used bottled nitrogen gas deliveries. The generator's unique control system provides operators with all the information needed to maintain a consistent and reliable supply of nitrogen – in an environmentally friendly manner.



SeaJoy team continues to show environmental leadership with massive mangrove planting project

NICARAGUA – For 14 consecutive years, Aquaculture Torrecillas S.A. of the Seajoy Group has planted mangroves through its Mangrove Program. The long-running project is considered a model of environmental leadership that our company has managed in Nicaragua.

This program reinforces our efforts to protect our wonderful Real Estero in Nicaragua, a natural environment that is essential to continue developing a responsible and healthy coastal marine environment.

Aquaculture Torrecillas currently possesses double environmental certification under the highest international standards such as the Best Aquaculture Practices and Aquaculture Stewardship Council, which oversee sustainable production. We are currently Nicaragua's only aquaculture industry to hold this international double certification.



Non-GMO verification for Seajoy

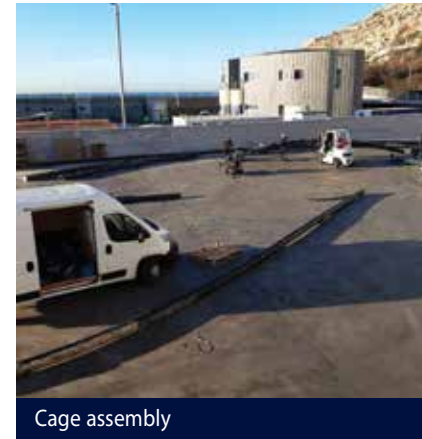


HONDURAS – The Non-GMO Project Verified verification is the leading standard in the market for avoiding Genetically Modified Organisms, and is one of the fastest growing labels in the retail sector. For these reasons, Seajoy has verified its organic white shrimp from our INEXSA model farm and our processing practices in our Deli Honduras processing plant to ensure we are meeting the highest quality standards for this certification.

Sustainable renewal

SPAIN – At Piscifactoria Aguadulce SLU, a company belonging to Culmarex and located in Almeria, five aquaculture cages were manufactured to replace existing cages at sites that were going to be followed.

These new cages are being built with reused material from other farms of our Group nationwide, which demonstrates our full commitment to the environment across the Culmarex Group.



Cage assembly



Cage assembled



Cage trailer

Seajoy environment training

DELI, HONDURAS – Staff from Seajoy participated in the 2021 environmental campaign at Monsignor Marcelo Gerin Educational Institutions by providing training to students on the value of good environmental practices.



Gulf menhaden population continues to be sustainably harvested, according to recent scientific stock assessment

Gulf menhaden overfishing not occurring

OCEAN SPRINGS, MISSISSIPPI, USA – The Gulf menhaden population has once again been confirmed to be sustainably harvested, based on the results of a recently approved stock assessment conducted by NOAA Fisheries biologists and the Gulf States Marine Fisheries Commission (GSMFC). Managers at the GSMFC approved the final assessment at their annual meeting in late October.

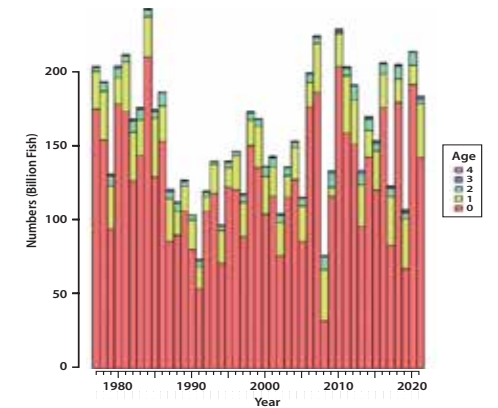
The assessment, which is based on data from the Gulf menhaden fishery for 2018-2020, finds that Gulf menhaden are neither overfished, nor are they experiencing overfishing. This confirms the results of the last major Gulf menhaden assessment, released in 2019, which reached the same conclusions about the health of the species.

The assessment document went so far as to state that "In general, there is little risk of overfishing or of being overfished." This statement truly drives home the point that this is a very healthy stock and responsible fishery.

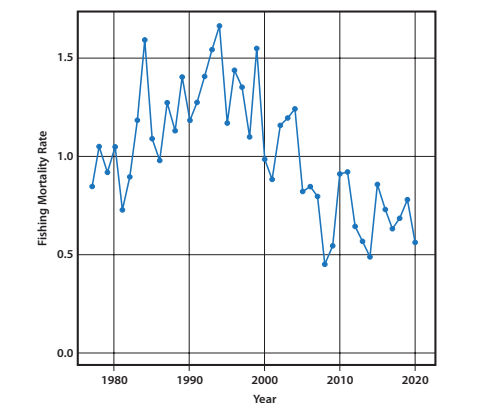
"This latest assessment continues a long trend of positive information coming out about this fishery, which has long been healthy and sustainable," said Ben Landry, Director of Public Affairs for Ocean Harvesters, which operates a fleet of menhaden fishing vessels.

In addition to its conclusions about the overall state of the Gulf menhaden stock, the assessment also finds several other positive indicators for the species. It found that menhaden abundance was particularly strong in 2018, and that fishing mortality is stable and well below historic highs. These indicators support the overall conclusion that overfishing is not an issue with Gulf menhaden.

Gulf menhaden has been internationally recognized as a sustainable fishery. Since 2019, the fishery has been certified as sustainable by the Marine Stewardship Council (MSC), the most prominent international seafood certification program. Much like this assessment, the MSC certification cited the long-term health of the menhaden population, as well as noting the limited environmental impact of the fishery.



Estimated abundance at age at the start of the year for 1977-2011, with 2021 being projection for the year after the terminal year of this update assessment.



Estimated fully selected fishing mortality rate per year for the commercial reduction fishery.



In the News

Cooke Chile meets with Puerto Tranquilo community

CHILE –

As part of a series of community meetings, Cooke Aquaculture Chile met virtually with the community of Puerto Tranquilo in September. The team from Cooke included Jorge Peña, Head of the Area Sea Water Production, along with representation from Management, Environment, Fish Health and Certifications departments. Cooke Chile provided an update on production and environment, and also donated 100 life jackets to the Union of Employers and Crewman of Puerto Tranquilo in order to help support the community group to meet new health protocols.



ACOA visits Cooke's New Brunswick operations

BLACKS HARBOUR, NEW BRUNSWICK, CANADA – In July, Cooke Aquaculture hosted representatives from the Atlantic Canada Opportunities Agency (ACOA) for a site visit of New Brunswick Operations.



Liam McArthur MSP visits Orkney operations

ORKNEY, SCOTLAND – Liam McArthur MSP, the Liberal Democrat Member of the Scottish Parliament for Orkney, visited Cooke Aquaculture Scotland's Orkney operations.

The MSP toured our Cava and Fara organic Scottish salmon farms in Scapa Flow and visited our packing station in Kirkwall, hosted by Orkney Area Manager Robert Peterson and Orkney Packing Station Manager Michael Lewington.

Earlier in the day, the group saw Scottish salmon from one of our Kirkwall sea farms going through our packing station destined for dinner tables in more than 16 countries worldwide.

Cooke Aquaculture Scotland is the largest producer of organic-certified Scottish salmon, which is farm-raised exclusively in Orkney.

"It was great to be able to see first-hand Cooke Aquaculture's operations in Orkney. The aquaculture sector has been key to our local island economy and the sustainable production of high-quality salmon will continue to be important in the years ahead," said McArthur. "I was particularly encouraged to hear about the creation of more jobs in Orkney and it was good to have the chance to speak to local staff about what they feel the future holds."

Colin Blair, Managing Director of Cooke Aquaculture Scotland, said, "We were pleased to welcome Liam McArthur to our seawater sites in Scapa Flow. Liam got his feet wet and

saw some beautiful organic salmon at Cava and Fara and met with the seawater teams who explained how new developments can help to retain existing or attract new people to live and work on these islands. We also took the opportunity to explain our approach to supporting people in the areas we operate through our voluntary community benefit fund, which supports local organisations and events and helps to contribute to island life."

Ahead of the May 2021 Scottish Parliament elections, the Scottish Liberal Democrats' manifesto said:

"We support the Scottish aquaculture industry and the high value it adds to its Scottish produce. We will support the industry to make continual improvements to production standards and do all we can to smooth its route to international markets."





Spotlight on sea bass

SPAIN – Last year, Culmarex Group participated in the “Saber Vivir” TV show, broadcast throughout the Spanish Territory on La 2 TVE.

During the program, Carmen Marin, Environment Manager at Culmarex toured the Sea and Processing Room in the Culmarex facilities located in Murcia, while Alberto Morente, Fingerling Production and Distribution Director at Acuicultura Balear SAU, toured the Hatchery and Preengorde located on the island of Mallorca.

The purpose of the show was to make sea bass known as a healthy product, bringing our fish farming aquaculture activity closer to society and highlight how farmed fish is a healthy and sustainable choice for consumers.



Cooke marks “Organic September” with new Orkney organic certification

ORKNEY, SCOTLAND – During Organic September, Cooke Aquaculture Scotland confirmed that its newest seawater site – Bay of Holland in Stronsay – has become the latest to achieve Soil Association organic certification.

The 12,100 m pen site was constructed in early 2021 and stocked with Soil Association organic-certified smolts that currently average 550 g. A new, purpose-built 200 tonne feed barge was commissioned from Gaelforce to support the site.

Cooke Aquaculture Scotland is the largest producer of organic Scottish salmon which is farm-raised exclusively in the cold, clear waters of Orkney. This new certification brings the number of Cooke’s Soil Association organic certified seawater sites in Orkney up to ten.

Organic September is promoted by the Soil Association – the UK’s largest organic certification body – to promote organic food and food production.

“It is fitting to mark the start of Organic September by confirming our newest seawater site has achieved Soil Association certification,” said Norman Peace, Bay of Holland Site Manager at Cooke Aquaculture Scotland. “We have been raising organic Scottish salmon consistently for more than a decade and this latest certification for Bay of Holland demonstrates our commitment to meeting the Soil Association’s highest standards and producing a premium product that is enjoyed throughout the world.”

Cooke Aquaculture Scotland is the largest producer of organic Scottish salmon which can be found in food stores including Waitrose, Marks and Spencer and Tesco, as well as local fine food retailers such as Jolly’s of Orkney.

Local MSP Beatrice Wishart visits Shetland operations

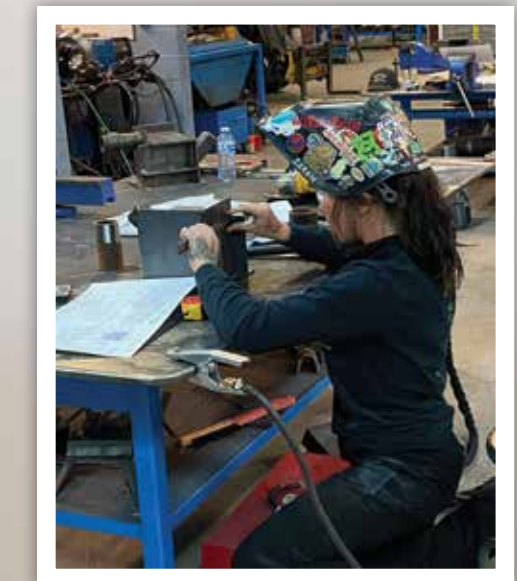
SHETLAND, SCOTLAND – Beatrice Wishart MSP, the Liberal Democrat Member of the Scottish Parliament for Shetland, visited Cooke Aquaculture Scotland’s Shetland operations over the summer.

The MSP toured our Vee Taing seawater site off Uyeasound in Unst and our packing station in Mid Yell, hosted by Shetland Regional Manager David Brown and Yell Packing Station Manager Christine Nicholson.

Beatrice Wishart MSP said, “I enjoyed my visit to Cooke Aquaculture and learning about their operation. It has been many years since I was last out on a salmon farm and production has changed considerably since then including technological advances. The aquaculture sector and sustainable production of high-quality Shetland salmon is vital to our local economy.”

“We are grateful to Beatrice Wishart for taking the time to visit us so soon after the election. Beatrice is clearly already very knowledgeable of our sector and we appreciated having the opportunity to explain what we do and answer her questions,” said David Brown, Shetland Regional Manager for Cooke Aquaculture Scotland. “As a family-owned company having the support of the people who live on these islands is so important to us. It was nice that some of the 132 people we employ in Shetland got the chance to speak with her to explain what they do for us and how important aquaculture is to the lifeblood of the communities they live in.”

Our People



KCS welder earns high praise while continuing to learn, and teach, her craft

ST. GEORGE, NEW BRUNSWICK, CANADA –

It has been an amazing year for our own Sarah Thorne, a Red Seal welder with our Kelly Cove Salmon Marine Maintenance team in St. George, NB.

She has recently been selected to compete on behalf of WorldSkills Team Canada, New Brunswick in Vancouver in May 2022 where she hopes to earn a spot competing for the national team at the 46th Annual WorldSkills Competition in Shanghai, China, in October 2022.

“My excitement and nerves are overwhelming, but I am thoroughly excited to spend the next 10 months training for this,” Sarah said.

Sarah has enjoyed success in competition, finishing 4th in the country in Skills Canada in May 2021.

She has been with Cooke Aquaculture since 2016 and has been a valuable part of our Marine Maintenance team. And she has been working on her craft a lot longer than that. She got her start in Grade 10 and knew right away that she wanted to be a welder. She continued to learn through the New Brunswick Teen Apprenticeship Program and her career has taken off from there.

Sarah said welding did not come to her by fluke. She said she always admired her father, Chris Thorne, an excellent welder and pipefitter. He knew firsthand that welding is

not easy, but Sarah was determined to forge her own career in the trade.

Sarah’s welding skills are getting noticed outside our maintenance shop too. In addition to her success in competitions, this past fall, she went back to school in a role she never would have imagined – as a teacher. She said she was shocked, scared and excited when she was invited to teach an all-female welding class at the Moncton campus of the New Brunswick Community College.

And her fear went away as soon as she met the students and realized she was in a room with 14 female welders – something she had never seen before. She said they all did great and they all moved on to work placements.

She said she would highly encourage anyone, men or women, to pursue welding or other trades. And she is grateful to work with a company that supports her and gives her the opportunity to try new things and to continue to learn.

“I have been treated the very best working with Cooke,” she said. “They have most definitely helped me get to where I am today.”

Sarah also wanted to be sure to thank her many supporters, including her parents, sisters, boyfriend, kids, friends, employers and instructors.

“I cannot even begin to express the amount of excitement and gratitude that I am overflowing with.”

Sarah was also nominated as Outstanding Apprentice at this year’s Distinction in Mentorship Awards through the NB Mentor Apprenticeship Program.

Skills Canada New Brunswick Executive Director Courtney Donovan nominated Sarah, calling her, “one of the most hard-working individuals I have ever met” and praising her for finishing her Red Seal during a pandemic while competing provincially and nationally.

And if all that success and recognition did not make 2021 a big year for Sarah, there is one more thing. She is featured in a colouring book focused on women in trades.

The book is published by New Boots: Progressing Women in Trades, a provincial network that promotes, supports and mentors women in non-traditional skilled trades sectors such as: construction, maintenance, manufacturing, automotive, truck and transport and forestry.

The colouring book can be purchased through the New Boots website at: <https://nb-map.ca/new-boots/new-boots-merchandise/>

It has been an incredible year for Sarah but she remains grounded and grateful for the mentors and supporters she has learned from and works with.

“I am constantly learning something new every day,” she said.

Why Raymond Garland believes aquaculture is helping shape the future of places like Shelburne

HALIFAX, NOVA SCOTIA, CANADA –

Raymond Garland has spent one year of his life underwater – not all at once, of course, but over the course of a decade diving for family-owned Cooke Aquaculture. After a knee replacement, Garland traded in his flippers for a managerial position.

Garland is now site manager for Sandy Point, Hartz Point and Boston Rock, three ocean salmon farming sites in inner Shelburne.

“The main goal is caring for our fish,” said Garland. “If you are not keeping the fish happy then you are not doing a good job.”

At 7 am, the four person crew starts feeding the fish. Right now, two of the farms are fed by boat and one is fed by a high-tech feed system remotely from Bridgewater with the Bell Mobility wireless network.

“That is a big help staff wise,” said Garland. “Because we do not actually have to feed these fish, we can work on our sites.”

In between feedings they do health checks on every fish, surface inspections, and weight samples. Garland checks his “aquaCurrent” app twelve to twenty times a day to see temperature and oxygen levels of the water in the cages to ensure the salmon remain healthy.

The aquaCurrent app can be accessed anywhere using a smartphone or tablet, allowing sea farmers to access and analyze aquaculture site data from sensors in real-time. Halifax-based Innovasea created the app to enable fish farming to enter a new era. Innovasea is one of many local Nova Scotian companies who are a key part of the salmon farming supply chain.

Innovasea is taking environmental, biological and physical monitoring to new levels with advanced aquaculture intelligence solutions, which provide unparalleled real-time visibility into every aspect of salmon farming. Cooke Aquaculture is leading the way by embracing new tools and technologies to better understand their complex food production operations.

“It keeps us going steady, every day there is something that we are doing on these sites. I have been here for sixteen years and we are always focused on various continuous improvement tasks. It is an exciting and rewarding career,” said Garland.

Transitioning from diving to managing was an easy change for Garland because of his first-hand experience on the farm. Most of the divers he works with onsite were trained by Garland himself.

“The people that we have now, they are good people, and some of them moved here and brought their families,” said Garland.

All but one employee lives in Shelburne. One crew member moved from New Brunswick, and the rest are locals. From fuelling boats, buying supplies at hardware stores and eating at restaurants, the crew spend a lot of time out in the community.

“We have a good working relationship with the community because we are actively involved in the community as well as generate a lot of revenue for local businesses,” said Garland.

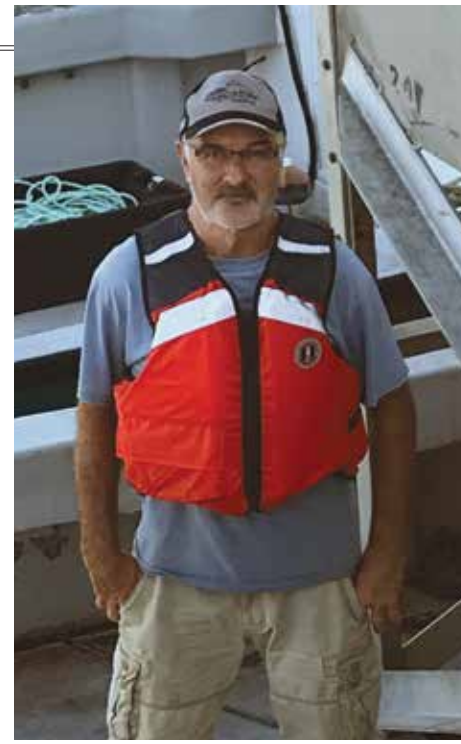
Both the Town of Shelburne and The Municipality of the District of Shelburne embrace Cooke’s operations in the area and are supporting the companies growth to create more jobs, welcome newcomers and help address worker housing needs in collaboration with the provincial and federal government.

The salmon farm that Garland manages has been in production for more than thirty years. Over his sixteen years of working in aquaculture, Garland has seen some welcome changes.

“The changes in technology are incredible,” said Garland. “The leaps and bounds Cooke made in the years I have been here is truly impressive. We have advanced from feeding the fish by hand with a scoop, to feeding fish in Shelburne Harbour farms by computer from Bridgewater.”

“I am sitting here looking at a bank of monitors now and I can see every one of my fish in cage 10 from underwater cameras,” said Garland. “I can zoom in on them, I can go around the cage, see if there are any problems with the cages.”

In addition to producing healthier fish, more accurate environmental monitoring, and a low carbon footprint due to reduced vessel trips and almost no feed waste, these changes in technology help keep Garland and his crew safe. In the past, if the weather turned quickly, feeding the fish could be challenging aboard Cooke’s feed barges and marine vessels.



There is also a Cooke safety committee that meets monthly in Bridgewater where employees discuss any issues on the farms with management.

“Everybody is looking out for everybody else,” said Garland. “We all have our PPE and wearing life jackets is mandatory.”

Garland said that Cooke’s sites are closely monitored by the government but also by their own people. He often sees scientists out on the water doing aquaculture research and data collection.

“I can see aquaculture expanding quite a bit in Nova Scotia,” said Garland. “I think there is room.”

Growing up here as a fisherman, Garland would go by the harbour in the summer to find an empty wharf.

“Everyone was fishing,” said Garland. “Everyone was landing fish, that is just not how it is anymore.”

Now when passing the wharf, Garland sees boats tied up. Garland sees the salmon farming industry as a way to supplement wild capture fisheries and help create jobs and prosperity in coastal communities in an environmentally sustainable way.

“Lobster fishing is great, we have that to rely on but many other fisheries are in decline,” said Garland. “If you do not farm your fish, where are you going to get nutritious seafood to eat?”

Source: Huddle <https://huddle.today/2021/10/12/why-raymond-garland-believes-aquaculture-is-helping-shape-the-future-of-places-like-shelburne/>

Cooke



We’re proud to offer wild and farmed True North Seafood products that meet a variety of certifications and recommendations



Atlantic Salmon	Alaska Salmon	Sea Bass	White Shrimp
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To find out more about the rest of our products visit truenorthseafood.com

Icicle Seafoods celebrates Jim Touza's retirement

By Julianne Curry, Public Affairs Manager

ALASKA, USA – It is bittersweet that Icicle Seafoods recently honoured the retirement of the man, the myth, the legend - Jim Touza, a critical member of the Icicle and Northern Victor team. A tribute was posted on Icicle's social media accounts that generated 230 likes and 40 comments from colleagues and members of Alaska's seafood industry. To help celebrate the occasion, Icicle's Operations Manager Chris Pugmire was able to present a framed photo of the Northern Victor.

Chris offered thanks and praise for Jim: "I told Jim, this gift is a token of Icicle's appreciation for his many years of dedicated service to the company and its fleet. It was meant to be presented at a huge party, with glasses raised, surrounded by the countless people he has impacted over the course of his long and storied career. Unfortunately, COVID had other plans. So it was a party of two, and I got to snap a quick picture of Jim to commemorate the moment. Though we did not get to have the grand celebration fit for a king, it goes without saying that Jim Touza will forever be regarded as Dutch Harbor royalty. I am honoured to have had the opportunity to work with such an amazing person."

Please join the Icicle family as we congratulate Jim and wish him all the best in this next chapter life!

Jim Touza with his framed photo of the Northern Victor, Icicle's shorebased processing facility.

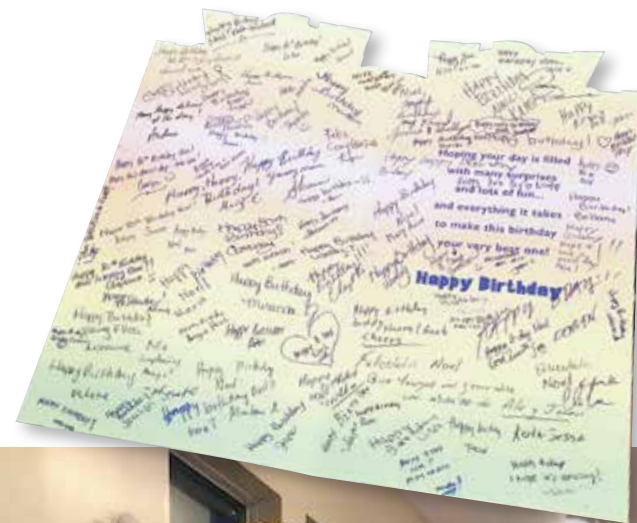


Happy 80th birthday to Noel Gainza

ST. GEORGE, NEW BRUNSWICK, CANADA – Noel Gainza, who has been working at our True North Salmon Fundy Bay Drive facility for 18 years, turned 80 in August and his Fundy Bay Drive colleagues helped celebrate with a cake, a card and plenty of well wishes!

Director of Processing Operations, Letsie Blackmore, says that Noel is a very hard worker who starts and ends every day with a smile on his face!

The team at FBD and all of us in the Cooke Family of companies send a heartfelt Happy Birthday to you, Noel!



OBI Seafoods Egegik Plant Manager Beth Pokorny retires after 33 years

By Julianne Curry, Public Affairs Manager

ALASKA, USA – At the conclusion of the 2021 salmon season, OBI Seafoods Egegik Plant Manager Beth Pokorny retired after 33 years with the company.

Most of Beth's 2021 season was spent transitioning in new Egegik Plant Manager Sean McKagan. Sean has plenty of experience at the Egegik facility and will continue to do an excellent job in the coming processing seasons.

OBI's Vice President of Alaska Operations John Woodruff worked with Beth for 29 of her 33 years at the company, first at Icicle then at OBI. John had this to say about Beth's long history with the company and the reputation she built: "I first met Beth in 1980, at the Pan Alaska plant in Dutch Harbor where we were both working. She seemed impossibly young then, especially to be working at a crab processing plant 3,000 miles from the nearest McDonalds! We met again in Seward in 1981 where we also both worked and through the years (I could say decades here), she has been a good friend, a great co-worker, and an excellent supervisor. I have especially appreciated her no-nonsense approach to communication; she gets right to the point, wastes no one's time, and you know exactly where you both stand quickly."



No matter what role she has played, whether plant manager, cold storage supervisor, back dock supervisor, etc., she has done it with the effectiveness, skill and aplomb that would rival any Cy Young Award winner. To say that we will miss Beth is a substantial understatement; she has been the leader of our Egegik team for the last 10+ years and has built a remarkably cohesive and production focused group there, one that has continued to perform well through many tough seasons (though you could say almost everything is tough in Egegik)."

Please join the OBI team in thanking Beth for her decades of service and wish her the best in her retirement!

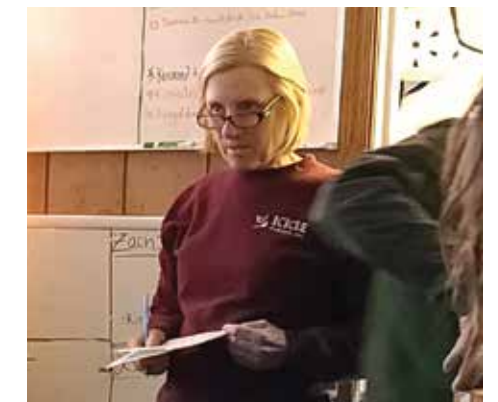


Above: Sean McKagan, "Scout", Beth Pokorny, John Russell, and Justin Moore taking a break from a busy season in Egegik 2019.

Below left: Beth gives a plant tour to Alaska Department of Fish and Game Commissioner Doug Vincent-Lang and West Virginia Senator Joe Manchin.

Below right top: Beth briefs the fleet office in Egegik.

Below right bottom: The iconic Egegik can cookers.



Seajoy work training at heights

HONDURAS and NICARAGUA – The safety of each member of our team is important, but especially so for our colleagues whose work brings them to tall heights. Seajoy personnel who carry out their work off the ground recently achieved their certification to carry out work and rescues at heights.



Michael Guthrie celebrates 35 years at Cooke Scotland

YELL, SCOTLAND – Shetland seawater site manager Michael Guthrie has chalked up 35 years of service working for Cooke Aquaculture Scotland and its antecedent companies this week.

Born and bred in Yell (Shetland), Michael started his career as a site assistant in 1986 and he worked his way up to become Area Manager.

He started his current role as Hascosay Site Manager in the mid-2000s and took additional responsibility for Bastaness in 2015.

As you would expect with someone who has worked within the aquaculture sector industry for 35 years, he has a wealth of knowledge and experience and is a real asset to Cooke.

Thank you for your contribution and congratulations on reaching this milestone, Michael!

Team Cooke flexes at Strong Man, Strong Woman competition

ST. STEPHEN, NEW BRUNSWICK, CANADA – It took a lot of heavy lifting to find Charlotte County's Strongest Man and Strongest Woman.

The first-ever competition was held July 31 at the Garcelon Civic Center in St. Stephen with Cooke Aquaculture as one of the sponsors.

We also had two of our employees taking part - Kali Johnson and Gary Johnson from our Fundy Bay Drive Processing Facility in St. George. Way to go Kali and Gary!



Seajoy celebrates World Food Safety Day

DELI, HONDURAS – Seajoy celebrated World Food Safety Day on June 22 with a contest that tested the team's knowledge of our culture of quality and commitment to food safety across our different departments.



Walk Cause We Care raises more than \$100K for local cancer patients

CHARLOTTE COUNTY, NEW BRUNSWICK, CANADA –

The pandemic altered the format of Walk Cause We Care for another year but it could not stop the outpouring of support for cancer patients in Charlotte County.

Walk Cause We Care is Charlotte County Cancer’s most important fundraiser and it continues to generate much-needed funds despite the pandemic protocols that have made the event less social, and more distant in 2020 and 2021.

Rising to the pandemic challenges, Walk Cause We Care participants collected \$111,661 from this year’s event. That money came in the form of donations or pledges collected by people who chose to walk with those in their safe bubbles of close contacts.

Team Cooke, once again, stepped up, raising \$35,331, thanks to the generous matching by the company of funds raised by Cooke employees.

All funds raised will help support cancer patients and 100 per cent of funds raised will be used in Charlotte County.

And while the event has raised more than \$210,000 over the two pandemic years, organizers have higher hopes for 2022 – the 20th anniversary year for Walk Cause We Care. You do not even have to wait to make a donation! You can use our online form to make a one-time or ongoing donation directly through payroll deduction.

Stay tuned for more details on upcoming Walk Cause We Care 2022 – 20th Anniversary Team Cooke fundraisers.



Sonia Vance of Walk Cause We Care (left), presents the 2021 Top Fundraiser Award to Linda McGee, representing Team Cooke.

Team Cooke supports Charlotte County Hospital Foundation

CHARLOTTE COUNTY, NEW BRUNSWICK, CANADA –

The Charlotte County Hospital Foundation hosted its 8th Annual Radiothon on October 7 to raise funds to purchase equipment and fund projects that enhance patient care and comfort.

Cooke Aquaculture supported the effort with a \$1,000 donation, presented by Sam Kinney, from our accounting team and also a CCH Foundation Board member. Accepting our donation is Mark Downey, centre, from Charlotte FM and Steve Backman, right, President of the CCH Foundation.



New Captain in Uruguay

URUGUAY – Cooke has recently welcomed a new operations manager in Uruguay. After being part of the team that helped bring the Southern Star from the US to Uruguay in 2019, Captain Luis Barbe has become a full-time part of the operations team.

Luis graduated from the Navy School of Uruguay as a 3rd Deck Officer of the Merchant Navy, and with Bachelors degrees in Nautical Systems from the Naval School and Mathematics from the University of the Republic of Uruguay. He has taught courses at both the Naval School and the Maritime University.

He began his career working in various positions on tanker ships for 17 years working before becoming a Captain in 2009. He then spent the five years working on container ships and was also the President of the Union of Captains and Officers of the Merchant Navy from 2005 to 2018.

In his role at Cooke, Luis has found himself on land, where he coordinates all of the operations of the vessels and coordinates with departments across the company to optimize resources and ensure vessels are working at their highest capacities.



Sweet treats bring big smiles at Fundy Bay Drive

ST. GEORGE, NEW BRUNSWICK, CANADA –

Our Fundy Bay Drive admin team loves to show their appreciation for our processing employees with special events like summer barbecues, Christmas dinner and, in September, a French toast feast – just because. Served with strawberries, syrup, whipped cream and big smiles – the home-cooked meal was a perfect treat.



Community

Omega Protein steps up to help Louisianans in need following devastation from Hurricane Ida

ABBEVILLE, LOUISIANA, USA –

In late August, Hurricane Ida made landfall in Lafourche Parish, Louisiana as a strengthening Category 4 storm with maximum sustained winds of 150 mph. By the time it departed, it was the second-most damaging hurricane ever to pass through the state, behind only Hurricane Katrina in 2005, leaving in its wake flooding, extensive power outages, and countless Louisianans in need of aid.

Omega Protein, which has operations in Abbeville, Louisiana, moved quickly to help those impacted most by Ida's destruction. On September 13, we loaded up a truck and headed for St. Joseph Church in Chauvin, Louisiana, where we distributed 550 gallons of gasoline, 3 pallets of water (252 cases), and a pallet of hand sanitizer.

Two weeks later, we continued our relief efforts by partnering with Bayou Boys Community Helpers, a nonprofit that helps feed community members directly affected by natural disasters. On October 1, we spent the day at Sacred Heart Catholic Church in Cut Off, Louisiana distributing approximately 1,000 delicious warm meals.

In addition to direct relief efforts, we used our social media channels to point our followers toward two local charities, Bless Your Heart and the Bayou Fund, doing great work to help impacted Louisianans get back on their feet. To date, the Bayou Fund has raised over \$600,000 through GoFundMe to help financially support those who lost their homes, and provide ice, water and gas to those in need.

Omega Protein is committed to being a good neighbour in the communities where we work, and we were proud to do our small part to help Louisiana recover from this terrible storm.



Cooke supports outdoor learning opportunities for students

SHETLAND, SCOTLAND – As a family-owned company it is important for us to support the communities we live and work in. The Cooke Aquaculture Scotland team was pleased to help fund a polycrub and create an outdoor learning space for the pupils at Baltasound Junior High School in Unst.

It is great to see the polycrub up and we are sure the kids will enjoy spending time in it!

What is a polycrub?

Hundreds of years ago, Shetlanders needed somewhere sheltered to grow young kale (cabbage) plants, used mainly for animal fodder. Shelter is often not easily found in Shetland! It can be a bit breezy!

Stone was the building material of choice in past times. So our ancestors built round, stone-walled shelters to protect the young kale plants from the worst of the wind, until they were strong enough to be transplanted into 'da kale yard'. Locally, this stone structure was known as a 'planticrub'. Planticrubs can still be found, and are often still used, in Shetland today.

In the 21st century, our building material of choice is polycarbonate and manufacturers merged the name of our chosen material with a name from past growing history in Shetland. The planticrub helped crofters nurture plants through the toughest of climatic conditions.

It was an ideal link to our 21st century design. The 'polycrub' was born.



Here is a note from Baltasound Junior High School:

A huge thank you to Cooke Aquaculture, Sandison Trust, the team at Sandisons, our magnificent P4s, Mrs F and all of our pupils/staff for helping us develop our outdoor areas at BJHS.

Our P4 class have all been superstars - preparing for our big day by inviting local people and groups, baking and cooking, tidying and prepping and running the day from start to finish.

We have so many ideas on how we will use it going forward and how it feeds into our plan to develop our fantastic outdoor environment.

We are incredibly lucky to have the generous support of Unst businesses and organisations. Huge thanks to you all.

Bioriginal helps give coconut farmers a brighter future for National Coconut Day



SASKATOON, SASKATCHEWAN, CANADA – National Coconut Day is celebrated annually on June 26th. This year, Bioriginal, along with other members of the Coconut Coalition of the Americas (CCA), recognized the need to support coconut farmers in a sustainable way. To do this, the CCA, partnering with Primex Isle De Coco Foundation & Charity, Inc., launched the Lighting Up Lives initiative to raise funds to provide solar lighting to coconut farmers who do not have access to electricity.

Many coconut farmers live in remote locations and have no access to electricity. The Lighting Up Lives initiative aimed to raise funds to provide appropriate interior lighting to the homes of coconut farmers to assist with their evening activities and for their children to have sufficient light for studying. Through this campaign, Primex Isle De Coco Foundation & Charity, Inc. together with Coconut Coalition of the Americas planned to provide solar panels that can power at least three (3) light sources for each farmer's house.

Donations were collected throughout the month of June, with the initiative raising over \$11,500 USD – enough to help over 350 coconut

farmer families! As a result of the generous contributions these families will now have sustainable solar panel lighting that provides light at night. This will allow their children to study, for the family to read, play games, cook and more! The installations are currently taking place and are expected to be completed by the end of 2021.

Bioriginal was proud to be a part of the Lighting Up Lives initiative and remains committed to helping improve the health and well-being of our growers and suppliers – beginning with the farmers that provide the raw materials.



Hermitage Bay beach clean up

ST. JOHN'S, NEWFOUNDLAND, CANADA –

As a major stakeholder in the marine environment and local communities, the aquaculture industry has taken the lead in organizing an annual series of beach clean-ups along the coastlines in the North Eastern area of Hermitage Bay, near Hardy's Cove, that have been identified as being littered with marine debris that has accumulated over many years. This year, a number of Cooke employees from our Newfoundland operations took part in the cleanup that took place in August.



Cooke



An ocean of opportunity awaits

At Cooke, we believe in rewarding initiative, resourcefulness and work ethic. Visit mycookecareer.com to review potential opportunities to move your career forward.



Omega Bioriginal hand sanitizer donation

SUFFOLK, VIRGINIA, USA – During the pandemic, Omega Protein has partnered with a fellow Cooke Inc. company, Bioriginal, to donate 1,000 lbs. of hand sanitizer to Northumberland County Department of Social Services, Kingdom Kids, Northumberland County Sheriff's Office - Johnny Beauchamp Sheriff, Northumberland County Public Schools, and Northumberland Public Library. With an additional 2,000 lbs. of hand sanitizer on the way, we are proud to do our part to keep our communities safe and healthy.



Cooke supports YMCA of Greater Saint John

SAINT JOHN, NEW BRUNSWICK, CANADA – Cooke Aquaculture donated \$500 to the YMCA of Greater Saint John's 31st annual Red Triangle Awards gala. Proceeds from the virtual event helped fund the YMCA's Annual Strong Communities Campaign.

Claire Ryan presents Cooke's donation to Jennifer Yeoman, Fund Development Supervisor from the YMCA of Greater Saint John.



Cooke supports Roseway Hospital

SHELBURNE, NOVA SCOTIA, CANADA – In June, Cooke donated \$5,000 to the Roseway Hospital, in Shelburne, NS, in support of their fundraising efforts to purchase a new digital X-ray machine.

Jennifer Hewitt, Nova Scotia Compliance Manager and Norman Wallett, Chair of the Roseway Hospital Charitable Foundation.



Seajoy works for education

HONDURAS – Despite the difficulties due to the ongoing pandemic, Seajoy continues to support the education of school-aged children across Honduras, including donating school supply kits to ensure students have the materials they need to continue their studies.



Cooke supports Saint John Regional Hospital Foundation's Lions Den

SAINT JOHN, NEW BRUNSWICK, CANADA – Cooke Aquaculture donated \$5,000 to the Saint John Regional Hospital Foundation's Lion's Den. The medical competition had five business leaders from across Canada investing their time and \$100,000 to create a half-million dollar pot for the competition's top idea for advancing patient care. Team Imaging Enhancement's winning proposal centred on a 3-D printer that would allow clinicians to create a virtual copy of their patient's anatomy to plan and practice surgery. The 3-D Imaging Centre, the first in Atlantic Canada, will be available to surgeons and teams across the province.

Joel Richardson and Claire Ryan present a donation on behalf of Cooke to Andrea Watling, Leadership Giving Officer, Saint John Regional Hospital Foundation.





Sandison shares love for the sea with students

UNST, SCOTLAND – Our seawater colleague Scott Sandison earned some well-deserved recognition for his work volunteering with The Swan Trust.

In the fall, Scott skippered The Swan during a week of day sails for local school pupils in Yell and Unst, which was supported by Cooke Aquaculture Scotland.

Scott first came aboard the Swan as a schoolboy himself and has pursued a marine career, now working in Unst at Cooke Aquaculture and operating his own fishing vessel.

The Swan Trust mission is to develop and teach young people about their heritage, and the trust works with local organisations to offer youth opportunities and sail training experiences. This includes a partnership with Sail Training Shetland, to offer an annual sail training experience to 15 to 25 year olds; Zetland Educational Trust, to offer half day charters to schools; and, creating links with various youth groups to look at other opportunities to work with Swan such as volunteering opportunities or youth projects involving Swan.

By crewing the Swan, young people discover the excitement and reward that comes with relying on themselves and each other, and learn some of the most important skills in life. It is heartening to see some of these young people returning to become regular volunteers and crew members on board Swan, as well as several going onto various careers at sea.

Salmon workers step in to rescue Steven's 'pride and joy'

SHETLAND, SCOTLAND – “It is one of the things living in a place like Unst – good community spirit, pull out and help everybody.”

“Those boys are worth their weight in gold. They could not do enough to help, they are fantastic, looking after everybody’s boats.”

Well done to Cooke Aquaculture Scotland's Sam Spence and Richard Ward who successfully retrieved a private motor vessel which foundered in unseasonably rough weather in Uyeasound, Shetland in September.

From Shetland News

The owners of a small pleasure boat in Unst have expressed enormous gratitude to salmon workers from Cooke Aquaculture who salvaged the vessel after it took on water and sank during unexpectedly stormy weather.

Big Monkey, which is owned by Steven Spence and his wife Margaret, was tied up at a pontoon in Uyeasound and took a battering when the wind abruptly whipped up to storm force 10.

Steven, who was working as a skipper on the Yell Sound ferry at the time, said he got a message from office staff at Cooke Aquaculture to say the boats tied up at the pontoon were “heaving around”.



“It came up out of the blue, really,” he told Shetland News.

“It was forecast up to force 7 or something but nothing like yun. The wind speed here was going over force 10, nearly hurricane force, and that had happened up in Unst as well.

“[Our boat] looked as if it was low but by the time the boys had got their oilskins on to go down to the walkway then my one had unfortunately gone. The front end was sticking out of the water by then, they could not get her saved.”

In a social media post he said he had felt “utterly helpless when I got word our boat had sunk”.

Having been relieved of his work duties for the rest of the day he headed up to Unst and said it was “brawly sad when you see your pride and joy lying on the bottom.”

But after the wind eased in the afternoon the salmon workers came with a boat with a crane attached and were able to retrieve Big Monkey from the seabed, which thankfully was only to a depth of around 1.5 to 2 metres.

Steven said he owed a “massive thanks” to those who helped both for salvaging his boat and working “tirelessly” to save the other boats at the pontoon.

“Those boys are worth their weight in gold,” he said. “They could not do enough to help, they are fantastic, looking after everybody’s boats.”

“It is one of the things living in a place like Unst – good community spirit, pull out and help everybody.”

Cooke Aquaculture Scholarship advances Dalhousie students' education

TRURO, NOVA SCOTIA, CANADA – You may not immediately think about farmed food production when looking out at the ocean, but at sea sites dotted along the coastline of Atlantic Canada, salmon farmers are growing a sustainable source of protein to help feed a growing global population. According to Food and Agriculture Organization of the United Nations, aquaculture will need to supply 2/3 of the world’s seafood requirements by 2030.

As the demand for healthy salmon grows, so to does the need for people with the education and expertise to support the industry, and Dalhousie’s Aquaculture Program plays an important role.

For Cooke Aquaculture, a family-owned, New Brunswick-based food production company, having an aquaculture program located within Dal’s Faculty of Agriculture has enabled a symbiotic relationship between Cooke’s research teams on R&D projects, and the students who are poised to help the industry continue to sustainably grow and meet global demand.

Since 2016, the Cooke Aquaculture Scholarship has been providing support to undergraduate aquaculture students who will become the next generation of aquaculture industry expertise. Each year, a student with a passion for aquaculture has received \$2,000 to support their academic journey. Given the success of the program and the high calibre of students that the scholarship has been able to support already, Cooke Aquaculture recently renewed the scholarship for the next five years.

“The aquaculture industry creates rewarding careers, grows the economy, helps protect fish stocks in the ocean from overfishing, and provides locally raised food the finest retailers and food service professionals,” says Joel Richardson, Cooke’s Vice President of Public Relations.

Salmon farming is an essential economic and social driver for Atlantic Canada, bringing prosperity and over 8,000 year-round, full-time jobs to many rural, coastal communities across the region.

“As a local company we are proud to invest in supporting students who are pursuing aquaculture studies, and we ultimately aim to be an employer of choice for graduates. Cooke is hiring in every Atlantic province. We have lots of full-time positions available with good pay, health benefits, a retirement savings plan and a real opportunity to grow,” says Richardson.

“It is remarkable to see how post-secondary institutions like Dalhousie are recruiting and training aquaculture students,” says Richardson. The

program, which averages approximately 25 full-time students a year, places importance engaging students in the research of their professors and other faculty in the program’s labs and aquatic-rearing facilities. This hands-on approach to learning is a valuable asset in the job market. “In our experience, graduates from aquaculture programs, such as those offered at Dalhousie, are bringing practical and applicable skills to their work from day one, and this approach is what’s helping to advance our entire industry.”

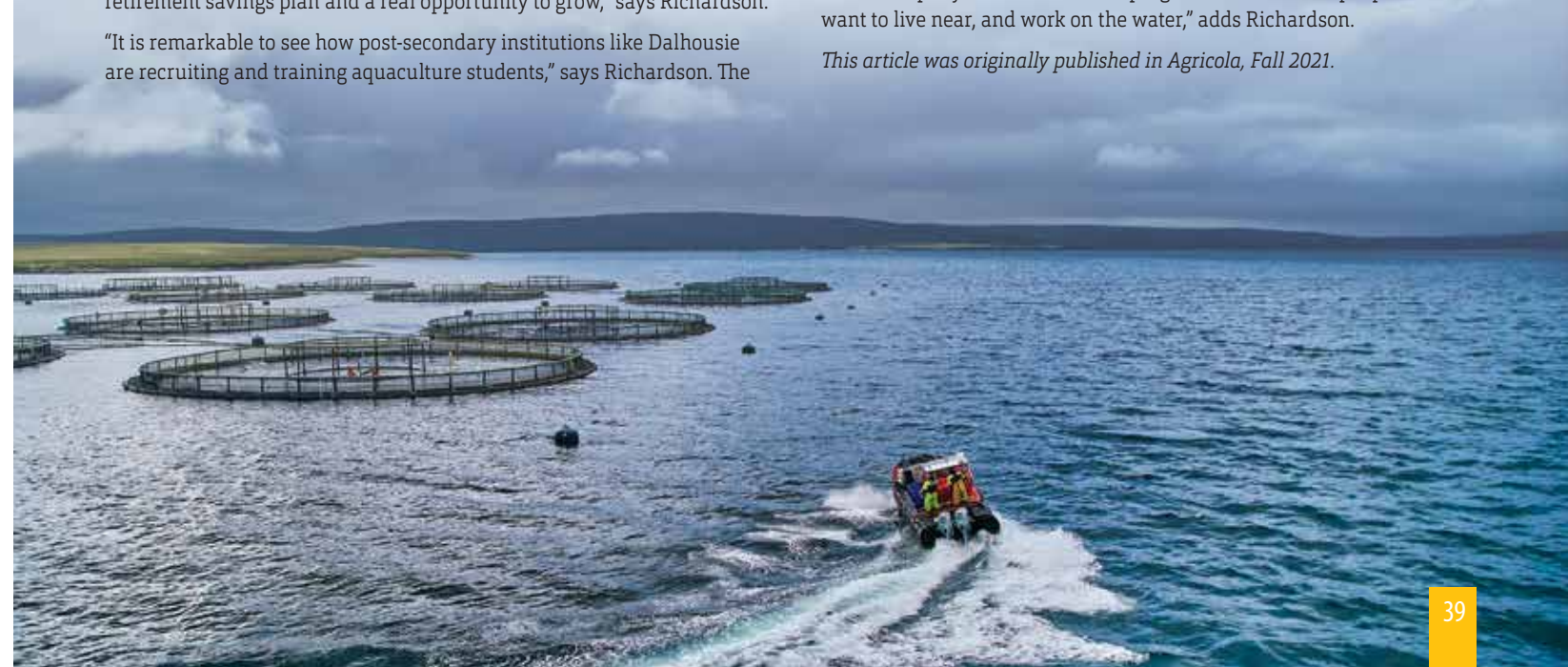
Cooke was started in 1985 by Glenn Cooke, his father Gifford, and his brother Michael with a single marine site. Cooke has since grown into a global seafood leader with salmon farming operations in Atlantic Canada, the United States, Chile, and Scotland; seabass and seabream farming operations in Spain; seafood and wild fishery divisions in North and South America; and one of the largest premium shrimp farms in Latin America. Cooke now has a global workforce of 10,000 employees in 10 countries – mainly located in rural areas. Cooke Aquaculture and all other divisions within the Cooke family of companies have mandated sustainability, environmental and biodiversity policies within their operating and reporting practices.

The company has been named as one of the Top 25 Seafood Suppliers in North America for Sustainability & Conservation and has been recognized for sixteen consecutive years as one the Canada’s Best Managed Companies. Winners are amongst the best-in-class of Canadian owned and managed companies demonstrating strategy, capability, and commitment to achieve sustainable growth. In 2021, Cooke Aquaculture was named as one of Atlantic Canada’s Top Employers.

Aquaculture is among the fastest growing food sectors in the world with many opportunities for new graduates looking to build their career in a modern field that relies on the latest science and technological innovations. In aquaculture today, more than half of those working in the industry globally are under the age of 40.

Cooke’s workforce includes a number of people who have been part of Dal’s Aquaculture Program, both program graduates and those who took aquaculture courses as their minor or elective, in roles with its remote feeding operations, and as aquaculture technicians. “As a vertically integrated, science-based marine farming company, it is very important to our company to have academic programs available for people who want to live near, and work on the water,” adds Richardson.

This article was originally published in Agricola, Fall 2021.



Cooke salmon served up at Eastport Salmon Festival

EASTPORT, MAINE, USA –

Cooke Aquaculture USA was pleased to be part of the Eastport Salmon Festival again in 2021. The Salmon Festival, which has been hosted by the Chamber of Commerce in Eastport for more than 30 years, is a two-day event that draws visitors to the region and culminates with a large salmon dinner, featured salmon supplied by Cooke.



Cooke

A global leader in technology and innovation.

At Cooke, we continue to invest in science-based research for marine aquaculture technology enhancing local salmon production and food security.



To learn more about the Cooke family of companies, visit www.cookeseafood.com

Newfoundland hatchery team donates to cancer benefit group

SWANGER COVE, NEWFOUNDLAND, CANADA –

Our Swanger Cove Hatchery team has been raising money for the Bay d'Espoir Cancer Benefit Committee for several years and a recent donation of \$1,633 brings the total donated to \$9,000.

The hatchery team presented this year's donation to Helena Thornhill, president of the

Bay d'Espoir Cancer Benefit Committee.

The team raises funds throughout the year by recycling, selling pallets, and through weekly personal staff contributions.

From left, Jim Murphy, Helena Thornhill (president of the Bay d'Espoir Cancer Benefit Committee), Reanna George, Lisa Willcott, Sonja Lambert, Mary-Jane Crant, Tanya Benoit, Walleen Organ.



OBI Seafoods contributes to salmon relief efforts on the Yukon River in Alaska



By Julianne Curry, Public Affairs Manager

ALASKA, USA – The summer of 2021 brought severe commercial and subsistence salmon harvesting restrictions for residents of communities and villages on Alaska's Yukon River. Salmon is one of the most important food sources for these communities and has a strong cultural significance for residents of the region.

Thanks to the coordinated efforts of SeaShare, OBI Seafoods helped contribute salmon donations to our neighbours on the Yukon River. The first donation of king salmon came from OBI's Bristol Bay facilities and other processors in the region and was distributed to villages on the lower and middle Yukon River. The second donation of keta salmon came from our OBI Kodiak facilities and other processors in the area. The salmon was distributed to additional villages along the Yukon. Huge thanks to the many people at OBI who helped coordinate to make this important donation a reality!

Alaska seafood processors have contributed nearly 50,000 pounds of salmon so far to those in need on the Yukon with SeaShare helping coordinate the effort and covering the costs that were not fully donated. OBI has a long history of partnership with SeaShare and we are proud to support their work. To learn more about SeaShare and their mission to feed those in need visit www.seashare.org.



Cooke Chile volunteers at dog shelter

PUERTO MONTT, CHILE – Over the summer, a group of Cooke Chile employees organized to volunteer in their communities in response to the ongoing challenges of the pandemic. Their community work included refurbishing pallets for the Adán Abandoned Dog Shelter in the Lagunitas neighbourhood of Puerto Montt.



Weaving with the heart

CHILE – Cooke Chile created a charitable knitting campaign called “Weaving with the Heart”. From July to September, volunteers made winter blankets that were distributed to seniors in the communities of Villarrica, Puerto Montt, and Coyhaique.



A whale of a surprise in Spain

AGUILAS, SPAIN – In 2021, after almost 30 years operating aquaculture facilities in Aguilas, Culmarex employees spotted whales near the perimeter buoys for the first time ever. Jose Antonio Lopez, Antonio Pintor, Damian Rodriguez and Cristobal Martinez had the lucky opportunity to spot a group of three sperm whales near our sites.

Due to the strong currents and storms in the days leading up to the sighting, the whales’ food had move towards the coast, so the team was able to watch them eat krill. They were also able to ensure they were not scared by the vessels, but stopping the engine so as not to bother them. One of the whales even approached the ship.

The experience was short, but very exciting!



Community greenhouse construction

PUERTO MONTT, CHILE – Cooke Chile supported the construction of a community greenhouse for the 28 de Abril Neighbourhood Council with the donation of both materials and volunteer time.





Photo Contest

CANADA

WINNER : *Kevin Chevarie* – New Brunswick

Judge's Comments: Excellent job of composition to contrast the light on the left and the reflection of the rays on the KCS Emerald to the right. The gradual transition from yellow to blue sets a mood that is welcome and reflective of the day.

Honourable Mention :

Tracy Justason – New Brunswick

Judge's Comments: The symmetry stands out with the crystal-clear water providing an excellent setting for a perfect reflection.



USA

WINNER : *Frank Lank* – Maine

Judge's Comments: A postcard worthy Alaskan scene displaying the beauty of the area with the power of the mountains and the water leading to them. A wonderful photo.

Honourable Mentions :

Everett Patton – Alaska (Below)

Judge's Comments: A powerful picture combining the environment with the relative calm water and the work setting.

Eduardo Valle Santos – Alaska (Right)

Judge's Comments: So cute and cool; This deserves an honourable mention.





EUROPE

WINNER : Ruben Frencken – Netherlands

Judge's Comments: A stunning composition of colour, highlighted by the skilled capture of the time of day, the calmness of the setting and the power of the boats.

Honourable Mention :

John Ferguson – Scotland

Judge's Comments: This capture shows a wonderful mood in a setting many in the sector can identify with. Fantastic composition throughout.



SOUTH AMERICA

WINNER : Cyntia Barrera – Chile

Judge's Comments: A fantastic image taken in difficult conditions that displays perfect light of the work at hand while providing details of the area the work is taking place in. A great shot that reflects a great eye and skill.

Honourable Mention : Daniel Meyer

 – Uruguay

Judge's Comments: Well composed to offer the details of the immediate setting but also offering a glimpse as to what lies ahead.



ABOUT OUR JUDGE

Kevin Barrett owns and operates a communications company in Quispamsis, New Brunswick that highlights both his photography and writing skills. Visit kevinbarrettphotos.ca to view his work.



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