

PCSGA



PACIFIC COAST SHELLFISH GROWERS ASSOCIATION

LONGLINES

Volume 19 No. 1
Winter 2016



Membership Edition
Your Voice in PCSGA

PCSGA



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



Margaret Barrette, PCSGA Director and Miranda Ries, PCSGA Board Secretary

110 ...

It's just a number, right? 110% is what one is asked to give when pushed beyond normal limits. 110 is the age one must hit in order to be considered a "supercentenarian". It is also the number you'd dial in Germany to reach police and is the number of stories in each of the twin towers of the former World Trade Center.

Why am I focusing on this seemingly random number? Well it's not by chance. On September 22, 1905 a group of visionaries gathered together with the common interest in the native Olympia oyster and its development along the shores of Puget Sound.

According to E.N. Steele's book *The Rise and Decline of The Olympia Oyster*, "Little did (this group of men) realize that a meeting was being called which would organize this group of young men into an association which would be recognized as the official representative of the industry".

110 years ago, the foundation of what we now know as PCSGA began "in a small room on an upper floor of that historic old hotel (Kneeland Hotel) located on the southwest corner of the streets now named Capital Way and Fourth Avenue, in Olympia WA." It sounds like the conversation went something like this:

Mr. Kneeland began by stating, "many problems were confronting the Olympia oyster industry which presented a challenge to the oyster growers, which would require co-operation between the growers, and their united effort to solve."

George W. Draham shared a story about a man named Mose who was so skilled with a snake whip that he could pop-off a lizard's head and kill chipmunks. But when asked to demonstrate his skills on a hornet's nest, Mose gracefully declined and said, "Nothin' doin', I knows when to quit --- them fellows is awganized." That story sealed the deal and the group of young men unanimously decided to "awganize".

Hundreds of meetings have occurred since that first one in September 1905. There have been a core set of issues that have been addressed over the years and some of the names such as Brenner, Taylor, Steele, Waldrip, and others part of that initial meeting continue to be part of the industry today. Equally as important, the purpose of the "awganize-ing" continues to be current – "to protect and foster the interests of all engaged in the production and sale of the Olympia Oyster, and to promote friendly and fraternal relations among them".

Be well,
Margaret Barrette



Happy Birthday, PCSGA.
110 years is a big deal!

Executive Board

President
Kyle Lentz

Vice President
Svein Wiese-Hansen

Secretary
Miranda Ries

Treasurer
Nick Jambor

Member-at-Large
Dave Steele

Executive Director
Margaret P. Barrette

Assistant Director
Connie Smith

**Outreach and Projects
Coordinator -
Longlines Editor**
Becky Mabardy

Your comments and questions about Longlines are invited. Please email: pcsga@pcsga.org

Cover Photo:
Teamwork oyster haul
Photo by Jon Rowley

120 State Avenue NE #142
Olympia, WA 98501
pcsga@pcsga.org
360-754-2744

Pearls from the Prez

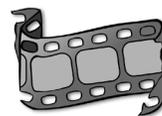
This is my inaugural "Pearls". Writing articles for publication is a new task for me, but it's good to learn new things. I'm excited to be working with such a diverse and robust group of people. I really appreciate the support from this industry and look forward to the work ahead, albeit daunting at times. This industry has evolved and changed in huge ways in the small amount of time that I've been working in it. I envision that we will continue to see mutually successful growth and progress.

I've spent a lot of time this season thinking about what is important in my life. It is hard to quantify the many different aspects of life that are important, but one of the most important things has become clear to me ... *time*. Our time here is so limited and the time that we have with our families and loved ones is precious. While other priorities in life often take precedent over our family, at the end of the day the most important thing is the time you spent with those who mean the most to you.

The issue of time became extremely clear to my family as we worked through my father's battle with cancer. The one thing that my dad asked us for that we weren't able to provide was time. The times I spent with him is now invaluable. Do not take time for granted. Rather, I would encourage you during this busy time of year, to remember to slow down and enjoy this time. Connect with your family and loved ones, as it can be the most important thing you do.

I wish all of you a happy holiday season and healthy new year.
- Kyle Lentz

Ecosystem Services: Photo Contest Winners

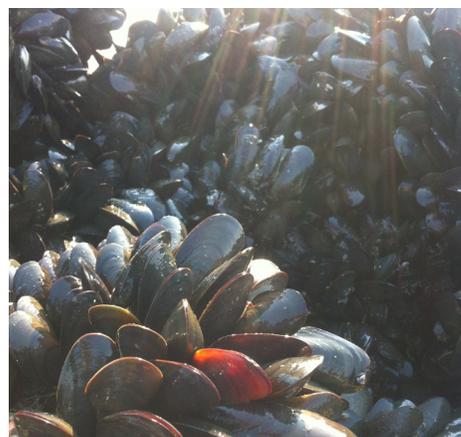


Find video link on PCSGA Facebook page

OCTOBER: Duane Fagergren takes video of an anchovy school in Totten Inlet. Shellfish efficiently feed on plankton and detritus, and anchovies filter feed directly above clam predator nets and help reduce excess primary production. Also, forage fish, like anchovies, nourish diverse marine life.



NOVEMBER: Johnny Shockley captures the power of oysters on water quality. Oysters are filter feeders, consuming phytoplankton and improving water quality while they filter their food from the water.



DECEMBER: *Mytilus trossulus* filter 2-3 liters of water per hour while they feed and respire. By filtering water, mussels positively impact nutrient cycles and sediment removal, helping stabilize marine environments.

A winner is selected each month for the \$100 prize. See contest rules and entry information at www.pcsga.org.

Washington Sea Grant invites you to the:

23rd Conference for Shellfish Growers
March 7-8, 2016
at Alderbrook Resort and Spa - Union, WA 98592

Contact Teri King for more information: wsgcanal@uw.edu, 360.432.3054



ENGLUND MARINE &
INDUSTRIAL SUPPLY INC.

You'll find the help you need at
Englund Marine

- Raingear
- Boots
- Gloves
- Floats
- Cordage
- Knives
- Safety Gear

www.englundmarine.com
webmaster@englundmarine.com

Stores in:

Astoria OR	Westport WA
Charleston OR	Ilwaco WA
Newport OR	Crescent City CA
	Eureka CA

Serving the Great Northwest
Locally Owned



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

Memories of an Old Hood Canal Oysterman

By Dave Robbins
Hama Hama Co.

Bart Robbins was trying to make a living in the Hama Hama valley in the 1950's, and he noticed all the oysters on the estuary and decided to do something with them. The oysters were imported by E.N. Steele in the early part of the century into Dabob Bay, and they spread throughout Hood Canal. In the 1940's Bart's dad, Harry Robbins, had sold bulk oyster a time or two, perhaps to Dick Steele.

In 1955, Bart began building some log bulkheads, and a small opening house. He had to run a gravity water line to it, jacking a pipe under Hwy 101. The old Eldon Hotel did have water prior to that, but it was just a shallow well with a hand pump.



1967 Putting lath stakes out to collect oyster spat.



1958 Bart Robbins and his daughter Beth on the Hama Hama Farm.

By 1958, Bart had a crew that was shucking 8,000 gallons per year. He was also shimping commercially then; it was a 6 month season, with no limits. He would cook the shrimp and make a daily run to Seattle with both shrimp and oysters. That was a trek, as I-5 was not built yet, for the most part. The shrimp sold for about 43 cents per pound, and the oysters mostly went to the Haines Oyster Company, at about \$3 per gallon.

“As these old time oystermen fade, a real piece of oyster history goes with them, unless somebody has bothered to record it.”

-Dave Robbins

By 1960, Bart and other growers noticed that the wholesalers were playing the growers off against one another, seemingly in an effort to keep the price down. And having a perishable product, they were in a bind. So they decided to form a co-

op to assist in the selling. They called it the United Oyster Producers Assoc., and hired a man named Arnold Waring to run it, from a waterfront Seattle location. There were about 10 members, as Bart remembers: Dick Steele, Jerry Yamashita, Ernie Dahman, Hama Hama Logging Company, Coast Oyster Company, two others from Gray's Harbor, and one from the Willapa.

Arnold would buy bulk-shucked oysters in stainless steel 5 gallon containers from each grower at an agreed upon price. Then, he would re-package and distribute. It worked well for a few years, and then by 1966 it just sort of collapsed. The co-op fell 6 months behind on payments to the growers, and they decided to fold, and each went their own way.

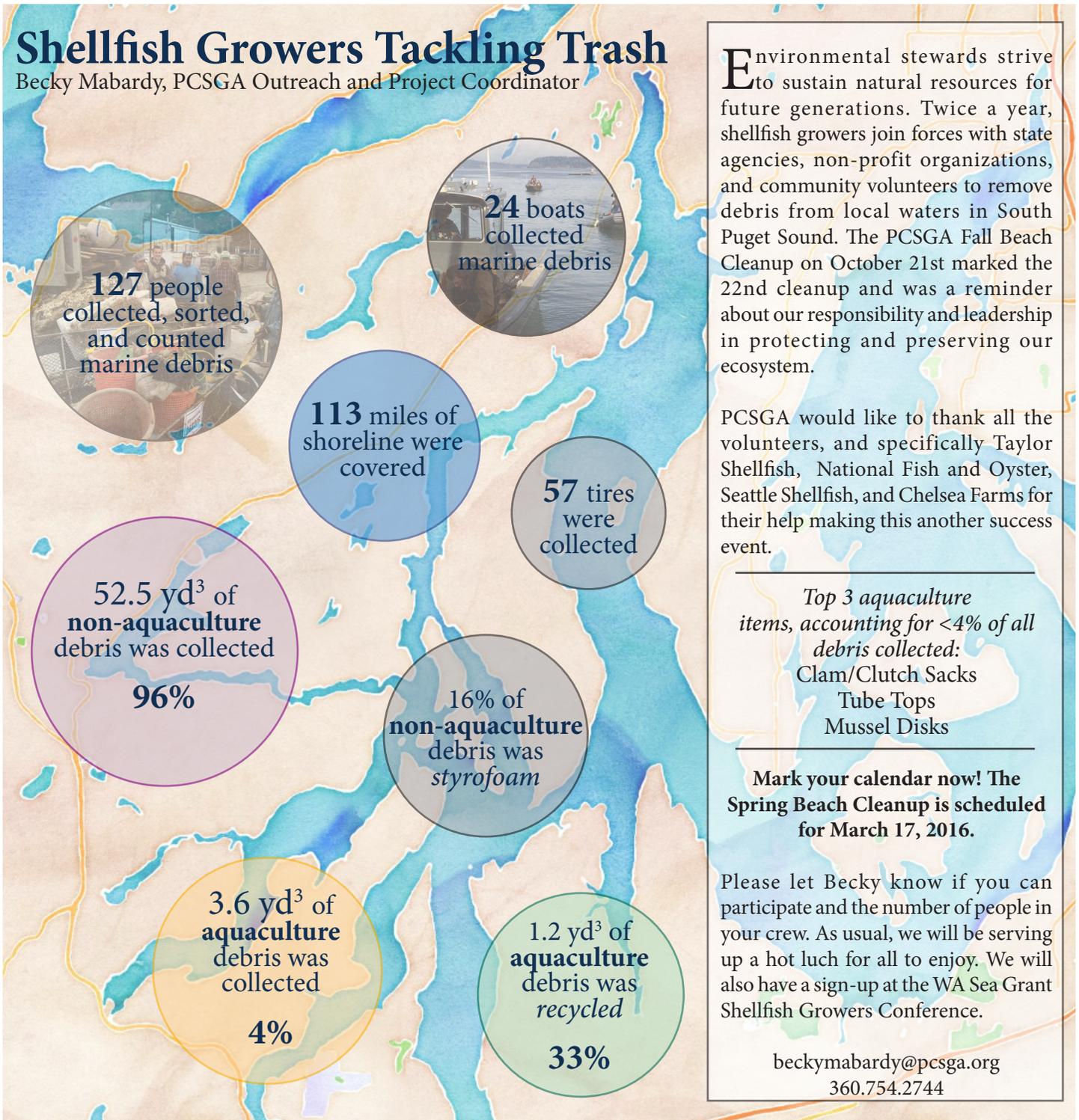
During that time, in 1965, Bart was also selling a few butterclams, at 3.5 cents per pound, and rock clams, at 8 cents per pound. And that's when he began selling single oysters too; he recalls being one of the first to develop this market. A dozen oysters brought 45 cents in 1965, but soon went up to 75 cents.

During this same time, Bart was also logging some, and selling scrap metal, and harvesting wild doug fir Christmas trees. He says the hardest work he ever did was to drag 8 foot wild trees out to the road through the deep and snow-covered huck brush. And with all that it was still hard to hold it together and pay the semi-annual property taxes.

Bart is 95 today, living at Alpine Way, still sharp in every way, and would welcome any calls, comments, or visits regarding “the good old days”.

Shellfish Growers Tackling Trash

Becky Mabardy, PCSGA Outreach and Project Coordinator



Environmental stewards strive to sustain natural resources for future generations. Twice a year, shellfish growers join forces with state agencies, non-profit organizations, and community volunteers to remove debris from local waters in South Puget Sound. The PCSGA Fall Beach Cleanup on October 21st marked the 22nd cleanup and was a reminder about our responsibility and leadership in protecting and preserving our ecosystem.

PCSGA would like to thank all the volunteers, and specifically Taylor Shellfish, National Fish and Oyster, Seattle Shellfish, and Chelsea Farms for their help making this another success event.

Top 3 aquaculture items, accounting for <4% of all debris collected:
Clam/Clutch Sacks
Tube Tops
Mussel Disks

Mark your calendar now! The Spring Beach Cleanup is scheduled for March 17, 2016.

Please let Becky know if you can participate and the number of people in your crew. As usual, we will be serving up a hot lunch for all to enjoy. We will also have a sign-up at the WA Sea Grant Shellfish Growers Conference.

beckymabardy@pcsga.org
360.754.2744



Taste of West Coast Oysters Dominates Main Stage

At the “Hangout” weekend of November 6-7 in Gulf Shores AL, 26 oysters from around the country were part of the North American Oyster Showcase. A 14-person panel of world class restaurant and celebrity judges from the Southeast, New England, Pacific NW, Midwest, and Canadian Maritimes conducted a blind taste test and rated the oysters. Using a 100-point scale, oysters were scored based on appearance, smell, flavor, and finish.

Clearly, Pacific Coast oysters were in the spotlight!

- 1st (93 pts.): Blue Pool, Hama Hama Co., Hood Canal WA
- 2nd (92 pts.): Shigoku, Taylor Shellfish, Willapa Bay WA
- 3rd (89 pts.): Kusshi, Odyssey BC
- 4th (86 pts.): Totten Inlet Pacific, Taylor Shellfish, Totten Inlet WA



Other showcase participants included: Hog Island Oyster Co. (Sweetwaters), Taylor Shellfish (Kumamoto), and Fanny Bay Oysters (Fanny Bay).

In addition to the Oyster Showcase, 40 chefs competed for most creative oyster dishes, including rockerfeller and BBQ, and Food Network stars Anne Burrell, Mark Murphy and other known chefs offered oyster cooking demonstrations.

Congratulations to all the PCSGA growers for representing the West Coast shellfish industry and for your continued commitment to oyster quality!



2015 Alaska Shellfish Growers Association (ASGA) Annual Conference

By Margo Reveil
ASGA, President

Presentations from the conference are available on the Alaska Sea Grant website:
<https://seagrant.uaf.edu/map/aquaculture/shellfish/techtraining/2015/index.html>

This year’s Alaska Shellfish Growers Annual Conference was held in Ketchikan on November 19-20th. The grower focused conference included presentations from Alaska, Maine and Washington, highlighting gear and solutions that could apply to Alaska’s unique growing environment. A morning session on business planning included discussions on pricing and how to capture unique operations in a business plan that presents well to banks and loan officers. A roundtable with agencies provided highlights of the year, but the entire two-day conference allowed plenty of opportunities for growers to talk through specifics with agency staff. Thanks to a technology transfer grant from NOAA, Alaska growers also had an opportunity to sign up to test new shellfish growing gear. A full afternoon session focused on seaweed showcased opportunities for growers to diversify their farms and potentially extend their operational season.



Thanks to Trevor Sande (Marble Seafoods) for providing an informative tour of his farm, home and multiple business enterprises.

MARINELLI SHELLFISH CO.



*Specializing in
Marketing and
Distribution of Shellfish
Aquaculture Products*

2383 S. 200th St.
Seattle, WA 98198
Phone: (206) 870-0233
Fax: (206) 870-0238
Website: www.marinellishellfish.com

New Voisin Oyster Hatchery on Grand Isle

Paul Hundley
HTH Engineering & Equipment LLC

This past summer, officials with the Louisiana Dept. of Wildlife and Fisheries (LDWF) and Louisiana Sea Grant (LSG) jointly celebrated the opening of the newly constructed Michael C. Voisin Oyster Hatchery on Grand Isle. Voisin, who passed away in 2013, was a respected leader in the oyster industry both locally and nationally and served in many leadership roles including LDWF Commissioner and chairman of the Louisiana Oyster Task Force.

Construction on the oyster hatchery, which is adjacent to the LDWF Fisheries Research Lab facilities, began back in April 2013. The new elevated and temperature-controlled hatchery features a state-of-the-art recirculation water system that will enable production of hatchery-raised larvae and spat to occur year-round, significantly increasing the production capacity over previous years.

The facility was founded through the Deepwater Horizon Oil Spill Natural Restoration Damage Assessment Early Restoration Process. LDWF is responsible for operating and maintaining the new oyster hatchery facility. Through a

separate agreement with LDWF, LSG will provide technical direction on production of larvae and spat and training for LDWF staff under supervision of LSG's Dr. John Supan. "Oysters are very important to the history and culture of our state," said LDWF Secretary Robert Barham. "This oyster hatchery is a very important tool in rehabilitating the state's valuable oyster resources in the wake of the Deepwater Horizon oil spill."

"With this partnership, we look forward to entering into a new commitment of research and service that benefits our state's oyster growers and harvesters" said Robert Twilley, LSG executive director.

Currently, LDWF deploys hatchery-raised *Crassostrea virginica* oyster larvae on the public seed grounds through remote setting spat on-shell and by deploying free swimming larvae. Approximately 13 million spat and 400 million larvae were produced each year, on average, with past operations for use by LDWF in public seed ground rehabilitation projects. The new hatchery is capable of producing one billion *Crassostrea virginica* oyster larvae annually. Any excess diploid larvae will be used for various oyster restoration projects.

**BLUE HERRON
GARDEN SERVICE**

RICHARD TURNER
360-632-9523

P.O. BOX 163
GREENBANK, WA 98253



Mark your calendar for these upcoming events!

WA State Legislative Reception for PCSGA Members

January 27, 2016
Double Tree, Olympia WA

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

PCSGA Spring Beach Cleanup

March 17, 2016
South Puget Sound WA

Shellfish growers and community unite on St. Patrick's Day, showing commitment to ecosystem preservation and protection. Volunteers needed.

SLURP

May 1, 2016
Fish Tale Brew House
Olympia WA

Volunteers are needed at PCSGA's annual event to support education and restoration. Be a part of this super fun day!

70th Annual Shellfish Conference & Tradeshow

October 10-13, 2016
Campbell's, Chelan WA

A Salty Tip for Oyster Marketing

Robert Rheault
Executive Director, East Coast Shellfish Growers Association

To be a good marketer you have to be passionate about your product and show great enthusiasm. You have a great story to tell and chefs today are clamoring for locally-produced, fresh, sustainable seafood. Shellfish culture is good for the environment: we clean the water, remove nutrients, and provide habitat for little fish, as well as create jobs and stimulate economic development on working waterfronts.

Oysters are fresh, nutritious, and good for you. Best of all, oysters have a reputation for being an aphrodisiac, which is one of the best marketing tools ever created. All this is great stuff you can use to push your product during your sales pitch and in your literature.

Notice I never said anything about price. Don't try to compete on price alone. You work too hard to accept chump change for your crop.

Among the many tips I offer in my online advice, this one is my favorite: Buy a box of waterproof paper and print up a little flier to go in every box or bag of

oysters. These fliers are an inexpensive way to tell your customers about your story, how your product is farmed and all the outstanding qualities that set your oysters apart from the competition. You can print two to a page for about 4 cents apiece! Many restaurants will take the flier out and pin it to the bulletin board so that waitstaff can consult the sheet when they get questions from customers. It's like being able to do waitstaff training at every restaurant you sell to. And don't forget to include contact info so they know who to call when they want to buy more of your product!

For more ideas, visit ecsga.org and follow link to marketing tips.



Survey of Pacific Coast Shellfish Growers

The shellfish industry and the Association are continuing to grow and evolve. Recruitment of new members and retention of current members is a top priority for PCSGA.

Working with the PCSGA member-based Communications Committee and Membership Committee, we plan to conduct a survey to help us understand your priorities, perspectives, and preferences when interacting with the Association. Future communication strategies, budget decisions, and membership benefits will be influenced by information learned through this survey.

We will contact both PCSGA members and non-members about the survey early 2016. Thank you in advance for taking a few minutes to participate and share your insight!

Growers Hold Fast at International Shellfish Sanitation Conference

Margaret Barrette
Executive Director, Pacific Coast
Shellfish Growers Association

In November, 17 PCSGA members ventured off to Salt Lake City to ensure that poorly constructed shellfish regulations were not included in the National Shellfish Sanitation Program (NSSP). Growers relied on tried and true farm practices, years of experience, and research to review proposed edits to NSSP.

This summer, the team began meeting weekly to review the ~100 proposals, determine priorities, and identify strategy for gaining support or tactic for killing the proposed action. Proposals ranged across new lab methods, vibrio education, growing area classifications, and tweaking time to temperature requirements.

The International Shellfish Sanitation Conference (ISSC) has about 45 committees, 8 subcommittees, and 18 workgroups tasked with massaging proposals from previous years to see if they find language that a majority can support. Several PCSGA members participate in these committees and workgroups.

Miranda Ries, Bill Dewey, David Fyfe and Margaret Barrette, all industry representatives on task forces, discussed

new 2015 proposals. Task force decides the fate of new proposals as well as the previous years' proposals which have been through committee. Once the committees and task forces deliberate, the general assembly, consisting of state health authorities, reviews remarks and concurs with their work.

PCSGA was carefully engaged in a number of key proposals:

- Proposal 15-105 considered changes to the biotoxin monitoring program for geoduck in Alaska. No action was taken on this proposal, however conversations are likely to continue.
- Proposals 13-118, 15-106 examined the use of Male Specific Coliphage (MSC), which is a surrogate virus thought to mimic Norovirus, as a tool to refine the closure area around wastewater treatment plants. In general, this batch of proposals allow the use of MCS as a tool that can be used to accelerate openings after sewage spills and to assess duperation effectiveness. They would not significantly change things for the shellfish growers along the west coast and may offer some more options.
- Proposal 15-208, submitted by FDA, requires actions to address the risk of Clostridium botulinum (botulism) resulting from "reduced oxygen packaging" (ROP) in shucked meats.

FDA maintains that they have detected the deadly soil bacteria in meats and that the risk is significant enough to impose packaging regulations and temperature considerations. It looked like this proposal was going to have no action, however at the general assembly, it was reconsidered and sent to committee for further discussion.

The conference agreed that the Aquaculture Section of the NSSP needs updating. This will require a significant amount of work, but is necessary given the amount of change that has occurred within the industry over the past decades. PCSGA will likely be involved with updating this language.

The Conference in Salt Lake restored biannual meetings. The next ISSC will occur in 2017.

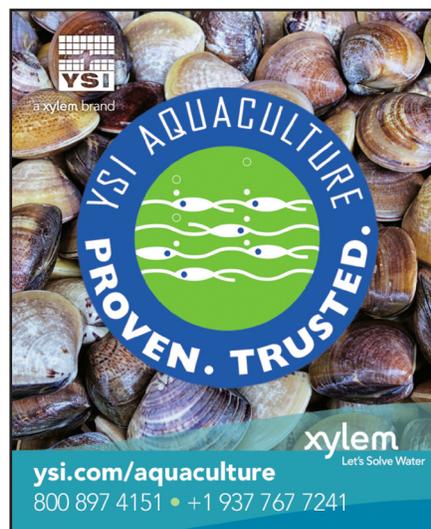
The PCSGA legion may not have received all of which they were fighting, but nonetheless this group of individuals worked hard to protect the shellfish industry and threats to public health.

We can always use more minds in this effort. A good introduction would be to participate in the Pac Rim meeting which will be the first week in April. Proposals for the next round of changes to the ISSC will be solicited in early 2017.

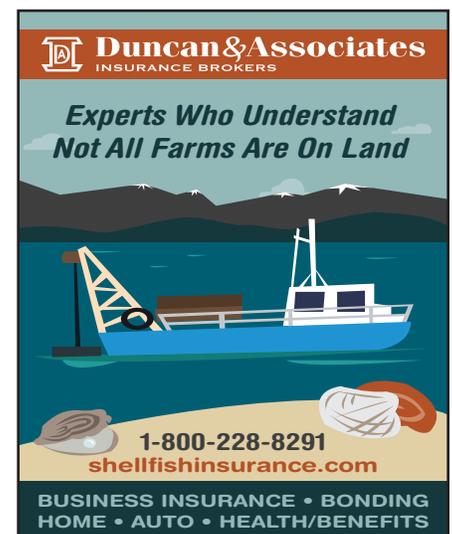
SEED & LARVAE



Contact: Dave DeAndre
SE 130 Lynch Road
Shelton, WA 98584
Tel (360) 426-6178
Fax (360) 427-0327
taylor@taylorshellfish.com



ysi.com/aquaculture
800 897 4151 • +1 937 767 7241



Duncan & Associates
INSURANCE BROKERS

**Experts Who Understand
Not All Farms Are On Land**

1-800-228-8291
shellfishinsurance.com

BUSINESS INSURANCE • BONDING
HOME • AUTO • HEALTH/BENEFITS

Your Voice: The Value of PCSGA Membership



Growers 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

Discounts and rebates through
allied partners

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!

Shellfish Grower Testimony

“

Thanks for all your hard work and dedication to our industry. Without the work you do, we as shellfish growers would have a much harder time making our living. It is a challenging career to be in, but one I wouldn't trade for anything, at this point. I have had to reach out to your office a couple times this year with help. The quick response back, along with a solution to each problem, makes me feel very fortunate to be a member of our association.

Thanks for being here.”

David Morgan

*Sisters Point Shellfish Co.
Hood Canal, Tahuya, WA*





PCSGA

PACIFIC COAST SHELLFISH GROWERS ASSOCIATION

Grower Membership Application

For Growers, Harvesters, & Dealers of Shellfish

Company _____

Representative, for voting purposes _____

Address _____ City _____ State _____ Zip _____

Phone (____) _____ Email _____

Counties where you farm, in case of a marine emergency:

Annual Dues are 1% of your annual farm-gate value of shellfish (minimum \$250)

Farm-gate is the value received when selling product to a buyer or to a processor.

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.

Annual farm-gate value of \$ _____ x 0.01 = \$ _____ total annual due

Payment Type:

Check enclosed (payable to PCSGA)

VISA/MC # _____

Exp. Date _____

Payment Cycle:

Please Mark one...

1 annual payment

4 quarterly payments (Jan, March, June, Sept)

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

Signature _____ Date _____





PCSGA

PACIFIC COAST SHELLFISH GROWERS ASSOCIATION

Allied Membership Application

For businesses who support the shellfish industry



Company _____

Representative _____

Address _____ City _____ State _____ Zip _____

Phone (____) _____ Fax (____) _____

Email _____ Website _____

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

Allied members: we encourage you 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:

Subscriber \$40

Sustaining \$875

Friend \$150

Corporate \$1,575

Associate \$475

Patron \$4,000

Payment Type:

Check enclosed (payable to PCSGA)

VISA or MC # _____ Exp. Date _____

PCSGA . 120 State Ave. NE #142 . Olympia WA . 98501 . www.pcsga.org



Allied Membership Program

*With added benefits and opportunities
for businesses dedicated to supporting the shellfish industry*

SUBSCRIBER \$40 annually

- Subscription to quarterly newsletter *Longlines*

FRIEND \$150 annually

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

ASSOCIATE \$475 annually

- 2.25" x 2" (w x 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 annually

- Fee waived for Tradeshow Exhibit space at Annual Conference
- Tradeshow Reception for exhibiting vendors at Annual Conference
- 2.25" x 2.75" (w x 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 annually

- Annual Conference meeting fee waived for one
- Fee waived for Tradeshow Exhibit space at Annual Conference
- Tradeshow Reception for exhibiting vendors at Annual Conference
- 2.25" x 3.5" (w x 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 annually

- Annual Conference meeting fee waived for two
- Gourmet holiday gift basket
- Fee waived for Tradeshow Exhibit space at Annual Conference
- Tradeshow Reception for exhibiting vendors at Annual Conference
- 4.75" x 3.25" (w x 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
- Access to PCSGA membership list
- Subscription to quarterly newsletter *Longlines*

Since 1970 we have supplied quality, affordable and reusable containers for the shellfish and commercial fishing industry.



Our products include:
Fish trays,
geoduck cages,
oyster growing
trays, roe pails
and more.

In Canada: : **888-777-BIRD** Tollfree

In the US: **503-744-9112**

www.thunderbirdplastics.com

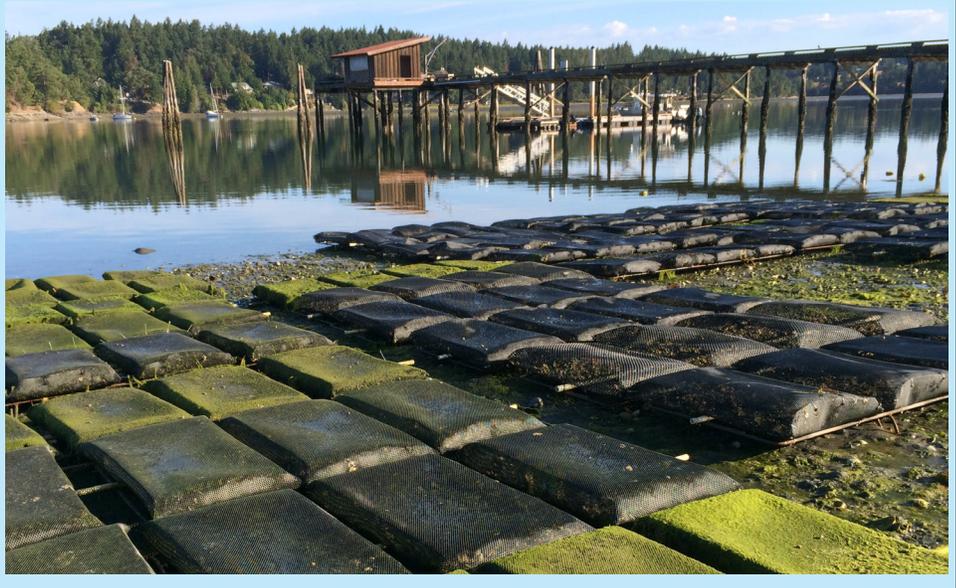
Welcome to Westcott Bay Shellfish Company

By Andrea Anderson
Westcott Bay Shellfish Company

reconstructing the infrastructure, and building a solid seasonal following.

After years of decline and decay - and nearly being sold as a home site - the farm that was once a thriving Westcott Bay Seafarms, on San Juan Island, was rescued and purchased by Erik & Andrea Anderson. With deep roots on neighboring Henry Island (where they live part-time) the Andersons felt a strong pull to save the sea farm and acquired the property in 2013, renamed the farm Westcott Bay Shellfish Company, and have spent the last two years replanting shellfish stock, tearing down and

The support the Andersons have received from both the local community as well as tourists has been overwhelming, particularly in light of the fact that it has all been accomplished by word of mouth. After the initial scramble to acquire enough oyster seed to satisfy the local demand, Westcott Bay Shellfish Company is now supplying oysters, clams and mussels to a number of local restaurants, in addition to their thriving on-site business.



Alaska Packaging Inc.

“SPECIALIZING IN
PERISHABLE PACKAGING”

Alaska Washington
907-272-8834 360-333-5571

PLAUCHÉ & CARR



811 First Avenue, Suite 630,
Seattle, WA 98104
Tel: (206) 588-4188
Fax: (206) 588-4255
www.plauchecarr.com

*A natural resources
and environmental
law firm focusing on
marine and shoreline
issues.*



NORPLEX, INC.

NORTHWEST PLASTIC EXTRUSION

POLYETHYLENE NETTING

for Aquaculture and Marine Applications . . .



OYSTER CULTCH BAGS



MUSSEL NET



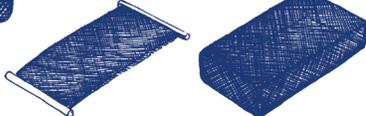
SHELLFISH PACKAGING & SPECIALTY NETS



HEAVY DUTY DIAMOND MESH



OYSTER GROW-OUT BAGS



CLAM GROW-OUT BAGS

*Call today for your FREE catalog
Fax orders 24 hours*

NORPLEX, INC.
111 - 3rd St. NW, Auburn, WA 98002

1-800-929-2960
Fax: 253-735-5056

Update: 2015 International Oyster Symposium



Margaret Barrette and Connie Smith showcase PCSGA tradeshow booth at IOS6

Hog Island, Goose Point Oyster, Hama Hama and Taylor Shellfish, joined PCSGA staff at the International Oyster Symposium Six (IOS6) held in Falmouth MA in mid-October. The symposium was organized and hosted by the World Oyster Society with the following intention: "Joining the hands of science, industry and culture to advance oyster aquaculture, restoration, and understanding worldwide."

Author Barton Seaver, Bill Taylor and NOAA Ocean Explorer Margaret Davidson were the keynote speakers. In addition to the presentations focused on aquaculture methods, restoration efforts, and research, the Symposium also included a tradeshow and Oyster Grand Tasting, with its 15 raw bars. Over 400 people enjoyed both cooked and raw in-the-half-shell oysters from around the country. This amazing event was organized by ECSGA Bob Rheault.

The Symposium also featured an Art Gallery exposition which include multi-media presentations of which gave homage to the benevolent bivalve and its historic and cultural significance.

The next IOS7 will be held in Bangor, Wales in 2017.

SNOW
BOATBUILDING
REPAIR
FABRICATION

ALL PURPOSE UTILITY SKIFFS
& CUSTOM BUILDS

SEATTLE, WA
206.953.7676
SNOWBOATBUILDING.COM

CUSTOMER OWNED
CUSTOMER DRIVEN

Northwest
FARM CREDIT SERVICES
FISHERIES FINANCING

northwestfcs.com | 800.372.0112

Netting Protection

Above & Below the Water

- UV Resistant Plastic
- Predator Exclusion
- Pens & Cages

INDUSTRIAL NETTING

industrialnetting.com 800-328-8456

FRONTIER PACKAGING

The Freshest Approach
In Packaging

Working Exclusively with
The Seafood Industry

CUSTOM DESIGN & LOCAL STOCK
1.800.767.7333

www.FrontierPackaging.com

SEATTLE
MARINE & FISHING
SUPPLY CO.

Cordage ⌘ Raingear ⌘ Knives
Marine Hardware
Gloves ⌘ Safety

Ph: 206-285-5010 Since 1948
800-426-2783 Fax: 206-285-7925
seamar@seamar.com
www.b2b.seamar.com

Aquamesh[®]
by Riverdale

The World's Toughest
Aquaculture and Marine Wire
Since 1980

RIVERDALE

1.800.762.6374
info@riverdale.com
www.riverdale.com

MADE IN THE USA
WITH PROUD

FOR SALE!

Rooney single head seaming machine with vacuum chamber: \$4200.00

Rooney single head seaming machine, no vacuum: \$3500.00

Contact Nick Jambor
Ekone Oyster Co.
360-875-5494



COMMENCEMENT BAY
CORRUGATED

*Seapro
Systems*

**SEATTLE-TACOMA
Box
COMPANY**

SINCE 1889

Contact: Jake Nist
23400 71st Pl. South Kent WA 98032
(253) 854-9700 jakenist@seattlebox.com

Family Owned for 6 Generations



**YOUR PARTNER IN A
CHANGING WORLD**

To learn more, visit PentairAES.com



AQUATIC ECO-SYSTEMS™

NEW AND IMPROVED!

Shellfish Diet®
AN INSTANT ALGAE® PRODUCT



Algae When You Need It. A nutritionally optimized blend of the four essential microalgae with cell size range of 4-12 micron. This staple feed ensures excellent growth & survival rates for first feeding larvae through broodstock.

For more information, visit:
bit.ly/shellfishdiet

www.reed-mariculture.com



Reed Mariculture
ENSURING HATCHERY SUCCESS

WA Coast Razor Clam Opener Scheduled

By Mark Yuasa

Source: (e) Seattle Times, Dec. 11, 2015

Coastal razor clam diggers can start making plans to head to Copalis Beach WA on Dec. 24-26 – since a closure due to marine toxins since last spring. “We got an early Christmas present in the form of razor clams to open Copalis,” said Dan Ayres, the head WA Fish and Wildlife coastal shellfish manager. “We got two clean test samples, and will have one more scheduled right before it opens. If that comes back good then we will give the official green light.”

Copalis Beach covers an area from the Grays Harbor north jetty to the Copalis River. Ayres says these three days are the only good low tides this month, but plans to open it again after the New Year. “We will continue to test the other (three) coastal beaches where marine toxin levels are also coming down.”

“The toxin level at Long Beach was at 25 parts per million – the action level is 20 ppm,” Ayres said. “At Twin Harbors it was up a little higher, but dropping too. There is a chance the levels could bounce up at any moment, but given what I saw at Copalis was encouraging.”

WA Fish and Wildlife alerted the public in early May after health test samples of coastal razor clams showed rising levels of domoic acid – a natural marine toxin



produced by certain types of marine algae – that can be harmful or even fatal if consumed in sufficient quantities.

Since 1991, when the toxin was first detected on the Pacific coast, outbreaks of domoic acid have prompted the cancellation of three entire razor clam seasons in Washington — the last one in 2002-03.

However, razor clam diggers have enjoyed back-to-back excellent seasons in 2013-14 and 2014-15 that ranks up there as some of the best seen in more than three decades, and summer assessments show clam populations remain in good shape.

The small coastal communities rely on razor clam seasons during the fall, winter and spring to help boost their economy. Based on a recent economic multiplier, the razor clam seasons generate around \$12.4 million.

More information will be posted soon on the state fisheries website at <http://wdfw.wa.gov/fishing/shellfish/razorclams/>.

Seaproducts, Inc.



3011 S Chandler St,
Tacoma, WA 98409

Brad Nelson
brad@seaproducts.com

Your “One-Stop-Shop”

*Aqua-Stacks, Harvesting Baskets,
Marker Buoys, Bungee Cord, Tools,
Clips and much more!*



AQUA-PACIFIC
WIRE MESH & SUPPLY
LTD.

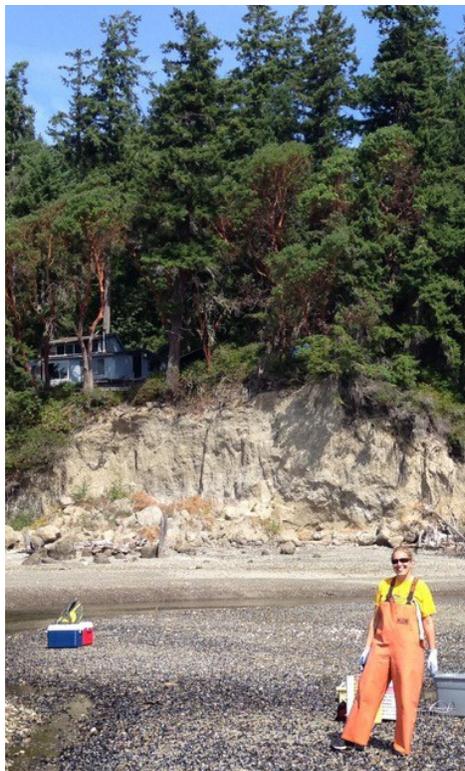
TOLL FREE: 1-877-751-3772
www.aquapacificwire.com

Independent Tideland Surveys

By Andy Suhrbier and
Mary Middleton
Pacific Shellfish Institute

Pacific Shellfish Institute (PSI) staff conduct clam and oyster surveys on private and public tidelands for a wide variety of clients. The independent surveys provide efficient, low-cost assessment of shellfish populations for aquaculture planning and determining harvest allocation. Recent clients include private landowners, county agencies, non-profits and individual shellfish growers. PSI staff enjoy working with tribal shellfish biologists and generally getting out and exploring new beaches-- under daylight or moonlight.

For more information contact
Andy Suhrbier, Senior Biologist:
suhrbier@pacshell.org or 360-754-2741



SEAPA
Growing with Innovation

- Packs flat, easy to assemble
- Suits subtidal & intertidal
- Securely holds stock
- Reduce handling time
- Available in Small, Large, XL
- Various mesh sizes

P: +61 8 8350 6611 - F: +61 8 8357 4722
E: seapa@seapa.com.au - www.seapa.com.au

Walk the Hill February 1-5, 2016

You are invited to join PCSGA members in Washington DC during the week of February 1, 2016. Attendees spend the week meeting 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 Enrichment and Development Fund.

Your Molding Solutions

- Plastic & Glass Jars • Plastic Tubs
- Plastic Pails • Metal Cans • Closures

Phone: 253.872.4994
Fax: 253.872.5184

7817 S 210th St Suite B-101
Kent, WA 98032

www.aaronpackaging.com

AARON
PACKAGING INC

WASHINGTON FARM BUREAU
Healthcare

Move Toward Better Healthcare

Group Healthcare for two or more employees

Contact your insurance agent
or call 1-800-681-7177

Serving the Seafood & Shellfish Industry Since 1972

INCREASING YOUR PRODUCTIVITY

DACO
MATERIAL HANDLING & PACKAGING SOLUTIONS

877-433-7998
www.DACOCorp.com

**Reusable Trays, Cages & Pails
Remco Shovels & Rakes
and much more...**

CONFLUENCE
ENVIRONMENTAL COMPANY

146 N Canal St
Suite 111
Seattle, WA 98103

206-397-3741
info@confenv.com
www.confenv.com

Howe Rapid Freeze Ice Flaker is Your Answer to Keeping Oysters Cool from Harvest to Retail

- Providing Industry solutions since 1912
- Models from 1,000 - 40,000 pounds per day
- Units designed for freshwater, seawater, land based and shipboard
- Howe ice cools faster, and outlasts ice from commercial ice machines

Contact Howe today.



1650 N. Elston Ave
Chicago, IL 60642
T. 773.235.0200



howeinfo@howecorp.com
www.howecorp.com



CUSTOM BOATS - MARINE FABRICATION

Coming in early 2014:
PACIFIC SHELLFISH TECHNOLOGIES
SHELLFISH EQUIPMENT INCLUDING:
•FLUPSY SYSTEMS •SEED SORTERS
•GRADERS •TUMBLERS
•FEED CONVEYORS •RACKS

613 W 13TH ST. PORT ANGELES, WA 98362
(360) 461-4825 • www.croziercraft.com



We've got the gear you need!
MARINE SUPPLIES
800-426-8860
www.lfsinc.com

Shellfish Netting

We've got you covered.

- Shellfish Farm Nets
- Geoduck Nets
- Predator Nets
- Custom Nets



CHRISTENSEN NET WORKS

1-800-459-2147 www.cnwnetting.com

Stakeholders Recognize Value of Shellfish Industry

By Bobbi Hudson
Pacific Shellfish Institute

Nearly 75% of shellfish industry stakeholders rated the importance of shellfish aquaculture as “very important” or “extremely important” for creating and maintaining jobs.

Assessing the public perception of shellfish aquaculture was one of the key goals of this NOAA-funded research to Pacific Shellfish Institute (PSI) and partners, including Washington State University (WSU) - Social and Economic Sciences Research Center. With help from a broad group of partners, WSU and PSI surveyed shellfish stakeholders in ten counties, plus various state government agencies in California, Oregon and Washington. The majority of the respondents were from government agencies (62%) and nonprofit organizations (20%), followed by commercial businesses (5%) and educational institutions (4%).

A majority of respondents indicated they had “some” or “a great deal” of involvement in saltwater tideland policy issues and commercial activities. Results from an earlier residential survey revealed that many respondents in the same ten counties (38%) didn’t know what impact shellfish aquaculture had on the environment. In comparison, stakeholders overwhelmingly rated the shellfish industry’s environmental stewardship as “good” (54%) or “excellent” (21%).

Also noteworthy was the frequency with which jobs and water quality were included in written stakeholder responses about the probable positive impact of shellfish aquaculture expansion. This work is funded through Washington Sea Grant, pursuant to NOAA award #NA14OAR4170078.

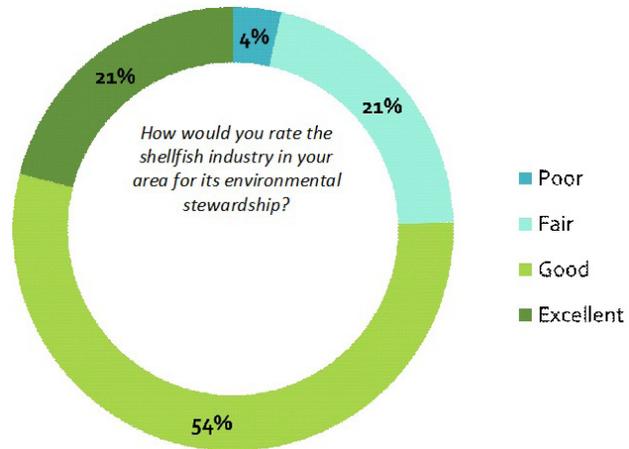


Figure: Stakeholder responses to PSI’s perceptions survey.

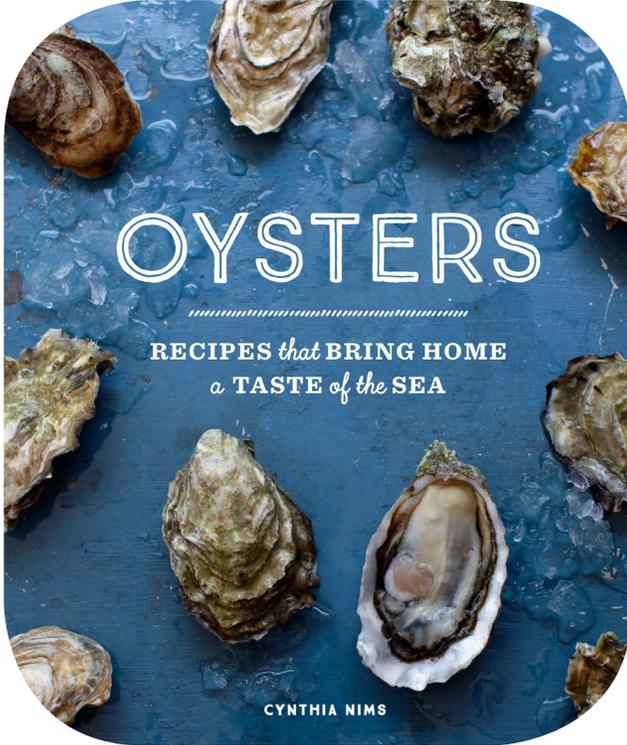
SE Alaska Farm for Sale

Located on Prince of Wales Island in Sea Otter Sound. Permitted & ready to move in (limited gear on site). Site ideally offers protected south facing exposure, USFS upland buildings, and little neck clam beaches. Setting is very remote with trail leading to old logging road system & good trout fishing in lake about a 30 min walk. Summer fishing lodge is closest neighbor, 3 miles away. Naukati is the closest town, 12 water miles.

Please contact Gary Ausec, harmonyseafood@yahoo.com

Oysters: Recipes That Bring Home the Taste of the Sea

Briny. Meroir. Liquor. This is the language of oyster aficionados from across the globe. From creamy Pacifics to sharp European Flats, *Oysters* is a love story of the world's favorite bivalve. Alongside decadent recipes such as Hangtown Hash with Fried Eggs and Half-Shell Oysters with Kimchi-Cucumber Relish, Cynthia Nims tells the story of oysters, the dedicated farmers who care for them, and how to best celebrate their flavor through tips, tricks, and tools for pairing, shucking and much more.



Cynthia Nims is a lifelong Northwesterner who reveled in growing up surrounded by great food – both in her mother's kitchen and exploring the region with her family – whether eating grilled oysters on San Juan Island beach or huckleberry pancakes while backpacking in the Olympic Mountains.

Oysters also features stunning photography of the landscapes oysters are grown and harvested in and speaks to their natural and cultural history along the West Coast.

FIBERGLASS MARINE PRODUCTS
SHELTON, WA (360) 426-9757

Custom
Fiberglass fabrication and Repair

Richard (Bill) W. Knannlein

393 SE Dahman Rd Cell: (360) 790-5284
Shelton, WA 98584 Business: (360) 426-9757
email: rework@aol.com www.fiberglassmarine.com

SORENSEN
TRANSPORT CO.
INC.

Refrigerated Trucking
632 N.W. California St.
P.O. Box 311
Chehalis, Wa 98532
1-800-332-3213
www.sorensontransport.com

OLYMPIA SUPPLY CO.
HARDWARE
Since 1906
Serving The Community For Over 100 Years

625 Columbia Street SW
Olympia, WA 98501
(360) 357-6659
www.olympiatruevalue.com
Local Hardware Provider for PCSGA
Weekdays 7 to 6 Saturday 8 to 5
Sunday 9 to 5
True Value.
START RIGHT. START HERE.™



On behalf of PCSGA, we wish each of our valued members and their families a joyous and happy holiday season and a prosperous New Year!

We thank each and every one of you for supporting PCSGA.

May 2016 be a wonderful year and find each of you in good health and good spirits.



OYSTER FARMING EQUIPMENT
Professional Grade
SPRING ORDERS ARE COMING IN NOW

Hoopers Island
Oyster Aquaculture Co.
www.hioac.com

CH₂O
INCORPORATED

Water Treatment Specialists
1-800-562-6184
www.ch2o.com

Clean, Hard Seed from Alaska

Pacific oyster from \$7.50/1000
Geoduck @ 5¢/mm shell length
All prices FOB Ketchikan Airport
rzebal@gmail.com
907-225-7900 (w); 520-288-3036 (c)

OceansAlaska
"Serving small farmers and flupsy operators"

PCSGA



PACIFIC COAST SHELLFISH GROWERS ASSOCIATION

120 State Avenue NE #142
Olympia WA 98501

360.754.2744

pcsga@pcsga.org

www.pcsgea.org



share with us
on facebook

2016

January

5-6: PCSGA Board Meeting LIVE

15: WA Shellfish Initiative Phase II Rollout, Olympia WA

15: Ecosystem Photo Contest Submission Due

19-21: Global Seafood Market Conference, Miami FL

27: WA Legislative Reception for PCSGA members, Olympia WA

February

1-5: Walk the Hill, Washington DC

1-3: SeaWeb Seafood Summit, St. Julian's, Malta

15: Ecosystem Photo Contest Submission Due

16: PCSGA Board Meeting via Conference Call

22-26: National Shellfish Association (NSA) Annual Meeting & World Aquaculture Society, Las Vegas NV

25-28: Newport Seafood and Wine Festival, Newport OR

March

6-8: Seafood Expo/Seafood Processing North America, Boston MA

7-8: Sea Grants 23rd Annual Shellfish Growers Conference, Union WA

March cont'd

12-13: Penn Cove MusselFest, Coupeville WA

15: Ecosystem Photo Contest Submission Due

15: Oceans Day, Sacramento CA

15: PCSGA Board Meeting via Conference Call

17: PCSGA Spring Beach Cleanup! South Sound, WA

April

4-8: Pac Rim Conference, Scottsdale AZ

15: Ecosystem Photo Contest Submission Due

19: PCSGA Board Meeting via Conference Call

May

1: SLURP, Fish Tale Brewing Co. PCSGA Fundraiser, Olympia WA

15: Ecosystem Photo Contest Submission Due

17-18: PCSGA Board Meeting LIVE