



Growing oysters for a cleaner Bay

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

Spring 2024

TOGA's 2024 Annual Meeting Gathered Oyster Enthusiasts from Throughout Tidewater

~ Sue Borra, MOG, TOGA President

More than 100 oyster gardeners and oyster enthusiasts registered for the TOGA Annual Meeting held Saturday, January 27, 2024, at the Virginia Institute of Marine Science, Gloucester Point, Virginia. The audience heard oyster gardening updates, learned about the work of TOGA, and enjoyed a variety of oyster dishes at the potluck reception that followed.

Susan Maples, Director of Development, VIMS, gave an update on the TOGA fellowships awarded to VIMS graduate students. Fourteen TOGA fellowships totaling \$15,874, supported 11 students at VIMS. An additional graduate student is to receive a fifteenth fellowship award this spring. Maples also announced that two TOGA fellowship graduate students, Alex Marquardt and Anna Poslednik, won awards for their presentations at the Aquaculture Conference hosted by the National Shellfish Association, in San Diego, CA.

Savannah Longest, Division of Shellfish Management in the Virginia Marine Resources Commission (VMRD), provided an update to the changes to the oyster gardening permit process. She expressed her willingness to assist with oyster gardening permit questions; contact her by phone at 757-247-2262, or email:

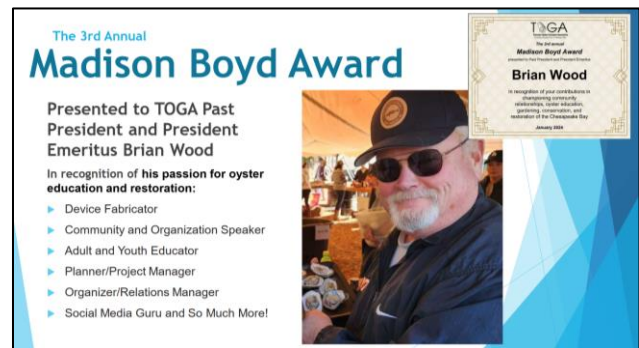
savannah.longest@mrc.virginia.gov

Adam Wood, Growing Area Manager, Virginia Department of Health, Shellfish Safety, discussed the importance of paying attention to food safety when consuming oysters from your garden. In

addition, the Department of Health will now transmit automated emails to all permitted oyster gardeners with timely updates on condemnations. Adam can be reached at: adam.wood@vdh.virginia.gov.

The program featured a keynote presentation by Professor Roger Mann who provided an insightful presentation on the myths and realities of efforts toward oyster reef restoration over the past 25 years.

Our next keynote speaker, Dr. Stan Allen, Professor Emeritus at VIMS and Research Coordinator at Oyster Seed Holdings (<https://www.oshoyster.com>), shared his experiences working as an advocate in shellfish aquaculture research with OSH. Dr. Allen encouraged TOGA members to visit the hatchery to learn more about their advocacy goals.



The highlight of the 2024 annual meeting was the announcement of the 2024 winner of the Madison Boyd Award to Brian Wood, a Master Oyster Gardener and TOGA President Emeritus.

After joining TOGA, Brian Wood attended the 2009 Master Oyster Gardener Course at VIMS. He was immediately recognized as extremely knowledgeable about oysters, oyster gardening, and all types of useful devices needed for growing oysters. His skills as a professional fabricator and an amateur waterman filled many needs in TOGA. In addition, he was affable, enthusiastic, and an excellent speaker on all things “oyster.” He was computer savvy, having started and is still managing TOGA’s popular and informative Facebook page.



(L-R): Ann Wood, Brian Wood, Sue Borra, TOGA President

In 2011, Brian was elected TOGA vice president and then president in 2013, where he served for two years. As past president and then President Emeritus, he continued to lead and innovate, especially when the opportunity opened for TOGA to have a long-term presence at Camp Kekoka where we could develop our own educational oyster reef on Pitman Cove. We could use an old dock there to stage experiments and educational events for our members, researchers and youth groups visiting the Camp. Brian also established a working relationship with the Camp owners, the Alexandria Police Youth Camp Board of Directors, and operators, the YMCA. He brought in a storage shed, helped build the spat-catching devices, and put in shell and floats to help start the reef.

While Madison Boyd led the effort to build the reef and bring in local underprivileged youth to learn, enjoy and even to eat oysters, it was Brian who made the project run smoothly. For years, he has set up and conducted classes and demonstrations for visiting youth groups.

In 2021, Brian led the effort to replace the badly aging dock with a new structure, recently completed. He worked tirelessly coordinating the planning and construction with the owners and operators, and his leadership resulted in TOGA raising over \$30,000 to fund it. The new dock will be named “The Madison Boyd Memorial Dock” and will be dedicated to Madison later in 2024.

With Brian, TOGA gets a whole team including his wife Ann (MOG), daughter Katie (MOG), and dog Chester (honorary MOG). Brian’s 14+ years of service has greatly contributed to fulfilling the dreams and plans of Madison Boyd, so it is appropriate that he receive the 2023 Madison Boyd Award. Congratulations, Brian.

Calling All TOGA Members – Get More Involved in TOGA in 2024

~Sue Borra, MOG, President TOGA

In 2022, TOGA conducted a member survey to identify your priorities for the organization. Your input helped the Board of Directors establish priorities for TOGA, and you are welcome to join us in any of these activities.

The first priority you identified was **Providing Oyster Gardening Resources**. One of the primary ways TOGA does this is by building oyster floats and providing oyster accessories. If you are interested in assisting with oyster float building or helping at the spring or the fall oyster float sales, please contact Vic Spain by email: vicspain@rocketmail.com

Next, you identified that **Providing Oyster Gardening Education and Assistance from Master Oyster Gardeners** was also extremely important. TOGA has a variety of ways of offering this assistance including:

- Providing **Oyster Gardening 101**, an education seminar covering the basics of how to get into oyster gardening. If you would like to attend or schedule an Oyster Gardening seminar, contact Richard Siciliano: rjsiciliano@yahoo.com
- TOGA is currently revising the 2009 handbook, **Virginia Oyster Gardening Guide**, in collaboration with Virginia Marine Resources Commission, Virginia Institute of Marine Science, Tidewater Oyster Gardeners Association (TOGA), Virginia Department of Health. Publication of the

new edition is expected in 2024. Contact Carl Zulick (czulick@verizon.net) for details.

- TOGA conducts **Community Outreach Events at Local Fairs, Farmers Markets and More.** If you enjoy meeting community members and sharing your experience as an oyster gardener, join us at any of our of outreach events. For more information about the scheduled events, contact Carlton McFaden at carltonm@togaboard.org.
- TOGA has been effective in **Improving Notification of Water Condemnation** thanks to the efforts of Russell Mait. To learn more, contact him at rbmait56@gmail.com.

These are just a few of the activities you can help to support. Please see the listing of TOGA events at <https://www.oystergardener.org/> to see all the possible activities. If you are interested in learning more about these TOGA events, or if you have questions about how you can join in, reach out to me at sue.borra@gmail.com. We hope to hear from you.



Can You Help TOGA Expand Its Impact in 2024?

~ Carlton McFaden, TOGA Vice President

I am honored to have the opportunity this year to serve TOGA in the capacity of Vice President. As a part of this role, I am tasked with thinking about TOGA's strategic initiatives. As with most nonprofits, we have limited resources. Therefore, our efforts need to pack a punch for raising awareness and furthering TOGA's mission of oyster education and increasing the number of oysters in the water for a cleaner Bay. With that in mind...



What action(s) can we take to make TOGA a more impactful organization? Will a new initiative help us provide greater value to our members, oyster repopulation efforts, and Virginia's public and private stakeholders who benefit from a cleaner Chesapeake Bay?

I believe that expanding TOGA's impact can be achieved through "focus". When individuals or organizations focus their efforts in a specific area, it will improve. TOGA has a many needs, and our members have a wide variety of interests and skills. **Everyone doesn't need to focus on the same thing, but if each member focuses on one thing, our organization can achieve great results.** Is there a way you can take your individual passions and put them to use for the benefit of the Bay?

How to help TOGA in 2024:

- **Diversify TOGA's Membership beyond Gardeners** – The vast majority of TOGA's members are oyster gardeners. That makes sense; "gardeners" is in our name. However, there are many oyster "enthusiasts" out there; they just may not know it yet.
- **Do you know...?**
 - Someone who does not have waterfront property but cares about the Chesapeake Bay, sustainable aquaculture, or general environmental causes?
 - An outdoor lover who recreationally enjoys the Bay and its tributaries?
 - A school teacher looking for a new way to engage students?
 - A "foodie" who simply loves eating oysters?

Any of these people would be a great addition to TOGA. Members are the lifeblood of any organization, and by asking non-gardeners to join our cause, we can greatly expand our footprint and impact.

- **Go Deeper in Our Conversations about Oysters** – Our conversations naturally tilt towards identifying potential oyster gardeners and gauging their interest in oyster gardening. If they don't like eating oysters or don't think that they have time for a new hobby, the conversation normally shuts down. But, what if you went a little deeper in the discussion?
 - Would a potential gardener be happy to know that they are helping to restore oyster populations and Bay health since a single oyster can filter up to 50 gallons of water a day?
 - Do they like to fish from their pier or shoreline? Oysters provide habitat for small, aquatic life and help clean the water (which benefits underwater grasses). An area could see improved fishing as a result.
 - Do they know that an oyster garden can still thrive with minimal maintenance?

- Do they have children or grandchildren who could benefit with hands-on experience in learning about the ecology of the Bay?
- If they don't want to have an oyster garden for themselves, would they consider sharing a spot on their shoreline or pier for a friend?
- Would they be open to planting shells to stabilize their shoreline, develop a living shoreline, or establish wild oyster populations in the area?

Having an in-depth conversation with a waterfront property owner may help them understand that they may gain far more from oysters than they realized.

- **Amplify Our Marketing** – Simply put, when we spread the word about TOGA, more people know we exist and understand TOGA's role.
 - Would you be willing to put a TOGA bumper sticker on your car?
 - Do you "like" or share TOGA's social media posts?
 - Would you wear TOGA apparel when you are out and about?
 - Do you have a skill, such as graphic artistry, videography, database management, or online marketing, and would you be interested in actively supporting TOGA?
 - Do you know of a local business in search of a nonprofit to support and would like some local publicity for their charitable association with TOGA?

So many people don't even realize that TOGA exists, but our organization should have top-of-mind association when people think about the Bay and oysters. Help us spread the word.

- **Expand Our Geographic Footprint** – The majority of TOGA's members live in the Northern Neck and Middle Peninsula regions. That means the Lower Peninsula and Eastern Shore areas are incredibly underrepresented with oyster gardens. Do you know someone who lives in one of those areas who could join TOGA? Would you be willing to volunteer to help with future TOGA outreach events in those areas? An improvement anywhere in the Bay helps the entire Bay.

- **Think Creatively** – Can you think of new and different ways that we can do more in 2024? If so, we want to hear from you! Recent ideas have included:
 - TOGA gift memberships with a nice card that you can present to your family and friends
 - Creative t-shirt designs
 - Changing our event displays to make them easier to handle and more engaging
 - Establishing shell recycling teams to work with restaurants and collect shells to return to the water.
 - Wider variety of tools, apparel, and oyster gifts at TOGA sales
 - Improvements to the TOGA line of cages and floats
- **Volunteer** – *This is unquestionably TOGA's most pressing need.* Simply put, our limited number of active volunteers is preventing us from having a greater impact. A very small number of people keep this organization successfully functioning year after year. I have been amazed by the dedication and tireless efforts of our volunteers.

However, for us to do more, we need additional help. Do you know someone who could use a résumé builder for a job or college application? How about someone who needs to log community service hours? Would you enjoy taking a more active role in TOGA? **Your skills, knowledge, time, and energy have value.** Financial contributions are not required to help at TOGA (beyond a basic membership). We gladly welcome in-kind "donations" of service.

Here are just a few of the many different ways to help – float building, day-of-the-event support, help at the annual membership events, marketing, grant writing, nonprofit tax preparation, event coordination, website management, etc. The variety and number of opportunities to support TOGA are extensive.

You would be amazed at the impact that you can have on TOGA's mission by volunteering – even if it's only for a few hours once a year. You don't have to wait

to be asked; just pick an event from the TOGA calendar and call the event coordinator. They will be excited to hear from you.

CALL TO ACTION – I ask you to review this list, select one thing, and focus on it when an opportunity arises. If you can engage in more of them or in a different way, great. Many of the listed suggestions are complementary in nature. **Any act you take, whether it is small or large, will have an impact and raise awareness about the benefits of oysters to the Bay.** If you would like to increase your involvement with TOGA, please contact me at carltonm@togaboard.org. We would welcome your help with this rewarding endeavor.



Spring '24 Float Sale and OYS-101 Seminar (Basics of Oyster Gardening) at Deltaville Maritime Museum and Holly Point Market Event, May 25th
~Vic Spain MOG, and Carlton McFaden, TOGA Vice President

TOGA will be holding its spring '24 sale and educational event at the Deltaville Maritime Museum during the museum's Holly Point Market on Saturday May 25 from 9am to 12pm. The Museum is located at 287 Jackson Creek Rd, Deltaville, VA 23043.



TOGA will provide educational materials and personal consultation with Master Oyster Gardeners who will work with both prospective oyster gardeners and those who may have advanced questions about their own oyster gardens. An added attraction to the Float Sale is a 90-minute seminar/discussion of **OYS-101: Basics of Oyster Gardening**, held in the Deltaville Museum's meeting hall, 10:00-11:30 a.m. Contact: Richard Siciliano: rjsiciliano@yahoo.com. Check the TOGA website to register.

TOGA will be selling Taylor, Flip, Tidal Tumbler, Rough Rider, and Bottom cages, as well as spat tubes and spat bags. Local spat vendors will be selling triploid and diploid spat. Some spat vendors require cash. **To ensure we have your float order**

available, please order by May 1. Order floats online: <https://www.oystergardener.org/spring-float-sale> for details and access to online order form. This year's prices are shown on the mail-in *Float Order Form* at the end of the newsletter. **If you choose not to order online, please mail the form via US Mail.**

• **Note: Purchasing TOGA-built floats is a membership benefit.** If applicable, please join or update your dues for 2024. If you are not sure of your dues status, check the address label on the back of this "mailed" newsletter (you should see 2024, 2025, or 2026, if your dues status is up to date) or contact vicspain@rocketmail.com. To join or update, go to TOGA's website: <https://www.oystergardener.org/become-a-member>

See <https://www.oystergardener.org/devices-and-designs> for a description of our floats and devices. TOGA accepts checks or cash.

In 2023, TOGA volunteers built and sold over 325 floats. This year, volunteers are starting early to build the inventory before the rush. We will also have a float building and **Build-Your-Own Float Day on Saturday, May 11th**, 10am-1pm at Camp Kekoka, 1083 Boys Camp Rd., Kilmarnock VA 22482. Contact Vic Spain to order your float and reserve a space: vicspain@rocketmail.com

Stay tuned to TOGA's website: <https://www.oystergardener.org/spring-float-sale> and TOGA emails. Circumstances (e.g., weather) may require a change in dates and times.

Why have our prices gone up? We, like all of you, have been experiencing inflation, but we also have seen shortages of float-building materials. Just a few years back, a 100-foot roll of oyster cage wire cost about \$240; now it is \$410. During the pandemic, PVC pipe, elbows and end caps for our floats became very hard to find. Fortunately, thanks to the generosity of Southern Plumbing in Gloucester, we have been getting donated scrap pipe. We hope we can continue getting this pipe, but we are paying much higher prices for the elbows, caps, primer, and cement.



Are your Dues due for 2024?

If you received this newsletter in the mail, please check the year next to your name on the address label. If you are unsure of your dues status, check the address label on the back of this “mailed”



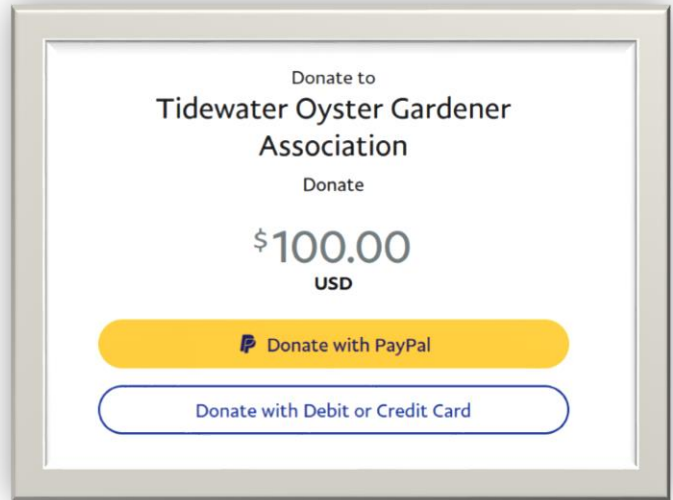
newsletter; you should see 2024, 2025, or 2026, to remain current. If you believe there is an error, contact Vic Spain at vicspain@rocketmail.com or 804-642-6764. The annual membership is \$25 (per family) for one calendar year (January through December), not 12 months from the date of your payment.

TOGA Member Benefits:

- 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.
- Have the opportunity to enroll free-of-charge for the continuing education course OYS-101: *Basics of Oyster Gardening*.
- Purchase floats/cages at TOGA’s spring and fall float-sale events.
- Attend TOGA’s annual membership appreciation party.

To join TOGA, visit our website:

<https://www.oystergardener.org/become-a-member>, or use the form at the back of this newsletter to update your membership. You may also use the link or the form 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. Please share this membership form with a friend.



To donate online, go to TOGA’s website; click on “Donate to TOGA, thank you!” at the top of any page for the image shown above.

As you complete your tax returns, consider sending a tax-deductible donation to TOGA in support of our volunteers in providing valuable resources to ecology-minded oyster enthusiasts. This past year, TOGA supplied over 300 oyster cages, floats, and other oyster gardening gear at cost to our membership. In addition, TOGA’s volunteer Master Oyster Gardeners (MOGs) met with and conducted educational programs to hundreds of elementary, middle, and high school students throughout the Northern Neck, Middle Peninsula, and Tidewater region, from Kinsale to Hampton. MOGs have conducted personal consultations with dozens of beginning oyster gardeners, free of charge, including in-person site visits to answer their questions about oyster gardening. Additionally, in its effort to meet the needs of all oyster gardeners, from novice to expert, TOGA is conducting 90-minute live classes for oyster gardeners entitled OYS-101: *Basics of Oyster Gardening*, in the spring 2024, and continuing throughout the year, all sessions free-of-charge to current TOGA members.

TOGA is a 501(c) (3) non-profit organization and all donations are tax deductible. All proceeds from TOGA’s float sales go towards the TOGA/VIMS Endowed Fellowship that supports graduate students who are researching shellfish and Chesapeake Bay ecological restoration at William & Mary’s School of Marine Science at the Virginia Institute of Marine Science (VIMS). To donate to TOGA so the organization can fulfill its mission, we urge you to go to the TOGA website and make your pledge.

Featured Recipe: House Oyster Stew

~ Howard Delano

Serves two

Ingredients:

- 1 pint Selects (Approx. 20 -24 med.) fresh shucked oysters, with their saved liquor
- 1 Tbsp butter
- 1/3 Cup half & Half cream

Preparation:

Add oysters, their liquor and butter to a 1-quart saucepan. Heat over medium low flame. Allow the butter to remain at the surface of the stew, stirring occasionally to provide uniform heating. While butter has a melting point of approximately 95°F, the time it takes to melt the complete piece of butter will produce a temperature of ~140°F. The oysters' dark, thin mantle edges will just begin to curl. The protein in the oyster is de-naturing (changing structure), losing liquids into the broth while shrinking, and the adductor muscle begins to toughen.

N.B: *A non-contact, Infrared Thermometer reads surface temperatures and assures perfect results.*

At 140°F, add the half & half cream, used mainly to provide the color and additional richness to the stew.

The addition of cream should not be overdone as it can dominate the flavor from fresh shucked oysters and their liquor.

Stir briefly to provide uniform color. Lower heat and cook approximately 30 to 45 seconds to raise the temperature back to 140°-150°F. Remove from heat. Do not over overcook.

Divide and serve in heated bowls with lightly browned toast. Add fresh ground black pepper to taste.

Above 140°F many of the oysters' proteins will de-nature (change structure), shrink and the adductor muscle will become tougher. At 160°F the oysters will be reduced in size to three quarters to one half of the original size.

Milk, an emulsion of fat, water & protein, will break (curdle) if heated to 180°F. A temperature of 180°F produces the "smiling" effect (surface motions) prior to boiling. If this happens the stew is curdled and overcooked.

TOGA Newsletter News

Published three times a year, TOGA's newsletter is mailed to all TOGA members. Full color copies of this and past newsletters are linked on the website:

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



The deadline for articles for the next newsletter is **August 20, 2024**. Any TOGA member who wishes to submit an article for the newsletter may do so before the deadline. Articles will be printed as space allows. Send an email with your story ideas to Vic Spain at vicspain@rocketmail.com and Richard Siciliano, rjsiciliano@yahoo.com.



Many TOGA projects, including our newsletters, are funded by the Chesapeake Bay Restoration Fund., aka the License Plate Fund.

Members of TOGA and CASK Gather at the Crandells for Oysters and Ale

~Carl Zulick, MOG



(Above L-R): Rich McKinney, Carl Hayden, Terry Lewis, Steve Mains Carl Zulick , Drew Ellis, Joe Crandel, Jay Crandell and Dan Sennett. Terry and Carl Zulick are members of TOGA; Joe and Jay Crandell are members of both TOGA and CASK.

Members of the Tidewater Oyster Gardeners Association (TOGA) and the Colonial Ale Smiths and Keggers (CASK) gathered on Sunday, February 25, 2024, at the home of Jay and Joe Crandell to brew oyster stout. The TOGA members provided oysters from their oyster gardens, and CASK members provided beer ingredients and brewed oyster stout. The beer was ready to serve at the TOGA members and volunteer appreciation party on March 16. This has been an annual event for members of CASK and TOGA since 2016. To learn more about homebrew beer visit the CASK website (<http://www.colonialalesmiths.org>), and to learn how to raise oysters, go to TOGA's website: <https://www.oystergardener.org>

Interested in opportunities to provide an advocacy voice for Virginia Oyster Aquaculture as a tour guide?

During the TOGA Annual Meeting there was a presentation by Dr. Stan Allen, who is Professor Emeritus at VIMS and is now the Research Coordinator at Oyster Seed Holdings (OSH), a commercial oyster hatchery at Callis Wharf on Gwynn's Island. Dr. Allen highlighted the advocacy work they are doing at OSH to reach out to the community with a specific goal to connect people directly to the robust aquaculture industry here in Virginia.

To achieve this goal, they are looking for volunteer docents, preferably oyster gardeners and enthusiasts, to help provide tours for the public at Oyster Seed Holdings, Inc. at Gwynn's Island. In addition, OSH is host to a one-of-a-kind outdoor oyster eatery called *The Hatchery* that allows the public to also experience a menu of local farm-to-table oysters as a part of the tour.

The OSH tour program will run from May to August, and they will conduct a training program in April.

For more information about Oyster Seed Holdings and The Hatchery Culture:

www.oshoyster.com

@oshoyster.com

www.facebook.com/oshoyster

www.thehatcheryculture.com

@thehatcheryculture

For more information about OSH and THC see below:

If interested in volunteering to be a docent, Contact: info@oshoyster.com

Oyster Float Sale Order Form
Deltaville Maritime Museum, 287 Jackson Creek Rd, Deltaville, VA 23043. May 25, 2024

This form is an alternative to online ordering. We prefer that you order floats online at:
<https://www.oystergardener.org/spring-float-sale> Mail this order form to TOGA, P.O. Box 2463, Gloucester, VA 23061.
 Or, email a scanned copy to Vic Spain: vicspain@rocketmail.com

Name: _____ E-mail: _____

Telephone: _____ Mailing Address: _____

This Order Form MUST BE RECEIVED BY May 1, 2024, for TOGA to have sufficient materials available for your pre-built float(s) and devices. Please limit your order to 3 wire-mesh cages (including Build Your Own) plus up to 2 spat tubes.

Pre-Built Floats and Devices

*For more information about the various types of Pre-Built Floats and Devices, please see the TOGA website:
<https://www.oystergardener.org/devices-and-designs/>*

Payment for floats and devices will be collected when you pick up your floats. Checks preferred, cash OK. No credit cards please. Pick up your floats by 11am, or notify Vic Spain to arrange an alternative: vicspain@rocketmail.com

Qty	Cost each TOGA members	Description		Qty	Cost each TOGA members	Description
	\$145	Taylor Float with Top			\$90	Flip Float
	\$90	Bottom Cage			\$85	Tidal Tumbler
	\$75	Rough Rider			\$35	Spat Tube (small mesh)
	\$35	Spat Tube (med mesh)			\$55	Bender 42 inch
	\$60	Bender 50 inch				

Note: Purchasing TOGA-built floats is a membership benefit. If you have not done so, please join or update your dues for 2024. Not sure of your dues status? Check the address label on the back of this "mailed" newsletter (you should see 2024, 2025, or 2026, if your dues status is up to date), or contact vicspain@rocketmail.com. To join or update, see <https://www.oystergardener.org/become-a-member>

Build Your Own Floats at a TOGA Float Build Workday

3 Float Limit, **\$10 discount*** per float

For the discount participate at the Workday prior to the sale, **Saturday May 11, 2024: 10 am-1pm,**
 at Camp Kekoka, 1083 Boys Camp Rd, Kilmarnock VA 22482.*

I would like _____ (quantity) Taylor Floats with Top at \$135 per float.*

I would like _____ (quantity) Flip Floats at \$80 per float.*

I would like _____ (quantity) Bottom Cages at \$80 per float.*

I would like _____ (quantity) Tidal Tumbler at \$75 per float.*

I would like _____ (quantity) Rough Rider at \$65 per cage.*

TOGA Mail-in Membership Form

We prefer you join and pay online: <https://www.oystergardener.org/become-a-member>

If you join online, your payment will be processed via PayPal.

(A PayPal account is not required; a credit card may be used instead)

**Alternatively, you may mail this completed form with a check payable to "TOGA" to:
P.O. Box 2463, Gloucester, VA 23061**

Date: _____ Please check one: New Member Renewal

Annual Dues (Check one): \$25 (1 yr.) \$50 (2 yrs.) \$75 (3 yrs.)

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

Name: _____

Address: _____

City, State, and Zip Code: _____

Telephone: _____ Email _____ (please print clearly)

Second email (optional) _____

Body of water where oysters will be grown (optional): _____

Growing site (street address) where oysters will be grown (optional): _____



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The Chesapeake Bay Restoration Fund grants generated from the sale of a Friend of the Chesapeake License Plate.



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VIRGINIA INSTITUTE OF MARINE SCIENCE



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TOGA Upcoming 2024 Events

(as of March 14, 2024)

MARCH

- 03/16, Saturday, 1:00 – 4:00PM: TOGA Member, Sponsor, and VIP Appreciation Party, Freeshade Community Center, 1544 Regent Road, Syringa, VA 23169-2314. Please bring a dish to share. BYOB. RSVP to Event Coordinator: Terry Lewis, lewistmn@msm.com

APRIL

- 04/09, Tuesday, 10:00 AM – 12:00 PM: TOGA Board of Directors Meeting, Virtual Google Meet, Contact Carl Zulick, czulick@verizon.net for access
- 04/13, Saturday, 10:00 -11:30 PM: *OYS-101: The Basic of Oyster Gardening*, Northumberland Public Library, 7204 Northumberland Hwy, Heathsville, VA. To register, contact Richard Siciliano, rjsiciliano@yahoo.com
- 04/20, Saturday, 9:00 AM – 1:00 PM: Heathsville Farmers Market Earth Day, Historic Rice's Hotel / Hughlett's Tavern, 73 Monument Place, Heathsville, VA 22473, Event Coordinator: Doug Schaefer, subiceguy@hotmail.com
- 04/27, Saturday, 12:00 – 5:00 PM: NN Sail and Power Boat Squadron, Boat Show Open House, 453C North Main Street, Chesapeake Commons, Kilmarnock, VA 22482, Event Coordinator: Doug Schaefer, subiceguy@hotmail.com
- 04/27, Saturday, 12:00 – 4:00 PM: Spring Oyster Crawl at Good Luck Cellars, Good Luck Cellars, 1025 Good Luck Road, Kilmarnock, VA 22482, Event Coordinator: Doug Schaefer, subiceguy@hotmail.com
- 04/28, Sunday, 12:00 – 4:00 PM: Spring Oyster Crawl at Good Luck Cellars, Good Luck Cellars, 1025 Good Luck Road, Kilmarnock, VA 22482, Event Coordinator: Doug Schaefer, subiceguy@hotmail.com

MAY

- 05/14, Tuesday, 10:00 AM – 12:00 PM: TOGA Board of Directors Meeting, Deltaville Maritime Museum, 287 Jackson Creek Rd, Deltaville, VA 23043
- 05/25, Saturday, 9:00 AM – 1:00 PM: TOGA Spring Float Sale and Information Tent, Deltaville Maritime Museum, 287 Jackson Creek Rd, Deltaville, VA 23043, Event Coordinators: Vic Spain, vicspain@rocketmail.com; Carlton McFaden, carltonm@togaboard.org (with support from Carl Zulick – DMM logistics; Richard Siciliano – *OYS-101: The Basics of Oyster Gardening*)

JUNE

- 06/11, Tuesday, 10:00 AM – 12:00 PM: TOGA Board of Directors Meeting, Virginia Institute of Marine Science, Davis Hall Room 101, 1370 Greate Rd, Gloucester Point, VA 23062
- 06/27, Thursday, 10:30 AM – 11:30 AM: Lancaster Community Library's Youth Summer Reading Program, Lancaster Community Library, 16 Town Centre Dr, Kilmarnock, VA 22482, Event Coordinator: Stephanie Antonijuan, stephanie.antonijuan@gmail.com, Topic: The Importance of Oysters presented by Tidewater Oyster Gardeners Association

JULY

- 07/09, Tuesday, 10:00 AM – 12:00 PM: TOGA Board of Directors Meeting, Virtual Google Meet, Contact Carl Zulick, czulick@verizon.net for access
- 07/13, Saturday, 10:00 AM: Menokin Power of the Place, 4037 Menokin Rd, Warsaw, VA 22572, Event Coordinator: Richard Siciliano, rjsiciliano@yahoo.com

AUGUST

- 08/13, Tuesday, 10:00 AM – 12:00 PM: TOGA Board of Directors Meeting, River Counties Community Foundation, 834 Rappahannock Dr, White Stone, VA 22578
- 08/20, Tuesday, Deadline for the fall '24 *TOGA Newsletter*, Editors: Richard Siciliano, rjsiciliano@yahoo.com; Vic Spain: vicspain@rocketmail.com

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