

No. 142, Original

In the
Supreme Court of the United States

STATE OF FLORIDA,
Plaintiff,

v.

STATE OF GEORGIA,
Defendant.

Before the Special Master
Hon. Ralph I. Lancaster

PRE-FILED DIRECT TESTIMONY OF FLORIDA WITNESS THOMAS L. WARD

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October 14, 2016

A. Background

1. My name is Thomas (Tommy) Lee Ward, a third-generation oyster dealer in Apalachicola. I am not a complicated man. I have got my family, my boat, and my family's seafood company, 13 Mile. Those are my roots; that's who I am.

2. I began working in the seafood industry in and around Apalachicola as a child. In 1957, my parents started a local seafood company, Buddy Ward & Sons Seafood, which my family still owns to this day. I currently manage a portion of that company, Buddy Ward & Sons Seafood & Trucking, LLC (commonly known as "13 Mile"). Oysters are 99% of our business. We hold the largest private oyster leases in Apalachicola Bay—more than 250 acres—which have been owned and managed by my family for nearly 60 years. Our private leases add up to more than half of the total private lease acreage in all of Apalachicola Bay. And on those private leases, the oystermen I employ are the only ones allowed to harvest.

3. I am also the former President of the Apalachicola Bay Oyster Dealers Association, a local trade association of oyster dealers in and around Franklin County, Florida (the county in which Apalachicola Bay sits).

4. I want to tell the Court about why I believe the oyster population is collapsing and what it's doing to the lives of oyster dealers and oystermen like me. It's not difficult for me to tell the Bay isn't healthy. When you see the river levels drop to where they are right now, the water gets much clearer. Right now, on a calm day, the water is pretty, clean and very clear. That's not what we want for our oysters. The water needs to be a muddy, chocolate color. When it's clear like it is now, that means that the bay is not getting enough freshwater.

5. When there's not enough freshwater, the water salinity in the Bay goes up, drawing predators into the bay, particularly conchs. In all of my years, I have never seen the

number of conchs that are in Apalachicola Bay today. They eat our oysters, leaving nothing left to harvest. It used to be common to harvest hundreds of oysters and maybe find one conch. Now, there's probably 100 conchs for every oyster. This is killing our oysters, our way of life. And the conchs are there because there's not enough fresh water in the Bay.

6. I have been selling oysters for more than 30 years and have never been more worried about Apalachicola Bay's oyster industry, as well as the future of my family business. We have endured hurricanes, the financial crisis, and many other serious setbacks. However, I fear that the recent oyster population crash, from which we have been unable to recover, will destroy the industry for good. If we do not have more freshwater from upstream for the oyster population to recover, we will lose not only our ability to make a living, but we will lose our way of life.

B. Introduction

7. I know most people outside of this area are likely unfamiliar with the oyster industry, so I want to explain how important this industry is to communities along the Apalachicola Bay. Families like mine not only depend on a healthy oyster population to make a living, but the harvesting and selling of its oysters is an important cultural tradition to us. Which is why I also want to explain the seriousness of what our industry—and our community—currently faces.

8. To do this I will first talk about the Apalachicola Bay and its oysters, which are widely regarded as the best in the world. I will then describe my family's history in the oyster industry and our family business. I will also explain the most recent collapse of the oyster population in 2012 and how it has devastated our local communities by putting oystermen, dealers and others out of work, making it difficult for these people to support their families.

Finally, I will explain why we desperately need fresh water from upstream by telling you what I have seen happen to our industry and what we are still experiencing from the lack of fresh water. Not only has the absence of water diminished my family's private oyster leases, it has prevented our community from recovering from the collapse as well.

C. Apalachicola Bay and Its Oysters

9. Apalachicola Bay is a beautiful, rural part of Florida. For a long time, I have considered myself lucky for the beautiful habitat I have right out my back door. Where my oyster house is, for example, is a breeding ground for all sorts of animals. I can look out the window and see osprey and eagles trying to catch mullet. Off our back docks, I watch porpoises bringing their young in, manta rays, red fish, trout, shrimp, turtles. Just up the road, we have deer, bears, and hogs. That natural habitat makes the seafood around Apalachicola some of the freshest seafood you can find.

10. The Apalachicola Bay is home to the best oysters in the world. Apalachicola oysters are plump and have an exceptional taste, unlike the generally sweeter, less salty oysters from the Pacific Northwest or anywhere else. The "right way" to eat Apalachicola oysters is plain and without any sauce. I shouldn't be eating raw oysters anymore because of my diabetes, but I just can't resist eating them on occasion anyway.

11. The Apalachicola Bay is an ideal place for oysters to thrive because it has had the ideal tidal flow, temperature, and (until recently) the ideal mix of saltwater and freshwater. For example, with wine, you can tell what kind of conditions the grapes were grown in just by tasting it. Oysters are the same – you can tell what kind of conditions the oysters grew in from the taste – they tend to taste saltier and grow smaller the further they are from the mouth of the Apalachicola River. Apalachicola Bay is mostly rural and undeveloped, with only one stop light

in the entire county, making it unique compared to other coastal areas in the United States where oysters are harvested.

12. The oyster industry defines Apalachicola and the surrounding communities. Oystering is a tradition that is passed down from generation-to-generation. I'm a third-generation oyster dealer, and I know several fourth and fifth-generation oystermen, and some families can trace their oystering roots back to the Civil War. Most oystermen are self-employed. It's hard work, and there isn't a lot of money in oystering, but it is a good, honest living. Once you've been working on the water, nothing else satisfies you and it's hard to go back to working on the land.

D. Family History and Family Business

13. My family has lived in and around Apalachicola for more than 80 years and we have relied on Apalachicola Bay oysters to be our livelihood for generations. My parents were born and raised near Apalachicola. My mother's family owned a small oyster and fish house right on the Apalachicola Bay about 13 miles west of Apalachicola, across from St. Vincent Island. That's the origin of my family's business, which was called "13 Mile Oyster Company" until I changed it to "Buddy Ward and Sons Seafood," naming it after my daddy, Buddy. Our family lived at 13 Mile until we moved to Apalachicola when I was in kindergarten, and to this day we still use "13 Mile" as our brand.

14. My daddy, Buddy Ward, bought the oyster house from my mother's family in 1957 upon returning to Apalachicola after serving as a code breaker in the Army. My daddy grew up very poor, but he became a truly self-made man who turned a small oyster business into a successful company. He got his work ethic from my granddaddy, who moved to Apalachicola during the Great Depression and worked as a tugboat captain for a saw mill rafting logs down the

Apalachicola River. My daddy was beloved by the community and did a great deal for Apalachicola's seafood industry until his death in 2006.

15. My four brothers and I began helping our parents in the oyster house as children, doing everything from sweeping to hosing the floors to fishing to shucking oysters. After I studied business management at a community college in Panama City, I returned to Apalachicola to work for my daddy. For a while, I drove trucks hauling seafood before starting a shrimp business with my college roommate. The business eventually dissolved, and I went back to driving trucks for my daddy until we had a disagreement. I then went to work for another seafood company but it wasn't long until I got back into the oyster business with my daddy. My oldest brother, Olan, ran 13 Mile until he passed away in 1978. I now run our oyster business while my older brother runs our shrimping business.

16. My three children – Kevin, TJ, and Sara - grew up in our family's oyster house as well, all working there from a young age. TJ and Sara still work within our family business, with TJ managing our retail market (which sells other kinds of seafood like flounder and grouper) and Sara handling the books for our business. They've even put school and other career plans on hold to help out during these difficult times for the oyster industry.

17. The oyster industry is a part of who I am, and it is something that I am very passionate about. There is no greater feeling to me than to be able to produce some of the world's best oysters, and I used to do just that. My daddy, my grandfather, and my family all used to be able to say that we were producing one of the world's best culinary delicacies. I now wake up each day knowing that I would be lucky to unload even one bag of oysters and that feeling is unexplainable. I take great pride in knowing that I have been able to keep my family's

traditions in the seafood industry alive, but as I said before, I fear that soon I will no longer be able to continue these traditions due to the state of the oyster industry.

18. Our traditions and this community are important to me. For example, every year, we have the Florida Seafood Festival here in Apalachicola, the oldest maritime event in Florida. It's a big deal to me, my family, and those of us who are part of the seafood community. I am especially proud that for this year's Seafood Festival, my son TJ has been named "King Retsyo" ("oyster" spelled backwards). That makes him the youngest person who has ever won that title. I was nominated King Retsyo in 1996; and when my daughter, Sara, earned the title of Miss Florida Seafood in 2008, I was again nominate King, making me the only person to have the title more than once. My kids had so many opportunities outside of Apalachicola, so it makes me proud to see them come back to this community and take pride in this industry and their heritage like I do. But it also scares me because I don't know if this community has a future, and I don't know if there will be anything left of my daddy's company for me to leave behind.

19. Our company, Buddy Ward & Sons, still has an oyster house 13 miles west of Apalachicola and a shrimp house and a retail market in the City of Apalachicola. Our shrimp plant is the last large shrimp house left in Franklin County. We specialize in oysters and shrimp but also sell flounder, grouper, crabs, mullet, clams, and other seafood. The 13 Mile brand means quality, and it is important to us that customers know they are buying the freshest, tastiest seafood.

20. Immediately below are true and correct copies of photographs of my oyster house on Apalachicola Bay. I hope these photographs help provide a context for my testimony and for the operations of an oyster dealer.









21. Our oysters have been sold in Florida, Alabama, Georgia, and South Carolina, and people often travel over 100 miles to get our oysters. My daddy always told me that you don't sell nothing that you wouldn't feed your own family. Well he was right. I think folks recognize the quality of our oysters and my dedication to the quality of our product but also to the preservation of our way of life. For example, our 13 Mile oysters were also featured on the Martha Stewart Show in 2010. In 2006, I was awarded the Ruth Fertel Keeper of the Flame Award by the Southern Foodways Alliance. And we are now getting ready to host our fourth event with Outstanding in the Field, a national organization "dedicated to reconnecting diners to the land, the origins of their food, and to honor the local farmers and food artisans who cultivate it."

22. Before the oyster population decline in 2012, we sold about 70% of our oysters outside of Franklin County and the surrounding counties. In the years since, because of the

severely limited number of oysters available to harvest, we only sold about 10% of our oysters outside the area. Today, that number has declined all the way to 0—I don't sell any of our oysters outside Apalachicola.

23. Buddy Ward & Sons has survived through tough times. Back in 1985, Hurricane Elena almost wiped out Apalachicola Bay. It covered up all the oyster beds. But the Bay was healthy, and it bounced back. In 2005, Hurricane Dennis destroyed our oyster house at 13 Mile, and it took us about six months to recover and get back in business. But what we're experiencing here now looks and feels different. The Bay isn't coming back, and it has me worried for the future.

E. Impacts of Reduced Freshwater Flows on Oyster Industry and Family Business

24. Unlike previous setbacks that our family business was able to bounce back from, the 2012 oyster population crash appears to have permanently damaged our company and devastated the entire Apalachicola oyster industry. There are few people oystering, and those still working in the industry are struggling to support their families.

25. The situation is getting worse, and all I have to do is look at the river levels and the color of the Bay to know how bad it is. When the river levels are higher, fresh water from the Apalachicola River brings in nutrients and turns the Bay a nice, chocolate color. But when river levels are lower like they are now, the Bay is as clear as the ocean. As pretty as it is to look at, it isn't healthy for the oysters because it means they aren't getting enough fresh water from the river, which allows predators to move in and kill them.

26. Since the collapse in 2012, our oyster business has lost 80-90% of our customer base. As I said earlier, before the oyster population decline, we sold about 70% of our oysters outside of Franklin County and the surrounding counties. Today we do not sell any of our

oysters outside the area. We used to employ 15-20 people, but we're down to four employees since the oyster population decline in the last several years. We used to have 8-10 shuckers, 3-5 house men (who unload oysters, put them in refrigeration, keep records, and perform other jobs in the oyster house), two truck drivers, and a secretary. Now, our oyster business just includes myself, a secretary, a truck driver, and a house man.

27. We also used to support the jobs of 35 oystermen, who are like independent contractors. They supplied us oysters from the public bars, but now we only get oysters from a few people. Included immediately below as FX-459a is a summary I prepared of the bags of oysters between 2010 and 2015 that Buddy Ward & Sons purchased from local oystermen that were harvested from the public oyster bars in Apalachicola Bay. This chart is a true and accurate summary of the records we kept of our oyster harvest over those years, which were produced to Georgia as FL-ACF-TWARD-0000001 - FL-ACF-TWARD-0001866.

FX-459a – Summary of Oyster Harvest from Public Bars from 2010-2015

Month	2010	2011	2012	2013	2014	2015
January	1577 – 49#	1839	1708 – 53#	673 = 47#	164 – 23#	344 – 5#
February	1085 – 13#	2352 – 51#	1789 – 50#	551 – 14#	246 – 16#	218 – 34#
March	839 – 51#	2646 – 35#	2154 – 44#	349 – 25#	277 – 35#	272 – 5#
April	1330 - 44#	1870	1512 – 1#	375 – 19#	305 – 55#	201 – 45#
May	1120 – 16#	1995 – 3#	1191 – 9#	272 – 6#	73 – 8#	357 – 37#
June	745 – 5#	1886 – 31#	1321 – 54#	970 – 38#	450 – 48#	103 – 36#
July	569 – 47#	266 – 16#	1394 – 42#	231 – 54#	254 – 44#	68 – 30#
August	551	146 – 25#	488 – 56#	333 – 53#	113 – 23#	62 – 1#
September	712 – 54#	1866 – 20#	378 – 17#	254 – 22#	143 – 18#	51 – 31#

Month	2010	2011	2012	2013	2014	2015
October	842 – 20#	1356	586 – 5#	201 – 44#	205 – 59#	113 – 2#
November	1545 – 9#	1700 – 13#	566 – 59#	175 – 52#	198 – 48#	85 – 23#
December	1788 – 42#	1676 – 41#	409 – 15#	245 – 27#	261 – 30#	34 – 25#
Total	12,708 - 50#	19,601 – 55#	13, 502 – 45#	4635 – 41#	2,695 – 47#	1,942 – 34#

28. In 2010, we bought 12,708 bags of oysters harvested from the public bars. In 2011, we bought 19,601 bags harvested from the public bars. In 2012, we bought 13,502 bags harvested from the public bars. In 2013, we bought 4,635 bags harvested from the public bars. In 2014, we bought 2,695 bags harvested from the public bars. In 2015, I bought only 1,942 bags harvested from the public bars. I fear that I might be forced to go out of business if things don't improve soon.

29. Other oyster dealers are struggling just like we are. Prior to the 2012 collapse, there were dozens of oyster dealers in and around the Bay, with the vast majority of the oysters harvested in Franklin County sold to oyster dealers like me in Franklin County and the surrounding counties. Unfortunately, the oyster population decline has forced most oyster dealers to close their businesses in recent years, and the 10 or 15 dealers remaining in Franklin County continue to struggle.

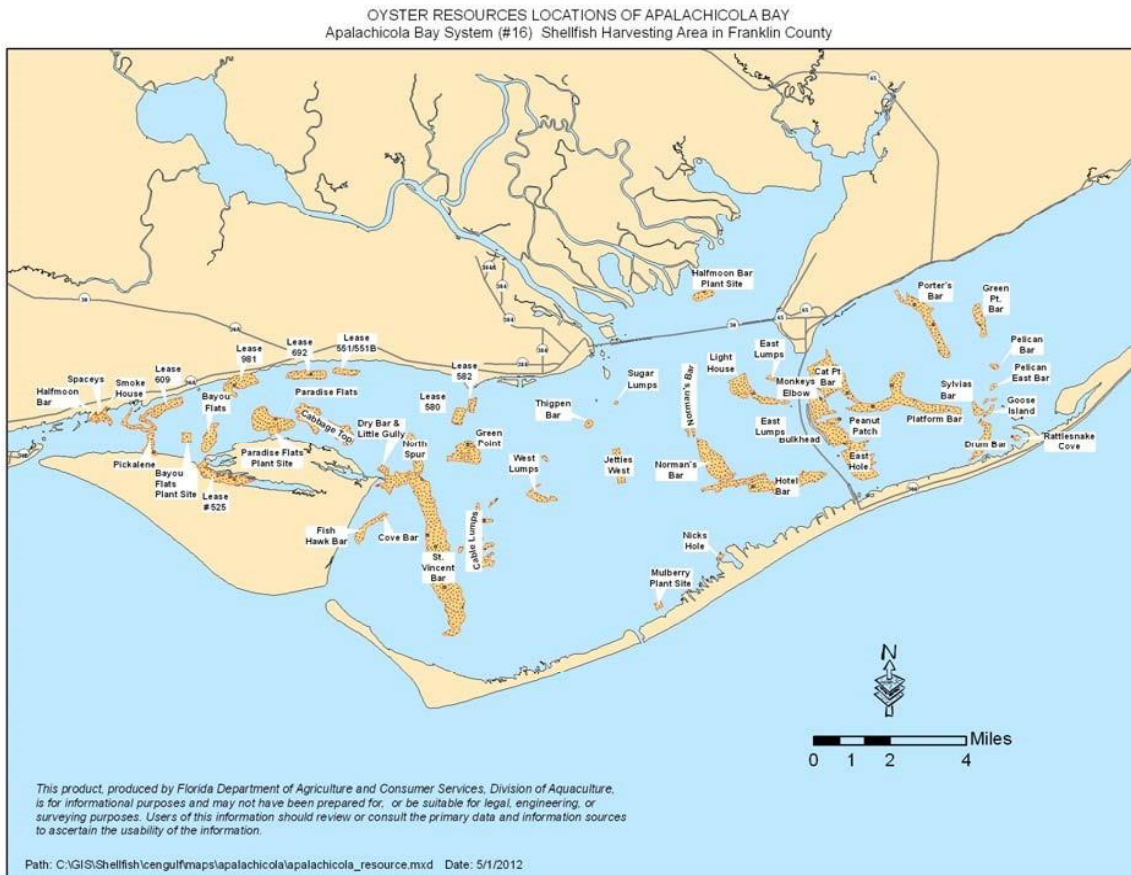
30. Our local trade association, the Apalachicola Bay Oyster Dealers Association, tried to help. The Apalachicola Bay Oyster Dealers Association was a trade association that worked to advance the interests of oyster dealers – individuals and businesses that sell oysters – in Franklin County and neighboring counties on the Apalachicola Bay until we closed it down this year. As president, I oversaw meetings, determined our agenda, and met with state and local

government officials on behalf of the Association to recommend policies aimed at preserving the Apalachicola Bay's oyster population and helping the oyster industry. The Association took official action by majority rule – meaning that it only took a formal position or action on a matter if a majority of its members support the proposal. The Association sought to balance the need for oystermen and oyster dealers to make a living and the need to replenish the bay with oysters. We advocated for opening and closing parts of the bay for oyster harvesting at different times in recent years – to further the interests of our members and with an eye toward what's best for the long-term health of the Apalachicola Bay. However, there is a limited amount of good that closing areas to harvesting can do without addressing the underlying problem of the lack of freshwater from upstream, as I have seen on my own private leases. The oysters on my leases still haven't recovered even though I haven't harvested any meaningful amount of oysters from them in more than four years. It's getting harder and harder to stay in the oyster business in Apalachicola, and oyster dealers, including me, worry that there will not be a viable oyster population several years from now.

F. Impact of Reduced Freshwater Flows on Private Leases

31. I own more than half of the private oyster bars in Apalachicola Bay through leases with the State of Florida, which my family has managed and harvested for more than 50 years. My daddy acquired multiple leases on the water since the 1960's, and we planted shells on the bottom to make them productive oyster beds. The state doesn't give out private leases anymore, so that's why I now own a majority of the leases in the Apalachicola Bay. We use mechanical harvesting techniques rather than hand tongs to cultivate and harvest oysters from our oyster beds, a practice my family has used on our waters since receiving approval from the State of Florida in the 1980s. These techniques capture oysters from the bottom of the bay and allow

shells to spread around, so that more oysters can attach to the shells, instead of the shells piling up. Back when my leases were productive, I allowed some of the oystermen that work for me to harvest on my leases with hand tongs as well.



This is a map from the Florida Department of Agriculture and Consumer Services from May 2012 showing the public oyster bars and private leases in Apalachicola Bay. My leases are Lease #525 and Lease #609 in the western portion of Apalachicola Bay. A larger version of this map may be found attached below.

32. Our private leases have suffered the same oyster population decline as public harvesting areas because of the lack of freshwater. My leases are not open to public harvesting. While I'm not a biologist, common sense tells me that the crash was not caused by overharvesting or mismanagement by the state, particularly given that those issues don't impact my private leased areas. Something bigger has to be going on, and based on my lifelong

experience in the oyster industry, I attribute the rapidly declining oyster population to not enough freshwater coming into the Apalachicola Bay from upstream.

33. Let me explain why. The lack of freshwater has resulted in increasing salinity levels in the Bay. As salinity levels have increased, conchs (predators that eat oysters) have invaded my leased beds and killed my oysters. I used to occasionally measure the salinity levels to see how salty the water was, and I still get salinity readings from folks from time to time. But I don't need salinity readings anymore – I can see with my own eyes the overwhelming number of conchs on my leases and the clarity of the water, which means the salinity levels are too high.



34. FX-751a is a picture taken in October 2015 at the site of one of my leases near 13 Mile in Apalachicola Bay; I was present when this picture was taken and it is an accurate depiction of the site at the time. This is a common sight on my oyster beds in recent years, as

predators like the conch have moved in with higher salinities. In the past, conchs were not a significant problem on my beds, as fresh water from the Apalachicola River flowed into the Bay and decreased salinities so that the conchs could not survive. Even now, if we get a good flow of water from the river, the freshwater pushes the conchs off of my beds. But when flows remain low like they are now, the conchs feast on the oysters on my leases, eating the spat and laying their eggs. When we try to harvest from our leases, it seems like we catch more conchs than oysters.



35. FX-751b is a picture of several conchs taken in October 2015 at the site of one of my leases near 13 Mile in Apalachicola Bay; I was present at the time it was taken and it is an accurate depiction of conchs we found at the time.

36. I have even experimented with oyster baskets to try to increase the possibility that oysters would rebound if they are suspended in baskets underwater away from the sand bars that the conchs have taken over. But the conchs simply climb up the anchor for the baskets and eat

the oysters through the holes in the basket. Immediately below are photographs taken recently at my oyster house in Apalachicola Bay. I was present when this photograph was taken and it shows an example of what I see when I check oysters in my experimental baskets on my private leases. Each time I check the baskets, I clear off all of the conchs. But nothing is working.





37. This increase in predators like the conch has resulted in a huge decline in production from my private leases, from almost 9,000 bags in 2010 to just 134 bags in 2015.

38. FX-459b is a true and accurate summary of the bags of oysters harvested from my two lease sites (L-525 and L-609) in each year during the period from 2010 through 2015, as well as another summary of my public bar purchases for those years. This is a summary of the records I kept each month in the course of my business, provided in documents FL-ACF-TWARD-0000001 - FL-ACF-TWARD-0001866. The total amount of bags is provided for each year from the public bar and from each of my leases, with any remaining oysters less than 60 pounds (the weight of one bag) noted as well. For example, in 2015, we harvested 126 bags and 14 pounds from L-525.

39. In 2010, we harvested approximately 8,758 bags of oysters from my two leases, which is the sum of 7,128 from L-525 and 1,630 from L-609. In 2011, we harvested 5,831 bags from my two leases. In 2012, we harvested 3,640 bags of oysters from my two leases. In 2013, we harvested only 359 bags of oysters from one of my leased sites, and no bags from the other. In 2014, we harvested 450 bags from one of my sites, and no bags from the other. In 2015, we harvested only 134 bags from my two leases.

40. As you can see, L-609 produced virtually no oysters since May 2012 despite my attempts to reshell and harvest it. Essentially, Lease 609 has been shut down since 2012, but the oysters haven't come back because there's no freshwater and the conchs get any shells that do catch spat. Just looking at these numbers, without more fresh water, 13 Mile is going to go out of business.

41. In all of the years my family has managed and harvested our leases, we have never seen this kind of a decline in production, and we have never before been unable to recover. This decline is despite the fact that we've been spreading spat (small larval oysters) and planted hundreds of thousands of dollars' worth of shells on the oyster beds since 2010 in an effort to stave off a decline like this and stimulate recovery in the face of a crash. We also have essentially stopped harvesting on our leases over the last four years, and it has not made any difference. There is no question in my mind that the unprecedented decline in oysters on my private leases (which happened at the same time as a similar decline in public oyster harvesting areas) and the fact that those leases cannot recover, is primarily as a result of a lack of freshwater from upstream.

G. Conclusion

42. Oystering is more than just a business for me and the people of Apalachicola; it's a way of life that has been passed down from generation-to-generation for more than a century. The 2012 collapse of the oyster industry has put good, hard-working people out of work, devastated my private oyster leases, and threatens to put Buddy Ward & Sons out of business after almost 60 years. Unlike other tough times and declines, we have been unable to recover from this collapse.

43. I've spent my entire life in the oyster business, working hard to build my family's business into something that I could pass down to my children. But now, with the collapse of the oyster population in Apalachicola Bay, I have nothing to show for my years of hard work and nothing to leave my children and grandchildren. We desperately need more fresh water from upstream to allow our oyster population to recover so that we can make a living and preserve the seafood that defines our culture. Without it, I'm afraid that my family's business will die too.

FX-459a
Summary of Oyster Harvest Purchases from Public Bars from 2010-2015

Month	2010	2011	2012	2013	2014	2015
January	1577 – 49#	1839	1708 – 53#	673 = 47#	164 – 23#	344 – 5#
February	1085 – 13#	2352 – 51#	1789 – 50#	551 – 14#	246 – 16#	218 – 34#
March	839 – 51#	2646 – 35#	2154 – 44#	349 – 25#	277 – 35#	272 – 5#
April	1330 - 44#	1870	1512 – 1#	375 – 19#	305 – 55#	201 – 45#
May	1120 – 16#	1995 – 3#	1191 – 9#	272 – 6#	73 – 8#	357 – 37#
June	745 – 5#	1886 – 31#	1321 – 54#	970 – 38#	450 – 48#	103 – 36#
July	569 – 47#	266 – 16#	1394 – 42#	231 – 54#	254 – 44#	68 – 30#
August	551	146 – 25#	488 – 56#	333 – 53#	113 – 23#	62 – 1#
September	712 – 54#	1866 – 20#	378 – 17#	254 – 22#	143 – 18#	51 – 31#
October	842 – 20#	1356	586 – 5#	201 – 44#	205 – 59#	113 – 2#
November	1545 – 9#	1700 – 13#	566 – 59#	175 – 52#	198 – 48#	85 – 23#
December	1788 – 42#	1676 – 41#	409 – 15#	245 – 27#	261 – 30#	34 – 25#
Total	12,708 - 50#	19,601 – 55#	13, 502 – 45#	4635 – 41#	2,695 – 47#	1,942 – 34#

FX-459b – Summary of 13 Mile Oyster Harvest from 2010-2015

Oysters Harvested in 2010 (in bushels)

Month	Public Bar	Lease 525	Lease 609
January	1577 – 49#	132 – 2#	52 – 29#
February	1085 – 13#	647 – 11#	363 – 30#
March	839 – 51#	3038 – 13#	113 – 45#
April	1330 - 44#	985 – 11#	0
May	1120 – 16#	421 - 35#	0
June	745 – 5#	349 – 41#	123 – 55#
July	569 – 47#	458 – 41#	22 – 3#
August	551	373 – 29#	202 – 5#
September	712 – 54#	212 – 52#	122 – 38#
October	842 – 20#	194 – 49#	397 – 41#
November	1545 – 9#	301 – 10#	157 – 11#
December	1788 – 42#	14	76 – 57#
Total	12,708 - 50#	7,128 – 54#	1,630 – 14#

Oysters Harvested in 2011 (in bushels)

Month	Public Bar	Lease 525	Lease 609
January	1839	57 – 47#	127 – 56#
February	2352 – 51#	90 – 30#	289 – 39#
March	2646 – 35#	240 – 15#	74 – 10#
April	1870	374 – 32#	113 – 28#
May	1995 – 3#	208 – 31#	72 – 26#
June	1886 – 31#	103 – 57#	686 – 48#
July	266 – 16#	353 – 16#	923 – 28#
August	146 – 25#	382 – 35#	990
September	1866 – 20#	0	177 – 40#
October	1356	0	0
November	1700 – 13#	0	17 – 47#
December	1676 – 41#	67 – 36#	479 – 43#
Total	19,601 – 55#	1878 – 59#	3953 – 5#

Oysters Harvested in 2012 (in bushels)

Month	Public Bar	Lease 525	Lease 609
January	1708 – 53#	64 – 40#	688 – 27#
February	1789 – 50#	78 – 38#	683 – 32#
March	2154 – 44#	61 – 55#	460 – 21#
April	1512 – 1#	139 – 42#	336 – 17#
May	1191 – 9#	379 – 36#	12 – 1#
June	1321 – 54#	264 – 6#	0
July	1394 – 42#	86 – 18#	0
August	488 – 56#	0	0
September	378 – 17#	15 - 40#	0
October	586 – 5#	41 – 38#	0
November	566 – 59#	165 – 48#	0
December	409 – 15#	162 – 2#	0
Total	13, 502 – 45#	1,460 – 3#	2,180 – 38#

Oysters Harvested in 2013 (in bushels)

Month	Public Bar	Lease 525	Lease 609
January	673 - 47#	104 - 56#	0
February	551 - 14#	83 - 26#	0
March	349 - 25#	0	0
April	375 - 19#	0	0
May	272 - 6#	0	0
June	970 - 38#	0	0
July	231 - 54#	0	0
August	333 - 53#	0	0
September	254 - 22#	0	0
October	201 - 44#	20 - 55#	0
November	175 - 52#	80 - 50#	0
December	245 - 27#	68 - 57#	0
Total	4635 - 41#	359 - 01#	0

Oysters Harvested in 2014 (in bushels)

Month	Public Bar	Lease 525	Lease 609
January	164 – 23#	37 - 49#	0
February	246 – 16#	47 - 13#	0
March	277 – 35#	0	0
April	305 – 55#	11 - 48#	0
May	73 – 8#	44 – 56#	0
June	450 – 48#	51 – 24#	0
July	254 – 44#	56 – 15#	0
August	113 – 23#	63 – 58#	0
September	143 – 18#	11 – 33#	0
October	205 – 59#	16 – 53#	0
November	198 – 48#	73 – 32#	0
December	261 – 30#	34 – 51#	0
Total	2,695 – 47#	450 – 12#	0

Oysters Harvested in 2015 (in bushels)

Month	Public Bar	Lease 525	Lease 609
January	344 – 5#	57 – 9#	N/A
February	218 – 34#	7 – 22#	N/A
March	272 – 5#	22 – 28#	N/A
April	201 – 45#	0	0
May	357 – 37#	0	0
June	103 – 36#	0	0
July	68 – 30#	0	0
August	62 – 1#	2 – 34#	0
September	51 – 31#	0	0
October	113 – 2#	4 – 16#	8 – 32#
November	85 – 23#	0	0
December	34 – 25#	32 – 25#	0
Total	1,942 – 34#	126 – 14#	8 – 32#

Map of Oyster Resources in Apalachicola Bay

OYSTER RESOURCES LOCATIONS OF APALACHICOLA BAY
Apalachicola Bay System (#16) Shellfish Harvesting Area in Franklin County

