

## F/V Myriad

It's not often that you get to meet with someone who has invented a technique that is spreading industry-wide. It's inspiring when you do. Dan Falvey, skipper of the F/V



Myriad, and his deck-hand figured out how to get ALL of the blood out of the belly of a salmon when it's being cleaned, and that's without scraping it with a "spoon," the old method. I won't go into all the details but

what impresses me is the dedication to quality. Having the best end-product, the one that sits on our plate, requires constant vigilance and looking for new ways to do things even better.

Falvey came to Alaska in 1981 because he "always wanted to see it." Not an uncommon phrase in Alaska. But this is no common fisherman. It only took a few years of being a deck-hand to realize he could run his own boat. And the fascination of trying new ideas in his newfound career led Falvey to go to school in the late 80s to earn a degree in Resource Management and Policy. Fishing in the summer paid his way through school.

Commitment to the industry and to a high quality product led Falvey to convert to a Frozen at Sea (FAS) process in 2001. Let me explain what this means...the FAS fish is stunned in the water, brought on board, "pipette" cleaned to get the blood out, and flash frozen within minutes of hitting the deck. FAS fish are such high quality that the skin is still iridescent after thawing. That's fresh. FAS fishers guarantee consistently perfect fish.

Falvey isn't just committed to improving quality; he also has a family to support and the community of Sitka and future generations on his mind. He wants to help make a sustainable future for the resource. "We need to leave fish for future generations. We owe it to the kids to leave them something." This fisherman knows he can take pride in what he's done at the end of the day.



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Alaskans Own is the premium seafood brand of the Alaska Sustainable Fisheries Trust, an innovative endeavor that combines the best in business with the best in conservation.

The mission of the Trust is to strengthen the health of Alaska fishing communities and marine resources by investing in the ability of community-based fishermen employing sustainable harvesting practices to secure viable access to Alaska's fisheries and to markets that value their commitment to the resource.

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