

# PCSGA



PACIFIC COAST SHELLFISH GROWERS ASSOCIATION

# LONGLINES

Volume 18 No. 1  
Winter 2015



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## Membership Edition Your Voice in PCSGA

**PCSGA**



*The PCSGA works on behalf of its members on a broad spectrum of issues, including environmental protection, shellfish safety, regulations, technology, and marketing.*

# What the Tide Brought In

*Notes from the Director*



Margaret Barrette, PCSGA Director.

We're turning the calendar to a new year. We're initiating our membership drive, closing out 2014, setting next year's budget, and planning for future board meetings, volunteer opportunities and our annual DC trip. I've been through this process before and it's become fairly routine. In fact, there are several phrases and concepts that seem to be repeated during this time of year more so than other times. I thought it might be time I share four of them with you.

**The value of PCSGA membership** – This is a big one.

What do members gain from being part of PCSGA? We, here at the office, keep this in the forefront of our minds. We suspect value of membership is more than just being able to hang out with us. We hope membership provides peace of mind that there's a group of individuals consistently tracking issues that often impact the industry. PCSGA remains poised with adequate resources to act on behalf of our members - whether it's a local, state, or federal issue. We strive to educate and inform members and the general public, support quality research, and provide unique opportunities to influence policy and regulations that have a direct impact on the industry. Along with discounts, lobbying, legal services, and training and networking opportunities, we also hope being a member of PCSGA offers a sense of belonging, comradery, and fellowship among growers.

**Membership dues** – There are many benefits to being members and everything comes at a cost. We work hard to keep costs low and we do our best to reduce the burden of the fees on our members. Dues are assessed at 1% of the previous year's farm gate value, i.e. the dues you calculate for 2015 should reflect 2014 production. In the past few years, the income from grower dues has fallen, while the number of members has remained fairly constant. We want to emphasize the importance of reevaluating your dues annually to consider expansion and growth. PCSGA is here for all farms and the 1% dues structure tries to fairly and appropriately reflect that intention.

**Appreciation for members and volunteers** – We are so grateful for all that you do for our industry. Your passion, energy and dedication fuel us here at the office. We are compelled to keep pace with our members, even though we don't typically work nighttime winter tides. We know that our work is simply an investment into the community of shellfish growers and we're honored to do it.

**“Hug more and worry less about stuff.”** This is a new one for us. These words came to us from Oregon grower, Lilli Clausen, who recently lost her beloved husband Max. We're taking this into the New Year with the hope it reminds us to seek the necessary balance in our lives. We are so busy and the work to support the industry is endless. However, collectively the work will get done and the ultimate reward will be having done it together.

Wishing you and your families good health, joy, peace, and many hugs in 2015.

Be well,  
Margaret Barrette

## **Executive Board 2014-2015**

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## **Executive Director**

Margaret P. Barrette

Longlines Editor  
Ashley Fisher

Your comments and questions about Longlines are invited. Please email: [ashleyfisher@pcsga.org](mailto:ashleyfisher@pcsga.org)

Cover Photo:  
Geoduck planting crew at Goldbelt Seafoods. Photo courtesy of Peter Metcalfe

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# Pearls from the Prez

The ice has finally melted from Tarboo bay, yet snow and ice still cover all of our upland projects. This is the time of year when working the night tides is a real pain and this fall has had its share of cold spells. Fall storms bring frozen pipes, power outages, slippery roads and rough waters that can sink our boats. Please be cautious this winter and take care of yourself and your crews.

If you weren't aware, PCSGA holds many of the board meetings via computer using Go-To-Training software, which is quite useful in saving travel time and getting through a large amount of issues in a timely manner. We owe a lot to Margaret, who herds the board members efficiently through the review and comment process. The staff and committees review and comment on many different issues that affect all shellfish growers. Some of those issues could potentially close down many small farms and damage others if they were to become law or carried to completion without our suggested changes. I am always proud to be a member of PCSGA and know that my dues are effectively used to help maintain my business and help it continue to be profitable.

Many growers are preparing to travel to Washington DC to meet with our congressional leaders and agency staff in February, during PCSGA's annual Walk the Hill week. This activity is one of the most successful ways of influencing the politicians and providing guidance and feedback to the agencies whose work touches our businesses. I really enjoy seeing so many new faces traveling to the east coast with us, as there is a new group surfacing as our future leaders. Most of these younger people are very engaged and you won't hear them bragging about their efforts, yet they are helping maintain and build upon relationships which can be relied upon when the issues get tough. My heart is warmed by the knowledge that the organization that our parents and grandparents built will continue with strong leaders who will assist in keeping shellfish farming viable and in the sustainable food forefront.

-Dave Steele  
President, PCSGA

## Ecosystem Services Photo Contest Winners



November's winning submission by Brian Phipps of Shelton, WA shows the commensal relationship between sand dollars and geoduck. Geoduck survival is higher when sand dollars are present. It would appear they limit predation on the geoduck. It might be described as mutualism as it appears the sand dollars derive some benefit as well since they actively colonize geoduck beds.



December's winning submission by Paul Taylor of Olympia, WA shows floating oyster culture. As you can see there is quite the zoo, including sea urchins, mussels, and a variety of sponges.



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You could win, too! Send a photo and caption explaining how the image depicts shellfish ecosystem services. See contest rules and entry information at [www.pcsga.org](http://www.pcsga.org). One winner is selected each month for the \$100 prize.

# Farewell to Our Friend

By Margaret Barrette, Director

PCSGA has suffered a most heartbreaking and untimely loss. On December 14, 2014 our friend, colleague and mentor John Lentz passed away. In addition to his wife Linda, family, and countless friends, John leaves a legacy of innovation and dedication to the shellfish industry.

John was many things.

John was a shellfish grower and pioneer within the industry. In 1987, John and Linda opened Chelsea Farms on the eastern shores of Eld Inlet in Puget Sound, WA. They raised clams, oysters, and their two children, Shina and Kyle who are now managing the farm. After working with the wild geoduck harvest for years, John and his partner Brad Nelson brought geoduck cultivation to the region. John was the mastermind behind the Chelsea Farms-innovated tide-tumbled oyster that is now highly desired in oyster bars around the country. It was John who figured out that mesh bags, a couple of empty juice jugs, some line and the tides would produce a mighty fine oyster.

John was a leader and diplomat. Chelsea Farms joined PCSGA soon after

opening the farm. John served as PCSGA president during the 2007-2011 and led the organization through growing pains, planning and a change of directorship. John participated in several visits to Washington, DC and enjoyed being close to the lawmaking process as well as the history and tradition that blankets the city. He often pointed out that he didn't want to be on the front line of the political scene. Yet his calm demeanor and steady approach was often what was needed and what others craved. John very rarely displayed a temper; his thoughtful and respectful approach was more like a calm warm breeze, steering the conversation in a steady, yet pleasant manner.

John was a diver, an accomplished fisherman, and a mentor who shared his farm experiences and knowledge with anyone who asked. During my first year here at PCSGA, John was always available as a resource. He would often pop into the office with his beach-themed shirt and flip flops, grab a seat and say, "So tell me, how are things going?" He took whatever time was necessary to help me understand



why things were the way they seemed and educated me on the nuances of the industry and its members. Rather than answer my questions directly, John would guide me to an answer through his questions and words. Upon arriving at the answer John would ever so slightly nod in affirmation, making me feel that I knew the answer all along. At a certain point, in recognition that his task was accomplished, John would walk towards the door and then engage in a new conversation about our families and recent adventures. I will always treasure those visits.

Perhaps most importantly, John was a husband, father, grandfather, and brother. His love for his family trumped all things. This was clear because of the way in which he spoke about his family and supported their actions, prioritizing them over all else. Family kept John grounded in the often frustrating and physically demanding job of a shellfish grower. He was able to strike that rare balance between work and family that so many of us yearn to achieve.

John has given us many gifts throughout the years. His example of balancing work and family, and knowing what needed to be resolved through action versus what could be fixed through listening to some good music may just be the biggest ones. Through John's life, love, and the gifts of time and camaraderie he so generously shared, I know we each carry a piece of him in our hearts. With these memories and deep gratitude for John, may we find the peace to carry on.



# With Gratitude for a Farmer Made of Gold

## Commemorative words for John Lentz

John Lentz helped me grow as a person and as a geoduck clam farmer. I remember one of my favorite exchanges with John. It was regarding a big chunk of tidelands we were both interested in that were more near John and Linda's place than any of Seattle Shellfish's farms. We met on the water in front of the tidelands on a bright sunny day. He was in his boat and I was in mine. One of us was smart enough to bring a six pack of micro brews; probably John. We sat there, our boats tied up together, drifting down the inlet on an outgoing tide. It was near the end of the tide so we even drifted back to where we started. By the time we got back in front of the tidelands, the six pack was gone and we'd come up with amicable solution to our issue.

---- Jim Gibbons, Seattle Shellfish

Besides being a first class human being, John has been one of the great pioneers in our industry, leading the way on geoduck and specialty oyster cultivation. While I admired John for all his contributions to the industry, I most admired him for how well he balanced work with play and family time. I have the hard work part of it figured out, but unlike John, I can't seem to figure out the other side of the equation. With John as an inspiration, maybe I can.

--- Bill Dewey, Chuckanut Shellfish

The time which I spent together with John was always special for me in that he truly seemed to enjoy life and subsequently he was so interesting to share time with. John was a man's man and set an example with his humility, integrity and strength as to how to live one's life. He and I shared some similar perspectives on life and I will miss him.

--- Ian Jefferds, Penn Cove Shellfish

During a very challenging time, I confided in John and his gentle, caring guidance provided me with the strength and knowledge to make some critical business decisions. My life and business have been enhanced by our friendship over the last 8 years that we have served on the PCSGA board together. As my business grows more successful in the future, I will always be able reflect back to think of my good friend John Lentz.

--- Dave Steele, Rock Point Oyster

To me, business is about relationships, and hopefully, the friendships we build along the way. I've always enjoyed spending time together with John. Among many other things, he was a pioneer and innovator. I credit him with pioneering the tipping/tumble bag. I feel blessed and enriched to have known John. He was one of those people, that every time I spent time with him, I wanted to spend more - hanging out, talking, fishing, whatever...I'll miss him.

--- John Finger, Hog Island Oyster Co.

John: A friend, advice-giver, and colleague whose influence will not be forgotten. You can't look at our industry without seeing John's footprints; a strong, positive legacy that challenges us to uphold it. He was there for us when we first started



in shellfish, helping us make the transition from fisherman and health policy wonk to successful farmers -- not an easy task! By deed, more than word, he imparted important lessons about the ability to be colleagues and competitors simultaneously. Most important, you just have to look at his relationship with Linda, and the children they raised, to know he was an amazing person.

--- Steve and Vicki Wilson, Arcadia Point Shellfish

John Lentz was a gem of a man. He was someone who spoke softly and had a kind word for everyone. My mom called people like John "pure gold", he was the epitome. I was fortunate enough to get to spend some quality one-on-one time with John in Washington, DC the last few years and will forever be grateful. His love of his family and friends was inspiring. John was a great thinker, I truly enjoyed and looked forward to our discussions, be it politics, oysters, fishing, life or family, I always learned from him. I will miss him dearly and remember fondly every moment I had with him.

--- Greg Dale, Coast Seafoods

Dear John - My friend, business partner, and blue water big game fish mentor. We sure had fun, from working 12 hours a day building our geoduck empire over the years, to all the trips we took to Mexico, and catching all those big fish in the Sea of Cortez. Not to mention a few golf trips to Las Vegas. You weren't a very good golfer. I should know as I am just as bad. You are, however, the most honest man, with the highest level of integrity I have ever met. Between us, only a hand shake was needed to seal an agreement. Most especially I will remember how you dealt with adversity and problem solving. Whenever anyone came to you with a challenge, you would listen patiently. And when the issue was fully disclosed, you would reply, "So what's your plan to deal with it?" Our relationship was most definitely an example of a win/win partnership. I will never forget you. Your life was cut short. Your departure from our lives, much too soon. I'm sure I speak for everyone when I say anyone who knew you benefitted from your time here on earth. I know I did.

--- Brad Nelson, Seaproducts, Inc.

To honor John's life and innovative spirit, PCSGA presents the

### John Lentz Profiles in Innovation Speaker Series

Contributions will be used to invite innovative speakers to workshops and the annual conference. To make a contribution to the memorial fund, please email Connie Smith at [conniesmith@pcsga.org](mailto:conniesmith@pcsga.org)



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## Alaska Ocean Acidification Monitoring

By Jeff Hetrick, Alutiiq Pride Shellfish Hatchery

The Alutiiq Pride Shellfish Hatchery (APSH) is in its second year of monitoring its saltwater source for corrosivity ( $\text{CaCO}_3$ ). A monitoring system has been installed and is maintained by hatchery staff and the information collected is streamed to the NOAA Pacific Marine Environmental Laboratory (PMEL) team headed by Wiley Evans.

The information collected is part of a broad range of ocean monitoring done by PMEL but provides specific insight to the changing water chemistry of APSH's water from Resurrection Bay, near Seward. When the equipment first came online hatchery staff had no idea what to expect, only knowing that hatcheries on the West Coast were having major issues with ocean acidification.

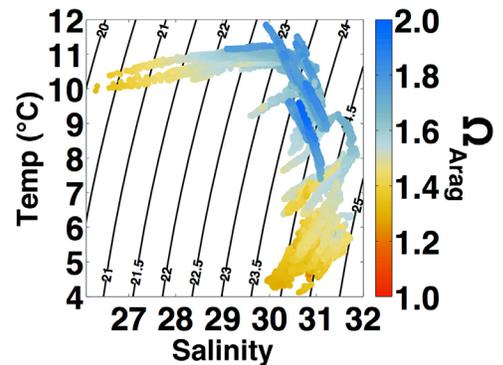
*“Results to date show weather-related instances when seawater corrosivity reaches levels considered stressful for shellfish.”*

—Jeff Hetrick  
Alutiiq Pride Shellfish Hatchery

Two temporally distinct water masses with stressful levels of  $\text{CaCO}_3$  corrosivity are fresh autumn water caused by rainfall, and cold winter water. The staff is presently evaluating options to address these situations.

APSH raises a variety of shellfish including oysters and geoducks for the Alaskan aquatic farm industry, cockles, littleneck and razor clams for public beach enhancement, and has been conducting research on the out stocking of blue and red king crabs. Most recently the hatchery has been producing sea cucumbers and the pinto abalone to evaluate the possibility of enhancement for these species.

### Drivers of Corrosive $\Omega_{\text{Arag}}$ at Alutiiq Pride Shellfish Hatchery



Temperature (degrees C) and Salinity impact  $\text{CaCO}_3$  levels at the Alutiiq Pride Shellfish Hatchery in Alaska. Yellow areas show stressful levels of  $\text{CaCO}_3$ . Data for this chart was collected hourly from October 2013-2014.

The availability of larvae from these species presents an opportunity for APSH to research the effects of changing water chemistry on their growth and survival. APSH has plans for a dosing system which can maintain consistent  $\text{CaCO}_3$  levels to compare with the fluctuations from the normal intake. Very little is known on the effects of corrosive water on many of the species APSH raises. This could provide insight into the long term effects of changing water chemistry, especially on the vulnerable early life stages.



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## Geoduck Farming in the Far North

by Peter Metcalfe, Goldbelt Seafoods

Right: Peter Metcalfe, in yellow, with the crew that completed Goldbelt Seafood's first planting season.

At about nine o'clock on a September evening I stood upright, took a good stretch, and looked around. Thick clouds and steady rain made for a dark scene at our intertidal site. Seven workers, barely visible outside the cones of light from their headlamps, were stooped over, hard at work. With the tide in flood, we were rushing to finish planting the last of our geoduck seed.

The tidal oscillations of early September were nearly equal for the sets of minus tides morning and evening, providing a rare opportunity for us to double our beach time — but the pace and the logistical demands of working a remote site in Southeast Alaska were also doubled. Our mariculture project is 75 roadless miles south of Juneau. The business plan for the operation was approved in May, which made for a fast turnaround to plan the logistics and get materials to the site.

All workers, food, supplies, and materials were flown or shipped to Hobart Bay. By floatplane, it is a 45 minute flight from Juneau. The journey takes 12 hours by landing craft.

Within this beautiful bay, Goldbelt, an Alaska Native corporation, owns over 30,000 tideland-to-alpine acres. Most of the shareholders are Tlingit, descendants

of the original inhabitants of Southeast Alaska. Formerly a logging site, much of the infrastructure and facilities still exist and are overseen by a couple who live at this remote location year-round. Electricity, water, sewer, and several habitable trailers provide relatively luxurious living accommodations. Someday the site will be an operational logging camp once more when the second growth trees are ready to harvest. For now, geoduck crews make use of the former logging camp.

Hobart Bay offers several suitable intertidal beaches for geoduck planting, each four to ten acres in size. The beaches are accessible only by boat. Our first two plantings of the season had been with the subcontracted assistance of half a dozen Hispanic tree thinners working the second growth timber. As workers, these men were peerless, working hard and cheerfully, happy to be relieved from the much harder task of clearing timber on steep slopes.

We constructed a secondary nursery built of dock floats from which we suspended sand trays in which the seed dug in, grew, acclimated, and were readily available for planting. We shipped and received almost five miles of pvc pipe, which we cut into 25,000 tubes. The tubes were inserted into the

*“The work ethic is alive and well with the younger generation.”*

—Peter Metcalfe  
Goldbelt Seafoods



sand between the 0-foot and minus 3-foot intertidal zone. Two to three geoduck seed were inserted into each tube, followed by securing a net cap with a stout rubber band to each tube.

By the third and final planting, our Hispanic friends were back with their families in Washington State. Now five young men were working in their place, all descendants of Goldbelt shareholders, assisted by the couple who oversee the former logging facilities and infrastructure.

A couple of our young men, lifelong friends, were either softly singing songs they both knew or peppering each other with steady stream of good humored trash talk. They kept us well entertained. It was a small crew, but with morning and evening tides, plenty for the task at hand.

Although we got a late start this summer and learned as we went, we got the job done. And with completion, we had planted the largest intertidal geoduck farm north of British Columbia. Successful? Only time will tell.

## Coos Bay Oyster Farm for Sale

Due to retirement, oyster business for sale in Coos Bay, Oregon. 635 acres of leased ground, partially seeded with one, two, and three year oysters. Room for expansion. Year-round harvest in cool water conditions. DVD available. For more info please call Lilli Clausen at 541-267-3704 or 541-756-3600. [www.silverpointoysters.com](http://www.silverpointoysters.com)



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## PCSGA Signs Climate Declaration

In November, the PCSGA Board voted to join businesses across the country in signing a Climate Declaration. This declaration is a mom-and-apple-pie statement that shows support for the economic opportunities available in responding to climate change. It does not advocate for or against specific policy. The Declaration was drafted by the Ceres-led Business for Innovative Climate and Energy Policy, and asserts, “Tackling climate change is one of America’s greatest economic opportunities of the 21st century.” Ceres is a nonprofit whose mission is to mobilize investor and business leadership to build a thriving, sustainable global economy.

The declaration reads:

“What made America great was taking a stand. Doing the things that are hard. And seizing opportunities. The very foundation of our country is based on fighting for our freedoms and ensuring the health and prosperity of our state, our community, and our families. Today those things are threatened by a changing climate that most scientists agree is being caused by air pollution. We cannot risk our kids’ futures on the false hope that the vast majority of scientists are wrong. But just as America rose to the great challenges of the past and came out stronger than ever, we have to confront this challenge, and we have to win. And in doing this right, by saving money when we use less electricity, by driving a more efficient car, by choosing clean energy, by inventing new technologies that other countries buy, and creating jobs here at home, we will maintain our way of life and remain a true superpower in a competitive world. In order to make this happen, however, there must be a coordinated effort to combat climate change – with America taking the lead here at home. Leading is what we’ve always done. And by working together, regardless of politics, we’ll do it again.”

Individual businesses are encouraged to sign the national Climate Declaration, as well as the climate declaration for the state in which you reside. Washington, Oregon, and California have state-specific declarations. Visit [www.ceres.org/declaration-home](http://www.ceres.org/declaration-home) for more information.



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# Picking Up Where it Counts

by Ashley Fisher

Outreach Coordinator, PCSGA

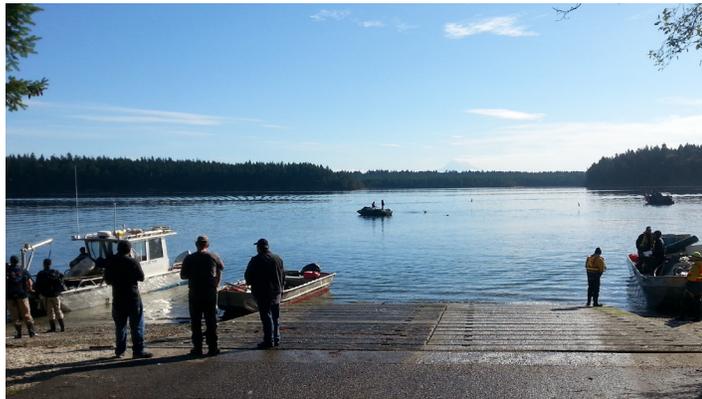
Occasionally I pass a “litter and it will hurt” sign along highways in Washington. The broad, empty threat always makes me cringe a little. Who is enforcing the directive to not litter? No one that I know of. But when it comes to the shellfish industry, litter really does hurt. Twice a year, shellfish farmers in the South Puget Sound join forces to do something about it.

*“The goal is to go out there and pick up garbage. Not just aquaculture debris, but garbage in general. This is our environment. This is our livelihood.”*

-Miranda Ries, National Fish and Oyster on King5 News



Since 2005, shellfish growers have combined efforts in a biannual beach cleanup. The event was founded around the time that commercial geoduck farming was picking up in Washington, and growers were figuring out best growing practices. On occasion, their trial materials floated away and the cleanup was an effort to, well, clean up! Since then, the event has morphed into a tradition and a public service. Rain or shine, shellfish farmers, agency staff, and partner organizations and their crews head out along Puget Sound shorelines and haul back trash to collection sites at the Arcadia Boat Ramp and National Fish & Oyster Co.



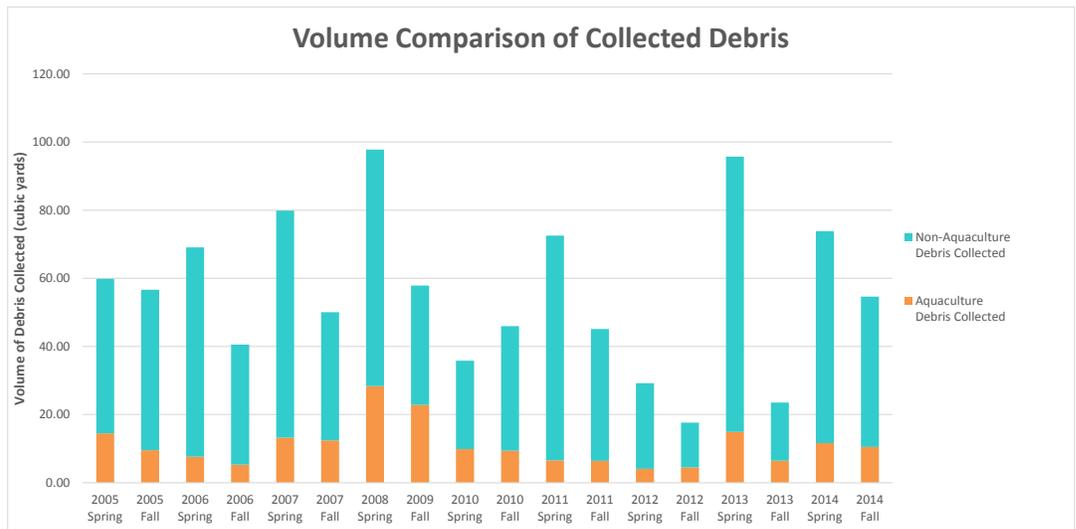
Boats coming in to the Arcadia Boat Ramp with their collected debris.

On October 16th, 2014, volunteers gave a total of 485 hours, covered over 105 shoreline miles, and collected over three tons (54.6 cubic yards) of debris. Aside from the usual plethora of styrofoam, tires, and rope, a few unusual items also surfaced: a hide-a-bed couch, an armchair, a fridge, a toilet fixture, and a ship in a bottle.

For those who join the cleanup, it is a sobering reminder that the shellfish industry’s image is impacted by the aquaculture debris that washes up on private and public shores. While the vast majority of the debris collected (over 80%) is public trash, the percentage that does belong to the industry is where it counts. PCSGA encourages members to be vigilant about smaller, lighter gear that is more likely to be carried away by tides, such as zip ties, oyster netting, and mussel disks. A visual representation of the total volume of debris collected each cleanup - with aquaculture debris represented as the orange portion of the total - is presented in the graph below.

The next beach cleanup is scheduled for Monday, March 16th. PCSGA is interested in expanding the areas in which this effort happens. The office can help with advance planning. Please contact Ashley at [pcsga@pcsga.org](mailto:pcsga@pcsga.org) to talk about creating a beach cleanup in your growing area.

Right: A visual representation of the total volume of debris collected each beach cleanup, with the portion of aquaculture debris represented in orange.



# Your Voice: The Value of PCSGA Membership



## Membership Benefits

Networking and information sharing

Legislative representation in state and federal arenas

Legal representation concerning industry-wide issues

Guidance navigating local and national permitting processes

Access to health care through insurance partners

Member-exclusive trainings, workshops, and educational opportunities

Scholarships and funding opportunities for enrichment development



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 effort, 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. Join our team!

**“As a small time grower, I rely on PCSGA to stay current on main issues facing our industry. The energy and competence of the staff, active growers on the board, and knowledgeable lobbyists and attorneys make membership necessary AND enjoyable.”**

-Duane Fagergren  
Calm Cove Oyster



# Shellfish Growers Find Strength in Numbers

by Miranda Ries, National Fish & Oyster Co.



National Fish & Oyster Co. is a fourth generation shellfish farm based out of Olympia, WA, in the shadow of beautiful Mount Rainer. Started in 1929 by my late great-grandfather Samuel Bulldis, National Fish and Oyster Co. has continually expanded operations into

new locations as well as adding additional crops, which provide diversity in an ever-changing market. The market is one of several factors that set the tone for this aquaculture environment in which we all strive to thrive. Political, environmental and social issues are also factors which need to be constantly assessed and acted upon. The PCSGA has been a tireless resource for our farm on these issues for over two decades.

The opportunity to build a strategic alliance with PCSGA and other shellfish farmers has proven time and time again that we are all stronger when we work together. Strategic alliances live or die on the strength of the relationship between partners. Strengthening the bond between partners means extending the relationship well beyond one isolated issue. PCSGA is often that bond we use when working on environmental policy and how to best go about showcasing our role in responsible stewardship.

Looking back on past successes our industry has made, I can't help but see the connection to PCSGA. It is comforting to know that when issues arise like the China geoduck ban, or when ISSC comes knocking on the door, all I have to do is call PCSGA and know that I have someone fighting in my corner. With that comfort comes the responsibility to do my part to not only be active within the Association but also to step up and participate in events like SLURP and the biannual beach cleanup. Establishing and sustaining an alliance with each other through the PCSGA is the key to strong and growing relationships. I urge you to join this alliance of shellfish growers and renew or become a new member of the PCSGA.

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committee 2012-2013

# PCSGA Grower Membership Application

For Growers, Harvesters, and Dealers of Shellfish



Company \_\_\_\_\_

Designated representative, for voting purposes \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

Counties where you farm, in case of a toxic marine spill emergency: \_\_\_\_\_

## Annual Dues

Dues are 1% of your annual production

Calculate annual dues by taking 1% of the farm-gate value of your shellfish. Farm-gate is the value received when selling product to a buyer or to a processor for further value-added processing.

*Example: You harvest and sell clams directly to a distributor for processing. The distributor pays \$100,000. Your dues are 1% of \$100,000, or \$1,000. (.01 x \$100,000 = \$1,000)*

Annual farm-gate sales of \$ \_\_\_\_\_ x 1% = \$ \_\_\_\_\_ dues amount  
(minimum \$250)

- Check one:
- 1 annual payment of \_\_\_\_\_.
  - 2 bi-annual payments of \_\_\_\_\_.
  - 4 quarterly payments of \_\_\_\_\_.
  - 12 monthly payments of \_\_\_\_\_.

Check enclosed     VISA/MC# \_\_\_\_\_ Exp. Date \_\_\_\_\_

**SIGNATURE REQUIRED:** I affirm that my membership dues amount is an accurate reflection of my annual production.

Signature \_\_\_\_\_ Date \_\_\_\_\_

# PCSGA Allied Membership Application

For Businesses Who Support the Shellfish Industry



Company \_\_\_\_\_

Representative \_\_\_\_\_

Address \_\_\_\_\_

Phone \_\_\_\_\_ Fax \_\_\_\_\_

Email \_\_\_\_\_ Website \_\_\_\_\_

Briefly describe the products and/or services your company offers.

\_\_\_\_\_

We encourage Allied members to offer services, discounts or rebates to PCSGA shellfish grower members. Do you have a service, discount or rebate program that you would like to share with other PCSGA members as an incentive?

Yes, please contact me

No, not at this time

**Allied Membership Levels** – for a list of benefits, please refer to page 11 of this newsletter.

Subscriber \$40

Sustaining \$650

Friend \$125

Corporate \$1,200

Associate \$325

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## Mussels Lose Their Grip

By Emily Carrington, Professor of Biology, University of Washington

While the oyster has become the “poster child” for the harmful effects of ocean acidification (OA) on shellfish, there is growing concern that mussels are at risk as well. OA is well known to slow growth and erode shells, but recent work shows OA targets a non-calcified structure that is literally a mussel’s lifeline, the byssal thread.



Mussels tether themselves to surfaces with byssal threads, each molded within a groove of their foot.

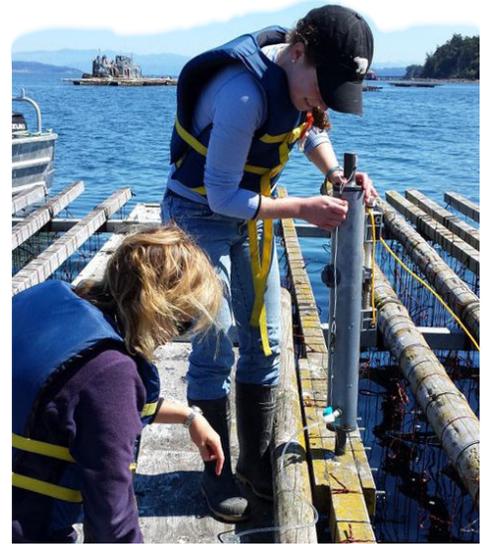
A mussel uses its foot to mold each stretchy byssal thread one at a time to form a strong tether to culture ropes, neighboring

mussels and whatever else it can reach. A challenge all mussel growers face is episodic “fall-off”, where water conditions cause mussels to produce weak byssus and up to 20-30% of the harvest slips off the ropes.

What exactly triggers weak mussel attachment is unknown, but recent work by my research group at the University of Washington’s Friday Harbor Laboratories has identified two likely culprits: low pH and high temperature. In our highly controlled laboratory setting, mussels produce weak, poor quality byssal threads if seawater pH is less than 7.6 or temperature is over 18°C.

Do mussels on the culture ropes ever experience these conditions? We are just beginning to find out, thanks to funding from Washington Sea Grant for our new partnership between Penn Cove Shellfish, WA-DNR and UW. Graduate student Laura Newcomb (with collaborator Dr. Carolyn Friedman) deployed two YSI sondes at two depths in mussel rafts at Penn Cove. The sondes record temperature, pH, chl a, oxygen and salinity and post real-time to NANOOS (<http://nvs.nanoos.org/Explorer>).

Our preliminary observations suggest mussels at depth (7 m) experience low pH conditions routinely, but the risk to mussels at the surface (1 m) is more likely high temperature coupled with low salinity and low food. We are now expanding our observations to South Sound locations, with additional assistance from Taylor Shellfish.



UW researchers Laura Newcomb and Emily Carrington take a water sample in a mussel raft at Penn Cove on Whidbey Island WA.

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## California Shellfish Initiative

By Greg Dale, Coast Seafoods

California shellfish growers and PCSGA staff as well as federal and state agency staff have been busy the last two years discussing what could be done to help grow our industry in California.

We started by reaching out to various agency and government leaders as well as NGOs and growers. All agreed that increasing shellfish production, be it for food, restoration, or habitat, is desirable. A year ago a widely-attended stakeholder meeting was held in Sacramento. It was generally agreed that the greatest barrier to growth is the difficult and expensive permit process. It was also agreed that no one was in favor of decreasing protections for the environment; although the permit system is cumbersome, it does work. However, it was determined that with increased examination it could probably become considerably more efficient. Therefore, it was decided that a small group of dedicated stakeholders would participate in a working group to discuss solutions.

Mary Selkirk was hired to facilitate the working group consisting of industry and agency leaders. We held our first meeting in Santa Rosa, CA on October 15 and began introductions and the development of the working group charter. Our most recent meeting was November 19, where we further developed our charter and began working on solutions. It has been suggested that getting input and feedback early in the process could greatly enhance efficiencies, allowing for a shorter permitting process and hopefully less expense. In addition there are potential gains to be made by using regional permits that are vetted by all agencies.

We are currently planning our next working group meeting January 28-29 in Eureka, CA. If you would like to provide input to the working group, please contact John Finger at 415-663-9218 or [john@hogislandoysters.com](mailto:john@hogislandoysters.com).

## WA Farm Bureau Offers Health Care

We are happy to announce a new PCSGA member benefit. Staff have negotiated an agreement with Washington Farm Bureau Healthcare to allow Washington State PCSGA members to participate in its health plan at no additional membership fee.

Participating employers enjoy a full array of employee benefits products offered through best-in-class carriers, tied together with consolidated billing and COBRA administration. Your business can select from 25 medical plans from Regence BlueShield/Asuris Northwest Health, four dental plans from Delta Dental of Washington, four vision plans from Vision Service Plan (VSP), and five levels of group life coverage from LifeMap.

Washington Farm Bureau Healthcare is available to Washington-based agricultural businesses with two or more employees, who are members in good standing with PCSGA.

To learn more about the benefits of about Washington Farm Bureau Healthcare coverage for your employees and their families, ask your insurance broker or call Scott Stephens at 800-681-7177. Additional information can be found online at: <http://fbhealthcare.com/>.



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## Torqeedo

**Area Focus: Electric Boating**

When Torqeedo's electric outboard motors entered the marketplace 10 years ago, conversations about sustainability and clean technology weren't as common as they are today. In the world of shellfish farming, these are critically important topics. We are proud to partner with PCSGA and invite you to explore the benefits and possibilities of electric boating.

Our motors and lithium batteries are designed with superior efficiency, safety and performance. With motors ranging from an Ultralight 1 HP kayak motor to our high-powered Deep Blue 80 HP, Torqeedo's solution eliminates fuel costs and keeps the water clean so you can do what you do best - produce the finest quality shellfish in the world.

As pioneers in electric propulsion, we have received the trust and goodwill of tens of thousands of customers and decision-makers in the marine industry, making us by far the leading player in electric boating worldwide. With eight global locations serving 44 countries, our whole team is dedicated to continuing our legacy as leader, innovator, and good steward of the earth's resources. Please visit [www.torqeedo.com](http://www.torqeedo.com) and contact us at [usa@torqeedo.com](mailto:usa@torqeedo.com) to learn more about our purchase program for commercial operators.



**SP Scienceware**  
**Area Focus: Silo Systems**

Now a division of SP Industries, SP Scienceware (formerly Bel-Art Products), known mostly for designing and manufacturing state-of-the-art laboratory equipment, has entered the aquaculture farming arena with its Wellerware™ interchangeable, space saving silo system. While visiting oyster farms in the Chesapeake Bay area, Eva Winther, Sales Manager of Custom Manufacturing for SP Scientific, was made aware of the need for a silo with interchangeable screens. According to Winther, “This would reduce the number of silos needed and the space necessary to store them. It would also save time and labor by eliminating the need for the farmers to create their own silos and screens.”

Wellerware™ easy-to-customize silos work with upweller or downweller tanks. Two different sized silos (16 x 16” and 16 x 4”) and a 4” banjo are available. They can accommodate 10 different interchangeable SEFAR Nitex® nylon mesh ring screens ranging from 60 microns to 2000 microns. The screens are easy to change out and clean during growth cycles, and are ideal for grading stages. For more information visit [www.belart.com/wellerware](http://www.belart.com/wellerware).

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## JARPA Guidance for Washington Growers

The Shellfish Interagency Permitting (SIP) Team is one element of the Washington Shellfish Initiative. The intergovernmental team was convened in December 2011 to formalize clear and efficient coordination for permitting and licensing. The team was tasked with developing and implementing a model permitting program that would improve timeliness of permit decisions while ensuring regulatory compliance.

In September 2014, the team published its first products centered on the Joint Aquatic Resource Permit Application (JARPA). The JARPA serves as a one-stop application for federal, state and local permitting. PCSGA recommends that Washington growers read the JARPA manual on the Department of Ecology's website. <http://www.ecy.wa.gov/programs/sea/aquaculture/sip.html>.


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## FDA Seafood Labeling Guide

The FDA has developed an online learning module to help the seafood industry, retailers, and state regulators ensure the proper labeling of seafood products offered for sale in the U.S. marketplace. The module provides:

- an overview of the federal identity labeling requirements for seafood offered in interstate commerce;
- a list of the specific laws, regulations, guidance documents, and other materials pertinent to the proper labeling of seafood;
- a description of the FDA's role in ensuring the proper labeling of seafood; and
- tips for identifying mislabeled seafood in the wholesale distribution chain or at the point of retail.

View the modules at: <http://www.fda.gov/Food/GuidanceRegulation/GuidanceDocumentsRegulatoryInformation/Seafood/ucm419606>

## Walk the Hill Feb 2-6, 2015

You are invited to join PCSGA members in Washington DC during the week of February 2, 2014. Attendees spend the week meeting with agencies and Congressional offices on the most pressing issues facing the shellfish industry. Talk of gathering for a superbowl party for those who fly in to DC over the weekend is in the works. 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! Funds to assist with air or hotel fare are available through the PCSGA Enrichment and Development Fund.

## Funds Available to Grower Members through the PCSGA Enrichment and Development Fund

What's on your plate this year? There may be funding available to assist you and your business. The PCSGA Enrichment and Development Fund is available to grower members for activities that will benefit their farms, their knowledge base, and/or the shellfish community at-large.

To apply for funding, submit a letter to the Board of Directors by sending an email to [conniesmith@pcsga.org](mailto:conniesmith@pcsga.org). State the amount requested and how funds would be used.



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**PCSGA**



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**2015**

- January**  
12: Oregon Shellfish Caucus Reception, Salem, OR  
13-14: PCSGA Board Meeting, Portland, OR  
17-19: Global Seafood Market Conference, Las Vegas, NV  
28-29: CA Shellfish Initiative Meeting and Tour, Humboldt, CA  
28-29: Innovation Summit, Juneau, AK
- February**  
2-6: Walk the Hill, Washington DC  
9-11: SeaWeb Summit, New Orleans, LA  
10: PCSGA Board Meeting via Conference Call  
19-22: Newport Seafood and Wine Festival, Newport, OR  
23-27: Aquaculture America, New Orleans, LA

- March**  
2-3: Sea Grant's 22nd Conference for Shellfish Growers  
16: PCSGA Board Meeting via Conference Call  
16: PCSGA Beach Cleanup, South Puget Sound  
18: Washington Legislative Reception  
30-April 2: Pacific Rim Shellfish Sanitation Conference, Ketchikan, AK
- April**  
14: Board Meeting via Conference Call
- May**  
3: SLURP, Fish Brewing Co., Olympia, WA  
12-13: Board Meeting, Portland, OR