



Growing oysters for a cleaner Bay

Fall 2018

<http://www.oystergardener.org/>

Oyster Float Workshop October 6, 2018 10 AM to 2 PM Aquaculture Center, VIMS in Gloucester Point

This annual event is your opportunity to get oyster seed (spat), floats, new devices, bags and crab pot cord. MOGs will be available to discuss with you the latest ideas in raising oysters to clean the Chesapeake Bay and for scrumptious eating. The TOGA Oyster Float Workshop is the first Saturday in October each year. So, save the date and place: October 6th, 2018 at VIMS.

No experience is necessary! For people who wish to get started raising their own oysters, this will be the best opportunity this year to get the information, materials, supplies and spat to start their oyster gardening.

At the TOGA education tent, you can talk with MOGs about oyster growing techniques, float types, and get your questions answered.

What you need is available here! Multiple oyster spat vendors will be on-hand selling Diploid and Triploid oyster seed; please bring small coolers to store the seed while you enjoy the rest of the event. Vendors will have their supplies and equipment available for sale. TOGA will have floats and accessory tools,



float components and crab pot line.

TOGA will also have applications for the Virginia Chesapeake Bay License Plates; revenue from these License Plates funds the Chesapeake Bay Restoration Fund grants, which TOGA is one of many recipients.

Please use the Registration Form to order these Pre-Built Floats and Devices so the products can be available for your pick-up at this workshop. The Registration Form is at the end of this newsletter and is also available on our website www.oystergardener.org. Please assist TOGA by returning the Registration Form **by September 30th, 2018**.

This event is TOGA's primary fund-raising activity; all proceeds from the "Build Your Own" floats and apparel sales will benefit



TOGA (501 (C) 3 Charity). The TOGA VIMS Fellowship receives all proceeds from the "Pre-Built Floats and Devices". Your support and donations are appreciated.

If you want to learn to **Build Your Own** floats or **Volunteer**, then please attend one or more of the float building workdays. By participating at a workday, you get \$10 off on each Bottom Cage, Taylor and Flip Float that you purchase and/or \$5 off each Downunder. The workdays are planned for Wednesday, September 12th; and Thursday, September 27th. All workdays are at 136 Arrowhead Drive, Weems, VA 22576 starting at 10:00 AM.

May the world be your oyster



They include a “bring a dish” lunch, and Costco large hotdogs are provided.

Please mark the “**Build Your Own**” section on the

Registration Form. All volunteers to help build floats are welcome; please let Vic Spain or Charles Yarbrough (emails on registration form) know your plans.

--Charles Yarbrough, MOG

Stratford Hall Wine and Oyster Festival September 15-16, 2018

Just a few more weeks you can experience the



enjoyment of this year’s Stratford Hall Wine and Oyster festival. The festival will be September 15th and 16th. Sunday hours have been

extended until 6 pm. Both Saturday and Sunday opening times are now 10:00 a.m. until 6:00 p.m.

Even if you have been before, this year promises to be the best yet. If you don’t like wine, there are so many other things to do and enjoy. This year’s festival will feature more of almost everything—craft vendors, wine vendors, beer distributors and musicians. Based on input from last year, *Southern Bred*, a popular Northern Neck band has been booked as the featured band for Saturday. Other musical groups representing a variety of genre will also be performing. Of course, the oyster growers have been working hard to expand their offerings.

While we have had a large number of people already volunteer, we are still short of the total of 63 that we had last year. The new mid-day (11 am to 3 pm) timeslot has proven to be very popular. This timeslot last year enabled us to meet the critical peak period that have occurred as the festival grows year-to-year.



Please find this year’s volunteer form at <http://www.oystergardener.org/stratford-hall> as well as the end of this newsletter. We are in the process of ordering shirts so please volunteer soon so we can ensure we have enough of your size.

We look forward to another successful festival and



encourage your participation in order to have a strong showing from TOGA.

--Laura Todd, Brian Wood, MOGS

Middle Peninsula Spring Oyster Fair

The 2018 TOGA-sponsored Annual Spring Oyster Fair was held April 28, a beautiful spring day, at the Gwynn’s Island Civic Center.

Thanks to all the volunteers who helped set up chairs and tables, served continental breakfast, managed parking, collected membership dues etc. And thanks to the vendors who sold spat and equipment before the educational program started.

Dr. Jim Wesson (VMRC retired and long-time TOGA member) was the keynote speaker and shared his knowledge and experiences from over two decades leading the oyster repletion program on Virginia’s public oyster grounds.

Jim is a true educator when it comes to the history and restoration of oysters in the Chesapeake Bay. Whether it be how to keep endangered oyster grounds productive, how not to build a restoration oyster reef, the expected longevity of wild spat, or



Jim Wesson speaks "Oyster"

which oysters are the best spawners, you always learn something new from Jim. His talk quickly turned into an informal Q and A session that everyone, including Jim, seemed to enjoy.

For new oyster gardeners, Vic Spain explained how to get started oyster gardening. Details included how to get spat (oyster seed) and when best to deploy, equipment needed (on display) and how to maintain it, how many per cage, how long to harvest, sanitation, how to get help, helpful literature etc.

--Vic Spain, MOG

TOGA Educational Oyster Garden At Camp Kekoka Spring and Summer 2018

The building of a display kiosk, mentioned in our last report, got delayed because the required authorization from the Alexandria Police Youth Camp, owner of Camp Kekoka, could not be secured until March of this year. Then, with the help

of Ken Hammond and his sons, Madison Boyd, Nick Ferriter, Brian Ingram, Terry Halkyard, and Brian Wood, an attractive structure was completed that matched a similar one by the main building of the



Camp. It is located close to the dock, where we continue to develop our oyster gardening display project. On one side of the kiosk is a display on how to oyster garden, including methods and devices (see photo above with Madison Boyd talking to Kilmarnock Boys and Girls Club young oyster gardeners). For the other side, we plan to

post photos of the project and a brief history of oysters in the Chesapeake Bay.

TOGA Team Kekoka is currently working with the Alexandria Police Youth Camp on a Memorandum of Understanding that will govern public access to our project and, we hope, allow it to be included in the Northern Neck Oyster Trail. For that to happen, we will need to completely rebuild the existing dock to make it safe for public access.

The Spring newsletter mentioned that Lisa and Jeff Duffy, new homeowners on Dividing Creek, donated several tons of oyster shell from around the base of their house. Moving the shell involved several days of hard work with alternating teams of volunteers, bushel baskets loaned by the Chesapeake Bay Foundation, and help hired by the Duffys. Thanks to their generous donation we now have all the shell needed for this season's spat setting and reef development.

Always short on volunteers, we were fortunate to have a group of Councilors-in-training from the YMCA that partner with the Alexandria Police in running Camp Kekoka, join us for a bag-a-thon in early July. They bagged over 60 bags of shell. Nick Ferriter and Terry Halkyard made a valiant attempt to wash the bagged shell. However, the pump and hose mechanism failed. Both Nick and Terry ended up as

drenched as the shell. The bags of washed shell will be distributed over the shell base that we



have spread over a portion of our oyster ground lease. In the photo above (thanks to Kent Eanes), the shell base appears as yellow areas. In early August, Madison and Nick conducted an informal sample by tonging to test for new strike. They found none. We speculate that the very wet July we have had may be the cause.

Aged between 8 and 12, the children participating in the Oyster Gardeners club of the Kilmarnock Boys and Girls Club are generally too young to help with the work of establishing the oyster garden. On their Friday visits to the Camp during the school vacation months, we generally discuss oyster biology, have oysters for them to sort by size, examine the oysters for strike, and teach them about the importance of oysters for a healthy bay.

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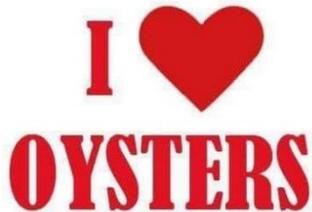
The Boys and Girls Club of Kilmarnock is celebrating its 10th anniversary on August 25. TOGA will participate by having an information tent

with our display boards, aquariums showing the filter effect of oysters, and various information materials.

-- Klaus Boese, MOG

TOGA Volunteers Have a Delicious Time at the Appreciation Party

Some 70 hungry TOGA volunteers showed up at the Piankatank Community League on Saturday, May 5th with at least one thing in common: a love of oysters. This was the 5th annual TOGA Volunteer Appreciation Party, and it was another resounding success.



Plenty of oysters were to be had, in fact some 700 fresh unshucked were savored on the half shell and



prepared a variety of ways, and two gallons of shucked oysters were fried according to the delicious

recipe provided by former TOGA President Brian Wood.

Add to this plenty of side dishes brought for the pot luck, and it was sure that no one walked away hungry. In addition, there was a variety of wine, beer, lemonade, and other beverages to wash it all down. The party was highlighted by several varieties of oyster stout beer brewed by Joe and Jay Crandall and members of their brewing club.

"Our many wonderful volunteers are the heart and soul of TOGA, and it's paramount that this

organization say a great big thanks for the many



hours donated," said TOGA President Terry Lewis. "Without these people and their interest in promoting oyster gardening, there would simply not be our Association, so it's important to come together at least once a year to swap stories, learn about oystering from each other, and just relax and have a good time," he said.

At the party there was a listing of upcoming events for more volunteers to sign up to assist. But if you couldn't make it and you want to enjoy the party next year, check out the upcoming events listed in this newsletter or on the website and just contact the coordinator and tell them you can help. We can always use more volunteer assistance!

-- Terry Lewis, MOG

Spring Wine & Oyster Fair May 12, 2018

On May 12, 2018 the Tidewater Oyster Gardeners Association (TOGA) and the Good Luck Cellars Winery teamed up to sponsor a Wine & Oyster event at the beautiful winery location on 1025 Good Luck Road, Kilmarnock, Virginia. The fair began at noon and lasted until 4PM. The close by ample parking was most appreciated. Food choices included two local growers: Great Wicomico Oyster Company and Morattico Creek Oysters.

Each grower brought their special recipes to tempt the fairgoers. Other scrumptious food items were made available for any non-oyster eating folks. Also, there were various oyster seeds



(diploids and triploids) and different caging & accessories for sale. They were so well received by the crowd that the vendors were all sold out before the end of day!

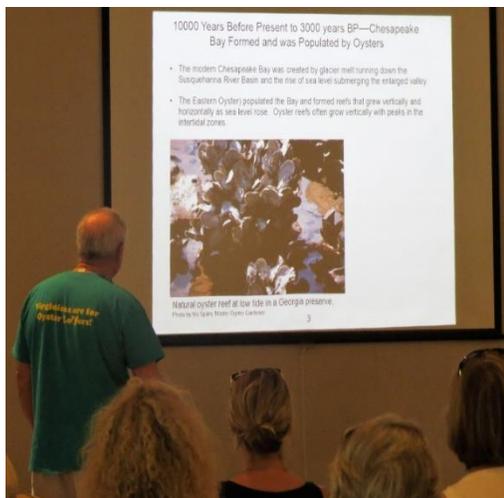
Those who wanted to learn more about oysters went to the TOGA tent and spoke at length with the many helpful MOGs (Master Oyster Gardeners).

For the full vineyard experience people gathered in the comfortable Good Luck wine tasting bar and lounge where knowledgeable and friendly servers expertly kept pace with the demand. Favorite bottles were brought out onto the large covered veranda with many tables overlooking the oyster



related fun. Since it was a steamy summery day, getting out of the heat was much appreciated. In addition to the Chesapeake Bay bivalves and Good Luck winery activities, and for the benefit of the non-profit TOGA, there were many crowd-pleasing items raffled all day long. So many happy winners went home with special articles to remember the day by.

And this year included an indoor lecture (big thanks to Vic Spain) on Chesapeake Bay Oyster History.



Those who attended were very pleased by being both informed and entertained on bivalve details in the comfort of the Good Luck central hall.

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This was such an enjoyable time and we are all looking forward to a repeat performance in October 2018.

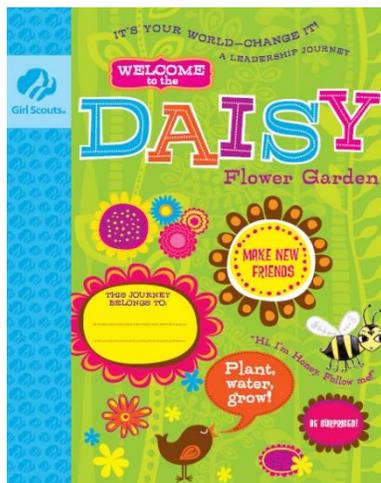
--Ann Wood, MOG

Daisy Scouts to Oyster Garden

A great thing about forming a brand-new Daisy Girl Scout troop with kindergarten-aged girls is that they are eager to be part of the world at large. As such, you can customize projects to nurture curiosity about the world around them and a help them develop a sense of ownership in their community.



One of the Girl Scout "Journeys" that this age group can complete is called "Welcome to the Daisy Flower Garden". This journey requires the



girls to understand responsibility through completing a planting or growing project and taking care of the garden they create. A common way to meet these requirements is by planting a flower or vegetable garden - both wonderful undertakings. I

wanted, however, to take the notion of a growing project and translate it into something that would reflect the local community. Because I live in Poquoson, a city that is almost entirely surrounded by water and has a strong "working waterman" character, I felt that an oyster garden would be a perfect fit!

An oyster garden will incorporate the sense of responsibility and ownership of nurturing living creatures, but it also has several other benefits, including the following:

- Oysters have an inherent environmental benefit and contribute to the health of the bay - this is a biggie! The girls will learn about the benefits of oysters and oyster shells and learn how they can help with restoration efforts.
- An aquaculture project reflects the waterman spirit of the Poquoson community.
- The girls will have the opportunity to observe all the "critters" that end up in the oyster cages. Every time we pull up the cages, we will see mini-ecosystems, complete with crabs and eels (I expect many squeals and giggles!).

- The girls can practice research and hands-on-science by measuring the size of the oysters, identifying the other animals in the cage, etc.

My first step in exploring the Oyster Garden project was to contact TOGA. Vic Spain responded to my proposal with excitement and full support. The TOGA board members generously donated materials for cages. Vic put his float expertise to work and designed a customized "Daisy Float" just for our troop!

His "Daisy Float" is a mini-flip float, 25" long, 17" wide, and 6" deep. It is large enough to be an effective cage, but small enough to be handled by young oyster gardeners. With the donated



materials and plans in hand, Vic then donated an entire Friday to teach me how to make the floats. I came away with two

completed "Daisy Floats" along with enough materials to make two more floats in the future!

Another requirement of this journey is to "take action to make the world a better place". To accomplish this, the troop can donate the oysters that we raise to a Chesapeake Bay Foundation and/or TOGA restoration project. I reached out to the Chesapeake Bay Foundation to determine their interest, and Kelly Davis, the Virginia Oyster Restoration Outreach Coordinator, responded with their full support. The CBF offered to donate spat on shell (where the baby oysters are attached to a mature shell) for the troop to use in their garden!



CHESAPEAKE BAY FOUNDATION
Saving a National Treasure

Although our troop won't meet until September, I've shared the oyster garden proposal with the parents. Every parent that I've spoken to has been thrilled to go this route. With all of the Daisy Girl Scout troops in the Hampton Roads area who complete the "Welcome to the Flower Garden Journey", I am eager to document this project to give other troops inspiration to do something similar.

--Anjie Emmett, Girl Scout Troop #1281

Middle School Writing Contest

The Tidewater Oyster Gardeners Association is continuing the Annual Youth Writing Competition to tell the story of oysters in the Chesapeake Bay Watershed.

The competition is open to all Virginia Middle School students. Home-schooled students are welcome to enter.

Middle School Writing Contest!!!



Tidewater Oyster Gardeners Association

"Consider the Oyster"

\$150, \$100, \$50 cash prizes plus outdoor oyster gear for winners

For details check out www.oystergardener.org



Prizes will be \$150, \$100, and \$50 for first, second and third place, respectively. There will also, be gear from outdoor sports businesses and supporting members of TOGA. Winners will be announced and awards presented at the Tidewater Oyster Gardeners Association annual membership meeting at the Virginia Institute of Marine Sciences in January. The winners' parents, mentors, or teachers will be guests of TOGA for the presentation event. The winning entries will be read by the students at the awards program.

Participants are encouraged to submit their entries in a Microsoft WORD, PDF or similar electronic text file because the three top winners will be published on the TOGA Web site and may be in other publications or web sites. Mailed- in entries are also acceptable.

For more information go to <http://www.oystergardener.org/youth-writing-contest>.

Our newsletter and many of our activities are funded by the sale of **Chesapeake Bay license plates**



<http://dmv.virginia.gov/exec/vehicle/splates/info.asp?idnm=CB>

Camp LUCEE

(Longwood University Camp for Environmental Exploration)



LUCEE pairs Longwood students with certified teachers from WCPS (Westmoreland County Public Schools) to lead the 8-day camp July 16-19 and 23 - 26. This marked the 3rd year for the camp to be held with a record 83 children attending.

This year's curriculum was developed by co-directors, Longwood Senior Liberal Studies major Taylor Banty and Andrea Cottom, Westmoreland Educator. Other Longwood University students and Westmoreland Educators served as camp counselors. The theme for this year's camp was "How can we be good stewards to the environment?". The project-based learning activities featured hands on activities, presentations and games in the midst of Longwood's Hull Springs' bounty of natural and cultural assets as well as day trips to Westmoreland State Park for swimming and other informational presentations.

Caroline Fronili (Longwood Sophomore Biology Major) and Noah Heptinstall (Longwood Sophomore) took it upon themselves to learn and create a presentation about oysters utilizing TOGA materials. Karen Frye and Jennifer Dixon of People's Bank in Montross made possible a



donation of rulers with magnifying glass ends that enabled students to take a closer look at the multiple

living creatures that reside on a typical oyster's shell. The children enjoyed handling the live oysters and viewing aquariums set up to demonstrate how effectively the oyster filters the water.

Hull Springs Farm was bequeathed to the Longwood University Foundation by Mary Farley Ames Lee, a 1938 alumna of Longwood College. The property is used as a "living laboratory," and features a wide variety of outdoor "classrooms" providing education through exploration and experience.

--Sherry Swinson, Hull Springs Farm Executive Director; Caroline Fronili, Longwood University, Andrea Cottom, Westmoreland County Public Schools, Laura Todd, MOG

Dues for 2018

If you received this newsletter in the mail, please check the year by your name on the address label. If it is 2017 or earlier, then 2018 dues are now due (unless you have paid in the last few weeks). If you believe there is an error, please contact Vic Spain at vicspain@rocketmail.com or 804-642-6764. Annual membership is \$15 (per family) and are for one calendar year, not 12 months from payment date.



Members...

- Receive newsletters with the latest oyster gardening information
- Participate in educational events sponsored by TOGA
- Learn about innovations in oyster gardening techniques
- Benefit from the expertise of hundreds of others interested in growing oysters

Please use the form in this newsletter to update your membership. You may also use it simply to update your information. It is important that your address and email address are correct as that is our primary way of communicating with members. You may also share this membership form with a friend.

Wine & Oyster Fair October 20, 2018

On October 20, 2018 the Tidewater Oyster Gardeners Association (TOGA) and the Good Luck Cellars Winery will again team up to sponsor a

Wine & Oyster event at the beautiful winery location on 1025 Good Luck Road, Kilmarnock, Virginia.



This fair begins at noon and goes until 4PM. At the TOGA tent you will be able

to get one on one attention for your oyster gardening questions, best practices or concerns, plus see demonstrations on "Oyster Shucking" and "How to build your own cages".

There will be oyster seed both diploid and triploid along with various TOGA built cages, apparel and accessories for sale. TOGA will also have a raffle booth where choice items will find homes with many lucky winners of the day; and all the proceeds goes to TOGA (a most worthy non-profit organization).

The event will include different delicious choices of raw and cooked bivalves from a local grower: Great Wicomico Oyster Co., and fine wines to taste from the winery.



For the full vineyard experience people will be able to visit the comfortable Good Luck wine tasting bar and lounge where knowledgeable and friendly servers will keep pace with any crowd. Favorite bottles can be purchased and brought out onto the large covered veranda with many tables overlooking the fair fun. The public is invited to join in on this festive activity. Free admission and plenty of parking.

--Brian Wood, MOG

Continuing Oyster Education – MOG refresher “knocks it out of the park”!

Continuing education is an important perk for TOGA members and if you haven't taken advantage - you are missing out!

Thanks to TOGA's partnership with the Virginia Sea Grant Marine Extension Program at VIMS, members have access to the latest cutting-edge science on oysters and Bay ecology.



This year a day-long event, the refresher course, brought MOG's and TOGA members alike to VIMS' newest building, Davis Hall, on June 7. The program featured VIMS and James Madison University students and faculty researchers on wide range of topics from ecology to social science. We learned about investigations into the impacts of harmful algae blooms on oyster culture; and investigations into lease usage - including the potential for social variables, among others, to impede oyster industry growth.

I'm proud to say our speakers made a concerted effort to channel their inner storyteller and we'll let the evaluations speak for themselves. As one attendee put it - "the presentation style was informative and enjoyable! It's so important to convey pertinent public information in such a way that the audience retains it. You all knocked it out of the park!"

I hope you'll consider attending an event in the future - next up is the full, two-day MOG class in June 2019 (Saturday dates TBD). Stay tuned to the TOGA website for more information.

-- Karen Hudson, VIMS TOGA Advisor

Oyster History Display for Deltaville Maritime Museum

In the summer of 2017, TOGA committed to honor a request from the Deltaville Maritime Museum to prepare a document for a display describing the History of Oysters in the Chesapeake Bay plus images used in TOGA's standard displays on Oyster Gardening.

After review by the project committee, we submitted the PowerPoint files to Mr. Bob Leboeuf, representing the Museum, in August 2017. We included a portfolio of the display to

be used until the DMM completes the final large display. You may download these files at <https://www.oystergardener.org/toga-static-display>.

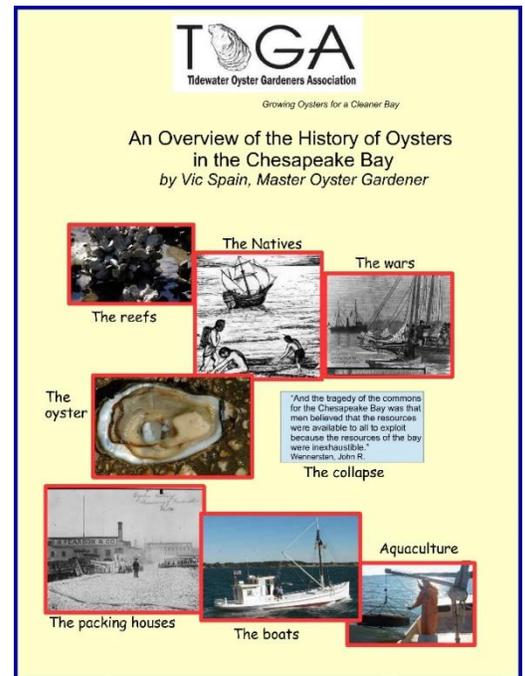
This past spring the Board decided to partially reimburse the Museum's cost of printing and physically presenting the material in a large section in the Museum. Thanks to the Chesapeake Bay Restoration Fund for the grant.

Finally, this summer, we donated these books that go along with and enhance the History display:

Brooks, William K. *The Oyster: A Popular Summary of a Scientific Study*. Johns Hopkins University Press, 1891.

Livie, Kate. *Chesapeake Oysters, The Bay's Foundation and Future*, American Palate, A division of The History Press, Charleston, SC, 2015.

Wennersten, John R. *The Chesapeake, An Environmental Biography*. Maryland Historical Society, 2001.



Diamond, Jared. *Collapse, How Societies Choose to Fail or Succeed*. Penguin Books, 2006.

Egloff, Keith. *First People: The Early Indians of Virginia*, 2nd Edition, University of Virginia Press, 2006.

Klingel, Gilbert. *The Bay*. Johns Hopkins University Press, originally published 1951.

Free for you- You may download a free PDF version of the classic *The Oyster* by Brooks.

Please go to <https://www.oystergardener.org/toga-static-display> and you will see the download link at the bottom of the page

–Vic Spain, MOG

Donation of large oysters

Those who have been involved in TOGA events in past years may remember the unofficial oyster mascot we named

Big Bertha (pictured from 2014).

This admirable

10" long bivalve was of Native born species, and we proudly showed her off in a tank at many a show, to the joy of spectators of all ages. Sadly, Bertha went to oyster heaven, and we did not have any large specimen to take her place.



That is until this year when John and Susan Brandli

from the Yeocomico River donated a five-gallon bucket load of survivor TOGA's 2009 Growth and Longevity Study Oysters! This is a picture of John with just one of the monster oysters (a triploid), at about 9" long and still growing. The whole bucketful is thriving and healthy and they will be spread out amongst many TOGA members to be available for future event showings. Looking forward to seeing the crowd of happy faces when these giants are in TOGA tanks. We gratefully



thank the Brandli's for this wonderful donation.

–Ann Wood, MOG

Freshet Causing Oyster Mortality

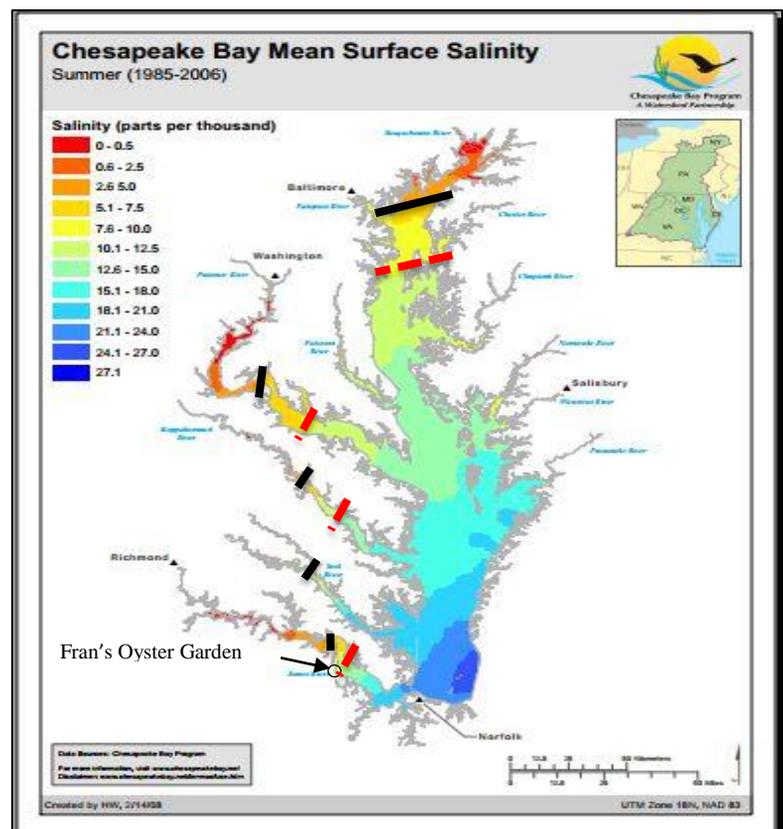
Long-time TOGA member Fran Kolet informed me in July that all of her oysters and all of the wild oysters usually growing near her place on the lower James River had died. She had measured her salinity with a refractometer and it was about 3.5 parts per thousand. Eastern oysters cannot survive below 5ppt. and as a general rule should be kept in waters above 10ppt.

According to published salinity maps, Fran's place should be just above 10ppt. on average. According to approximations by NOWCAST, <https://tidesandcurrents.noaa.gov/ofs/cbofs/cbofs.html>, her salinity was below 5ppt. in late July consistent with her refractometer readings. This condition probably persisted for at least several weeks and unfortunately that can kill oysters.

On the chart I have marked the 5ppt. average salinity along the big rivers in Virginia with a solid black line. The 5ppt. boundary according to NOWCAST late July readings is marked in red dashes. As you can see, Fran's place along with several other oyster-growing areas on the large rivers were at dangerously low salinities.

NOWCAST is based on predictions by a hydrodynamic model. These predictions are not expected to be valid in the small creeks and tributaries, but it is probable that many such areas were also affected by the long-lasting heavy rain.

--Vic Spain, MOG



Chesapeake Oyster Alliance

The Chesapeake Oyster Alliance is a multi-year collaborative effort intended to spark governmental action, public attention, and support on oyster recovery efforts in the Chesapeake Bay.

Last spring the TOGA Board decided to join this effort being organized by the Chesapeake



Bay Foundation. How could we not support the goal of adding 10 billion new oysters by 2025 in Virginia and Maryland waters. The Alliance includes many diverse partners, the list too large for this article. Please go to

<http://www.chesapeakeoysteralliance.org/> for a complete description and the list of partners.

Terry Lewis and Vic Spain attended the kick-off meeting in Fredericksburg on April 11, 2018. Priorities of the Alliance are supporting the Chesapeake Bay Program objective of restoring 10 tributaries by 2025, strong public fishery management that will make the industry self-supporting and profitable in the long-term, and continued growth of the aquaculture industry in VA and MD. The 10 billion oysters will come from large-scale restoration projects in Maryland and Virginia and oysters planted in the aquaculture industry and wild fishery.

The Board has often discussed how to get a better handle on how many oysters TOGA was putting in our waters; therefore, we have started asking members to volunteer information on the quantity and types (fertile diploids or sterile triploids) they normally put out. Also, how they dispose of the shell, which happens to be critical to Bay restoration.

We are asking that, if you have not done so yet, please consider providing that information this year. There are 2 ways, the first is to simply fill out our new membership form when you renew your membership or just to update your information. The second is to complete the online survey at <https://www.oystergardener.org/member-survek>. The following charts show the data we have collected so far. Thanks to those who submitted their information.

--Kathy Haurand, Vic Spain, MOGs

TOGA Survey Results April thru July, 2018

116 People responded to the survey

Type Grown	Count	Percentage
Both	40	46.5%
Diploid	16	18.6%
Triploid	30	34.9%
Responded	86	100.0%

Spat Annually*	Count	Percentage
Both	96,400	65.7%
Diploid	26,900	18.3%
Triploid	23,450	16.0%
Responded	146,750	100.0%

* 64 participants responded to spat annually
Note: 50,000 "both" were one respondent

Shell Disposal	Count	Percentage
Back to Water	57	73.1%
Erosion Control	5	6.4%
Landscaping	7	9.0%
Recycling	8	10.3%
Other	1	1.3%
Responded	78	100.0%

“It was a bold man who ate the first oyster”

- Jonathan Swift



Oysters First

A History of TOGA, Oyster Education and Oyster Recipes for your enjoyment

TOGA is putting together a cookbook featuring Oysters. What else would it be?

We are in the early stages of planning the book, but at this time we need your recipes. Recipes should be emailed to Kathy Haurand at *kathaurand@aol.com* or snail mailed to 136 Arrowhead Drive, Weems, VA 22576.

Oyster Pie, Oyster Fritters, Oysters Rockefeller, Oyster Stew, Oyster Chowder, Oyster Stuffing, Oyster Casseroles ... we want them all!

TOGA Membership Form

P.O. Box 2463, Gloucester, VA 23061

Date: _____ Please Check: _____ New Member _____ Renewal _____ Annual Dues are \$15

Name: _____

Address: _____

City, State, and Zip Code: _____

Telephone: _____ Email: _____

Body of water where oysters will be grown: _____

What type do you grow? (sterile triploids, fertile diploids or both) _____

Approximately how many spat of each type do you plant each year? _____

What do you do with your shell from harvested or dead oysters? _____

_____ Please check here if you use this form only to update your information (and not to pay dues)

Calendar of Events – Fall 2018

Contact the Event Coordinator if you would like to participate

August

25th – Boys & Girls Club 10th Anniversary – Event Coordinator: Madison Boyd, triteceng2@live.com, 10:00am-2:00pm, 517 N Main St, Kilmarnock

September

12th - Work day for Float Building – Event Coordinator: Charles Yarbrough, caspery@verizon.net. 136 Arrowhead Drive, Weems, VA 22576 starting at 10:00am

***15th & 16th - Stratford Hall W&O Tasting**, - Event Coordinators: Laura Todd, lauratodd.nc@gmail.com; Brian Wood, awood45858@aol.com

27th - Work day for Float Building – Event Coordinator: Charles Yarbrough, caspery@verizon.net. 136 Arrowhead Drive, Weems, VA 22576 starting at 10:00am

29th – Richmond County Museum House Party – Event Coordinators: Klaus Boise kjboese@atarpower.net; Dave Turney, dn.turney@yahoo.com

28th & 29th - Guinea Jubilee - Event Coordinator: Lou Castagnola, clouis710@cox.net; Vic Spain, vicspain@rocketmail.com; Abingdon Ruritan Club, Guinea Road, Gloucester, 3pm-6pm Fri. and 9am-5pm Sat.

October

***6th – Float Workshop** - Event Coordinator: Charles Yarbrough, caspery@verizon.net, VIMS Gloucester Point, 10am-2pm

***20th - Half Shell Oyster Tasting** - Event Coordinator: Brian Wood, awood45858@aol.com Good Luck Cellars, Kilmarnock, 11am- 4pm

November

20th – Newsletter Deadline – Editors: Kathy Haurand, kathaurand@aol.com & Vic Spain, vicspain@rocketmail.com

December



January 2019

***12th - Annual Meeting** - Event Coordinator: Terry Lewis, lewistmn@msn.com, VIMS Gloucester Point, 2pm-4pm

These fall and winter events are planned as of this printing. Please check for updates at our online calendar-

<http://www.localendar.com/public/MikeSanders> and at the Major Annual Events Page

at <http://www.oystergardener.org/>. Also, look for our Shoutout emails to all TOGA members.

(* indicates a major TOGA-sponsored or co-sponsored event).



Newsletter News

The newsletter is published 3 times a year and is mailed to all TOGA members. Full color copies of this and past newsletters may be seen on the website at <http://www.oystergardener.org/newletters>

The deadline for the next newsletter is November 20th, 2018. Any TOGA member who wishes to submit an article for the newsletter may do so prior to the deadline date. Articles will be printed as space allows.

Email to either Vic Spain at vicspain@rocketmail.com and/or Kathy Haurand at kathaurand@aol.com

Happy Oystering!!

--Kathy Haurand, MOG

2018 Stratford Hall Wine and Oyster Festival September 15 and 16, 2018

Please email completed form to lauratodd.nc@gmail.com

Name: _____

Email: _____

Telephone: _____

Mailing Address: _____

Saturday, September 15th:

Sunday, September 16th:

_____ All Day

_____ All Day

_____ Morning (8:30 am to 12:30 pm)

_____ Morning (9:00 am to 12:30 pm)

_____ Mid-day (11:00 am to 3:00 pm)

_____ Mid-day (11:00 am to 3:00 pm)

_____ Afternoon (1:00 pm to 6:00 pm)

_____ Afternoon (1:00 pm to 6:00 pm)

#3: _____ T –Shirt size (shirts are unisex sizing)

#4: Work preference: Please list at least your 1st and 2nd choice using numbers to indicate your preference

A. _____ Don't care	E. _____ Shucking
B. _____ Ticketing	F. _____ Grower tent (non-shucking)
C. _____ TOGA booth	G. _____ Other (specify):
D. _____ Education tent	

Please use this space to list or comment on anything you wish that you feel will enable you to have the best volunteer experience possible. (ie. Person or people you would like to work with, time you wish to have lunch break, special requirements you may have, etc.)

Note: Those working the 11 am to 3 pm shift are expected to eat lunch before or after their shift

Thank you SO SO much for your willingness to volunteer for this event

Please feel free to email Laura Todd at lauratodd.nc@gmail.com with any questions you may have.



Scenes from 2017 Stratford Hall Event

Oyster Float Workshop Registration Form

The Hatchery at VIMS in Gloucester Point

10AM to 2PM, Saturday, October 6th, 2018

Please mail this Registration Form to TOGA, P.O. Box 2463, Gloucester, VA 23061

Or email this Registration Form to vicspain@rocketmail.com or caspery@verizon.net

Name: _____

Email: _____

Telephone: _____

Mailing Address: _____

**This Registration Form MUST BE RECEIVED BY SEPTEMBER 30th, 2018
for TOGA to have sufficient materials available for your pre-built float(s) and devices!**

Pre-Built Floats and Devices

Qty	Cost Each	Description	Qty	Cost Each	Description
_____	\$110	Taylor Float with Top	_____	\$15	Top for Taylor Float
_____	\$95	Taylor Float, no Top	_____	\$75	Shucker Table*
_____	\$65	Flip Float	_____	\$45	Bender 42 inch
_____	\$55	Bottom Cage	_____	\$50	Bender 50 inch
_____	\$45	Downunder			*shucker table will be unpainted

Payment for floats, devices will be collected at the check-in table at the Oyster Float Workshop

Build Your Own Floats

By participation at one or more TOGA workday, prior to this Oyster Float Workshop. I will attend on ___ Wednesday, September 12th, and/or ___ Thursday, September 27th at 136 Arrowhead Drive, Weems, VA 22576

I would like: _____ (quantity) Taylor Float with Top at \$100 per float _____ (quantity) Taylor floats at \$85 per float
 _____ (quantity) Flip Floats at \$55 per float _____ (quantity) Bottom Cages at \$45 per float
 _____ (quantity) Downunders at \$40 per float

For more about this workshop, or workdays, please visit our website <http://www.oystergardener.org> Or contact Charles Yarbrough at caspery@verizon.net OR Vic Spain at vicspain@rocketmail.com

New MOGS: Participation in these workdays count towards your volunteer hours!

VIRGINIA Is For **OYSTER** Lovers



PO Box 2463
Gloucester, VA 23061

Return Service Requested

Non Profit Org.
U.S. Postage **PAID**
Yorktown, VA
Permit # 33



Growing oysters for a cleaner Bay