

PCSGA



PACIFIC COAST SHELLFISH GROWERS ASSOCIATION

LONGLINES

Volume 20 No. 1
Winter 2017



MEMBERSHIP EDITION
YOUR VOICE IN PCSGA



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360-754-2744

The PCSGA strives to ensure a healthy industry and environment for shellfish farming on the Pacific Coast.

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Comments and questions about *Longlines* are invited. Please email beckymabardy@pcsga.org

What the Tide Brought In

Notes from the Director



Margaret Barrette on boat ride to Morro Bay Oyster Co. farm during PCSGA membership trip to Central and Southern CA in November.

I don't like brussel sprouts. I've tried them every way possible and I'm sure I'll never like them. Yet a couple weeks ago, I found myself in a restaurant with a few PCSGA members and self-proclaimed brussel sprout lovers who got me to give the ole sprout another chance.

I'm sure you've all been in this situation before - doing something you're apprehensive about even though it's good for you. Maybe it's the situation with your PCSGA membership. You've got your reasons for not joining just as we "non-brussel sprout people" have ours. Yet occasionally even the most rigid non-sprout eater will give it another go as I did in that restaurant.

Some of the reasons I've heard for not joining PCSGA include: "membership is too expensive"; "the organization caters to the big companies"; and "I won't join until someone I don't like leaves". I won't trivialize these and other reasons. Rather, I'd like to offer a different perspective.

Regarding the expense, we work hard to outweigh the cost of membership with a variety of services. PCSGA members benefit from specialized trainings and tremendous networking possibilities -not just with other shellfish farmers but also with elected officials, researchers, non-profits and agency-types. Members also gain access to a variety of goods and services like product discounts and legal expertise - which alone could save you big money. Speaking of money, members can receive cash through the Ecosystem Services Photo Contest and the Grower Enrichment and Development Fund. Contact the office to learn more.

Regarding the concern that the organization caters to big companies, that's old news. Today, PCSGA takes much pride in listening and responding to what growers want and need. Much of what we hear is reflected into new programs and directions. Staff works under the direction of a diverse Board of Directors who are required to think beyond their own farms and consider all members. It's time to let your voice be heard, regardless of your company's size.

Finally, not joining because someone made you mad. I get it. I've been blessed with a Sicilian family within which someone is almost always in the "dog house". Yet, either through guilt or the undeniable fact that we have so much in common, we always move passed the grudge. The brother and sister-hood among shellfish growers that existed generations ago was based on common struggles and experiences. There are still many challenges, but together we grow and become stronger. The good reasons to be part of this community far outweigh reasons to not belong. It's time to clear the decks and move on.

PCSGA has a solid, positive reputation and is the face of the Pacific Coast shellfish industry. I encourage you to join us. If you don't like it, if you don't learn something new, or if you didn't have a bit of fun, I promise that there won't be any pressure to join in 2018. I know for a fact PCSGA membership is significantly more rewarding than a bite, even a plate, of brussel sprouts!

Be well,
Margaret P. Barrette

“Past” Pearls from the Prez

Longlines: Volume 6, Number 1 -- January 2003

Pearls from the President: *Members head for Washington D.C.*

On January 26, 2003 a group of PCSGA members, including myself, will fly to Washington D.C. The purpose of this trip will be to contact and lobby various elected officials and government agencies. Our goal will be to secure more funding for shellfish research projects and marketing programs and perhaps to secure some regulatory relief. If you have any ideas or comments you would like us to carry to the Capitol, please let us know. We will be there to represent our member growers.

By now most of you should have received your 2003 dues invoice. Dues paying members are the backbone of our organization. Please contribute what you can. Are you a non-member shellfish grower who reads *Longlines* and benefits from our work in marketing and regulatory relief? Perhaps now is the time to start contributing. The more contributing members we have the stronger our voice as an industry. We need everybody to kick in. Thanks.

2003 — Mark Schaffel, President

PCSGA Walk the Hill March 6-10, 2017

You are invited to join PCSGA members in Washington DC to meet with agencies and Congressional offices on issues facing the shellfish industry. For more information on Walk the Hill or to let us know you plan to join, call the PCSGA at 360-754-2744.

*Don't let finances get in the way of your attendance!
Travel funds are available for members through the PCSGA Grower
Enrichment and Development Fund.*

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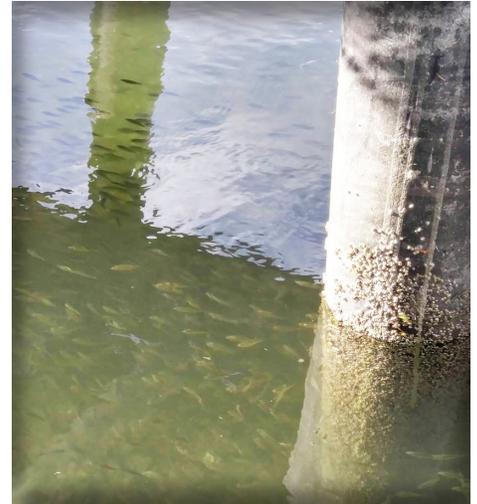
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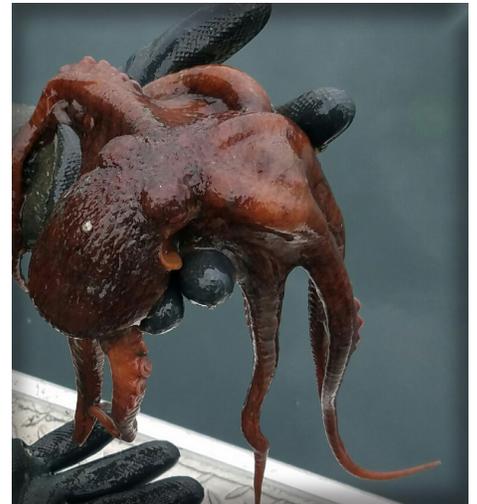
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Ecosystem Services Photo Contest Winners



NOVEMBER: Lisa Long of Rock Point Oyster Co. captures a photo of a very large school of young perch. Seeking scraps of food from the crew sorting oysters, the perch also find refuge from predators under the dock in Tarboo, North Dabob Bay WA.



DECEMBER: Zach Loescher snaps a photo of a young octopus being released after riding up the mussel line. Octopus like the abundance and variety of food living among suspended mussel culture. Mussel rafts are similar to a small forest by providing food and safety to an array of species.

\$100 Monthly Photo Contest Open to the Public!

Send a photo and caption to PCSGA explaining how the image depicts shellfish providing an ecosystem service.

A winner is selected based on the photo and the caption. See contest rules and entry information at www.pcsga.org.

Mark your calendar for these upcoming events!

WA-State Walk the Hill and Legislative Reception for PCSGA Members

**Monday -- January 23, 2017
Chelsea Farms Oyster Bar
Olympia WA**

Connect with elected officers who write and pass laws. Give them an understanding of the shellfish industry from your perspective.

PCSGA South Puget Sound Beach Cleanup

**Thursday -- March 23, 2017
Arcadia Point and
National Fish and Oyster Co.**

Shellfish growers unite to remove marine debris. Motivated participants needed!



SLURP!

**Sunday -- April 23, 2017
Fish Tale Brewery
Olympia WA**

Volunteers are needed at PCSGA's annual community event. All proceeds support beach cleanups and environmental restoration.

70th Annual Shellfish Conference & Tradeshow

**September 18-21, 2017
The Resort at the Mountain
Welches, Oregon**

Harvest restrictions lifted on 810 acres of Drayton Harbor!

Stefanie Donahue
Source: (e) The Northern Light
December 13, 2016



Two decades of commitment to improve water quality in Drayton Harbor has finally paid off. Last week, Washington State Department of Health announced that recreational and commercial shellfish harvest restrictions were lifted on 810 acres of the harbor.

For more than 20 years, state and county agencies, nonprofit organizations and

volunteers have worked to reduce high levels of fecal coliform in the water that restricted harvesting as far back as 1995.

To celebrate the occasion, the public gathered at Drayton Harbor Oyster Company on Friday, December 16 to enjoy fresh oysters.

"I have been farming oysters in Drayton Harbor since the mid-1980s and have fallen in love with the place," said owner Steve Seymour of Drayton Harbor Oyster Company. "This news is about a community which shares this appreciation and has been a willing partner in preserving this magic place for the next generation," he said.

A number of hands are credited with supporting the initiative and spurring volunteer restoration efforts in the harbor.

A logo for CH2O Sanitizing Solution Specialists. The logo features a stylized wave icon and the text "CH2O INCORPORATED". Below the logo, it says "Sanitizing Solution Specialists" and provides the phone number "1-800-562-6184" and the website "www.ch2o.com". The background of the ad shows various fresh seafood items like fish and shellfish.

CH2O
INCORPORATED
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1-800-562-6184 www.ch2o.com

A logo for NEPTUNE SEAFOOD. The logo features a stylized figure of a person holding a trident. Below the logo, it says "NEPTUNE SEAFOOD" and "SEAFOOD PRODUCTION & WHOLESALE". The name "KYLE LENTZ" is listed below, along with office and mobile phone numbers, an email address, and a website.

NEPTUNE SEAFOOD
SEAFOOD PRODUCTION & WHOLESALE
KYLE LENTZ
Office: 253-327-1255
Mobile: 360-556-3802
kyle@neptuneseafood.us
www.neptuneseafood.us

A logo for COMMENCEMENT BAY CORRUGATED. The logo features a stylized green and blue wave icon. Below the logo, it says "COMMENCEMENT BAY CORRUGATED". The name "Mike Jackson" is listed below, along with his title "Sales Coordinator", email address, mobile phone number, and a toll-free number. The address "13414 142nd Avenue E. Orting, WA 98360" is also provided.

COMMENCEMENT BAY CORRUGATED
Mike Jackson
Sales Coordinator
maypack4154@q.com
Mobile: 253.312.7511
1.800.845.3159
13414 142nd Avenue E.
Orting, WA 98360

A logo for AQUA-PACIFIC. The logo features a stylized "A" with a wave. Below the logo, it says "AQUA-PACIFIC" and "NANAIMO B.C. CANADA". A quote below the logo reads: "*We manufacture and provide quality products for the Shellfish Industry*". Two images are shown: "Max Flow Oyster Trays" and "Oyster Tumblers". The toll-free number "1-877-751-3772" and email address "aqua-pacific@shaw.ca" are provided.

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A Boatbuilder's Introduction to FLUPSYs

Brett Snow
Snow & Company

A few years back, Erik Schlagenhauf of Hog Island Oysters contacted us at Snow & Company about building a FLUPSY, "Of course, we can build a FLUPSY." I got off the phone and promptly asked google, "FLUPSY-what is it?"

Some of my earliest memories are working in my father's woodshop. I have a boat carved from cedar from when I was six. It's a Chinese Junk, inspired by a painting my grandmother had. Mostly what we did in that shop was explore shapes and surfaces, and build sculptures, furniture, soap box cars, and a few model boats.

Later when I was 16 years old and working in a cabinet shop after school and Saturdays, my boss Roy Raymond asked if I wanted to help him build a boat. I took a month off school and we started in. It was a 14-foot sail boat, round bottom and lap-strake sides, beautiful mahogany and spruce. We built the hull, mast, boom, rigging, oars, cleats, everything. The varnish and sawdust smelled good. We started early and worked late, Sundays too. We were obsessed and I fell in love with boatbuilding.

Soon, I enrolled at the Northwest School of Wooden Boatbuilding, studying under master boatbuilder Bob Prothero. He told me, "There are two times in a man's life when he knows everything, when he's eighteen and when he's eighty, now shut up and listen up kid!" After one and a half years there, I couldn't get enough.

I started Snow & Company in 1994 to repair fishing vessels. My original little shop at the end of the dock is still here. Around 2000, I saw opportunity in Aluminum Fabrication, and bought a welding machine and a spool gun. My friend Bill Gardner came over and he showed me how to set it up, gave me some advice, and I tried it out.

My woodworking business soon turned toward aluminum fabrication. A few years later, we built our first aluminum boat in the small shop we had carved out of old net lockers at Ballard Oil Company on the docks on Lake Union, Seattle.

Fishing vessels have kept me and my crew busy for over twenty years. "Tools not toys". Generally, a working man/woman knows what is needed to get the job done, and we focus on those needs.

I felt honored to help develop Hog Island's new FLUPSY. My favorite work is developing new equipment for various needs, visiting vessels or worksites, studying actions and ergonomic movements, brainstorming, making drawings, and discussing options with operators.

While researching FLUPSYs, I visited several between Northern California coastal bays and Washington's Puget Sound. Some were highly technical systems, others were a hodgepodge of equipment pieced together as materials at hand allowed. Some had less people and more advanced equipment, others had less equipment and required more manual labor to operate and maintain.

My education and the design process took over a year, and culminated with a FLUPSY that is straightforward to modify, safe and comfortable to work on, and easy to keep clean. We've built Hog Island three FLUPSYs now, and started building boats for the shellfish industry.

Snow and Company sees enormous opportunity and need for innovation in the shellfish industry, and innovate is what we like to do.



Snow & Company
www.snowboatbuilding.com

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Farmer's Corner

Written for you, by you -- this is a place to share all the news from your farm! Celebrations, acquisitions, new ventures... the sky's the limit. Submit your news to beckymabardy@pcsga.org anytime!

Submissions from Grower Enrichment and Development Fund Recipients at the PCSGA 70th Annual Shellfish Growers Conference and Tradeshow.

With a very heartfelt thank you, we would like to extend our appreciation for the opportunity to attend this year's 70th Annual Grower's Conference & Tradeshow in Lake Chelan, WA. We found the conference very enlightening and extremely useful - packed with information, resources and all the in-betweens pertaining to the shellfish industry on our coast! Seeing faces that we haven't seen in over 15 years still involved, as well as many new businesses and growers, was phenomenal to say the least.

In 1921, our family business began, just by harvesting Little Neck Clams around our island. With the hard work, perseverance and partnerships of some of the industries founding growers, as well as the continually growing education opportunities (thanks to PCSGA and many others), our business is able to maintain its small family operation of 8 employees, while continuing to thrive in a vastly growing industry. We are so fortunate for this, and the legacy for future

generations here at Marrowstone Island Shellfish.

Some of the highlights for us at this year's conference included the information and discussions prompted in the sessions with speakers from many different key players and organizations - such as the Dept. of Health, Fisheries, East Coast Shellfish representatives and many more, all providing information from growing trends, toxins, industry supply & demand, and hatchery operations for both small and large farms. What a great way to convey very pertinent information!

Our favorite session was "Brightest Minds on Shellfish Health", a panel discussion of biologists, state agencies, and shellfish industry representatives. Information and research provided during the panel left most of us wishing we had more time to discuss - as it was very engaging. In addition, the tradeshow provided many resources pertaining to current as well as future operations in the shellfish industry.

We thank PCSGA again for awarding us financial support thru the Grower Enrichment and Development Fund and for the opportunity to attend this year's conference. We are left feeling inspired, thankful for the opportunity, and excited for next year's conference.

Jake & Kristen Johnson
Marrowstone Island Shellfish
Nordland WA



Kristen and Jake Johnson enjoying a break from the farm to share their knowledge and experiences with other PCSGA members.



Jake Johnson discussing gear types and shellfish industry innovations with Allied Member Sean Grizzell of SEAPA.

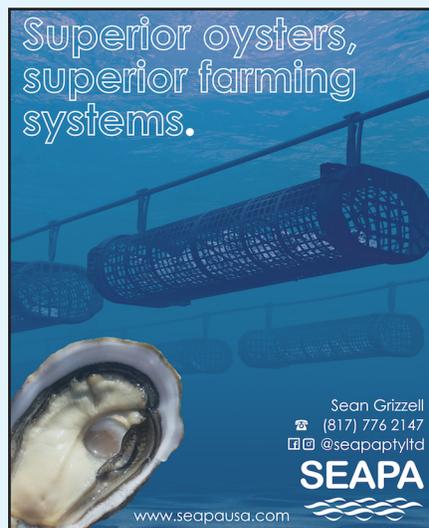
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PCSGA 70th Annual Shellfish Grower Conference and Tradeshow in Chelan WA



Shellfish growers engaged and eager to eat at the Opening Day Luncheon with Cynthia Nims, a Washington-based oyster aficionado and author of *Oysters*.



Ralph Elston of AquaTechnics receives the *Prince of Tides Award* in recognition of his expertise in shellfish health and his contributions to the shellfish industry.



Large crowds gather for fun and student fundraising with the National Shellfish Association -- Pacific Coast Section.

Ode to A Sea Cucumber

What goes with a sea cucumber, I began to wonder,
'Cause they seem to be quite in vogue,
A new delicacy from the Salish Sea
For a palate feeling a bit old.

But their pictures gave me pause, they really aren't cute
Thus I was hoping that flavor would be their best attribute.
So off we went, to search all of Chelan,
To see if anyone had a few on hand.
Nope, no pizza cucumber, nor in any stir fry
Seems McDonalds had yet to give them a try.
We looked high and low, even hit the Hospitality suite
Where we got lost in some scotch with a slight hint of peat.

Next morning for breakfast we hoped an omelet would appear
With cucumber eyes and cucumber ears.
But no way, no how, that just couldn't be
Cause it seems these squirties have neither of these.
Turns out, like some of us, they are just misunderstood
Like a Hollywood starlet futilely trying to be good.
And I hear they are a bit chewy, so says Mr. Dewey,
And just a tad bit salty too.
Phoey I said, I want some sugar and fat,
Why can't genetics give us some critters like that?

And so we will pay our PCSGA dues
And attend next year to hear what is new.
To learn of life in the oceans that we hold so dear.
And, of course, hope that the Suite doesn't run out of beer....

"We really enjoyed our attendance at this years' conference.
As a small Mom-n-Pop shellfish grower, we found
the diversity of topics was quite engaging."

Marty and Debi Beagle
FryeCove Farms, Olympia WA

All Aboard the Shellfish Trail

Teri King
Washington Sea Grant

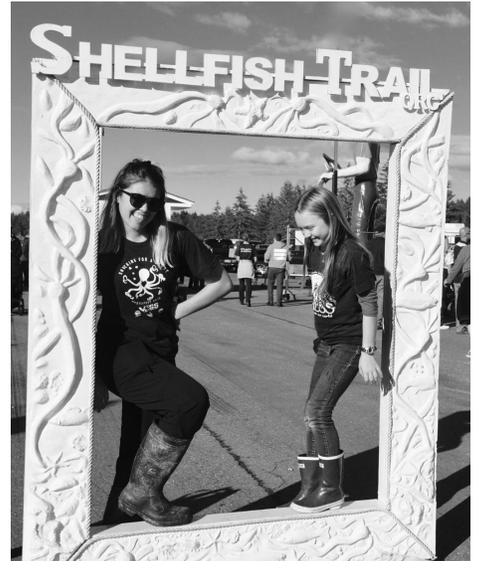
Like shellfish? Then the Washington Shellfish Trail is where to start your next journey. We are working with folks that grow, cook, and display shellfish to create a fun trail that you can follow to explore all that is shellfish.

Similar to the wine trails of Eastern Washington, the trail will bring you from the Columbia River north to the Canadian border and explores not

only Washington's famous oysters, but also our clams, geoducks, and mussels. Visit farms, gather shellfish from public beaches and attend events that embrace this resource, like OysterFest. The Washington Shellfish Trail will guide you on a year-round journey.

Understanding the role of shellfish in our communities is essential to the long term health of our shellfish resources. The trail emphasizes the interconnectedness of shellfish within our rural communities and value of shellfish to our wellbeing. The Shellfish Trail was awarded funding from the National Sea Grant Program and is being developed by the partnership of Image in Action Design and Washington Sea Grant.

Participants will be able to select a mini geographic tour or focus on one specific type of shellfish. The options are endless and build upon the other Washington trail systems such as the Strait of Juan de Fuca Scenic Byway. All of the stops will have specific points of interest and learning opportunities that will enhance the adventure. We also have an oversized picture frame for participants to take commemorative photos of their adventure at key stops.



Shellfish Trail photo op in October 2016 at OysterFest in Shelton, WA

If you are interested in your shellfish company or site becoming part of the trail, please visit www.shellfishtrail.org or send an email to wsgcanal@uw.edu.



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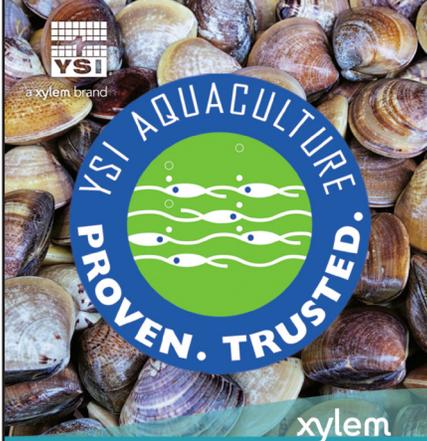
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WA Sea Grant invites you to the
24th Conference for Shellfish Growers

February 27-28, 2017 at Alderbrook Resort and Spa, Union WA.

Conference themes include permitting, emerging issues and shellfish culture.

For more information, contact: wsg.washington.edu or email Teri King at wsgcanal@uw.edu



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California -- Always a Good Idea

Becky Mabardy
PCSGA Outreach and Projects Coordinator

It was a dark and dreary morning in mid-November when Margaret, Connie, and I descended in latitude to the sunshine state, California. While thrilled to soak up some Vitamin D, our primary focus was to connect with our members who grow shellfish, and companies that support the industry along the Central and Southern CA coast. This exploration marked PCSGA's first official trip to this region.

DAY 1: We began the adventure by linking up with Terry Sawyer and daughter Claire of Hog Island Oyster Co. to tour the new Aquaculture Center at Moss Landing Marine Laboratories with Dr. Mike Graham. As an experimental ecologist and phycologist, Mike enthusiastically shared the marine lab's goals for Olympia oyster restoration, and concurrent seaweed and abalone production.

After eating a sanddab sandwich, we met with Taylor Voorhees and Josh Madeira of the Monterey Bay Aquarium - Seafood Watch Program to examine the criteria for "Best Choice" classification and understand what is required to retain an elevated status for farmed shellfish. Later, we engaged Aimee David, the Director of Ocean Conservation Strategies at the Monterey Bay Aquarium, in a discussion on federal policy and ocean acidification.

DAY 2: We continued south to spend the duration of the second day with PCSGA grower members in Morro Bay after touring the oldest abalone farm in the state, The Abalone Farm in Cayucos. We visited our members Neal Maloney and crew at the Morro Bay Oyster Company and toured his farm on the southeast end of the bay. We were shown farming innovations including vac-sealed old surfboards used as flotation for flip-bag culture.

Later that afternoon, we connected with members George and Charles Trevelyan at Grassy Bar Oyster Company and Lexie Bell, the Executive Director of the Morro Bay National Estuary Program. On the farm, crews busily transported oyster bags by stand-up paddle board. While in Morro Bay, the shellfish industry was experiencing a rainfall closure which lead to discussion on depuration opportunities and obstacles with regulators. Both farms in Morro Bay demonstrated how they are incredibly committed to the freshness of the oysters they produce, the health of the environment, and their local communities.

DAY 3: Venturing further south, we meet with Doug Bush and Becca Joyce at The Cultured Abalone in Goleta. Environmental economist, Chris Costello, from University of California Santa Barbara -- Bren School, also joined our group. We discussed the many benefits of expanding domestic aquaculture and the potential for a large-scale, joint venture, off-shore aquaculture project in Southern CA.

Later that day, we met with Bernard Friedman of Santa Barbara Mariculture and learned about offshore mussel culture and permitting struggles with the California Coastal Commission. Bernard shared with us the importance for CA, a state with 5 consecutive years of drought, to support and promote farmed shellfish. It's a very responsible way to consume protein and conserve fresh water resources. As Bernard's shirt read, "Save Water, Eat Mussels!"

DAY 4: PCSGA met with Paula Sylvia, our new Allied Member with the Unified Port of San Diego, and grower members Norm Abell and Rebecca Richards of Acacia Pacific Aquaculture. Together, we explored sites for potential aquaculture expansion throughout San Diego county and the opportunity to build Blue Tech infrastructure that supports the growing shellfish industry.

“ We enjoyed spending time with you, giving you a glimpse of the aquaculture potential down here and also getting to know you better as the good people and professionals that you are. We're proud to be a part of such an organized, well-represented group and greatly appreciate your support of our work and goals. ”

- Rebecca A. Richards
Acacia Pacific Aquaculture and
Carlsbad Aquafarm, Inc.

Overall, we learned a great deal about this region of CA and expanded our network with the aquaculture industry along this thriving coastline. However, we also learned from our members about limitations to industry growth. PCSGA is committed to supporting our CA members by investing in a regional lobbyist, Justin Malan from Ecoconsult, who will work to reinvigorate the CA Shellfish Initiative and engage state agencies to more effectively bolster the industry. Thank you to all our members for hosting us on your farms, leading us to some of your favorite eateries, and including us in your shellfish community. PCSGA is eager to return soon!



Collaboration Spawns Seed Production

John Dentler
Jamestown Point Whitney Venture

Jamestown Point Whitney (JPW) is a partnership between the Jamestown S’Klallam Tribe and PW Holdings, LLC. The latter is a group of individuals who formerly owned Troutlodge Inc. Jointly, the owners of JPW have a wealth of experience in natural resources and aquaculture.

JPW is focused on producing high quality oyster seed stock and providing that seed to oyster growers and Tribes of the West Coast. We are also engaged in research and development of the production of juvenile sablefish. That effort is in concert and highly dependent on the work of NOAA Fisheries’ Manchester Research Station.

JPW oysters begin life in Kona, Hawaii at the Natural Energy Laboratory of Hawaii Authority (NELHA). At NELHA, JPW can access seawater from the surface or as deep as 3000 feet, allowing access to pathogen-free seawater ranging in temperature from 5°C to 26°C. The effects of ocean acidification are much reduced in Kona which, at times, impedes production of healthy oyster larvae on the West Coast of the Pacific Ocean. At NELHA, we condition broodstock, produce and set larvae. We then nurture and feed the larvae by feeding them cultured phytoplankton and set them on cultch as singles. Finally, we grow them to a size where they can be easily shipped to our facilities in Washington State.

In Washington, we operate at the Point Whitney Shellfish Laboratory on Hood Canal. This shellfish hatchery was built many decades ago by the Washington Department of Fisheries. JPW operates there under a long term lease from Washington Department of Fish and Wildlife. A large lagoon on the site produces natural phytoplankton and



we also culture phytoplankton in tanks. Both sources of phytoplankton are fed to the oyster seed until they are ready to transfer to a Floating Upweller System (FLUPSY). On the productive waters of Sequim Bay, we operate two paddle wheel FLUPSYs. Sequim Bay produces rich and diverse natural phytoplankton which is drawn into the FLUPSY oyster bins where the oysters quickly grow to reach a finished size of about ½ to ¾ inches.

Under current conditions we have the capacity to produce as many as 75 million oyster seed annually. We are currently focused on producing seed in the ½ inch to ¾ inch range. We are fairly new to the oyster seed business but so far, our customers are really happy with the seed. Several customers have told us they are the strongest seed they have purchased. Potential customers may contact any number of individuals but the best point of contact is Ralph Riccio at 360-681-4630/360-460-3240 or rriccio@jamestowntribe.org; or Brian Iversen at pwshellfish@gmail.com. Our web site is under development, and can be accessed at www.pointwhitneyshellfish.com.



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<http://pcsga.org/join-pcsga/>

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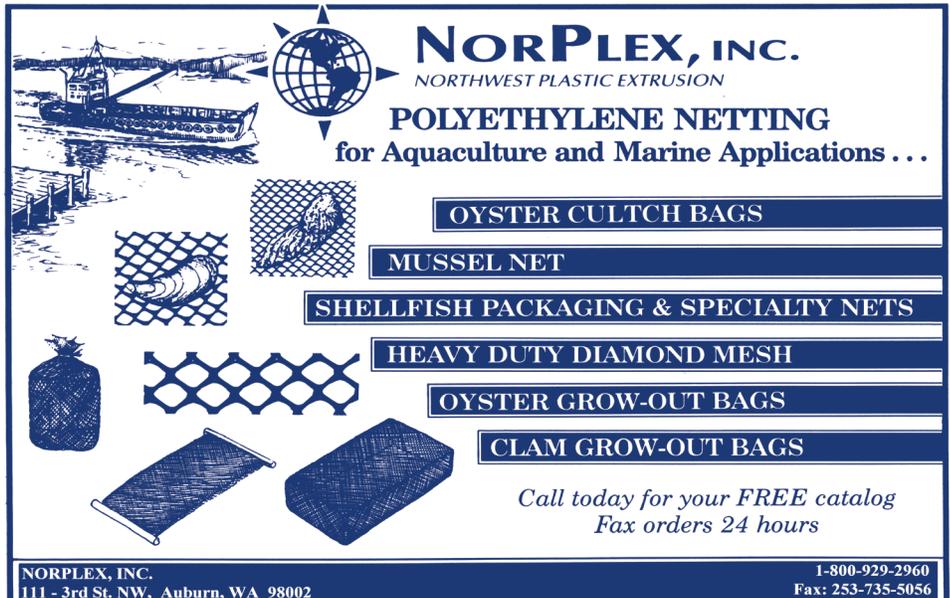
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Grower Membership Program

Dedicated to oyster, clam, mussel, and geoduck growers in Washington, Oregon, California, Alaska, and Hawaii



Growers Membership Benefits:

Guidance navigating local and national permitting processes

Legal representation concerning industry-wide issues

Member-exclusive trainings, workshops, and educational opportunities

Legislative representation in state and federal arenas

Discounts and rebates through allied partners

Access to health care and business security with insurance partners

Scholarships and funding opportunities for enrichment development

Networking and information sharing



We are your **advocate** on key issues. PCSGA works with local, state and national partners to help define policies and regulations that affect your business.

We support **cutting-edge research**. Working with a team of consultants and scientists from leading universities and marine institutes, we have access to the latest research shaping our industry.

We believe **outreach** is key. We invite you to join our beach cleanup efforts, annual fundraiser, and various community festivals to help build relationships that are vital to our success.

We recognize **education** is essential in achieving our long-term goals. We support programs that teach and inform the public and private sectors about the value and benefits of our industry.

We organize an annual **conference and tradeshow**. You'll learn about new and emerging issues facing our industry – all at a discounted member rate.

We urge you to **get involved**. Volunteer at local festivals, join a committee, participate in our annual lobbying trip to DC, or represent your region on our Board of Directors.

We hope you will consider staying onboard or joining our team!

Allied Membership Program

Dedicated to local, national, and international businesses who support the shellfish industry



Growers Membership Levels and Benefits:

SUBSCRIBER \$40

- Subscription to quarterly newsletter Longlines

FRIEND \$150

(exclusively for public agencies and non-profits)

- Entrance for one to PCSGA Annual Conference at membership rates
- Subscription to quarterly newsletter Longlines

ASSOCIATE \$475

- Entrance for one to PCSGA Annual Conference at membership rates
- 2.25" w x 2" h display ad in Longlines
- Annual Resource Catalog, with 1/8 page business ad and listing
- Company name listed on PCSGA website
- Access to PCSGA membership list
- Subscription to quarterly newsletter Longlines

SUSTAINING \$875

- Entrance for one to PCSGA Annual Conference at membership rates
- Fee waived for Tradeshow Exhibit space and Tradeshow Reception at PCSGA Annual Conference
- 2.25" w x 2.75" h display ad in Longlines
- Annual Resource Catalog, with 1/4 page business ad and listing
- Full directory listing on PCSGA website, and link to your website
- Access to PCSGA membership list
- Subscription to quarterly newsletter Longlines

CORPORATE \$1,575

- Entrance for one to PCSGA Annual Conference fee waived; others pay at member rate
- Fee waived for Tradeshow Exhibit space and Tradeshow Reception at PCSGA Annual Conference
- 2.25" w x 3.5" h display ad in Longlines
- Annual Resource Catalog, with 1/2 page business ad and listing
- Full directory listing and company logo on PCSGA website, and link to your website
- Access to PCSGA membership list
- Subscription to quarterly newsletter Longlines

PATRON \$4,000

- Entrance for two to PCSGA Annual Conference and Grand Awards Banquet ticket waived for two; others pay at member rate
- Fee waived for Tradeshow Exhibit space and Tradeshow Reception at PCSGA Annual Conference
- 4.75" w x 3.25" h display ad in Longlines
- Annual Resource Catalog, with full page business ad and listing
- Full directory listing and company logo on PCSGA website, and link to your website
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Network and Collaborate with Women in Aquaculture

Kari Eckdahl
CA Sea Grant Fellow, NOAA
Canon Purdy
CA Sea Grant Fellow, CDFW

the PCSGA conference in October, and we will be holding another meeting and chairing a session at Aquaculture America in San Antonio TX this coming February.

Announcing a new forum: Women in Aquaculture (WIA)! Created by California Sea Grant Fellows Kari Eckdahl and Canon Purdy, this group is open to women working in all fields related to aquaculture (industry, regulation, restoration, research, etc.) and provides a place for networking and collaboration. WIA was launched on September 1st, 2016, and has 120 members on its listserv. Currently there is a Facebook Group and a LinkedIn Group, and we plan to develop a website as we progress! Most members are from the west coast, though we have representatives from all over the country. We had our first in-person meeting at

In addition to providing a place to connect, Women in Aquaculture will be launching a mentoring program at the beginning of the year. This program will match young women entering the field of aquaculture with experienced professionals who can provide guidance and support.

Please email WIAquaculture@gmail.com if you are interested in becoming a WIA member, or joining our mentoring program as a mentor or mentee! We invite any and all women in aquaculture to join this initiative and get connected with amazing women across the country.



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Women in Aquaculture's first meeting at the PCSGA Annual Shellfish Growers Conference and Tradeshow in Chelan WA (October 2016).



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Xinh's Clam & Oyster House Closes

After 20 years of serving fresh shellfish and unique seafood preparations in Shelton WA, Xinh's Clam and Oyster House closed its door at the end of October. The closing allows Xinh Dwelley an opportunity to reduce her work hours and frees her from the rigors of daily work running a kitchen.

Xinh Dwelley's talent for food and cooking developed as a young woman in South Vietnam. She brought her skills to the US in 1970 when she moved with her husband near Olympia, WA and began selling egg rolls at the local Farmer's Market. Shortly after, she joined Taylor Shellfish Farms as an oyster shucker.

Her skill as an oyster shucker helped Dwelley win the West Coast Oyster Shucking Championship five times. She also cooked for Taylor Shellfish Farms' management and VIP guests, and in 1996 the company opened Xinh's Clam and Oyster House in downtown Shelton. The restaurant showcased her innovative approach to seafood and shellfish for the local community.

Xinh continues to represent Taylor Shellfish at fundraising and community events throughout Puget Sound, and she continues to make her signature geoduck chowder and oyster stew for Taylor Shellfish Farms Oyster Bars.



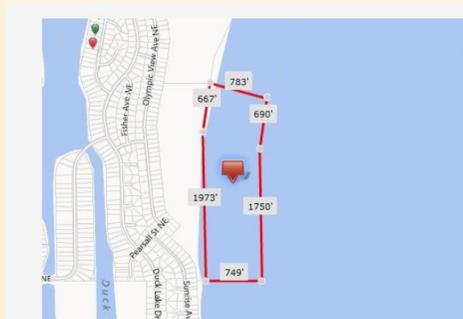
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— "Barley" John Dunne, Director, East Hampton Town Shellfish Hatchery, Montauk, NY

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Alaska Shellfish Growers Look Toward the Horizon

Becky Mabardy and Margo Reveil
PCSGA Outreach and ASGA President

Alaska Shellfish Growers Association (ASGA) held their Annual Conference in Anchorage on December 9-10th. This farm and farmer-focused meeting included presentations on: gear types as growers transition away from lantern nets; emerging species such as seaweed and kelp production; hatcheries and seed security; regulations and limitations; and the Alaska Mariculture Task Force. Growers engaged with workshops to improve and reinvigorate their businesses. The concept of "Lean Farming for Mariculture" was introduced as a way to create more value for customers with fewer resources. A roundtable discussion of successes and failures with bivalves captured Alaska's unique growing environment, and how Alaska growers are strategically



Frank Reveil returns to Jakolof Bay Oyster Co. after the ASGA Conference in Anchorage AK (Photo credit: Bobbi Hudson, PSI).

poised to market and distinguish their shellfish which are grown in their icy cold pristine waters. This meeting was a vast sharing of knowledge and served as a highly effective platform to connect growers who are otherwise isolated in this great state.

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Chelsea Farms Oyster Bar in Downtown Olympia

Shina Wysocki
Chelsea Farms and Oyster Bar

With the support of our families and farm crew, my brother, Kyle Lentz, and I opened a 40-seat oyster bar in downtown Olympia on December 3rd. We are incredibly thankful for the opportunity to serve our fresh oysters, clams, and geoduck to the public.

This community of shellfish growers has been so welcoming to us. We are grateful to see the smiling faces of the Taylor family at the bar, and to have Miranda Ries from National Fish and Oyster deliver product on Sunday morning after church because we sold so many oysters on a Saturday night.

Thank you for the outpouring of support from our extending shellfish community and to everyone who has stopped by to visit us. It's a new experience to see our customers' faces fill with delight upon eating some of our briny treats. We are extremely humbled and grateful for your patronage.

We are excited to have other farms featured on our menu. If you are interested in showcasing your local product or shipping some to us, please contact shina@chelseafarms.net.

Chelsea Farms Oyster Bar is open 11am-9pm and closed on Mondays. Happy hour & Raw Bar 3-5 & 9-10pm.



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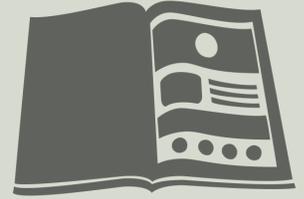
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Remembering Dr. YiCheng Su

It is with a heavy heart that we announce the sudden passing of Dr. YiCheng Su on December 3. Dr. Su spent the past 16 years dedicated to improving the safety of seafood. Noted accomplishments and service to the seafood industry include validation of a *Vibrio parahaemolyticus* reduction step in raw oysters through the use of high pressure technology and validation of the safety of thawing practices in the production and processing of canned tuna.

Dr. Su's expertise in the safety of oysters was culminated in his book

entitled "Pathogenic Vibrios and Food Safety". Dr. Su also served the seafood industry by conducting bi-annual trainings in Seafood HACCP in collaboration with the Oregon Department of Agriculture.

Dr. Su will be fondly remembered as a gentle and kind man who would sometimes surprise you with his understated determination. He handled obstacles and difficulties with grace and could always be counted on for his fair-minded council. Dr. Su was a gentleman in every sense of the word and he will be missed.

Congratulations Ekone Oyster Co.!

Their smoked albacore with lemon slice made the Finalist List for the 2017 Good Food Awards. Chosen from 2,059 entrants, these 291 finalist companies are recognized for creating vibrant, delicious, and sustainable local food economies.



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Cheers to a healthy, good-spirited, and prosperous 2017!

Photo Credit: Jessica Blanchette, November submission for PCSGA Ecosystem Services Photo Contest.

2017 CALENDAR

JANUARY

4-5: PCSGA Board Meeting LIVE, Portland, OR
11-13: Northeast Aquaculture Conference & Exposition, Providence RI
15: Ecosystem Services Photo Contest Submission Due
17-19: National Fisheries Institute, Global Seafood Market Conference, San Francisco CA
23: **PCSGA Washington State Walk the Hill and Legislative Reception at Chelsea Farms Oyster Bar, Olympia WA**

FEBRUARY

14: PCSGA Board Meeting via Conference Call
15: Ecosystem Services Photo Contest Submission Due
19-22: World Aquaculture Society - Aquaculture America, San Antonio TX
23-26: Newport Seafood and Wine Festival, Newport OR
27-28: WA Sea Grant's 24th Annual Shellfish Growers Conference, Union WA

MARCH

4-5: Penn Cove MusselFest, Coupeville WA
6-10: **PCSGA Walk the Hill, Washington D.C.**
14: Ocean's Day, Sacramento CA
14: PCSGA Board Meeting via Conference Call
15: Ecosystem Services Photo Contest Submission Due
19-21: Seafood Expo North America, Boston MA
21-22: Pac Rim Conference, Portland OR
23: **PCSGA Spring Beach Cleanup, South Puget Sound WA**
26-30: National Shellfish Association (NSA) Annual Meeting, Knoxville TN

APRIL

15: Ecosystem Services Photo Contest Submission Due
19: PCSGA Board Meeting via Conference Call
22: CoastSavers Beach Cleanup, WA Coast
23: **SLURP, Fish Tale Brewing Co. PCSGA Community Event, Olympia WA**
28-30: Astoria Warrenton Crab, Seafood & Wine Festival, Astoria OR
29: Hama Hama Oyster Rama, Lilliwaup WA
30: ShellFest WA State Parks, Penrose State Park, Lakebay WA

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