



Growing oysters for a cleaner Bay

Spring 2019

<http://www.oystergardener.org/>

Revamped TOGA Annual Meeting set for March 30, 2019, at VIMS Gloucester Point

This year's annual meeting has been modified based on comments we received in a survey conducted last fall by our VIMS Advisor Karen Hudson. We thought the student writing contest finalists would enjoy getting their readings out of the way early. We will be selling TOGA floats and apparel and affording one-on-one learning opportunities. We will also describe our learning opportunities throughout the year.

All are welcome; membership not required to attend. You are not required to sign in, but we would like you to wear one of the name tags provided. Membership dues will be accepted at the event but not required.

1:00 – 2:00 pm	Check-in, meet with agency representatives (Virginia Marine Resources Commission and Virginia Department of Health), shop TOGA merchandise, and informal Q&A with experienced Master Oyster Gardeners
1:30 – 2:00 pm	TOGA's Middle School Writing Contest readings and winner presentations
2:00 – 2:15 pm	BREAK with light refreshments

2:15 – 3:00 pm	TOGA Business and Exciting News from Virginia's General Assembly by Brennan Lane
3:00 – 4:00 pm	Education Session
4:00 – 5:00 pm	Refreshments

TOGA Sales

TOGA oyster floats and apparel will be available from 1pm to 2pm and after the education session. To be sure to get the float you want, you may order ahead of time with the form at the end of this newsletter. You may also order by email to Vic Spain (vicspain@rocketmail.com) if you provide all of the information asked for on the order form. Finally, you may just shop for on-hand inventory. We accept cash or checks but not credit cards. (There will be another TOGA float sale June 22 in Deltaville, see article below.)

Build-your-own float workdays for the spring have not been determined at this writing. If you are interested, please contact Vic Spain at vicspain@rocketmail.com, or 804 642-6764.

TOGA Business

During the business portion of the agenda, Treasurer Charles Yarbrough will review TOGA's finances and present a top-level budget for 2019. President Terry Lewis will briefly review 2018 accomplishments and plans for next year. Then Mike Sanders will conduct the election of officers for 2019. Finally, the TOGA President will present the proposed bylaw amendments.

The Board has recommended the following slate:

President: Terry Lewis

Vice President: Brian Wood

Treasurer: Charles Yarbrough

Secretary: Brian Ingram

At-Large Board Members: Robert Morgan, Louis Castagnola, Klaus Boese, Terry Halkyard

Past President: Mike Sanders (not elected)

President Emeritus/Engineer: Vic Spain (not elected)

VIMS Liaison: Karen Hudson (not elected)

Retiring Board Members

Jennifer Palazzo- Jennifer has served on the Board for three years and as Secretary for the last year. Her experience as a commercial oyster grower has been very beneficial. Jennifer's comment- "I'd like to go in a quiet way, because **"I'm not really going."** We are happy that Jennifer will remain active as a volunteer.

Jackie Partin, President Emeritus- As you know, Jackie is the primary TOGA founder and the inspiration to many Virginia oyster



gardeners as well as professionals at VIMS and VMRC. Most of the great ideas like the original bylaws,

acquiring non-profit status, the Master Oyster Gardener program, acquiring grants from the Chesapeake Bay Restoration Fund, the float-building workshops and the oyster tastings came from Jackie. Jackie's vision for TOGA has worked and never faded. In 2012 she was honored in the naming of the TOGA/VIMS

Student Endowment. She is the lifeblood of TOGA and remains a valued advisor.

Additional candidates may be nominated by any TOGA member.

By Law Amendments

Article II: Membership and Dues

NEW

Section 3. The organization shall have at least one annual membership meeting. Annual membership meeting dates and venues will be decided by the Board and will usually be held in winter or early spring.

Article III: Organization, Election and Duties Section 1. Office and Term of Office

OLD - as amended January 24, 2015

b. The term of office for all officers shall be for one calendar year beginning at the annual meeting and concluding at the following annual meeting. The annual meeting will be the first meeting of the calendar year.

NEW

b. The term of office for all officers and board members shall be for one year beginning on the date of the annual membership meeting and concluding on the date of the next annual membership meeting.

NEW

c. President Emeritus or Director Emeritus status may be bestowed on past or present presidents or directors who have given above and beyond normal expectations to the organization. Such status is proposed by the Board and an individual can be elected to such a position at the annual membership meeting. Once elected, these individuals maintain voting rights on the Board for life.

Section 2. Elections

OLD

Elections will be conducted at the last meeting of the year.

NEW

Elections will be conducted at the annual membership meeting.

Education Session

TOGA/VIMS Student Endowment Recipient for 2018-2019, Jennifer Beckensteiner, PhD student at the Virginia Institute of Marine Science

Greetings! My name is Jennifer Beckenstein and I am a PhD student at the Virginia Institute



of Marine Science. I work with Dr. Andrew Scheld from the Fisheries Science Department and Dr. David Kaplan from UMR Marbec (France) on marine spatial management and the effectiveness of property rights for

fisheries and aquaculture management. Specifically, my research involves identifying potential challenges or inadequacies related with Territorial User Rights for Fisheries for the effective management of benthic resources in Chile and in Virginia.

Current oyster production in Virginia is a fraction of what it was a century ago due to overfishing, habitat destruction, disease, and pollution. Exclusive access rights such as leased areas are a tool used frequently in management of shellfish beds that has been considered successful at increasing oyster yields. In the last decade, Virginia has seen a significant increase in leased area, leading to what is currently the largest amount of area leased since the system began more than 100 years ago. However, current production is just 5% of its maximum historical level and only a small fraction of leased areas (18%) have reported oyster harvest in 2016 (about 30% over the 10 last years). Though in theory, private leases in Virginia must be used for oyster production, in practice, they can be held for other reasons, such as speculation or

intentional exclusion of others. The information generated through this research will clarify current trends in leased area use and productivity, as well as determine what factors limit current and future industry growth and productive use of leased grounds.

--Jennifer Beckenstein

Keynote Speaker, Dr. Rowan Lockwood, Professor of Geology at the College of William & Mary

Abstract: The fossil record provides abundant information on past extinctions that can help

predict biotic response to environmental change and provide a baseline for restoration.

This approach, known as conservation



paleobiology, makes it possible to gain a long-term perspective on modern ecosystems. Dr. Lockwood will present a case study where she and colleagues establish a baseline for oysters in the Chesapeake Bay region, which have declined precipitously in recent centuries due to disease, pollution, and overharvesting. By examining the age distribution, oyster growth rates, population densities, and paleoenvironment of Pleistocene fossil assemblages, a clearer picture of oyster reefs before human disturbance can be established, which in turn can provide a baseline for modern remediation.

Research Interests: The overall goal of Dr. Lockwood's research is to understand how extinction and environmental change influence the evolution and ecology of fossil marine invertebrates. Her research interests are broad and range from the influence of the K/T mass extinction on bivalve evolution, and to the

taphonomy and historical ecology of Holocene benthic mollusks in the Chesapeake Bay, to the effects of early Cenozoic global climate change during the early Cenozoic on venericard bivalves along the Gulf Coastal Plain.

Please see Dr. Lockwood's website for more information: https://www.wm.edu/as/geology/people/faculty/lockwood_r.php

After the meeting adjourns, we'll have time for some excellent food and camaraderie. Please bring a dish to share. Various oyster dishes are most welcome, but finger foods and desserts are also needed. On behalf of the TOGA Board, we very much look forward to seeing you and hope you'll join us at this special meeting.

Wine & Oyster Fair-- April 13, 2019

On April 13, 2019, the Tidewater Oyster Gardeners Association (TOGA) and the Good Luck Cellars Winery will again team up to sponsor a wine and oyster event at the



beautiful winery location on 1025 Good Luck Road,

Kilmarnock, Virginia. This fair begins at noon and goes until 4PM. At the TOGA tent you will



be able to get one-on-one attention for your oyster gardening questions, best practices or concerns, plus see an excellent demonstration on "Oyster Shucking." There will be oyster seed, both diploid and triploid, along with various

oyster cages, apparel and accessories for sale.

For those wishing to learn more on oyster gardening, there will be a panel discussion in the Good Luck Hall, hosted by many experienced MOGs (Master Oyster Gardeners). It is a lovely place to listen and have fun with folks of like mind who wish to grow their own yummy bivalves.

TOGA will also have a raffle booth where choice items will find homes with many lucky winners of the day. All proceeds go to TOGA, a most worthy non-profit organization.

The event will include different delicious choices of raw and cooked oysters from a local grower, Great Wicomico Oyster Co., and there will be fine wines to taste and buy from the winery.

For the full vineyard experience, people will be able to visit the comfortable Good Luck wine tasting bar and lounge where knowledgeable and friendly servers will keep pace with any crowd. Favorite bottles can be purchased and



brought out onto the large covered veranda with many tables overlooking the fair fun. The public is invited to join in on this festive

activity. Free admission and plenty of parking.

—Ann Wood, MOG

2019 Middle Peninsula Spring Oyster Fair

The TOGA-sponsored Annual Spring Oyster Fair will be held April 27 at the Gwynn's Island Civic Center, 1996 Old Ferry Rd, Hudgins, VA 23076. Directions and the program follow. Directions- Many mapping services do not accurately direct you to the Civic Center. When you cross the bridge to



Gwynn's Island, you will be on Cricket Hill Rd. Keep straight onto Old Ferry Road for 1.6 miles, then turn right, still on Old Ferry Road and after 150 yards, the Civic Center is the white building on the right with a horseshoe driveway in front.

9:00 AM – Registration begins with coffee, fruit, breakfast rolls, etc.

9:00 to 10:00 – Vendors of oyster gardening equipment, spat and supplies are invited to display their wares for sale. Spat availability is uncertain at this time due to the cold winter.

Normally, spat are larger this time of year because they were spawned in the previous fall. This is also a good time to question Master Oyster Gardeners and vendors about your gardening issues.

10:00 to 10:10 – Remarks by TOGA President Terry Lewis including a preview of upcoming events.

10:10 to 11:00 – We are happy to announce that our keynote speaker will again be Dr. Jim Wesson (VMRC retired but still active) with an entirely new talk.



Title: Can Virginia Have More Oysters, More Oyster Growers, and Less Conflicts in the Future?
Everyone says we want more oysters in the Bay, but what

does that mean. Long term surveys of wild oyster populations show little sign of recovery, even though the "buzz" of the popular press would indicate that if we spend more money on restoration, that we will have a thriving, growing population. At the same time, hatchery-based oyster aquaculture is growing and putting more oysters in the Bay, but no one wants any of this activity in sight of their homes. How can we keep oyster production in Virginia at the forefront of the United States and even the world in the future? These are

questions that are being examined in a multi-year project funded by the Virginia Coastal Zone Management Program. The first year of the project has been completed by a team including Roger Mann, Jim Wesson, Marcia Berman, and Missy Southworth and these results show many issues that must be resolved, before we can have more oysters in the Bay. --Jim Wesson

11:00 to 11:20 – For new oyster gardeners, Vic Spain will discuss How to Get Started Oyster Gardening. Details include how to get spat (oyster seed) and when best to deploy, equipment needed (on display) and how to maintain it, how many per cage, how long to harvest, sanitation, how to get help, helpful literature, etc. Experienced gardeners should feel free to skip this portion.

--Vic Spain, MOG

SAVE THE DATE - - May 18, TOGA Volunteer Party

The sixth annual TOGA Volunteer Appreciation Party will be May 18 at the Piankatank



Community League building near Gloucester, VA. If you have volunteered to help TOGA in the past, or if

you are planning to volunteer this year, we look forward to seeing you!

This year, as in the past 5 years, TOGA will supply plenty of local and delicious unshucked and shucked oysters for your enjoyment. We

ask you to bring the fixings for your favorite oyster dish,

and you can prepare them for others to share



at the party. There are stoves and ovens at the facility. If you don't have a favorite oyster dish, please bring a side dish or dessert to share with your TOGA volunteer friends. TOGA will also provide soft drinks and adult beverages.



We'll have lots to discuss with fellow oyster gardeners in a relaxed atmosphere. With all the rain, some of our members lost nearly all of their oysters, and others are complaining they need a shaker of salt to get any flavor from the oysters. Plus, there are some exciting developments in the oyster industry that you might want to share with fellow members.

Address of the Piankatank Community League is 11888 Harcum Road, Gloucester, VA. The party will start at 1pm and end about 4. So, mark your calendar now to attend this terrific party.



Please RSVP to Terry Lewis no later than May 4 so he has time to acquire appropriate supplies. His email is lewistmn@msn.com or call 804-693-2687. As in the past we'll have some of the best fried oysters in the whole Mid-Atlantic Region

and other delicious treats.

Thanks for volunteering! This is TOGA's way of expressing appreciation to its many volunteers who make this such a successful organization.

–Terry Lewis, MOG

TOGA Oyster Float Sales Event Deltaville Maritime Museum “Holly Point Market Day” June 22

The Tidewater Oyster Gardeners Association will be offering various TOGA-built oyster cages for sale at Deltaville Maritime Museum's Holly Point Market Day from 9:00 am to 1:00 pm on Saturday, June 22, located at 287 Jackson Creek Rd, Deltaville, VA 23043. Cage sale proceeds go to the TOGA/VIMS Student Endowment.



This event is a great opportunity to get floats, cages, bags and accessories. Master Oyster Gardeners (MOGs) will be available to discuss with you how to get started and the latest techniques in oyster gardening and regulations.



The pictures and descriptions of these floats and cages are on our website www.oystergardener.org. You can also use the Order Form at the end of this newsletter or on our website under Major Events/Float Workshop to order these pre-built floats and cages so the products can be available for you to pick up at this workshop. You may also order by email as explained on the order form. Please submit your order by **June 8, 2019**, to reserve your floats.

– Brian Ingram, MOG

**Stratford Hall Wine and Oyster
Festival 2019**
483 Great House Rd, Montross, VA

This year's festival will be held Saturday, September 21, and Sunday, September 22. We started working with Jon Bachman the 10th of January to make this year's festival even



Stratford Hall
WINE & OYSTER FESTIVAL

better than prior years. The popularity of this event has grown not only with the attendees but also the TOGA volunteers. Please save either the 21st or the 22th or both to join in.

It is a great way to blend multiple aspects of the TOGA goals while enjoying various wines, beers, crafts and learning about other non-profits across the region. For some it could be a trip "north" to perhaps see and experience a part of Virginia yet unexplored by you.

The addition of a mid-day (11 am to 3 pm) volunteer time slot proved to be very popular with TOGA volunteers.

It enabled us to better handle critical peak periods. Weather is always a factor (as



we well know from last year when the festival had to be cancelled), but given similar conditions, Saturday has had a higher attendance. Thus, we hope to encourage more Saturday volunteers this year.

Please go to the TOGA website

<http://www.oystergardener.org/stratford-hall> to access this year's volunteer form or sign up at the upcoming Annual Meeting, March 30. Even if you have been unable to participate in the

past, please consider it when making plans for this September.

We look forward to another successful festival and encourage your participation in order to have a strong showing from TOGA.

-- Laura Todd, Brian Wood, MOGs

**LUCEE (Longwood University Camp
for Environmental Exploration)**

Longwood University and Westmoreland County Public Schools (WCPS) have already started planning for the fourth year of the highly successful LUCEE (Longwood University Camp for Environmental Exploration). LUCEE is a collaboration between the university and county school system offering a day camp for



**HULL SPRINGS FARM
OF LONGWOOD UNIVERSITY**

rising 4th-6th graders at Longwood's Hull Springs Farm*, located just outside

Montross. The camp pairs Longwood students with certified teachers from WCPS to lead the 8-day camp. This summer's camp will be held July 15-25.

Each year this camp continues to grow. LUCEE 2018 had a record 83 children participating, more than a 30% increase over 2017. While the "oyster" presentation is just one segment, it repeatedly gets great feedback from the counselors as well as the students.

Last year, two Longwood students, Caroline Fronili (Longwood Sophomore Biology Major) and Noah Heptinstall (Longwood Sophomore) took it upon themselves to learn and create a presentation about oysters utilizing TOGA materials supplied by Laura Todd, Vic Spain and Brian Wood. Oysters, aquariums and presentation boards for the camp were provided by TOGA.

TOGA also arranged for Peoples

Bank in Montross to donate rulers with a



magnifying glass at one end to enable the student to get a closer look.

*Hull Springs Farm was bequeathed to the Longwood University Foundation by Mary Farley Ames Lee, a 1938 alumna of Longwood College. The property is used as a “living laboratory,” and features a wide variety of outdoor “classrooms” providing education through experience.



-- Sherry Swinson (Hull Springs Farm Executive Director), Laura Todd, MOG

Tidal Tumbler Cage added to TOGA Cage Sales

TOGA is adding a tidal tumbler cage to the oyster gardening cages and floats we sell. Professional oyster growers have demonstrated that regular tumbling gives oysters a more desirable shape with a deeper cup and makes them easier to shuck. Some professionals have also gone to cages that tumble automatically with the tide change.

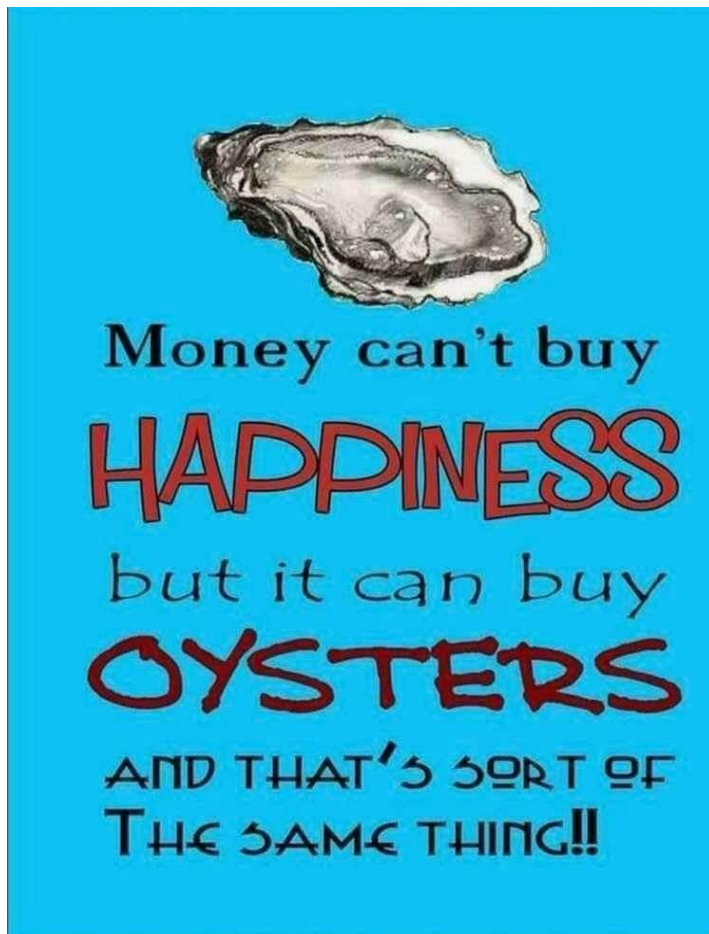
The new TOGA cage will do that and may also be used as an intertidal tumbler. Oysters that come out of the water for a few hours a day (except in sub-freezing weather) are less likely to have problems with Polydora and other pests, and the cages tend to stay cleaner.

The cylindrical cage has been used by oyster growers and gardeners in the past.

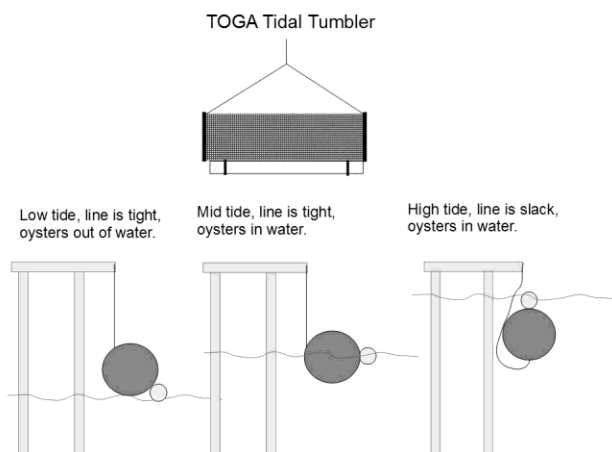


The TOGA version is an adaptation of the cylindrical cage making it a tidal tumbler by adding a float and line as shown in the figure. The cylinder is 3 feet long and 1 foot in diameter and incorporates paint can lids on each end, one of which is a screw-on type for access to the oysters. Like the Downunder, the whole rig is light weight and hangs off a dock. It can be manually raised to the dock surface as long as the volume of oysters is kept to about 1/3 the volume of the cage.

The figure shows how to set your tumbler at average low tide. In the Bay, tidal changes (low to high) are usually about 2 feet. Also, high and low tides vary by about a foot under normal conditions. When you start with the tidal tumbler, you should monitor it for a few weeks to make sure that the oysters are only out of the water from one to two hours per tide cycle. During storm level tides, your oysters will be in the water more, but that is OK because the



duration is short. During extreme cold all cages should be allowed to go as deep as possible without sitting in the mud. That works out



because during cold weather, oysters grow very slow and fouling is not a problem anyway.

The price of this cage sold by TOGA will be \$50. A \$10 discount is available for those making their own at one of our float-making workdays. We will be happy to show you how to make them if you want to purchase your own supplies and make them at home. Of all the cages we sell and use, it seems to be the easiest to build and handle. – Vic Spain

Newsletter News

The newsletter is published 3 times a year and is mailed to all TOGA members. Full color copies of this and past newsletters may be seen on the website at

<http://www.oystergardener.org/newsletters>



The deadline for the next newsletter is **August 4, 2019**. Any TOGA member who

wishes to submit an article for the newsletter may do so prior to the deadline date. Articles will be printed as space allows.

Email to either Vic Spain at vicspain@rocketmail.com and/or Kathy Haurand at kathaurand@aol.com

--Kathy Haurand, MOG

Membership

If you received this newsletter in the mail, please check the year by your name on the address label. If it is 2018 or earlier, then 2019 membership dues are due. If you believe there is an error, please contact Vic Spain at vicspain@rocketmail.com or 804-642-6764.



Annual membership is \$15 (per family) and are for one calendar year, not 12 months from payment date. Members...

- Receive newsletters with the latest oyster gardening information.
- Participate in educational events sponsored by TOGA.
- Learn about innovations in oyster gardening techniques.
- Benefit from the expertise of hundreds of others interested in growing oysters.

Please use the form at the end of this newsletter to update your membership. You may also use it simply to update your information. It is important that your address and email address are correct as that is our primary way of communicating with members. You may also share this membership form with a friend.

YOUR MEMBERSHIP MATTERS

Volunteer Opportunities Available

-Community events (man booth, hand out literature, explain oyster gardening)



- Newsletter editor
- Half-shell oyster tasting event
- Float building
- Website editor
- Board member
- Other

Master Oyster Gardener Training Course-- June 8 and June 15, 2019

Expand your knowledge of oyster gardening and become a valuable resource in the oyster gardening community!

2019 Course Date and Location

The course will be held at the Gloucester Point campus of the Virginia Institute of Marine Science on two consecutive Saturdays: June 8 and June 15, 2019. All interested TOGA members are encouraged to apply. The course is sponsored by the Virginia Sea Grant Marine Extension Program and the Virginia Department of Conservation and Recreation's Chesapeake Bay Restoration Fund.

Program History and Purpose

The first MOG course was held in 1998 and graduated nineteen enthusiastic Master Oyster Gardeners. Nine further courses have been held in subsequent years each with roughly 15-20 students. The purpose of the Master Oyster Gardening course is to provide a steady stream of highly trained volunteers who can lead TOGA's outreach mission.

What do MOG's do?

Master Oyster Gardeners lead TOGA's outreach mission through their dedicated volunteer service. There are many volunteer events to choose from and a variety of ways MOG's can participate. Sample outreach opportunities can be found on the website under outreach schedule. Additional opportunities include newsletter or website support, float building, research projects, special committees and board membership.

Course Details

The course is taught by a variety of knowledgeable experts including VIMS faculty and staff, State officials, and experienced TOGA MOG's. Both days begin no later than 9:00 am and run until 5:00 pm. The course is a mix of presentations and hands-on laboratories. The first Saturday will generally consist of oyster biology and life history; oyster

diseases; understanding the various "critters" that live in and around oyster gardens; and the regulatory and human health issues surrounding oyster gardening. The focus of the second Saturday is a complete look at oyster cultivation-- from brood stock conditioning, spawning, larval rearing, nursery systems and finally to the field grow-out. This takes place down at the VIMS oyster hatchery and at the field nursery. The day ends with a concentrated session on basic oyster gardening and will allow for questions and answers on the process. The final event is the graduation ceremony for the new Master Oyster Gardeners.

Criteria

Admission to the program is limited so a selection process is used to determine the candidates. In order to qualify, the individual must...

- Have a VMRC oyster garden permit.
- Agree to attend the course in its entirety.
- Have been growing oysters for a minimum of one year.
- Be willing to commit to helping TOGA respond to questions from gardeners. This could involve site visits or phone calls to help solve oyster gardening problems and provide advice.
- Be willing to make his/her name and telephone number available to the public (via the TOGA website).
- Be willing to assist with TOGA's outreach at public events or other volunteer opportunities at a minimum of 50 hours.

Fee

A fee of \$130.00 for TOGA members or \$145.00 for non-TOGA members (includes membership for 2019) will be payable upon acceptance to the course. Course material, including a Master Oyster Gardener Handbook, break refreshments and lunches are covered by this fee.

How to Apply

If you are interested in being considered for participation in this program, please complete and sign the enclosed application form and mail to:

Tidewater Oyster Gardeners Association
PO Box 2463
Gloucester, VA 23183

OR you can apply online at the following link:
<http://forms.wm.edu/41888>

Early applications for TOGA members must be received no later than **May 10, 2019**. After that date, spaces will be made available to the general public. Application and course information will also be available on the TOGA website. An effort will be made to choose applicants from as broad a geographical area as possible. Private oyster gardeners will be given preference over gardeners with a commercial interest. Some scholarships are available.

Questions?

For questions and additional information, please contact Terry Lewis at lewistmn@msn.com or (804) 693-2687.



OYSTERS FIRST

TOGA is putting together a cookbook featuring Oysters.
What else would it be?

We are still in the early stages of planning the book, but at this time we need your recipes. Recipes should be emailed to Kathy Haurand at kathaurand@aol.com or snail mailed to 136 Arrowhead Drive, Weems, VA 22576.

Oyster Pie, Oyster Fritters, Oysters Rockefeller, Oyster Stew, Oyster Chowder, Oyster Stuffing, Oyster Casseroles ... we want them all!



Above: Assistant Director of VIMS' Aquaculture Genetics and Breeding Technology Center, Jessica Moss Small, instructs a group of course participants in the 2017 MOG class

Early Calendar of Events – 2019

Contact the Event Coordinator if you would like to participate.

March

March 4- Terry Lewis and Vic Spain will speak about TOGA and Oyster History at the **Eat Local** program at the Williamsburg Regional Library, March 4, 7-8pm. See www.wrl.org/eat-local-local-oyster-gardening.

April

***April 13- Wine and Oyster Fair-** Event Coordinator: Brian Wood, awood45858@aol.com, Terry Halkyard, terryhalkyard@hotmail.com, Good Luck Cellars, Kilmarnock, 12pm- 4pm

April 18- Earth Day at Fort AP Hill- Event Coordinator: Bobby Morgan, bobsue_morgan1970@yahoo.com, Fort AP Hill, 10am-2pm

***April 27 - Spring Oyster Fair-** Event Coordinator: Vic Spain, vicspain@rocketmail.com, Gwynn's Island Civic Center, 9am- 12:45pm

May

May 7 - GoWild!- Event Coordinator: Brian Wood, awood45858@aol.com, Rappahannock Wildlife Refuge, Hutchinson Tract, Tappahannock, 11am-4pm, www.rwfriends.org

***May 18 - TOGA Volunteer Thank You Party-** Event Coordinator: Terry Lewis, lewistmn@msn.com, Piankatank Community League, 11888 Harcum Rd, Gloucester, 1pm-4pm

June

***June 8, 15 – Master Oyster Gardener Course-** Karen Hudson, khudson@vims.edu and Terry Lewis, lewistmn@msn.com, VIMS Gloucester Point, details and program TBD

***Jun 22- Spring Oyster Float Sales Event-** Brian Ingram, bandbingram@gmail.com, Charles Yarbrough, caspery@verizon.net, Deltaville Maritime Museum, "Holly Point Market Day," 287 Jackson Creek Rd, Deltaville, VA 23043

July

July 15 - 25– Hull Springs LUCEE, Laura Todd, lauratodd.nc@gmail.com, Sherry Swinson (Hull Springs Farm Executive Director), swinsonsd@longwood.edu

August

August 4 – Fall Newsletter Deadline, Vic Spain vicspain@rocketmail.com, Kathy Haurand, kathaurand@aol.com

September

***September 21-22- Stratford Hall W&O Festival,** Laura Todd, lauratodd.nc@gmail.com, Brian Wood, awood45858@aol.com

September 27-28 - Guinea Jubilee, Terry Lewis, lewistmn@msn.com, Abingdon Ruritan Club, Guinea Rd, Gloucester, 3pm-6pm Fri. and 9am-5pm Sat.

October

***October 5 – Float Workshop,** Event Coordinator: Charles Yarbrough, caspery@verizon.net, Venue TBD, 10am-2pm

***October or November TBD, Wine and Oyster Fair-** Event Coordinator: Brian Wood, awood45858@aol.com, Terry Halkyard, terryhalkyard@hotmail.com, Good Luck Cellars, Kilmarnock, 12pm- 4pm

The above events are planned as of this printing. Expect updates in the fall newsletter.

<http://www.localendar.com/public/MikeSanders> and at the Major Annual Events Page at

<http://www.oystergardener.org/>

Oyster Spat Survey Data

In support of the Chesapeake Oyster Alliance goal of putting 10 billion oysters in the Bay by 2025, we are continuing to collect TOGA



member data on how many spat are put in each year.

We are asking that, if you have not done so yet, please consider

providing information about how many oysters you and your family are putting in the Bay.

There are 2 ways, the first is to simply fill out our new membership form when you renew your membership or just to update your information. The second is to annually complete the online survey at <https://www.oystergardener.org/member-survey>.

The following chart shows the data we have collected so far. Thanks to those who submitted their information.

--Kathy Haurand, Vic Spain, MOGs



Results - April 2018 thru February 2019

239 People have responded to the survey

Type Grown

83	Both	42.1%
40	Diploid	20.3%
74	Triploid	37.6%
197	Responded	100.0%

Spat Annually*

150,050	Both	54.8%
51,500	Diploid	18.8%
72,250	Triploid	26.4%
273,800		100.0%

* 82 participants responded to spat annually

Note: 50,000 "both" were one respondent

Shell Disposal

147	Back to Water	79.0%
11	Erosion Control	5.9%
14	Landscaping	7.5%
10	Recycling	5.4%
4	Other	2.2%
186	Responded	100.0%

Main Tributary to Chesapeake Bay

Back River	1	0.4%
Chesapeake Bay	5	2.1%
Chincoteague Bay	1	0.4%
Fleets Bay	9	3.8%
Horn Harbor	1	0.4%
Ingram Bay	20	8.4%
James River	13	5.5%
Lynnhaven River	1	0.4%
Milford Haven	6	2.5%
Mobjack Bay	27	11.3%
Piankatank River	26	10.9%
Poquoson River	5	2.1%
Potomac River	41	17.2%
Rappahannock River	50	21.0%
Winter Harbor	4	1.7%
York River	22	9.2%
unknown	6	2.5%
Total	238	100.0%

Oyster Float Order Form

Please mail this Form to TOGA, P.O. Box 2463, Gloucester, VA 23061

Or email your order to vicspain@rocketmail.com

This order form may be used for the Annual Meeting scheduled for March 30, 2019 or float sales at the Deltaville Maritime Museum on June 22. Please check which event.

--- Annual Meeting, March 30 (orders due by March 15)

--- Deltaville Maritime Museum, June 22 (orders due by June 8)

Note- You may also order by email specifying exactly what you want and at which event. Contact **Vic Spain**, (vicspain@rocketmail.com).

Name: _____

Email: _____

Telephone: _____

Mailing Address: _____

Pre-Built Floats and Devices

Qty	Cost Each	Description	Qty	Cost Each	Description
_____	\$110	Taylor Float with Top	_____	\$15	Top for Taylor Float
_____	\$95	Taylor Float, no Top	_____	\$50	Tidal Tumbler (see article above)
_____	\$65	Flip Float	_____	\$45	Bender 42 inch
_____	\$55	Bottom Cage	_____	\$50	Bender 50 inch
_____	\$45	Downunder (if available, discontinued)			

Payment for floats, devices will be collected at the check-in table at the Oyster Float Workshop

Build Your Own Floats

If you wish to build your own floats at our workdays, you will receive a \$10 discount on each float. Float workdays have not yet been set for this spring. If you are interested in building your own float, or volunteering at workdays, please contact Vic Spain at vicspain@rocketmail.com, or (804) 642-6764. You will be notified when the dates and places are set.

TOGA Membership Form

P.O. Box 2463, Gloucester, VA 23061

Date: _____ Please Check: _____ New Member _____ Renewal Annual Dues are \$15

Name: _____

Address: _____

City, State, and Zip Code: _____

Telephone: _____ Email: _____

Body of water where oysters will be grown: _____

What type do you grow? (sterile triploids, fertile diploids or both) _____

Approximately how many spat of each type do you plant each year? _____

What do you do with your shell from harvested or dead oysters? _____

_____ Please check here if you use this form only to update your information (and not to pay dues)

2019 MASTER OYSTER GARDENERS COURSE APPLICATION

Name _____

Address _____

Home phone number _____ cell phone number _____

Email address _____

Are you an active oyster gardener? _____

How many years have you been growing oysters? _____

Where is your site located (include river and creek name) _____?

Do you hold a current oyster gardening permit with VMRC? _____

Check all that apply:

Do you grow oysters

For home consumption? _____

To donate to restoration efforts? _____

To improve water quality? _____

What has been your most unusual experience growing oysters?

Please provide any other information that will aid the committee in choosing applicants (i.e. public speaking experience, photography, biological science training, computer expertise, etc.)

By signing this application, I agree to all the requirements listed in the program criteria and will commit a minimum of 50 volunteer hours if accepted into the Master Oyster Gardeners Course.

Signature

date

PO Box 2463
Gloucester, VA 23061

Return Service Requested

Non Profit Org.
U.S. Postage **PAID**
Yorktown, VA
Permit # 33



Growing oysters for a cleaner Bay