

Oysters (*Crassostrea virginica*) in New Hampshire:

II. Restoration and Farming

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OYSTER SHELL RECYCLING



- You may participate in the restoration of New Hampshire's oyster populations by recycling the shells of oysters you eat.
- Shells can be dropped off at the Oyster Shell Recycling Trailer located at Jackson Estuarine Laboratory in Durham.
- The trailer receives shell from: oysters harvested from Great Bay; restaurants in the area; and markets and grocery stores.
- After collection, the shell is transported to UNH's Kingman Farm where it is seasoned for up to a year to insure no harmful organisms are transmitted from the shell.
- The recycled shells are then used in the restoration process...



RESTORATION OF NATURAL OYSTER REEFS



- Oyster restoration typically consists of two processes: remote setting of larvae in tanks on shore to produce spat-on-shell (above photos), and direct placement of shell into the estuary for natural settlement of oyster larvae.
- For remote setting, the seasoned recycled shell is cleaned (photos below) and put into trays which are placed into the setting tanks .



- After settlement, the oysters (now called "spat"; see photo below left) are transferred to a "nursery raft" located at Adams point in Little Bay (below right) where they will stay for 2 to 3 months.
- After reaching about 1 inch in size, the spat-on-shell are put into the estuary at a restoration site.

OYSTER AQUACULTURE



Will Carey on his farm in Little Bay.

- New Hampshire is one of the few states on the east coast without a commercial oyster fishery.
- There are currently eight oyster farms in the state, all in Little Bay.
- The overall process consists of purchasing young oysters called "seed" from a hatchery and growing them to market size.
- Oyster farming is practiced in many different ways dependent on location, natural conditions of each site, and permitting requirements.



Prince Edward Island oyster farm



Chesapeake Bay Oyster Co.