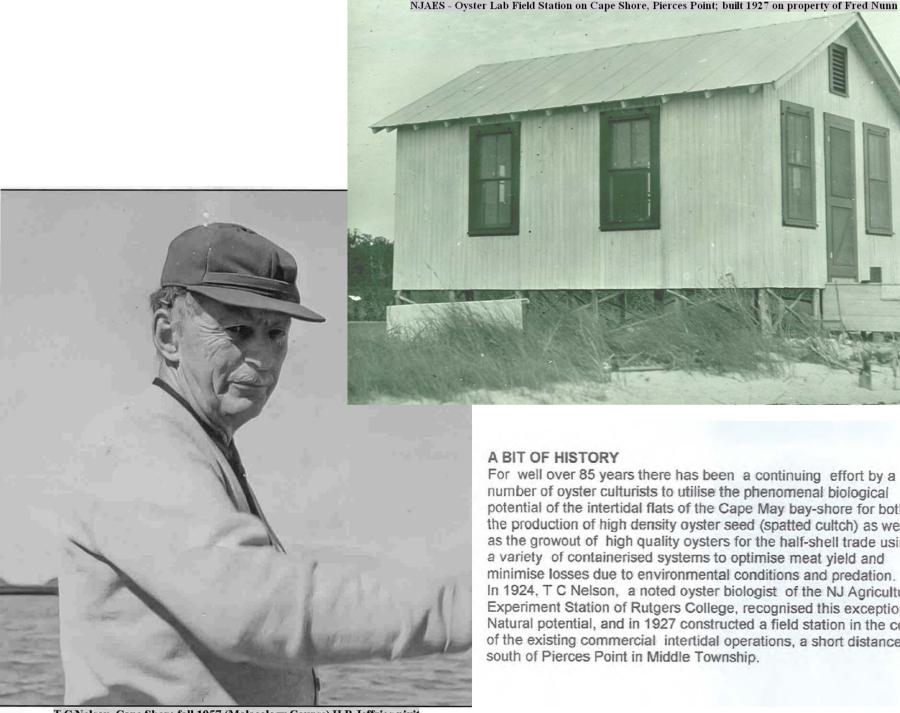
CAPE SHORE OYSTER CULTURE

INTERTIDAL SHELLFISH PRODUCTION ON THE CAPE MAY SHORES OF DELAWARE BAY, NEW JERSEY

Compiled by W J Canzonier

Maurice River Oyster Culture Foundation

31 August 2008



A BIT OF HISTORY

For well over 85 years there has been a continuing effort by a number of oyster culturists to utilise the phenomenal biological potential of the intertidal flats of the Cape May bay-shore for both the production of high density oyster seed (spatted cultch) as well as the growout of high quality oysters for the half-shell trade using a variety of containerised systems to optimise meat yield and minimise losses due to environmental conditions and predation. In 1924, T C Nelson, a noted oyster biologist of the NJ Agricultural Experiment Station of Rutgers College, recognised this exceptional Natural potential, and in 1927 constructed a field station in the centre of the existing commercial intertidal operations, a short distance south of Pierces Point in Middle Township.

T C Nelson, Cape Shore fall 1957 (Malacology Course) H P Jeffries pixit



SHELL STOCK FOR THE HIGH-END RESTAURANT MARKET

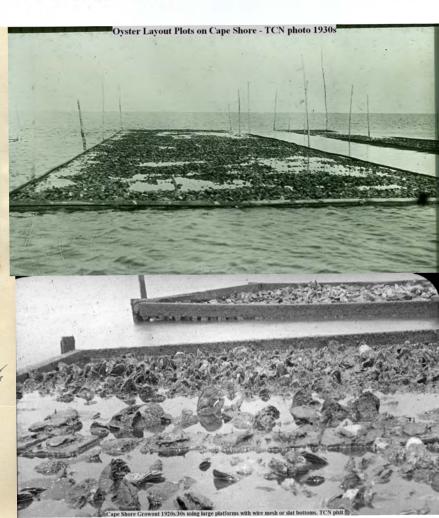
The ambient water flowing over the intertidal flats appears to supply an optimal particulate food ration for the oysters residing on the flats, which in concert with the high summer temperatures favours exceptionally rapid shell growth. In addition to this rapid and sustained shell growth, the meat quality (glycogen content) of these intertidal oysters is maintained at an surprisingly high level, even during the spawning period. To take advantage of these ideal growing conditions, a variety of systems have been adopted to grow oysters off the bottom, keeping them secure from adverse weather conditions that would tend to disperse and bury oysters planted directly on the bottom, as well as helping reduce predation and fouling pressures.

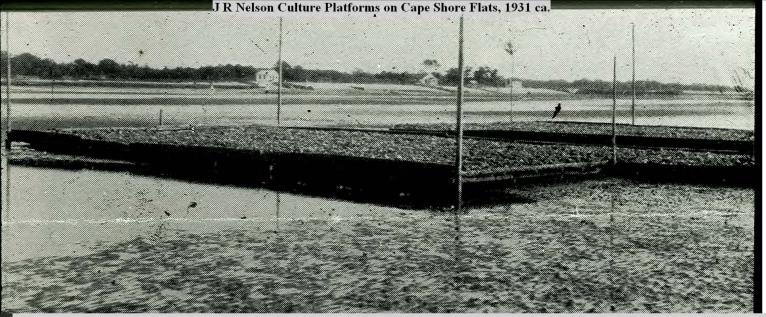
Jeong & Boel
platforms at
Preises



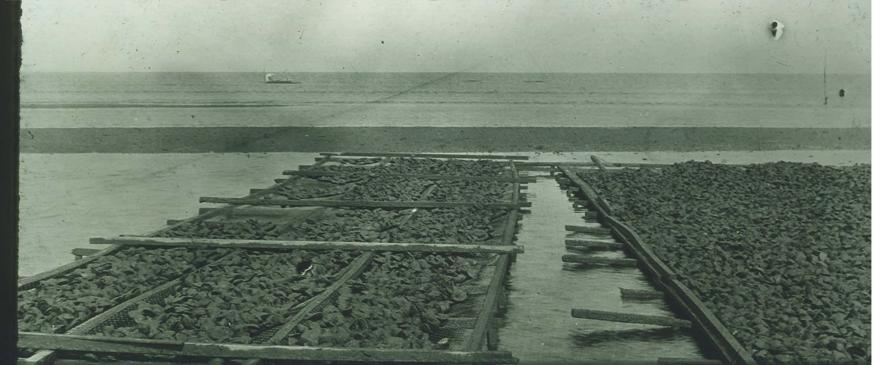


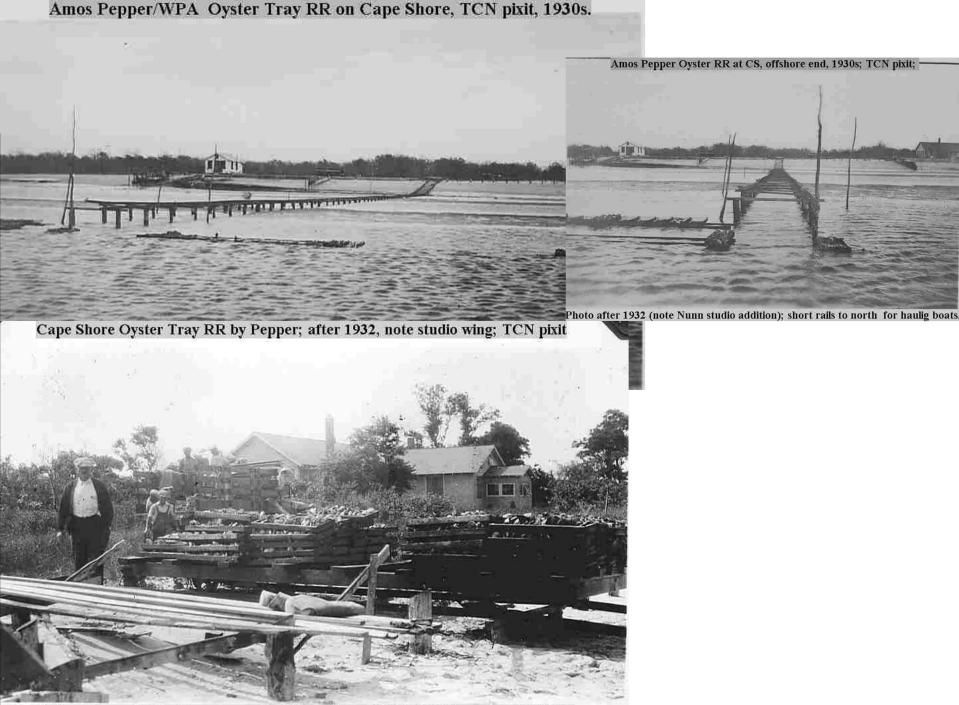
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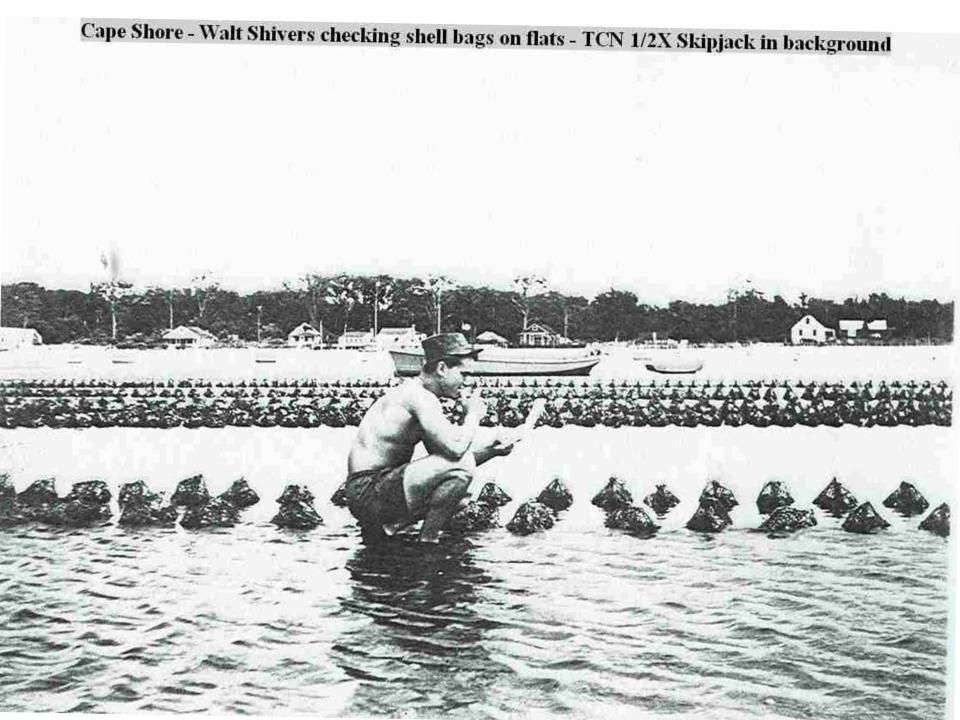


Oysters in large trays at Cape Shore - TCN photo 1930s





Still using wood-sided trays, prior to introduction of SEA RAC trays in mid-1930s





CONTAINERISED CULTURE METHODOLOGY

Initially, contained culture systems employed various wooden-sided trays or frames with wire mesh or wood-slatted bottoms. In the late 1930s, a robust tray constructed of heavy gauge welded iron wire and coated with pitch was introduced by Norman Jeffries, who purchased these SEA RAC Trays from a company that developed them for culturing oysters in the rivers entering the Virginia portion of Chesapeake Bay. These trays were mounted on wooden or metal frames or racks (often discarded trolley track rails). In more recent years, the rigid trays, which require periodic recoating and had dimensions proportioned for a user community with stronger backs, have been replaced by a variety of rigid or semi-rigid trays or mesh bags fabricated of synthetic resins. The current racks are typically formed from steel rod used for concrete reinforcement, hence the term "rack & bag" culture.











