



## *Growing oysters for a cleaner Bay*

**Fall 2019**

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

### **TOGA's Annual Oyster Float Workshop New Location--Williams Wharf Landing, Mathews Co**

TOGA will hold its Annual Oyster Float Workshop at Williams Wharf Landing (1039 Williams Wharf Rd., Mathews, VA 23109) from



10 AM to 2 PM on Saturday, October 5, 2019. This region of Virginia is great for oyster gardening,

and Williams Wharf has a long and colorful history with oysters. The event is open to the public with no fee and no requirement to purchase anything.

Everything you need to become an oyster gardener will be available. TOGA will have floats, cages, accessory tools, float components and crab pot line for sale along with an education display and literature to hand out. Several Master Oyster Gardeners (MOGS) will answer your questions or discuss the latest ideas in raising oysters to eat and clean the Bay. Vendors will be on hand to sell oyster spat/seed, accessories, float alternatives and provide advice.

New this year, TOGA will also conduct a class on basic oyster gardening at the pavilion at

11:00 AM. The new Tidal Tumbler float will be available for sale.

This float tumbles your oysters as the tide rises and falls, keeping them



cleaner and helping to develop a deeper cup.

If you plan to order a float, please visit our website [www.oystergardener.org](http://www.oystergardener.org) for descriptions of the floats and to download an order form. Alternatively, you may fill out the form at the end of this newsletter and send by mail or email. Please assist TOGA by completing this form by September 28 so your device will be available for pick-up. Extra floats will be available on a first-come, first-served basis. The new TOGA Tidal Tumbler Floats, Taylor Floats, Flip Floats and Bottom Cages will be available.

The Mathews Land Conservancy (owner of Williams Wharf Landing, <https://mathewslandconservancy.org/williams-wharf-landing/>) and TOGA are non-profit 501(c) 3 organizations. This event is TOGA's primary fund-raising activity with all proceeds from the sale of TOGA floats going to the VIMS/TOGA Fellowship Endowment. TOGA is an educational charity that encourages citizens to learn the benefits of growing oysters.

In preparation for the workshop, volunteers will be building floats on Saturday, September 7, and Thursday, September 26, at 136 Arrowhead Drive, Weems, VA 22576 (same place as in recent years).

Work will begin at 10 AM and usually end by early afternoon. In addition to helping TOGA provide floats to oyster gardeners, this is an opportunity to build your own float at a discounted price and to learn to build floats if you are inexperienced.



Everyone is invited, so please come and bring a side dish to share. COSTCO large hot

dogs and all the “fixins” will be provided.

If you have questions or to let us know which float building events you wish to attend, please contact Charles Yarbrough ([caspery@verizon.net](mailto:caspery@verizon.net)) or Vic Spain ([vicspain@rocketmail.com](mailto:vicspain@rocketmail.com)).

--Charles Yarbrough, 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 10<sup>th</sup>



*Stratford Hall*  
**WINE & OYSTER FESTIVAL**

of January to make this year's festival even better than in prior years. The popularity of this event has grown not only with the attendees but also the TOGA volunteers. Please save either the 21<sup>st</sup>

or the 22<sup>th</sup> or both to join us.

It is a great way to blend multiple aspects of



the TOGA goals while enjoying various wines, beers, crafts and to learn 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 use the form at the end of this newsletter or go to the TOGA website <http://www.oystergardener.org/stratford-hall> to access this year's volunteer form. 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.

-- Mike Sanders, Brian Wood, MOGs

## **2019 Annual Meeting-- a Great Educational Opportunity**

The 2019 Annual Meeting was held Mar 30 at VIMS, Gloucester Point. Please see the photos by Kathy Haurand at <https://www.oystergardener.org/annual-meeting>. The meeting was kicked off with the winners of the Middle School Writing Contest reading their papers. The winning essay by Kristen Blake is included below.

Important outcomes of the business portion are the updated by-laws posted at [https://www.oystergardener.org/about\\_us](https://www.oystergardener.org/about_us) and the new Board of Directors listed here.

**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)



Our thanks to keynote speaker **Dr. Rowan**



**Lockwood** (Professor of Geology at the College of William & Mary) who presented a long-term view of Bay oysters which have declined precipitously

in recent centuries due to disease, pollution, and over harvesting. She explained how she and colleagues study the age distribution, oyster growth rates, population densities, and paleoenvironment of Pleistocene fossils to gain a clearer picture of oyster reefs before human disturbance which in turn can provide a baseline for modern remediation. She made a complicated subject understandable to non-scientists and answered many questions.

**Susan Maples**, VIMS Director of Development, thanked TOGA for the TOGA-VIMS Student Fellowship Endowment and introduced the 2018 Endowment recipient

**Jennifer Beckensteiner**, PhD student (photo



at left). Jennifer then explained her important studies on how Virginia manages the use of public and privately leased oyster grounds for the traditional fishery as well as aquaculture. She explained that much of the leased grounds are not actually used for oyster production.

Hopefully, her work will lead to policies that enhance the total numbers of oysters in Virginia's oyster-growing waters.



In addition to the programs in the auditorium, the float and apparel sales were popular as well as the pot luck

snacks after adjournment. Thanks to all who supported and attended the event.

**TOGA**  
Tidewater Oyster Gardener's Association

**Give Your Car a TOGA Cause**

TOGA is a recipient of grant funds generated by the sale of Friend of the Chesapeake Bay license plates. For each plate sold or renewed at a cost of \$25, the DMV gets \$10 and TOGA receives \$15

A portion of your fee may be tax deductible  
<https://www.dmv.virginia.gov/vehicles/#splates/info.asp?idnm=CB>

A Virginia license plate with the word "SAMPLE" in large letters. The plate also features the TOGA logo and the text "FRIENDS OF THE CHESAPEAKE BAY".

# The Winning 2018 Youth Essay Presented at the 2019 Annual Meeting

## OYSTERS AND THE BAY

Kristin Blake

6th Grade, Thomas Hunter Middle School

The Chesapeake Bay has been considered for many



years, the fastest growing, and a productive, oyster growing place in the world.

Unfortunately, from the time period of 1880 to 2005, oyster landings have decreased drastically. The main reason being, over-harvesting, diseases, and habitat loss. As a result, this has led to a

decrease in the Chesapeake Bay's health and the industries it supports.

Even though the oyster population in the Chesapeake Bay has been decreasing drastically since the late 1800's, oysters are still filter-feeding to keep the Chesapeake Bay watershed clean, while the oysters get their meal at the same time. An oyster filter-feeds by opening its shell and pushes water through its gills to extract plankton and small vegetation. Oysters can filter-feed more than 50 gallons of water a day. Another impact that oysters make on the Chesapeake Bay is how quickly they can reproduce. Oysters reproduce at a rate so quickly, they may be able to restore their population one day.

Oyster reproduction occurs in the summer when temperatures rise and water gets warm. The male oysters release sperm, and female oysters released unfertilized eggs. When joined together, an egg becomes fertilized. Once fertilized, the next stage of growth is the trochophore, which is a small translucent, free-swimming larva. Then the larva grow to become a veliger, which is the final larval stage of oysters. The next stage is the pediveliger stage, at this particular moment in an oyster's life,

the oyster has a foot coming out of its shell which makes it possible for the oyster to walk or crawl on the sea floor, and the pediveliger turns into a spat. When they become a spat, they settle on adult oysters. Then the spat turn in to adult oysters, and will release sperm or eggs, to start the life cycle over again.

Some more challenges oysters face include, rising acidity levels in the Chesapeake Bay, predators such as blue crabs, cow nose rays, and wading birds. As the population, of oysters increase, more people decide to catch oysters as an occupation which can cause a decrease in population unless regulations are upheld. Another problem that effects population growth is new forms of transportation and technology, such as cars and boats. Which can release gas and oil into the water.

We can do our part by helping the bay in many ways like planting trees near the shoreline to slow down and filter rainwater run-off. We can also, dispose of marine wastes properly while on a boating trips, this can also make an impact, by throwing waste away when you get home from your trip, instead of into the bay. Reduce the use of fertilizer on your lawn can also improve the bay. If you apply too much fertilizer, it can wash off the land and into the bay. The last thing you can do to help the bay is to clean up the garbage on the beach because plastic and metals take hundreds of years to dissolve. So, do your part to help the Chesapeake Bay and the oysters in it.

Here is a picture of my great grandfather "Willie Coates" and my great uncle "Willie Coates Jr."



## **The Tidewater Oyster Gardeners Association is continuing the Annual Youth Writing Competition to tell the story of oysters in the Chesapeake Bay Watershed**

The competition is open to all Virginia Middle School students. Home-schooled students are welcome to enter. As of 2019, prizes will be \$500, \$250, and \$100 for first, second and third place respectively. There will also be 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 each winter. The winner's parents, a mentor, or a teacher will 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.

Entries should be submitted in a Microsoft Word or text file, since the three top winners will be published on the TOGA Web site, and may be in other publications or web sites. Entry deadline is December 15 each year. Detailed instructions and entry form is at <https://www.oystergardener.org/youth-writing-contest> . Questions should be addressed to Terry Lewis, [lewistmn@msn.com](mailto:lewistmn@msn.com).

## **Middle Peninsula Spring Oyster Fair**

The TOGA-sponsored Annual Spring Oyster



Fair was held April 27 at the Gwynn's Island Civic Center. Sales of floats and spat were brisk and the vendors

and attendees had a nice day.

Thanks to all who set up the continental breakfast, managed parking, ran the education tent and cleaned up.



Keynote speaker **Dr. Jim Wesson** described a revolutionary vision of the oyster industry and restoration efforts. These ideas, if implemented, could allow us to

more efficiently use deeper Bay waters for aquaculture on an expanded scale. Following is his abstract.

### ***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*

Following Jim's presentation and interesting question and answer session, Vic Spain invited new oyster gardeners to stay for discussion and demonstrations on how to get started oyster gardening. Details included 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.

--Vic Spain, MOG

**TOGA Oyster Float Sales  
Deltaville Maritime Museum  
“Holly Point Market Day”  
June 22, 2019**

Our Spring Oyster Float Sales Event was held on June 22, 2019, from 9AM to 1PM at the



Deltaville Maritime Museum's Holly Point Market, located at 287 Jackson Creek Rd in Deltaville. This event was a great success

with pre-assembled floats available for sale along with float supplies, TOGA apparel, and two local vendors selling oyster seed. TOGA Master Oyster Gardeners (MOGs) were available to answer questions on "How to Get Started Growing Oysters" as well as to provide information on the latest techniques and regulations. This event was one of TOGA's primary fundraising activities with all proceeds benefiting TOGA 501 (C) 3 charity.

--Brian Ingram, MOG

**Help determine TOGA's future!  
Serve on TOGA's Board of Directors  
in 2020!**

It's time for newer members to have an opportunity to become involved with the decisions affecting TOGA and its efforts to



educate, promote, and assist with Oyster Gardening. The Board meets every month from 10-12

AM at locations that rotate from VIMS to Topping. Several vacancies are available as many of the current board members have reached the end of their terms. Volunteer or nominate someone by:

- Mail to Tidewater Oyster Gardeners Association  
P O Box 2463  
Gloucester, VA 23061
- Website:  
<https://www.oystergardener.org/contact>
- Email to [vicspain@rocketmail.com](mailto:vicspain@rocketmail.com)

**PLEASE HELP US REFRESH AND  
IMPROVE THE TRADITIONAL  
MASTER OYSTER GARDENING  
COURSE FOR 2020**

**Unfortunately, the course planned for June 2019 was canceled due to too few oyster gardeners signing up for the course.**

Approximately 18 to 20 students are required to make the effort worthwhile. VIMS and the TOGA Board would like to renew this important tradition for 2020. We are planning to post an online survey this fall. We will notify you when this is available, both by email and in the winter newsletter. Please take the survey to help us decide how to reinvigorate the course.

Fortunately for TOGA, the Chesapeake Bay Restoration Fund (aka the License Plate Fund) has granted sufficient funds to cover tuition for the 2020 course. Recently, candidates were asked to pay a tuition of \$130 to cover VIMS facilities, publications, printing of notebooks, food and refreshments. **For 2020, a fee of only \$40 will be charged to cover snacks, beverages and lunch.**

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 MOG course takes place at VIMS, Gloucester Point, and lasts for two days. 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 day 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 day 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 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.

### **The following criteria have applied in the past. The details may be revised based on the survey results.**

Admission to the program is limited and 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.

## **Dues for 2019**

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 dues are now due (unless you have paid in the last few weeks). If you believe there is an error, please contact Vic Spain at [vicspain@rocketmail.com](mailto:vicspain@rocketmail.com) or 804-642-6764.

2019 DUES

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 in 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.

## **Chesapeake Oyster Alliance**

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 - January 1, 2019 to date

203 People have responded to the survey

#### Type Grown

61	Both	42.5%
22	Diploid	15.0%
64	Triploid	43.5%
147	Responded	100.0%

#### Spat Annually\*

139,165	Both	62.1%
22,950	Diploid	10.2%
61,900	Triploid	27.7%
223,975		100.0%

Note: 60,000 "both" were one respondent

#### Shell Disposal

117	Back to Water	80.1%
9	Erosion Control	6.2%
12	Landscaping	8.2%
7	Recycling	4.8%
1	Other	0.7%
146	Responded	100.0%

#### Main Tributary to Chesapeake Bay

Back River	0	0.0%
Chesapeake Bay	9	4.8%
Chincoteague Bay	1	0.5%
Fleets Bay	10	5.3%
Horn Harbor	0	0.0%
Ingram Bay	20	10.6%
James River	8	4.3%
Lynnhaven River	1	0.5%
Milford Haven	3	1.6%
Mobjack Bay	21	11.2%
Piankatank River	17	9.0%
Poquoson River	5	2.7%
Potomac River	29	15.4%
Rappahannock River	38	20.2%
Winter Harbor	3	1.6%
York River	23	12.3%
unknown	0	0.0%
Total	188	100.0%

## 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/newletters>



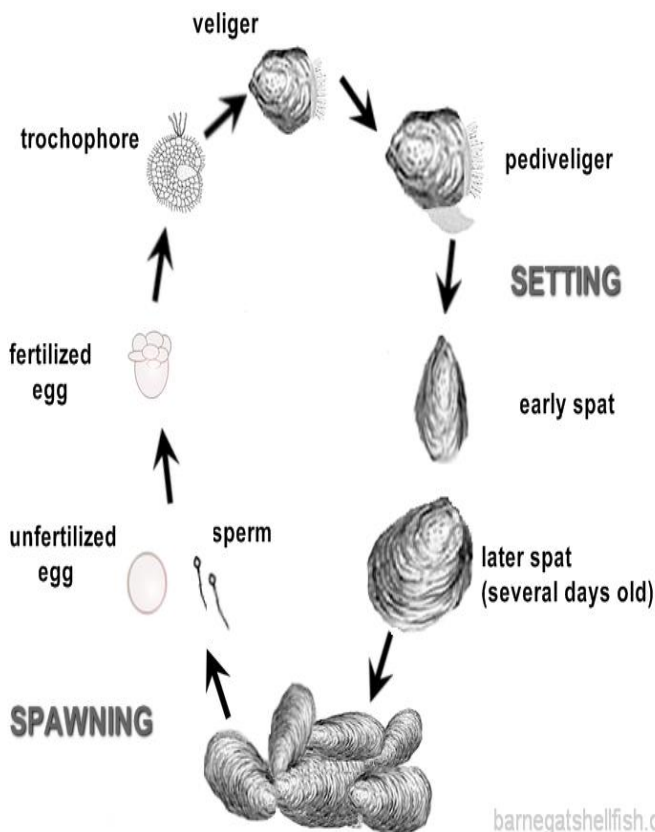
The deadline for the next newsletter is November 20<sup>th</sup>, 2019. Any TOGA member who wishes to submit

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](mailto:vicspain@rocketmail.com) and/or Kathy Haurand at [kathaurand@aol.com](mailto:kathaurand@aol.com)

Happy Oystering!!

--Kathy Haurand, MOG



## Calendar of Events – Fall 2019

Contact the Event Coordinator if you would like to participate

### September

**7<sup>th</sup> - Work day for Float Building** – Event Coordinator: Charles Yarbrough, [caspery@verizon.net](mailto:caspery@verizon.net). 136 Arrowhead Drive, Weems, VA 22576 starting at 10:00am

**\*21<sup>st</sup> & 22<sup>nd</sup> - Stratford Hall W&O Tasting**, - Event Coordinators: Brian Wood, [awood45858@aol.com](mailto:awood45858@aol.com); Mike Sanders, [sndrsmich@gmail.com](mailto:sndrsmich@gmail.com)

**26<sup>th</sup> - Work day for Float Building** – Event Coordinator: Charles Yarbrough, [caspery@verizon.net](mailto:caspery@verizon.net). 136 Arrowhead Drive, Weems, VA 22576 starting at 10:00am

**28<sup>th</sup> – TBD Boots and Bar-be-Que** – Event Coordinators: Klaus Boise [kjboese@atarpower.net](mailto:kjboese@atarpower.net) Ditchley, VA

**27<sup>th</sup> & 28<sup>th</sup> - Guinea Jubilee** - Event Coordinator: Terry Lewis, [lewistmn@msn.com](mailto:lewistmn@msn.com) Abingdon Ruritan Club, Guinea Road, Gloucester, 3pm-6pm Fri. and 9am-5pm Sat.

### October

**\*5<sup>th</sup> – Float Workshop** - Event Coordinator: Charles Yarbrough, [caspery@verizon.net](mailto:caspery@verizon.net), William Wharf Landing, Mathews, 10am-2pm

### November

**20<sup>th</sup> – Newsletter Deadline** – Editors: Kathy Haurand, [kathaurand@aol.com](mailto:kathaurand@aol.com) & Vic Spain, [vicspain@rocketmail.com](mailto:vicspain@rocketmail.com)

### January 2020

**\*25<sup>th</sup> - Annual Meeting** - Event Coordinator: Terry Lewis, [lewistmn@msn.com](mailto:lewistmn@msn.com), VIMS Gloucester Point, 2pm-4pm

These fall and winter events are planned as of this printing. Please check for updates at our online calendar- <http://www.localendar.com/public/MikeSanders> and at the Major Annual Events Page at <http://www.oystergardener.org/>. Also, look for our Shoutout emails to all TOGA members. (\* indicates a major TOGA-sponsored or co-sponsored event).



## 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 Stratford Hall Wine and Oyster Festival September 21 and 22, 2019

Please email completed form to [sndrsmich@gmail.com](mailto:sndrsmich@gmail.com)

Or send regular mail to:

Mike Sanders, 90 Coan Haven Road, Lottsburg, VA 22511

Name: \_\_\_\_\_

Email: \_\_\_\_\_

Telephone: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Saturday, September 21st:

\_\_\_\_\_ All Day

\_\_\_\_\_ Morning (8:30 am to 12:30 pm)

\_\_\_\_\_ Mid-day (11:00 am to 3:00 pm)

\_\_\_\_\_ Afternoon (1:00 pm to 6:00 pm)

Sunday, September 22nd:

\_\_\_\_\_ All Day

\_\_\_\_\_ Morning (9:00 am to 12:30 pm)

\_\_\_\_\_ Mid-day (11:00 am to 3:00 pm)

\_\_\_\_\_ Afternoon (1:00 pm to 6:00 pm)

#3: \_\_\_\_\_ T –Shirt size (shirts are unisex sizing)

#4: Work preference: Please list at least your 1<sup>st</sup> and 2<sup>nd</sup> choice using numbers to indicate your preference

A. _____ Don't care	E. _____ Shucking
B. _____ Ticketing	F. _____ Grower tent (non-shucking)
C. _____ TOGA booth	G. _____ Other (specify):
D. _____ Education tent	

Please use this space to list or comment on anything you wish that you feel will enable you to have the best volunteer experience possible. (ie. Person or people you would like to work with, time you wish to have lunch break, special requirements you may have, etc.)

**Note:** Those working the 11 am to 3 pm shift are expected to eat lunch before or after their shift

**Thank you SO SO much for your willingness to volunteer for this event**

Please feel free to email Mike Sanders at [sndrsmich@gmail.com](mailto:sndrsmich@gmail.com) with any questions you may have.

Scenes from 2017 Event



# ***Oyster Float Workshop Registration Form***

**Williams Wharf Landing, Mathews, VA  
10AM to 2PM, Saturday, October 5th, 2018**

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

Name: \_\_\_\_\_

Email: \_\_\_\_\_

Telephone: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

**This Registration Form MUST BE RECEIVED BY SEPTEMBER 28th, 2019  
for TOGA to have sufficient materials available for your pre-built float(s) and devices!**

## **Pre-Built Floats and Devices**

Qty	Cost Each	Description	Qty	Cost Each	Description
_____	\$110	Taylor Float with Top	_____	\$50	Tidal Tumbler
_____	\$95	Taylor Float, no Top	_____	\$15	Top for Taylor Float
_____	\$65	Flip Float	_____	\$45	Bender 42 inch
_____	\$55	Bottom Cage	_____	\$50	Bender 50 inch

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

## **Build Your Own Floats**

*By participation at one or more TOGA workday, prior to this Oyster Float Workshop. I will attend on \_\_\_\_\_ Wednesday, September 12<sup>th</sup>, and/or \_\_\_\_\_ Thursday, September 27<sup>th</sup> at 136 Arrowhead Drive, Weems, VA 22576*

I would like: \_\_\_\_\_ (quantity) Taylor Float with Top at \$100 per float      \_\_\_\_\_ (quantity) Taylor floats at \$85 per float  
                  \_\_\_\_\_ (quantity) Flip Floats at \$55 per float                      \_\_\_\_\_ (quantity) Bottom Cages at \$45 per float  
                  \_\_\_\_\_ (quantity) Tidal Tumbler at \$40 per float

I plan to attend float-building workday on \_\_\_\_\_ Sept 7<sup>th</sup>; \_\_\_\_\_ Sept 26<sup>th</sup>

For more about this workshop, or workdays, please visit our website <http://www.oystergardener.org> Or contact Charles Yarbrough at [caspery@verizon.net](mailto:caspery@verizon.net) OR Vic Spain at [vicspain@rocketmail.com](mailto:vicspain@rocketmail.com)

**New MOGS:** Participation in these workdays count towards your volunteer hours!

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*