



FALL

2011

## NEWSLETTER

### ***SECOND ANNUAL TOGA VIRGINIA HALF-SHELL OYSTER TASTING***

Ticket sales have already started for the second annual TOGA Virginia Half-Shell Oyster Tasting on Saturday, November 12<sup>th</sup>, from 1 to 4PM. The Tasting, back by popular demand, will again be held outside Kelsick Specialty Market located at 6632 Main Street in Gloucester, Virginia. Our event will be another great gathering of oyster enthusiasts regardless of weather because we will move inside Puller Center (at the same location) in the case of rain.

The six featured local middle peninsula growers this year are: Chapel Creek Oyster Company; Chessie Seafood; Deltaville Oyster Company; Mobjack Bay Seafood; Rappahannock River Oysters; and Winter Harbor Oysters. Each ticket holder will get four oysters from each grower for a total of two-dozen oysters. Growers will also have bags of a dozen oysters for sale to take home and will be taking orders for holiday oyster sales.

To ensure an ample supply of oysters, there will be no tickets sold at the door. A minimum \$30 donation will secure you a ticket. During business hours tickets are available at Kelsick Specialty Market in Gloucester and at Mathews Visitor Center in Mathews. This year Jackie Partin created tickets-by-mail. Simply mail your check made out to TOGA, with a minimum \$30 donation per ticket desired, to TOGA, c/o

8218 Hell Neck Road, Gloucester VA 23061 up until October 1<sup>st</sup>. Your tickets will be mailed to you. Our goal is to sell out early. Call Jackie if you have any questions at (804) 694-4407.

Tickets will also be available at the following locations and dates: Gloucester Market on Main (August 24<sup>th</sup> and 31<sup>st</sup>); Hampton Bay Days in the TOGA booth September 9-11<sup>th</sup>); TOGA Float workshop (September 17<sup>th</sup>); and the Williamsburg Farmers Market (September 24<sup>th</sup>).

Oyster stew will be offered for sale for folks who prefer their oysters cooked. Selected beverages will be on-site and available for purchase. Also Kelsick Specialty Market will have their gourmet products and food items for sale inside their location.

Last year was educational, fun, and a resounding success. You can come and enjoy some of the freshest local oysters available and talk to small growers. Listen to tips on how to shuck an oyster by a National Champion – Deborah Pratt, and meet other oyster enthusiasts. Our TOGA website [www.oystergardener.org](http://www.oystergardener.org) has pictures, videos, information and answers to frequently asked questions for the second annual Virginia Half-Shell Oyster Tasting. Hope to see you there!

**OUR NEWSLETTERS ARE PAID FOR BY FUNDS GENERATED  
FROM THE SALE OF CHESAPEAKE BAY LICENSE PLATES**

## **TOGA FELLOWSHIP ENDOWMENT**

Dear Friends of TOGA,

It is with great pleasure that we announce the recent establishment of the TOGA Fellowship Endowment at the Virginia Institute of Marine Science. The purpose of the endowment is to support graduate students working within a broad spectrum of research, including oysters, other shellfish and the general ecological restoration of the Chesapeake Bay. For nearly 14 years we have partnered with the staff and students at VIMS to help us develop our skills as Master Oyster Gardeners. The expertise that we have received has been an invaluable ingredient in the successes of our own oyster gardens and in our promotion and education of oyster aquaculture.

The establishment of this endowment is in honor of two exceptional contributors to TOGA: Mike Oesterling, VIMS friend and associate, for his many years of support and guidance; and Jackie Partin, President Emerita and co-founder of TOGA, for her many years of service and commitment. Mike, an aquaculture specialist and member of the Virginia Sea Grant Marine Extension Program, has worked as a liaison between VIMS and TOGA since 1998. He has organized and led all eight of the Master Oyster Gardeners courses. Between them, Mike and Jackie have contributed nearly three decades of service to TOGA.

We have provided VIMS an initial gift of \$27,000, which came from funds we received from the former Northern Neck Oyster Gardeners Association. We are indebted to Don Beard for his leadership in this organization, and passing the membership and treasury funds to TOGA upon its dissolution. The minimum gift to start an endowment at VIMS is \$50,000. Our goal is to fulfill the established



From L: John Wells, VIMS Dean and Director; Jackie Partin, TOGA co-founder and past president; Mike Oesterling, recently retired VIMS fisheries specialist; Don Beard, endowment contributor; and David Turney, TOGA president

*Photo courtesy of David Malmquist*

endowment by reaching the critical \$50,000 mark before the end of this year. An additional \$2,500 has been received from donors, and an anonymous donor will match the next \$5,000 from gifts from our members. **We need your help to reach this goal.** All donations are tax deductible, and will be acknowledged, in writing, by the VIMS Foundation. **There are several ways to help:**

*Donate on-line* by going to [www.vims.edu/toga\\_fellowship](http://www.vims.edu/toga_fellowship). The TOGA website has a link to this site.

*Donate by mail.* Checks should be made out to “VIMS Foundation”, noting “TOGA Endowment” in the memo section. Mail to “Virginia Institute of Marine Science Foundation, c/o The College of William & Mary, P.O. Box 1693, Williamsburg, VA 23187-8779”. Envelope enclosed.

*Join the Special Fundraising Committee,* chaired by Ken Hammond.

If you have *items we can auction or raffle*, or have any fundraising ideas, please Ken Hammond, 804-453-5060, [kenhammond@access4less.net](mailto:kenhammond@access4less.net).

The establishment of this endowment gives us a robust and long-term means of continuing to promote the environmental health of the Chesapeake Bay, as well as acknowledge the extraordinary contributions

of Mike Oesterling and Jackie Partin. Thank you for considering our request.

Sincerely,  
The TOGA Executive Board

### ***TOGA OYSTER FAIR AND RFM ANTIQUÉ BOAT SHOW***

On September 10<sup>th</sup> TOGA is pairing up with the Reedville Fisherman's Museum for a dual event, the annual fall TOGA Oyster Fair and the RFM Antique Boat Show.

The Oyster Fair will start at 9AM at the Bethany United Methodist Church meeting hall, adjacent to the Fishermen's Museum at 408 Main Street in Reedville. Jim Wesson from VMRC will update us on the progress and challenges of oyster stock rebuilding in the Chesapeake Bay. Lynton Land will discuss graduating from gardening to small-scale commercial production. Vic Spain will describe various gardening equipment and techniques, primarily geared for the novice oyster gardener. We always appreciate input from those attendees with experience. The program will end with a 7 minute DVD on how oysters are propagated in a hatchery. For those interested we will provide driving directions to a local nursery just 5 minutes from the Church where the owner of the nursery, Keith Rogers, will pick up where the DVD ended and explain how oyster larvae are struck on ground shell (cultch) and grown in upwellers.

Vendors for oyster products such as cages, floats, oyster seed and other miscellaneous should be available in the parking lot beginning at about 8AM. Oyster Seed will be available on a first come first served basis, so come early! Unlike past years, vendors are not taking orders. If you wish to contact vendors, a list is posted on the TOGA web [www.oystergardener.org](http://www.oystergardener.org). Please contact Brian Wood [awood45858@aol.com](mailto:awood45858@aol.com) if you have questions.

For more details on the all-day Antique Boat Show visit:  
<http://www.rfmuseum.org/index.html>

### ***ANNUAL FLOATBUILDING WORKSHOP***

On September 17<sup>th</sup>, from 10AM until 1 PM, TOGA will be holding its annual 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 to start their oyster gardening. No experience is necessary! Master Oyster Gardeners (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 or materials, and to learn about the latest ideas in raising oysters to clean the Bay and for scrumptious eating. Hands-on experience building different types of oyster floats will be available. We will also have information and tickets for the upcoming Oyster Tasting Event in November.

Two new seed vendors will be taking orders via e-mail, and will be on-hand to deliver seed: the Chesapeake Bay Oyster Company and Shooting Point Oysters. Pete Perina of Eastfield Farms will have his supplies and equipment available for sale.

Our registration form for this event is enclosed at the end of this newsletter. Additional copies can be downloaded from our website, [www.oystergardener.org](http://www.oystergardener.org).

We encourage all oyster gardeners and wanna-be oyster gardeners to come and learn, and put more oysters in our waters.

Additional information can be found on the TOGA website listed above. Questions may be directed to Steve Wann at [sailsw00@gmail.com](mailto:sailsw00@gmail.com)

## **WELCOME KAREN HUDSON, TOGA'S NEW LIAISON WITH VIMS**

One of the most important positions supporting TOGA is our liaison with VIMS. Please welcome Karen Hudson, who recently filled this position held by Mike Oesterling, who retired in March. Karen joined the Virginia Sea Grant Program in February as the Commercial Shellfish Aquaculture Extension Specialist. She will act as the bridge between aquaculture researchers and the commercial growers, gardeners, harvesters, and hatcheries. This is a new position for VIMS and the Virginia Sea Grant Program which is the result of funding by a grant through the National Oceanic and Atmospheric Administration (NOAA's) National Marine Aquaculture Initiative. The initiative funds research that supports the domestic aquaculture industry. Karen came to VIMS in 1999 to work with the Aquaculture Genetics and Breeding Technology Center, in various positions dealing with shellfish. She first conducted molecular genetic research on native and non-native oyster species and oyster pathogens, and later became a Research Coordinator. In terms that best describe the contributions Karen is making to TOGA, she is our (1) General "counsel", serving as a sounding board for projects and various topics; (2) Educational Coordinator, providing assistance in identifying topics of interest and appropriate speakers for TOGA-hosted events; and (3) VIMS facilities liaison, arranging for meeting spaces on the VIMS Campus for Board meetings, MOG courses, annual membership meetings, and special programs. We are very fortunate to have Karen on our team.



## **MOG CLASS OF 2011 & FACULTY RECOGNITION**



*From Left: Charles Yarbrough, Jon Julian, Amry Cox, Joan Jackson, David Turney, Natalie Kelly, Jeff McClelland, Jeff Odell, James Myers, Dennis Matt, David Holt, Ken Hammond, Barb Shelton, Mike Sanders, Mike Todd, Mark Erbe*

In June, sixteen new Master Oyster Gardener's (MOG's) graduated from our eighth course since 1998. Our thanks to Mike Oesterling for once again organizing and leading this biennial education program. We also thank the faculty and staff from the Virginia Institute of Marine Science (VIMS), Virginia Marine Resources Commission personnel, and representatives of the Virginia Health Department. Chris Petrone did a great first session on oyster biology that had everyone oohing and ahhhing over a glimpse of a beating heart in a living oyster. For the first time, Mark Luckenbach was unable to attend to cover predators and pests, but Mike O. did an excellent job, bringing an intact oyster basket out of the York River, along with all its attendant plants and critters for identification. Every other academic session that followed was equally successful. As in past years, TOGA made a donation to VIMS, specifically to one of the Course faculty, as unrestricted funds for his/her use. This year, the gift went to Dr. Stan Allen and the ABC Lab. Dr Allen indicated that he would have no problem finding a good use for the money. In addition to learning about oyster biology, predators, pests and other critters found in oyster gardens, during two consecutive Saturdays the class learned about oyster diseases; shellfish regulations; permitting;

oyster restoration; selective breeding programs; hatchery operations and seed production; and grow-out gear construction, deployment, maintenance, and harvesting. This is a lot to cover in two days!

This year's MOGs are a diverse and talented group. Some have been growing oysters for over ten years. One member has 11 grandchildren who think growing oysters is "cool". We have a retired biology teacher; semi-retired industrial engineer; several executives who enjoy public speaking; photographers and computer experts; and expertise in many other areas.

Graduates of this course have made a significant commitment, which includes helping other oyster gardeners for not less than one year (at least 50 hours); visiting growing sites to help the gardener solve problems; giving presentations to local community organizations, and assisting with workshops or other public events staffed by TOGA. Many of our new MOGs are already getting involved as board members, committee chairs, and participants in our outreach events. Yet we continue to have more worthy requests to educate and participate than we can staff. On behalf of the TOGA Executive Board, we are delighted to have more Master Oyster Gardeners in our ranks. Welcome, MOG class of 2011!

### ***WHY IS TOGA A SUCCESS STORY?***

Since the founding of TOGA in 1997, the popularity of growing oysters, and efforts to restore the health of the Bay have increased many fold. Our organization has more than kept pace with this growth in terms of membership, and requests for participation at community events. We have established a reputation of which we can be proud. While this success is due to many factors, the single most important factor is member involvement.

This article might fairly be titled...

**"We REALLY need your help"; or  
"VOLUNTEER OPPORTUNITIES"; or  
"MOGS: Ways to Satisfy your  
Commitment".**

The target audience for this article is all TOGA members. To sustain or expand the productive path we have charted, continued membership participation is essential. I am appealing to all members, but especially Master Oyster Gardeners (MOGs) and, most especially, the MOG class of 2011. Many of our organizational needs are met by members who have not taken the MOG course. MOGs consist of those members who have a keen interest in establishing in-depth knowledge of oyster aquaculture, and who are committed to helping other oyster gardeners. Helping you fulfill your commitment (see article on **MOG 2011 Class and Faculty**) is the essence of what this article is all about. Several of our new MOGs have quickly engaged in TOGA activities. I'm appealing to the others to please not wait to get involved. Several of our long-time event coordinators are "retiring", and we need you *now*. One of the best ways to get started is to participate in one of our outreach events. I encourage all MOGs (and members) to sign up to help at one or more events. Peruse the latest Outreach Schedule (in this newsletter, or on our website), find an event close to or of interest to you, and call the TOGA coordinator. TOGA has displays, aquaria, tables, tents and handouts, so a large part of what you need to do is set it up and take it down. During September, we are involved in ten events! Note that contact information has been added to our Outreach Schedule. Participating in an outreach event is probably the easiest way to give back. We NEED event coordinators. A couple of aids for coordinators are pre- and post-event checklists, found on our website under Annual Events.

To help us all in matching people to TOGA needs, we are establishing a permanent, dynamic link on our website, "Volunteer Opportunities". Populating this site will require significant help from current event coordinators and others. Coordinators provide "bite size" needs to the Outreach Coordinator on a continuing basis, for posting on the web. The information under "Volunteer Opportunities" is being populated now, and will be updated periodically.

Please give feedback on how we can better develop our member involvement to David Turney, 804-462-3131, [dn.turney@yahoo.com](mailto:dn.turney@yahoo.com).

### ***GROWTH & LONGEVITY STUDY: AN UPDATE***

The new TOGA growth/longevity study has not yet started because one of the pairs of animals has been slow to grow. After abandoning the study we initiated last year because the oysters we bought turned out not to be what we thought, the study has been redesigned with the help of VIMS personnel. Instead of giving each of the 40 volunteers three kinds of animals (diploid Louisiana strain, diploid DeBy strain and triploid), each person will receive four kinds of animals (diploid Louisiana strain, triploid Louisiana strain, diploid DeBy strain and triploid DeBy strain). In order to eliminate bias, the animals will be identified by colored cable tie, and only when the results of the study are apparent will we all be informed which color cable tie belongs to which strain. This experiment has never been performed before and hopefully it will provide direction for improving strains for both gardeners and for aquaculture. We anticipate the slower growing animals will reach 1 cm, the size necessary to be retained in cages we provide to each volunteer, by mid August. Many thanks to our volunteers for their patience. We hope they enjoy the oysters we gave them last

year and have their three cages empty and ready to receive the new animals, along with the additional cage we will provide.

### ***SPAT: WHAT WE ARE DOING ABOUT IT***

One of the most common inquiries we get is "where can I get spat?". Some think that TOGA actually sells the spat. Spat are sold by oyster hatcheries or nurseries which are in business primarily to supply the commercial aquaculture business. Many spat suppliers do not sell in the small quantities (such as 1000 spat per bag) desired by gardeners. The oyster hatchery which in the past was the main provider of spat at our events, is no longer in business. As a result, Board Member Lynton Land surveyed all of the local hatcheries and nurseries this spring and asked if they would support oyster gardeners. Below are the results of the survey which are posted at [www.oystergardener.org/Oyster Gardening/Spat Center](http://www.oystergardener.org/OysterGardening/SpatCenter). Please help us keep the information current by contacting Lynton Land at ([jandl@nnwifi.com](mailto:jandl@nnwifi.com)) or Vic Spain ([vicspain@rocketmail.com](mailto:vicspain@rocketmail.com)) if you know of additions or changes.

Known spat providers for gardeners as of June 8, 2011:

*Middle Peninsula*- Chesapeake Bay Oyster Company LLC, PO Box 96, Wake, VA 23176

[www.bayoyster.com](http://www.bayoyster.com)

Doug McMinn [doug@bayoyster.com](mailto:doug@bayoyster.com) or [sales@bayoyster.com](mailto:sales@bayoyster.com) (804) 338-6530

*Northern Neck*- Little Wicomico Oyster Company LLC, 309 Railway Drive, Heathsville VA 22473

[www.bayoyster.biz](http://www.bayoyster.biz)

Lou Headley [contact@bayoyster.biz](mailto:contact@bayoyster.biz) or [louheadley@hughes.net](mailto:louheadley@hughes.net) (804) 453-3560

Baywatch Oyster Seeds LLC, PO Box 535, Reedville VA 22539

[baywatchoysterseeds.com](http://baywatchoysterseeds.com) - triploids only

Keith Rodgers  
baywatchoysterseeds@nwnwifi.com (804)  
453-4367

Eastern Shore- Tarkill Aquaculture Ventures LLC has triploid oyster seed for sale. 1/2" seed, \$25 per 1000. No website. Contact Bob Boardman 757-894-2009, Box 94, Onancock, VA 23417.

## ***SUMMARY OF SPRING OYSTER FAIRS***

TOGA held its two annual spring oyster fairs again, at Christchurch School on May 7<sup>th</sup> and in Kilmarnock on May 28<sup>th</sup>. Approximately 80 folks attended both fairs. Vendors had plenty of growing equipment and spat for sale. The highlight at Christchurch was a tour and description of the School "Spat-on-Shell" oyster restoration program. Will Smiley and his hard-working students put together a great program and tour of their expanding effort. To learn more about that activity, and perhaps help the program with donations of aluminum cans, see <http://sites.google.com/site/antiochccs/about-me>.

The educational program at both fairs included a short video on how cultured oysters are propagated in the lab. The video is available online at <http://www.aces.edu/dept/fisheries/education/WhatsNew.php> under "Streaming Videos/Spawning Oysters by Thermal shock".

information on our website which is not obvious unless you take some time to check out the various links. To see a list of categories and subjects on the site at a glance, go to the "Site Map" link on the left. The major links are all on the Home Page. An important link we will be adding to the left side of the Home Page is "Volunteer Opportunities". This will be updated frequently to alert members of when and

Lynton Land then provided an informative talk on what it takes to graduate from oyster gardening to small-scale commercial production. At the Kilmarnock Fair, A. J. Erskine, who is in charge of the new oyster hatchery in Lottsburg, summarized the history leading up to the establishment of the hatchery and their plans for the future, focusing on commercial aquaculture.

The final talk by Vic Spain was for new oyster gardeners on the basics of oyster gardening and a hands-on demonstration of how to build oyster floats. All of the money from sale of the demonstration floats went to the TOGA/VIMS Endowment.

We thank the Chesapeake Bay Restoration Fund, who funded the spring fairs, our newsletters and other TOGA projects such as our new growth/longevity study through the sale of Chesapeake Bay license plates.

## ***TOGA WEBSITE: BETTER THAN EVER***

We are working hard to keep [www.oystergardener.org](http://www.oystergardener.org) up-to-date with "how to's", news about oysters and the Bay, important events, etc. The Home Page lists the latest changes with the very latest at the top. Did you know that VIMS Scientist and TOGA friend Ryan Carnegie has shown that resistance to MSX is evolving rapidly in the high salinity regions of the lower Bay? Have you read about "The Oyster In Chesapeake History" by Dr. Henry M. Miller? Good news about "shrinking condemned waters". There is a wealth of where we need help in working our outreach events (especially), and other non-outreach needs. Let us know if you have additions or suggestions.

## ***GROW OUT 2MM OYSTER SEED***

I have developed a method of raising inexpensive 2mm oyster seed obtained from the hatchery without utilizing power. I

raised 25,000 2mm seed to 1/4" oysters in only three weeks with this method, with no discernable mortality.

Oyster Seed Holdings in Mathews County (<http://www.oysterseedholdings.com>) is selling 2mm seed for \$6.10 per thousand. They currently have a 20,000 seed minimum order, but gardeners could get together and realize significant savings.

The nursery cages are made of fiberglass window screen stapled to rot resistant western cedar frames. They are reusable, and cost about \$20 each to make. I placed 5000 2mm seed in each cage. The nursery cages have to be contained in standard large mesh HDPE bags because the window

screen is not strong enough to protect the oysters from large predators. The cages are then simply floated in the water.

2mm seed can be contained in commercial small mesh HDPE bags. But the 1.5mm bags have an actual open area between the mesh of only approximately 25%, severely limiting water flow and hastening fouling. The nursery bags fiberglass screen has over 70% open area between the mesh, allowing for better flow.

For full details, please visit my blog at <http://oysterranch.blogspot.com/2011/06/how-to-grow-2mm-oyster-seed.html>.

### 2011 TOGA Outreach Schedule

Some of the events require a number of people to staff the TOGA display in shifts, so volunteers are always welcome. *Please contact the TOGA Coordinator if you can help with a specific event. Check "Volunteer Opportunities" on the TOGA website for additional information.* To add a new event or change/clarify the existing information below, please contact Vic Spain at [vicspain@rocketmail.com](mailto:vicspain@rocketmail.com) or Dave Turney at [dn.turney@yahoo.com](mailto:dn.turney@yahoo.com). This schedule will be periodically updated.

EVENT	DATE	LOCATION	TOGA COORDINATOR	TOGA CONTACT INFORMATION
15. Warsaw Farmers Market	Aug 13	Warsaw	Dave Turney	804-462-3131; dn.turney@yahoo.com
16. Gloucester Market Night	Aug 24	Gloucester	Amry Cox	757-969-3461; coxengruben@aol.com
17. Gloucester Market Night	Aug 31	Gloucester	Amry Cox	757-969-3461; coxengruben@aol.com
18. Canon Environmental Fair	Sep 1	Newport News	Ben Smith	804-279-2533; Ben_Smith@verizon.net
19. Mathew's Market Days	Sep 9-10	Mathews	Rolf Zierow	804-725-9474; zip23109@verizon.net
20. Hampton Bay Days	Sep 10-11	Hampton	Julian Cox	757-868-9362; jfcoxjr@verizon.net
21. TOGA Oyster Fair & RFM Antique Boat Show	Sep 10	Reedville	Brian Wood	571-237-6556; AWood45858@aol.com
22. TOGA Float Workshop*	Sep 17	Gloucester Pt	Steve Wann	804-642-3797; sailsw00@gmail.com
23. NN Land Conservancy (BBB)	Sep 18	Menokin	Nick Ferriter	804-462-6242; ferriter@aol.com
24. Mathews Yacht Club	Sep 21	Mathews	Vic Spain	804-642-6764; vicspain@rocketmail.com
25. Mathews Maritime Heritage	Sep 24	Horn H. Marina	Rolf Zierow	804-725-9474; zip23109@verizon.net
26. Stratford Hall Trade Fair	Sep 24-25	Stratford (22558)	Brian Wood	571-237-6556; AWood45858@aol.com
27. West Point Crab Carnival	Oct 1	West Point	Bob Buckner	804-358-5486; bobbuckner16@gmail.com
28. Wmsburg Farmers Mkt (tbd)	Oct 22	Williamsburg	Amry Cox (tbr)	757-969-3461; coxengruben@aol.com
29. Urbanna Oyster Festival	Nov 3-5	Urbanna	Jim Renner	804-725-5417; jorenner@inna.net
30. Garden Club of Virginia	Nov	William & Mary	Curt Bluefeld	540-341-0461; cbluefeld@comcast.net
31. Chesapeake Bay Days	Nov 4	Mathews 6 <sup>th</sup> grade	Rolf Zierow	804-725-9474; zip23109@verizon.net
32. 2 <sup>nd</sup> Annual Oyster Tasting*	Nov 12	Gloucester	Jackie P/Amry C	804-694-4407; hellneck@earthlink.net
33. TOGA Annual Meeting	Jan 7, 2012 (tbr)	VIMS, Glo Pt (tbr)	David Turney	804-462-3131; dn.turney@yahoo.com
*TOGA-sponsored events				

## ***Oyster Float Workshop Registration***

To be held at:  
The hatchery at VIMS at Gloucester Point  
10AM to 1PM, Saturday, September 17, 2011

**This Registration Form MUST BE RECEIVED BY SEPTEMBER 10, 2011 for us to have sufficient materials available for you to build your float(s)! NO EXCEPTIONS!**

I plan to build \_\_\_\_\_ (number) Taylor (“traditional”) floats at \$75 per float.

I plan to build \_\_\_\_\_ (number) “flip floats” at \$40 per float.

NOTE: You must be a member of TOGA to build a float.

Membership application form is below on this page.

Payment for floats (and membership, if necessary) must accompany this form.

Name: \_\_\_\_\_ E-mail address: \_\_\_\_\_

Tel.: \_\_\_\_\_ Mailing address: \_\_\_\_\_

Please make checks payable to TOGA and mail to: 8218 Hell Neck Road, Gloucester, VA 23061

For more info, contact Steve Wann at (804) 642-3797 or at [sailsw00@gmail.com](mailto:sailsw00@gmail.com)

If you need info on the various types of floats, please see our website [www.oystergardener.org](http://www.oystergardener.org) and click on “Devices & Designs”.

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### **YOU MUST BE A MEMBER OF TOGA TO BUY OYSTER SEED OR TO BUILD A FLOAT**

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Oyster seed may be purchased from vendors listed on our website. Please contact our vendors for more information and availability and pricing.

For those who wish to order in advance and pick up seed at the Float Workshop, the following vendors will bring “pre-ordered” seed; please contact them directly: [Doug@bayoyster.com](mailto:Doug@bayoyster.com) ;

[Tom@ shootingpointoysters.com](mailto:Tom@shootingpointoysters.com); and Keith Rodgers of Bay Watch Oyster Seeds (804) 453-4367.

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### **TOGA Membership Renewal or New Membership Application**

Name \_\_\_\_\_ Address: \_\_\_\_\_

Phone No. : \_\_\_\_\_ e-mail: \_\_\_\_\_

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

Send Check for \$10.00 to TOGA, 8218 Hell Neck Road, Gloucester, VA 23061

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Would you be willing to help at the next Workshop? \_\_\_\_\_

Thank you for your input!



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