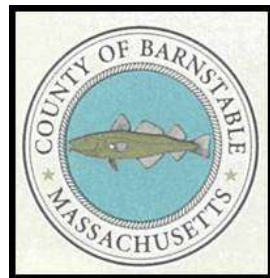




4TH ANNUAL CAPE COASTAL CONFERENCE

Considerations for Scaling Shellfish Propagation for Nitrogen Management

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Cape Cod Cooperative Extension
& Woods Hole Sea Grant



Region Wide Issue



- Barnstable County Shellfish Advisory Group
 - Municipal shellfish program representatives from all 15 towns
 - Discuss issues common to all programs, since 1970's
- Commonalities in concerns toward scaling up for water quality
 - General need to improve coastal water quality region wide
 - New direction for these programs
 - Opportunities and challenges



Municipal Shellfish Programs

- All 15 towns on the Cape have some form of program
 - Growing and managing shellfish resources for years
 - Each town has a shellfish constable (MA ch. 130)
- Staff have unsurpassed knowledge of local waters and what grows in them
 - Should be first line of information to a town considering scaling up shellfish propagation
- Also have responsibility for oversight of shellfish aquaculture
- Involve them early in the consideration process

Who Will do the Work?



- Municipal propagation programs, contractors, commercial growers
 - All may be capable but who is best suited to get desired result?
 - Volunteers too?
- Public or Private?
 - If improvement of water quality in the public trust is the goal need to make sure that is priority



Costs of Growing Shellfish

- Many ways to do it – variable costs
- Seed – recurring cost annually
- Initial gear cost can be big up front
 - Most gear should last 5-10 years
 - Gear storage – where smell is not an issue
- Nursery facility if scaling into the millions
 - Chatham estimates:
 - \$150k annually
 - Facility cost today \$500k-\$1M
- Grow out
 - Variable
 - Labor to maintain is the biggest cost
 - Not a “set it and forget it scenario”
 - Hard to estimate – learning curve



Time Scale - Logistics

- Incremental scale up
 - Easier physically – allows some learning curve
 - Easier financially
- Shellfish growth rates vary
 - Oysters are usually fast, 2 growing seasons, ~18 months
 - Quahogs slower, minimum 2-3 years
- Culture operations will have to account for growth rate and multiple year classes as necessary





Space Needed

- MA growing area classifications (DMF)
 - Water quality classifications for harvest
 - Very important to public health - safety
 - Dictate where activities can occur
 - Waters degraded most often not open to harvest
- Can not use areas already supporting natural shellfish populations
- Is there enough habitat to support shellfish needed for WQ?
 - Habitats are degraded, increase in muddy bottom
 - Challenging to work with any shellfish in poor bottom conditions
 - Low oxygen, smothering conditions
 - Space for wintering, rotating crops



Logistical Oversight required by Town's

- Poaching prevention
- Harvest control
 - Sanitary considerations – raw bar products
 - Vibrio controls
 - Time of year limitations
 - Legal size
- Harvest quantification for N credits
 - Number and size, or biomass – neither currently recorded in full
 - Recreational can be especially challenging to quantify





Risks – Procuring Seed

- A recognized bottleneck by commercial industry
- What happens with even more demand???
- Seed supply is not always guaranteed
 - Hatchery failures
 - Environmental issues prevent sale
 - Volatility in demand from in and out of the region
 - Rising costs
 - Delivery failures
- 2014 example, no seed oysters – lost year class
- BMP – don't rely on one source



Risks - Disease

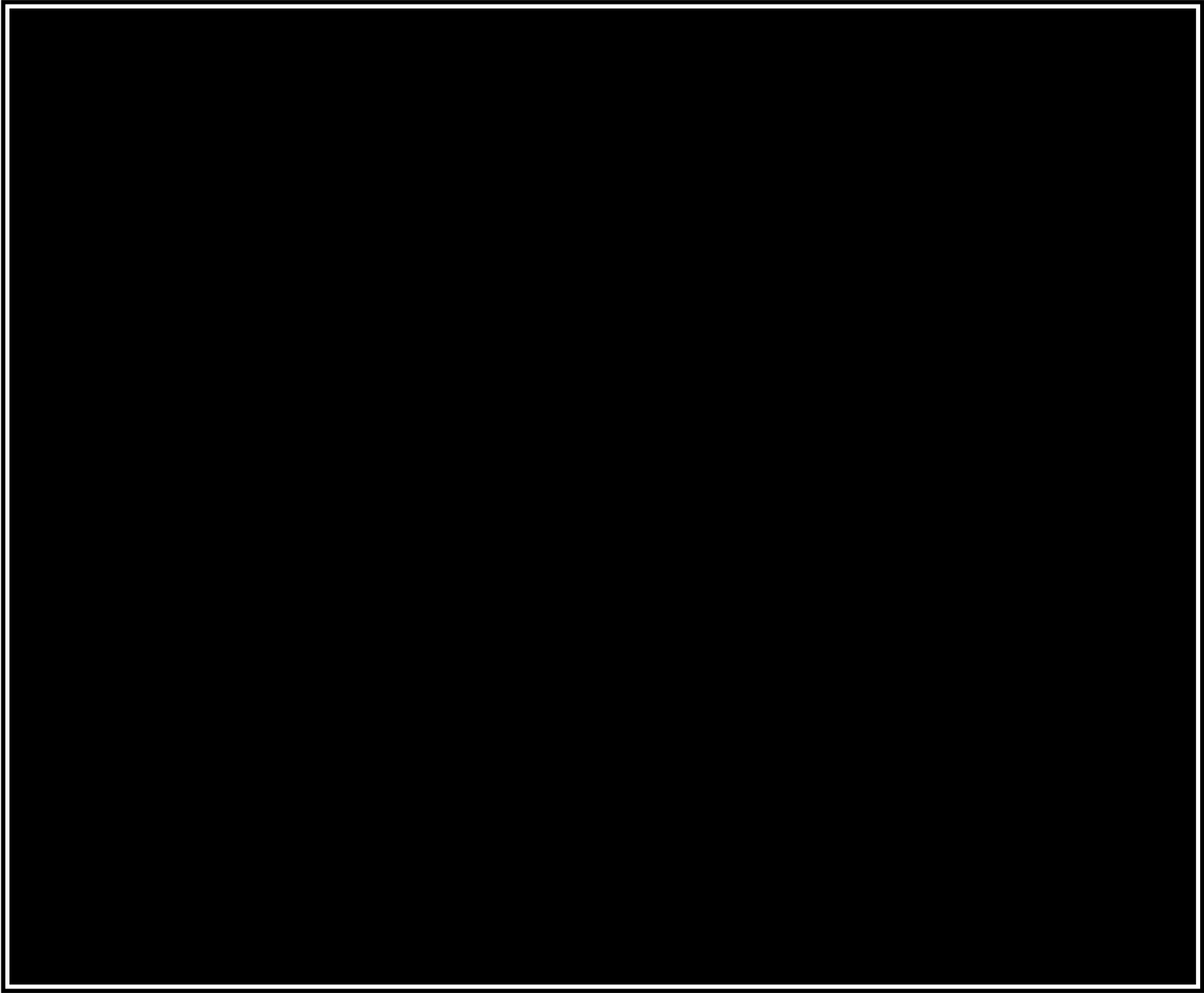
- Have diseases common to all commercially important shellfish
 - Oysters – Dermo, MSX, JOD
 - Quahogs – QPX, neoplasia?
- Fluctuate in presence – disease survey
- Present throughout the region - can spread
- Often cause large mortality events
 - QPX – Wellfleet 2005
 - MSX – Duxbury 2010-
- BMP – use “resistant” stocks (if available) and keep densities light



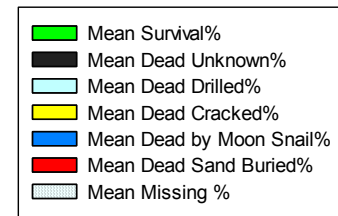
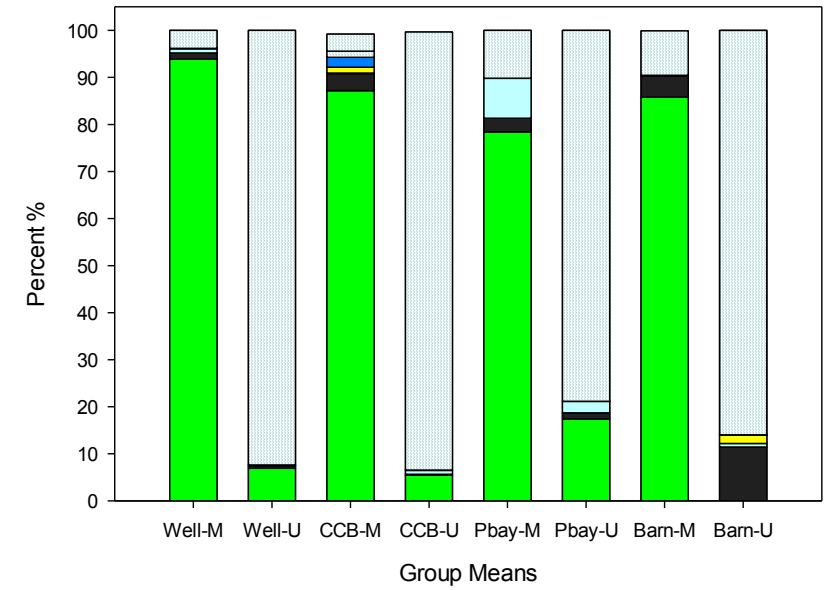


Risks – Poor Growth or Unexplained Mortality

- Still happens
- Harmful Algal Blooms – can stunt/kill shellfish
- Bad batch of seed
- Weird weather events
- New diseases emerging???
 - Oyster herpes virus example
 - Near 100% mortality
 - Decimated oyster production in Europe and now Australia
- Up's and downs are an unfortunate part



2003-2015 Cumulative Mean Survival and Mortality
Comparison of Meshed (M) and Unmeshed (U) Plots



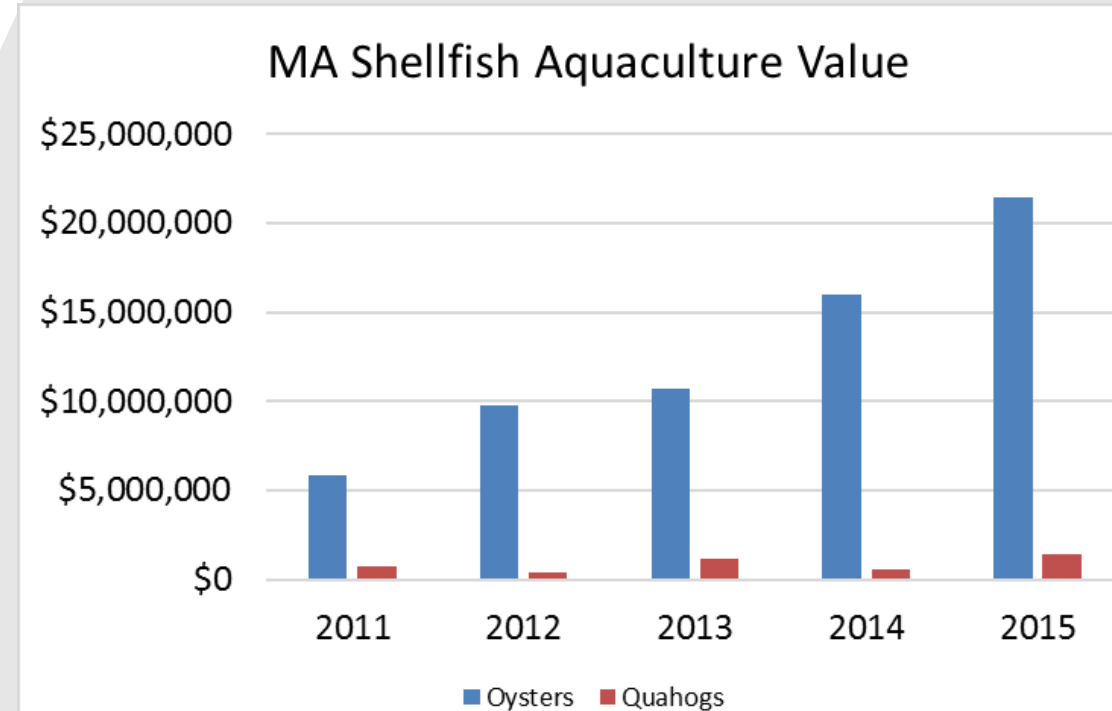
Risks – Harvest Related



- Sometimes conditions require closing an area to harvest - safety
 - Harmful Algal Blooms (HAB) – 2016 ASP, 2005 red tide
 - Sanitary conditions – Norovirus 2016
 - Rainfall closures
 - Vibrio – oysters – 2013, 2015 certain areas
- Extreme winter cold and ice
 - Winter 2014-15 cold/ice prevented harvest in most areas for months
- Market dynamics...

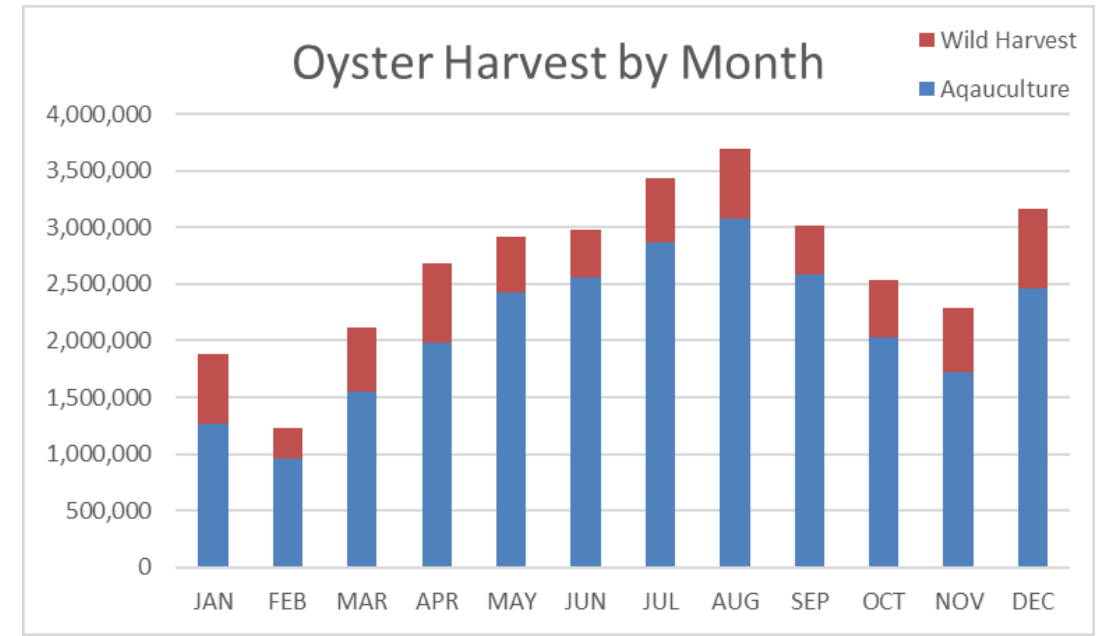
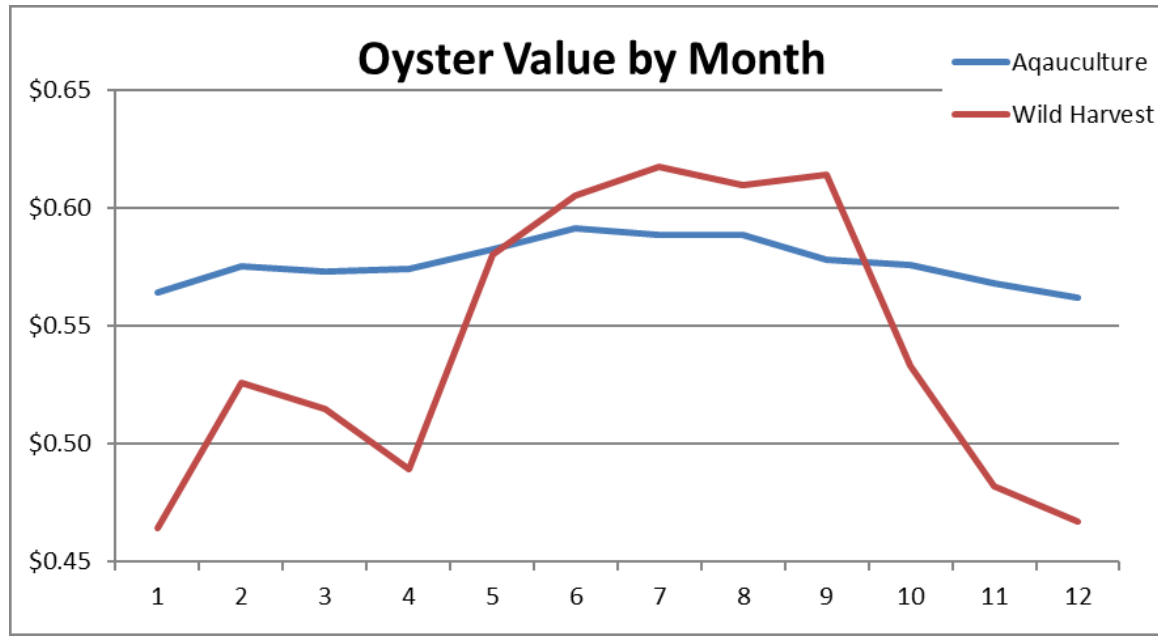
Assumed Market

- Oyster aquaculture is growing in MA
 - Steady growth
 - 90+% of cultured shellfish are oysters
 - Steady market that has been built for high end raw bar
- Similar growth up and down East Coast
- Will there be a saturation point???



Value

- Will high volumes of shellfish grown for water quality dilute value?
- Farms grow product under controlled conditions specific for high end raw market
- Farmed oyster product vs wild product
 - Lack control over growth/size and appearance



Consideration for diversifying markets...

- Shucked oyster product – none currently
 - Avoid diluting the growing farmed oyster industry
 - Can harvest at larger sizes
 - More Nitrogen removed
 - Less concern over time of year
 - Less stringent Vibrio controls
- Increased volume of nitrogen remediation oysters could provide alternate market!



Cape oysters in a jar!



Source Control

- Shellfish are a potential secondary clean up tool
- Using shellfish once coastal bays are degraded has limitations
 - Nationwide - lack of a successful case study
- Nutrients are expected to continue to rise
- Without some source control how much can shellfish clean up?



Questions?