

## West Coast governors forge agreement to combat threats to ocean

The governors of Oregon, Washington and California announced an agreement in September to press the federal government to give greater support to state efforts to combat threats to the ocean, such as pollution, climate change and declining fisheries.

Noting two national panels had identified the need to act quickly to protect the nation's oceans, the West Coast Governors' Agreement on Ocean Health was announced at the Oregon Museum of Science and Industry in Portland. They say the oceans need to be managed on an ecosystem level that crosses political boundaries, which demands increased coordination between states and the federal government.

The announcement came as salmon fishermen are coping with sharp cutbacks to protect chinook from Northern California's Klamath River, scientists are studying a growing zone of oxygen-depleted water killing fish off Oregon and Washington that may be triggered by global warming, and the Bush administration is promoting offshore fish farms that would be beyond state control.

Oregon Governor Ted Kulongoski said the agreement builds

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## Congressman Baird named this year's "Prince of Tides"

This year's annual conference offered a smorgasbord of research, policy and technical sessions, but the highlight was arguably the night of the Awards Banquet, where we had the opportunity to honor Washington Congressman Brian Baird with the

"Prince of Tides" award. The Congressman was there in person to receive the award, which he graciously accepted. His award included a commemorative plaque, and most importantly, the coveted crown and Trident spear. After giving a warm

thank-you speech, in which he lauded shellfish growers accomplishments and commitment to the environment, Congressman Baird brought down the house with his impersonation of (the current) President Bush.

This past year Baird was named "funniest celebrity in Washington D.C.," which he quips is equivalent to being named the best mountain climber in Nebraska. In reality, the competition for this honor was serious, including

popular radio talk show hosts and other media professionals.

In presenting the award, Robin Downey noted that Congressman Baird can both say and spell *Vibrio parahaemolyticus* perfectly, and even more notably, is the co-chair and co-founder of the Congressional Shellfish Caucus that was formed this year in response to industry needs. He has

called federal agency heads to task for failure to abide by their own legal requirements for use of sound science, and he regularly goes to bat for the industry on a number of fronts, from procuring federal funding for burrowing shrimp control and spartina eradication to advocating our issues directly with FDA officials.



*Photos by Dick Wilson: Congressman Baird, Robin Downey*

## **Fish Stories: Army Corps' NEW Nation Wide Permit for shellfish aquaculture out for comment**

If you haven't already seen the Army Corps' new proposed Nation Wide Permit D for shellfish aquaculture, make sure you get your hands on it soon. The PCSGA's "Corps Core Team," that is overseeing all the Corps permit issues, is working on developing a unified strategy and we will be preparing comments for our members to look at in the very near future. (If you'd like to serve on this committee let me know - the more, the merrier. Or, perhaps more appropriately in this case, misery loves company.)

I urge all of you to prepare your own comments for the Corps as well. They are looking for "substantive" comments and encourage providing actual verbiage in areas where you are asking for a revision. These comments are weighted. If the Corps receives 100 comments saying shellfish farms are destroying Gaia and only 5 saying we're a great industry and 'don't need no stinking permits' you can bet which side the Corps will be more likely to come out on.

In the meantime, the Regional General Permit (RGP) process has been put on hold. Karen Kochenbach, who is heading this up through the Portland District office, plans to hold a multi-agency meeting in early November and will be issuing Public Notices through each of the West Coast districts shortly thereafter, notifying the public of their intent to develop an RGP.

We are also working with members of the Gulf and East Coast shellfish industry so that we can present a unified front on this issue, both for the NWP D and the manner in which the RGP is handled. The West Coast is serving as the guinea pigs on this, and the Corps intends to use us as a model for then creating RGPs for the Gulf and East Coasts.

There's a lot at stake and this is our number one priority. If you'd like to get involved or just get more detailed information, please let me know.

In the meantime, I hope you're all in the final stages of drafting your Environmental Farm Management Plans. We've just put a new easy to use template on the Members Only section of our website to simplify the task of putting your plan together. If you need advice or assistance with this, please let me know.

— Robin Downey, E.D.

## **Don't miss the Oyster New Year party!**

Elliott's Oyster House is celebrating the return of oyster season to Puget Sound with the biggest oyster bash on the West Coast. Proceeds from the "Oyster New Year" celebration benefit the Puget Sound Restoration Fund's Henderson Inlet Project.

Elliott's is committed to helping restore the health of the inlet through annual donations to the Puget Sound Restoration Fund. Proceeds from last year's Oyster New Years event again went toward reseeding the inlet. Last year the first crop of healthy, edible oysters from the area were harvested, some of which were served at Oyster New Year.

Tickets are \$75 in advance, which can be purchased on-line at [http://www.elliottsoysterhouse.com/ohf\\_tickets.cfm](http://www.elliottsoysterhouse.com/ohf_tickets.cfm). Tickets will be \$85 at the door. Call 206.623.4340 if you have any questions.

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## Look for more public advisories should ISSC, WDOH fail to adopt more stringent V.p prevention plan

The Interstate Shellfish Sanitation Conference convened a meeting of the *Vibrio vulnificus* and *parahaemolyticus* committees and the ISSC Executive Board the week after the PCSGA conference. This was also immediately on the heels of the special V.p workshop that was held at our annual conference, which included Don Kraemer from the FDA, and from the ISSC, Ken Moore, Kirk Wiles and Dot Leonard.

Discussions regarding V.p. centered around this summer's outbreak in which there were a total of 177 reported and 72 laboratory confirmed illnesses. The majority of these illnesses have been traced to Washington product, largely from the Southern end of Puget Sound.

There were concerns going into the ISSC meeting that the FDA was prepared to draft emergency rules for the shellfish industry to prevent repeat of an illness outbreak next summer. However, with assurances from the Washington Department of Health that they will be working closely with the industry to develop new harvest protocols and other potential means for preventing future illnesses, the FDA agreed to hold steady until the 2007 ISSC conference. (The conference will take place sometime in the summer, in Albuquerque, New Mexico.)

The FDA does expect to pass a new Vp management plan at the 2007 conference, however, so growers need to stay abreast of this issue as it is

## *Pearls from the Prince of Tides*

Dear Robin,

Thank you very much for bestowing upon me your Prince of Tides award last night. I thoroughly enjoyed myself.

I appreciate all the hard work PCSGA does in promoting and fighting for your industry. You, Connie, the Board of Directors and your members are doing an amazing job of coming together and bringing your interests to Washington DC with one voice.

Since being elected to Congress, I have tried to be a voice for your industry in Washington DC and have worked to find common sense solutions to the problems facing you. As you know, my door is always open, and I can promise you that I will always do what I can to make sure that your voice is heard.

Thank you again for this great honor. It has been my pleasure to work with you. I am so proud to represent the part of this country that produces – hands down – the very best seafood in the world, and I look forward to continuing to serve you and your interests in Washington DC.

Sincerely,  
*Brian Baird*  
Member of Congress

debated in Washington State and participate in the process. In the meantime, the PACRIM conference (the West Coast's shellfish sanitation group) is planning to meet prior to the next ISSC Board meeting in the spring where this issue will be further discussed and debated.

The FDA has stated that, should Washington State and the ISSC fail to adopt measures they consider adequate to prevent future illnesses, they are prepared to issue national press releases at the first sign of illness, warning consumers against eating shellfish. Just how such an advisory would be written, and whether it would include all shellfish or just

oysters, FDA spokesperson, Don Kraemer, was unable to say.

The WDOH will be convening meetings with growers shortly, after they have completed their epidemiological surveys.



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## Toxin levels decreasing in mollusk samples

NOAA has recently issued a report that finds continuing decreases in toxic organic chemicals in mollusks, specifically mussels and oysters, collected at more than 250 sites nationwide. The findings, linked to bans and restrictions on the use of polychlorinated biphenyl (PCB), chlorinated hydrocarbons, tributyltin and cadmium, was announced in Vol. 62, no. 4 of Marine Environmental Research, a scientific journal.

Produced by the Mussel Watch Project, which began in 1986, the report findings show continued decreases in national median concentrations of the chemicals and no increases nationally. The project is the longest continuous contaminant monitoring program of U.S. coastal waters. It analyzes chemical and biological contaminant trends in sediment and the tissues of bivalves such as mollusks.

Each of the chlorinated hydrocarbons studied as part of the biennial update is banned or heavily restricted for use in the United States. Researchers noted it was not unexpected that concentrations of these chemicals have declined since the last report was issued in 1996.

The NOAA National Centers for Coastal Ocean Science conducts research ranging from the study of biomolecular changes due to coral bleaching, to the causes of shellfish disease, to modeling the effects of climate change on fisheries stock assessment. The research is broad, multi-disciplinary, geographically diverse and involves many partners. The goal of the centers is to improve the science upon which coastal managers make decisions.

The project is part of the Integrated Ocean Observing System, a network of systems that routinely and continuously provide quality controlled data and information on the current and future status of the oceans and Great Lakes from a global scale. Expanding from that, through the emerging Global Earth Observation System of Systems, NOAA is working with its federal partners, more than 60 countries and the European Commission to develop a global monitoring network.

## *New report considers risks, benefits of eating seafood*

A report on seafood health benefits and risks was released in October by the Institute of Medicine, a unit of the Food and Nutrition Board of the National Academy of Sciences.

The report is entitled, "Nutrient Relationships In Seafood: Selections To Balance Benefits And Risks." One excerpt from the report:

"Seafood contributes a variety of nutritional benefits to the American diet. They are sources of protein, calcium, iodine, copper, zinc, and omega-3 fatty acids. Furthermore, some nutrients may affect bioavailability, toxico-dynamics, and target-organ transport, and thus affect the toxicological response to certain compounds. Contamination of marine resources, however, whether by naturally-occurring or introduced toxicants, is a concern for US consumers because of the potential for adverse health effects. Human exposure to toxic compounds through seafood can be managed by making choices that provide desired nutrients balanced against exposure to such compounds in specific types of seafood that have been found to pose a particular health risk. Consumers, particularly subpopulations that may be at increased risk, need authoritative information to inform their choices. This study will produce a report that recommends approaches to decision-making for selecting seafood to obtain the greatest nutritional benefits, balanced against exposure to potential

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## Risks, benefits of eating seafood

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toxicants and identifies data gaps and research needs.

NOAA's National Marine Fisheries Service has requested that the Institute convene a committee and produce a report that will, among other things, develop a decision path for consumers to balance their seafood choices to obtain nutritional benefits while minimizing exposure risks, and identify data gaps and recommend future research. Information is posted at <http://www.iom.edu/CMS/3788/23788.aspx>.

## Cadmium combined with warm temperatures cause of mortality

Excerpted from an article by the American Physiological Society

Oysters exposed to high water temperatures and cadmium are unable to obtain sufficient oxygen and convert it to cellular energy, according to a new study presented at the American Physiological Society conference, Comparative Physiology 2006.

The study showed how cadmium reduces the oyster's tolerance of warmer water temperatures and makes it more vulnerable during the summer when water temperatures rise. Half of the oysters exposed to Cadmium in 28° C (82° F) water died within 20 days, said lead researcher Gisela Lannig.

"Oysters exposed to cadmium at lower temperatures showed much lower mortality rates, suggesting that the combination of high temperature and cadmium is more stressful than each of these conditions alone," she said.

The study "Temperature tolerance in the oyster, *Crassostrea virginica*, is affected by cadmium," was carried out by Lannig, of the Alfred Wegener Institute for Polar & Marine Research, Bremerhaven, Germany; and Jason Flores and Inna Sokolova, of the University of North Carolina at Charlotte. The work was done in North Carolina. The researchers presented the study in October during a poster session at Comparative Biology 2006: Integrating Diversity in Virginia Beach.

Oysters once thrived in the coastal regions of much of the eastern United States, but over-fishing, global warming, rising ocean water temperatures and increased pollution have combined to reduce the oyster population to five percent of what it was 200 years ago, Sokolova said. The loss of oysters has far-reaching environmental implications.

"Studies have shown that there are more than 300 species reliant on oyster reefs, including at least 12 species important for their commercial or recreational value, such as blue crabs, sheepshead, croaker and stone crab," Sokolova said. "Some of these species use oyster beds and reefs as nursery areas and as feeding grounds." The oyster beds are also important to a variety of marine life that serves as food for larger fish.

To see the full report, go to <http://www.the-aps.org/press/conference/vabeach/9.htm>



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## Study sheds light on effects of urbanization on growing waters

by Stuart Glasoe, Puget Sound Action Team

The Puget Sound Action Team has produced a set of materials that shed light on the relationship between development and microbial contamination of shellfish growing areas. Similar to other research examining the effects of development on aquatic habitats, the research and literature review revealed strong correlations between the contamination and closure of shellfish growing areas and a number of demographic and landscape metrics, including forest cover (more forest cover correlates with lower bacterial levels) and impervious cover (more impervious cover correlates with higher bacterial levels).

Among other findings, the research helps explain and illustrate the key point that shellfish protection is more than a pollution issue - it's a landscape issue. Preservation of our prized shellfish growing areas hinges not only on our ability to control and prevent pollution, but also on our ability to protect and restore the natural hydrologic functions and features of our watersheds.

To read more about these issues you can link to the project materials at [www.psat.wa.gov/urbanization](http://www.psat.wa.gov/urbanization), along with a related document from Project ENVVEST. Let me know if you have any questions or if you'd like more information. I'm also happy to present information on the project and findings to watershed committees and other groups around the Sound. Call 360-725-5449 or 1-800-54-SOUND.

## Salmon Homecoming focus on local, sustainable foods and the Puget Sound ecosystem

The annual Salmon Homecoming Forum, dedicated to protecting and restoring salmon and promoting collaboration between tribal and non-tribal communities, takes place this year on Thursday, November 16, in Seattle at the University of Washington HUB West Ballroom from 9 to 3.

This year's theme is "Salmon, keystone to a healthy Puget Sound and cornerstone to a really great meal." The Forum will open with a panel presentation by Puget Sound Partnership Co-Chairs, Billy Frank, Chairman of the NW Indian Fisheries Commission, Jay Manning, Director of the Washington Department of Ecology, and Bill Ruckelshaus, former head of the EPA. The Puget Sound Partnership has been convened by Governor Christine Gregoire to develop recommendations for how to manage and restore Puget Sound.

Forum partners include the fish and seafood community, local agriculture, the slow food movement, chefs, planners, food specialists, biologists, 'green' builders and developers and environmental groups. This event is intended to broaden the conversation about what 'local and sustainable' means in the Puget Sound ecosystem.

Registration information can be found at <http://www.salmonhomecoming.com/>.

## Dalco oil spiller found, fined

Dale Jensen, Washington Department of Ecology

It has been two years since the oil tanker Polar Texas spilled more than 1,000 gallons of crude oil into Dalco Passage, spreading patches of oily sheen as far south as the Tacoma Narrows and as far north as Eagle Harbor. Today, I am pleased to announce that the owners of the vessel, Polar Tankers, Inc. and ConocoPhillips Co., have paid in full a \$540,000 fine that the Department of Ecology levied for the spill. The \$540,000 fine is the largest Ecology has ever issued for a spill in marine  
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## Shellfish pathogen found in oyster samples this summer

Jennifer Ruesink and Adam Trimble,  
University of Washington

After the oyster set in Willapa Bay failed this August, water samples were sent to shellfish pathologist Ralph Elston for analysis. The question was whether *Vibrio tubiashi* - known to have caused larval mortality elsewhere this year - was present at lethal levels in Willapa Bay.

Eight out of ten of the water samples collected contained significant numbers of *Vibrio tubiashi*. All samples were taken 20 cm below the surface, on the morning of Aug 29 near the time of the 1.7 ft low tide. The two sites that were clean were Peterson Station and Tarlatt Slough.

While the concentrations at the rest of the sites weren't high enough to be considered 'absolutely' lethal to oyster larvae, they were high enough to prevent us from ruling out these bacteria as the cause of the spatfall failure this year.

We will consider a dedicated sampling/monitoring program for next year, but will need to find the funds first.

Thank you to the Nahcotta Shellfish Lab / oyster reserve funds for paying the bill this time!

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## Dalco oil spiller found, fined

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waters, and is the maximum possible penalty under state law.

When the large spill occurred on October 13, 2004, the source was a mystery. The lack of notification and response by the company made it necessary for Ecology and the U.S. Coast Guard to conduct an exhaustive investigation to identify the source. Investigators tracked and sampled oil from all ships that had transited in and out of the area prior to the spill, including vessels that had departed for ports overseas.

Ecology and the U.S. Coast Guard determined that the spill came from the Polar Texas, because oil on the water – Alaska North Slope crude – matched oil onboard the tanker. The Polar Texas had just delivered the same kind of oil to a Tacoma refinery. There were no other ships in the vicinity carrying crude oil at the time of the spill. The company has since decommissioned the Polar Texas.

We are also part of a state-federal-tribal team that is negotiating a damage assessment that is separate from the penalty. Funds from this assessment will be placed in a fund that supports restoration projects to compensate Washington citizens for damage to the public's environmental resources. Additional information is available at <http://www.ecy.wa.gov/programs/spills/incidents/dalco/dalcoibase.htm>. If you have any questions, please call me at 360-407-7450.

## OSU enzyme project on-hold, but technology still holds promise

*Jesse Hayes, Hayes Oyster Co.*

Studies on an enzyme which holds promise for de-odorizing and breaking down manure have been put on hold as a result of disappointing first results. A University of Oregon student-run dairy farm in Corvallis,

which had been testing the enzymes, discovered recently that the city of Corvallis was using about 50 times the normal amount of chlorine in their water system, causing the enzymes to die. This ended the OSU research project.

Preliminary work with the enzymes in Tillamook turned a 300,000 gallon tank of old solidified dairy waste into a thick and chunky consistency in several days, and within just two weeks it was all liquid and safe to go back on the fields, with most phosphorous, ammonia and pathogens gone.

It is an idea whose time has come. I know it works and I understand the concept and have some good litera-



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## Enzyme project

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ture. I have not been able to get our watershed council interested, yet, but I will make it an issue again and I think I will get more support this time.

I would like to start a non-profit called No Odor -- or NODOR -- to promote the use of this product which could ultimately result in savings to dairy farmers.

## New Washington rules designed to prevent oil spills, improve response

Washington's Department of Ecology recently adopted two new rules to prevent spills during oil transfers to ships and ensure that oil handling companies and vessel shipping firms are able to mount effective responses to oil spills, regardless of size.

Lawmakers directed DOE to set new standards to help prevent similar spills in the future and, where it is safe

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## Alaska growers set to meet December 1-2

The Alaska Shellfish Growers annual conference is set for December 1-2 in Anchorage. It is hoped that the new governor will accept an invitation to meet with the growers. Both candidates were sent invitations prior to the election.

Of particular concern to most growers will be the funding of the state's PSP testing program. ASGA has identified PSP funding as the biggest problem facing the industry and is inviting DEC to meet with growers to work on revising the testing protocol and funding strategies for the program.

In addition to discussion on PSP testing, the agenda includes a presentation from ADFG on permitting of shellfish transfers, a presentation by the McDowell Group on market preferences for oysters, a hatchery report, the ever popular Down on the Farm session, and an Environmental Farm Plan technical assistance workshop by Brian Kingzett and Robin Downey, which will include an update on the current state of Army Corps permits for the West Coast and the new Nation Wide Permit D for shellfish aquaculture.

## Seminar provides information on exporting to Korea

If you've been considering exporting to Korea but don't know where to start, you are invited to a seminar designed to help established Puget Sound businesses develop a better understanding of Korea as a potential market. Knowledge is power and with Korea in the news, this seminar can provide you with essential information on the lay of the land. This conference will be informative and educational on the Korean business frontier. The agenda will include an overview of Korea's economic and political environment; and assistance in developing Export Plans; identifying and selecting Korean partners; pricing and payment options; and export shipping and export controls/compliance.

The keynote speaker, the Consul General of Korea, will discuss U.S. and Korea Federal Trade Agreement and its impact to Washington businesses.

The event takes place in Lacey, Washington, at Saint Martin's University at the Worthington Conference Center, Tuesday November 21, 8:30 – 1:30. For more information contact Oh Young, 253-973-5386, young.oh@mail.doc.gov



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## New oil spill rules for Washington

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and effective, requires those involved in oil transfers to place oil spill containment boom around barges, ships and other vessels when they are delivering or taking on oil.

The new oil transfer rules address how oil will be transferred over water from oil tankers, oil barges, shore-based marine terminals, marinas and, for the first time, fuel trucks.

According to Dale Jensen who oversees Ecology spill prevention, preparedness and response efforts, in the past, spill prevention focus was limited to oil refineries, large marine terminals and major maritime shipping operations.

Under the updated oil spill contingency plan rule, companies that transport oil in and out of Washington will still need an individual response plan in place before plying state waters. The revised rule requires tank vessels, cargo and passenger ships, oil storage facilities, and pipeline companies to demonstrate they can rapidly mount an effective response if they spill oil.

The new rule focuses on early spill response actions and staging adequate response equipment throughout the state, with a much stronger focus on highly sensitive areas in Puget Sound, the outer coast, San Juan Islands and in the Columbia River estuary. The rule also improves Ecology's spill readiness drill program.

The Department has added six new inspectors to oversee oil transfer activities across the state including the Columbia-Snake river system, Strait of Juan de Fuca and Puget Sound.

## U.N. issues dire warning on sewage contamination in world's oceans


A report from the United Nations Environment Program says that sewage is a growing threat to oceans and seas, putting at risk marine life and habitats as the pollution problem escalates. The "State of the Marine Environment" report found that substantial progress had been achieved in reducing oily wastes and organic pollutants, such as long-lived industrial chemicals, in the past two decades but other problems have grown worse.

In many developing countries, between 80 and 90 percent of sewage entering coastal zones is estimated to be raw and untreated. The pollution — linked to rising coastal populations, inadequate treatment infrastructure and poor waste handling facilities — is putting at risk human health and wildlife as well as livelihoods from fisheries to tourism.

"In the past we thought the ocean could be our sewage treatment plant," UNEP executive director Achim Steiner told a news conference in The Hague.

"But we cannot do that any more as even in the Arctic we see a two to three times increase in concentration of mercury in seals and whales."

The report estimated that an additional \$56 billion is needed annually to address the global sewage problem. UNEP says countries should make polluters contribute to the bill. There is also a rising concern over the increasing damage and destruction of essential and economically important coastal ecosystems like mangrove forests — needed for coastal defenses and fisheries, as well as coral reefs and seagrass beds.



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## Wal-Mart Launches Sustainable Fisheries Labeling

from Green Biz.com

Wal-Mart Stores has announced that it is introducing the Marine Stewardship Council's independent blue eco-label on ten fish products in stores across the United States. "The MSC label is an easy way for consumers to identify seafood from fisheries that meet the MSC's strict environmental standard," said Peter Redmond, vice president, Wal-Mart Seafood and Deli.

"We have set a goal to procure all wild-caught seafood for North America from fisheries certified by the MSC within the next three to five years and this is the first step toward that goal. This initiative is part of Wal-Mart's continued commitment to offering sustainable products at affordable prices to our customers." Rupert Howes, chief executive of MSC, described the launch of the first MSC-labeled products within Wal-Mart Stores as a major milestone in the company's sustainable procurement initiative.

"The range and volume of MSC eco-labeled seafood products on Wal-Mart's shelves are set to increase significantly over the coming years as more suppliers meet our requirements for processing and handling sustainable seafood," said Howes. "Furthermore, Wal-Mart supply fisheries have begun to engage in the early stages of the MSC assessment process.

<http://ewatch.prnewswire.com/rs/display.jsp?a=25401-240387604-676246415>

## West Coast Governors forge agreement

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on the three states' work setting up a "clean-car corridor" to limit tailpipe emissions that contribute to global warming.

"Once again, Oregon, California and Washington are coming together to address the threats facing our ocean," he said.

Washington Governor Christine Gregoire said the agreement gives the three states a greater voice opposing offshore oil and gas drilling and promoting federal research. "It sends a message to the world that we will stand up for our quality of life," she said.

California Governor Arnold Schwarzenegger, a Republican, said from Long Beach, California, that the agreement with two Democratic governors would give the states more influence in Washington, D.C. "It is harder for the federal government to ignore us if we speak with one voice," he said.

In the next six months, the governors said they would jointly call on the White House and Congress to provide enough federal funding to implement existing controls on non-point source pollution, identified as a top threat to coastal waters.

One chief source of that pollution is agricultural runoff, which is responsible for dead zones in Washington's

Hood Canal and the Mississippi Delta in the Gulf of Mexico. The governors will formally repeat their opposition to offering federal leases to drill for oil and gas off the West Coast, and support development of a regional research plan for the West Coast, including ocean observation programs and mapping the sea floor and ocean habitats.

They will also ask the White House Council on Environmental Quality to help them get more technical help from federal agencies to address threats to the ocean. Long-term goals include ensuring clean coastal waters and beaches, restoring healthy coastal habitats, reducing harm from offshore development, expanding ocean research, and promoting sustainable economic development in coastal communities.

After the Pew Oceans Commission and the U.S. Commission on Ocean Policy identified dire threats to the oceans in 2003 and 2004, respectively, the federal government has been slow to take action, said Mark Abbott, dean of the College of Oceanic and Atmospheric Sciences at Oregon State University and co-chairman of the "We are demanding more of our oceans and we are seeing many more complex problems emerge," Abbott said. "We haven't seen the level of

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## Chew your oysters, drink your wine to decrease *Vibrio* levels

As reported at the PCSGA conference, a new study is looking at the bactericidal effects of wine on *Vibrio parahaemolyticus* and the potential for it to inactivate *V.p* in oysters. Shucked whole oysters and oyster meat homogenate were inoculated with *V.p* and mixed with red or white wine. Populations of *V.p* in inoculated whole oysters decreased slightly with a 0.62 –log reduction after 24 hours at 7 degrees C., but increased to 7.37 log MPN/g over the same period when held at 25 degrees C.

However, the *V.p* levels went down more dramatically in the oyster homogenate, decreasing rapidly to non-detectable levels after 30 minutes of mixing with wine even at 25 degrees C. This suggests that chewing oysters thoroughly while also drinking wine may provide some significant protection.

For more information, see the Journal of Food Protection, Volume 69, August 2006, 1823-1828 (6), or go to [www.ingentaconnect.com/content/iafp/jfp/2006/00000069/00000008/art00008](http://www.ingentaconnect.com/content/iafp/jfp/2006/00000069/00000008/art00008).

Volunteers for further studies will need to take a number.

## Seafood Summit focuses on sustainable seafood, January 28-31

The annual Seafood Summit will take place this year in Jacksonville, Florida, January 28-31. The conference, organized by the Seafood Choices Alliance, an off-shoot of Sea Web, brings together global representatives from the seafood industry and the conservation community to focus on the issue of seafood sustainability.

The agenda includes sessions on “Sustainable Seafood Meets the Realities of the International Marketplace,” “Organic Seafood in Practice,” “New Policy Tools for Sustainable Fisheries,” “Bringing Small-scale Fisheries and Aquaculture to Market,” and most importantly, “Creating an Environmental Certification Program for Molluscan Shellfish,” by the fine folks at PCSGA, including Shina Wysocki, Chelsea Farms. The conference will include Exhibitor booths. The keynote speaker will be Gifford III, president and co-founder of the Bainbridge Graduate Institute which offers an MBA that integrates sustainability and social responsibility with innovation and profit. BGI is

one of the first graduate schools to weave sustainability throughout its entire curriculum, so that standard business subjects include ethics, cutting edge sustainability practices, and students’ spiritual perspectives.

The event will take place at the Hyatt Regency on the Jacksonville Riverfront. For registration information go to: [www.seafoodsummit.org](http://www.seafoodsummit.org).

## West Coast Governors forge agreement


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federal commitment we need.”

Leon Panetta, chairman of the Pew Oceans Commission and former chief of staff to President Clinton, said from Los Angeles that states are far ahead of the federal government in addressing ocean threats. “Our oceans are in crisis,” Panetta said. “Unfortunately there isn’t a lot of strong leadership on this issue coming out of Washington, either from the president or from Congress. In that vacuum, we’re seeing a lot of leadership being shown at the regional and state level.”

**Check out the PCSGA Website for new news features and the Members Only website for updates on critical industry issues**

**[www.pcsga.org](http://www.pcsga.org)**



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## Current Events

### November

4: Elliott's Oyster New Year celebration, Elliott's Oyster House, Seattle. 2-6-623-4340. <http://www.elliottsoysterhouse.com>

6-9: Caribbean and Latin American Aquaculture Conf. & Tradeshow, Condado Plaza Hotel, San Juan, Puerto Rico. [worldaqua@aol.com](mailto:worldaqua@aol.com)

10: PCSGA Govt. Relations Committee mtg: 10-12:30. PCSGA Board of Directors mtg: 1:00 - 3:00 p.m.

13-14: Growth Management Act Conference, Marion Oliver McCaw Hall, Seattle. (800) 854-8009

13-16: Seafood Science and Technology Society of the Americas - 29th Annual Conf., San Antonio, TX, <http://sst.ifas.ufl.edu>

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### November

15-19: 9th Int'l Conf on Shellfish Restoration, Charleston, SC. [www.scseagrant.org/icsr.htm](http://www.scseagrant.org/icsr.htm).

16: Salmon Homecoming, U.W., Seattle. <http://www.salmonhomecoming.com>

### December

1-2: Alaska Shellfish Growers Association annual conference, Anchorage, tba. [rodgerpainter@hotmail.com](mailto:rodgerpainter@hotmail.com) 907-957-0704.

20-21: Int'l Symposium on Sustainable Fisheries Development of Food and Health Security. Mangalore, India. [www.geocities.com/convenerintsymp/intsymp.html](http://www.geocities.com/convenerintsymp/intsymp.html)

### January

28-31: Seafood Summit, Jacksonville, FL., Hyatt Regency. [www.seafoodsummit.org](http://www.seafoodsummit.org)

1/29-2/1: NFI Technical Conf., Disney Coronado Hotel, Orlando, FL. [www.aboutseafood.com](http://www.aboutseafood.com)



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