



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

**FALL**

**NEWSLETTER**

**2013**

### **Annual Oyster Float Building Workshop**

On September 14th, from 10AM to 2PM, TOGA will be holding its annual Oyster Float Building Workshop at the Aquaculture Center, VIMS, at Gloucester Point. For those who wish to get started raising their own oysters, this will be the best opportunity this year to get the information, materials, supplies and baby oysters (spat / seed) to start their oyster gardening. **No experience is necessary!** Get hands-on experiences building different types of oyster floats with Master Oyster Gardener (MOGs) supervision. MOGs will be on-hand to educate and give advice on techniques, materials, and locations.

For those already raising their own, this is a great opportunity to get more oyster seed / spat or materials, and to learn about the latest ideas in raising oysters to clean the Chesapeake Bay / tributary rivers and for scrumptious eating. If your floats have been damaged from years of use, TOGA will have a float repair station with MOGs to help repair your floats.

The TOGA Pre-Built Floats and Devices are available at this workshop. Pictures and descriptions of these products are on our website [www.oystergardener.org](http://www.oystergardener.org). Please use the Registration Form to order these Pre-Built Floats and Devices so the products can be produced and delivered to you at the workshop. Usually all proceeds from the Pre-Built Floats and Devices goes to the VIMS Fellowship; however, this workshop and the TOGA Oyster Tasting Event are our only fund raising events each year, so the proceeds for this workshop will go to TOGA.

Multiple oyster seed (spat) vendors will be on-hand to deliver seed. Diploid and Triploid oyster seed will be available. Please bring small coolers to store the seed while you enjoy the rest of the event. Some of the spat vendors include Baywatch Oyster Seed LLC, Lynton Land and Shooting Point Oyster Company.

Eastfields Farms (Pete Perina) and Great Wicomico Oyster Company will have their supplies and equipment available for sale. We will also have information and tickets for the upcoming TOGA 4th Annual Oyster Tasting Event on November 9th. TOGA will also have applications for the Virginia Chesapeake Bay License Plates.

Our Registration Form for this event is enclosed at the end of this newsletter and is also available on our website [www.oystergardener.org](http://www.oystergardener.org). TOGA would like to receive the registration forms **by September 6<sup>th</sup>, 2013** to insure that enough materials are on hand for float building and the Pre-Built Floats and Devices can be delivered at this Oyster Float Building Workshop. Additional information about oyster float types and raising oysters can also be found on our website.

Hands-on float building takes some time, so arriving at this event during the mid-day may reduce your wait times. The TOGA education tent and additional event vendors are planned to help wait times go by quickly.  
-- *Charles Yarbrough*

### **Northern Neck Fall Workshop**

Early Fall is a great time to set out oyster spat. With cooler weather comes less exposure to disease and predators that can harm your babies. Experienced oyster gardeners, as well as novices looking to get started, will be able to purchase spat and grow-out devices at the upcoming Northern Neck Fall Workshop. This TOGA-sponsored event will be held on Saturday morning, September 7 at the Women's Club of Northumberland County, next to Allison's Ace Hardware on Route 360 in Lottsburg. The official address is 2890 Northumberland Highway, Lottsburg, Virginia.

Registration starts at 8:30 am with light refreshments. Educational programs intended to share practical, local expertise will begin at 9:30 am and conclude at 11 am. Vendors of oyster gardening equipment, spat and supplies are invited to display their wares for sale from 8:30 to 11 am.

The first segment of the workshop will be focused toward do-it-yourselfers interested in building and repairing their own oyster cages. Vic Spain and other Master Oyster Gardeners will be giving table top demonstrations on how to build and repair a variety of oyster cages. They will discuss methods, materials, tools, hardware and where to get your cage materials. We will also have some of the latest grow-out cages, tools and handling equipment on display.

For the remainder of the time, Master Oyster Gardeners will be present to answer questions and help those new to oyster gardening learn how to get started.

-- *Mike Sanders*



Enjoy fall at Stratford Hall! TOGA is partnering with Stratford Hall for its annual Wine & Oyster Festival, which will be held on September 21 and 22, 2013. This popular event will feature wine tasting from Virginia wineries, tasting of Chesapeake Bay and Tidewater oysters, as well as specialty foods, arts and crafts vendors, children's arcade, an antique car show on Sunday, and much more.

The event takes place on the Oval, a four acre tree-lined lawn that is directly in front of the historic circa 1738 Great House. All activities are included in admission price. Discounted tickets sold on-line. For more information, visit [www.StratfordHall.org](http://www.StratfordHall.org) or call Jon Bachman at 804-493-1972, or by email [jbachman@stratfordhall.org](mailto:jbachman@stratfordhall.org). You may also contact Mike Todd, the TOGA coordinator for his event at 919-606-2159 or [mtodd.nc@gmail.com](mailto:mtodd.nc@gmail.com)

-- *Mike Todd*

## 2013 Spring Fairs

The TOGA-sponsored 2013 Annual Spring Oyster Fairs were held for the Middle Peninsula on May 11, and for the Northern Neck on June 15. Results are as follows:

The Middle Peninsula Fair was held at Christchurch School, 49 Seahorse Lane, Christchurch, VA 23031. Thanks to Christchurch School for the coffee, sweet rolls, fruit, juice etc. The blueberry scones were a big hit. Vendors selling spat and oyster growing equipment were very busy during the opening hour. Approximately 53 folks stayed for the educational program. Some left immediately after they purchased their spat and equipment. Eight new members joined TOGA. The first hour also provided an opportunity for informal discussions concerning oyster gardening.

President Brian Wood welcomed attendees and updated them on upcoming events. He then introduced the feature speaker Dr. Jim Wesson of the Virginia Marine Resources Commission, who spoke about Virginia's Oyster Industry and Management. The theme was "Virginia's oyster harvest has increased more than 10 fold over the past decade. What's different? Now how do we manage oysters into the future." The talk was very well received and the Q&A session went on for quite a while and was an excellent learning opportunity for both experienced and novice oyster gardeners.

Brian Wood then updated the audience on the ongoing Growth and Longevity Study being conducted by TOGA volunteers. The growth trends and longevity to date are highly encouraging and we are looking forward to concluding the study in November 2013. So far, all strains are doing well and most were at market size in a little over a year.

Finally, Vic Spain discussed How to Get Started Oyster Gardening. Details included how to use the website to get essential procedures, literature, equipment and spat to get started. Examples of water quality maps and restricted shellfish grounds were shown with guidance on how to find these from the website. Options on which spat to use and when best to deploy them were discussed. Equipment options were displayed and techniques for starting and growout were described. Many new gardeners seemed to enjoy this discussion. Thanks to the attendees, vendors, TOGA volunteers, speakers and Christchurch School for a great event.

Thanks to MOG Mike Todd for a great job organizing the Northern Neck Fair held June 15. Brian Wood contacted all of the vendors and growers at the NN Fair to thank them for their participation and gather feedback on the event. Overall, the feedback has been very positive, and everyone said the event was successful. Approximately 75 showed up. Some just wanted spat or supplies, so 52 stayed for the educational session, and 14 joined as new members. Twenty-two then were treated to a tour of Cowart Seafood by AJ Erskine. Hand polling for how attendees heard about our NN event revealed that the website was a prime winner on getting the word out (vs. over radio or newspapers.)

Based on the information from the vendors, it appears they had a very good day as well. Approximately 80K spat were sold, plus a lot of equipment (cages, grow-out bags, etc). Most said they sold more product at the NN event than the MP Fair. There was not much feedback on changes or improvements we should consider for future events. Everyone seemed very pleased and complimentary towards TOGA.

Talks on "How to Start" and the TOGA G&L Study were similar to the MP Fair described above.

The featured speaker was Mr. A. J. Erskine, Aquaculture Manager & Field Scientist, Bevans Oyster Company and Cowarts Seafood, who spoke about Shellfish Aquaculture Sustainability. AJ's discussion on how Cowart Seafood operates a commercial aquaculture business, was followed by a tour of their facility.

“This was my first time serving as the event coordinator for the Fair, but from all accounts, I think we can chalk this one up as a success. I appreciate all the help provided in running this year's event, and look forward to building on our success next year.” (Mike Todd)

-- *Vic Spain*

## **Update on the TOGA/VIMS FELLOWSHIP ENDOWMENT**

It was only in April 2011 when we established this named endowment with VIMS for the purpose of supporting graduate student(s) enrolled in the School of Marine Science of the College of William and Mary researching oysters and shellfish and, more broadly, the ecological restoration of the Chesapeake Bay. Thanks to almost 100 donors, the endowment is currently funded at over \$66,000. This year we supported our first graduate student, PhD candidate Wendi Quidort, who is developing genetic techniques to detect and monitor adenoviruses in Chesapeake Bay waters and shellfish. Adenoviruses, that are associated with wastewater effluent, can cause respiratory and gastrointestinal illnesses in humans. Please visit <http://www.oystergardener.org/#!/togavimsendowment/c1hnw> for more about Wendi's work.

If you would like to donate on-line, please go to [www.vims.edu.toga\\_fellowship](http://www.vims.edu.toga_fellowship). To donate by mail, Please make checks out to “VIMS Foundation”, noting “TOGA Endowment” in the memo section, and mail to Virginia Institute of Marine Sciences Foundation, c/o The College of William and Mary, P.O. Box 1693, Williamsburg, VA 23187-8779. All donations are tax deductible. The TOGA Board wishes to express their gratitude to all who have supported this effort.

-- *Vic Spain*



### **Save Your Volunteers**

This past year has been great for wild strike all over Tidewater. The photo shows some of the wild strike from one of my floats- 4 planted oysters with many recruits. So you may be doing spat-on-shell without really trying, because oyster larvae love to strike on living shell. Be sure to take care of the volunteer spat. If you shuck your oysters raw, return the shell with spat to the water. If you are roasting, pop off the spat (and return them to your floats) before you cook. I can think of two possible downside issues of wild strike- 1) If you are trying to track

mortality by counting the living, and 2) If you are consuming what you thought were spawnless triploids in the summer (maybe not too good if you get a wild diploid). So enjoy the freebies, in months with an “R” that is.

-- *Vic Spain*

## Thanks to Bill Parker



The members of the TOGA Executive Board would like to thank Bill Parker for the generous donation of his 2006 22' Wellcraft Boat to TOGA. Bill's is the first donation of this kind that TOGA has ever received.

Bill is a member of TOGA and has been growing oysters in Colonial Beach for 12 years. He is one of the volunteers participating in the TOGA Growth and Longevity Study. Currently, Bill has about 10,000 oysters growing in floats attached to his dock in the Potomac River.

TOGA has been able to sell the boat and will use the funds from the boat's sale to continue its mission of education and outreach to educate people about the benefits of growing oysters. Because TOGA is a 501(c)(3) organization, it is able to accept charitable donations of this kind.

Thanks again Bill!  
-- *Natalie Kelly*

## Growth/Longevity Study

We continue to receive July's G&L study data, but there are not yet enough data for a quantitative newsletter article. Until we have data from all the volunteers for both March and July, we cannot update the data on the TOGA web site ([www.oystergardener.org](http://www.oystergardener.org)) but the trends from last fall continue. Mortality trends through the winter were very low, but in the spring a few sites had high mortality possibly due to the heavy rains and some area waters turning *Hypoxic* as a result of the fresh water runoff. In the four-animal study, the two triploid strains (LoLa and DeBy) grew slightly faster than one of the diploid strains and considerably outgrew the other. Some high growth sites are reporting averages of 4 inches or greater for all four strains and the cages that are built to hold 125 market size oysters are being crowded by these behemoth oysters! The smaller study has the LoLa triploids running neck-and-neck with the DeBy triploids, both in terms of length and mortality.

The study will terminate in November and at that time we will determine the meat weight of animals from selected sites. We continue to be impressed how fast some of the animals have grown and, so far, have been unable to document why some sites produce much faster growth than others. In a few cases there has been so much strike on the cages that the volunteers have trouble distinguishing study animals from new strike.

We at TOGA very much appreciate the hard work these Growth and Longevity Study volunteers are performing, in the extreme cold and heat; cleaning, counting and measuring these bi-valves. The end of this study is in sight and the data are so important for these last couple of months for us to have a true picture of what oysters grow best in your area. A great service to all who grow oysters!

Now what are we going to do with all these oysters? Anyone up for a G&L Party?

-- *Lynton Land, Brian Wood*  
*Study Coordinators*



Dave & Nina Turney's Grandkids (G&L Study Helpers)

### **Lessons Learned Participating in TOGA studies**

In July 2011 four different kinds of seed oysters were provided by TOGA in with plastic “Australian” (P) cages to monitor growth and mortality. Each cage had many small openings 1/4 inch square and was suspended from a finger pier of my dock in a cove about 4 to 6 inches above a very muddy bottom in about three feet of water. In November 2011, two strains of larger seed were provided in vinyl coated wire “Downunder” (W) cages (designed by Vic Spain) with 7/8 inch openings. These cages were deployed from the same pier at the same height above the bottom. Initially the seed was placed in modified ADPI bags inside the cages with 1/2 inch openings.

The bags were removed from the W cage in July 2012 since the animals were large enough not to hang down through the openings in the wire compromising protection, to reduce structure for fouling organisms, to allow better flow of water bearing food through the cages to feed the larger oysters, and reduce work to handle / clean over time going forward.

All animals were in color-coded bags to avoid bias. Eventually it was revealed that two VIMS strains were represented, Delaware Bay (DBY) and Louisiana (LA), and both diploid (fertile) and triploid (infertile) animals were provided for each strain. The results presented here apply only to the two strains of triploid (infertile) oysters that were included in both P and W cages from the same stock.

By July 2013, both strains of oysters in the wire (W) cages were longer and heavier than the same strains in the plastic (P) cages since the study started. The average oyster in the W cages was 12% longer and 36% heavier. The small openings in the plastic (P) cages quickly fouled during the warm water months, restricting the flow of water to the oysters. My cove is characterized by a very low tidal current. The plastic (P) cages were frequently cleaned as they fouled, whereas the wire (W) cages remained open and no cleaning was required.

Moreover, the increase in average oyster length July 2012-13 in the wire (W) cages was 37 mm and in the plastic (P) cages was 35 mm, about the same. A much larger increase in average whole body weight was measured. In the plastic (P) cages the average oyster increased 57 and 68 grams for the two infertile strains

compared to 85 and 80 grams for the same strains in the wire (W) cages.

I think the substantially larger openings in the wire (W) cages allowed more circulation of water and caused better growth given the low tidal current conditions where my dock is located. The small openings in the plastic (P) cages tended to clog, restricting flow. That combined with overcrowding in the plastic (P) cages, retarded growth.

So far I have learned:

1. Relative weight measurements have emerged as a key metric for assessing oyster growth over time that is not revealed by measuring only length.
2. Better oyster growth over time is achieved by deploying seed in bags / cages with openings as large as possible to retain the animals, to provide protection from predators, and to allow ample flow of water bearing food through the cage.
3. Less maintenance is necessary if cages have large openings and minimal surface area for fouling organisms to attach/ sediments to collect.

Oysters culled from the original cages to mitigate overcrowding have been redeployed in the cove where the current velocity is higher and are being monitored with the objective of shedding more light on oyster growth. It will be interesting to compare meat weights and other measures in November, not only between the two strains of triploids, but to compare with the diploids once they are no longer producing eggs or sperm.

-- *Julian Cox, MOG'99*

### **TOGA Master Oyster Gardeners' Course from a Student's Perspective**

When we first started looking for properties in the Chesapeake Bay area about two years ago, we were told about the potential to grow oysters to help clean the bay, and for some delicious consumption. About a year ago I retired from Federal service and our house hunting started in earnest. One of the many attributes we had on a long list for choosing a property in the Bay area was the potential to grow oysters. We found that property on the Piankatank River in Gloucester County, and the previous owner left two Taylor floats with a few hundred good size oysters as a house warming present. I was immediately hooked on oyster gardening and began some serious efforts to find out more about this amazing creature.

I wanted to start some spat and the first site on my internet search was the Tidewater Oyster Gardeners Association. The information provided was most helpful, and I started my first spat from tips on that site. I joined the organization and have attended a few meetings, but I wanted to learn more. I located a couple of good sites on the internet, and was given by my daughter the books *Consider the Oyster* by Patrick Mc Murray and *The Hog Island Oyster Lover's Cookbook* by Jairemarie Pomo, because she recognized my interest and desire to be a good oyster gardener. But I still was not satisfied with my miniscule knowledge about the natural history of the oyster, and that's when I heard about the Master Oyster Gardener course at the TOGA annual meeting.

With help from Jackie Partin, the application process was easy and straightforward, and shortly after applying I was informed that I had been accepted for the class.

Now that the two day course is completed, I can only say, WOW! If you are at all interested in the natural history of the oyster, TAKE THIS COURSE. It includes a great workbook that I now keep very handy as a terrific reference guide. The instructors are extremely qualified through their academic training and perhaps more importantly for me, through real life experience.

It's hard to select a few highlights from the course, because there was not one section I found to be too pedantic or impractical. Learning the history of the oyster in the Chesapeake Bay was fascinating, as was dissecting an oyster and learning their anatomy. An understanding of oyster diseases and major predators of shellfish is so very important to any oyster gardener, and the course goes into considerable depth on these topics. There is also time spent on the need to obtain the free permit for growing oysters, and a very informative section on how to handle oysters to be sure they're safe to eat. But if I had to select the highlight of the class, it was the information provided by Stan Allen, the person who played a crucial role in developing the triploid oyster that is so quickly changing the whole nature of oyster growing in the Chesapeake Bay area. His presentation was superb, but it couldn't get any better than having an in depth tour of the VIMS research facility, and Stan Allen taking the time and patiently answering almost unending questions about the ground breaking research being performed at VIMS.

Add to all this, the opportunity to get acquainted with fellow oyster gardeners and making friends with fellow classmates, who share a passion for the oyster. And if all that isn't enough reason to take this class, the food for the luncheons and the breaks alone is worth the price of admission!

I'm a skeptical person by nature, and my family chides me for not showing enthusiasm for life's many gifts. Be that as it may, I find it easy to write enthusiastically about how excellent the course is, and can give the Master Oyster Gardeners Course only my very highest recommendation for anyone who has even the least interest in a miracle called the oyster.

-- Terry Lewis, *MOG 2013*



### **Master Oyster Gardener Graduating Class 2013**

*Pictured Left to Right; Brian Wood TOGA President, Katie Bruneault, Terry Lewis, Eloit Levinson, Kirsten Watkins, Nathaniel Mulcahy, Don Watkins, Doug Goodman, Jim Palasso, Jennifer Palasso, Kent Williams, Robert Moses, Jean Williams, Laura Todd, Tom Nutt, Jason Todd, Don Besom, Robert Hohman, Karen Hudson Class organizer and VIMS/TOGA Liaison*

**Topics covered in the 2013 Master Oyster Gardener Course, along with presenters included:** Oyster Biology Basics & Oyster Predators, Pests and other Critters -- Kevin Goff, VIMS/MAS; Introduction to Oyster Diseases -- Ryan Carnegie, VIMS; VMRC Shellfish Regulations -- Chip Neikirk, VMRC; Division of Shellfish Sanitation Interactions -- Bill McCarty, VDH/DSS; Oyster Restoration & Natural Stocks -- Jim



Wesson, VMRC; Selective Breeding Program/Stock Selection -- Stan Allen, VIMS; Hatchery Operations & Seed Production -- Karen Sisler, Lauren Shirley, Amanda Chesler, Jess Moss, Stan Allen, VIMS; Field Nursery; Bottom Racks and Cages -- Nate Geyerhahn, VIMS; Oyster Gardening Discussion -- Brian Wood, Vic Spain, Charles Yarbrough, TOGA

*The TOGA Executive Board thanks all of the speakers who graciously gave of their time and talents to support the MOG Course. We also thank Karen Hudson for the fabulous job that she did putting all of the materials together and handling all of the logistics for the course.*

**TOGA on Social Media**

Many of our members have provided positive feedback on TOGA’s new web page at [www.oystergardener.org](http://www.oystergardener.org). Our newly redesigned web page is a direct result of your suggestions and the hard work of Vic Spain and Brian Wood. But did you know TOGA is also active on Facebook and Twitter? We are maintaining an active presence through all social media angles, and we invite you to check us out on both Facebook and Twitter. Why is this important? We are increasingly using these tools to reach our membership, communicating upcoming TOGA events, as well as sharing interesting information on oyster gardening and aquaculture.

You can find us on Facebook by searching on “Tidewater Oyster Gardeners Association – TOGA” and be sure to also follow us on Twitter @oystergardener.

**-- Mike Todd**

**Please Check the Address Label on this Newsletter**

Following your name on the address label should be a number such as 2012, 2013 etc. This is, according to our records, the last year for which you have paid dues. If your number is 2012 and you wish to continue your TOGA membership, please fill out and mail in the membership form below. If you have questions or believe we have made an error, please contact Vic Spain ([vicspain@rocketmail.com](mailto:vicspain@rocketmail.com), 804 642-6764). Or you may share this form with a friend.

.....cut here.....

TOGA Membership Application: \$10.00/family

Renewal or  New Member (Please check)

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

Telephone: \_\_\_\_\_

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

Body of Water Where Oysters Are Grown: \_\_\_\_\_

Please make checks payable to TOGA and mail to: TOGA, PO Box 2463, Gloucester, VA 23061

*Your best source of Oyster Gardening information- [www.oystergardener.org](http://www.oystergardener.org)*

## Fourth Annual Virginia Half Shell Oyster Tasting – November 9 – Kelsick Gardens, Gloucester

Tidewater Oyster Gardeners Association will present its fourth annual Virginia Half-Shell Oyster Tasting from 1PM to 4pm on Saturday November 9, in the parking lot outside Kelsick Specialty Market, 6632 Main Street, in Gloucester.



As in previous years, there will be six local Middle Peninsula Oyster Growers providing fresh oysters from the varying waters of this area. People who attended this event in the past were surprised and pleased to find that they could identify different tastes in oysters from different waters. It is not just the saltiness that differs, but other tastes deriving from the water in which the oysters grew.

TOGA members planning this event are very dependent on volunteers to shuck oysters but also to do setup and clean up, as in every successful happening. Last year, a training session with Deborah Pratt and Clementine Boyd Macon prepared a number of members with expertise in oyster shucking, and it is hoped that many of you will again offer your services.

If you have not taken part in one of these Tastings, now is the time. A relatively small event, there is time to talk with Growers and other gardeners, and even pick up a few hints on oyster growing from Master Oyster Gardeners who will be in attendance. Deborah Pratt, many times National Champion Oyster Shucker, again will be there to help you brush up on your shucking technique.

Oyster Aquaculture in Virginia has been a resounding success, with each year's harvest showing a huge increase in oysters sold over the last year. It is believed that Oyster Aquaculture will continue to revitalize the industry in Virginia, to the good of the Chesapeake Bay as well as the economy of the region. Most of all, it provides a wonderful experience for oyster lovers all over the region.

Tickets for the Oyster Tasting may be purchased at Kelsick Specialty Market in Gloucester, or by going online to the TOGA web site [www.oystergardener.org](http://www.oystergardener.org) and purchasing tickets via PayPal. Beer, wine and other beverages will be available separate from the ticket purchase price.

There will be a limited number of tickets available at \$30 a person. Last year's event was sold out, so don't delay.

*If you can volunteer for this event, please call or e-mail Brian Wood (cell 571-237-6556), ([awood45858@aol.com](mailto:awood45858@aol.com)), and tell him what you can do to make this another great event!*

**--Jackie Partin**



Our newsletter was paid for by funds generated from the sale of Chesapeake Bay license plates. These funds also help pay for the Spring Fairs and the MOG course.  
See <http://dmv.virginia.gov/exec/vehicle/splates/info.asp?idnm=CB>

**Oyster Float Building Workshop Registration Form**  
**The hatchery at VIMS at Gloucester Point**  
**10AM to 2PM, Saturday, September 14, 2013**

**This Registration Form MUST BE RECEIVED BY SEPTEMBER 6, 2013**  
**for us to have sufficient materials available for you to build your float(s)**  
**or for TOGA to produce your pre-built float(s) and devices!**

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

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

**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)**

I plan to build \_\_\_\_\_ (quantity) Taylor with Top floats at \$95 per float.

I plan to build \_\_\_\_\_ (quantity) Taylor floats at \$80 per float.

I plan to build \_\_\_\_\_ (quantity) Large Flip Floats at \$50 per float.

*Float building instructors will assist you with building your floats.*

**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
_____	\$90	Taylor Float	_____	\$20	Delano with Bag
_____	\$105	Taylor with Top Float	_____	\$60	Flip Float Lifter
_____	\$60	Flip Float	_____	\$45	Bender 42 inch
_____	\$45	Bottom Cage	_____	\$50	Bender 50 inch
_____	\$40	Downunder	_____	\$15	Top for Taylor Float

**Payment for floats, devices and membership (if necessary) will be collected at the check-in table at the Oyster Float Building Workshop.**

*Master Oyster Gardeners will be available to answer you questions about raising oysters.  
 TOGA Caps and T-Shirts will also be available for purchase at the Workshop.  
 You will be able to purchase Oyster Seed/Spat from vendors at the Workshop.  
 You will be able to purchase various accessory products from vendors at the Workshop.*

For more about this workshop please visit our website <http://www.oystergardener.org>  
 Or contact Charles Yarbrough at [Caspery@verizon.net](mailto:Caspery@verizon.net) OR Barbara Shelton at [barb.shelton@gmail.com](mailto:barb.shelton@gmail.com).

**TOGA**  
Tidewater Oyster Gardeners Association  
**PO Box 2463**  
**Gloucester, VA 23061**

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