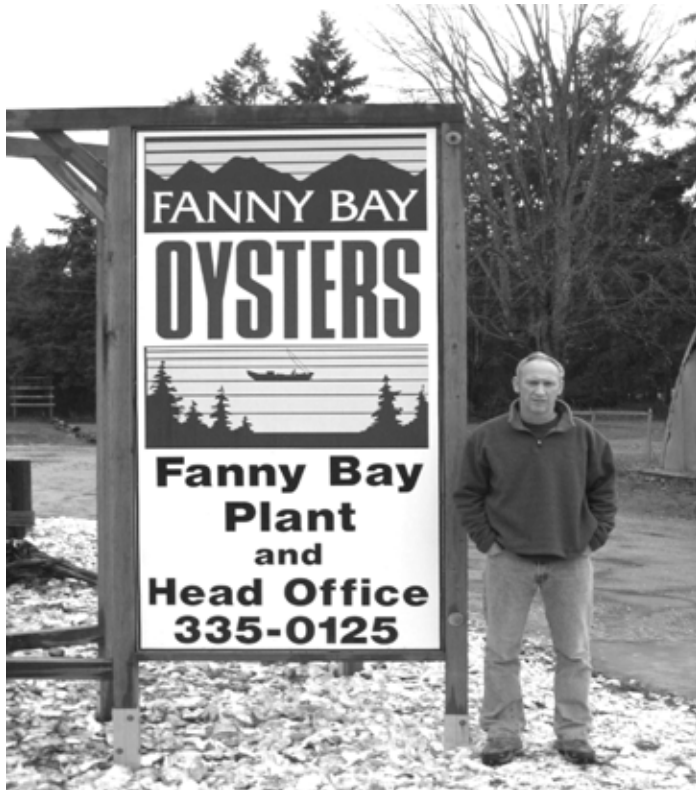


## Taylor Shellfish Farms acquires Fanny Bay Oysters, British Columbia

Washington-based Taylor Shellfish Farms has acquired the 22 year old family-run Fanny Bay Oyster Company, headquartered in Union Bay, British Columbia, from Glenn and Sharon Hadden, long time friends of the Taylor family. The purchase includes the highly-regarded Fanny Bay name, a 20,000 square foot state-of-the-art processing plant, 250 acres of prime growing area in nutrient-rich Baynes Sound north of Nanaimo on Vancouver Island, and a popular retail store next to the Denman Island ferry landing. Eighty long-time employees will be retained under



Bill Taylor, President, Taylor Shellfish, new owner of Fanny Bay Oysters

## Congressman Baird Re-Establishes Shellfish Caucus

In January, Washington Congressman Brian Baird sent an official request to the Committee on House Administration to re-establish the bipartisan Congressional Shellfish Caucus for the 110<sup>th</sup> Congress. Congressman Baird started the Caucus during the last Congressional session to increase the awareness of important policy issues affecting the United States' shellfish industry.

"Since its inception, the Congressional Shellfish Caucus made tremendous strides raising awareness of the shellfish industry in Congress," said Congressman Baird. "The shellfish industry is a critical component of our nation's agriculture industry and brings tremendous economic benefits to our region. I know that the Caucus will continue the good work we've already begun, and we'll continue representing this industry to our colleagues."

Congressman Baird will co-chair the caucus along with Representatives Thelma Drake (R-VA), Mike Thompson (D-CA), Bobby Jindal (R-LA), John Larson (D-CT), and Henry Brown (R-SC). All were co-

Taylor ownership.

"Fanny Bay employees have been regarded as part of the family in the family-run company," says Taylor president, Bill Taylor. "We will continue that relationship."

"With their excellent reputation in the half shell market, Fanny Bay oysters will fit nicely into our product profile," says Bill. "Other than shifting a few of the crops and using our resources to boost production, we don't envision any substantial changes.

*continued on page 4*

*continued on page 2*

## **Fish Stories: *Marching Through the Labyrinth***

March is not just a noun, describing the first month of Spring. It is also a verb – a command – and very fitting for the work PCSGA is involved in right now. As I write this, we are pensively awaiting the issuance of the final Nation Wide Permit 48 for shellfish aquaculture, due, we are told, to be published in the federal register next week, about the time this issue of Longlines will be en route to your mailboxes.

By the end of this permitting and consultation process, it is our aim to have every one of our activities covered, either under the new Nation Wide permit or the soon to be developed Regional General Permit. Parallel to that goal, we intend to assure that permit conditions generated through the consultation processes be reasonable. At the end of the day, we want every one of our members to still be in business, with the certainty that we may all continue to grow shellfish and pass our farms down to our children.

In order to achieve this goal, we've been mobilizing. We've brought on a team of experts to help us negotiate our way through this regulatory labyrinth and we've formalized membership committees' compositions and protocols for assuring all our members' interests are represented as we move into negotiations and decision making.

We have in place a "Corp Core Team" with representatives from Alaska to California to address the Corps permit and consultation process. The Board has just appointed members to serve on the Washington State Government Relations Committee to oversee legislative issues. And we've appointed members in Oregon and California to monitor the water quality certification review process for the federal permits. (Mark Wiegardt and Jay Vilhena in Oregon; John Finger and Kevin Lunny in California.) At this time, it appears that Alaska's new Regional General Permit for growers covers all their activities. We will continue to monitor this situation, but Alaska may well serve as a model for the other West Coast states.

Our ability to march through this process successfully is only possible with the support of all our members, both financially, and through your participation in committees and the political process. If at any point in time you have concerns or feel that your interests are not being properly represented don't hesitate to let me know. In the meantime, I will endeavor to keep you all informed as this process unfolds in the days ahead.

—Robin Downey, E.D.

## **Baird's Shellfish Caucus**

*continued from pg 1*

chairs of the Caucus in the 109<sup>th</sup> Congressional Session.

In a press release issued by Baird's office, PCSGA's Robin Downey noted that "Shellfish farmers are increasingly faced with huge challenges, from water quality problems to resource conflicts, to a complex, hard-to-negotiate regulatory system. Our ability to stay in business - along with our work to protect the marine environment and provide family wage jobs - is very dependent upon the laws and policies enacted by Congress, and we appreciate being able to bring our issues before our representatives through the forum provided by the Shellfish Caucus."

Over the past year and a half, the Congressional Shellfish Caucus has focused on a variety of policy issues, including developing organic standards for shellfish species, consumer marketing, permitting complications, and the devastation caused by Hurricane Katrina to the Gulf Coast shellfish industry.

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## **Pearls of Wisdom: Shellfish Farming and the Triple Bottom Line: economic, environmental and social/cultural sustainability.**

Traditionally, the “bottom line” for shellfish farmers was whether they were making money or not. Could they pay their bills, mortgage and taxes and have something left at the end to put away for retirement? But the marketplace has changed. It’s going ‘green,’ ‘sustainable,’ — or what ever name is attached to the demands being made by the public to justify farming practices.

Now, the “bottom line” means more, and not-for-profit community development corporations like the Coastal Enterprises Incorporated (CEI) in Maine and ShoreBank Enterprise Cascadia in Ilwaco, Washington incorporates a triple bottom line which translates to “commitment to financial efficiency, community development, and environmental health.” They loan or invest in businesses that economically contribute to the community, that offer livable wages to employees or ownership opportunities to the borrower, and that are environmentally responsible. This sounds very much like what is already being done in the shellfish industry.

These community development corporations are not small lending institutions with inadequate loan portfolios. ShoreBank Enterprise Cascadia and its parent ShoreBank Corporation took in, in only one instance in January 2007, a \$22 million investment. This money, and a considerable amount more, is presently being invested in the West Coast communities you live in. ShoreBank Enterprises Pacific’s parent bank reported \$1.8 billion in assets in 2005 and reported \$8.35 in net income from \$62 million in loans to more than 230 small businesses in 2004. Further, ShoreBank’s intent, through its partnerships with community institutions, is to improve its impact upon the environment by making more than \$187 million in conservation loans in 2005.

West Coast partnerships and recipients of these loans that directly impact the shellfish community include Oregon State University’s Community Seafood Initiative and Ecotrust in Portland, Oregon. One of ShoreBank Pacific Enterprise’s programs is the Community Seafood Initiative, and a deferred payback loan program for low income home owners to cover the replacement of failed septic systems in Willapa Bay. Finally, several shellfish growers have worked with ShoreBank partners to produce and market new value-added shellfish products like Goose Point’s well known oyster shooters.

However, many shellfish companies are small “mom and pops” who are either self-employed or with a only few outside employees. These small “mom and pops” are prized as the heart and soul of the industry, yet how will they prosper under the new regulatory load coming with the Army Corps permits and possibly new state permit requirements? If health care and other insurance costs are added in, many may not be able to afford to stay in business.

Niche marketing could be key to survival. If enough buyers adhere to the growing “sustainability” movement, as promoted at the Sustainable Seafood Conference in Florida in January, the West Coast shellfish community stands to win. Many big institutional buyers like Darden foods (Red Lobster Restaurants), Wal-Mart and many others are beginning to look at the “triple bottom

*continued on pg 4*

## **Growers be forewarned: Stay abreast of local land, shoreline use and zoning decisions**

While PCSGA is tied up in discussions and negotiations on federal permits and consultations, and concomitant state reviews, it will be absolutely critical for all growers in all states, all regions, to keep a close watch on local land use planning and zoning issues.

We could win the battle on the federal regulatory front and you could still lose the war if you aren’t there at the table when local land and shoreline use decisions are being rendered.

If you need assistance in this arena, let us know! We can provide advice, assistance and back up if you are dealing with local challenges. It is virtually impossible, however, for our small crew to track and monitor every issue at every level, so that’s where all of you, as the eyes and ears for the shellfish community, come in. Watch for notices in your local papers and find out from your local governmental development agencies when they will be reviewing rules and laws that might affect you.



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## Triple Bottom Line

*continued from page 3*

line" concept because their investors and boards of directors are telling them to.

The strong economic contribution the shellfish industry makes to the local communities and states on the West Coast is not well documented. The environmental contributions are even questioned by some ill-informed individuals. The social and cultural contributions are likewise not well highlighted or broadly understood.

Theses are challenges that groups such as the ones that support the Community Seafood Initiative, the Seafood Choice Alliance and others can help fund and resolve if they do as Neil Sims of Kona Bluewater Farms suggested at the Sustainable Seafood conference. In short, Sims suggested it is far better to work together to find ways to operate in a more sustainable manner, with targeted goals, to keep producing high quality protein from the sea, than to keep coming up with ways to tell growers how inefficient and poor they are at doing their job.

If we change from adversaries to partners in protecting water quality, sustainable seafood production and increased cultural social and economic sustainability we all will meet and exceed the requirements of the "Triple Bottom Line."

*-- Peter Becker, PhD, Little Skookum Shellfish Growers*

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## Taylor's buy Fanny Bay Oysters

*continued from pg 1*

"Our main interest is securing a long term supply of consistent and superior quality oysters. The Hadden's business philosophies are similar to ours," adds Bill. "We see a very good fit here."

"We are excited about the future," says Sharon Hadden. "The Taylors bring a new level of professionalism to the shellfish industry in B. C."

The purchase of Fanny Bay Oysters follows the purchase of four smaller B.C. companies in the Powell River area since 2001. Fanny Bay will provide processing capability for those farms. In May of 2006 Taylor completed a \$3.5 million, 22,000 square foot processing plant at their headquarters in Shelton, Washington building in capacity for growth.

The Fanny Bay acquisition will increase Taylor's half shell production by approximately 25 percent. "The shellfish market is strong and will become even more so," says Taylor.

Taylor Shellfish Farms is a fourth generation family-owned company with nearly 500 employees farming shellfish on 9,500 acres of owned and leased tideland in Puget Sound and Willapa Bay in Washington State, British Columbia and Mexico. The company has hatcheries in Kona, Hawaii and Quilcene, Washington, a pearl farm in Fiji and distribution companies in New York and Hong Kong. Taylors produce Manila clams, Mediterranean mussels, geoduck, a variety of live, shucked and frozen oysters and shellfish seed for national and international markets.

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## We need YOU for SLURP!

PCSGA's annual shellfish celebration, *SLURP*, will be Sunday, April 29, 5 - 8 pm at the Fish Tale Brewery, Olympia. This is a fun, increasingly popular event, but, it's grown too big for the few volunteers we have had in the past, so we need YOU!

If you can help out by... securing donations for the auction, getting shellfish to participating restaurants, setting up on the day of the event, or a host of other jobs, please contact Connie Smith at 360-754-2744 or [conniesmith@pcsga.org](mailto:conniesmith@pcsga.org).



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## New findings show Pacific Ocean fixes double the nitrogen of Atlantic

*excerpted from a U.W. news release*

According to an article in the January 11 issue of *Nature*, fathom for fathom, the Pacific and Indian oceans experience twice the amount of nitrogen fixing as the Atlantic. Lead author, and University of Washington researcher, Curtis Deutsch, also notes that the inventory of nitrogen in the oceans is likely to be less subject to major fluctuations than had been previously assumed.

To get a global picture of where nitrogen fixation is occurring — that is where nitrogen gas is being converted into substances like nitrate that are usable by life — it's important to understand environmental controls on nitrogen fixation and its likely response to climate change in the past and in the future, Deutsch explains.

Because it has been thought that nitrogen fixation is limited without enough iron, the conventional wisdom for the past decade dictated that the Atlantic Ocean would be the prime site for fixing nitrogen. Iron-laden dust blowing off the African continent is found scattered throughout the Atlantic. Winds can't carry this dust all the way across the Pacific Ocean but apparently the Pacific and Indian oceans are getting iron from some source other than atmospheric dust, Deutsch says.

The new research also means places where nitrogen is being fixed by certain microorganisms are in close proximity to where it is being pulled back apart into its gaseous state by a different kind of microorganism.

Nitrogen gas, N<sub>2</sub>, is unusable by life. It has to be fixed, that is, latched onto other chemicals to form compounds such as nitrate, NO<sub>3</sub>. Only then can it be used to build amino acids and proteins essential to all life.

Eventually the fixed nitrogen is returned to its gaseous state, a process called denitrification. Scientists have known for several decades that denitrification occurs in the deep, low-oxygen waters of the Pacific and Indian oceans.

If the Atlantic was the site of a lot of nitrogen fixation, that would have put the two processes half a world away from each other. Scientists had estimated that, at those distances, it could take 1,000 years to re-balance the ocean's nitrogen cycle if large-scale changes were to occur in either nitrogen fixation or

*continued on pg. 6*



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## Pacific Ocean fixes double the nitrogen

*continued from page 5*

denitrification — if climate change altered ocean temperatures and the rates of the two processes, for instance.

The new findings show the processes are happening within a few hundred miles of each other so the balance could be reached within a decade, the authors estimate. In his research Deutsch used a novel analysis of surface nutrients in the world's oceans that relied on several decades of existing large-scale data on nitrogen-to-phosphorous ratios, phosphorous also playing a major role in primary production. His work has been supported by a NASA Earth System Science Fellowship and the UW Program on Climate Change.

"There has been a great deal of controversy in the literature as to whether fixed nitrogen in the ocean remains constant with time or fluctuates widely," says Jorge Sarmiento, professor of geosciences at Princeton University and one of the co-authors. "This study is a major advance for those of us who have been arguing that it is relatively stable."

Other authors are Daniel Sigman, a professor at Princeton; Nicolas Gruber, a professor at ETH Zurich, Switzerland, and associate professor with the University of California, Los Angeles; and John Dunne, with the National Oceanic and Atmospheric Administration's Geophysical Fluid Dynamics Laboratory at Princeton. Funding for this work also came from the U.S. Department of Energy, NOAA and the National Science Foundation.

## Thousands of new marine species found in Pacific's golden triangle

*Excerpted from the Belfast Telegraph, by Steve Connor*

Thousands of species of marine animals have been discovered by a team of biologists investigating ocean wildlife living around the Philippine island of Panglao. Scientists on the French-led expedition believe that many of the species of sea snails, shrimps, crabs and other crustaceans and molluscs have never been seen before.

Between 2004 and 2005, about 80 marine biologists, technicians, students and volunteers from 19 countries surveyed the waters around Panglao island, which lies 390 miles south-east of Manila. Numerous species were observed and photographed alive, many for the first time. It is estimated that between 1,500 to 2,500 molluscs and 150 and 250 crustaceans are new species, although researchers admit the process to ascertain if a species is truly "new" to science is a slow and tedious process which will take time to conclusively prove. Much of the fieldwork at Panglao is complete but the specimens collected will keep scientists busy for many years.

The expedition team said its survey revealed more than 6,000 species of molluscs and 1,200 species of decapod crustaceans - a group that

includes crayfish, crabs, lobsters and shrimps.

The project is part of a wider investigation of biodiversity at three sites in the world that are renowned for being rich in wildlife. The other two sites are the South Pacific island of Santo and the rainforests and coral reefs of Panama.

Panglao forms part of the Pacific "golden triangle" of the Philippines, Indonesia and Papua New Guinea where it is thought there are more species of fish, corals, sponges and other marine invertebrates than anywhere else in the world.

The expedition received funding from the French Ministry of Foreign Affairs and the Total Foundation. [www.belfasttelegraph.co.uk/news](http://www.belfasttelegraph.co.uk/news).

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## Oceans 21 legislation aims to protect nation's oceans

Congressional members from the West and East Coasts are sponsoring legislation designed to improve the nation's approach to managing its ocean resources. Representatives Sam Farr (D-Calif.), along with Tom Allen (D-Maine), Jim Saxton (R-N.J.), and Wayne Gilchrest (R-Md.) have introduced HR-21, the "Oceans Conservation, Education, and National Strategy for the 21<sup>st</sup> Century Act (OCEANS-21)," which establishes a national policy to protect, maintain and restore the health of the oceans. OCEANS-21 requires federal agency action that supports healthy oceans and encourages the development and implementation of regional ocean plans. The legislation would implement key recommendations of the Pew Oceans Commission and the U.S. Commission on Ocean Policy.

The Natural Resources Defense Council lauded the legislation. "Recent scientific studies have documented the precipitous decline of our oceans as a result of over-fishing, pollution and habitat destruction," said Sarah Chasis, director of NRDC's Oceans Initiative. "This legislation will protect and restore the health of our oceans, which we depend on for food, jobs, recreation, and a way of life. Representatives Farr, Allen, Saxton and Gilchrest have demonstrated the importance of ocean health by introducing this key bill in the first hours of the new Congress and we look forward to working with them to turn this bill into law."

## New Life Forms Discovered in the Arctic Ocean

*excerpted from Underwatertimes.com News Service*

Researchers have discovered a new group of microscopic organisms they have labeled as "picobiliphytes": pico because of their extremely small size, measured in millionths of a meter, bili because they contain biliproteins, highly fluorescent substances that transform light into and phyte meaning they are plants.

The discovery came from carefully analyzing vast communities of microorganisms living in the ocean. Researchers have confirmed that these new life forms are abundantly distributed throughout the northern seas. They have yet to be brought into culture, but can be seen using advanced microscopy techniques.

"It's a very exciting discovery," says one of the lead researchers, Dr. Lovejoy. "The ocean covers 70% of the earth's surface and we are only now coming to appreciate its richness and complexity."

## New Mollusks Found in Western Cuba

Twenty seven new mollusks have been discovered in the Caribbean in a seabed 166 miles west of Havana, Cuba, on the Guanahacabibes peninsula. Among the species discovered were gastropods, bivalves and cephalopods, according to Jose Espinosa from the Cuban Oceanology Institute, working in cooperation with Spain's Oviedo University. Guanahacabibes is considered to have the greatest marine biodiversity in Cuba.

## May conference focuses on human health, bacteria, microbes

On May 14-15, EPA is teaming up with experts in microbiology and related fields to present the most up to date information related to human health and bacteria and other microbes in the environment. The two-day conference will be held in Tacoma, Washington.

Conference topics will include tools for fecal pollution identification; current strategies for prevention and remediation; who 'dung' it; microbial source tracking; new technology for indicators and how new indicators will fit into the world of water quality standards. The conference will also offer several opportunities for round table discussions.

There is no fee for the conference. For more information go to: <http://yosemite.epa.gov/r10/water.nsf/SWAP/Bacteria+Conference>. Or contact: Laurie Mann – EPA at [mann.laurie@epa.gov](mailto:mann.laurie@epa.gov)-206-553-1583; or Lynn Schneider – Washington Department of Ecology – [lysc461@ecy.wa.gov](mailto:lysc461@ecy.wa.gov)-360-407-6543.



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# McDonalds goes 'sustainable'

The McDonald's fast-food chain has disclosed that as of January 9, all of its 1,200 outlets in Britain will sell from growers certified by the Rainforest Alliance, the global nonprofit based in New York. In a deal worth nearly \$100 million, McDonald's will roll out a new brand of coffee certified as sustainable to more than 6,200 European restaurants later this year.

This is the latest initiative by McDonald's to overhaul its image and position itself as a leader in the sustainability movement. Worldwide, the company is now making efforts to purchase locally produced ingredients.

It obtains beef only from farmers who meet special standards on animal welfare and environmental practices, and they recently implemented a global ban on growth-promoting antibiotics in the poultry it buys. As one of the world's leading buyers of white fish, the fast-food giant has teamed up with environmental group Conservation International to protect future supplies for the Filet O' Fish sandwich. The Oak Brook, an Illinois-based company, now sources approximately one-third of the 120 million pounds of fish it buys each year from sustainable fisheries.

## California finalizing ocean plan

California is close to completing a marine protection plan that will include a network of sanctuaries intended to protect marine life, as legislatively directed eight years ago. The state Department of Fish and Game has recommended designating 200 square miles of ocean off the Central California coast for various levels of marine protection

Commercial and sport fishing would be banned in about half of the protection zones, or 97 square miles. That's less than one percent of Central California coastal waters. Fishermen said any new restrictions would hurt them but marine protection advocates said these are needed to preserve the ocean for future generations so animals like otters are not just something to read about in books. The state makes a final decision on the proposal in April.

### Calling SLURP Volunteers

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## Alaska Growers invited to Taste of Kenai

The organizers of "The Taste Of Kenai" and "The Business of SeaFOOD" are welcoming local, national and international commercial buyers, investors and vendors to meet with Alaskan companies producing food, beverage and bio products throughout Alaska. Global Food Alaska - 2007 will be held June 13th and 14th, 2007 in the heart of the Kenai Peninsula.

Organizers are seeking sponsors and an opportunity for participating in on-site demonstrations, seminars, exhibits, and six consecutive months of name and logo recognition on all event publicity and literature, exhibit space and conference registrations. For more information, contact Robin Richardson 907-563-0154.

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## Senator Murkowski: Stop U.S. Permits For Offshore Fish Farms

Alaska Senator Lisa Murkowski has re-introduced legislation from last year to prohibit the development of any new offshore aquaculture operations in federal waters, citing the importance of maintaining healthy, wild fish stocks. The Natural Stock Conservation Act of 2007 prohibits the development of aquaculture facilities in federal waters until Congress has had an opportunity to review all of the serious implications, and make decisions on how such development should proceed.

The bill also requires that federal agencies consult with the governor of any state near the aquaculture site, and that permits be approved by the regional fishery management council with jurisdiction in the region. "Alaska has naturally healthy wild fish species, such as salmon, halibut, sablefish and crab, that are extremely important to sport, subsistence and commercial uses," said Murkowski.

"We cannot afford a rush to judgment on this issue. It is far too dangerous if we make a mistake. The legislation will establish the process for debate on whether to allow offshore aquaculture," says Murkowski.

## Winter storms wreak havoc on Vancouver Island shellfish farms

A series of winter windstorms has dealt a terrible blow to British Columbia shellfish growers, with damage estimated throughout Baynes Sound, Barkley Sound and Malaspina Inlet. "It was by far the worst storm damage this industry has ever experienced here," said Dave McCallum, BC Shellfish Growers Association's research and development coordinator, in an interview in the Nanaimo News Bulletin.

For a lot of the smaller operations it will be very difficult to get back to where they were before the storms. It is important to get the shellfish farming community back on track because it is the livelihood for a lot of people and there is quite an economy built around it here on the island," McCallum noted. With damages estimated in the hundreds of thousands of dollars, the storms represent the greatest setback in the shellfish farming community's 100 year history.

The majority of the rafts and culture gear that broke lose in the storms have been recovered from the water, but much remains to be done, according to McCallum.

"Right now we're concentrating on cleaning up the beaches and making them safe and retrieving the last of the debris from the water," he reports. To help with the cleanup, the province has kicked in \$25,000 in immediate assistance.

## The Hero Was An Oyster

*From the archives of The Daily World, Aberdeen, Washington, February 8, 1932. Submitted by Dick Wilson, Bay Center Mariculture*

*The oyster industry on Willapa Harbor has a \$1,000 per day payroll. An average daily payroll of \$1,000 goes to 220 persons employed in the oyster industry on Willapa Harbor. A quarter million dollars will flow into local channels this year through the*

*infant industry, most of it going for labor.*

*This is a bedtime story that may be told to drowsy children 50 years from now.*

Once upon a time in the year 1932, there was a princess called Willapa Harbor, both rich and beautiful and with many worthy subjects. Her people were industrious, yet hard times befell. The princess was seized by an ogre called Economic Depression. The situation called for a hero. In all good bedtime stories, the hero is a charming fellow, clothed in glamour, of unexpected fortune and high adventure. But this time such was not the case. The hero was an oyster.

*Author anonymous*



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## New report shows continuing troubles in Puget Sound

In January, the Puget Sound Action Team released their "State of the Sound" report that details continuing declines in the health of Puget Sound, including problems with fresh and marine water quality, toxic contaminants in fish and wildlife, increasing impervious surfaces and ongoing loss of habitats.

The past two years have seen some good news and some positive trends, notes Action Team Chair, Brad Ack, but he cautions that with "the pace and style of growth in the region, with ever-more pavement, a harmful stew of pollutants and less native forests, prairies and natural shorelines, Puget Sound's web of life is in danger."

Washington's Governor Christine Gregoire has proposed aggressive action to remedy these problems through complex new legislation embodied in Senate Bill 5372, and companion House Bill 1374. Her proposed budget totals \$424.7 million and combines continuing levels of funding with significant new investments to implement many of the actions called for in the new Puget Sound Partners plan. ([www.psat.wa.gov/2007-2009plan](http://www.psat.wa.gov/2007-2009plan).)

Some report highlights: As of 2004, there were approximately 1,474 listings of "impaired" fresh and marine waters. With 59 percent of the waters tested found to be impaired, less than one-third of these have cleanup plans in place. Chinook salmon from Puget Sound have two-to-six times the PCBs and five-to-17 times the PBDEs in compared to other West Coast chinook populations. During the summer of 2005, 24 of 65 Puget Sound beaches violated water quality standards for

bacteria. Seven beaches had multiple violations. Between 1991 and 2001, the amount of impervious surface increased 10.4 percent region-wide (43 square miles). Research shows significant declines in biological function when watersheds near or exceed 10 percent in impervious surface. Nineteen of the 30 most common marine bird species in northern Puget Sound decreased by 20 percent or more between 1978 and 2004. Some species declined precipitously.

However, the report didn't include only bad news. Some highlights of state successes over the last two years includes over 1,200 acres of commercial shellfish harvest areas up-graded due to new pollution controls. Eighty one communities are now under stronger stormwater management requirements. Nineteen cities and counties worked to change regulations to facilitate low impact development. All 12 Puget Sound counties put in place more rigorous management programs for septic systems, with \$7 million in new funding allocated to counties to find and fix failing septic systems. New safeguards, planning and inspection procedures have been adopted to prevent oil spills

For more information, State of the Sound 2007 can be found at [www.psat.wa.gov/sos](http://www.psat.wa.gov/sos)

### AquaTechnics

Shellfish Health Management Services

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455 W Bell St. Sequim, WA

## Maryland lawmakers laud value of oysters

Oysters are getting support from Maryland lawmakers this year, including the new Governor and speaker of the House, who have put in a bill to boost oyster restoration efforts and improve enforcement of poaching laws. In preparation for hearings to come, members of the Maryland Legislature have been studying up on bivalve biology and what it will take to bring oysters back to the Chesapeake.

The experts are telling it like it is. To bring the Chesapeake back, they need more oysters, cleaner water and more money. "When we talk about a restored bay, we have to talk about the entire system ... and oysters are part of that," said Kim Coble, Maryland executive director of the nonprofit Chesapeake Bay Foundation. The CBF is backing the governor's bill.

Ms. Coble noted that oysters have a "two-for-one" benefit: they're an important fishery and food source, and they also filter impurities from the Chesapeake's waters and attract other marine life.

Oyster populations and harvests

*continued on pg 11*



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## Oysters loved in MD

*continued from pg. 10*

have plummeted dramatically over the years, due to a variety of factors.

Overharvesting, disease and pollution have all played a part in the demise of the native oyster, *Crassostrea virginica*. As it stands today, despite monumental and expensive efforts to bring the oysters back, Maryland will be well short of the restoration goals set for 2010.

The proposed legislation would improve enforcement of harvesting laws, allow parts of the bay bottom to be leased by individuals who want to restore oysters on the site, and establish a task force to look at fighting disease, promoting oyster aquaculture and improving restoration. The bill also includes \$7 million for the University of Maryland Center for Environmental Science oyster hatchery in Cambridge.

There's still a controversial study in play which is evaluating the wisdom of introducing the non-native Asian oyster, *Crassostrea ariakensis* into the bay. That study is expected to be completed next year.

## Shellfish Restoration Conference slated for Netherlands in November

The 10<sup>th</sup> International Conference on Shellfish Restoration will be held on November 12 - 16, 2007, in the Netherlands in Vlissingen. The location is in the province of Zeeland in the southwest region of the Netherlands. The province has a long history in shellfish culture. It is considered the center of shellfish trading and processing and the home base of scientific institutes for sea research including the Institute for Marine Resources & Ecosystem Studies (Wageningen IMARES), and the Centre for Estuarine and Marine Ecology of the Netherlands Institute for Ecology (NIOO-CEME). Vlissingen is a sea resort and major seafood trading region.

The ICSR is an annual conference that originated in the United States. It has expanded to the European continent with conferences held in Cork, Ireland and Brest, France. The symposium is unique in Europe and an excellent opportunity to address shellfish topics and meet people involved in shellfish science.

## Aquaculture answer to world demand for seafood

Dr. Steven Otwell, a University of Florida professor and member of the National Academy of Sciences' Seafood Safety Committee, says that research shows the rising global demand for healthy seafood has exceeded wild capture fisheries' ability to provide all fish meals demanded by consumers. The research demonstrates the need for sustainable aquaculture to meet this demand.

"At a time when heart disease kills one American every 35 seconds and the overall health benefits of consuming seafood are evident, it is essential to educate the public about increasing their consumption of a lean protein such as fish," said Otwell in a recent meeting. "To meet the growing demand for healthy seafood, we absolutely must embrace and expand aquaculture."

Aquaculture is the fastest growing food supply in the world. According to the UN Food and Agriculture Organization, global aquaculture production will need to nearly double by the year 2050 to meet consumer demand.

As Dr. Randy MacMillan, president of the National Aquaculture Association explains, "Aquaculture is a 'relief valve' that takes the pressure off wild capture fisheries and helps promote sustainability of the natural ecosystem."

NOAA Fisheries Service statistics reveal that more than 80 percent of our nation's fish stocks are sustainable, but domestic fisheries alone are not meeting Americans' demands for seafood. Aquaculture is the key to meeting this demand, in a sustainable way.

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## Current Events

### March

**5-6:** WA SeaGrant Conf, Little Creek Casino, Shelton, WA. 206-542-6600; seagrant@u.washington.edu

**6-10:** American Academy of Underwater Sciences, Annual Symposium, U. of Miami. rgomez@rsmas.miami.edu

**11-13:** Boston Seafood Show, 207-842-5500. www.bostonseafood.com

**14:** S. Sound Growers Beach Clean-Up, Arcadia Pt, Shelton. 360-866-8059.

**18-23:** Int'l Conf Molluscan Shellfish Safety, Marlborough, New Zealand. www.nzfsa.govt.nz/icmss07

**21-25:** Benthic Ecology Mtg, Georgia Tech, Atlanta, benthicecologymeetings@biology.gatech.edu

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### March

**27:** Anthony's Annual Oyster Event (formerly the "Olympics"), Shilshole, Seattle. www.anthonys.com

### April

**22-27:** Nat'l Conf on Ecosystem Restoration, Hyatt Regency, Kansas City. www.conference.ifas.ufl.edu/NCER2007

**24-26:** European Seafood Expo, Brussels. 207-842-5500. www.euroseafood.com

**29: PCSGA's Annual SLURP - Celebrating all things shellfish. 360-754-2744. www.pcsga.org**

### May

**5-8:** All Things Organic Conf, Trade Show. Chicago. 207-842-5504. www.organicexpo.com

### May

**6-8:** 9th Spring Fancy Food Show. Chicago. 212-482-6440. www.fancfoodshows.com

**17-19:** NFI Spring Conf., Naples Grande Resort, FL. 703-752-8883. www.nfi.org

**19-22:** Nat'l Restaurant Assoc Show, Chicago. 312-853-2522. www.restaurant.org/show

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