



OYSTERS: BRINGING US TOGETHER

NSW OYSTER CONFERENCE MERIMBULA, NSW

22 –24 AUGUST 2017 www.nswoysters.com.au/2017conference

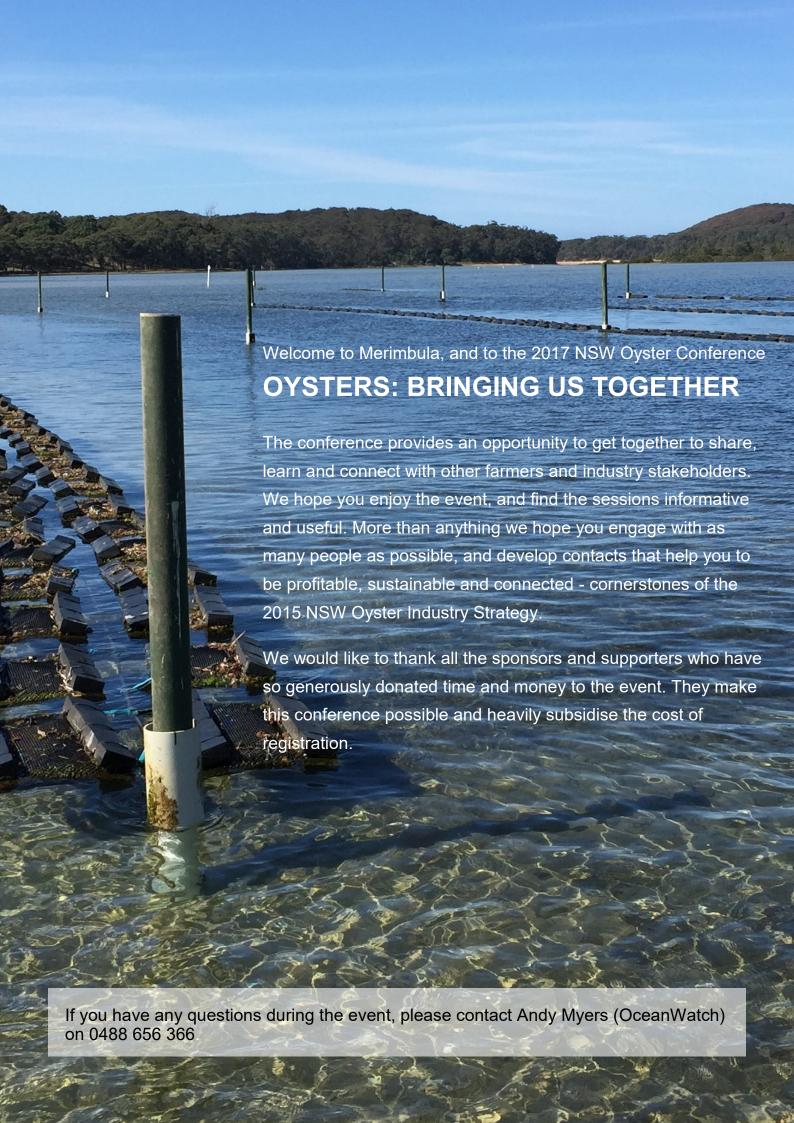














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WORKSHOPS: TUESDAY 22 AUG

All workshops run from 2pm –5pm. Please attend the workshop for which you registered.



OPTIMISING YIELD FROM SELECTED SEED, FROM HATCHERY TO NURSERY TO FARM

This workshop explores handling and management techniques that best enhance performance of juvenile and mature SOCo stock, and the economics of using SOCo stock. Concepts discussed underpin development of a follow-up practical component that is expected to launch in 2018. The workshop is facilitated by SOCo, NSW TAFE and Seafood Training Tasmania. Funded by NSW LLS and Future Oysters CRC-P.

Where: Pambula Merimbula Golf Club

Organiser: Emma Wilke, selectoysterco@gmail.com, 0402677534



INNOVATION ON THE FARM: AUTOMATION, EFFICIENT OPERATIONS & FARM **MANAGEMENT**

This workshop provides a forum to discuss innovations, and implementation of new technology that is being used by growers and manufacturers. It also aims to identify areas where further innovation is required.

Where: Stirling Cullenward's Shed (150m from the golf club, behind Wheeler's Restaurant)

Organiser: Ana Rubio, anarubio.zuazo@gmail.com, 0427285999

Steve Mcorrie, steve.mcorrie@dpi.nsw.gov.au, 0412472060

3 WHERE TO FROM HERE? MARKETING & PROMOTION

There has been a lot of discussion over the years about the merits and potential focus of a marketing / communication / promotion strategy. Given the current situation in Tasmania & South Australia, and the looming national oyster shortage, this timely workshop provides a forum to explore of the key aspects of a potential strategy.

Pambula Merimbula Golf Club

Organiser: Seftons (Rural & Regional Marketing Communications)

NSW Oyster Strategy Implementation Group



♣ DROP-IN SESSION: RMS & SAFEWORK NSW (Late addition)

If the above workshops don't float your boat, RMS & Safework NSW are running a drop-in session in the trade area of the golf club. Come and discuss:

- Vessel Standards & Certificates of Operation
- **AMSA Certification for Crewing**

- Safety Management Systems
- OysterSafe Program & OHS



This event commences from 6pm in the Pambula Merimbula Golf Club. The cost of the BBQ is covered in your registration, however people will need to buy their own drinks from the bar.

With around 20 trade & information displays confirmed, this evening event provides a dedicated time to meet with suppliers. Sharing a beer and BBQ, it also provides the opportunity to catch up with others from elsewhere in the state.

Stands include:





08:30 - 08:35	Welcome to Country	BJ Cruise
08:35 - 08:40	Opening Address - Mayor of Bega Valley Shire Council	Kristy McBain
08:40 - 08:50	Gold Sponsors Address	Hunter LLS Intertrade Insurance
08:50 - 09:05	NSW Oyster Industry Strategy Implementation Group Update	Kel Henry
09:05 - 09:20	NSW Farmers Association Oyster Committee Update	Caroline Henry Matt Brand
09:20 - 09:30	SAOGA—South Australian Oyster Growers Association Update	Trudy McGowan
09:30 - 09:40	Oysters Tasmania Update	Sue Grau
09:40 - 09:50	ASI—Australian Seafood Industries Update	Matt Cunningham
09:50 - 10:00	Oysters Australia Update	Wayne Hutchinson
10:00 - 10:20	Development of the new Aquatic Deed	Wayne Hutchinson
10:20 - 10:30	Questions	
10:30 - 11:00	MORNING TEA	
11:00 - 11:30	Selective breeding in the cattle industry	Michael Shannon Howard Charles
11:30 - 11:45	Breeding Better Oysters—Traits & Trade-offs	Mike Dove
11:45 - 12:00	Alexandrium species, and paralytic shellfish toxin contamination in NSW oysters	Shauna Murray
12:00 - 12:15	The Yield technology with a Pambula case-study	Ros Harvey Sue McIntyre
12:15 - 12:30	Growing Pacifics in the face of POMS—strategies to prevent, protect & manage	Olivia Evans
12:30 - 12:45	The social & economic contributions of NSW coastal aquaculture	Kate Barclay
12:45 - 13:30	LUNCH	

Please provide your entries for the Most Beautiful Oyster Competition (SRO, PO & Flats) and the Best Dressed Oyster Competition to the NSW DPI trade table by the end of lunch.

FIELD TRIPS: WEDNESDAY 23 AUG

All field trips leave from the front of Pambula Merimbula Golf Club at 1:30pm promptly. All transport is provided and you will be returned to the Golf Club for 5pm. Numbers have been tightly managed so please attend the field-trip for which you registered.

Please wear/bring appropriate clothes and wet-weather gear; appropriate closed toe shoes, water and sun-protection. If you are heading on the Merimbula or Pambula trips, you will also need to take your life-jacket.





MERIMBULA ESTUARY & OYSTER FARM FOCUS TOUR (Remember your life jacket!)

This field trip leads you from the old to the new of oyster farming in Merimbula estuary. Hugh Wheeler will showcase his state-of-the-art oyster shed and the grading machine shared with other businesses in this Merimbula farm precinct. Local farmers will then take you on a water-based tour to explore the technical aspects of farming their two harvest areas. A final stop at Pip & Dom Boyton's shed will inform you of how this family farming business has worked with the changes in cultivation practices over time and staged the introduction of different technologies into their operations.



PAMBULA ESTUARY & OYSTER FARM FOCUS TOUR (Remember your life jacket!)

Experience spectacular Pambula Estuary from two unique angles – 'farmer to farmer' and as a tourist. Pambula farmers will firstly share their technical secrets of how to best farm oysters in the lake with an on-water 'Farm Focus Tour' of cultivation gear, systems and leases. Local oyster farmer and personality 'Captain Sponge' (Brett Weingarth) will then take you on his 'Magical Mystery Tour' aboard his oversized oyster punt. 'Sponge' has created a unique experience for tourists and locals alike to understand more about the natural and cultural wonders of Pambula Lake as well as learn about oyster farming and its integral place in this system.



EDEN MUSSEL FARM & SMOKEHOUSE TOUR

Smoked seafood and particularly mussels are the flavour of this tour. View the processing boat behind one of the few mussel farming ventures in NSW and gain an understanding from Chris Boyton, co-owner of Eden Mussels, on how the nutrient rich waters of Twofold Bay provide a natural spawning ground for growing and harvesting Blue Mussels. Then wander up the hill to visit Eden Smokehouse and hear from Stan Soroka who brought his family history of 'smoking' to this gourmet on-site seafood smoking facility and has been rewarded through numerous Sydney Royal Fine Food Show awards.

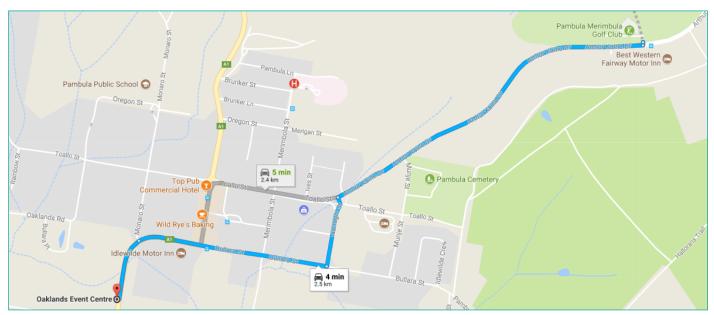


4 BUNDIAN WAY STORY TRAIL TOUR

The Bundian Way is a shared history pathway between Targangal (Kosciuszko) and Bilgalera (Fisheries Beach) that connects the highest part of the Australian continent and the coast. Join local Koori Discovery Tour Guides who will lead you along part of this 365km Aboriginal walking track and share stories of its significance to their Coastal Country. The Bundian Way Story Trail extends almost 2km from Eden's Cocora Beach to Quarantine Bay and is dotted by beautifully designed and constructed viewing platforms, story-telling spaces and bridges crafted by Eden Local Aboriginal Land Council's Koori Work Crew. Hear of other projects these crews have worked on in partnership with Pambula oyster farmers to treat outbreaks of pest Pacific Oysters and eroding estuary banks.



The Blue Harvest Dinner is being held at the <u>Oaklands Event Centre</u>, a 2.5km, 5 minute drive from the Golf Club. Doors open at 6pm with canapes and a complementary drink on arrival. The dress code is smart-casual.



Before the 3-course sit-down meal starts at 7pm, make sure you check out entries for the Most Beautiful Oyster Competition, and also for the Best Dressed Oyster Contest. Don't forget to cast your vote.

Throughout the evening there will be a selection of entertainment, including oyster trivia, guest speakers and an auction of farming gear. A band will provide entertainment until late.

Transport to Oaklands:

A complimentary bus has been arranged to drop people to the Event Centre from Merimbula. There will be 2 runs, the first starting at 6pm, and the 2nd starting at 6:30pm. It will have 4 pick up locations:

- Sapphire Waters Motor Inn
- Twyford Hall
- Black Dolphin Motel
- Opposite Golf Club

Transport from Oaklands:

The bus will also run the return journey back to Merimbula after the dinner. 6 runs are scheduled, leaving Oaklands at 10pm, 10:30pm, 11pm, 11:30pm, 12pm & 12:30pm (if needed). The drop-off points will be the same as collection.

If you want to make your own travel arrangements, there is parking on site or you can call Merimbula Taxi's on 6495 2103.



 \$1,000 Voucher for Woodshield Posts. Collection from either Port Stephens or Moruya holding yard. Must be redeemed by 20th Dec. 2017



2. \$1,500 Voucher to be at BST Oyster Supplies.

BST

Oyster Supplies Pty Ltd

3. 500 printed oyster sacks either hessian or woven polypropylene. If new printing plates are required the costs of these will be split 50-50. If existing printing plates are being used then there is no cost.)





4. \$500 Voucher Ito be used at Integrated Recycling. Must be redeemed by 31st Jan 2018



- 5. 4 x 105m rolls of 8mm storm line to the value of \$528
- 6. 4 x 105m rolls of 10mm storm line to the value of \$528



- 7. \$500 Credit to be used for the purchase of aquaculture products from SEAPA. (excludes Seapa Cable, Tensioners, Outer Sleeve, Mesh Inserts and Freight). Expires August 2018
- 8. \$500 Credit to be used for the purchase of aquaculture products from SEAPA. (excludes Seapa Cable, Tensioners, Outer Sleeve, Mesh Inserts and Freight). Expires August 2018



9. \$1,000 Spat voucher from Athair Aquaculture Pty Ltd, Albany, WA. Spat bred from Select Oyster Company genetic stock. Growers not having access to their own nursery will be able to redeem this voucher through Camden Haven Oyster Supply by prior arrangement.

Athair Aquaculture Pty Ltd





10. \$700 off the Digital Oyster Farmer Professional Development Program. This program has been designed to enable NSW Oyster Farmers to better manage their farms through using contemporary digital technology to manage oyster stock and capture their on-farm practices. The digital oyster farmer program includes training and on-boarding of Smart Oysters farm management application to assist farmers to manage and grow their farm

SmartOysters

The Program is an approved professional development course, and farmers are eligible for 50% reimbursement of course costs up to \$5-9k for an individual farm through NSW DPI Farmers Assistance Authority.

11. Tuffwear Full Length Waders (valued at \$220). Voucher valid until September 2018.



12. \$1,000 Voucher for Hexcyl Pro Series Shellfish Baskets



13. \$100 Voucher for the Merimbula Aquarium & Wharf Restaurant. Expires 11th February 2018.



Payment options:

- *Preferred method*: Card payment made over phone to NSW Farmers a day or two following the auction. Phone Garry Yung on (02) 9478 1062
- Cash
- Cheque made payable to NSW Farmers Association



0900 - 09:15	Changes to aquatic biosecurity legislation—What does it mean on farm?	Karina Worrell
09:15 - 09:30	AMSA: The national law & the oyster farmer	AMSA / RMS
09:30 - 09:45	SQAP reviews—Understanding the process	Phil Baker
09:45 - 10:00	Climate proofing the NSW oyster industry	Laura Parker
10:00 - 10:15	Breeding effects on wild population's genetic diversity	David Raftos
10:15 - 10:30	Breeding disease resistant Sydney rock oysters for the future	Mike Dove
10:30 - 10:45	SOCo Update	Emma Wilke
10:45 - 11:15	MORNING TEA	
11:15 - 11:25	Oyster pricing, workshop results and grading statistics	Steve McOrrie
11:25 - 11:45	Let's get tech savvy on the farm	Chris Boyton Angela Riepsamen Leon Riepsamen
11:45 - 11:55	Blue Harvest Update	Daniela Schwartz Scott Walter
11:55 - 12:05	Australia's Oyster Coast Update	Mark Allsopp
12:05 - 12:15	Signature Oyster Update	Claire Mcash
12:15 - 12:25	Awards and your business—Sydney Royal Fine Food Show	John Susman
12:25 - 12:45	Oyster tourism and connecting with your local community	Brett Weingarth Greg Carton
12:45 - 13:00	Questions	
13:00	CONFERENCE CLOSE	

NSW Farmers (Oyster Committee) will be holding an AGM on the Thursday afternoon after the close of the conference. Please contact Adair Moar (02) 94781073 moara@nswfarmers.org.au or Caroline Henry 0448969140 knchenry@wonboynoysters.com.au for more details.

Thanks to the organising committee all your hard work pulling the conference together:

Brand	on	Arm	stro	na
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Armstrong Oysters



Dean Cole

Cole Bros. Oysters



Pippa Boyton

Merimbula Gourmet Oysters



Caroline Henry

Wonboyn Rock Oysters NSW Farmers Association





Emma Wilke

Select Oyster Company









Steve Mcorrie

NSW DPI



Ana Rubio

Deadset Legend

Andy Myers

OceanWatch Australia









The event is supported by the Local Landcare Coordinator Initiative. The Local Landcare Coordinator Initiative is funded by the NSW Government, and is supported through the partnership of Local Land Services and Landcare NSW.



Your feedback is important and helps to plan for events like these in the future. Please provide your honest feedback, pull out this page and leave this sheet in the feedback box on the registration table.

1.	Please circle which best describes your role in the industry: Oyster farmer Regulator Trade / Supplier Other
2.	How satisfied were you with the registration process? Please circle your answer. Very satisfied Satisfied Dissatisfied Very dissatisfied
3.	On a scale of 1 to 10, how satisfied were you with the workshops on Tuesday?
4.	On a scale of 1 to 10, how satisfied were you with the field trips on Wednesday?



5.	How satisfied were you with the speakers / presenters? Please circle your circle
	Very satisfied Satisfied Dissatisfied Very dissatisfied
6.	On a scale of 1 to 10, how appropriate was the content of the conference?
	(1 = not at all appropriate, 10 = extremely appropriate)
7.	Overall, on a scale of 1 to 10, how much did you enjoy the 2017 oyster conference? (1 = not at all, 10 = extremely)
8.	Do you have any other feedback that you would like to provide?