

PCSGA



PACIFIC COAST SHELLFISH GROWERS ASSOCIATION

LONGLINES

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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.

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

What the Tide Brought In

Notes from the Director



Board Members pick up yellow longline rope at Washaway Beach, WA as part of the May Board Meeting agenda.

I'm constantly reminded that I truly do have the best job! Spring and early summer has allowed me to represent you all in a bunch of great places and, along the way, my travel reminded me of a couple important lessons.

May brought me to Willapa Bay for a PCSGA Board Meeting where we got to experience issues the region is having with burrowing shrimp. The community is rallying behind oyster growers and with good reason; burrowing shrimp infestation is not just a "Willapa issue" and it's not just a shellfish grower issue. It is a situation where the ecosystem is out of balance and that has implications for the entire community. I'm fond of the Willapa Bay region

for many reasons. Passion runs deep. Citizens of this area are rooted in their community and constantly work to protect their history and current way of life. Visits to Willapa help keep me grounded and remind me of the values of community, hard work and perseverance.

Immediately after the Board Meeting, I jumped on a plane and flew east to attend the Billion Oyster Party in Brooklyn, New York. The event is a fundraiser for the Billion Oyster Project, which actively works to restore New York Harbor's oyster populations. The west coast was well represented at this oyster party (see article on page 12). I couldn't help but eavesdrop on attendees' interactions with our west coast growers. Compliments abound! What also struck me about this party was how similar the event is to PCSGA's SLURP (see page 7). Things that we worry about at SLURP – such as a malfunctioning sound system and managing garbage – were obviously present at this party too. My quick time in Brooklyn reminded me that no matter how big and complicated the problem seems, it's likely that someone else is also struggling with a similar problem.

A quick turn around and then was off to not-so-sunny Myrtle Beach SC for an Interstate Shellfish Sanitation Conference (ISSC) Board Meeting. Keep in mind that participating in ISSC usually means disagreeing with others, exercising an abundance of patience, and resisting the constant urge to act-out due to increasingly levels of frustration. There were some uncomfortable conversations in Myrtle Beach and it was clear PCSGA was short on friends. Near the end of the meeting, a regulator from another region asked if PCSGA would be willing to work with him on a joint-proposal to change language in the National Shellfish Sanitation Program. This wonderful offer, from someone who was adamantly disagreeing with me moments earlier, reminded me that sometimes people who seem to be adversarial, may actually see value in partnering and working together.

July has me off to DC for a Congressional Briefing. Can't wait to see what's in store for me then! If you find a job you love, you'll never actually have to work. I have that, and along the way I'm reminded of some important virtues to take with me. Thanks PCSGA!

Be Well,

Margaret P. Barrette

Pearls from the Vice-Prez

In this episode of As The Oyster Turns, I want to focus a little on news and developments down here in the middle state with the Oregon shellfish industry. Though not as large of an industry as our neighbors, we have held on and continue to do a little growing.

One major accomplishment in the last year was our successful completion of the Oregon Shellfish Initiative. Myself and eight other members served on a Task Force appointed by Oregon Governor Kate Brown. It was composed of shellfish growers, port managers, agency staff, and educators as well as Senator Betsy Johnson and Representative Caddy McKeown. I felt it was a very well rounded group and we were able to put together a fairly robust list of recommendations. In fact, as I sit and write this, two bills have currently passed the Committee part of the process and will now enter the Ways and Means gauntlet.

Our primary push is to get the funding for Whiskey Creek Hatchery research on ocean acidification and hypoxia, and the OSU Molluscan Broodstock Program. Both programs ranked as immediate and high priority items. We also recommended and are actively engaged in designating Oregon Department of Agriculture as the lead agency for Oregon's shellfish industry in regards to regulations and permitting. Additionally, we've moved some funds left over from a pilot program in Tillamook Bay on water quality to other estuaries in hope of opening more farm areas. We keep our fingers crossed that in this difficult budget scenario, our neighbor states will support these programs we identified as vital to not only Oregon, but for the entire west coast industry.

On the farm side of things, it has been a rough winter and tough spring for Oregon. An extra wet winter caused an abnormal amount of lengthy closures to our growing areas, many of which are located in small estuaries easily affected by run off and river flows. The tide has finally switched and the oysters are perking up with the appearance of the sun in the sky and food in the water. Now, we buckle down and do our best to get caught up, ground cleared, and replanted before the tides run out and we enter into the darkness of winter again.

Svein Wiese-Hansen
PCSGA Vice-President
Shellfish Business Manager at Pacific Seafood, Tillamook OR



PCSGA May Board Meeting involved understanding and experiencing oyster bed devastation by burrowing shrimp in North Tokeland, Willapa Bay WA.

Ecosystem Services Photo Contest Winners!



APRIL: Bill Dewey captures a variety of macroalgae growing on the PVC nursery tubes and net tops on the Taylor Shellfish Farms -- Fisk Bar Geoduck Farm in Samish Bay, WA. The photo shows eelgrass starting to fill back in around the tubes.



MAY: Brian Kingzett shows Short Billed Dowitchers feeding in a complex of eelgrass and oysters at Goose Point Oysters in Willapa Bay, WA. This complex of oysters and eelgrass produces biofilms and habitat for numerous small prey items for foraging shorebirds.



JUNE: Dillon McEdwards found this large Stellar Sea Lion hauled out on a mussel raft in Quilcene Bay, WA. Shellfish rafts play an accessory role as a safe haul out site for marine mammals, one which is away from beach disturbances and provides quick access to the water for feeding. Rafts also provide quick escape for sea lions and seals when orcas are present.

Nisbet Oyster Co. and Craft3 Announce Completion of Groundbreaking Solar Installation at Kea'au Hatchery

Brian Kingzett, Nisbet Oyster Co.
Provan Crump, Hawaiian Shellfish
Kim Keahiolalo, ProVision Solar
Carl Seip, Craft3

On June 6th, Nisbet Oyster Co., producer of Goose Point Oysters, announced the installation of solar panels at its Hawaii-based oyster hatchery, Hawaiian Shellfish LLC, – making it the first shellfish hatchery in Hawaii to generate this level of production from solar energy alone. The panels will produce 100,000 kWh annually, equivalent to the amount required to power nine homes for a year.

Since 2012, Nisbet Oyster Co. has used the 20,000-square-foot Hawaiian Shellfish hatchery to provide oyster larvae and juveniles to grow as Goose Point Oysters at their farm sites on Willapa Bay, Washington, as well as by farmers in WA, CA and AK. This Hawaii-based hatchery is a response to increasing ocean acidification in the Pacific Northwest, which has made it increasingly difficult to raise larvae on the mainland.

The new solar panels will generate 75 percent of the hatchery's energy, eliminating 170,000 pounds of CO2 each year and helping produce the energy required to pump water from a nearby saltwater well into the hatchery's larvae tanks.

"We congratulate Dave Nisbet and his team for seeing the solution in Paradise Park and for going the extra

"As oyster farmers in the Pacific Northwest with farming beds that have been in production for more than a century, we are committed to sustainability," said David Nisbet, Nisbet Oyster Co., CEO. "Hawaiian Shellfish has allowed us to stabilize our oyster seed supply. We are excited to reduce the environmental footprint of this facility."



Hawaiian Shellfish, a subsidiary owned by Nisbet Oyster Co., Willapa Bay WA will now produce 75% of its own energy. (Photo Credit: ProVision Solar, 2017)

step to not only save money but to also reduce their own carbon emissions," said Kim Keahiolalo of ProVision Solar, Inc, which installed the panels.

Most of the \$875,000 project was financed by Craft3, an Oregon- and Washington-based nonprofit lender that is a long-time financial partner of Dave and Nisbet Oyster Co. The project also received a grant from the U.S. Department of Agriculture Rural Energy for America Program (REAP), which helps deploy renewable energy for small businesses and agriculture producers in rural areas.

Hawaiian Shellfish will benefit from federal tax credits which allow for 30 percent of the system cost to be credited back to its federal income tax return. Another 35 percent of the total project cost can be deducted from the Hawaiian Shellfish, LLC Hawaii state tax return.

"Craft3 continues to be impressed with Dave's ability to find innovative ways to solve industry problems," said Craft3 President and CEO Adam Zimmerman. "We are proud to finance Dave's vision to save money for Hawaiian Shellfish while reducing environmental impacts."



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Hog Island Oyster Co. to Purchase Historic Tony's Seafood Restaurant in Marshall

Tara Duggan

Adopted from San Francisco Chronicle -- May 30, 2017

Hog Island Oyster Co. is taking over Tony's Seafood Restaurant, one of the handful of restaurants in the small town of Marshall, CA, just over a mile from the oyster farm's picturesque headquarters on Tomales Bay.

When the new regime reopens Tony's sometime this summer, the waterfront restaurant's 69-year-old name, concept and old-time look will mostly stay the same, said John Finger, CEO of Hog Island. Finger said that rather than rebranding it as one of Hog Island's existing oyster restaurants in San Francisco and Napa, keeping it as Tony's was a no-brainer.

"My son's been going there since he could walk," said Finger, who has lived and worked in the area for close to 40 years. "We'll do our version of what that place has been, and pay some homage to what they've done."

Opened in 1948, Tony's Seafood Restaurant has been closed since January, when owners Anton and John Konatich retired and approached Hog Island to purchase it, Finger said. The brothers are grandsons of founder Anton (Tony) Konatich, a Croatian immigrant who started the restaurant with his wife, Mary, son, Felix, and daughter-in-law, Anna, originally as a way to sell their own seafood. The Konatich brothers still fish for rock crab and halibut in the bay and plan to continue doing so.

Finger said Hog Island will buy seafood from them and stick to a seasonal menu, but will keep many Tony's staples like fish and chips, and burgers. They will also add a raw oyster bar. Previously, Tony's focused more on barbecue oysters, a dish some say was invented there, though nearby



John Finger on Highway 1, in front of newly acquired Tony's Seafood.

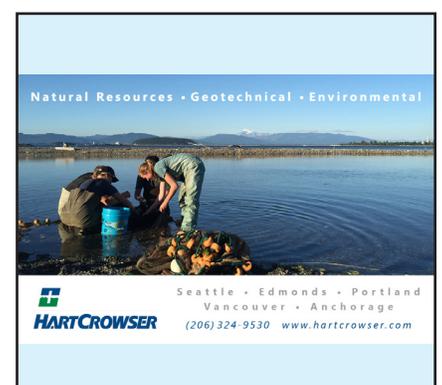
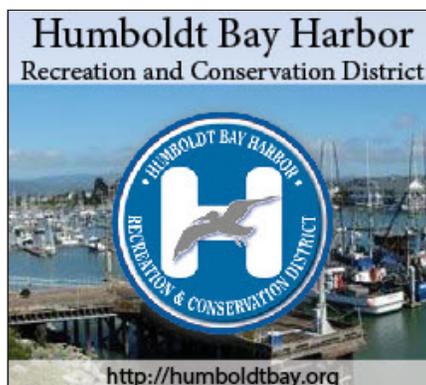
Nick's Cove gets similar credit. (Finger would not wade into the controversies of the BBQ-oyster origin story, though he pointed out that both restaurants were founded by Croatian fishing families.)

Finger said they'll clean up the restaurant a bit and undertake a bigger remodel in the winter. Another reason to keep the restaurant's identity mostly intact is to differentiate it from Hog Island's nearby oyster shack and picnic area, which draw overflow crowds, and give customers another option if they get turned away on busy weekends, he added.

Hog Island, which leases 160 acres in Tomales Bay to grow shellfish, is opening an oyster hatchery in Humboldt Bay, where it already operates a nursery, so it can breed its own oysters and sell seed to other shellfish farmers.

The company also recently purchased a 250-acre ranch across Highway 1 from the oyster farm. In addition to wanting to gain more space for its oyster operation, the idea is to grow row crops and raise livestock. Hog Island's Co-founder, Terry Sawyer, is particularly interested in learning how to improve farm soil for carbon sequestration.

"We're getting into terrestrial farming as well," said Finger, who said the farm will be a way to demonstrate how land use can affect the bay's ecosystem.



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An Apology and Promise to Willapa Bay

Stuart Thomas, MSc
Broodstock Manager
Taylor Shellfish Farms

I spend my work week rearing oysters in one of the most stunning and productive, yet unknown bays in America: Willapa Bay, WA. This multi river estuary must be seen to be truly appreciated. Summer is here, and the intensity of bio-productivity is in full effect above and below these special waters. Each day, the blue-green lifeblood breathes in and out of the aquatic veins that we, and all the wildlife, depend on and share.

Watching the development and changes of our environment throughout the seasons is not only key to our process in aquaculture, but one of the greatest shows on earth. As each day passes, and conditions change a little or a lot, productivity ramps up to astounding levels.

The number and abundance of species that Willapa Bay supports is literally awesome, especially given the fast developing, human dominated world around us. The emotions this

setting stirs in me are inspiration and fear. Whether we like it or not, humans have an impact. While some of these impacts are out of our immediate control, others can be influenced by us with the health of this complex ecosystem in mind.

So, I'd like to offer up an apology and a promise to the great Willapa and its residents, wild and human alike. I'm sorry for every zip-tie, or piece of trash I've accidentally dropped; every drop of oil or gas that may have splashed unseen; and every fish or crab that I didn't scoot back off the deck into the waters. I vow to keep picking up and try harder to preserve this bay in all its wild glory.



Sunrise on Willapa Bay.



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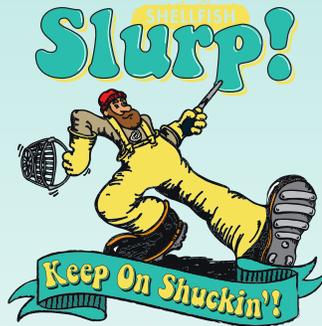
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Dorcas and Jerry Yamashita enjoy wining and dining at their Muck-a-Muck VIP table.

Thank you to PCSGA members who donated shellfish, time, and resources to this event, ensuring its success year after year!

PCSGA's 19th Annual Shellfish Lovers Ultimate Rejuvenation Party is a PCSGA-hosted community event to raise money for local habitat and environmental restoration efforts.



Dave Platt (middle) from the Mail Box of Olympia placed gold in the "Shuck, Slurp, & Slam" contest, followed by Congressman Denny Heck (left) who held silver, with the live auction bidder adorned in bronze!

Direct from Alaska: Chris Oliver Joins NOAA Fisheries

NOAA/ John Ewald: June 20, 2017

Secretary of Commerce Wilbur Ross, with concurrence from the White House, selected Chris Oliver as assistant administrator for NOAA Fisheries. Oliver assumed his new position mid-June.

As assistant administrator, Oliver will oversee the federal programs responsible for recreational and commercial fisheries that contribute more than \$200 billion to the nation's economy and support nearly two million jobs. In addition to managing productive and sustainable domestic fisheries, including some aspects of marine aquaculture, the agency works to recover and conserve protected resources such as whales, sea turtles, and corals.

"Oliver's background and expertise will be an asset at NOAA Fisheries as they work to reduce our nation's \$11 billion seafood trade deficit," said Ross. NOAA Fisheries has offices in 15 states and U.S. territories, including five regional offices, six science centers, and 24 labs and fish stations.

For the past 27 years, Oliver worked at the North Pacific Fishery Management Council-- first as fisheries biologist, later as deputy director, and finally as executive director

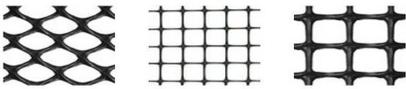
for 16 years. Through his long-time participation in the Council Coordination Committee and various international fishery management organizations, Oliver gained extensive knowledge of national and international fisheries issues. A Texan native, Oliver also worked on Gulf of Mexico shrimp fishery management issues prior to moving to Alaska in 1990.

"Chris is a fisherman himself and has rich experience in fisheries leadership positions around the country and internationally," said Ben Friedman, acting NOAA administrator. "He's a natural fit for this position and we look forward to working with him."

"I'm honored to take the helm at an agency that focuses on the scientific underpinning and management mission of our nation's thriving fisheries," said Oliver. "I intend to focus many of our resources on that core science and management mission, and seek opportunities for efficiencies in our fisheries regulatory process. We will continue to make long-term sustainability the top priority, while looking for ways to maximize fishing opportunities for the benefit of recreational and commercial fishermen, processors, coastal communities, and the economies which depend upon them."

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Citizens Aim to Turn the Tide on Climate Change

Charlie Stephens
 Kamilche Sea Farms, Shelton WA
 kamilchesf@earthlink.net

Shellfish growers know firsthand that climate change will be a major disrupter of our operations. In fact, we've already seen the first of these impacts. Weather patterns are changing in subtle and not-so-subtle ways, natural sets of shellfish and other invertebrates are becoming less predictable, and hatcheries struggle with alterations in water chemistry brought about by increasing ocean acidification. We are all working to keep ahead of the shifts witnessed so far, while bracing for what's to come.

On the positive side, there are many efforts, here in our country and across the globe, in which citizens, businesses and governments are rolling up their sleeves to tackle the challenge. One such initiative is the Citizens Climate Lobby (CCL), a national, bipartisan organization of grass-roots folks with chapters in over 400 communities in the US. In a nutshell, we are lobbying Congress to enact a straightforward, market-based approach that provides strong

incentives for companies and citizens to substantially reduce carbon emissions. It is called carbon fee-and-dividend.

The main driver of a changing climate is increasing levels of carbon dioxide in the atmosphere. Carbon-emitting fuels that we humans have relied upon for so long are the underlying cause of most of this increased carbon dioxide. Most experts agree that we need to quickly and significantly reduce our fossil fuel use in order to stave off the worst effects of a changing climate. Our economy, environment, and public health are all at stake.

The carbon fee and dividend idea attaches a steadily increasing price to the production and use of fossil fuels. On the "dividend" side, that revenue is returned in full to families and individuals. Residents of Alaska are familiar with this idea, in the form of the Alaska Permanent Fund, funded by oil extraction revenues every year, providing state residents with an annual cash dividend. Under carbon fee-and-dividend, every US family

Continued on page 9

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Continued from page 8

would receive a monthly dividend that would start small and rise over time.

The dividend is funded by a fee on carbon-based fossil fuels (coal, oil and natural gas) of \$15 per metric ton of carbon dioxide emitted— that’s equivalent to about 15 cents per gallon of gasoline at the pump. The fee increases by \$10 per ton annually. The approach would reduce carbon emissions by an estimated 50 percent within 20 years. An independent study showed that this approach will create millions of new jobs and save thousands of lives due to a cleaner atmosphere.

For generations our economic system has not fully recognized the actual cost of fossil fuel use, letting taxpayers and governments pick up those extra costs in the form of a degraded environment, increased health costs and, now, a changing climate. The goal of putting a price on carbon pollution is to spur the development and use of clean energy alternatives and accelerate the shift to less carbon-intensive sources of energy, fuels, and consumer products.

In part due to CCL’s lobbying efforts, several members of Congress have formed the bipartisan “Climate

Solutions Caucus,” with 19 Republican and 19 Democratic members, and more likely to join soon. While there are still significant differences between legislators on how best to tackle the climate crisis, it is encouraging that these 38 have committed themselves to funding “economically viable options to reduce climate risk.” Members of CCL are laser-focused on Congress passing strong climate legislation. We are urging members of Congress to join the Climate Solutions Caucus, and are educating them about carbon fee-and-dividend.

There are now chapters of CCL in many West Coast communities, including Anchorage and Sitka, AK; Olympia, Whidbey Island and Jefferson County, WA; Corvallis and Portland, OR; Arcata/Eureka, and Santa Barbara, CA; and Hilo and Honolulu, HI. If you would like more information or want to join our effort please contact me directly or check out CCL’s information-packed website, CitizensClimateLobby.org.

As Dr. James Hansen, climate scientist and former head of the NASA Goddard Institute, has said, “If you want to join the fight to save the planet, to save creation for your grandchildren, there is no more effective step you could take than becoming an active member of Citizens Climate Lobby.”



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The Inuit of Arctic Canada take huge risks to gather mussels in winter. During extreme low tides, they climb beneath the shifting sea ice. Locals say it is getting harder to find places safe enough to venture beneath the ice, which freezes later and melts earlier than it did even a few decades ago. (Photo Credit: BBC News)



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House Advances Legislation to Help Grow Alaska's Mariculture Industry

House Bill 76 and 128 Update Existing Law to Responsibly Realize Alaska's Mariculture Potential

Adopted from Alaska Business
May 1, 2017

In Juneau, the Alaska House of Representatives passed two bills to expand existing frameworks to better manage Alaska's fledgling mariculture industry. House Bill (HB) 76 amends the Alaska Mariculture Revolving Loan Fund to include eligibility for shellfish hatcheries. HB 128 allows non-profits to pursue enhancement and restoration projects with oversight by the Alaska Department of Fish and Game. Both bills were sponsored by Representative Dan Ortiz (I-Ketchikan).

Alaska's seafood industry is the single largest private employer in the State of Alaska; commercial fisheries employ over 30,000 independent entrepreneurs and already have a monetary value of \$6 billion. These bills would help increase and diversify Alaska's fishery portfolio to help realize the \$1 billion potential of commercial shellfish production.

"I hope to support the continued growth of local industry, and help Alaska remain competitive with China, Russia, and Canada, all of whom have invested significant resources in mariculture infrastructure," said Rep. Ortiz. "We can do this by ensuring Alaskan shellfish and marine plant farmers



Greg Bates of Alaska Shellfish harvests oysters from pristine AK waters.

have access to capital to jump-start the year-round, in-state seed supply they need."

By expanding the purview of an existing revolving loan fund, HB 76 provides the financial infrastructure to develop a stable supply of seed for resident aquatic plants and other shellfish at no additional cost to Alaskans. Today, Alaska shellfish farms do not have a regular, in-state source of seed for aquatic plants and other shellfish. HB 128 allows qualified non-profits to pursue enhancement and/or restoration projects involving shellfish species, including red and blue king crab, sea cucumber, abalone, geoduck and razor clams.

"Alaskans have been harvesting shellfish for centuries, but the commercial potential of these fisheries far exceeds current levels," said Rep. Ortiz. "While seeking to capitalize on the obvious opportunity presented by Alaska mariculture, it is crucial we realize these opportunities in a responsible manner that protects our existing world-class fisheries. With that in mind, HB 128 creates a framework for the Alaska Department of Fish and Game to permit and manage these projects and sets out stringent safety standards to ensure sustainability and health of existing natural stocks."

Both bills received broad support – from fishermen and women, constituents, community economic development organizations, and the Governor's Mariculture Task Force.

House Bill 76 passed the Alaska House of Representatives May 1st by a vote of 26-14. House Bill 125 passed the House by a vote of 37-2. Both bills will now be sent to the Alaska State Senate for consideration.

For more information, contact Alaska House Majority Coalition Deputy Press Secretary Drew Cason at (907) 465-6791.



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Franz Leads Washington DNR in Support of Shellfish and Rural Communities

Margaret P. Barrette
Executive Director, PCSGA

On June 6th, members of PCSGA Executive Committee met with Washington State’s Commissioner of Public Lands Hilary Franz, who leads the Washington State Department of Natural Resources (DNR). As the manager of state lands, DNR has influence in many land-use decisions, economic development opportunities within rural communities as well as environmental protection and conservation. Shellfish farmers intersect with the DNR in a couple of ways – through agency-led research and monitoring efforts and through leasing of state-owned aquatic lands. Here is a bit of what was discussed at the meeting.

PCSGA, DNR, and five mussel growers just finished negotiating rent for lease renewals which have been in hold-over status for many years. Previous lease rates were in many ways based on the “quality” of the land manager. Some land managers were able to strike “deals” while others, not so much. Going into the negotiation, mussel growers clearly requested a transparent and fair rate. One which would neither penalize smaller growers and new entrants nor be based on the quality of the land manager.

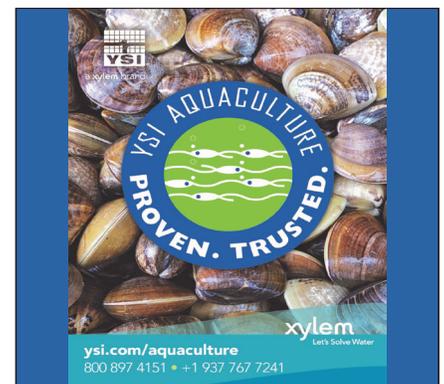
After months of discussion, a new rate, which includes a base rate per acre as well as a “royalty” for production over a certain amount, was agreed upon. The agency will soon be looking at other shellfish leases and PCSGA will actively work with DNR, encouraging them to apply knowledge gained from the mussel lease process. As in that process, it helped tremendously to have growers engaged. If you’re interested in taking an active role in negotiating lease rates with DNR, please contact the office.

This summer PCSGA hopes to finalize our position on the continuance of a Habitat Conservation Plan (HCP) for

shellfish on DNR managed land. Before Commissioner Franz took office, the HCP had been paired down to only shellfish. Also since that time, a Programmatic Biological Assessment (PBA) was completed on shellfish activities for the Nationwide Permit (NWP) 48. The PCSGA Government Relations Workgroup will consider how these actions impact the value of an HCP before this year’s Annual General Meeting in September at the Annual Shellfish Conference and Tradeshow.

Commissioner Franz is very interested in sustainable development opportunities within WA State. As such, she is leading the Rural Communities Partnership Initiative as a way to better connect communities with DNR assets and expertise. This effort goes beyond how DNR can support communities and calls upon local organizations and businesses, county leadership, and chambers of commerce to be creative on ways to stimulate and sustain social, environmental, and economic stewardship. Shellfish counties are strongly urged to consider involvement in this unique partnership opportunity. For more information please visit www.dnr.wa.gov/rcpi.

PCSGA leadership offered Commissioner Franz some ideas on how the agency could better support shellfish, including being an active participant in support of farm permits and helping to ensure that shellfish aquaculture is a preferred use in local Shoreline Master Programs. PCSGA is setting up quarterly meetings with the Commissioner and we will use that time to build solid channels of communication and strengthen the role of shellfish, not just on state lands but throughout the region. If you have something you’d like to bring to DNR’s attention, please let PCSGA know!



Tribal Shellfish Debuts at New York Party

Tony Forsman
Suquamish Seafood Enterprises

On May 18th, Suquamish Seafood Board members Luther (Jay) Mills and Josh Bagley, along with Suquamish Seafood Enterprises Marketing Manager Andrew George, and Assistant Plant Manager Shellene Kurtz traveled to Brooklyn, New York to participate in the 4th annual Billion Oyster Party.

The party is hosted by the New York Harbor Foundation, a group undertaking the Billion Oyster Project to restore oysters in New York Harbor, as well as educate students about oysters and oyster farming. Proceeds from the party support the project's restoration and education efforts.

We traveled from the West Coast to the party with 50 dozen Suquamish grown "Chico" oysters to feature at the event. Jay also brought along some of his famous geoduck ceviche, which was a big hit! The Chico oysters were also very well received. The party brought the right variety of businesses and product to ensure every guests in attendance was satiated. And, magnificent weather kept the party lively as folks enjoyed their oyster experiences!

This being Suquamish's first time participating in this event, we did not know what to expect. Everybody at the event was very polite and professional while helping create a very stress-free event. From all of us at Suquamish Seafoods, we give a big thank you and a job well done to the staff who hosted and ran the Billion Oyster Party.



Suquamish Seafood Enterprises' first year participating at the Billion Oyster Party in Brooklyn, New York.

Familiar Faces at the Billion Oyster Party!

Below: Hama Hama Oyster Co., Hood Canal WA



Above: Baywater Shellfish Co., Hood Canal WA



Right: Chelsea Farms and Chelsea Farms Oyster Bay, Puget Sound WA

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

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Washington Court to Decide Piece-Rate Pay Issue

The state Supreme Court will decide whether piece-rate farmworkers must be paid separately for time spent moving between fields and other 'piece-rate down time'.

Don Jenkins
Adopted from Capitol Press
May 5, 2017

The Washington Supreme Court will decide whether piece-rate farmworkers must be paid separately for time spent on tasks such as driving a forklift, attending meetings and moving between farm beds, an issue the Legislature declined to settle.

The question stems from a federal class-action lawsuit similar to one that led the court in 2015 to unanimously rule that piece-rate farmworkers must be paid for 10-minute rest breaks based on how much they would have earned by continuing to pick. The new lawsuit raises the same issue for so-called "piece-rate down time" — time spent at work but not picking.

If the court again mandates separate pay, the decision will be another major change in farm pay practices, said Washington labor attorney Sarah Wixson, who is not directly involved in the case but represents agricultural employers that would be affected. "No longer will you be able to pay straight piece rate and call it good," she said.

The lawsuit was filed in the U.S. District Court for Eastern Washington against the Dovex Fruit Co. of Wenatchee by a Seattle law firm that was involved in the suit against Sakuma Brothers Farms, a berry company in Skagit County. The Sakuma case changed the farm industry's longstanding practice of assuming piece rates compensated employees for rest breaks, as long as workers made at least minimum wage.

Federal Judge Salvador Mendoza Jr., who is presiding over the Dovex lawsuit, has asked the Supreme Court to rule whether Washington law also mandates separate pay for non-picking tasks.

The Washington Tree Fruit Association proposed legislation this year to set pay for down time at 108 percent of the state minimum wage. The bill also would have settled back pay claims filed after the Sakuma decision. Farmworker advocates urged lawmakers to let the Dovex case and other lawsuits alleging pay violations to play out in court. The bill failed to pass.

The Supreme Court has not set a date for oral arguments. In an opening brief, Seattle lawyer Marc Cote argued that piece-rate pay fails to compensate employees for all work, and "perpetuates abusive employer actions that take the fruit of workers' labor without paying for it." Even if the court agrees, Wixson said that she thinks some form of piece-rate pay will continue, partly because farmers will have to continue paying piece rates to attract top employees.

"The best workers are going to go to farms with piece rates," she said. "It is the economic model to promote production and have that production awarded, and it's ingrained in workers' and employees' expectations. It does put internal pressure on workers, but that pressure is rewarded," Wixson said.

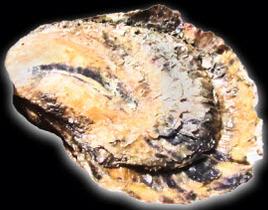
The state Supreme Court in recent years has consistently ruled against agricultural employers in labor cases, including in the Sakuma decision. Nevertheless, the Dovex case presents a different question than the one more narrowly focused on rest breaks.



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PSI: K-12 Education Takes Off!

Aimee Christy, Research Biologist
Pacific Shellfish Institute (PSI)

PSI has performed community outreach and K-12 education for over a decade. PSI's programs are uniquely developed by research scientists currently working on relevant local issues such as eutrophication, bacterial pollution, ecosystem services of shellfish, and ocean acidification. Lessons focus on scientific principles, hands on activities both in and out of the classroom, engineering solutions, and stewardship.

In the past, funding for education has typically come from outreach components within our research grants. Recently, however, PSI has pursued funds from foundations, local tribes, and other sources to specifically support our environmental education (EE) efforts. The result has been a sharp increase in the

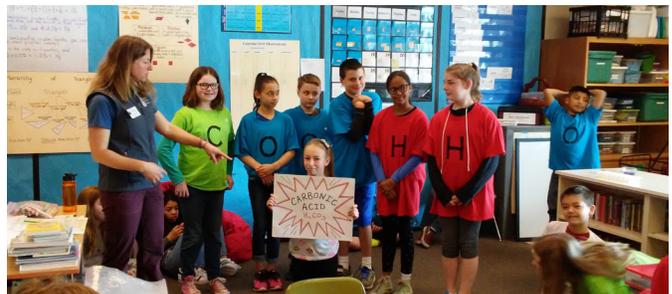
number of students reached and new connections made with teachers throughout Mason, Lewis, Thurston and Pierce Counties. While PSI typically reaches 600-800 students annually, we were able to reach 2,300 students just this Spring using our EE dedicated funds!

With our calendar already filling up for the next school year, PSI couldn't be more pleased and grateful to PCSGA for their generous donation of \$5,000 in SLURP funds to support K-12 education. These funds will allow us to share our EE programs with approximately 20 classrooms, or 600 students.

Learn more about our offerings on Thurston ECO Network's Environmental Education Guide: www.thurstoneconetwork.org/the-guide/#!/provider=154 and at this year's Annual Shellfish Conference in Welches, Oregon.



Middle school students perform intertidal transects during the 4-week long Garden of the Salish Sea Curriculum.



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Herrera-Beutler and Kilmer Introduce Bipartisan Ocean Acidification Bill

Jackson Hogan
 Adopted from The Daily News
 June 16, 2016

Southwest Congresswoman Jaime Herrera-Beutler (WA-03) with Congressman Derek Kilmer (WA-06), a Tacoma-area Democrat, started a bipartisan effort to protect the region's shellfish industry from the effects of climate change. The bill, entitled the *Ocean Acidification Innovation Act*, would for the first time allow federal agencies to use existing funds to design prize competitions in order to increase our ability to manage, research, and monitor ocean acidification and its impacts.

This budget-neutral legislation was created in collaboration with key stakeholders, including the X PRIZE Foundation, an innovative non-profit organization that creates public competitions designed to encourage increased investment in solutions to problems that impact our entire society.

"The shellfish industry in Pacific County which produces 25 percent of our nation's oysters continues to struggle

against the negative effects attributed to ocean acidification," Herrera-Beutler said in a press release. "Our common-sense bill uses incentives to better understand and find solutions for this rising threat."

Ocean acidification poses a threat to our coastal communities and to key industries in our state," said Kilmer. "Changes to the ocean chemistry is putting entire livelihoods at risk while endangering the chance for future generations to grow up in a state still connected to a healthy Pacific Ocean. After listening to scientists, fishermen, businesses, and other stakeholders we've come up with a unique way to help. Our bipartisan bill is based on a simple idea to help: let's have experts clearly identify the acidification problem and provide a strong incentive for folks to research and develop ways to solve it."

"I've heard from shellfish and fishing folks up and down the coast in Pacific County about the trends they are seeing and threats their industries are facing due to ocean acidification," said Jaime. "We need to understand what is happening and find solutions."



Washington state leads the nation in producing farmed clams, oysters, and mussels. Growers in Washington state contribute more than \$250 million to the economy and support more than 3,200 jobs. In the region, the shellfish industry is the second largest employer in Mason County. The fishing and processing industry in Pacific County contributes over \$150,000,000 to the local economy, producing 25% of the nation's oysters (Washington Sea Grant, 2015).



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Set and Drift Introduce *FjordLux*

Van & Alice Helker
 Set & Drift
www.setanddriftshellfish.com



With great joy we announce that our shellfish farm, Set & Drift, has now hit restaurants with our *FjordLux* oysters!

Thank you to everyone who supported us - everything from being down on the tide, to just listening to our wild idea of starting an oyster farm. Having *FjordLux* oysters served at restaurants is the culmination of a huge goal of ours, and it feels great to be sharing this news with you. We could have never have done it without the tremendous help of many.

We are honored to be a partner farm with Hama Hama Co. We are grateful to them for their farming tips and pointers, and for coordinating sales and distribution. We are keeping our website up to date as to what restaurants our serving our oysters.

We're also excited about our partnership with Forterra land



Van and Alice Helker, founders of Set & Drift Shellfish, excited to see their oysters on the menu at Coastal Kitchen in Seattle.

conservancy to preserve the Port Gamble forest, an area not far from our farm. With the sales of our *FjordLux* oysters, we will be donating funds to conserve one acre of what will become 6,700 acres of publicly accessible land with trails. Helping forests stay forests helps keep water quality excellent, ensuring people can enjoy seafood straight from Puget Sound for generations to come!

...And speaking of the next generation, we can't wait to share our passion for sustainable seafood with baby Helker, joining us this September.

Thanks to PCSGA, and all the growers, for the support as we worked to make it all a reality. We hope you are all well, and have plans to enjoy lots of good seafood this summer.

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Growers Contribute to Development of OA Sensors

Jan A. Newton
NANOOS Executive Director

The Northwest Association of Networked Ocean Observing Systems (NANOOS) has worked with the shellfish grower community for years to provide data and data products relevant to growing shellfish in a dynamic and changing coastal ocean. From new data sources to data and forecast visualizations, NANOOS and its partners continue to provide a comprehensive online portal for estuarine and coastal ocean data in the Pacific Northwest, as part of the U.S. Integrated Ocean Observing System (IOOS).

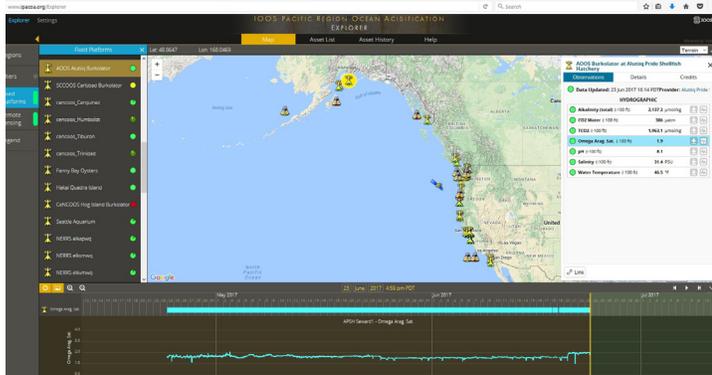
NANOOS is working through an IOOS Ocean Technology Transition award with Oregon State University and Sunburst Sensors to produce and test a new lower cost pCO₂ sensor, called ACDC. NANOOS partnered with sister IOOS regional associations in Alaska (AOOS) and California (CeNCOOS and SCCOOS)

to find shellfish growers in each state, and work with regional experts to test the sensor. Our shellfish grower partners are: Alutiiq Pride Shellfish Hatchery, Taylor Shellfish Hatchery, Whiskey Creek Shellfish Hatchery, Hog Island Oyster Co., and Carlsbad Aquafarm.

Currently, each of these sites has a Burkeo-Lator analytical system; the new sensor will be deployed this year as a comparison. We hope these tests yield good results so that these sensors can be marketed and deployed more widely and help more growers understand the chemical conditions of their waters.

Steaming, real-time water quality data from these growers, NOAA and IOOS buoys, and others are available through the IOOS Pacific Region Ocean Acidification (IPACOA) data portal for the coast from Alaska to Baja: www.ipacoa.org/Explorer.

Contact NANOOS Director Jan Newton (janewton@uw.edu) with questions or interest in this project.



Aragonite saturation state real-time data displayed on the IPACOA data portal.

Data from this station is provided by Alutiiq Pride Shellfish Hatchery.

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PCSGA Welcomes Tamara Piñero



Tamara is a crusader for pugs and dogs, like Finnegan. She founded @Grumble_Inc, a dog safety and rescue platform.

Tamara joined PCSGA early May as the office Administrative Assistant. During her second week of work, she jumped straight into the deep end, taking meeting minutes at the live May Board Meeting in Willapa Bay, WA. Quick on her feet, Tamara is learning names, faces, and the many facets of what makes this industry so unique and lively.

With her husband Ted Piñero, Tamara is a proud mother to their three adult children, Athena, Eden, and Keanu. Tamara's favorite pastimes include spending time with her family, sailing, horses, travel, digging razor clams, and many other activities involving the ocean and outdoors. Passionate about preserving the environment and endangered

species, she naturally was drawn to the work of PCSGA and this industry. Welcome Tamara; it's great to have you onboard!

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2017 CALENDAR

Explore www.PCSGA.org for all events!

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

- 5: National Oyster Day
- 11-13: Charleston Seafood Beer & Wine Festival, Charleston OR
- 15: PCSGA Board Meeting via Conference Call
- 15: Ecosystem Services Photo Contest Submission Due

SEPTEMBER

- PCSGA Fall Beach Cleanup, South Puget Sound WA (TBD)
- 9: Brady’s World Famous Oyster Feed, Aberdeen WA
- 16: CoastSavers International Coastal Cleanup, WA Coast
- 17: PCSGA Board Meeting during Annual Conference
- 18-21: 71st Annual PCSGA Shellfish Growers Conference and Tradeshow, Welches OR**
- 22-23: Bellingham Seafeast, Bellingham WA

OCTOBER

- 6-8: Dungeness Crab & Seafood Festival, Port Angeles WA
- 7-8: OysterFest, Shelton WA
- 7-8: Skagit Valley – Festival of Family Farms, Bow WA
- 10: PCSGA Board Meeting via Conference Call
- 14-19: ISSC Biennial Conference, Myrtle Beach SC
- 15: Ecosystem Services Photo Contest Submission Due

NOVEMBER

- 14: PCSGA Board Meeting via Conference Call
- 15: Ecosystem Services Photo Contest Submission Due

DECEMBER

- 12: PCSGA Board Meeting via Conference Call
- 15: Ecosystem Services Photo Contest Submission Due

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