# **Exhibit Map**

# Canada Agriculture & Food Museum

### Learning Center

**Consumer** 



Fish waste can be reused as a rich **fertilizer** and **feed** 

Don't need to eat much making it a sustainable source of animal protein<sup>2</sup>



**Don't** need to be fed

Captures **carbon** in their shells

Cleans the waters<sup>2</sup>



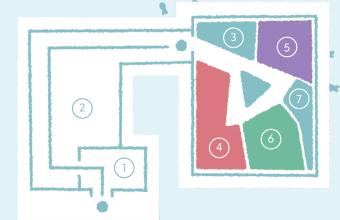
Capture **carbon** through photosynthesis

Fast growing, don't require fertilizer

**Cleans** the water naturally<sup>2</sup>

### **Did you Know?**

Sugar Kept can grow about 1cm a day and can reach 3 metres within only 24 months!



- 1 Entrance
- (2) Main Lobby
- (3) History
- 4 Fish

- 5 Shellfish
- 6 Seaweed
- 7 Future







### **Plan Your Visit**

- 😉 Open 9 a.m. to 5 p.m., 7 days a weel
- Building 94, 901 Prince of Wales Drive, Ottawa, ON K2C 3K1
- **6** (613) 991-3044



www.ingeniumcanada.org/agriculture

### Works Cited

- 1 "Aquaculture: Farming the Waters". Canada Agriculture and Food Museum, Ottawa.
- <sup>2</sup> "Fishing for Info." n.d. Aquaculture.ingeniumcanada.xorg. Accessed March 15, 2024. https://aquaculture.ingeniumcanada.org/en/.



# How are they Farmed?



- Netpens
- · Land-based tanks<sup>2</sup>



- Ropes
- Hatcheries
- Floating Cages<sup>2</sup>



- Nurseries
- · Land-based farm
- Floating Lines<sup>2</sup>

# History of Aquaculture

Aquaculture has been around for centuries. Indigenous people were the first to practice aquaculture until it took off in the 1980's as a business, becoming the industry it is today!

As most of our seafood still comes from fishing, it is crucial to grow the industry in sustainable ways to preserve the environment and our communities.<sup>1</sup>

## Sustainablility:

The practice of doing or using something without harming the environment overtime!<sup>2</sup>

# How Can You Make a Difference?

(1)

### Support Local Producers

Look for **local** or **Canadian** products.

Order **directly** from producers.

Ask grocers to carry local products in their stores.<sup>2</sup>

### Eat Sustainably

Fish, shellfish, and seaweed are **lower cost** and **sutainable alternatives** to foods.

Ask grocery stores to make seaweed products more available.<sup>2</sup>

### Protect the environement

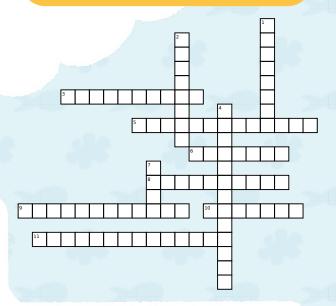
Look for proof of environmental certification on labels.

They can help you choose sustainable aquaculture and fisheries products.<sup>2</sup>



Make decisions at the grocery store to support a brighter future for aquaculture!2

# **Activity: Crossword**



### Find me!

### **Across:**

- 3. Paste used for oral hygiene
- 5. Cocoa dairy drink
- 6. Cleanser for hair and scalp
- 8. Dairy alternative made from nuts
- 9. Scented product to elimate odours in a room
- 10. Meal for your furry friend
- 11. 6 piece at McDonalds

#### Down:

- 1. Frozen treat enjoyed on hot days
- 2. Makeup for colouring lips
- 4. Sauce for lettuce bowls
- 7. Liquid applied to walls for colour

Use the HINTS to find the sealife hidden in Your home & food!



ANSWERS: I. Ice Cream, 2. Lipstick, 3. Toothpaste, 4. Salad Dressing, 5. Chocolate Milk, 6. Shampoo, 7. Paint, 8. Almond Milk, 9. Air Freshener, 10. Pet food, 11. Chicken Nuggets