

PCSGA



PACIFIC COAST SHELLFISH GROWERS ASSOCIATION

LONGLINES

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Spring 2017



PCSGA



PACIFIC COAST SHELLFISH GROWERS ASSOCIATION

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

What the Tide Brought In

Notes from the Director



Visiting Hoopers Island Oyster Aquaculture Company after Walk the Hill in Washington D.C.

Lots of my friends have asked how it was to be in Washington D.C. last month. My initial response is always that it was great being in D.C. with shellfish growers who are so passionate and proud to be supporting family businesses that produce delicious shellfish. Participating in PCSGA's annual Walk the Hill is a long way from hip boots and rubber sheathing, and it is a great honor for me to support growers in this activity.

This year, my secondary response to that question was a bit more complicated. Honestly, it was strange being in D.C. On one hand we had good news to share regarding the activity of the Army Corps of Engineers finally issuing permits under the 2012 NWP. After so many years pleading with agencies and Members of Congress for relief, we were able to acknowledge success and offer gratitude. Yet, on the other hand... that joy we should have been feeling was tempered by an awkward, uneasy feeling.

There is a great level of uncertainty in D.C. Our conversations were not as open as we have experienced in the past several years. Agencies were in "listening mode" and could not share much about where things are going to land or priorities in which they have been asked to focus. Members of Congress, still wanting to be helpful, admitted that party lines have gotten more defined. Creative ideas and optimism seem to have been replaced with trepidation and cautious strategy. Programs essential to water quality and shellfish production are at risk. The mood was just different.

It is difficult to resist dwelling on how different things are in D.C. and what the future may hold. However, as shellfish growers you can take solace in that each incoming tide brings something new and with the return of daylight comes renewed confidence and optimism.

The community supporting shellfish growers remains strong. I believe our relationships with allies will only grow stronger. PCSGA, along with our shellfish growing friends on the East Coast, are bannng together to make our voices heard and protect those programs and opportunities that are vital to shellfish and to your businesses. We're even talking about losing the ties and fancy shoes for next year's Walk the Hill and wearing our hip boots and rubber coats. Never know, they could come in handy!

Happy Spring!
Be well,

Margaret P. Barrette



PCSGA and East Coast Shellfish Growers Association outside the Eisenhower Building after meeting with the National Ocean Council.

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

Pearls from the Prez

This year's D.C. Walk the Hill brought some interesting perspective on changes with the current state of politics and administrations. There was still ambiguity as to who was in charge and the direction of agencies. Most agencies were anxiously awaiting the slough of political appointees that they would be receiving. It was interesting to hear how politicians in new roles of leadership were jockeying for majority control of the House and Senate.

As most of you know, it has been a major hurdle of the Association to work on federal permitting issues with the Army Corps of Engineers here in Washington State. Through our diligent work annually on the Hill and frequent calls to the other Washington, we feel there is finally some progress for moving through the issues with federal permitting. It was nice to spend time with the PCSGA walkers reflecting on and appreciating this forward process while in D.C. When reporting this success back to our supporters on the Hill, we heard from our elected officials that this was all no small task to achieve. I think it showed the power of this small Association,

The accomplishment with federal permitting gave us an excuse for celebration, but I'm afraid we still have more work to do. Now, the need to continue building regulatory frame work that is both manageable and navigable is more and more apparent. Domestic and international food security issues are current and will only amplify if ignored. With the support of national, state, and local authorities, the shellfish industry has the potential to be an even greater source for viable food production. I look forward to our continued success with our goal as an important and sustainable industry.



Kyle Lentz
PCSGA President
Chelsea Farms and Neptune Seafood

Ecosystem Services Photo Contest Winners



JANUARY: Steve Seymour from Drayton Harbor Oyster Company shows a male plain fin midshipman guarding the spawn on the underside of a mesh growout bag which provides a hard protected surface. Needless to say, bags with spawn are left in place for 3-4 weeks.



FEBRUARY: Daniel Hanson of HC Snail takes a photo of a sea cucumber in his grandson's hands after finding it under a grow bag on Hood Canal. Sea cucumbers serve a useful role in the marine ecosystem as nutrient cyclers, breaking down detritus and other organic matter after which bacteria can continue the degradation process.



MARCH: Emily Garlich of Kamilche Sea Farms captures blue mussels growing and feeding on longlines at the mussel farm. White sea anemones grow with them. The mussels filter phytoplankton out of sea water, helping to keep phytoplankton blooms in check. You can see their mantles, the tissue just inside the shell, making a siphon to channel the water over the gills toward the mouth.

Enter the Monthly Ecosystem Services Photo Contest to win \$100... and bragging rights!!

Send a photo and caption to PCSGA explaining how the image depicts shellfish providing an ecosystem service. A winner is selected every month based on the photo **and** the caption. This contest is open to members of the public.

See contest rules and entry information at www.pcsga.org.

Cover photo courtesy of Neal Maloney from Morro Bay Oyster Company, CA

Rose Ellen Bohnsack is not only the newest member of the Morro Bay Oyster Company crew, but she is also new to oyster farming. Her amazing work ethic and ability to quickly learn dynamic tasks required on the farm will prove invaluable to Morro Bay Oyster Company as she is set to move up the ranks quickly!



The Squaxin Island Tribe is Working with Community Partners to Restore Salmon Habitat in Shelton Harbor

Emmett O’Connell and Scott Steltzner
 North West Indian Fisheries Commission
 Fisheries Biologist, Squaxin Island Tribe

The Squaxin Island Tribe is coordinating an effort to restore salmon habitat in Shelton WA Harbor with Simpson Timber, Sierra Pacific Industries, the Port of Shelton, the Capitol Land Trust, Mason Conservation District and the South Puget Sound Salmon Enhancement Group. A major feature of the project is the recreation of about 50 acres of historic saltmarsh at the mouth of Goldsborough Creek. Over 800 creosote pilings will also be removed in the process of rebuilding the saltmarshes that disappeared when the Harbor was dredged.

The first step of the multi-phase project was completed last winter when 1,600 feet of shoreline was put into conservation status. This summer, the Tribe and the enhancement group will begin constructing 14 logjams at the mouth of Goldsborough Creek, which flows into Shelton Harbor. The log structures are designed to capture sediment, helping to correct incising of the creek that began in the 1990s when a ferry dock was removed from the waterfront.

Shelton Harbor has been the center of Mason County’s timber-based economy for over a century. Simpson first started milling logs on the site in the 1920s, expanding their footprint several times over the decades. While restoring salmon habitat along the shorelines of the Shelton industrial waterway, the restoration project will not impact any commercial activity there.



In this conceptual visualization, where Shelton Harbor is partially restored with more saltwater marsh and shoreline trees.

Other phases of the project, slated to begin in 2018, will include creating intertidal marsh habitat by placing new sand and gravel near the creek mouth. Saltmarsh plantings associated with the restoration will include species that historically existed in Shelton Harbor. For example, eelgrass will not be included in this project because it was never native to Oakland Bay.

If you have questions or are interested in being involved with this project, please contact:
 Emmett O’Connell - eoconnell@nwifc.org
 Scott Steltzner - ssteltzner@squaxin.us.

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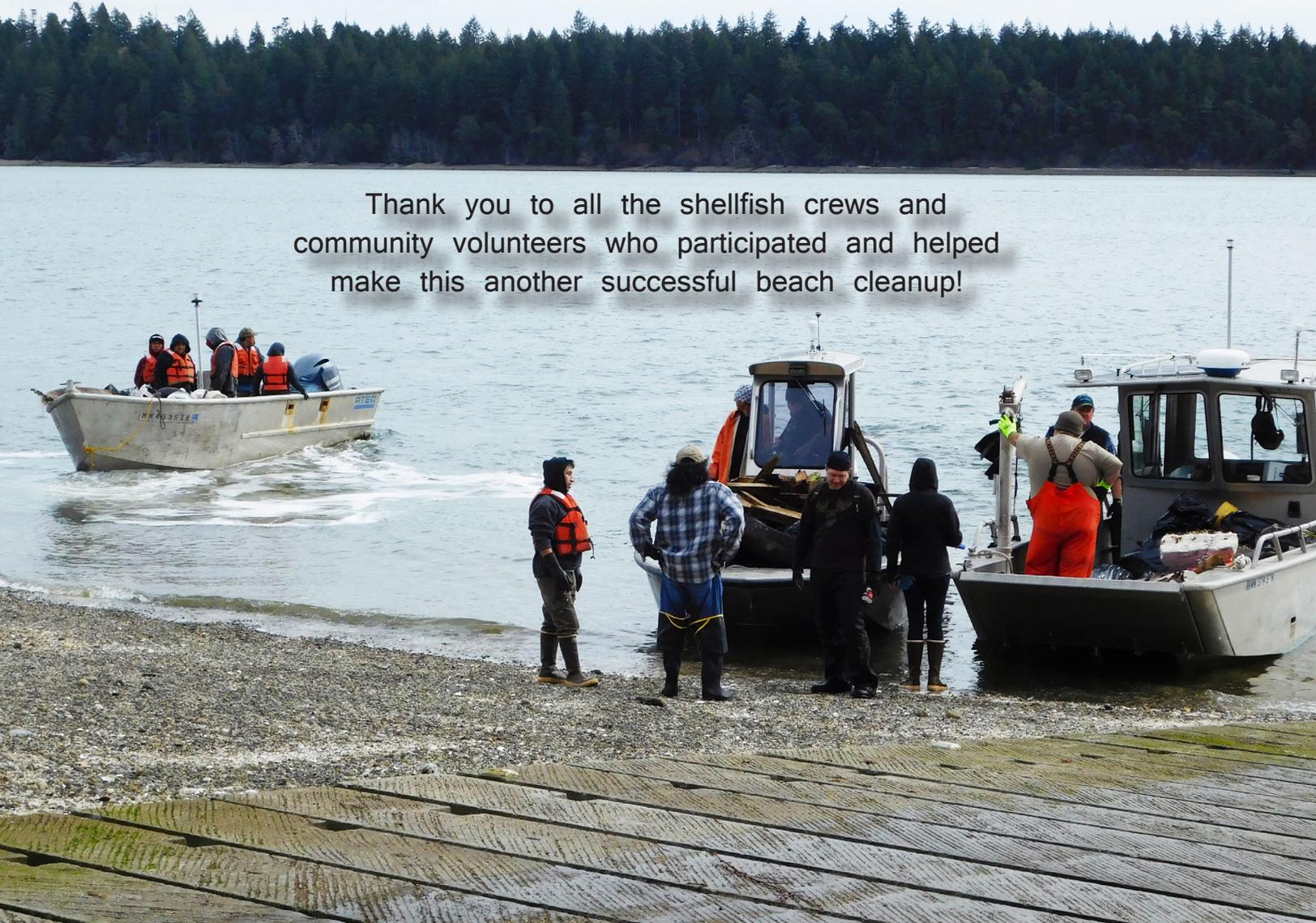
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PCSGA Kicks off the Spring with 25th Shellfish Industry Beach Cleanup of Puget Sound



We got a break in the rain on March 23rd for the 25th bi-annual PCSGA shellfish growers beach cleanup of Puget Sound. Shorelines were scoured by shellfish growers for marine debris of all types, totaling about 60 cubic yards -- almost 3 school buses full. Debris was delivered to two sites, Arcadia Boat Launch and National Fish and Oyster. 86% of debris collected was NOT related to shellfish aquaculture. Of the small amount of shellfish gear collected, 43% was returned to grower's farms, instead of the landfill. During storm events, shellfish gear can escape from farms and it is one of PCSGA's goals to work with our members to minimize and cleanup gear that enters our waterways. This is a really important cleanup that shows the industry's commitment to the environment, networks shellfish growers, and connects us with the community where we grow shellfish!

Thank you to all the shellfish crews and community volunteers who participated and helped make this another successful beach cleanup!



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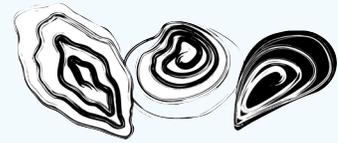
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Farmers' Corner



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Salutations from Salty Dog Seafood

By Sara Hinton

E.N. Steele is my great grandfather and he was one of a few oyster pioneers. When I arrived in this world, my grandmother and uncle were running the farm, Salty Dog Seafood. Growing up on an oyster farm, I quickly appreciated it as more than just a swimming hole, or a beach to comb. I started to notice its magic, and I was pulled to become a moving piece of its existence.



Sara Hinton of Salty Dog Seafood.

I started by picking drills and culling Olympia oysters. Many summer days were spent at the back of a flatbed tractor covered in shell. By the time I was 12 years old, I started digging manilla clams on the weekends and fell in love with how the tide would creep up behind me... just in time to go swimming! Waking up sore the next day and being covered in salty mud was like earning a badge.

I went to culinary school when I was 17 years old and spent almost 15 years as a chef before I was called home to return to the farm. My grandmother has since passed, but her legacy continues thanks to my Uncle Pete. As I take on more responsibilities at the farm, my Uncle shows me infinite patience while teaching me the complexities of managing all the moving parts.

I want to thank all of you in our community for the warm welcome. As this generation faces a more delicate climate and all of its shifting changes, I am proud and lucky to be among such an amazing group of folks.



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Wishing a Fond Farewell to C.J. Johnson



C.J. and PCSGA team learn about plastic production for the shellfish industry in a tour of the Norplex facility in Centralia WA.

We are sad to share the news that C.J. Johnson will be taking a new full-time position as Human Resource Assistant at Sierra Pacific Industries in Shelton WA. We congratulate and celebrate C.J.'s new career path. Over the last year, C.J. has been a critical member of the PCSGA team. She has helped immensely with many activities and did a lot of behind-the-curtain work that allows this office to run efficiently. Along with a cheerful attitude, C.J. has great integrity, meticulous organization, and enthusiasm for the shellfish industry. We are terribly sad to see her go, and we will miss her greatly. Please join us in wishing C.J. the best of luck with this new opportunity!



Coordinating volunteers at the Spring Beach Cleanup 2017 is a big task. Thank you for all your help C.J.



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

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Shellfish Growers Walk the Hill in Washington D.C.

“We at Pacific Seafood are members of more than a dozen trade organizations, and PCSGA is by far the most organized in terms of getting members engaged on the Hill. I was very impressed by the packet that included members/offices, committees appointments, and key issues—extremely helpful. Everywhere I went, the offices knew this group and were very supportive.”

- Daniel C. Occhipinti

General Counsel & Director of Government Affairs, Pacific Seafood



PCSGA and East Coast Shellfish Growers Association walked alongside one another in D.C. during the first week of March carrying important messages about the jobs we create and the economic development our community brings. While future policy under the new administration remains unwritten, the shellfish growers feel it's important to continue our engagement on the Hill with this annual trip. Topics of discussion included the USDA loan programs, ARS Shellfish Genetics Program, and international trade issues. Additionally, we spoke about how proposed cuts to NOAA's budget will damage Sea Grant programs, industry applied research, and our ability to grow shellfish. While the climate on the Hill remains uncertain, U.S. Senators and Representatives acknowledge the contributions of the shellfish industry for creating jobs in rural communities, providing nourishing local food and improving our country's food security, and the many ecosystem benefits of farmed shellfish.

Thank you to our members for taking time away from their farms to foster these important relationships with national and state leaders, and speaking up on behalf of programs that support the shellfish industry!



Rebuilding Sustainable Seafood on Chesapeake Bay

After our week of meetings and events in Washington D.C., PCSGA growers ventured across the Chesapeake Bay to Dorchester County and met up with the crew at Hoopers Island Oyster Aquaculture Company (HIOAC). Johnny and Jordan Shockley, and Chris Wyer graciously spent the day with us sharing the history of the local seafood industry, explaining their connection to the island life, and showing how HIOAC is working to restore and revive oysters in this very special place.

Hoopers Island Oyster Aquaculture Company produces and markets high quality half-shell oysters and the equipment needed to support the aquaculture industry in the State of Maryland. They successfully built equipment and designed a system that transitions the traditional methods of the Maryland waterman into a cutting edge industry. The development of a revived oyster industry that parallels the existing public fishery aims to re-establish a healthy balance within the oyster fishery and the entire Maryland seafood industry. This new balance establishes Maryland oysters as a sustainable product.

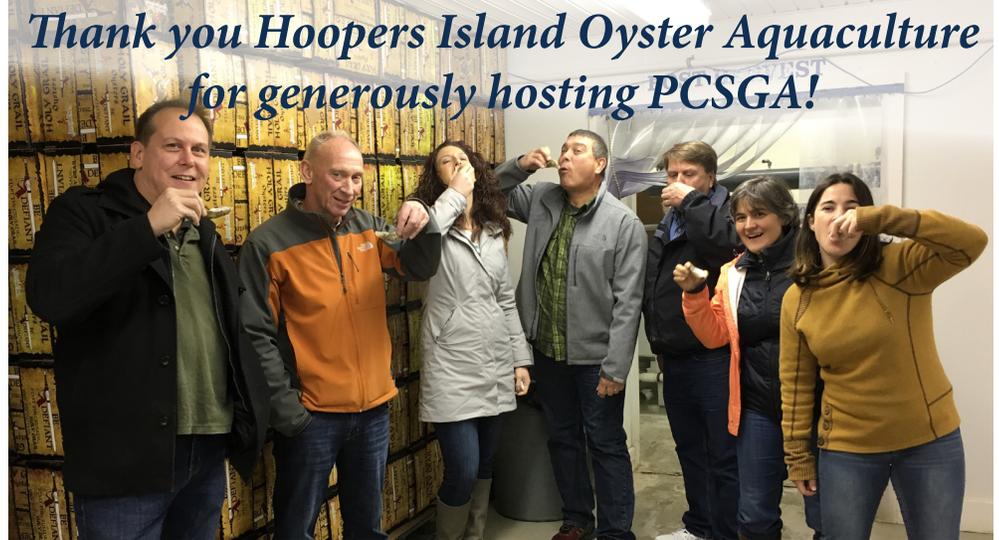
Society played a role in the deterioration of the Chesapeake Bay and all must work to improve its overall quality. Through the development of oyster aquaculture, the Maryland waterman are seen as contributors to the ecological recovery of the Bay. As an industry, HIOAC aims to be progressive and start recognizing today's societal demands and find ways to leverage them in positive ways. These new approaches will be the first of many steps forward in the renewal of the Chesapeake Bay and the Maryland seafood industry.



HIOAC metal shop fabricates oyster tumblers, conveyors and other custom equipment to support the seafood industry.



The *skipjack* is a traditional wooden oyster boat with a sail used on Chesapeake Bay for oyster dredging. While years of wear and tear have taken their toll on many of these classics, some are maintained and still in use.





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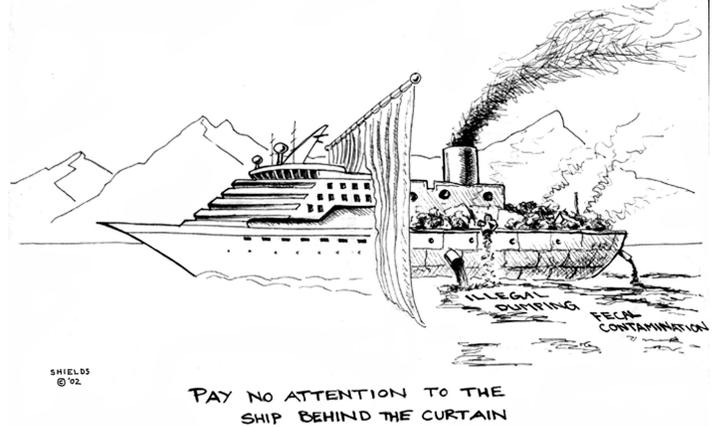
Catherine Gockel
Office of Water & Watersheds, EPA Region 10

The U.S. Environmental Protection Agency has issued a final affirmative determination that adequate sewage pump-out facilities are available for recreational and commercial vessels to support the Washington Department of Ecology's proposed "No-Discharge Zone" for Puget Sound.

Ecology has proposed to establish a "No-Discharge Zone" for Puget Sound which would prohibit the discharge of vessel sewage - both treated and untreated - into Puget Sound waters. Ecology's petition concluded that there is sufficient need for establishing a No-Discharge Zone to protect water quality and the related ecological, economic, and recreational benefits provided by Puget Sound.

Under Section 312(f)(3) of the Clean Water Act, EPA's role in the No-Discharge Zone process is to determine whether adequate pump-out facilities for recreational and commercial vessels are reasonably available. EPA's final determination was based on information that the Department of Ecology included in its petition package and a supplemental submission.

EPA's final determination was published in the Federal Register on February 21, 2017 and is available online.



EPA's final determination also considered over 40,000 comments received during a 45-day public comment period from individuals, environmental organizations, vessel associations, boating clubs, industry representatives, port authorities, federal, county, local and tribal governmental entities, and other interested groups. EPA's final determination does not constitute designation of a no-discharge zone. The state of Washington may now finalize the proposed designation in accordance with state law and take the steps it determines are appropriate to implement and enforce the discharge prohibition.



Ian Jefferds :360-914-0089
ian@everest-marine.com

Design and fabrication of vessels & equipment used in the shellfish farming industry in the Pacific Northwest.

Letter from the Editor

Every few months, I create this quarterly newsletter. It's often a combination of sticky notes, voice memos, and flagged messages from you that help me build each edition. While aiming to fill your desires as readers, I have reached a target of my own that I'm proud to share.

Mailed copies of *Longlines* are now printed on 30% post-consumer recycled paper, and *Longlines* is now available to share online at www.pcsqa.org!

You may also notice that *Longlines* is getting... well, longer. Please enjoy four additional pages of content. As the PCSGA Allied Member program continues to grow, you will notice new advertisements from companies with products and services that support the shellfish industry. **Please take a minute to look at these ads and consider supporting these PCSGA members before taking your business elsewhere.**

Lastly, I especially want to thank all the article contributors, past and present, to this newsletter. **It is your voice that engages with members and creates greater value for PCSGA membership.**

If you have any questions or comments on the newsletter style, content, etc., please contact beckymabardy@pcsga.org or 360-754-2744. Cheers!

-Becky Mabardy

How a WA Nonprofit is Reforming STEM and Connecting Schools to Agriculture & Natural Resources

Lauren Rodriguez
Pacific Education Institute, Development Director

One student said, “I have never seen a river up close.” That was a big eye-opener. At the Pacific Education Institute (PEI), we hear comments like this from educators regularly. One such teacher is Tina Niels in Montesano, WA, who says of the struggle to get her students engaged: “Some students enjoyed science, but most saw it as another lesson with work that ‘had to be done.’ There was no connection for them.”

For PEI, it’s a hard reality to accept, so we don’t. Instead, we work with school districts to reform science programs. In 2017, PEI is included in the Washington Governor Inslee’s STEM (Science, Technology, Engineering, and Math) Innovation Alliance’s Strategic Action Plan, Vision 2021: Investing in a Future Ready Washington. Our objective? To deliver our “signature, place-based agriculture and natural resource systems projects in regions, through a coalition of education, government and industry partners.”

Bill Taylor from Taylor Shellfish Farms is a PEI Board member, sponsor, and partner in the Shelton School District. Every year during PEI class activities on ocean acidification, marine debris and micro-plastics, Taylor and Little Skookum Shellfish provide tours to students and talk to them about water quality and what the shellfish industry is doing about it. Experiential education transforms, and nowhere in our State is this transformation needed more than in rural communities. The Governor’s STEM Innovation Alliance agrees: “Rural students struggle to see a future where they live, and communities need innovative youth to fulfill the promise of the growing and essential natural resource sectors.”

For these reasons, PEI has introduced a Workforce Study Bill (Senate Bill 5285) which would reveal the volume of mid-level jobs in Washington’s agriculture and natural resource sectors.

“For too long have these sectors been under-represented in number and in educational programming,” explains Kathryn Kurtz, PEI’s Executive Director and long-time educational leader. “If we’re going to make a real difference in the lives of students, we must share all local opportunities, while cultivating interest and building skills from an early age. High school is not early enough.”

Tina Niels shares how PEI’s STEM programs changed her classroom: “Students actually started asking what we were ‘doing for science’ daily! They’re all invested now.” And this greatly supports our role in making students “future-ready.”



Students learning at Taylor Shellfish Farms about the variety of job opportunities on offer within the shellfish industry.

It’s our duty, and a benefit to us all, to make this a priority. Consider supporting PEI STEM programs in your region, to infuse shellfish industry practices into local K-12 education and build interest and skills early on. Contact Lauren Rodriguez, PEI’s Development Director, to learn more: 360.705.9292 or lrodriguez@pacifieducationinstitute.org.

“Thank you for opening up the possibilities for students to become stewards of this great place where we live.”

Tina Niels, 4th grade teacher, Simpson Elementary

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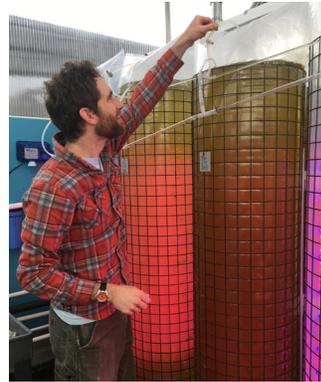
Outreach and Project Coordinator, PCSGA

From the waterfront at Manchester Washington, visitors have a spectacular view of Bainbridge Island, Seattle, and the Cascade Mountain Range, which was covered in snow on the February day of my visit. While the scenery was impressive, what I found most impactful involves a relatively new facility in this little 5,000-person town and the enhancement of native shellfish populations in the Pacific Northwest.

Back in 2014, the Kenneth K. Chew Center for Shellfish Research and Restoration (Chew Center) opened in conjunction with a 10-year plan to rebuild populations of native Olympia oysters (Oly) in Puget Sound. The Chew Center is housed at NOAA's Manchester Research Station, operated by the Puget Sound Restoration Fund (PSRF) with facility support from NOAA's Northwest Fisheries Science Center. This restoration and research hatchery-style facility carries forth the vision of Dr. Ken Chew for restoration that improves habitat, increases water quality, advances practices of the aquaculture industry, and minimizes impacts of ocean acidification.

The Chew Center now beams with the bright and young minds of PSRF staff who streamlined Oly husbandry, setting, and plant-out operations in this hatchery setting. Algae grows in high density bags systems with different color LED lights, Oly broodstock are held in tanks until the conditions are favorable for spawning, larvae swim and feed in conical systems, and upwelling and downwelling tanks bubble outside for larvae setting on micro-cultch or Pacific oyster shell.

During my visit, PSRF's hatchery manager, Ryan Crim, was working with Olys and noted, "there are at least 4 distinct populations of Olympia oysters in Puget Sound that we are working to restore. This year, we are producing seed for 3 of



Left to right: Stuart Ryan makes adjustment for algae growing in bags, and Oly broodstock conditioning in preparation to spawn.

them – North, Central, and South Sound. We aren't spawning Hood Canal oysters this year, but we usually do." The work of this group is truly a complimentary balance of art and science.

Alongside the day-to-day operations of growing Olys for restoration, there are numerous scientists and graduate students studying and working at the Chew Center. Small bucket experiments look like miniature versions of the larger system, but allow researchers to control, isolate, and replicate variables in order to help answer a specific question. Crim shares how, "this facility provides much needed space for collaborative research on habitat restoration, climate change, ocean acidification, and shellfish aquaculture."



Left to right: Ryan Crim explains various research projects at the Chew Center, and shows Oly larvae setting on micro-cultch.

Continued on page 13

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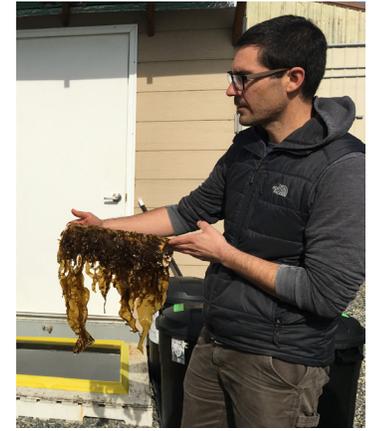
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Continued from page 12

While I was there, a technician examined how the quantity of Oly larvae was impacted by different conditioning temperatures of adult brooders. Additionally, two graduate students from University of Washington, School of Aquatic and Fishery Sciences were beginning long-term research projects exploring the transgenerational impacts of ocean acidification on Olympia and Pacific oysters. The work and findings of these researchers and PSRF staff are often presented at the PCSGA -- National Shellfish Association (Pacific Coast Section) Annual Shellfish Growers Conference and Tradeshow.

“We want to make sure that both the shellfish community and greater Puget Sound community know what the Chew Center is about,” says Alice Helker, Chew Center staff, “and that our findings are communicated in a practical way to help with the challenges shellfish and other native species currently face.”

This facility continues to carry forth Chew’s passion and life’s work for the restoration of depleted species, support robust and viable coastal communities and industries, and reestablishment of native habitats. To date, 60 acres of Oly habitat have been restored in the Puget Sound through collaborative efforts, with PSRF spearheading the on-the-ground efforts and hatchery seed production. Shellfish research and restoration at the Center is significant as the facility now boasts two restoration sites, Liberty Bay and Dog Fish Bay in Poulsbo Washington, that no longer need plant-out. Oly populations are growing and reef structures are building naturally!



Left to Right: Shellfish enthusiast, Becky, appreciating a sea cucumber encounter, and Ryan Crim shows emerging species research including kelp culture.

Along with the Olympia oyster, PSRF works on restoration and research for other native species, including pinto abalone, sea cucumber, cockles, kelp, and rock scallops. These species not only help build critical habitat, but also help keep our waters clean. The Chew Center crew looks forward to continuing the important work of the Chew Center, and is excited to be continuing PSRF’s mission of restoring species, renewing the community’s connections to marine resources, and recovering the marine ecosystem. To learn more about what PSRF does, and how to get involved, visit their website at www.restorationfund.org.



Stuart Ryan and PSRF technician observe Oly spat thriving on Pacific oyster shell.

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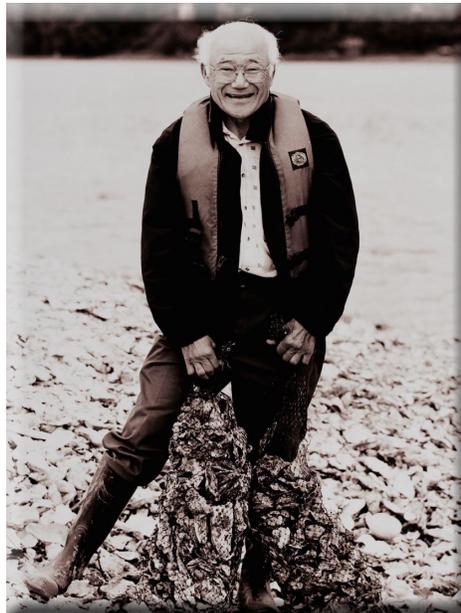
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Film Documents the Legacy of the Yamashita Family & Pacific Oyster

Connie Smith
 Assistant Director, PCSGA

When the native Olympia oyster fell victim to widespread mill pollution and overharvesting, an immigrant oysterman from Japan came to the rescue. The story of Masahide Yamashita, along with the next two generations of his family, was shared with audiences on April 23 in an emotion-filled documentary at the Kenneth Minnaert Center for the Arts in Olympia.



Jerry Yamashita tells a story of oysters, natural resources, water quality, Northwest history, and the immigrant experience in *'Ebb and Flow'*.

'Ebb and Flow', by Leaping Frog Films, follows the story of a Japanese immigrant, centering on his successes and hardships in the shellfish industry. Masahide Yamashita came to the United States in 1902 at the age of 19. He played a pivotal role in establishing the Pacific oyster in Washington in the 1930's when he found a way to shorten the oyster's journey from Japan and formed a cooperative of Japanese growers that set a consistent price. The film highlights his early success, followed by his family's subsequent struggles when they were incarcerated in internment camps during World War II.

Jerry (Eiichi) Yamashita, Masahide's son, remembers the discrimination his family faced before and after the war. Jerry, now 94 years old, was at the film screening with his wife Dorcas, and their son Patrick and shared additional stories. Audience members were treated to a lavish shellfish feast after the film by Xinh Dwelley with Taylor Shellfish Farms, along with freshly shucked oysters from Calm Cove Oyster Co., Brenner Oyster Co., and Sound Fresh Clams & Oysters.

For more information about the film, contact the producer, Shelly Solomon, at 360-385-3998.



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Trump Budget Slashes Funding to Key Programs

Bill Dewey
Director of Public Affairs,
Taylor Shellfish Farms

On March 16th, President Trump released his America First 2018 Budget Blueprint. It proposes drastic cuts to several programs of importance to shellfish growers. PCSGA learned about these cuts from leaked information published in the Washington Post on the Friday before the D.C. Walk the Hill. This was timely for shellfish growers walking the Hill as we were able to alert members of Congress about the value of the programs that are targets of the proposed cuts.

President Trump's proposal calls for a \$1.5 billion cut to the Department of Commerce (DOC) budget which is a 16% decrease from their 2017 funding. The DOC cuts would eliminate \$250 million from NOAA. This includes funding for coastal research programs that help communities prepare for sea level rise, ocean acidification and worsening storms. It also includes the entire \$73 million Sea Grant program. Sea Grant has been a critical asset for shellfish growers around the country for technical assistance, extension agents, workshops and industry-applied research.

Seafood Source reports that President Trump is also proposing to terminate the remaining \$30 million in funding earmarked for the Sea Grant program in the current fiscal year. There are several shellfish related research projects

currently underway that will be in jeopardy if this happens.

The largest of the proposed cuts is 31% of Environmental Protection Agency's (EPA) budget (\$2.6 billion). This is not surprising considering President Trump's promises to roll back regulations and any programs related to climate change. This cut includes the complete elimination of 50 programs and 3,200 positions at EPA. Critically for Puget Sound shellfish growers, the President proposed cutting federal funding for Puget Sound restoration from \$28 million to \$2 million. Among other things, these Puget Sound restoration dollars have been absolutely critical in supporting pollution identification and correction programs, and getting shellfish growing areas upgraded. Similar drastic cuts are proposed for Chesapeake Bay restoration.

The Coast Guard is another agency whose services shellfish growers hope we never need, but when we do, we are glad they are there. They are slated for a 12% cut (\$1.3 billion).

As PCSGA made the rounds in Congress at Walk the Hill, we were reminded by our Delegation that Congress, not the President, actually writes the budget. While the proposed cuts are troubling, we found some comfort in hearing they are not the final word. If you value these programs, please weigh in with your Congressional Representative and let them know.



"Loss of these federal funds undermines two decades of work by thousands of volunteers across Washington."

- Puget Sound Partnership



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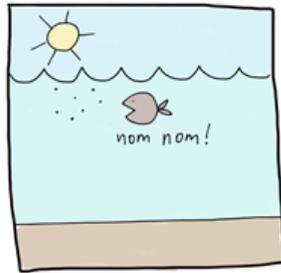
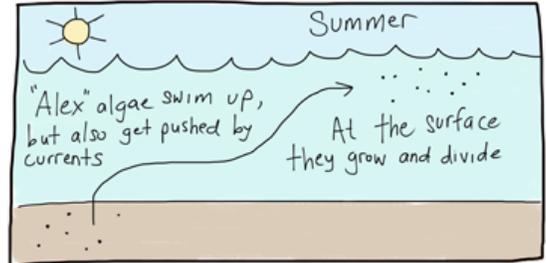
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(approximate)
LIFE CYCLE OF
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Eat Your Way Through the Evergreen State

Julien Perry, Food Network

Washington state is home to a diverse community of farmers and foragers, and is known for its fresh coastal seafood. Here are some especially iconic bites from the Evergreen State smorgasbord.

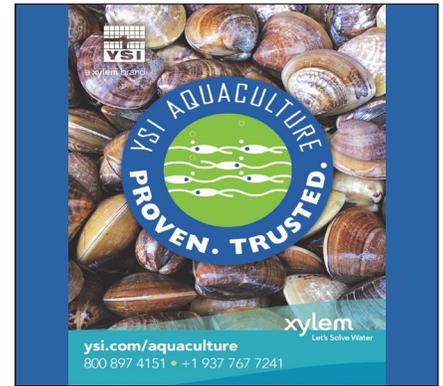
Oysters on the Half Shell: Since oysters will eat whatever nature brings their way, they're a direct reflection of place. And Hama Hama oysters grow in a really great place. The watershed upstream from the oyster farm on the Hood Canal is all forestland, which means you can taste the pristine ecosystem in the oysters. Their sweet and crisp flavor makes them a popular choice for some of Seattle's best restaurants, most notably Walrus and the Carpenter. Oysters can be purchased at the Hama Hama farm store in Lilliwaup or in the outside "saloon," if you want yours paired with a cold beer and possibly colder weather.



Oyster Stew: Washington's South Sound is still mourning the loss of Xinh Dwelley's Shelton restaurant that shuttered in late 2016 after spoiling a long list of loyal patrons with incredible seafood for 20 years. Fortunately, her famous geoduck chowder and oyster stew can still be found at Taylor Shellfish oyster bars and markets. The oyster stew, made with baked oysters, is something to marvel at. After being cut in large chunks, the oysters are added to a base of butter, garlic, celery, onion and oregano and topped off with milk and cream. Long live Xinh's Clam & Oyster House.



Penn Cove Mussels: When your restaurant is down the road from the country's oldest and largest commercial mussel farm, your shellfish better be good. And at charming Prima Bistro on Whidbey Island, a stone's throw from Penn Cove, they are. Served à la marinière, which means in the style of the sea, the mussels are added to a mixture of shallots, celery and garlic, with a lot of butter and white wine. Once they're steamed open, more butter is added. The bivalves are served in cast iron pots with lids removed tableside to ensure the meal is piping hot and aromatic.



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Agency Spotlight: Rich Childers



Rich Childers has been managing shellfish fisheries in Puget Sound since 1995 and served as the shellfish policy lead for WA Department of Fish and Wildlife from 2005-2016. He also serves on the WA Marine Resources Advisory Council. This year, Rich joined the Northwest Straits Commission as director in January 2017. PCSGA wishes Rich a great transition into his new position and acknowledges all he has done to advance the shellfish industry.

Pacific Oyster Seed from Kachemak Shellfish Growers Co-op

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References available. Contact Sean for info, pricing and availability.

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2017 CALENDAR

Explore www.PCSGA.org for all events!

APRIL

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

MAY

- 5-7: Grays Harbor Shorebird & Nature Festival, Hoquiam WA
- 14-18: International Conference on Molluscan Shellfish Safety (ICMSS), Galway Ireland
- 15: Ecosystem Services Photo Contest Submission Due
- 16-17: PCSGA Board Meeting LIVE
- 18: Billion Oyster Party, Brooklyn NY
- 27-28: ShrimpFest, Brinnon WA

JUNE

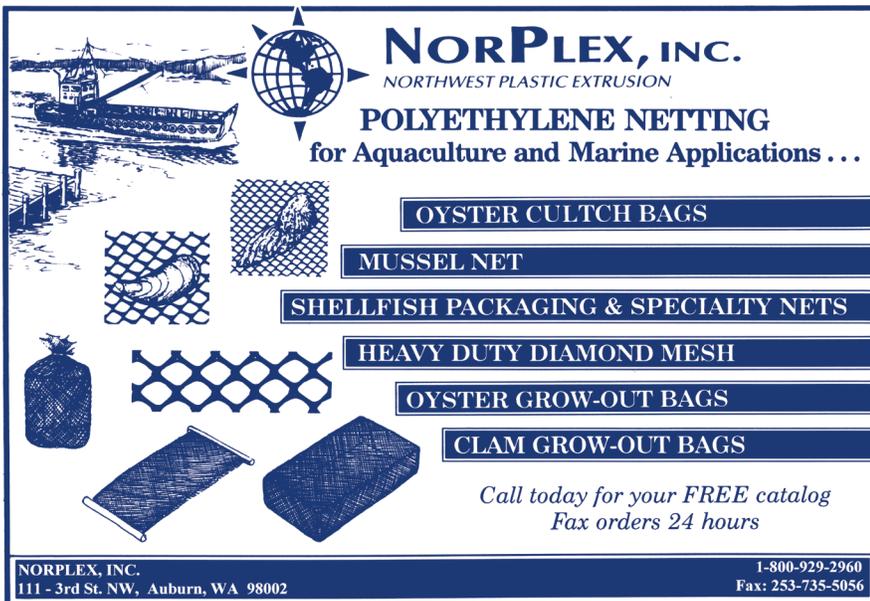
- 5-7: SeaWeb Seafood Sustainability Summit, Seattle WA
- 9-10: San Diego OysterFest -- Music Festival, San Diego CA
- 19: PCSGA Board Meeting via Conference Call
- 15: Ecosystem Services Photo Contest Submission Due
- 17: Arcata Bay Oyster Fest, Arcata CA
- 24: ShellFest - WA State Parks, Camano Island State Park WA

JULY

- 1: San Francisco OysterFest -- Music Festival, San Francisco CA
- 8: Central Coast Oyster Festival, Avila Beach CA
- 18: PCSGA Board Meeting via Conference Call
- 15: Ecosystem Services Photo Contest Submission Due
- 16: Geoduck Festival – Allyn Days, Allyn WA

AUGUST

- 8-9: Oregon Coast Economic Summit; North Bend, OR
- 11-13: Charleston Seafood Beer & Wine Festival, Charleston OR
- 15: PCSGA Board Meeting via Conference Call
- 15: Ecosystem Services Photo Contest Submission Due



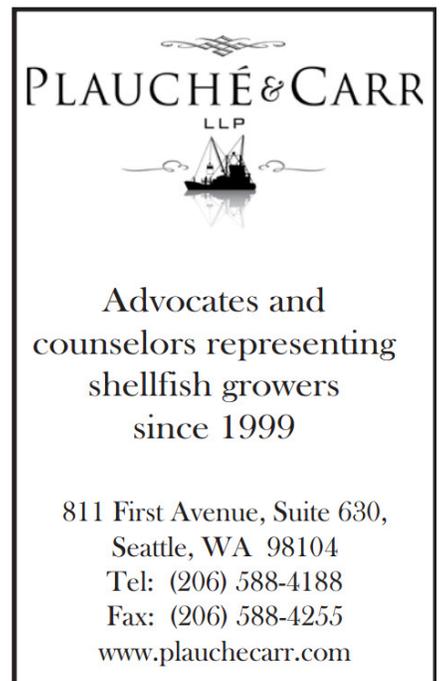
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