COASTAL RESOURCES MANAGEMENT COUNCIL

Oliver Stedman Government Center
4808 Tower Hill Road; Suite 116
Wakefield, RI 02879
401-783-3370

# PUBLIC NOTICE

File Number: 2012-07-002 Date: July 12, 2012

This office has under consideration the application of:

Brian Pinsky
1340 Kingstown Road
Wakefield, RI 02879

for a State of Rhode Island Assent to construct and maintain: a 3.0 acre oyster aquaculture farm using the rack and bag system.

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|---|---|
| Project Location: | Potter Pond |
| City/Town: | South Kingstown |
| Waterway: | Potter Pond |

Plans of the proposed work may be seen at the CRMC office in Wakefield. A brief description of the proposed activity is attached.

In accordance with the Administrative Procedures Act (Chapter 42-35 of the Rhode Island General Laws) you may request a hearing on this matter.

You are advised that if you have good reason to enter protests against the proposed work it is your privilege to do so. It is expected that objectors will review the application and plans thoroughly, visit site of proposed work if necessary, to familiarize themselves with the conditions and cite what law or laws, if any, would in their opinion be violated by the work proposed.

If you desire to protest, you must attend the scheduled hearing and give sworn testimony. A notice of the time and place of such hearing will be furnished you as soon as possible after receipt of your request for hearing. If you desire to request a hearing, to receive consideration, it should be in writing **(with your correct mailing address, e-mail address and valid contact number)** and be received at this office on or before August 13, 2012.

Aquaculture Application

Brian Pinsky

CRMC File No. ~~2012-05-018~~ 2012-07-002

Site Location: Potter Pond, South Kingstown

7/2/2012

## Introduction:

My name is Brian Pinsky. I am a 2010 graduate of the University of Rhode Island with a Bachelor of Science degree in Aquaculture and Fisheries. Ever since I was a young child I have been an outdoorsman and fascinated by every aspect of nature and the environment. Since I can remember it has been my dream to be able to make a living working on the water in some way or another. I always have had a strong attachment to the ocean. Over the past six years I have been using the ocean as my main source of income, doing things from working as a mate on a charter boat, to scientific research diving, to observing on commercial fishing vessels. After taking my first class on Aquaculture at URI, I have known that I wanted to own and manage a commercial operation.

## Location Maps:

Attached you will find three different location maps. The first is a nautical chart, the second and the third are satellite images obtained through the Google Earth computer program. The first satellite image is a large scale view of potter pond and the second is a smaller scale view. The GPS coordinates found labeled on both maps were personally obtained on site, by me, using a handheld GPS unit.

The locations of the four corners for the proposed site which are labeled on the maps are as follows:

(A) North Corner: 41° 22.797'N, 71° 32.115'W
(B) East Corner: 41° 22.758'N, 71° 32.077'W
(C) South Corner: 41° 22.724'N, 71° 32.151'W
(D) West Corner: 41° 22.765'N, 71° 32.190'W

## Photographic Documentation of Site:

Attached you will find photographs I took at the site on March 30th, 2012. There are 4 total, all taken from the same spot (41° 22.758'N, 71° 32 135'W), which was roughly in the center of the proposed lease site. They are labeled regarding which direction I was facing when each was taken.

## Site Plans:

All of the information for the site plans were gathered using personal observation and data collection techniques at the proposed site. The site was accessed on many occasions by both kayak and small boat to gather all of the information needed. The boat and kayak were launched from a private dock on the pond located at 95 Prospect Road and owed by Paul and Melissa Buonaiuto. This dock will be used for access and to store a boat for any future lease access. A signed letter of agreement with the homeowner can be found at the end of this document.

There are 3 different sets of site plans attached. The first depicts the overall layout of the site and how the gear will be arranged, the second is a cross sectional view of the farm showing gear layout and mean high/low water depths, and the third shows detail of the PVC rack and growout bag gear being used.

## Operational Plan:

### Oyster Culture:

The method of aquaculture that I have chosen to use on this site is a PVC rack system. Using this system, grow-out bags are secured to PVC racks with bungee cord. The system is low cost and effective for culture of the Eastern oyster (Crassostrea virginica). After researching different grow-out methods and gathering information from other local farmers, this method was chosen for this site. The method works well in shallow water like that found at the proposed site location and is also fairly low in materials costs compared to the other methods I researched.

I plan on starting the farm while also keeping my weekday job as a Field Technician for Rhode Island Analytical. This will enable me to still have a good source of income during the first few years of operation when there are no profits to be had from the farm. The way I am planning, I will hopefully be able to go to full time aquaculture during or at the end of year three.

The gear will be set up in rows, each getting a letter as an identifier (A,B,C,D...). Each time new oyster seed is brought to the farm, it will be put into a row and stay in that row until it is harvested. This allows me to easily track all seed that comes to the farm. Records about the seed on the farm will be kept in a log book along with notes on the daily farm activities. The log book will allow me to know where seed came from, when it was planted, what row it is in, and contain any special notes about the seed such as high mortalities. Also, if seed comes from an upweller in unapproved waters, the length of time in which that batch has been in approved waters needs to be known. Seed from unapproved waters needs to be in approved waters for 12 months before being able to be sold.

In my first season, I plan to start with both 1 inch and ½ inch seed. With the 1 inch seed, because of its size, you can expect a much higher yield. At this size, oysters are much more resilient against many of the stresses they are exposed to in the salt pond environment. These stresses include disease, high water temperatures, low dissolved oxygen, and predators. I also want to include the ½ inch seed so that I have a little bit of staggering in sizes on the farm initially. This will enable me to have a longer harvest

season than if I started will all of the seed at the same size. A long harvest season is good to have so you can provide close to the exact same size oyster year round to the customer.

The gear maintenance that is associated with this type of oyster culture system is fairly basic. Over time, the grow-out bags accumulate biofouling. This ends up being mainly seaweed, with some tunicates and other organisms showing up as well. If the bags are regularly maintained, the biofouling can be easily kept under control. The biofouling can be removed from a bag by brushing it aggressively with a stiff bristled brush, or even a gloved hand. Also, bags can be removed from the water and set out to dry in the sun periodically. This will kill anything living on the bags and make its removal easy Bag drying will be done throughout the course of a day on the deck of the work boat. Eventually, a land site for drying bags will be used. At start-up my land based operation will be at my residence. Here, extra gear and associated supplies will be stored in a shed. Because of the location of my residence it will not be an appropriate site for bag drying to occur.

Grow-out bags need to be regularly shaken and flipped over on the racks. This is done for a few reasons; it ensures that the oysters inside are kept from growing into each other or to the bags, and also makes sure that each oyster is receiving enough food and oxygen. Cleaning the bags also gives the chance to remove unwanted predators that have found their way into or onto the bags. These predators include things such as crabs, oyster drills, and starfish. All of which can have detrimental effects to a farm if not controlled.

The oyster seed is initially put into bag of ½" gauge mesh. The bags are 3'X1.5' and 30 of them will fit onto each 50' PVC rack. Once the oysters in a bag just about double in volume, the bags are opened and the oysters are sorted and re-bagged. For the first year the oysters will be sorted by hand on a sorting table. When it is time to do the sorting, a bag of oysters will be dumped onto the table, dead individuals will be removed and set aside, and then the remaining live oysters will be sorted into containers based on their size. After being sorted by size the oysters will then be put back into bags at the appropriate densities and put back on the racks. Any dead oysters that were set aside will be taken off site and disposed of in a dumpster.

Oysters will be harvested when they reach a size of 3"-3.5". This size is very popular with the half-shell market, and is where the oysters will get the best price per piece. When a batch of seed is approaching market size the oysters will be sorted and all market size will be set aside into bags of specific quantities, to make things easier when a customer needs an order filled.

**Record Keeping:**

Detailed records will be kept at all times regarding the farm. They will be kept in a log book that accompanies me out to the farm each day. An example of this log has been included in this packet. Basic information such as weather, tides, water temperatures (surface, bottom, and depth where oysters are kept), condition of oysters worked (growth, mortality, predators, etc), work completed on farm that day, and work needed to be done, will be kept on a daily basis. Other information will be recorded as needed. This would include things such as seed plantings, details about the seed (origin,

size at planting, where on farm it is located, if it is from approved waters, etc), moving of gear, addition of gear, and maintenance done.

**Seed Source:**

Oyster seed will be purchased from Matunuck Oyster Farm as soon as the lease is approved and all permits are obtained. I have spoken with Perry Raso and he said that he would sell his seed to me. Other local farmers who I have spoken with have talked very highly of the seed that he produces and sells. Depending on availability, seed might also need to be purchased from other sources. This will all be determined once a better idea is had as to lease approval date and other factors.

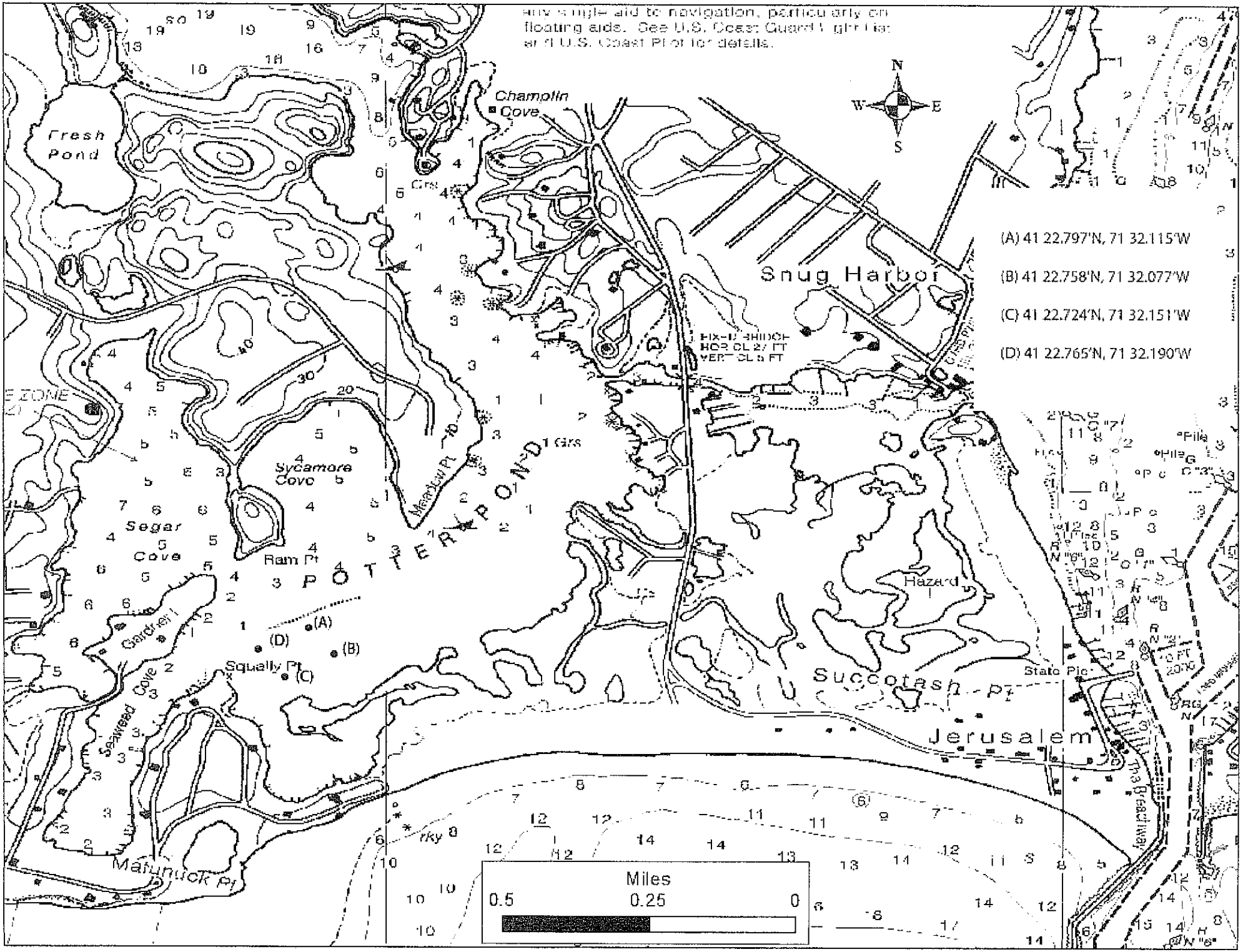
Ideally, all seed on the farm will have come from approved waters. However, if any seed purchased come from an upweller that was not in approved waters, careful attention to it will be kept to ensure that it is not sold before being in approved waters for 12 months. The first step in doing this will come through keeping very careful records about the farm. Details on all of the seed purchased will be kept and recorded in my farm log book. The second step that will be taken is the farm will be kept very organized. When seed is planted it will be assigned a row, or rows, depending on the size of the planting. The seed will stay in its assigned row from planting to harvest.

At the request of someone who was going to inspect the lease, an up to date schematic of the location of the rows and dates of planting would be able to be provided. Also, while working on the farm, there will always be these details available in the log book.

**Intended Recipients:**

It is tough to have any definite buyers before actually having any product to sell. I have spoken with a few sources during my research and preparation for this application and have been told that if I grew a good quality product, they would definitely like to buy shellfish from me. I am not very worried about the marketing of my product once I am producing it. There is a very strong market in the New England area for locally grown and harvested seafood. Oysters grown in the waters of the New England coast are well known as being some of the tastiest oysters available. Oysters are very popular in both prepared dishes and eaten raw on the half-shell in many area restaurants.

Initially, I plan to sell to restaurants in the area. This gets the best price per oyster, and can make a huge difference in profits during the first few years while the operation is still fairly small. Other outlets that I plan to explore in the first few years of operation are farmer's markets and caterers. At some point it will probably make sense to sell to a wholesaler. Once a large number of oysters are being produced it becomes more manageable to be able to sell everything produced to one place. In the area there are a couple of wholesalers. There is the American Mussel Harvesters and the Ocean State Shellfish Cooperative.


any single aid to navigation, particularly on floating aids. See U.S. Coast Guard Light List and U.S. Coast Pilot for details.
(A) 41 22.797'N, 71 32.115'W
(B) 41 22.758'N, 71 32.077'W
(C) 41 22.724'N, 71 32.151'W
(D) 41 22.765'N, 71 32.190'W
Fresh Pond
Champlin Cove
Snug Harbor
Sycamore Cove
Segar Cove
Ram Pt
POTTER POND
Gardner I
Squally Pt
Seaweed Cove
Matunuck Pt
Hazard
Succotash Pt
Jerusalem
State Pier
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Miles
0.5
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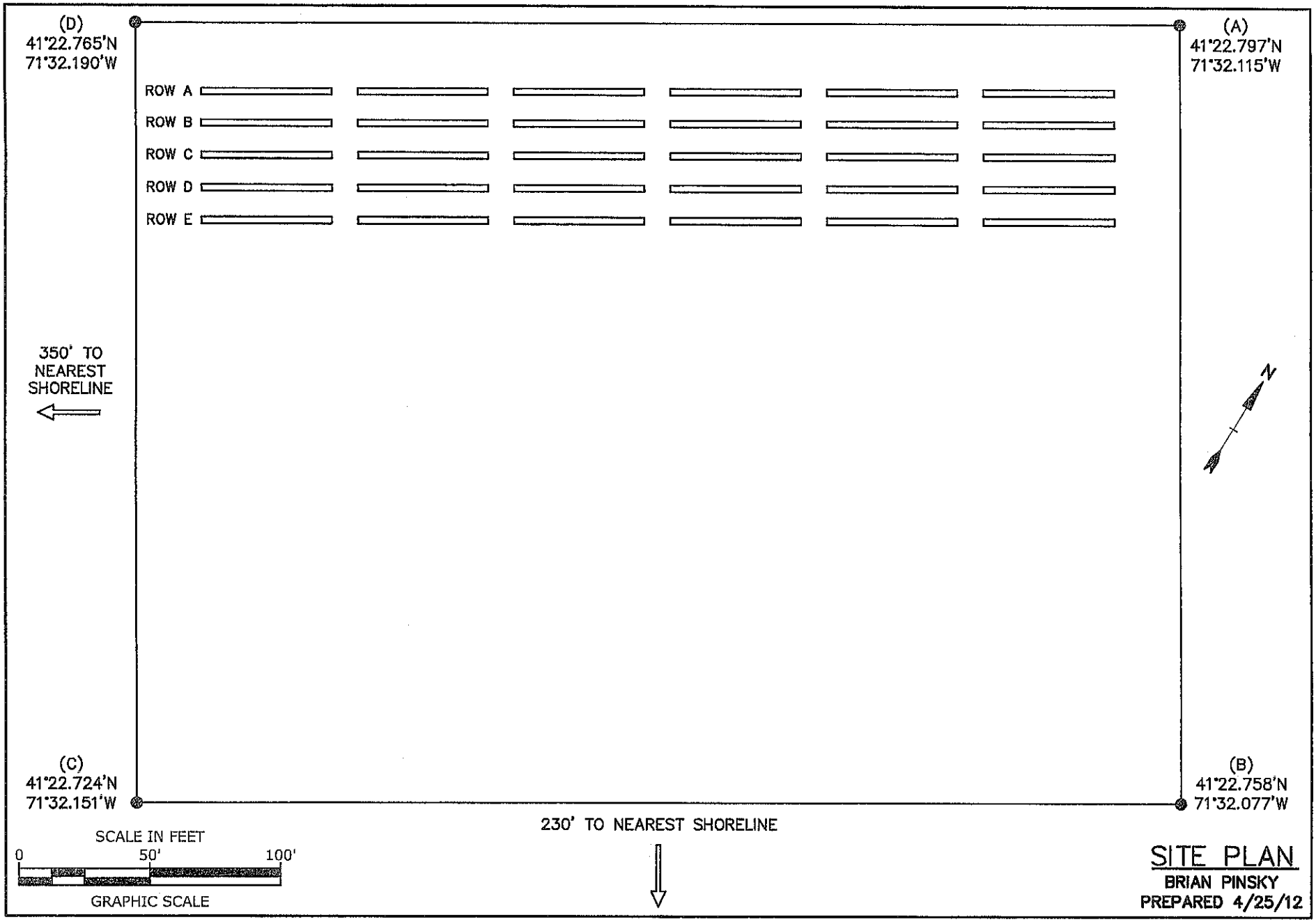
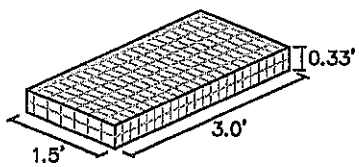
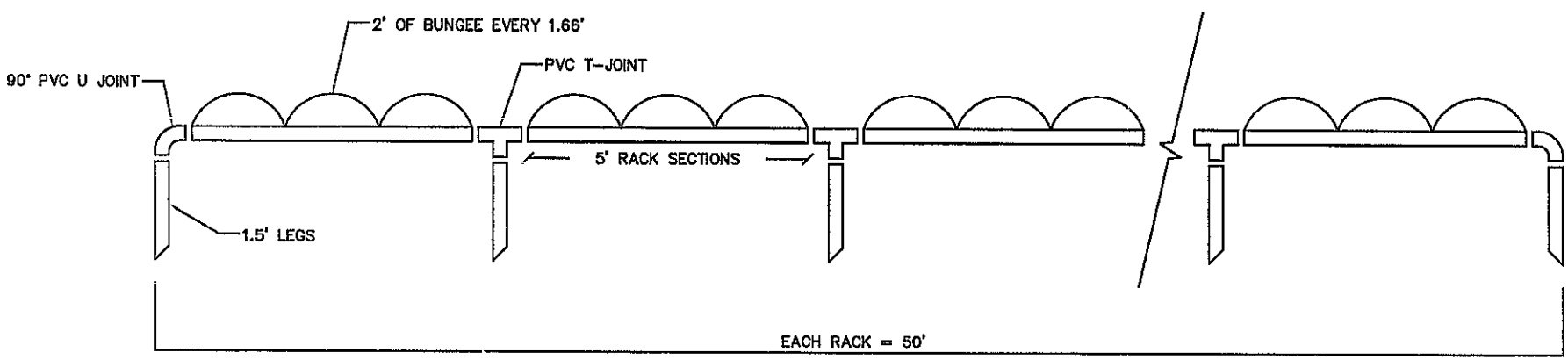

(D)
41°22.765'N
71°32.190'W
(A)
41°22.797'N
71°32.115'W
ROW A
ROW B
ROW C
ROW D
ROW E
350' TO NEAREST SHORELINE
N
(C)
41°22.724'N
71°32.151'W
(B)
41°22.758'N
71°32.077'W
230' TO NEAREST SHORELINE
SCALE IN FEET
0
50'
100'
GRAPHIC SCALE
SITE PLAN
BRIAN PINSKY
PREPARED 4/25/12

GROWOUT BAG




PVC RACK




# GEAR DETAIL DRAWING

BRIAN PINSKY
PREPARED 4/25/12