



Low Tide Lowdown

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DID YOU KNOW THAT...

- Taylor Shellfish Company has a farm in Mexico, called Rancho Bueno
- Kennedy Creek is home to one of the most productive chum salmon runs in Washington state
- Taylor Shellfish participated in Governor Gregoire's Inaugural Ball with an oyster bar

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Big Quil Enterprises/Taylor Shellfish Partnership

For the past 5 years, Joe and Joy Baisch have worked together (as they always do) as coordinators for the 4-H Big Quil program on Hood Canal. The program was kick-started with major funding from the Bill and Melinda Gates Foundation. The purpose of this funding was to give students an opportunity for real world learning through community partnerships, which is exactly what the Big Quil program has allowed them to do.

According to sociologist John McKnight, rural communities either die by focusing on their needs, or they

Taylor salesman, Tom Bettinger talks to some students about the industry



thrive by focusing on their assets and building programs with those assets. The Baisch's, along with many others feel that their biggest asset is their youth.

Students who participate in the program are in grades 5-12. They learn the way the industry works by working in the industry. This real-world, hands-on experience isn't something that can be taught through textbooks. They learn by doing; what the Baisch's call "correct ed."

Taylor Shellfish has played a role in the program on many levels from the start. Students are given tours of the Taylor Shellfish Hatchery and Laboratory, located in Quilcene, by hatchery manager Ed Jones and his crew. Taylor employee Tom Bettinger has spent lots of time helping the youth by teaching them what's going on in the industry today. Xinh Dwelley has also taken the time to teach the students how to make pan fried oysters, Xinh style.

Until recently, Taylor had always



Joe and Joy Baisch with some of the Big Quil Enterprises participants

donated seed and supplies to the program, but Joe and Joy felt that for the students to really understand the real world of shellfish farming, they should learn to budget just like the folks in industry have to.

Taylor Shellfish Company looks forward to continuing to grow this relationship to further help these kids get a taste of what this industry is all about. To learn more about the 4-H Big Quil program, visit them on the web at: <http://4h.jefferson.wsu.edu/index.php?page=bigquil>

Taylor Shellfish Role in Kennedy Creek

The Kennedy Creek Salmon Trail was started in 2000 by Taylor Shellfish Company and the South Puget Sound Salmon Enhancement Group (SPSSEG). The land is owned by Taylor, who in addition to providing access to the property, also continues to sponsor the trail. It is currently managed by SPSSEG and the Mason Conservation District.

Kennedy Creek is very special

because it is home to one of the most productive Chum salmon runs in the state of Washington. The salmon return in the fall to spawn, between mid-October and mid-December. The trail is open to the public every weekend in November from 10-4 and provides a half-mile low-impact ADA trail system featuring 11 viewing platforms, interpretive signage, and trail guides.



Taylor Community Events



Morgan Rohrbach sports the oyster costume at Oyster New Year



Skagit Family Farms Festival: October 4th and 5th—

1,500 people showed up to tour the Taylor Shellfish Farms Samish Bay location. They got to meet the shellfish farmers, learn about the farm and participate in the day's activities. These included oyster shucking demonstrations, crab races, a touch tank, a kids beach, and free samples of steamed manila clams and BBQ oysters.

Educational displays were set up around the farm. They were provided by Taylor Shellfish, Skagit Conservation Education Alliance, Skagit Conservation District, and the Skagit Valley Backyard Habitat Team.

PCSGA Beach Cleanup: October 8th—

77 shellfish industry employees gathered (as they do twice per year) to do their part to clean up Puget Sound for the 8th PCSGA Beach Cleanup. Together they covered about 100 miles of shoreline, and removed about 35 cubic yards of debris, including 43 tires. The bi-annual beach cleanups began as a way to make sure debris from commercial shellfish farms wasn't escaping into the environment, though only about 16% of the debris was aquaculture related. Since the first PCSGA Beach Cleanup in 2004, the industry has removed about 480 yards of litter from the beaches—enough to fill 50 dump trucks! The next cleanup is scheduled for March 19th.

Elliot's Oyster New Year: November 1st—

Oyster New Year 2008 was a great time and supported a great cause: The money raised at the event benefited the Puget Sound Restoration Fund's Henderson Inlet Project, with the goal of engaging citizens in restoring productive shellfish growing areas in Henderson Inlet as well as increasing community support for pollution control programs through hands-on involvement in small-scale aquaculture. Taylor Shellfish was there to contribute to the world's longest oyster bar, with four of the 30 different types of oysters and shuckers to support the program. In addition there were over 40 wineries, a seafood buffet, live music, an oyster luge, contests and prizes.



An ice sculpture at Elliot's Oyster New Year

New Well Installed at Taylor Towne

This October, Taylor Shellfish employees Scott Ennor, Scott Lovegren, and Bob Larson installed a new well system for the Taylor Shellfish facility. The well includes 1600 feet of pipe and

runs on a 20 horsepower motor. This new well system has increased the potential gallons per minute from 100 to 280!

This system is also beneficial because it is adjustable, so if there is

a failure with the old well, the new one can provide the backup needed to keep the Taylor Shellfish facility functioning properly. Included in this new well is a hookup for the tribes so they can tie into it as well.

Eric Hall Recognized with Excellence in Leadership Award

Eric Hall accepts his award



Taylor Shellfish regional manager, Eric Hall was presented with the first Excellence in Leadership Award by the Ag-Forestry Leadership Foundation on November 1st. The new award recognizes Leadership Program graduates who have demonstrated excellence in leadership through their actions following their participation in the Leadership Program.

Since his graduation from the program, Eric has worked on developing an exciting new program to repair septic systems along Hood Canal using a private/public partnership. He has followed the program closely and continues to

speak out about the needs for such partnerships to achieve success in addressing community needs.

He also started a non-profit organization with his late father, called Angels for Orphans. The organization is raising funds for essential items such as clothing, shoes, and basic hygiene needs for child orphans in Ukraine. Eric first visited the orphanages in Ukraine during his Leadership International Seminar, inspiring him to start his organization. He has motivated communities, organizations, and individuals to contribute to the cause and to causes near home as well.

Congratulations Eric! Keep up the good work!

Taylor Mexico Hit by Hurricane Norbert

The Taylor Shellfish Mexico farm, Rancho Bueno, was hit by Hurricane Norbert early this October. Rancho Bueno was at the dead center of the hurricane with a force of 105 mph winds. The eye of the storm alone was 20 miles wide. Five employees work at the farm and thankfully none of them were injured. However, all of



the structures at the farm were damaged severely.

Pacific and Kumamoto oysters are grown at the farm; about 5,000 dozen were lost in the storm along with an additional 2.7 million seed. 1,000 bags and trays also vanished in the intense wind.

The Mexican government is providing some support to help rebuild. Some of the remaining gear at the farm is also being sold to help get the farm back on its feet.

The remains of a building at Rancho Bueno after being struck by Hurricane Norbert



Rancho Bueno manager, Ernesto, cruises the water prior to Hurricane Norbert (Rancho Bueno is in the background)



Oyster Wine Competition Call to Entry

February 17th marks the call to entry for the **2009 Pacific Coast Oyster Wine Competition!** The competition is sponsored by Taylor Shellfish Farms and seeks to identify the ten best West Coast wines to go with oysters. These wines are typically dry, crisp, clean-finishing white wines.

The judges include food and wine writers, restaurateurs, retailers, oyster growers, and other oyster-loving individuals without winery affiliations. The wines are

judged blind, each with a Kumamoto oyster. These judges will then rank the “bliss factor”.

As oysters on the half shell have become one of the fastest growing restaurant trends, with more and more varieties coming to market each year, “oyster wines” are an exciting new wine category.

The deadline for entries to the “oyster wine” competition is 6 pm, March 20th. Preliminary judging will take place in Seattle March 24-April 1.

At this first judging, 20 wines will be selected for the final judgments, which will be held April 21st in Los Angeles, April 22nd in San Francisco, and April 23rd back in Seattle with a panel of 12 judges in each venue. Scores from the three cities will be combined to select the 2009 “**Oyster Award**” winners. Results will be announced April 27th.

To learn more visit: www.oysterwine.com



Kumamoto oysters with some of the 2007 “Oyster Wine” entries

Kennedy Creek (Continued)



A view of Kennedy Creek from one of the viewing stations

The purpose of the trail is to give students, teachers, and the general public the opportunity to view the fish in their natural environment while learning about Washington’s at-risk salmon and what needs to be done to allow them to survive and prosper.

As a result of the trail, thousands of students are able to visit the creek each year. All funding for the trail is provided through donations and

grants. This August, the first annual Kennedy Creek Salmon Splash was held at the trail raising enough money to fund about 800 student visitors to the trail.

This year the trail had over 4,500 visitors show up to learn more about salmon and their habitat. The weekday visitors included students ranging from preschool to college as well as some senior groups. For more information about the trail or to schedule a class tour, visit: www.spsseg.org



Chum salmon that have returned to Kennedy Creek to spawn



We Want to Hear From You!

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**Good for the environment,
 good for the economy.**

Taylor Shellfish Products:

At Taylor Shellfish, we offer a wide variety of quality seafood products. These include a number of types of oysters, clams, geoduck and mussels. To learn more about them, please visit us at one of our retail stores, located at 130 Lynch Road in Shelton, WA
 Or:
 2182 Chuckanut Drive, Bow, WA
 For your convenience, we also provide opportunities to purchase our products at our online store:
www.taylorshellfishstore.com

Some products available at the Taylor Shellfish Retail Store.



Saleh Prohim

Saleh Prohim was born in Cambodia. He lost his mother and sister during the Khmer Rouge rein when he was six years old. He now has a family of his own and he feels extremely fortunate to have what he has today.

Salehs father in-law helped him get his job at Taylors and he has been a Taylor employee ever since; for the last 17 years. He started as a clam harvester and went on to be a crew boss for 10 years at Chapman Cove. Now Saleh is the North Bay Farm Manager and says the best part about working the tides is the hours and days off.

Before working for Taylors, he used to work in California as a press operator for Scantron. The company printed scantron test sheets, checks, and many other things.

Some of the biggest challenges he's faced with his career are his shy personality and computer skills. Due to his current position he has now improved on both of these things.

Saleh and his wife, Aisha have been married for 18 years and have 3 children;



Ammar (12 1/2), Zaki (7 1/2), and Hanna (23 months). When he's not working, he enjoys spending time with his family camping and fishing. He also likes working on vehicles, gardening and building things.

Saleh, with his shy nature, tends to be very modest. Anyone who's had the chance to work with him, knows that he is an extremely dedicated employee. He is always willing to go the extra mile and he is a genuine, good person as well as a valued member of the Taylor Shellfish Company.

Oyster Stew Recipe

Oyster stew is perfect to warm up with!

Traditionally it is prepared with Taylor Shellfish Oysters poached in milk, butter, salt & pepper with a dash of hot sauce. For a more elegant preparation, we offer the following recipe from our beloved chef Xinh Dwelley.

INGREDIENTS:

- 2 PINTS SHUCKED OYSTERS
- ½ C BUTTER
- 2 CLOVES GARLIC, CHOPPED
- 1 MEDIUM ONION, DICED
- 1 CAN EVAPORATED MILK
- 4 C MILK
- 2 TSP SALT
- 1 TSP PEPPER
- 5 FRESH BASIL LEAVES, CHOPPED (OR ½ TSP DRIED)
- ½ C BACON BITS (OPTIONAL)

DIRECTIONS:

Blanch oysters for 2 – 3 minutes. Drain and cut into bite-sized pieces. Melt butter in a pot and brown garlic. Add onion and sauté until done. Add oysters, milk, salt, pepper, basil and (if desired) bacon bits. Stir until warm (DO NOT BOIL). Garnish with chopped parsley and green onions.

