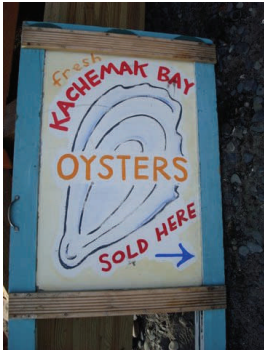


Kachemak Bay Shellfish Tour



The tour began early on August 12, 2009. BAC members John Schirack, Al Poindexter and Franci Havemeister participated in the tour which was hosted by Marie Bader, President of the Kachemak Shellfish Mariculture Grower (KSMG) Cooperative, and her husband Ron. The tour began at the KSMG's new two story facility, located at 3851 Homer Spit Road. The new facility represents a milestone for the 16 year old co-op and its 14 members. This new facility includes processing space, freezer space and a retail area for walk in customers.



Marie stated "By coming together as a marketing group, they can sell an estimated 2,000 – 4,000 dozen a week from this facility."



Greg & Weatherly Bates demonstrate how a flupsy works in Halibut Cove.

We then headed across the bay with "Captain Ron" and Marie to Halibut Cove. We were given a briefing in aqua-culture 101 and told how Halibut Cove provides the protection needed for the floating upwelling system otherwise known as the "flupsy". This flupsy houses spat, which is the size of a pinhead and purchased from outside Alaska. The spat remains in the flupsy until it matures further, forming fingernail size seed oysters, and is then sold to an oyster farmer. The seed oysters are then placed in long, narrow tower nets in Kachemak Bay where they continue to flourish in the winter temperatures of the Bay. These nets are cultivated by cleaning, predator removal, sizing and overall health monitoring, over the next three years until they reach market size.



Ron Bader pulls up one of the many tower nets on his farm. Kelp wraps around the net and must be removed to assure a healthy end product.



Oyster farming in Kachemak Bay