



Growing oysters for a cleaner Bay.....www.oystergardener.org

SPRING

NEWSLETTER

2017

TOGA Annual Meeting Super Success

There was a full house at the Virginia Institute of Marine Sciences Watermen's Hall Auditorium on January 14th for the Annual TOGA Membership Meeting. Attendees included oyster gardeners, VIMS representatives, and middle school writing contest winners with family and friends.

The business meeting included a wrap up of a very busy TOGA year. Highlights included:

- Participated in more than 30 outreach and educational events;
- Hosted five major events, including the Spring Fair at Gwynn's Island, Volunteer Appreciation Party, Float Workshop, Oyster Tasting at the Good Luck Winery, and the Annual Meeting;
- Published the new "How to Grow Oysters brochure";
- Held the Master Oyster Gardener Refresher course;
- Co-hosted the 4th Annual Stratford Hall Wine and Oyster Tasting;
- Chesapeake Bay Recovery Fund (license plates) recommended funding TOGA for more than \$8K, including money to build permanent information displays;
- Established an experimental oyster habitat at Camp Kekoka;
- Built the first permanent oyster information exhibit at the Mathews Visitor Information and Visitors' Center.

Goals for 2017 include:

- * Promote the grow-out of native unselected spat for reef restoration to ensure genetic diversity in the wild oyster stock;
- * Continue to grow the shell recycling program and reef project at Camp Kekoka;
- * Build an educational kiosk at Camp Kekoka and have it featured on the Virginia Oyster Trail;
- * Increase Volunteer participation;
- * Build permanent information displays at appropriate venues (area museums) featuring the benefits of oyster aquaculture;
- * Revive the Northern Neck Oyster Fair;
- * Continue to provide at least 30 educational events in the area.

In addition to the Treasurer's Report (TOGA continues to do well financially, thanks in part to our excellent Treasurer Charles Yarbrough), there was an election of new officers and Board members. They are:

President: Terry Lewis

Vice President : Jennifer Palazzo

Treasurer: Charles Yarbrough

Secretary: Mike Sanders*

At-Large Board Members: Robert Morgan, Ben Smith, Trey Sowers, Vic Spain

Past President: Brian Wood* (not elected)

President Emeritus: Jackie Partin (not elected)

VIMS Liaison: Karen Hudson (not elected)

*Mike Sanders has graciously volunteered to be Secretary, so Brian Wood continues to serve as Past President.

The education program kicked off with Jennifer Dillon (VIMS Associate Director of Development) giving an update on the TOGA/VIMS Student Endowment. She then introduced the current recipient, Jennifer Beckensteiner, who presented a description of her very timely work. Please see the TOGA webpage or last month's newsletter for more details.

The four winners of this year's TOGA Middle School Writing Contest then read their essays. This part of the program is always a highlight for many of us, and as in the past, these young students did a fantastic job on their presentations. See the separate article in this newsletter for more details on these remarkable students.

The feature presentation was the showing of the first part of Dave Miller's film "Journey on the Chesapeake: The Way Back Home." Producer Dave Miller, narrator Win Goodier, and Co-producer and MOG Joni Carter introduced the film and gave some insights into the making of this very popular film about the Bay and the people who live and make their livelihoods from it. See the trailer of this film at <https://www.youtube.com/watch?v=tOhzWO2Rv5o>.

Before partaking of the delicious oyster dishes and other goodies brought by volunteers, Miss Virginia 2015, Savannah Lane (big sister of one of our middle school writing winners Brennan Lane) led a rousing version of Happy Birthday for TOGA Founder Jackie Partin and MOG Nancy Smith. She concluded the program with a special blessing of the food.

If you were able to be at the meeting, I hope you'll agree that it was a very special afternoon. If you weren't there, please plan to join us next January for some education, good camaraderie, and great food!

Youth Writing Contest Winners Highlight TOGA Annual Meeting

TOGA members who attended the Annual Membership Meeting on January 14th at the Virginia Institute of Marine Sciences were delighted by the extraordinary Middle School Students who won the TOGA essay contest this year. Because there were so many exceptional essays submitted from across the State, the judges again decided to recognize four winning essays. Each of the four young writers attended the meeting with their families and teachers, and did a fantastic job of reading their winning essays in front of the some 130 TOGA members in the auditorium.

Winners of the contest were:

Faith Lewis, 6th Grade, Thomas Hunter Middle School, Mathews - 1st Place

Brennan Lane, 6th Grade, Midlothian Middle School - 2nd Place

Brittany-Blake Sandy, 8th Grade, Montross Middle School - 3rd Place

Desiree Dixon, 7th Grade, Thomas Hunter Middle School, Mathews - 3rd Place

To read these outstanding essays go to oystergardeners.org, click on the Annual Youth Writing Contest, then click on "And the 2016 Contest Winners Are."



From L to R- Judges Terry Lewis and Jackie Partin, writers Desiree Dixon, Brittany-Blake Sandy, Faith Lewis, Brennan Lane, and judge Bob Morgan. Not pictured are judges Ann and Brian Wood.

This year each student submitted a short bio, and their backgrounds are very impressive.

Faith Lewis is interested in math and marine science. She is a distance runner, a Junior Olympic gymnast and a member of the Bible club. Her future plans include possibly becoming a NASA engineer or an international journalist.

Brennan Lane previously placed 10th in the Investwrite national writing competition. He swims competitively and plays lacrosse. He also plays the double bass and guitar. He says he's bossed around by two sets of older twin sisters.

Brittany-Blake Sandy is interested in animals, art, and music, and her hobbies include drawing and playing the keyboard. She plans on going to vet school and becoming a veterinarian.

Desiree Dixon is a member of the BETA Honor society and the Bible Club. Her hobbies are reading, drawing and baking. She says she is committed to spreading awareness about the benefits of oysters.

"This contest continues to grow, and we hope to have even more participation next year as the word gets out," said Terry Lewis, TOGA President. "It was so rewarding to see these very proud yet composed youngsters read their essays in the VIMS auditorium. This contest epitomizes what TOGA and our members are all about - encouraging young people to learn about oysters and the environment we all share," he said.

An exciting new development for the 2017 contest is that Peoples Community Bank has agreed to be a cosponsor. They have donated money to cover the three prizes of \$150, \$100, and \$50 for first, second and third places respectively. The theme of the essays is again "Consider the Oyster"- a wide open category that must include an essay based on oysters. The competition is open to all Virginia students in grades 6, 7 and 8. Home-schooled students are welcome to enter.

Prizes will also again include oyster cages, which was a real hit with the winners this year, who intend to use them with their schools. Winners will be announced and awards presented at the TOGA annual membership meeting at the Virginia Institute of Marine Sciences in January, 2017.

The local newspapers of each of the winners this year ran stories with photos of the winning entrants. "That was great recognition of the winners, and the kind of good publicity that TOGA couldn't afford to buy," said Terry Lewis, contest organizer.

For detailed contest rules and more information about this year's winners please check out oystergardeners.org.

Special thanks to Ann Wood, Brian Wood, Jackie Partin, Bob Morgan and Terry Lewis for reading this year's numerous essays many times, having lots of discussion and making the very hard decisions to select the winning essays.

SPRING OYSTER FAIR

The **TOGA-sponsored Annual Spring Oyster Fair** will be held May 6 at the Gwynn's Island Civic Center, 1996 Old Ferry Rd, Hudgins, VA 23076. Directions and the program follow.

Directions- Many mapping services do not accurately direct you to the Civic Center. When you cross the bridge to Gwynn's Island, you will be on Cricket Hill Rd. Keep straight onto Old Ferry Road for 1.6 miles, then turn right, still on Old Ferry Road and after 150 yards, the Civic Center is the white building on the right with a horseshoe driveway in front.

9:00 AM – Registration begins with coffee, fruit, breakfast rolls, etc.

9:00 to 10:00 – Vendors of **oyster gardening equipment, spat and supplies** are invited to display their wares for sale. Spat availability is uncertain at this time due to the cold winter. Normally, spat are larger this time of year because they were spawned in the previous fall. This is also a good time to question Master Oyster Gardeners about your gardening issues.

10:00 to 10:10 – Remarks by TOGA President Terry Lewis including a preview of upcoming events.

10:10 to 11:00 – As in 2016, the main program will consist of a panel of experienced oyster gardeners and professionals. Topics will be current and different from last year to include the latest thinking on restoration, the advantages of "air drying" your oysters, TOGA's display projects, a preview of the upcoming Master Oyster Gardener course, and problems and maybe solutions offered by attendees.

11:00 to 11:20 – For new oyster gardeners, Vic Spain will discuss **How to Get Started Oyster Gardening**. Details include 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. Experienced gardeners should feel free to skip this portion.

Messages from vendors

Lynton Land – Diploid seed, as usual and if available. Contact info - (804) 453-6605 Physical address is 125 Airstrip Lane, Ophelia 22530, **Lynton Land** <lsl@vabayblues.org>

Chesapeake Bay Oyster Co. – We should have both gear, floating and bottom cages as well as oyster seed, most likely carry over from 2016, [Jon Quigley <jonq@bayoyster.com>](mailto:jonq@bayoyster.com)

Eastfield Farms (Peter Perina) – 5 different mesh sizes of starter and grow out bags.

Flip float kits. Foam floats. Shell bag netting.

PO Box 275, Mathews, VA 23109, 804-725-3948, eastfields@rivnet.net

Oystermama's Bay-bies – Triploid seed and bags.

Judith Ambrose <oystermamasbaybies@yahoo.com>

-- *Vic Spain, MOG*

A Historical Perspective from an Early Innovator

It was thirty years ago that several thousand small oyster seed were unexpectedly made available to me. Getting them contained and in the water became a priority. In those days you were pretty much winging it and on this particular day necessity was truly the mother of invention. The same mesh bags we use today were pretty much a standard even back then and it was a given that they would be my starting point. We had learned or at least were pretty sure that a float or some kind of off bottom system was the key to faster growth. Faster growth meant that a salable 3 in. animal was possible before its almost inevitable demise [dermo or MSX] during its second summer. I needed something to float these bags and had at first considered using the Styrofoam peanuts I had boxed up somewhere in the barn. Didn't work for me, like herding cats. I'm a third generation pack-rat and had built up a small mountain of plastic bottles in my barn. Most of them were two liter soda bottles. I at first attached four to the top side of the 1/4 in. mesh grow out bags. I filled the bags with the seed and eased them into the river. They floated well and my baby oysters were where they needed to be. Several weeks later more seed was on its way. This time I attached the four bottles to the long sides of the bags. This simple change made it possible to easily flip the bags. The oysters maintained their position in the water but the upper half of the bag was always exposed to the air and sunlight resulting in an almost self cleaning system. With the exception of adjusting the number of oysters contained in a bag the system has pretty much stayed the same for 30 yrs. The amount of oysters per bag is extremely important. 1000 oysters in the 1/4 in bag and 200 in the 3/4 in grow out. The floats were meant to be light and user friendly. Over loading the bags crowds the oysters, makes them heavy and they will float too low to allow for the exposure to kill and clean the fouling.

The above was written in an attempt to describe the process that was involved in developing my bottle flip float and was not an attempt to advocate for the promotion or use of the system. As a species we excel at recognizing a need and then figuring out how to fill it. The perfect or ultimate grow out system has yet to be invented and the need for improvement still exists. Toga gardeners with their varied and different backgrounds have an opportunity to make improvements in an industry that is still in its infancy. My advice is

not to be intimidated, observe the existing approaches and give your imagination a chance to alter and improve on what presently exists. In order for an oyster rock or reef to grow and thrive young spat must strike and grow on the shells of earlier generations. --Pete
Perina, Eastfield Farms

Note- You may download a detailed description of one of Pete's designs at <http://www.oystergardener.org/devices-and-designs>

TOGA Volunteer Party Set For April 29th - Save the Date

The fourth annual TOGA Volunteer Appreciation Party has been set for April 29th, 2017 at the Piankatank Community League building near Gloucester, VA. If you have volunteered to help TOGA in the past, or if you are planning to volunteer this year, please plan to attend!

This year, as in the past three years, TOGA will supply plenty of local and delicious unshucked and shucked oysters for your enjoyment. We ask you to bring the fixings for your favorite oyster dish, and you can prepare them for others to share at the party. There are stoves and ovens at the facility. If you don't have a favorite oyster dish, please bring a side dish or desert to share with your TOGA volunteer friends. TOGA will also provide soft drinks and adult beverages.

For the second year we will have a special highlight! TOGA has partnered with some local brewers who have offered to make "oyster stout" before the party so we can all enjoy it on April 29th. Additionally, they'll have a demonstration on how to brew this special beer at the party - so if you like it you can do it at home.

Address of the Piankatank Community League is 11888 Harcum Road, Gloucester, VA. The party will start at 1:00 and end about 4. So mark your calendar now to attend this terrific party. Please RSVP to Terry Lewis no later than April 22nd so he has time to acquire appropriate supplies. His email is lewistmn@msn.com or call 804-693-2687.

We look forward to seeing you there. It's a great time to swap stories and meet some of your fellow TOGA members. We've had a great time at the past three parties and this one promises to be the best yet. We look forward to seeing you and thanks for volunteering. -- Terry Lewis, MOG

Wine & Oyster Fair May 20, 2017

On May 20, 2017 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. It will include different choices of raw and cooked bivalves from the two local growers Great Wicomico Oyster Company and Morattico Creek Oysters. Each grower will bring special recipes to whip up and tempt the fairgoers. Plus there will be various oyster seeds and different caging & accessories for sale by vendors. A raffle will be held at this event featuring oyster related items such as cages, oyster knives, apparel and accessories. Those who want to learn more about oysters can go to the TOGA tent and speak with the helpful MOGs (Master Oyster Gardeners).

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 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. -- Brian Wood, MOG

Master Oyster Gardener Training Course June 10 and June 17, 2017

- Expand your knowledge of oyster gardening and become a valuable resource in the oyster gardening community!

2017 Course Date and Location

The course will be held at the Gloucester Point campus of the Virginia Institute of Marine Science on two consecutive Saturday's: June 10 and June 17, 2017. All interested TOGA members are encouraged to apply. The course is sponsored by the Virginia Sea Grant Marine Extension Program and the Virginia Department of Conservation and Recreation's Chesapeake Bay Restoration Fund.

Program History and Purpose

The first MOG course was held in 1998 and graduated nineteen enthusiastic Master Oyster Gardeners. Eight further courses have been held in subsequent years each with roughly 15-20 students. The purpose of the Master Oyster Gardening course is to provide a steady stream of highly trained volunteers who can lead TOGA's outreach mission.

What do MOG's do?

Master Oyster Gardeners lead TOGA's outreach mission through their dedicated volunteer service. There are many volunteer events to choose from and a variety of ways MOG's can participate. Sample outreach opportunities can be found on the website under outreach schedule. Additional opportunities include newsletter or website support, float building, research projects, special committees and board membership.

Course Details

The MOG course takes place at VIMS, Gloucester Point on two consecutive Saturdays - June 10 and June 17, 2017. The course is taught by a variety of knowledgeable experts including VIMS faculty and staff, State officials, and experienced TOGA MOG's. Both days begin no later than 9:00 am and run until 5:00 pm. The course is a mix of presentations and hands-on laboratories. The first Saturday will generally consist of: oyster biology and life history; oyster diseases; understanding the various "critters" that live in and around oyster gardens; and the regulatory and human health issues surrounding oyster gardening. The focus of the second Saturday is a complete look at oyster cultivation - from brood stock conditioning, spawning, larval rearing, nursery systems and finally the field grow-out. This takes place down at the VIMS oyster hatchery and at the field nursery. The day ends with a concentrated session on basic oyster gardening, and will allow for questions and answers on the process. The final event is the graduation ceremony for the new Master Oyster Gardeners.

Criteria

Admission to the program is limited and a selection process is used to determine the candidates. In order to qualify, the individual must:

- ❖ Agree to attend the course in its entirety
- ❖ Have been growing oysters for a minimum of one year
- ❖ Be willing to commit to helping TOGA respond to questions from gardeners. This could involve site visits or phone calls to help solve oyster gardening problems and provide advice.
- ❖ Be willing to make his/her name and telephone number available to the public (via the TOGA website)
- ❖ Be willing to assist with TOGA's outreach at public events or other volunteer opportunities at a minimum of 50 hours
- ❖ Have a VMRC oyster garden permit

Fee

A fee of \$130.00 for TOGA members or \$145.00 for non-TOGA members (includes membership for 2017) will be

payable upon acceptance to the course. Course material, including a Master Oyster Gardener Handbook, break refreshments and lunches are covered by this fee.

How to Apply

If you are interested in being considered for participation in this program, please complete and sign the enclosed application form and mail to:

Tidewater Oyster Gardeners Association
PO Box 2463
Gloucester, VA 23183

Early applications for TOGA members must be received no later than May 10, 2017. After that date, spaces will be made available to the general public. Application and course information will also be available on the TOGA website. An effort will be made to choose applicants from as broad a geographical area as possible. Private oyster gardeners will be given preference over gardeners with a commercial interest. Some scholarships are available.

Questions?

For questions and additional information, please contact Jackie Partin at 804-694-4407.

Stratford Hall 2017 Wine and Oyster Festival

Planning for this year's festival is already underway. The festival will be September 16th and 17th. Saturday hours will be 10:00 a.m. - 6:00 p.m. and Sunday from 10:00 a.m. - 5:00 p.m. Wineries, oyster growers and food and craft vendors are already jockeying to be allowed to participate.

Stratford Hall is doing a great job tweaking last year's format to incorporate attendee feedback. The key 2016 comment was about how successful the musical part of last year's festival was. As a result, expansion of musical groups, as well as more listener space is planned. For example, Southern Bred has already been booked as the featured band for Sunday with hopes that it will increase the number of Sunday attendees.

TOGA had 59 volunteers across the two days last year. A key suggestion from the TOGA volunteers was to offer a mid-day volunteer option. You will see this has been added to the volunteer form (please go to www.oystergardener.org/stratford-hall). Hopefully this will not only better accommodate individual schedules, but will also allow for a greater number of volunteers during peak hours (especially on Saturday). Shucking is the only volunteer task that requires experience so feel free to use the festival as a way to try something new. Please find this year's volunteer form included within this newsletter.

Tracy Deihl has been our Education Tent coordinator for the past two years. Due to some existing family commitments, he will be unable to make it three years in a row. Being the Education Tent coordinator involves helping set up and checking out the audio visual equipment late, Friday afternoon and early evening, as well as meeting, greeting and introducing Education Tent speakers. If you are interested in volunteering to be the Education Tent coordinator, please send Laura Todd an email (lauratodd.nc@gmail.com).

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

Boys and Girls Club of the Northern Neck Year-end Oyster Feast

Friday, December 16th was the date on which the TOGA sponsors of the Oyster Club arranged to have the final meeting of the year. It was to be part education and part party. Using the TOGA microscope, we planned to project the beating heart of a living oyster onto a screen to have the club members appreciate an oyster as a living creature. Much to the frustration of Nick Ferriter, who worked on the setup, it was impossible for the image to be focused and projected on to the screen. The lighted screen, nevertheless, provided entertainment for the young oyster clubbers. They enjoyed jumping into the light beam and seeing their shadows, or creating shadow images

with their hands.

Meantime in the kitchen, Madison Boyd, Brian Wood, Mike Saunders, and Klaus Boese were busy shucking the 400 oysters that had been brought in for the feast. One hundred huge oysters had been donated by Dave Turney and 300 bought for the occasion. Some 90 were added to Brian Woods' famous oyster stew that he had prepared at home and brought in. Two hundred were deep-fried by BGCNN staff member Alexis Warmley, and the remainder steamed by Brian.

By the time the club members left, stomachs were full and all that was left were the oyster shells which were duly added to the Camp Kekoka reef shell collection.

LIST OF TOGA EVENTS FOR 2017

The following events are planned as of this printing. Expect updates in the fall newsletter. (* indicates a major TOGA-sponsored or co-sponsored event)

April 22-Taste of Spring- Event Coordinator: Ben Smith, Ben_Smith@verizon.net
Tides Inn, Irvington, 11am. – 5pm

April 27- Earth Day at Fort AP Hill- Event Coordinator: Bobby Morgan, bobsue_morgan1970@yahoo.com
Fort AP Hill, 10am-2pm

***April 29 TOGA Volunteer Thank You Party-** Event Coordinator: Terry Lewis, lewistmn@msn.com
Piankatank Community League, 11888 Harcum Road, Gloucester, 1pm-4pm

***May 6 - Spring Oyster Fair-** Event Coordinator: Vic Spain, vicspain@rocketmail.com
Gwynn's Island Civic Center, 9am- 12:45pm

May 21 - GoWild!- Event Coordinator: Brian Wood, awood45858@aol.com
Rappahannock Wildlife Refuge Hutchinson Tract, Tappahannock 11am-4pm, www.rwfriends.org

***May 20- Wine and Oyster Fair-** Event Coordinator: Brian Wood, awood45858@aol.com
Good Luck Cellars, Kilmarnock, 12pm- 4pm

***June 10 and 17, Master Oyster Gardener Course-** VIMS Gloucester Point, Karen Hudson, khudson@vims.edu and Jackie Partin, hellneck@earthlink.net

July 10-14th and July 24th - 28th, Hull Springs Camp LUCEE, Laura Todd, lauratodd.nc@gmail.com

Following are some fall and winter events, list to be completed in the fall newsletter

***September 16-17, Stratford Hall W&O Tasting,** Laura Todd, lauratodd.nc@gmail.com, Brian Wood, awood45858@aol.com

***October 7 – Float Workshop-** Event Coordinator: Charles Yarbrough, caspery@verizon.net,
VIMS Gloucester Point, 10am-2pm

***January 13 – 2018 Annual Meeting-** Event Coordinator: Terry Lewis, lewistmn@msn.com,
VIMS Gloucester Point, 2pm-4pm

Some non-TOGA events of interest

Enjoy the VIMS Marine Science Day with your family and friends, May 20, 2017, http://www.vims.edu/public/msd/_docs/msd_general_handout_17.pdf

The March for Science (May 22 Earth Day) champions robustly funded and publicly communicated science as a pillar of human freedom and prosperity. We unite as a diverse, nonpartisan group to call for science that upholds the common good and for political leaders and policy makers to enact evidence based policies in the public interest. See <https://www.marchforscience.com/>

Join TOGA or Renew your Membership

NOTE- If you received this newsletter in the mail, please check the year by your name on the address label. If it is 2016 or earlier, then 2017 dues are now due. Dues are per calendar year. 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.

Please use the form below to join or update your membership. You may also use it simply to update your information. It is important that your **mailing address and email address** are correct as that is our primary way of communicating with members. **And for your benefit, please open your TOGA email.** 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 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.

Or you may go to <http://www.oystergardener.org/#!/join-toga/c1rtd> and join online and pay dues using paypal.

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, Renewal, Update Info Only, Additional Donation

Name _____

Mailing Address _____

City, State, and Zip _____

Phone _____ Email _____

Body of water where oysters are grown _____

Comment _____



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>

The best source of TOGA information is at www.oystergardener.org

2017 MASTER OYSTER GARDENERS COURSE APPLICATION

Name _____

Address _____

Home phone number _____ cell phone number _____

Email address _____

Are you an active oyster gardener? _____

How many years have you been growing oysters? _____

Where is your site located (include river and creek name) _____

Do you hold a current oyster gardening permit with VMRC? _____

Check all that apply:

Do you grow oysters

For home consumption? _____

To donate to restoration efforts? _____

To improve water quality? _____

What has been your most unusual experience growing oysters?

Please provide any other information that will aid the committee in choosing applicants (i.e. public speaking experience, photography, biological science training, computer expertise, etc)

By signing this application I agree to all the requirements listed in the program criteria and will commit a minimum of 50 volunteer hours if accepted into the Master Oyster Gardeners Course.

Signature

date