

For questions about the conference, contact [Andrea Ginty](#) . We hope to see you in Orlando!

Oily Fish May Cut Asthma Symptoms in Half

A new study by public health experts at the University of Cambridge suggests regular consumption of fish like salmon, mackerel and herring might reduce the risk of asthma symptoms by roughly half. A team of researchers studied more than 750 volunteers who were already taking part in a much larger long-term study into the effects of diet on cancer. 333 patients had suffered wheezing in the 12 months before completing their questionnaire and 437 had not. More than 12% of the healthy volunteers reported eating oily fish at least twice a week, compared with just 7.5% of the asthma sufferers. After accounting for other asthma risk factors, such as body mass index, social class and smoking habits, the researchers found regular fish consumption roughly halved the risk of asthma attacks, wheezing or waking up with tightness in the chest. For details, visit <http://www.reutershealth.com/archive/2002/12/18/eline/links/20021218elin027.html> .

Intrafish Offers a Holiday Special

Intrafish is offering a Holiday Special on its 2002 Industry Reports. Any of the reports published through October of this year may be purchased for half-price per report. The offer is good through the end of the year. For further information, visit <http://www.intrafish.com/intrafish-analysis/> .

American Seafoods Completes Southern Pride Acquisition

American Seafoods Group announced the completion of the acquisition of the assets of **Southern Pride Catfish Company** on Dec. 18. Terms of the deal, previously reported in the *Insider*, were not disclosed. "*Southern Pride Catfish is a leader in the U.S. farm-raised catfish industry with extensive domestic distribution and recognition. By combining our expertise, we are better positioned to meet the needs of our customers,*" said American Seafood Group Chairman and CEO **Bernt Bodal**. For details, contact Chief Operating Officer **Jeff Davis** at info@americanseafoods.com .

Experienced Seafood Exec Seeks Managerial Slot on West Coast

Executive in the seafood industry looking for employment as a general manager or other similar managerial position with a progressive West Coast seafood company. Experience includes: President/G.M. Eureka Fisheries, Inc.; President/CEO Charles Winslow International Ltd., V.P. TEMA, Inc. Familiar with import/export operations; fluent in Spanish. Please contact him at: pwinhall@humboldt1.com .

Preferred Group's Latest Cutting-Edge Facility Almost Finished

The Preferred Group's newest state-of-the-art facility is nearly complete. This 4.5 million cubic foot multi-functional Custom's Bonded facility is located ½ mile from the Port of Los Angeles and Long Beach, CA in the "Over-Weight Container Zone." The facility will feature fully racked cooler and freezer storage with on-site USDA inspection for imports. Rail access to consolidate shipments is also available. Other features include a 16,800 sq.ft. temperature-controlled staging dock, equipped with 16 dock doors with self-levelers and door seals. For details, contact **John Ingrassia** at johnny@preferredfreezer.com .

11th Annual OSU Surimi School April 15-17

The 11th Annual OSU Surimi School has been scheduled for April 15-17, 2003 at the Oregon State University Seafood Lab, in Astoria, OR, immediately after the 3rd Surimi Industry Forum, to be held April 14. Please visit <http://www.surimischool.org> for further details. A complete agenda and program will be posted there within a few weeks. Contact [Dan Herman](#).

Environmental Success Stories Wanted!

NFI is developing ideas for positive publicity about the seafood industry, and we want you to share your success stories with us. Have you cleaned up a stream or habitat? Developed new gear that reduces bycatch or has less impact on the environment? Instituted an environmentally friendly program for your species' industry? If so, we want to help you spread the good news. Contact [Linda Candler](#) .