

provided in Annex 6 (at page 43).

There were a number of special events at the show. Cooking demonstrations were conducted by the winners of the California Seafood Challenge cookoff, held on January 31. The recipes of the winning chefs were also featured at Sea Fare International's annual California Seafood Challenge Reception, held on the evening of February 8, 1990. In addition, the show featured the winners of Sea Fare International's annual Menu Contest. Leading artists exhibited at the Sea Fare Seafood Art Gallery.

The New Products Display was considered to be particularly useful. Annex 7 (at page 44) provides a partial list of the new products that were displayed.

The show also featured a seminar and workshop program, which included sessions on the following topics:

- How to buy shellfish more profitably.
- Credit and fiscal management.
- Seafood Safety: How to give the right answers.
- All about shrimp.
- Seafood marketing.
- Foodservice forum: Getting the most mileage out of seafood.
- How to improve your retail operation.
- How to buy finfish more profitably.
- Understanding the Japanese market.

Most of the exhibitors at the show were from the western part of the USA. However, there were exhibitors from a number of other countries including Canada, the United Kingdom, New Zealand, Thailand and Indonesia.

Twenty-eight Canadian companies and government agencies exhibited at the show. A list of participating Canadian exhibitors and their products is provided in Annex 8 (at page 45).

The Canadian stand included groups of exhibitors from Quebec, Newfoundland, Nova Scotia, British Columbia and New Brunswick. There was also a booth run by the Los Angeles Canadian Consulate General that provided information on Canadian seafood.

The Quebec exhibit provided information on AQIP International, which is affiliated with the Association quebecoise de l'industrie de la peche (AQIP), a Quebec fish processors' association.

Newfoundland seafood exporters exhibited under the banner "Newfoundland Seafood". They provided "saltfish nugget" samples, and exhibited such products as smoked Arctic char sides in plastic packaging, cod in a smoke-flavoured sauce ("Smokey Morue"), Bayside seafood with pasta and seafood with vegetables, cod in mushroom sauce, smoked wild Atlantic salmon, cod in cheese sauce, cod