# CHESAPEAKE BAY

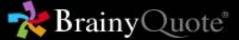
# Farm Management

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THE OYSTER IS OUR WORLD

## CHESAPEAKE BAY

#### Opportunity is missed by most people because it is dressed in overalls and looks like work. Thomas A. Edison



### THE OYSTER IS OUR WORLD

## **Working Your Oysters**

- Which grow out method will work best for me and what I am looking to accomplish? How often will I work my oysters?
- How can I become more efficient in managing my farm?
- What is the difference in material cost and labor intensity in how I choose to work my oysters?
- What do I need to do to achieve my annual harvest goals?



#### **Managing Your Oyster Farm**

- Oysters are consumed year-round. The ability to harvest and continually supply oysters is another key to your success.
- In order to achieve a year-round supply of product, you must plan ahead and track your farm.
- How you work your farm will change over time. Be open to being flexible!



















# **Up-Welling Oysters**

- A Tank Up-Weller with a 700k oyster (¼") capacity will pay for itself with 250k oysters in the water.
- A Floating Up-Weller System (kit) with a 1 million oyster capacity will pay for itself with 650k oysters in the water.



 Using the tank and floating Up-Wellers in combination allows more careful handling of smaller seed.









## **Sorting Oysters**

- Sorting is the grouping together of oysters by size. This creates an organized farm, allowing for quicker harvests.
- Mechanical sorting/grading drastically reduces labor costs, increases efficiency and improves overall oyster appearance.
- A QuickTube Sorter pays for itself with as few as 600k oysters in the water.



 Sorting oysters gives you valuable feedback relating to the condition of your farm and allows you the freedom to confidently make important business decisions.













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