



Growing oysters for a cleaner Bay

Fall 2021

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

TOGA Oyster Fall Float Sale
Williams Wharf Landing
1039 Williams Wharf Road, Mathews
VA 23109
Sat, Oct. 2, 2021, 9am – 12pm

The Tidewater Oyster Gardeners Association (TOGA) will hold its Oyster Float Sales Event at Williams Wharf Landing in Mathews County, VA. Located just south of the historic Mathews Court House on Williams Wharf Rd and the East River.

Various types and size of oyster floats, accessories, and supplies will be available along with outside vendors to sell “spat” (young oysters). We will provide a demonstration on “how to build” your own Tidal Tumbler oyster float and answer questions on how to oyster garden. Handouts on how to build floats and other oyster gardening subjects will be available. This event is one of TOGA’s primary fundraising activities with all proceeds benefiting TOGA 501 (C) 3 charity.

To order a float, please go to <https://www.oystergardener.org/fall-float-sale> and click on the order form link highlighted in yellow. This order form creates a record on our files and returns a copy of your order to you by email. Prices are listed below. Payments are due when you pick up your float. If you cannot be at the sales event, you can ask us ahead of time to hold your float for you. Otherwise, the float you ordered may be sold. **Orders must be received by September 18th for TOGA to**

have sufficient materials available for pre-build floats.

Pre-Built Floats and Devices

Taylor Float with Top.....	\$110
Taylor Float, no Top.....	\$95
Flip Float	\$65
Bottom Cage	\$55
Tidal Tumbler.....	\$50
Spat Tube (small or medium mesh)	\$25
Bender 42 inch	\$45
Bender 50 inch	\$50

Build Your Own

Taylor Float with Top	\$100
Taylor Float, no Top	\$85
Flip Float	\$55
Bottom Cage	\$45
Tidal Tumbler.....	\$40

These items will be available at the event (no need to order)

Mesh Bags (small or medium mesh)	\$10
Crab pot Line	\$0.10/foot
Float Wire Mesh, 4 feet wide	\$5/foot
TOGA hats.....	\$15
TOGA T-shirts.....	\$5, \$10

If you prefer not to order online, you may use the Order Form located at the end of this newsletter or on our website <https://www.oystergardener.org/fall-float-sale> where you can download a manual order form for “pre-built” or “build your own” floats. You

may submit this completed form by mail or email to vicspain@rocketmail.com or bandbingram@gmail.com. The schedule for our float workdays are Thursday September 16 2021 from 9-12 and Thursday September 23 from 9-12 at Camp Kekoka, 1083 Boys Camp Rd, Kilmarnock Va 22482.

We hope you can join us at Williams Wharf in October.

--Brian Ingram, MOG

Please Help TOGA Fund the Madison Boyd Memorial Pier at Camp Kekoka

TOGA has cherished its partnership with Camp Kekoka for many years. Now we look forward to improvements allowing us to continue teaching a younger generation about the very important stewardship of the oysters in the Chesapeake Bay and its rivers.

In 2019, it became obvious that the dock used



The old damaged pier at Camp Kekoka is off limits for safety.

by TOGA at Camp Kekoka to manage the educational oyster reef and teaching oyster garden had to be replaced.

This is necessary to add restoration oysters, spat and shell; to educate youngsters on Bay stewardship; and to facilitate research by

professionals, educators, students and TOGA.

Thanks to the hard work by Ken Hammond (Board member and MOG), the building permit has been approved. We have a cost estimate and an agreement to start building in spring 2022. At

<https://www.oystergardener.org/camp-kekoka>

you can learn more about the pier design and the history of TOGA at Camp Kekoka.

This new pier will be named for Madison Boyd, who passed away April 12, 2020. Madison is greatly missed by TOGA and the Boys and Girls Club and Camp Kekoka folks. He began TOGA's involvement with the camp, and, for five years he spent many hours teaching young people about oysters and their importance to the Bay. His legacy as a youth champion will be long remembered and honored.

A pivotal building block for any such endeavor by TOGA is the support of its members and the public. None of the oyster- related accomplishments to date at Camp Kekoka would have happened without the considerable time and care given by volunteers. Now we ask for that generous spirit to continue with everyone taking part in the donation drive underway to support the much-needed improvements.

Donations can be provided through PayPal (do not need a PayPal account, only credit card) on the TOGA website

(<https://www.oystergardener.org/camp-kekoka>), or checks sent to TOGA at P.O. Box 2463, Gloucester, VA 23061 (with note on check that it is for the Camp Kekoka pier). In addition, we can accept donations of boats, motors or other such items. Any gift will be greatly appreciated. Updates on this project will be in future TOGA newsletters. If you have any questions, please contact the TOGA President Emeritus for Education, Brian Wood at email: awood45858@aol.com.

-Brian Wood, MOG

The Oyster Garden Project Has Been Launched at Westmoreland State Park

Situated on the shores of the Potomac River, not far from the Chesapeake Bay, the Westmoreland State Park is a natural area for supporting oysters and is an ideal location to demonstrate the importance of eastern oysters

(*Crassostrea virginica*) to health of the river and the bay and to provide a learning opportunity on the lifecycle, history, and aquaculture of oysters in Virginia.



In January of 2021, the Friends of Westmoreland Park decided to develop an Oyster Garden Project as an educational experience where visitors can see a growing oyster garden in action at the boat dock and discover the value of oysters to the ecological well-being of the Potomac River and Chesapeake Bay at the Discovery Center. The Park has over 1,300 acres, 1.5 miles of Potomac River shoreline and with over 300,000 visitors each year, it is an excellent opportunity to encourage interest in oyster gardening.

In February, the TOGA Board of Directors voted to support the demonstration project by providing floats, bags, informational signage, oyster education resources and expertise to assist the Park in this effort.

In mid-April TOGA conducted an on-site oyster float workshop with Park volunteers and staff and built the two Taylor floats and the two Flip floats that will be used in the project.



TOGA Oyster Float Workshop Team

In early May, the oyster garden was launched and 2,000 diploid oyster spat (size approximately 3/8 inch) were planted in two oyster floats attached to the boat dock on the Potomac River. Twenty-five interested park guests attended the launch to learn about oysters and additional Park volunteers offered to help with future activities.



Oyster Garden Launch Event

Monthly oyster inspections have been



TOGA Workshop – Making a Flip

scheduled and will be conducted by TOGA members (who are also Park volunteers) to encourage park guests to follow the progress of growing oysters and to volunteer to help with the project. At these sessions, the oysters are inspected and

cleaned, and an oyster interpretation program is conducted.

In addition, TOGA is providing educational signage including:

- Permanent signage on the dock next to the Oyster Garden that will feature why oysters are important, how to grow oysters, and will identify oyster predators.
- Highlights of the History of Oysters in the Chesapeake Bay mobile display that they park plans to use at the Discovery Center and at special events, like First Friday's in Montross.

The Friends of Westmoreland State Park are incredibly grateful to TOGA for all of their generous support of the Oyster Garden



Westmoreland Oyster Garden Project

Project. The next time you are in Montross, Virginia, please stop by the Park to check it out. And if you are interested in volunteering and conducting an educational session for Park visitors, let us know.

-Sue Borra (sue.borra@gmail.com) and Eric Hentges (ericjhentges@gmail.com), Tidewater Oyster Gardeners Association and members, Friends of Westmoreland State Park.

this spring have been slow due to the chilly weather. A special thanks to Judy Ambrose (Oystermama's Bay-bies), Darryl Krolicki (Capt. Tom's Oyster Floats), and Mike Lightfoot for providing 54000+ spat for oyster gardeners. More oysters in the Bay!



Another special thanks to the MOG class of 2020, Board members and others who spent days constructing oyster floats and cages. Now that covid19 restrictions are easing, we can get more TOGA members involved in future float building.

Recap of Deltaville Maritime Museum and Holly Point Market Event, May 22

The float sale was a big success and fun too.

Thanks to all who helped and attended. We sold over 70 cages and many accessories. Profits from the sale of floats/cages go to the TOGA/VIMS



Fellowship Endowment for VIMS grad students.

Thanks to the museum for proving this opportunity to TOGA. And also, to Carl Zulick (TOGA secretary) for pulling it all together.

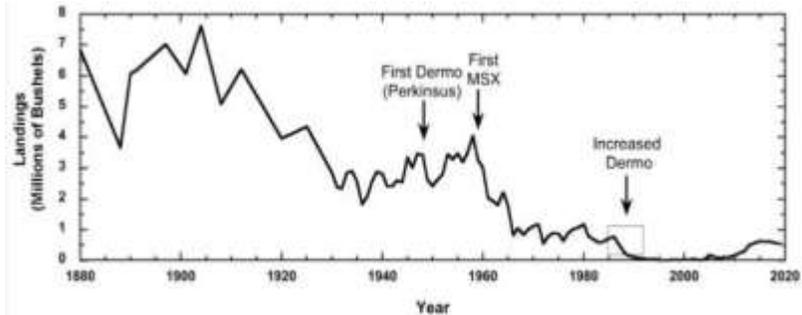


The spat provided by vendors went like hotcakes. Spat

Recent Virginia Oyster Fishery History- The Collapse and Gradual Recovery

Thanks to recently released publications from scientists at VIMS and elsewhere, we have learned much more about what has been happening to both wild and hatchery-spawned oysters in Virginia. The following charts are from the History section of the Virginia Oyster Productivity Information Tool (Mann et. al.).

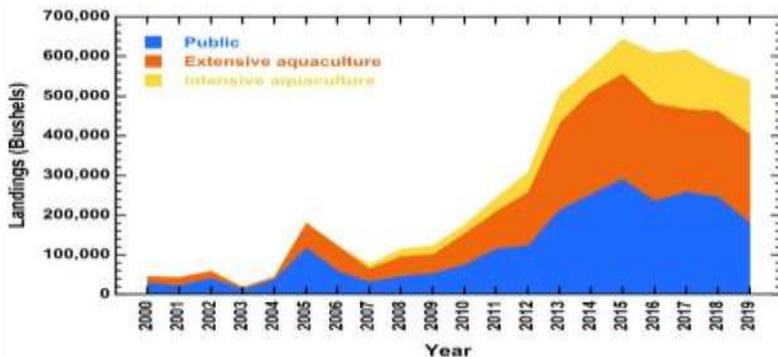
In the middle 1950s, oyster production was expanding despite decades of over harvesting, pollution and poor management. Then we see the huge drop off when MSX ravaged the Bay's oyster population. To add insult to injury, dermo worsened in the middle 1980s.



According to research by Carnegie et. al., the Perkinsus marinus parasite (cause of dermo), which had been in the Bay a long time, suddenly evolved into a more aggressive

variant, influenced by the presence of MSX. I can remember the oysters dying off along my shoreline in the late 1980s, and that was a sad time.

During the 1990s, VIMS and many agencies began trying to clean up the Bay and restore the oyster population. In 1997, the Virginia General Assembly authorized the Aquaculture Genetics and Breeding Technology Center (ABC) at VIMS “to use a combination of selective breeding and genetic research to domesticate the native eastern oyster *Crassostrea virginica* for aquaculture and to improve on its traits.” This effort, led by Dr. Stan Allen, ultimately resulted in the hatchery-based aquaculture industry we enjoy today. (accessed 8-4-2021 at <https://www.vims.edu/research/units/centerspartners/abc/about/index.php>)



This chart shows how both hatchery-based aquaculture and wild oyster production have grown since about 2004. The blue (dark gray in B&W) is the public (Baylor) grounds which are maintained by VMRC. The red (medium grey, extensive aquaculture) is a mix of wild oysters and hatchery-spawned spat-on-shell grown on leased (private) grounds. Yellow (light grey, intensive aquaculture) is commercial caged aquaculture, also grown on leased grounds.

The growth in hatchery-spawned oyster production is because the strains are selectively bred to be disease resistant, and the development of the sterile triploid oyster allows them to grow fast, and they can be harvested year-round. The Virginia aquaculture industry grew quickly in the early 2000s.

Carnegie et. al. found that wild oysters are in fact evolving to have more natural disease resistance for MSX and DERMO. Production of wild oysters also benefitted from more efficient dredges and restoration projects. However, too many adolescent oysters still die before growing large enough to produce sufficient cultch for future generations of oysters. VMRC annually provides tons of shells (some mined) as cultch to public grounds, but shell is difficult to find and expensive, so this repletion process may not be sustainable.

The decline in production since 2015 may have been due to excessive rain affecting salinity (especially in 2018) and usage conflicts near shorelines where leased oyster grounds are usually located. Lack of space within leased oyster grounds is restricting further expansion of aquaculture, and only 22% of public grounds is considered productive for wild oysters. With new state legislation, it's possible that unproductive public grounds or other waters away from shorelines could be used for intensive aquaculture.

For further reading, please access the links and references below. They include quite a few reports on current status as well as detailed discussions on possibilities and limitations for future expansion.

-Vic Spain, MOG

REFERENCES

<https://cmap2.vims.edu/OysterInfoToolVa/> - **Virginia Oyster Productivity Information Tool**

History, Status and Challenges for Oyster Industry Expansion in Virginia in Partial Fulfillment of the Project Entitled: Expanding Virginia's Oyster Industry While Minimizing User Conflict

Roger Mann, Marcia Berman, James Wesson, Melissa Southworth, Tamia Rudnick, Virginia Institute of Marine Science the College of William and Mary Gloucester Point, VA 23062

https://www.vims.edu/research/units/labgroups/molluscan_ecology/_docs/deq_report_20181116_final.pdf

Expanding Virginia's oyster industry while minimizing user conflict Interim report (Year 2 of 3) submitted to Virginia Coastal Zone Management Program Roger Mann, Marcia Berman, James Wesson, Melissa Southworth, Tamia Rudnick Virginia Institute of Marine Science The College of William and Mary Gloucester Point, VA 23062 Submitted December 16, 2019

https://www.vims.edu/newsandevents/topstories/2021/dermo_intensification.php

VIMS study uncovers new cause for intensification of oyster disease

by David Malmquist | June 18, 2021

Video with Dr. Ryan Carnegie also at this link.

<https://www.nature.com/articles/s41598-021-92379-6>

A rapid phenotype change in the pathogen Perkinsus marinus was associated with a historically significant marine disease emergence in the eastern oyster

Ryan B. Carnegie^{1*}, Susan E. Ford^{2,4}, Rita K. Crockett¹, Peter R. KingsleySmith³, Lydia M. Bienlien¹, Lúcia S. L. Saf¹, Laura A. WhitefeetSmith¹ & Eugene M. Burreson¹

Classification of Shellfish Growing Areas

“What does it mean and How to stay informed”

Bivalve molluscan shellfish (for example: oysters, clams, mussels) feed by pumping water through their gills and filtering out microscopic-sized food particles. Along with these small particles, shellfish also filter out bacteria and viruses. These hazards can accumulate in shellfish tissues faster than they



can be eliminated. Shellfish may be eaten raw or under cooked.

Consequently, care must be taken to safeguard that harvested shellfish are taken from very clean water; to ensure they are safe for consumption.

Virginia Department of Health, Division of Shellfish Safety (DSS) classifies shellfish waters using the requirements and standards

of the FDA National Shellfish Sanitation Program (NSSP). Virginia's shellfish program must conform to the NSSP for the shellfish industry to engage in interstate commerce and for oyster gardeners to harvest oysters from their gardens for consumption. Virginia is unique on the East Coast, as the only state to permit oyster gardeners to harvest their oysters for consumption.

The DSS actively monitors water quality in the 105 identified growing areas by testing for fecal coliform. These growing areas are defined as tidal salt waters capable of growing shellfish and stretches from Dahlgren to Virginia Beach to Assateague. Fecal coliform is used as an indicator of water pollution resulting from human and/or animal activities. From routine monitoring (6 to 12 times/year) of the approximately 2400 sampling stations, the DSS classifies them as “approved” – open for harvest, “conditionally approved” – open for harvest based upon rainfall, or “condemned” – closed for harvest from the assessment of these data.

There are 3 types of condemnations: Prohibited, Restricted, and Conditionally Restricted (for more information on these classifications and the associated restrictions see

<https://www.vdh.virginia.gov/environmental-health/environmental-health-services/shellfish-safety/classification-of-shellfish-growing-areas/>.

The classification of growing areas can change, as monitoring data are annually assessed. It is important to be up to date on the status of a gardener's growing area to be sure oysters can be safely harvested. The DSS ensures that the public is aware of the classification of these growing areas by maintaining and updating the shellfish harvesting GIS map on their website at <https://www.vdh.virginia.gov/environmental-health/environmental-health-services/shellfish-safety/>.

Individuals can be alerted sooner of a classification change by requesting to be placed on [DSS email condemnation notification list](#). Note, you should review the online GIS map to identify the growing area numbers of

interest prior to making your request. The request should be emailed to: Daniel Powell (daniel.powell@vdh.virginia.gov) Subject: "Request notice of classification change" Include: Your full name, phone number, email address, and growing area number(s) of interest

If you have specific questions on shellfish safety for your growing area, the DSS is available to assist by contacting the DSS Field Office for your area (for DSS Field office information see <https://www.vdh.virginia.gov/environmental-health/environmental-health-services/shellfish-safety/cities-and-towns-near-virginia-shellfish-waters-listed-by-dss-field-office/>).

-Russell Mait MOG

TOGA Volunteer Party Set for October 16, 2021

The eighth annual TOGA Volunteer Appreciation Party will be Saturday, October 16th, 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 in any way to help get more oysters in the Chesapeake Bay, we hope you will join us for some delicious food and great camaraderie!

This year, as in the past 7 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, including wine donated by our sponsor SeaGlass wineries.

We'll have lots to discuss with fellow oyster gardeners in a relaxed atmosphere. This extraordinary party was changed to the fall this year because of the Covid pandemic. Normally this party has been held in the spring, when many TOGA members are anxious to get some new spat in the water. But with months of considerably less social contact, we have much to catch up on with fellow oyster gardeners. Plus, there are some exciting developments in the oyster industry that you might want to share with fellow members.

Address of the Piankatank Community League is 11888 Harcum Road, Gloucester, VA. The party will start at 1:00 and end about 4:00.

Mark your calendar now to attend this terrific party. Please RSVP to Terry Lewis no later than October 6th so he has time to acquire appropriate supplies. His email is lewistmn@msn.com or call 804-693-2687.

This is an all you can eat oyster extravaganza. As in the past, we've hired a cook who makes some of the best fried oysters in the whole Mid-Atlantic Region!



This is TOGA's way of expressing our appreciation to our many volunteers who make this such a successful organization. I look forward to seeing you there!

-Terry Lewis, TOGA Past President

TOGA Outreach at the Heathsville Farmers Market 18 September 2021

There are always a lot of reasons to visit Heathsville, but Saturday, September 18th is one of the best days to "Make It a Heathsville

Saturday.” The entire community is coming together to offer a variety of fun shopping and



things to do in conjunction with the **Heathsville Farmers Market “Living History Day”**. You can find more about the market Rice’s Hotel/ Hughlett’s Tavern website <https://www.rhhtfoundationinc.org/>

TOGA will have their education outreach tent there to discuss Oyster Gardening and Growing Oysters for a cleaner Bay. If you wish to volunteer for this event, please contact our TOGA Event Coordinator: Richard Siciliano at, rjsiciliano@yahoo.com The Market takes place at Historic Rice's Hotel / Hughlett's Tavern, 73 Monument Place, Heathsville, VA 22473, 9AM – 1PM

Plan On A Shelluva Good Time (Oysters, Wine & Music) at Good Luck Cellars

TOGA has had a long-time relationship with Good Luck Cellars in the Northern Neck. We appreciate that they invite us to their (Oysters, Wine, and Music) events so we can talk to folks about starting Oyster Gardening. TOGA has another opportunity for community outreach on 13 and 14 November 2021.



We are looking for volunteers to come out and share the enjoyment of growing your own Oysters. TOGA will also offer for sale any Oyster Floats remaining in stock after our October 2021 Williams Wharf event.

If you wish to participate in the Oysters, Wine and Music Fair Float Sales Event, contact the Event Coordinator: Doug Schaefer, at subiceguy@hotmail.com, or (804) 580-1456.



Good Luck Cellars does a great job hosting the event, and the feedback we have gotten from TOGA members is it a fun way to share our mission. We look forward to your participation.

The following is from Good Luck Cellars Events website:

Plan On A Shelluva Good Time (Oysters, Wine & Music)

- Sat, Nov 13, 2021, 11:00 AM Sun, Nov 14, 2021 5:00 PM We’re planning to have a shelluva good time this weekend at Good Luck Cellars — oyster dishes, wine pairings, and live music are what’s in store.

IMPORTANT NOTE: We will continue to follow the governor’s executive orders regarding COVID-19 restrictions.

- Saturday winery hours are 11-6 (glass and bottles sales; tastings will not be available this weekend). Salty Bob’s Oyster & Seafood Co (Food Truck) service will be on site. @thewindbags will perform bluegrass from 1-4. Tidewater Oysters Gardener Association (TOGA) will be on site for those interested in learning about process of growing oysters.
- Sunday winery hours are 12-5 (glass and bottles sales; tastings will not be available this weekend). Salty Bob’s Oyster & Seafood Co (Food Truck) service will be on site. Tidewater Oysters Gardener Association (TOGA) will be on site for those interested in learning about process of growing oysters.

We have plenty of green space, so feel free to bring your own chair(s)/table to sip back and relax steps away from the wine pavilion.

Request to Pay your 2021 TOGA Dues

As an entirely volunteer organization, TOGA works because of its member's contributions of their time and money. Many of you have

 received a letter reminding you that you have not paid your dues. The response from our members has been great, and TOGA thanks you for your continued support. The reason we remind members to do this is because our annual membership cost is small (\$15.00 per year per family), so renewal is easily overlooked.

There are now multiple ways to renew your TOGA membership. You may use the TOGA Membership Form that comes with the mailed TOGA Newsletter. Or on our TOGA Web site <https://www.oystergardener.org> you can click on the Hot Key "**Join TOGA**" on the right-side middle. This takes you to a PayPal site where you can use a credit card or PayPal to renew your membership.

That \$15.00 provides members the following benefits:

The TOGA newsletter which contains both the latest Oyster Gardening information and our educational outreach efforts.

instructional (Float Building), academic (Regional Lecture Series).

As TOGA members become better at gardening, we are able to disseminate newly learned techniques to improve Growing Oysters for a Cleaner Bay.

How to access the experience of TOGA's cadre of Master Oyster Gardeners (MOG) to make Oyster Gardening more enjoyable.

If you received this newsletter in the mail, please check the year by your name on the address label. If it is 2020 or earlier, then your 2021 dues are due. Due's payment is for one calendar year, not 12 months from the payment date. If you believe we have made an error, please contact Vic Spain at vicspain@rocketmail.com , (804) 642-6764. We ask that if you know someone who would like to join TOGA, please assist them.

Newsletter News

The newsletter is published 3 times a year and is mailed to all TOGA members. Full color copies of this and past newsletters may be seen on the website at



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

The deadline for the next newsletter is November 22, 2021. Any TOGA member who wishes to submit an article for the newsletter may do so prior to the deadline date. Articles will be printed as space allows.

TOGA Membership Form

P.O. Box 2463, Gloucester, VA 23061

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

Name: _____ Address: _____

City, State, and Zip Code: _____

Telephone: _____ Email: _____

Body of water where oysters will be grown: _____

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

Upcoming Events

3 September 21 Montross First Fridays 5:30 – 9:00 PM, Event Coordinator: Doug Schaefer, subiceguy@hotmail.com, Green space between Carrot Cottage and Bridget's Bouquets, Montross, VA 22520

14 September 21 TOGA Board of Directors Meeting 10:00 – 11:30 AM, Virginia Institute of Marine Science, Davis Hall Room 101, 1370 Greate Rd, Gloucester Point, VA 23062

17 September 21, TOGA Float Building Workshop, 09:00-12:00 AM, Event Coordinator: Vic Spain, vicspain@rocketman.com , Camp Kekoka, 1083 Boys Camp Rd, Kilmarnock, VA 22482 (**Open to all TOGA Membership!**)

18 September 21 Heathsville Farmers Market Living History Day– Event Coordinator: Richard Siciliano, rjsiciliano@yahoo.com , Historic Rice's Hotel / Hughlett's Tavern, 73 Monument Place, Heathsville, VA 22473, 9AM – 1PM

18 September 21, Cut-off date to order for TOGA Fall Oyster Float Sales (Order form on TOGA website)

23 September 21, TOGA Float Building Workshop, 09:00-12:00 AM, Event Coordinator: Vic Spain, vicspain@rocketman.com , Camp Kekoka, 1083 Boys Camp Rd, Kilmarnock, VA 22482 (**Open to all TOGA Membership!**)

24, 25 September 21 Guinea Jubilee – Event Coordinator: Ken Paugh, kenpaugh@gmail.com , Abingdon Ruritan Club, 8784 Guinea Rd., Hayes, VA 23072 3PM-6PM Fri. and 9AM-5PM Sat.

2 October 21 Fall Oyster Float Sales Event 09:00-12:00 AM, Event Coordinator: Brian Ingram, bandbingram@gmail.com , Williams Wharf Landing, 1039 Williams Wharf Rd. Mathews, VA 23109

12 October 21 TOGA Board of Directors Meeting 10:00 – 11:30 AM

16 October 21, TOGA Volunteer Thank You Party, 1PM – 4PM, Event Coordinator: Terry Lewis, lewistmn@msm.com Piankatank Community League, 11888 Harcum Rd., Gloucester, VA 23061

9 November 21 TOGA Board of Directors Meeting 10:00 – 11:30 AM

13, 14 November 21 Oysters, Wine & Music Float Sales Event - Event Coordinator: Doug Schaefer, subiceguy@hotmail.com, Good Luck Cellars, 1025 Goodluck Rd, Kilmarnock, VA 22482 12PM – 4PM (both days)

22 November 22, Winter Newsletter articles due.

14 December 21 TOGA Board of Directors Meeting 10:00 – 11:30 AM

15 December 21, Middle School Writing Contest Essays due, Event Coordinator: Terry Lewis, lewistmn@msm.com , See TOGA Website for Information at www.oystergardener.org

15 January 22, TOGA Annual Meeting, Sponsored by VIMS (Virginia Institute of Marine Science), 1370 Greate Rd, Gloucester Point, VA 23062, See TOGA Website for Information at www.oystergardener.org

13 February 22, Turner Lecture Series (TOGA Oyster Gardening Presentation), Deltaville Maritime Museum, 287 Jackson Creek Rd., Deltaville, VA 23043, 2:00 PM



When logging in at smile.amazon.com, enter **Tidewater Oyster Gardener Association** as your charity.

Oyster Float Sale Order Form

Williams Wharf Landing, Mathews, VA 9AM to 12PM, Saturday, October 2nd, 2021

We prefer that you order floats online at <https://www.oystergardener.org/fall-float-sale>. This form is an alternative to online ordering.

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

Or email to vicspain@rocketmail.com or bandbingram@gmail.com

Name: _____ Email: _____

Telephone: _____ Mailing Address: _____

**This Order Form MUST BE RECEIVED BY SEPTEMBER 18th, 2021
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 more 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
_____	\$55	Bottom Cage	_____	\$50	Tidal Tumbler
_____	\$25	Spat Tube (small mesh)	_____	\$25	Spat Tube (med mesh)
_____	\$45	Bender 42 inch	_____	\$50	Bender 50 inch

Payment for floats and devices will be collected when you pick up your floats. Checks preferred, cash OK. No credit cards please.

Build Your Own Floats

By participating at one or more TOGA workdays prior to this Oyster Float Workshop. The dates are Thursday September 16 from 9 to 12 and Thursday September 23 from 9 to 12 at Camp Kekoka, 1083 Boys Camp Rd Kilmarnock VA. 22482.

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

I would like _____ (quantity) Taylor floats without top at \$85 per float.

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

I would like _____ (quantity) Bottom Cages at \$45 per float.

I would like _____ (quantity) Tidal Tumbler at \$40 per float.

