



*Growing oysters for a cleaner Bay.....[www.oystergardener.org](http://www.oystergardener.org)*

**FALL**

**NEWSLETTER**

**2016**

**Oyster Float Workshop**

October 1, 2016 10 AM to 2 PM

Aquaculture Center, VIMS Gloucester Point

This event is a great opportunity to get more oyster seed (spat), more floats, new devices, bags and new crab pot cord. MOGs will be available to discuss with you the latest ideas in raising oysters to clean the Chesapeake Bay and tributary rivers and for scrumptious eating. So save the date and place: October 1st, 2016 at VIMS Gloucester Point.

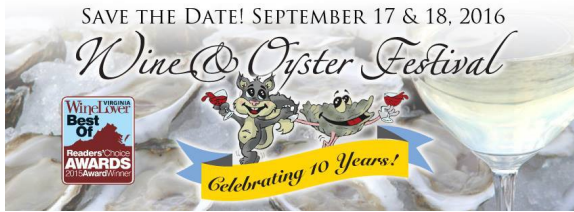
No experience is necessary! For people who wish to get started raising their own oysters, this will be the best opportunity this year to get the information, materials, supplies and spat to start their oyster gardening. Multiple spat vendors will be on-hand to deliver fertile (diploid) and spawnless (triploid) spat, so please bring small coolers to store the spat while you enjoy the rest of the event. Vendors will have their supplies and equipment available for sale. TOGA will have floats, tools, float repair 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 and TOGA is one of many recipients.

The TOGA pre-built floats and devices are available at this workshop. Pictures and descriptions of these products are on our website <http://www.oystergardener.org/#!devices-and-designs/c2ir>. Please use the registration form on the last page to order so the products can be available for you to pick up at the workshop. Please return the form by September 23, 2016. The registration form is also available on our website <http://www.oystergardener.org/#!float-building-workshop-2014/corv>.

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.

In recent years, the popularity of Pre-Built Floats and Devices has risen greatly. Starting this year, "Build Your Own" will not be offered at the TOGA Oyster Float Workshop. "Build Your Own" opportunities are offered at our workdays in preparation for this workshop. At any of the workdays, you can learn about building several different types of floats. By participating at a workday, you get \$10 off on each Bottom Cage, Taylor and Flip Float that you purchase. The workdays are planned for Tuesday, August 30th; Wednesday, September 14th; and Saturday, September 24th. All workdays are at 136 Arrowhead Drive, Weems, VA 22576 starting at 10:00. They include a "bring a dish" lunch, Costco large hotdogs, and the opportunity to meet other TOGA members. 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 or registration form) know your plans. Charles Yarbrough, MOG

## Volunteers Needed for Stratford Hall Festival, September 17-18



More than 5,000 people attended last year's Wine and Oyster Festival at Stratford Hall and the festival won the 2015 Virginia Wine Lover Readers' Choice Award. That success was made possible in part by a dedicated cadre of TOGA volunteers led by Mike Sanders. Our friends at Stratford Hall donated \$3,500 to TOGA to say "thank you" for the excellent support TOGA provided. This year's festival is the Hall's 10th anniversary for the event and the 4th year with TOGA partnership featuring the exceptional pairing of wines and oysters. TOGA is being described in an extensive media campaign leading up to the festival as a major event partner. At the festival itself, we will have two forums for public outreach: our dedicated TOGA tent and a large Education Tent for scheduled informative and fun programs.

The festival will be held at the ancestral home of the Lee family in Stratford, Virginia, the weekend of September 17th and 18th. The hours are from 10:00am to 6:00pm Saturday and from 11:00am to 5:00pm on Sunday (which includes an Antique Car Show). In addition to Virginia wineries and oyster growers, the festival will offer specialty foods, arts and crafts, kids' activities, shucking classes and oyster cooking demonstrations. Ticket information is available at <http://www.stratfordhall.org/events/10th-annual-wine-oyster-festival/>, but volunteers do not need to purchase a ticket.

Volunteers are needed to support the oyster growers, man the TOGA tent, coordinate activities in the Education tent, help at the festival entrance and generally pitch in where needed. All volunteers will be provided with TOGA tee-shirts for the event. Whether you can volunteer for both days fulltime or as little as a half day either day, your participation will be highly appreciated. Volunteers will get wristbands when checking in at the festival.

Just as this event has grown each year, the number of volunteers required has also increased. If you would like to volunteer, please go to <http://www.oystergardener.org/#!stratford-hall/c1bbo> and click on one of the links to download a volunteer information sheet. The WORD file can be filled out and emailed to Laura Todd ([lauratodd.nc@gmail.com](mailto:lauratodd.nc@gmail.com)). The PDF version can be printed, filled out and scanned for emailing or can be mailed to Laura (965 N. Glebe Rd., Montross VA 22520). Or you can just email Laura with the information requested. Let us know which day(s) you're available, how to reach you and your unisex shirt size.

This year's event coordinators, Brian Wood and Laura Todd, look forward to seeing you at the festivities.  
*Laura Todd, MOG, Ann Wood*

## Exciting New Venue Agrees to Co-Host Tidewater Oyster Gardeners Association Annual Oyster Tasting Event, October 29

Good Luck Cellars in Kilmarnock, VA has graciously agreed to co-host the Annual Tidewater Oysters Gardeners Association TOGA Oyster Tasting Event on October 29th on the grounds of their beautiful winery and vineyards. This year we've made several exciting changes in the event, including an offering of grilled and cooked oysters in addition to the usual raw oysters on the half shell from several local oyster growers. There will also be wine tastings hosted by Good Luck Cellars and even a local caterer for the folks who want a little something to eat besides oysters.

"Please mark your calendars to come and enjoy this idyllic setting in one of the most beautiful areas of Virginia," said TOGA President Mike Sanders. "This year we've improved the very popular oyster tastings annually held successfully in Gloucester for many years. We think these changes will bring even bigger crowds of oyster lovers," he said.

Besides the offerings of variously cooked oysters, this year's event will be a la carte as compared to the ticket purchasing for a set number of oysters as done in the past. The wine tasting will be \$8 for 8 tastings, fresh oysters on the half shell will be a buck a shuck, and cooked oysters will vary in price depending on the preparation. There will also be the extremely popular raffle of oyster-related gear and equipment.

"We hope to see many hungry folks trying fresh oysters from our local growers, with the bonus of pairing some delicious wines that will add to their enjoyment," said Sanders. The event will run from 11:00 a.m. to 4:00 p.m. and there will be plenty of free parking.

According to the Good Luck Cellars website: "Seven years ago, vineyard owners, Paul and Katie Krop shared a vision of creating a community-based vineyard and winery out of a parcel of land that had been used for mining top soil, sand, and gravel. The earth remaining from the mine was full of sand and gravel - perfect for cultivating grapevines. With the help of an amazing team of experts and the support of family and friends, Paul and Katie have planted 12 acres of vines and an impressive production facility for all of their estate-grown wines. Paul and Katie's passion for the chemistry of winemaking stems from their first career in medicine. They began making wine in small batches in their home in Virginia Beach out of fruits grown in their own backyard. When they discovered the Good Luck land just outside of Kilmarnock, they saw a perfect location to expand their hobby into a business."

"Please join us for some great oysters and wine, where you'll enjoy the scenery and relax with some friends," said Sanders.

*Terry Lewis, MOG*

## **Recap of the Middle Peninsula Oyster Fair**



On April 16, 2016, we had a great educational event at Gwynn's Island. The experiences and problems of both experienced and novice oyster gardeners were shared. Many questions were discussed and tips given to aid future success. At least 60 attended the fair and the vendors did well selling spat and equipment.

After introductions and a preview of coming events, Terry Lewis gave a preview of upcoming events. Then Klaus Boese reviewed the great work being done with the Boys and Girls Club at Camp Kekoka in Kilmarnock. See article by Klaus below.

The main program consisted of a panel discussion moderated by TOGA VP Terry Lewis. Discussion leaders included a mix of experienced and novice oyster gardeners including Carl Zulick, Brian Wood, Jennifer Palazzo, and Vic Spain. In fact, the attendees provided some very interesting questions and gave their personal experiences with a number of issues.

Some of the topics were *Polydora websteri*, those little mud worms that make oyster shells break during

shucking have been showing up in the past year; spat, such as what kind, when to start, where to buy; should one build her own oyster reef; how to manage a heavy float; encouraging wild strike; cleaning oysters and floats; condemned waters; harvesting oysters in summer; oyster gardening permit.

*Vic Spain, MOG*

## **Recap of Master Oyster Gardener Refresher Course, July 12, 2016**



**Dr. Jim Wesson, VMRC**

There were thirty-five attendees at the Course, and some people had to be turned away for lack of space in the facility at VIMS. Nine of the attendees were Master Oyster Gardeners, and the rest were members of TOGA.

The meeting opened with a welcome by Mike Sanders, on behalf of TOGA, and then another by Karen Hudson, on behalf of VIMS.

Karen then gave a talk on Best Practices on Handling and Eating Oysters. Two take-aways were 1) After receiving a cut while working with oysters, floats or any other exposure to sea water, one should immediately wash thoroughly (two minutes) with soap and water.

Antibacterial soaps like Hibiclens may be used. Some recommend application of an ointment like Neosporin and covering with a bandaid. If redness or any other sign of infection appears at the site, see a doctor immediately and tell her about the exposure to sea water. 2) Oysters harvested or purchased for consumption should be put on ice immediately after their removal from the water and should never be allowed to warm up before eating them.

TOGA founder Jackie Partin, then talked a little about the history of TOGA, since its founding in 1996, and incorporation in 1997. The first Annual Meeting had twenty members present. Currently the membership is more than 700. From the beginning, education has been the goal of the organization, as stated in the ByLaws: to educate in oyster aquaculture methods, to promote oyster garden aquaculture in the Chesapeake Bay and its tributaries, and to promote the environmental health of the Chesapeake Bay and its tributaries through oyster cultivation and by other means.

Commercial oyster aquaculture has been enormously successful and is still growing, but TOGA still has a job to do. The use of triploid oysters bred to be disease resistant has made commercial aquaculture possible, but it does nothing to increase the population of diploid, reproductive native strains of oysters in the Bay. These native strains show some signs of having increased resistance to the predominant oyster parasites, but there are not enough native oysters growing in the Bay to be self-sustaining. Although it may not be possible for this to happen, oyster gardeners can at least try to help. In addition to growing triploids for our eating pleasure, we can also each grow a thousand or more wild oysters that are capable of reproduction. The catch is to find a way for gardeners to have spat from native, wild oysters available to purchase. Currently it is a hit or miss thing, although the Chesapeake Bay Foundation has been able to arrange to have a supply for it's members. This is something we must work on.

The first invited speaker was our friend, Bob Fisher, VIMS Fisheries/Seafood Technology Specialist, who gave a great talk on Cownose Rays, which he describes as Flattened Sharks. We learned that clams,



not oysters are their preferred food. Oysters actually may injure them. Bob's photos and videos were great, as usual, and his talk was really enjoyed by everyone.

Dr. Jim Wesson, Oyster Restorer for the Virginia Marine Resources Commission, told us there are now 1124 permitted oyster gardeners. Obviously, many gardeners still don't have permits. He emphasized the ease of filing a permit, and the fact that having a permit protects oyster gardeners from situations that might make it difficult to grow oysters from a private dock. Jim also told us about a Smart Phone App, VMRC Maps, which may be obtained free from the App Store, and which can put an immense amount of information onto your phone. Information about condemned areas and private leases are available to you, along with a great deal of other things. For example, Virginia is the only state where it is legal to eat home-gardened oysters. Dr. Wesson then asked for questions from the audience and had many to answer. As always, we all came away with good information and appreciation for the VMRC and Department of Health, which made it possible for oyster gardening to be legal in the State of Virginia.

Dr. Mark Luckenbach, who is Associate Dean of Research and Advisory Services, was the final speaker. Mark originated the idea of oyster aquaculture for ordinary people and worked with individuals and groups to teach people how to do it successfully. It was great hearing him talk about some of the early oyster gardeners, back in the 1980's, such as Don Beard, Dr. Armistead Williams, Governor Holton and our own Peter and Diane Perina, who have been major TOGA resources for materials and education for all the years of TOGA's existence.

I think this Course was a great success in pointing out to us the progress of TOGA over the past twenty years, as well as directing us to a way to proceed in the future. TOGA is Alive and Well.

To obtain specific materials from the course (including the new booklet "How to be an Oyster Gardener"), please go to <http://www.oystergardener.org/#!mog-refresher-2014/c1ywa>.

*Jackie Partin, MOG*

## **Update on Oyster Reef Project at Camp Kekoka**



In the Fall 2015 newsletter, Mike Sanders reported on the plans for the Kilmarnock Boys and Girls Club Oyster Gardeners to create a living oyster reef in Pittman's Cove. The cove has uncontaminated water and is an ideal location for the project.

During the Winter and early Spring, funding was secured; the dock was repaired; shell collection from local restaurants continued; and plans were made to complete the project. These included obtaining another trailer load of oyster shell from the Chesapeake Bay Foundation; constructing a second bin for the additional shell, and constructing a floor from exterior sheathing to provide a clean

base on which to store bags of oyster shell that would be used to provide the shell for oyster larvae to strike on in protected wire cage silos.

The construction of the bin and laying down the flooring base was done by the group of TOGA seniors

who are volunteering on this project under the guidance of Madison Boyd. For moving shell off the trailer and into the bin and bagging the shell, Lady Luck was smiling on us.

Jessie Mandirola, a graduate student at James Madison University in Harrisonburg, Virginia, was looking to establish a partnership with a group through which she could work to test her master's thesis. It involves finding an economical substitute for natural oyster shell for the larvae to strike on, as natural shells are becoming scarce and expensive. Her thesis aims to prove that you can use shell made of concrete containing a high level of calcium carbonate to attract the larvae. (It has been documented that calcium carbonate on natural shell acts as a signal to attract larvae in the water column). Jessie is mixing the concrete and pouring it into molds she made to create the pseudo shells. To test her thesis she needed access to water. She was referred to TOGA and Mike Sanders and an agreement was reached that in exchange for providing TOGA help with our oyster reef project, we would let her use our dock in Pittman's Cove to hang bags with her concrete shells.

In early- and mid-June, Jessie and a group of fellow students came from Harrisonburg. They first helped us move about 60 bushels of shell from a trailer to the holding bins and then on the next occasion, helped us bag about 140 bushels of oyster shell into net bags. It turns out moving oyster shell is not an easy matter. They are very difficult to move with a shovel or mulching fork. Even a rake is not very effective. The best way is to scoop them with gloved hands into a bucket. It is very labor intensive and the students were great workers.

The bagged shell next had to be moved from the holding area to the dock where they were to be washed using a pump and water from the cove. (Larvae strike best on clean shell). For that project we got help from a group of young counselors-in-training from Camp Kekoka. Again, they were a great group of helpers.

At the time of this writing, holding silos for the bagged shell have been constructed and lined with filter cloth which will prevent the diploid larvae from escaping and encourage them to strike on the bagged oyster shell. The next steps are to move the silos into the water, fill them with the bagged shell, and seed the silos with purchased diploid larvae. After allowing three days to a week for the larvae to strike, we will either remove the bags and place them on the substrata for the reef that we have established with the remaining oyster shell, or if that is not yet quite completed, we will remove the filter cloth from the silos to allow free flow of water, oxygen and nutrients and move the bags when the base of the reef is completed. The results will be reported in the winter newsletter.

*Klaus Boese, MOG*

## **TOGA Volunteer Appreciation Party A Resounding Success**

More than 80 people showed up at the Piankatank Community League facility near Gloucester on Saturday, April 9th to enjoy great camaraderie with their fellow volunteers and to partake in some wonderful food and beverages at the 3rd Annual TOGA Volunteer Appreciation Party.

More than 1,000 fresh oysters in the shell and two gallons of shucked oysters were provided by TOGA to say thanks to our dedicated volunteers. The party was highlighted by several varieties of oyster stout beer brewed by Joe and Jay Crandall and members of their brewing club. Another highlight was the delicious fried oysters prepared by Chef Brian Wood and his daughter Katie. 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, tea and coffee to wash it all down.

"We wanted to say a great big thanks for the many hours donated by our TOGA volunteers, who are really the heart and soul of this organization," said TOGA President Mike Sanders. "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.

In addition to the scrumptious food, several volunteers walked out with some terrific prizes won in the raffle.

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 coordinators and tell them you can help. We will especially need many volunteers at our new venue for the Oyster Tasting Event this year to be held at Good Luck Cellars near Kilmarnock. Please join in and earn your pass to the 4th Annual Volunteer Party in 2017!

### **3rd Annual Middle School Writing Contest Opens to Encourage Students to Learn About Oysters**

After two very successful Middle School Writing Contests, the Tidewater Oyster Gardeners Association (TOGA) is sponsoring the 3rd Annual Middle School Writing Competition, with three prizes of \$150, \$100, and \$50 for first, second and third places respectively. The theme of the essays is "Consider the Oyster." The competition is open to all Virginia students in grades 6, 7 and 8. Home-schooled students are welcome to enter.

Prizes will also include 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, 2017. The winner's parents, a mentor, or a teacher may be guests of TOGA for the presentation event. The winning entries will be read by the students at the awards program during the Annual Meeting.

The three top winners will be published on the TOGA website and may be published in other publications or websites, including the Virginia Outdoor Writers Association website.

Essays can be written about oyster life, history, recent developments, or even recipes with background from how the recipe came about. If you know Middle School students, please encourage them to enter.

Previous year's winners are now growing oysters in the floats they won for their essays. This is a great way to encourage youngsters to get involved with oysters.

The article should be written in WORD format and attached to an e-mail. The submissions can be made between now and the December 15, 2016, deadline. For more information go to [www.oystergardener.org](http://www.oystergardener.org).

## TOGA Assists St. Mary Star of the Sea School



oysters.

Sister Mary John, Principal at St. Mary Star of the Sea School in Hampton, found out about TOGA because of the 2015 TOGA-Sponsored writing contest which some of her students entered. The teachers and students needed a little help managing the oysters they were gardening for donation to the Chesapeake Bay Foundation for restoration. They had a new dock with rails for safety, but that made it hard to recover their floats for cleaning and harvesting. So Terry Lewis and Vic Spain made some flip floats and a light-weight davit so they could safely get the floats onto the dock. We also enjoyed talking with the students who were excited to be helping restore the Bay

*Vic Spain, MOG*

## A Spot of Hope: Hokule'a visit to Hull Springs Farm



The Hokule'a was constructed in 1975 by Polynesian Voyaging Society to promote Hawaiian indigenous culture. Modeled after traditional double-hulled sailing vessels used thousands of years ago by Polynesians, it has logged more than 150,000 miles since its maiden voyage.

In 2015 the Hokule'a embarked on a 3-year trip to circumnavigate the globe using no electronic navigational aids. The 60,000 nautical mile trip included educational stops with the purpose of drawing attention to the effects of climate change on our oceans. She arrived in Newport News in April with other stops on the James River and Tangier Island before arriving at Hull Springs.

At Longwood University's Hull Springs Farm in Westmoreland County, TOGA was one of 8 partners with Longwood University in hosting the arrival of the Hokule'a and its crew. The visit lasted from Wednesday evening May 11th through Friday May 13th. TOGA members Brian Wood, Tracy & Peggy Deihl and Laura Todd participated in the welcoming ceremonies and later displayed TOGA educational material for approximately 150 local students and the general public. The Hokule'a crew were impressed with TOGA's aquarium demonstration of oysters having filtered water in such a short amount of time. The partners were Erica Mall (Northern Neck Master Naturalists), Northern Neck Planning District Commission, Rappahannock Community College, Tidewater Oyster Gardeners Association, Virginia Department of Conversation and Recreation, Virginia Institute of Marine Science and Westmoreland County Public Schools.

For the farewell Friday morning, TOGA arranged for Sherry Swinson (Executive Director Longwood University Hull Springs Farm) to present Hokule'a Captain Nainoa Thompson with a copy of Tidewater Dynasty. Mr. Thompson had expressed during opening ceremonies that he had long been interested in Robert E Lee. For more information you may visit the following websites:



<http://www.hokulea.com/hull-springs/>, <http://www.longwood.edu/cehs/64293.htm>,  
<http://www.farmvilleherald.com/2016/06/sailing-canoe-visits-hull-springs-farm/> and  
<http://www.hokulea.com/>

*Laura Todd, MOG, Ann Wood*

## **TOGA Supports Camp LUCEE, Longwood University's Camp for Environmental Exploration July 29, 2016**

This summer, Longwood University conducted environmental day camps at Hull Springs Farm for Westmoreland County fourth-, fifth- and sixth-graders. The program taught ways to protect the Chesapeake Bay coastline from erosion, and children also learned to identify plants, animals and aquatic life. There were also fun days of swimming and interpretive programs at neighboring Westmoreland State Park.

On July 29, Brian Wood and Laura Todd pitched in by setting up the TOGA educational oyster aquarium display for the campers. Longwood University students observed with the intention of including the material in future camp sessions they hope to conduct next year with continued TOGA assistance.

Students handled oysters while observing the other animals (mullusks, barnacles, crabs, mud worms, etc) that often use oysters as their sanctuary. For more information, visit

[http://www.longwood.edu/2016releases\\_64947.htm](http://www.longwood.edu/2016releases_64947.htm)

*Laura Todd, MOG, Ann Wood*

### **Dues are due for 2015!**

If you received this newsletter in the mail, please check the year by your name on the address label. If it is 2015 or earlier, then 2016 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](mailto:vicspain@rocketmail.com) or 804-642-6764. Annual membership is \$15 (per family).

Please use the form below 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.

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

Membership is \$15.00 for one year, individual or family. This ensures that you will receive regular newsletters and notice of upcoming events.

Please fill out the membership form below and send to TOGA, PO Box 2463, Gloucester, VA 23061 with a check for \$15.00 membership dues, payable to TOGA. If you want, you can make an additional donation to support TOGA's educational activities. You may include it in the same check.

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**TOGA Membership Form, Please Print Legibly**

Please enclose dues (\$15 per year per family) and return to TOGA, PO Box 2463, Gloucester, VA 23061

Amount submitted \$ \_\_\_\_\_ Comment \_\_\_\_\_

Check \_\_\_ New member or \_\_\_ Renewal \_\_\_ Additional Donation

Name \_\_\_\_\_

Mailing Address \_\_\_\_\_

City, State, and Zip \_\_\_\_\_

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

Body of water where oysters are grown \_\_\_\_\_  
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***LIST OF TOGA EVENTS FOR Fall 2016***

The following events are planned as of this printing. (\* indicates a major TOGA event)

**August 30, September 14 and 24- Work days for Float Building** – Event Coordinator: Charles Yarbrough, caspery@verizon.net. All workdays are at 136 Arrowhead Drive, Weems, VA 22576 starting at 10:00am.

**\*September 17-18- Stratford Hall Wine and Oyster Festival-** Event Coordinator: Brian Wood, awood45858@aol.com.

Stratford Hall, 9am-6:30pm on Saturday and 9am-5:30pm on Sunday, www.stratfordhall.org

**September 23-24 Guinea Jubilee-** Event Coordinator: Terry Lewis, lewistmn@msn.com

Abingdon Ruritan Club, Guinea Road, Gloucester, 3pm-6pm Fri. and 9am-5pm Sat.

**September 25- Northern Neck Land Conservancy Boots and BBQ-** Event Coordinator: Klaus Boese, Juggs Farmhouse along the Rappahannock River on Sabine Hall Farm in Warsaw VA., 1-4pm.

**\*October 1 – Float Workshop-** Event Coordinator: Charles Yarbrough, caspery@verizon.net

VIMS, 10am-2pm

**October 16- Rosewell BBQ at the Ruins-** Event Coordinator: Vic Spain, vicspain@rocketmail.com

The Rosewell Foundation, Gloucester, 1pm-4pm

**\*October 29- Half Shell Oyster Tasting-** Event Coordinator: Brian Wood, awood45858@aol.com

Good Luck Cellars, Kilmarnock, 11am- 4pm

**November 4- Urbanna Oyster Festival-** Event Coordinator: Lou Castagnola, clouis710@cox.net

Urbanna, 8am-2pm

**November 19 Taste of Fall-** Event Coordinator: Ben Smith, Ben\_Smith@verizon.net

Tides Inn, Irvington, 11am-5pm

**January 14 – 2017 Annual Meeting-** Event Coordinator: Mike Sanders, sndrsmich@gmail.com

VIMS Gloucester Point, 2pm-4pm



Our newsletter was paid for by funds generated from the sale of Chesapeake Bay license plates. These funds also help pay for the MOG course.

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

# Oyster Float Workshop Registration Form

The Hatchery at VIMS in Gloucester Point  
10AM to 2PM, Saturday, October 1<sup>st</sup>, 2016

Please mail this Registration Form to TOGA, P.O. Box 2463, Gloucester, VA 23061  
Or email this Registration Form to [vicspain@rocketmail.com](mailto:vicspain@rocketmail.com) or [caspery@verizon.net](mailto:caspery@verizon.net)

Name: \_\_\_\_\_ Email: \_\_\_\_\_

Telephone: \_\_\_\_\_ Mailing Address: \_\_\_\_\_

**This Registration Form MUST BE RECEIVED BY SEPTEMBER 23<sup>rd</sup>, 2016,  
for TOGA to have sufficient materials available for your pre-built float(s) and devices!**

## Pre-Built Floats and Devices

Please see our website <http://www.oystergardener.org/#!/devices-and-desgns/c2ir> for information  
about the various types of 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	_____	\$65	Flip Float
_____	\$45	Bender 42 inch	_____	\$50	Bender 50 inch
_____	\$55	Bottom Cage	_____	\$45	Downunder

**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  
\_\_\_\_ Tuesday, August 30<sup>th</sup> \_\_\_\_\_ Wednesday, September 14<sup>th</sup> \_\_\_\_\_ Saturday, September 24<sup>th</sup>  
at 136 Arrowhead Drive, Weems, VA 22576 at 10:00A.M.

I would like \_\_\_\_\_ (quantity) Taylor Float with Top at \$100 per float.

I would like \_\_\_\_\_ (quantity) Taylor Floats at \$85 per float.

I would like \_\_\_\_\_ (quantity) Large Flip Floats at \$55 per float.

I would like \_\_\_\_\_ (quantity) Bottom Cages at \$45 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](mailto:caspery@verizon.net) OR Vic Spain at [vicspain@rocketmail.com](mailto:vicspain@rocketmail.com).

**Be Safe- Wear protection for eyes, hands and arms when working with oyster cages and oysters!**

For an electronic copy of this or previous newsletters, go to  
<http://www.oystergardener.org/#!/newletters/ckl4>.