



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

**SPRING**

**NEWSLETTER**

**2015**

### ***TOGA's Annual Meeting - January 24, 2015***

The 2015 Annual Meeting began on a somber note as President Brian Wood spoke in memory of recently deceased Vice President Mike Todd. Mike was an ardent supporter of all things TOGA and had been nominated by the Board to succeed Brian as President. He championed, launched and led TOGA's hugely successful partnership with Stratford Hall to co-sponsor the annual Wine and Oyster Festival at the ancestral home of the Lee family. Following Brian's remarks, Chip Jones, representing the Stratford Hall management and staff, announced that the upcoming Festival would be dedicated to Mike. The business section of the agenda began with Treasurer Charles Yarbrough presenting the 2014 financial results and the budget for 2015. Charles concluded that, despite rising expenses and a decrease in grant funding, TOGA is on firm financial footing largely thanks to the increase in annual dues to \$15 authorized by the membership at last year's Annual Meeting. Brian also presented an impressive list of accomplishments for 2014 including TOGA sponsorship or participation in over 40 community outreach events. He also recognized retiring Board Members Lynton Land and Natalie Kelly, particularly praising Lynton's role in TOGA's recent Growth & Longevity study and Natalie's contributions as editor of this newsletter.

Dave Turney, as acting Past President, conducted the election of officers and Board Members for 2014. The following slate of candidates nominated by the Board was elected:

- President - Mike Sanders
- Vice President - Terry Lewis
- Treasurer - Charles Yarbrough
- Secretary - Jennifer Palazzo
- Board Members at Large:
  - Bob Morgan
  - Vic Spain
  - Ben Smith
  - Vacant (subsequent to the meeting, Mark Erbe was appointed by the new Board)

The following non-elected positions were recognized:

- Past President - Brian Wood
- President Emeritus - Jackie Partin
- VIMS Advisor - Karen Hudson

Several amendments to TOGA's by-laws, as published in the last issue of this newsletter, were passed. These amendments formalize the status of the President Emeritus as a voting member of the Board and allow the Board to use telecommunications to facilitate meetings and conduct business.

Newly elected President Mike Sanders presented a look at upcoming events, particularly this summer's

Master Oyster Gardener course, as well as 2015 objectives with an emphasis on expanding TOGA's programs for school children. On behalf of Mike Todd, he presented Brian Wood with the President's Award for outstanding service, many innovations and leadership over his two years as President.

The educational section of the agenda comprised two speakers: VIMS researcher Dr. Mark Luckenbach and TOGA endowment recipient and PhD candidate Ann Arfken. Dr. Luckenbach presented an in-depth report on the results of several studies attempting to quantify the amount of nitrogen oyster reefs actually remove from the water in the Chesapeake Bay. He reported the following:

- Oysters eat phytoplankton they filter out of the water.
- Phytoplankton contain nitrogen and oysters incorporate some of that nitrogen into their flesh and shells. Much of the nitrogen, however, is either excreted back into the water as ammonium or onto the sediments in oyster feces and pseudo-feces (oyster poop).
- Some of the nitrogen in oyster poop may get buried under sediment, but there are currently no data on how much does.
- Some of the nitrogen that hits the bottom may be metabolized by microbes and converted to nitrogen gas that is released into the atmosphere. Several studies have been conducted to quantify how much nitrogen is removed in this way and the results to date are highly variable—ranging from negligible to remarkably high. One study in the Choptank River found extremely high rates of nitrogen removal by this mechanism.
- Research is underway to try to determine what environmental conditions support this high level of nitrogen removal.

In a closely related talk, Ann explained how she is researching the role of oyster microbiomes in the nitrogen cycling processes of oyster reefs.

To conclude the program, Vice President Terry Lewis presented our first annual Youth Writing Competition award, along with a check for \$150, an oyster float and other TOGA paraphernalia, to seventh grader Ned Rose. Ned read his outstanding essay, "Consider the Oyster" to the warm applause of the crowd.

The program was followed by a pot luck reception organized by Ann Wood featuring oyster dishes provided by the membership. There were no leftovers. – Mike Sanders, MOG

## **SPRING OYSTER FAIRS**

The **TOGA-sponsored Annual Spring Oyster Fairs** will be held for the Middle Peninsula on May 9, and for the Northern Neck on June 6. Details are as follows:

### **Middle Peninsula**

The Middle Peninsula Oyster Fair will be on May 9 at the Gwynn's Island Civic Center, 1996 Old Ferry Rd, Hudgins, VA 23076.

8:30AM -- Registration begins, (coffee, juice, fruit, breakfast rolls etc.)

8:30 to 9:30 -- 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 extremely cold winter. This is also a good time to question Master Oyster Gardeners about your gardening issues.

9:30 to 9:40 -- Remarks by the TOGA Vice President, Preview of upcoming events and introduction of speakers.

9:40 to 10:20 -- Educational program begins- Karen Hudson, Commercial Shellfish Aquaculture Extension Specialist at VIMS, will address **Commercial Oyster Culture Growth/Trends and Hatchery Production**.

10:20 to 10:40 -- Vic Spain will share what we learned concerning the impact on oyster gardens of the exceptionally cold winter. See “**Did Your Oysters Freeze in February 2015**” below. Attendees are welcome to share their experiences.

10:40 to 11:00 -- 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** (Two received as follows)

**Eastfield Farms (Peter Perina)**- Oyster bags (All sizes), Oyster floats, Oyster float kits, Individual foam floats and Shellbag netting. PO Box 275 Mathews, VA 23109, 804-725-3948, eastfields@rivnet.net

**Capt. Tom's Oyster Floats (Tom Noffsinger)**

Taylor Floats (2 sizes), Oyster Seed, oyster gardening supplies, oyster gardening "how to" manual

Deltaville, VA 804-815-1423, Chesapeake, VA 757-558-9753

tom@oystergardening.com , www.oystergardening.com

-- Vic Spain, MOG

## **Northern Neck Oyster Float Workshop**

**June 6<sup>th</sup>, 2015, 10 AM to 2 PM, Upper Lancaster / Lively Ruritan Club, 3989 White Chapel Road, Lancaster, VA 22503**

This spring Northern Neck Oyster Float Workshop is a new TOGA event, and it replaces the Northern Neck Spring Oyster Fair. This event will be a good 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 / 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.

**No experience is necessary!** For people who wish to get started raising their own oysters, this workshop is where you can get the information, materials, supplies and baby oysters (spat / seed) to start your oyster garden. Get hands-on experience building different types of oyster floats with Master Oyster Gardeners (MOGs) supervision. At the TOGA education tent you can talk with MOGs about oyster growing techniques, floats, accessories, and get your questions answered.

For people who do not have time to build floats, 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 to order these Pre-Built Floats and Devices so the products can be available for you to pick-up at this workshop. The VIMS Fellowship receives all proceeds from the Pre-Built Floats and Devices.

Multiple oyster seed (spat) vendors will be invited. Hopefully the cold winter does not delay the production of new spat. If possible, Diploid and Triploid oyster seed will be available, so please bring small coolers to store the seed while you enjoy the rest of the event. Vendors will have supplies and equipment available for sale. TOGA will also have applications for the Virginia Chesapeake Bay

License Plates; revenue from these License Plates funds the Chesapeake Bay Restoration Fund grants, which TOGA is one of many recipients.

The 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 May 29<sup>th</sup>, 2015** 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 Workshop. Additional information about oyster float types and raising oysters can also be found on our website.

Hands-on float building takes 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, MOG

## **Master Oyster Gardener Training Course -- Expand your knowledge of oyster gardening and become a valuable resource in the oyster gardening community!**

### **2015 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 6<sup>th</sup> and June 13<sup>th</sup>, 2015. 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. Seven further courses were held in subsequent years each with roughly 15-20 students for a grand total of 122 Master Oyster Gardeners to date. 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 MOGs 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 MOGs can participate. Example outreach opportunities can be found on the website under the 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 6<sup>th</sup> and June 13<sup>th</sup>, 2015. The course is taught by a variety of knowledgeable experts from VIMS faculty and staff and the state regulatory community. Both days begin no later than 9:00 am and run until 5:00 pm. The course is a mix of presentations and hand-on laboratories. The first Saturday will consist of oyster biology, life history, understanding oyster diseases and the various "critters" that live in and around oyster gardens. The session wraps up with regulatory and human health issues surrounding oyster gardening. The focus of the second Saturday involves a complete look at oyster cultivation -- from brood stock conditioning, spawning, larval rearing, nursery systems and finally the field grow-out. This takes place at

the VIMS oyster hatchery and at the field nursery. The day ends with a question and answer session led by experienced MOGs, discussing gear choices and day-to-day maintenance issues for oyster gardens. 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 your 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 gardening permit

### **Fee**

A fee of \$130.00 for TOGA members or \$140.00 for non-TOGA members 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 1, 2015. 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 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.

**-- Karen Hudson, VIMS**

*The best source of TOGA information is at [www.oystergardener.com](http://www.oystergardener.com).*

**2015 MASTER OYSTER GARDENERS COURSE APPLICATION**

Name \_\_\_\_\_

Address \_\_\_\_\_

Home phone number \_\_\_\_\_ day-time 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

## **Gloucester Youth Wins First TOGA Writing Contest**

Ned Rose, a 7th grader from Gloucester, won the first ever Middle School Writing Contest sponsored by the Tidewater Oyster Gardeners Association (TOGA). Ned was honored at the TOGA annual meeting at the Virginia Institute of Marine Sciences on Saturday, January 24, where he read his winning essay to the more than 80 attendees at Watermen's Hall.

Ned received a check for \$150, an oyster float to start growing his own oysters, and a TOGA cap and t-shirt. He attends Peasley Middle School in Gloucester.

"My parents and grandparents helped me find some of the information in the essay," said Ned. "I've always been very interested in nature, and the oyster is a truly fascinating animal," he said.

Terry Lewis, TOGA new Vice President and chairman of the contest, said the essay was an outstanding piece of work. "Ned's parents and grandparents should be very proud of this fine young man, not only for his writing but for his exceptional composure and presentation while reading his essay. I hope we have even more Middle School students enter the contest next year."

TOGA is again sponsoring the contest, which is open to all Middle School Students in Virginia. Prizes for the next contest will be \$150, \$100, and \$50 for the top three essays, plus other oyster gear. More information can be found at [www.oystergardener.org](http://www.oystergardener.org).

Ned's outstanding winning essay follows. You can also go to [www.oystergardener.org](http://www.oystergardener.org) and click on Winning Youth Essay by Ned Rose.

**-- Terry Lewis, MOG**

## **The Chesapeake Bay Oyster**

Oysters are one of the most important animals of the Chesapeake Bay. They filter the water, making it cleaner for the fish, they provide habitats for other creatures of the bay, and do much, much more for all creatures of the bay and all around it. Unfortunately, many people do not realize their significance and overfish them, pollute the waters, or destroy reefs all the time. This has caused our waters to go murky, our marine life to be less healthy, and many species to drop in numbers. Surprisingly, around when the settlers came to the Chesapeake Bay, the water was crystal clear and filled to the brim with marine life. This description no longer fully describes the bay after the influence of humans.

Oysters are also important for the lives of people who live around the bay. Many people get their jobs from oysters, to catch them, tong them, grow them and even cook them. In fact, a while back many people would start tonging oysters at early ages like 12, making them a very important part of the Chesapeake Bay area. People also enjoy them as a meal, cooked in many different ways. Evidence shows that the early settlers have been eating oysters for about 300 years, and Native Americans for much longer than that.

Seed oysters are now planted in groups and later harvested when they are ready to be sold at market size. They are then shucked of the shell and sold in stores or other areas. They are also harvested from around the bay. Many people would tong them, which is taking two long metal tongs and pulling oysters up from the bottom. Oyster boats come in with large amounts of oysters after tonging or other methods of capture, and then they are also sent to be shucked and sold.



Many creatures of the bay have based their lives around the oyster populations. One example of these is the Atlantic Oyster Drill. This is a small snail that lives in the Chesapeake Bay's waters and is a carnivore. It uses a chemical to soften the shells of oysters, and uses a tentacle to push through and then eats the meat on the inside. Another example is the American Oystercatcher. This species is a North American bird that is common on mudflats and in marshes near beaches. It is adapted so that it can push its beak into the open mouth of the oyster and prevent it from closing up. This bird relies on oysters and other mollusks such as mussels for its food.

Many animals also use these oysters as their homes. Oysters will grow on top of each other and around each other until they build up a colony, which supplies a habitat for these animals. Mud crabs and naked gobies will live inside of the shells, and small anemones and other animals grow on the back of the shells. Small sized fish and other young animals may use the crevices of the reefs to hide from predators, while certain worms make tubes on the shells.

Oyster conservation attempts have started to grow larger after their decline. Many people will now make colonies from seed oysters and then set them loose in the wild. The Virginia Institute of Marine Science has been placing many colonies in the bay, and have been slowly rebuilding the population. Slowly and eventually, the population may be restored to what it was like before the settlers.

Sources: Life in the Chesapeake Bay by Alice Jane Lipson and Robert L. Lipson, Chesapeakebay.noaa.gov.

**Ned Rose**, 7th Grade, Peasley Middle School, Gloucester Virginia



Back row from left: TOGA vice president Terry Lewis, Robert Rose (Ned's father), Toga president Mike Sanders: front row VIMS TOGA advisor Karen Hudson, Marian Davis (Ned's grandmother), Ned Rose, past TOGA president Brian Wood and TOGA treasurer Charles Yarbrough



**Did Your Oysters Freeze in February 2015 --** This past winter was probably the coldest and snowiest since oyster gardening has become popular. For traditional oystering and commercial aquaculture, oysters are usually grown deeper than for us oyster gardeners. So that puts us at a disadvantage when it comes to extremely cold weather. We normally advise folks to keep the oysters as deep as practical in the winter, but not to disturb them once they are frozen. Seems that they are better off in water, next best in ice, and worst if frozen in air.



In the photograph, note that the floats seem to stay at the ice level. This is because the ice attaches to the floats at low tide and come up with the rising tide. Many of us do not have deep enough waters to avoid this, so this can occur even for hanging or bottom cages

The TOGA Executive Board would like to know how your oysters did, and we will report the results for all. So, after the thaw, please give us an accounting as best you can of the damage. Please estimate mortality percentage from the freeze for the various size oysters you had. Also, if you had wild strike around your shoreline, please let us know about that. Photos are welcome. Please send your results to Vic Spain ([vicspain@rocketmail.com](mailto:vicspain@rocketmail.com)).

**List of TOGA Events for 2015** (\* indicates a major TOGA-sponsored or co-sponsored event)

The following events are planned as of this printing. Expect updates in the fall newsletter.

**March 28** - Museum on the Go - Coordinator: Brian Wood [awood45858@aol.com](mailto:awood45858@aol.com)

Location: Cople Elementary School 714 Cople Hwy, Hague, VA Times: 8:00am– 12:00pm.

**April 11**-Taste of Spring- Event Coordinator: Mike Sanders, [sndrsmich@gmail.com](mailto:sndrsmich@gmail.com)

Location: Tides Inn, Irvington, VA Times: 11:00 a.m. – 5:00 p.m.

**April 18** - NAPS Earth day Heathsville and 5k Race Coordinator: Brian Wood [awood45858@aol.com](mailto:awood45858@aol.com)

Location: Rice's Hotel-Hughlett's Tavern Farmers Market in Heathsville, VA.

Times: 8:00am – 1:00pm <http://www.napsva.org/>

**April 22** - Think Outside the Sink- Event Coordinator: Nick Ferriter, [Ferriter@aol.com](mailto:Ferriter@aol.com)

Location: Belle Isle State Park, Times: 8:30– 12:30

**April 22** - Historic Garden Week- Event Coordinator: Vic Spain, [vicspain@rocketmail.com](mailto:vicspain@rocketmail.com)

Location: 1 Merry Circle, Newport News, VA Times: 10:00– 5:00

**April 23** - Earth Day at Fort AP Hill- Event Coordinator: Mike Sanders, [sndrsmich@gmail.com](mailto:sndrsmich@gmail.com)

Location: Fort AP Hill Times: 10:00 a.m. – 2:00 p.m.

**May 2**- Hampton Environmental Summit - Event Coordinator: Grady Wesson, [weswind714@yahoo.com](mailto:weswind714@yahoo.com)

Location: Blue Bird Gap Farm, 60 Pine Chapel Road, Hampton Times: 9:00 -- 3:00

**\*May 9** - Middle Peninsula Oyster Fair- Event Coordinator: Vic Spain, [vicspain@rocketmail.com](mailto:vicspain@rocketmail.com)

Location: Gwynn's Island Civic Center Times: 9:00 a.m. – 12:00 noon

**May 17** -GoWild! Cordinator: Brian Wood [awood45858@aol.com](mailto:awood45858@aol.com)

Location: Rappahannock Wildlife Refuge Hutchinson Tract, Tappahannock

Times 11:00am – 4:00pm <http://www.rwrfriends.org/>

**\*June 6** - Northern Neck Float Workshop- Event Coordinator: Charles Yarbrough, [casper@verizon.net](mailto:casper@verizon.net)

Location: Upper Lancaster/Lively Ruritan Club Times: 10:00 a.m. – 2:00 p.m.

**\*June 6 and June 13**-MOG Course - Event Coordinator: Karen Hudson, [khudson@vims.edu](mailto:khudson@vims.edu)

Location: VIMS Times: 9:00 a.m. – 5:00 p.m.

**June 20** - Rivahfest- Event Coordinator: Brian Wood, [awood45858@aol.com](mailto:awood45858@aol.com)

Location: Old Town Tappahannock Times: 9:00 a.m. – 8:00 p.m. [www.rivahfest.com](http://www.rivahfest.com)

**\*September TBD** -Northern Neck Fall Oyster Fair- Event Coordinator: Mike Sanders, [sndrsmich@gmail.com](mailto:sndrsmich@gmail.com)

Location: Lottsburg Women's Club Date: TBD Times: 8 a.m. – 12:00 noon

**\*September 19-20**- Stratford Hall Wine and Oyster Festival- Event Coordinator: Mike Sanders,

[sndrsmich@gmail.com](mailto:sndrsmich@gmail.com)

Location: Stratford Hall Times: 9:00 – 6:30 on Saturday and 9:00 – 5:30 on Sunday.

**September 25-26** Guinea Jubilee- Event Coordinator: Terry Lewis, [lewistmn@msn.com](mailto:lewistmn@msn.com)

Location: Abingdon Ruritan Club, Guinea Road Times: 3:00 – 6:00 Fri. and 9:00 – 5:00 Sat.

**\*October 3** – Middle Peninsula Float Workshop- Event Coordinator: Charles Yarbrough, [casper@verizon.net](mailto:casper@verizon.net)

Location: VIMS Times: 10:00 a.m. – 2:00 p.m.

**October 14 or 19 (TBD) - Museum on the Go with RFM Riverside exhibit with Aylett and Tappahannock Schools**

Coordinator: Brian Wood [awood45858@aol.com](mailto:awood45858@aol.com) Location: St. Margaret’s Campus Tappahannock  
Times: 8:00am – 12:00pm

**October 18 Rosewell BBQ at the Ruins-** Event Coordinator: Vic Spain, [vicspain@rocketmail.com](mailto:vicspain@rocketmail.com)

Location: The Rosewell Foundation, Gloucester, VA Date: . Times: 1:00 p.m. – 4:00 p.m.

**\*October 31- Half Shell Oyster Tasting-** Event Coordinator: Brian Wood,

Location: Kelsick Market, Gloucester, VA. Date: October 31, 2015. Times – 9:00 a.m. – 4:00 p.m.

**November 5- Urbanna Oyster Festival-**Event Coordinator: Lou Castagnola, [clouis710@cox.net](mailto:clouis710@cox.net)

Location: Urbanna, VA Times: Thursday – 8:00 a.m. – 2:00 p.m.;

**\*January 9 - 2016 Annual Meeting-** Coordinator: Mike Sanders,

Location: VIMS Times: 2:00 – 4:00

**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 2014 or earlier, then 2015 dues are now due. 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 has increased to \$15 for 2015 and beyond, as approved by the membership.

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. **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.

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**TOGA Membership**

Check  New member or  Renewal  Additional Donation

Name \_\_\_\_\_

Address \_\_\_\_\_

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

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

Body of water where oysters are grown \_\_\_\_\_

# Oyster Float Building Workshop Registration Form

Upper Lancaster / Lively Ruritan Club, 3989 White Chapel Road, Lancaster, VA 22503  
10AM to 2PM, Saturday, June 6, 2015

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 MAY 29th, 2015  
for TOGA to have sufficient materials available for you to build your float(s)  
or for TOGA to produce 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
_____	\$95	Taylor Float	_____	\$15	Top for Taylor Float
_____	\$110	Taylor with Top Float	_____	\$60	Flip Float Lifter
_____	\$65	Flip Float	_____	\$45	Bender 42 inch
_____	\$50	Bottom Cage	_____	\$50	Bender 50 inch
_____	\$45	Downunder			

## Build Your Own Floats

I plan to build \_\_\_\_\_ (quantity) Taylor Float with Top at \$100 per float.

I plan to build \_\_\_\_\_ (quantity) Taylor floats at \$85 per float.

I plan to build \_\_\_\_\_ (quantity) Large Flip Floats at \$55 per float.

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

**Payment for floats, devices will be collected at the check-in table  
at the Oyster Float Building 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 Vic Spain at [vicspain@rocketmail.com](mailto:vicspain@rocketmail.com)