



Growing oysters for a cleaner Bay.....www.oystergardener.org

FALL

NEWSLETTER

2015

Oyster Float Building Workshop

October 3, 2015 10 AM to 2 PM

Aquaculture Center, VIMS in Gloucester Point

This event is a great opportunity to get more oyster seed /spat, more floats, new devices, bags and new crab pot cord. Master Oyster Gardeners (MOGs) will be available to discuss with you the latest ideas in raising oysters to benefit the Chesapeake Bay / tributary rivers and for scrumptious eating. If your floats have been damaged from years of use, TOGA will have a float repair station with MOGs to help repair them.

The TOGA Oyster Float Building Workshop is now planned for the first Saturday in October each year. So save the date and place: October 3, 2015, at VIMS. This event is TOGA's primary fund raising activity; all proceeds from the "Build Your Own" floats and apparel sales will benefit TOGA {501 (C) 3 Charity}. The TOGA VIMS Fellowship receives all proceeds from the "Pre-Built Floats and Devices." Your support and donations are appreciated.

No experience is necessary! For people who wish to start raising their own oysters, this will be the best opportunity this year to get the information, materials, supplies and baby oysters (spat /seed) to start their oyster gardening. Get hands-on experience building different types of oyster floats with MOG supervision. At the TOGA education tent you can talk with MOGs about oyster growing techniques, float types, and get your questions answered.

Multiple vendors will be on-hand to deliver seed. Diploid and triploid oyster seed will be available, so please bring a small cooler to store the seed while you enjoy the rest of the event. Vendors will have their supplies and equipment available for sale. We will also have information about the upcoming TOGA 6th Annual Oyster Tasting Event on October 31 and will also have applications for the Virginia Chesapeake Bay License Plates. Revenue from these fund the Chesapeake Bay Restoration Fund grants which benefit TOGA.

For people who do not have time to build floats, the TOGA Pre-Built Floats and Devices are available at this workshop. Pictures and descriptions of these products are on our website <http://www.oystergardener.org/#!/devices-and-designs/c2ir>. Please use the Registration Form to order these Pre-Built Floats and Devices so the products can be available for you to pick-up at this workshop.

The Registration Form for this event is enclosed at the end of this newsletter and is also available on our website www.oystergardener.org. TOGA would like to receive the registration forms **by September 25, 2015**, to insure that enough materials are on hand for float building. The Pre-Built Floats and Devices can be delivered at this Oyster Float Building Workshop. Additional information about oyster float types and raising oysters can also be found on our website.

Hands-on float building takes some time, so arriving at this event during the mid-day may reduce your wait times. Visiting the TOGA education tent and event vendors will help wait times go by quickly.

Charles Yarbrough, MOG

Master Oyster Gardener Class of 2015

On June 6 and June 13, 2015, sixteen oyster gardening enthusiasts took the next step in their education in the wild and wonderful world of oysters by completing the Master Oyster Gardener (MOG) Course. The two day course was organized by the Virginia Institute of Marine Science (VIMS) and TOGA, and was held at the VIMS Gloucester Point campus, allowing for both in-depth classroom presentations and fantastic hands-on, oyster- learning experiences.

Day 1 was focused on classroom learning, including oyster biology and anatomy lessons, an introduction to oyster diseases, and an explanation of key oyster predators. We've all shucked, eaten, and probably prodded countless oysters, but performing a dissection of the bivalve was really eye opening. In fact, if you would like to learn how to make an oyster's heart beat before slurping it down, just ask one of our new MOGs! We also learned the history of the oyster's decline in the Chesapeake Bay over the past three centuries and why VIMS' and TOGA's efforts in oyster restoration, gardening, and commerce are so important to the health of our region. We rounded out the day by welcoming representatives from the Virginia Marine Resources Commission and the Virginia Department of Health to share information on shellfish permits, growing regulations, and health concerns and regulations in order to make sure we are all gardening legally and safely.

Day 2 kicked off with presentations on oyster restoration, selective breeding, and stock selection, including a discussion on VIMS' work developing disease-resistant oyster strains, triploid oysters, and more. The MOG trainees then spent an entire afternoon in the VIMS Oyster Hatchery learning firsthand from the scientists there how oysters are bred, spawned, cultured, set, and screened on their way to adulthood. Trust me, you haven't lived until you've seen oyster fertilization magnified on the big screen!

The individuals attending MOG training varied from casual oyster gardeners to professional growers and even educators gardening oysters with their students. Regardless of our backgrounds, this course served to increase our oyster knowledge, including countless real life oyster gardening tips and tricks. MOG training was also an exceptional opportunity to interact with fellow oyster gardeners as well as make connections with experts in the field. This was a truly wonderful learning experience and one that any serious oyster gardener should consider!

We would like to extend our heartfelt appreciation to the dedicated instructors who provided their time and expertise to make this program a success, including: Stan Allen, VIMS; Ryan Carnegie, VIMS; Nate Geyerhahn, VIMS; Kevin Goff, VIMS; Terry Lewis, TOGA; Karen Sisler, VIMS; Keith Skiles, VDH; Ben Stagg, VMRC and Jim Wesson, VMRC.

And of course, a huge thank you to Karen Hudson of VIMS for organizing and leading the course, and for serving as a passionate advocate for the oyster gardening movement!

Congratulations to the graduates: Lauren Broccoletti, Joni Carter, Ashley Deihr, Tracy Deihr, Bill

Fleming, Tim Halstead, Carolyn Hennige, Robert Jolin, Tim Moore, Jill Pillow, Rip Rowland, Doug Schaefer, Michelle Scott, David Singletary, Nancy Smith, Daniel Strum *Ashley Deihl, MOG*

Recap of the Middle Peninsula Oyster Fair

On May 9, TOGA held the annual fair at the Gwynn's Island Civic center. About 70 oyster gardeners including 20 new TOGA members attended and the vendors did a brisk early-morning business selling spat, cages, bags and the like. The spat were the larger ones spawned last fall, and folks seem to like getting started with them in the spring. All the vendors seemed happy with sales.

Following a welcome and introduction by TOGA VP Terry Lewis, Karen Hudson, Commercial Shellfish Aquaculture Extension Specialist at VIMS and our own TOGA Advisor, addressed **Commercial Oyster Culture Growth/Trends and Hatchery Production**. She described the unique and successful aquaculture system in Virginia including the system of hatcheries, practices, and how the state fosters free enterprise. As you may know, oyster aquaculture in Virginia exceeds traditional oystering in total production and is growing rapidly. For more information, see the **Virginia Shellfish Aquaculture Situation and Outlook Report** at http://www.vims.edu/research/units/centerspartners/map/aquaculture/docs_aqua/2015_shellfish_aq_report.pdf. Thanks to Karen for an enlightening presentation.

After saluting all the mothers the day before Mothers Day, Vic Spain discussed the aftermath of the extreme freezing conditions in February 2015 and asked for stories from the audience. The results are summarized below. Vic then gave a short "how to" for the new oyster gardeners and displayed some of the equipment we like to use.

I'd like to thank all the volunteers for setting up, serving food, cleaning up, registering attendees, collecting dues, and educating gardeners. Thanks to the Gwynn's Island Civic Center for the facility use.
Vic Spain, MOG

Recap of the Northern Neck Oyster Float Building Workshop, June 6, 2015

The Lively Ruritan Club Pavilion was an excellent shelter for a TOGA Oyster Float Building Workshop. The weather was great and, as expected, there were a few difficulties, like the spat vendors having no spat for sale. Otherwise, it was a good day. This was the first time in many years that TOGA has had an Oyster Float Building Workshop in the Northern Neck, so only 3 "build your own" floats were sold. However, 38 "pre-built" floats and devices were sold.

With very favorable wire prices this year and a large donation of PVC pipes and components, the proceeds from the "pre-built" floats and devices resulted in \$2,150 for the TOGA-VIMS Fellowship. Resulting from many generous donations and the sale of "Pre-Builts," TOGA has raised over \$100,000 for the TOGA-VIMS Fellowship since it was started just a few short years ago. Thank you for your support of this Fellowship.

Thank you to all for using the order form. It made the planning for this type of workshop much easier. Many thanks to all the volunteers. Your help is appreciated.
Charles Yarbrough, MOG

The Freeze of February 2015

As you remember, mid to late February was probably the coldest, windiest, snowiest and iciest spell since oyster gardening has been popular. Thanks to those who sent in their stories about how these conditions affected their oysters.



According to Weather Underground, February 20th was the coldest. In the Reedville area, high was 18F, low 3F, winds at 18mph gusting to 26. In Yorktown, high was 23F, low 7F, winds 16mph gusting to 21.

We received about 15 reports, most from those who had losses. There were losses everywhere, but more on the Northern Neck than on the Middle Peninsula and further south. Temperature, wind, blow-out tides, and shallow water were common themes in losses. Wild spat and oysters on banks and rocks exposed to air died in northern areas. A commercial grower on Jackson Creek (Potomac) suffered major losses. Many oyster gardeners had moderate to major losses due to freezing.



In some cases, oysters covered in snow and ice survived, even wild sets on high banks. In some cases, the ice attached to floats at low tide, then raised them to the top at high tide. This was the case on the Mobjack Bay in the upper photo. Most, but not all, of these oysters survived, probably because they were covered in ice.

The worst losses occurred with the high winds and extreme blow-out tides, which seemed to be especially severe on the Northern Neck. At times the oysters were exposed for entire tide cycles. The lower photo shows a low tide on Weatherall Creek (Montross), where the oysters in the floats at the end of the dock were exposed to air. The Northern Neck also has lower average salinities than areas toward the mouth of the Bay, and that could slightly raise the freezing temperature of the oysters.

We regret that many of you had losses. For inexperienced gardeners, if you can keep your oysters in deep water during the winter, it will help prevent freezing. In some situations this may not be possible. The worst condition occurs when oysters are completely exposed to subfreezing air for long periods. Even being covered with ice provides some protection. But if you think your oysters are frozen, do not try to move them. Once frozen, they stand a better chance of recovering if they are not disturbed.

Vic Spain, MOG

TOGA Volunteer Appreciation Party Lip Smacking Success

Nearly 80 people showed up at the Callao Moose Lodge on Saturday, March 28, with at least one thing in common: a love of oysters. This was the 2nd annual TOGA Volunteer Appreciation Party, and it was another resounding success.

Plenty of oysters were to be had; in fact, about a thousand fresh unshucked were savored on the half shell and prepared a variety of ways, and more than a gallon of shucked oysters were fried by TOGA Past President Brian Wood and his assistants during the afternoon. Add to this plenty of side dishes brought for the pot luck, and it was sure that no one walked away hungry. In addition, there was a variety of wine, beer, lemonade, tea and coffee to wash it all down.

"Our many wonderful volunteers are the heart and soul of TOGA, and it's paramount that this organization says a great big thanks for the many hours donated," said TOGA President Mike Sanders. "Without these people and their interest in promoting oyster gardening, there would simply not be our Association, so it's important to come together at least once a year to swap stories, learn about oyster gardening from each other, and just relax and have a good time," he said.

In addition to the scrumptious food, several volunteers walked out with some terrific prizes won in the raffle.

At the party there was a listing of upcoming events for more volunteers to sign up to assist. But if you couldn't make it and you want to enjoy the party next year, check out the upcoming events listed in this newsletter or on the website and just contact the coordinator and tell them you can help. We can always use more volunteer assistance!
Terry Lewis, MOG

Remembering Ray Hook



Walter Ray Hook of Yorktown passed away on May 31, 2015, at the age of 81. We remember Ray as a good friend, a former TOGA president, Master Oyster Gardener, and always ready to help folks with their oyster gardening and to make sure the newsletter got out. Others remember Ray for his distinguished career at NASA Langley Research Center, including serving as Director of Space. We miss Ray and our thoughts and prayers are with widow Ernie and the Hook family. TOGA made a donation to the TOGA/VIMS Student Fellowship Endowment in Ray's name. Ernie, also a TOGA member and volunteer, will remain a VIP member.

In the photo, Ray (L) works with Jim Renner (M) and Steve Wann (R) fabricating oyster floats.

Master Oyster Gardener Nancy Smith Named TOGA MOG Coordinator

Nancy has graciously volunteered to maintain contact with our Master Oyster Gardeners. Over the years we have lost contact with many of you. So veteran MOGs, please update your status with Nancy. You can contact her at nancy_smith@verizon.net, 804-435-8756. Please let Nancy know if you are still active as an MOG and make sure she has all of your contact info. Nancy will try to maintain the status of all MOGs and keep you them informed of activities where they may be interested and needed. If you consider yourself "retired" as an MOG, then let her know that as well and we will respect your privacy.

2nd Annual Middle School Writing Contest Announced to Encourage Students to Learn About Oysters

After a very successful initial Middle School Writing Contest, the Tidewater Oyster Gardeners Association (TOGA) is sponsoring the Second Annual Middle School Writing Competition, with three prizes of \$150, \$100, and \$50 for first, second and third places respectively. The theme of the essays is "Consider the Oyster"- a wide open category that must include an essay based on oysters.

The competition is open to all Virginia students in grades 6, 7 and 8. Home-schooled students are welcome to enter. Prizes will also include gear from outdoor sports businesses and Supporting Members of TOGA. Winners will be announced and awards presented at the Tidewater Oyster Gardeners Association annual membership meeting at the Virginia Institute of Marine Sciences in January, 2016. The winners' parents, mentors or teachers may be guests of TOGA for the presentation event. The winning entries will be read by the students at the awards program during the Annual Meeting.

The three top winners will be published on the TOGA Web site and may be published in other publications or websites, including the Virginia Outdoor Writers Association website. Essays can be written about oyster life, history, recent developments, or even recipes with background from how the recipe came about. If you know Middle School students, please encourage them to enter.

Last year's winner is now growing oysters in the float he won for his essay. This is a great way to encourage youngsters to get involved with oysters.

The article should be written in WORD format and attached to an e-mail. The submissions can be made between now and the December 15, 2015, deadline. For more information go to www.oystergardener.org.

Terry Lewis, MOG

Volunteers Needed for Stratford Hall Festival

More than 5,000 people attended last year's Wine and Oyster Festival at Stratford Hall and the festival won the 2015 *Virginia Wine Lover* Readers' Choice Award. That success was made possible by a dedicated cadre of TOGA volunteers led by Mike Todd. Our friends at Stratford Hall donated \$3500 to TOGA to say "thank you" for the excellent support Mike and the other TOGA volunteers provided. This year's festival is being held in Mike's memory and, while he will be sorely missed, the good work that he started will continue. TOGA is being featured in an extensive media campaign leading up to the festival as an event partner. At the festival itself, we will have two forums for public outreach: our dedicated TOGA tent and a large Education Tent for scheduled programs.

The festival will be held at the ancestral home of the Lee family in Stratford, Virginia, the weekend of September 19 & 20. The hours are from 11:00am to 6:00pm Saturday and from 11:00am to 5:00pm on Sunday. In addition to Virginia wineries and oyster growers, the festival will feature specialty foods, arts and crafts, kids activities, shucking classes and oyster cooking demonstrations. Ticket information is available at www.StratfordHall.org.

Volunteers are needed to support the oyster growers, man the TOGA tent, coordinate activities in the Education tent, help at the festival entrance and generally pitch in where needed. All volunteers will be provided with TOGA tee-shirts. Whether you can volunteer for both days fulltime or as little as a half

day either day, your participation will be **highly appreciated**. Just as this event has grown each year, the number of volunteers required has also increased. Please access the TOGA website at oystergardener.org and click on the "Volunteer Opportunities" link on the homepage to register as a volunteer. Let us know which day(s) you're available, how to reach you and your unisex shirt size. This year's event coordinators, Laura Todd and Mike Sanders, look forward to seeing you at the event.

Mike Sanders, MOG

Sixth Annual Virginia Half-Shell Oyster Tasting – October 31st Kelsick Gardens, Gloucester

Tidewater Oyster Gardeners Association (TOGA) will present its Sixth Annual Virginia Half-Shell Oyster Tasting from noon to 3pm on Saturday October 31, in the parking lot outside Kelsick Specialty Market, 6632 Main Street, in Gloucester.



As in previous years, there will be six local Middle Peninsula Oyster Growers providing fresh oysters from varying waters of this area. People who attended this event in the past were surprised and pleased to find that they could identify different tastes in oysters from different waters. It is not just the saltiness that differs, but other tastes deriving from the water in which the oysters grew.

If you have not taken part in one of these fun local oyster tastings, now is the time. A relatively small event, there is time to talk with growers and other bivalve gardeners and even pick up a few hints on oyster growing from TOGA Master Oyster Gardeners who will be in attendance. Deborah Pratt, many times National Champion Oyster Shucker, again will be there to present a demonstration and help you brush up on your shucking technique.

Oyster Aquaculture in Virginia has been a resounding success with each year's documented harvest showing a huge increase in oysters sold over the previous year. It is believed that Oyster Aquaculture will continue to revitalize the industry in Virginia, to the good of the Chesapeake Bay, as well as the economy of the region. Most of all, it provides a wonderful dining experience for oyster lovers who come from all over.

Tickets for the Oyster Tasting may be purchased at Kelsick Specialty Market in Gloucester, or (if done early enough before the Oct 31 date) by mailed check to TOGA, PO BOX 2463, Gloucester, VA 23061. Also, for the computer savvy crowd, go online to the TOGA web site: www.oystergardener.org and purchase tickets via PayPal (print out and bring with you). There will be a limited number of tickets available at \$35 a person. So don't delay. Beer, wine and other beverages, along with different, delicious food, not just oysters, will be available at the event, separate from the ticket purchase price.

This 2015 Oyster Tasting Event will be rain or shine. No worries of foul weather! After a Nor' Easter hit last year's OTE, Plan B was created. The Puller Center opened its spacious facility for our attendees to be warm and safe while tasting the various bivalves and enjoying delicious foods and spirits specifically chosen by Kelsick Market (next door) to complement oysters.

Supporting this event, besides tasting the area's premiere oysters and meeting a lot of great people, is a super way to help TOGA continue its efforts in teaching the public the joys and importance of growing

oysters in the Bay areas.

The TOGA members planning this event are very dependent upon volunteers to shuck oysters and to do setup and clean up chores, as in every successful festivity. Members, please volunteer early to help make this wonderful day the best Oyster Tasting Event yet! Please contact Brian Wood at awood45858@aol.com or call (571)-237-6556 if you are available to volunteer for this fabulous event.

Brian Wood, MOG

Camp Kekoka Oyster Reef Project Underway

Former waterman Madison Boyd heads up TOGA's support for the Boys and Girls Club in Kilmarnock, Virginia. Together with Nick Ferriter and other TOGA volunteers, he mentors a group of kids who are very much into oyster gardening. Their floating oyster cages reside in Indian Creek at Camp Kekoka near Kilmarnock. The youth camp is owned by the Alexandria Police Association and managed and operated by the Peninsula Metropolitan YMCA.

Volunteers from TOGA are strongly involved with educating the Kilmarnock youngsters as well as visiting campers about oysters and ecology at the camp. Many of them have never seen an oyster before. All of these sessions stress hands on involvement and include teaching about the natural history of the oyster, anatomy, aquaculture, oyster float building and maintenance, and the fascinating ecosystems of an oyster reef.

But the part of educating that has really been missing has been a living, viable, oyster bed where kids can tong for oysters, cast seine nets and observe wild strike. That is what led Madison to propose to TOGA's Board that we build one. To that end, TOGA has applied to VMRC (Virginia Marine Resources Commission) to lease four acres of bottom in Pittman's Cove. This small cove is separated from the main camp area by a thin strip of woods and has a small dock. The marine survey for the lease application has been completed and TOGA should hold the lease by early Fall.

In the meantime, the Chesapeake Bay Foundation (CBF) is supporting a shell recycling effort to provide shell for the project. CBF has built a shell storage bin adjacent to the cove and has donated 100 bushels of shell. Nick and Madison have begun to collect shells regularly from area restaurants starting with the Tides Inn and Nate's Trick Dog Cafe in Irvington.

The plan is to use a "spat on shell" method to seed an area of the cove. But before we can begin that process, the dock in the cove must be repaired. Fortunately, Joey Lynn of Lynn's Marine & General Construction, Inc. of Callao, Virginia, has offered to donate the materials and labor needed to replace a defective piling and decking boards as needed to make the dock safe for kids to work on.

Once the dock is secure and the bottom lease is acquired, TOGA volunteers, working with the kids, will drop 2,000 bushels of shell on one acre of the lease. Once this foundation is made for the reef, 250 bushels of shell will be placed in a setting tank provided by Mal Luebker. About 7 million diploid oyster larvae will be added to the tank and, after these strike, the shells will be put overboard on the foundation reef.

Madison envisions the reef being harvested and replenished over time to keep it viable. TOGA's Board is currently exploring options for funding this effort.

Mike Sanders, MOG

List of TOGA Events for 2015, Fall and Winter (* indicates a major TOGA-sponsored or co-sponsored event)

The following events are planned as of this printing:

***September 19-20- Stratford Hall Wine and Oyster Festival-** Event Coordinator: Mike Sanders, sndrsmich@gmail.com

Location: Stratford Hall Times: 9:00 – 6:30 on Saturday and 9:00 – 5:30 on Sunday.

September 25-26 Guinea Jubilee- Event Coordinator: Vic Spain, vicspain@rocketmail.com

Location: Abingdon Ruritan Club, Guinea Road, Gloucester Times: 3:00 – 6:00 Fri. and 9:00 – 5:00 Sat.

***October 3 – Middle Peninsula Float Workshop-** Event Coordinator: Charles Yarbrough, casper@verizon.net

Location: VIMS Times: 10:00 a.m. – 2:00 p.m.

October 14 or 19 (TBD) - Museum on the Go with RFM Riverside exhibit with Aylett and Tappahannock Schools

Coordinator: Brian Wood awood45858@aol.com Location: St. Margaret's Campus Tappahannock

Times: 8:00am – 12:00pm

October 18 Rosewell BBQ at the Ruins- Event Coordinator: Vic Spain, vicspain@rocketmail.com

Location: The Rosewell Foundation, Gloucester, VA Date: . Times: 1:00 p.m. – 4:00 p.m.

***October 31- Half Shell Oyster Tasting-** Event Coordinator: Brian Wood,

Location: Kelsick Market, Gloucester, VA. Date: October 31, 2015. Times – 12:00 p.m. – 3:00 p.m.

November 5- Urbanna Oyster Festival-Event Coordinator: Lou Castagnola, clouis710@cox.net

Location: Urbanna, VA Times: Thursday – 8:00 a.m. – 2:00 p.m.;

***January 9 - 2016 Annual Meeting-** Coordinator: Mike Sanders,

Location: VIMS Times: 2:00 – 4:00

Equipment Corner



Shucker on the Go- For the volunteer party in March, we needed oyster shucking tables and suddenly realized they were hard to transport in cars. So I made a folding rig that fits in an average trunk. When folded, it's 40 in. long, 24 in. wide, and about 10 in. high. The hole in the middle is convenient for dumping your shells in a bucket. Also good for float building or general work. Comes painted.



Good Feet- It turned out that our previous version of the bottom cage had bad feet that tended to rack or collapse under water. The new version has sturdy feet. We will replace your bottom cage feet at the October 3 Float Workshop, or by request. The photo shows the new configuration.

Vic Spain, MOG

Your best source of TOGA information is at

www.oystergardener.org

Dues are due for 2015!

If you received this newsletter in the mail, please check the year by your name on the address label. If it is 2014 or earlier, then 2015 dues are now due. If you believe there is an error, please contact Vic Spain at vicspain@rocketmail.com or 804-642-6764. Annual membership has increased to \$15 (per family) for 2015 and beyond, as approved by the membership.

Please use the form below 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. **And for your benefit, please open your TOGA email.** You may also share this membership form with a friend.

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

Membership is \$15.00 for one year, individual or family. This ensures that you will receive regular newsletters and notice of upcoming events.

Please fill out membership form below and send to **TOGA, PO Box 2463, Gloucester, VA 23061** with a check for \$15.00 membership dues, payable to TOGA. If you want, you can make an additional donation to support TOGA's educational activities. You may include it in the same check.

TOGA Membership Form, Please Print Legibly

Please enclose dues (\$15 per year per family) and return to
TOGA, PO Box 2463, Gloucester, VA 23061

Amount submitted \$ _____ Comment _____

Check New member or Renewal Additional Donation

Name _____

Mailing Address _____

City, State, and Zip _____

Phone _____ Email _____

Body of water where oysters are grown _____

**A good read for oyster gardeners-- American Catch by Paul Greenberg,
*The Fight for Our Local Seafood***

Oyster Float Building Workshop Registration Form

The Hatchery at VIMS in Gloucester Point, 10AM to 2PM, Saturday, October 3, 2015

**Please mail this Registration Form to TOGA, P.O. Box 2463, Gloucester, VA 23061
Or email this Registration Form to vicspain@rocketmail.com or caspery@verizon.net**

Name: _____ Email: _____

Telephone: _____ Mailing Address: _____

This Registration Form MUST BE RECEIVED BY SEPTEMBER 25th, 2015 for TOGA to have sufficient materials available for you to build your float(s) or for TOGA to produce your pre-built float(s) and devices!

Build Your Own Floats

I plan to build _____ (quantity) Taylor Float with Top at \$100 per float.

I plan to build _____ (quantity) Taylor floats at \$85 per float.

I plan to build _____ (quantity) Large Flip Floats at \$55 per float.

Float building instructors will assist you with building your floats.

Pre-Built Floats and Devices

Please see our website <http://www.oystergardener.org/#!/devices-and-desgns/c2ir> for information about the various types of Pre-Built Floats and Devices.

Qty	Cost Each	Description	Qty	Cost Each	Description
_____	\$95	Taylor Float	_____	\$15	Top for Taylor Float
_____	\$110	Taylor Float with Top	_____	\$60	Flip Float Lifter
_____	\$65	Flip Float	_____	\$45	Bender 42 inch
_____	\$50	Bottom Cage	_____	\$50	Bender 50 inch
_____	\$45	Downunder	_____	\$75	Shucker Table*

*Folding "Shucker-on-the-Go" Table, painted, see **Equipment Corner** above.

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

For more about this workshop please visit our website <http://www.oystergardener.org>
Or contact Charles Yarbrough at caspery@verizon.net Or Vic Spain at vicspain@rocketmail.com

Be Safe- Wear protection for eyes, hands and arms when working with oyster cages and oysters!



Our newsletter was paid for by funds generated from the sale of Chesapeake Bay license plates. These funds also help pay for the Spring Fairs and the MOG course.

See <http://dmv.virginia.gov/exec/vehicle/splates/info.asp?idnm=CB>