



First on the agenda was labeling the buckets for the oysters to be collected into at the plots.



Double check the plot marking for treatment then make separate runs through the plot to collect each oyster sample Changing gloves between buckets.

04/10/2010



Once collected by the additional hands like Kim here were used to transport the oysters back to shore. The extra personnel were used for setting out the oysters and moving the buckets back to shore.



It was a short $\frac{1}{4}$ to $\frac{1}{2}$ mile walk back to the truck where the oysters would be shucked from the shell.

DKK10/20

Imidacloprid/Oyster
ID No. 10553.10-WA45



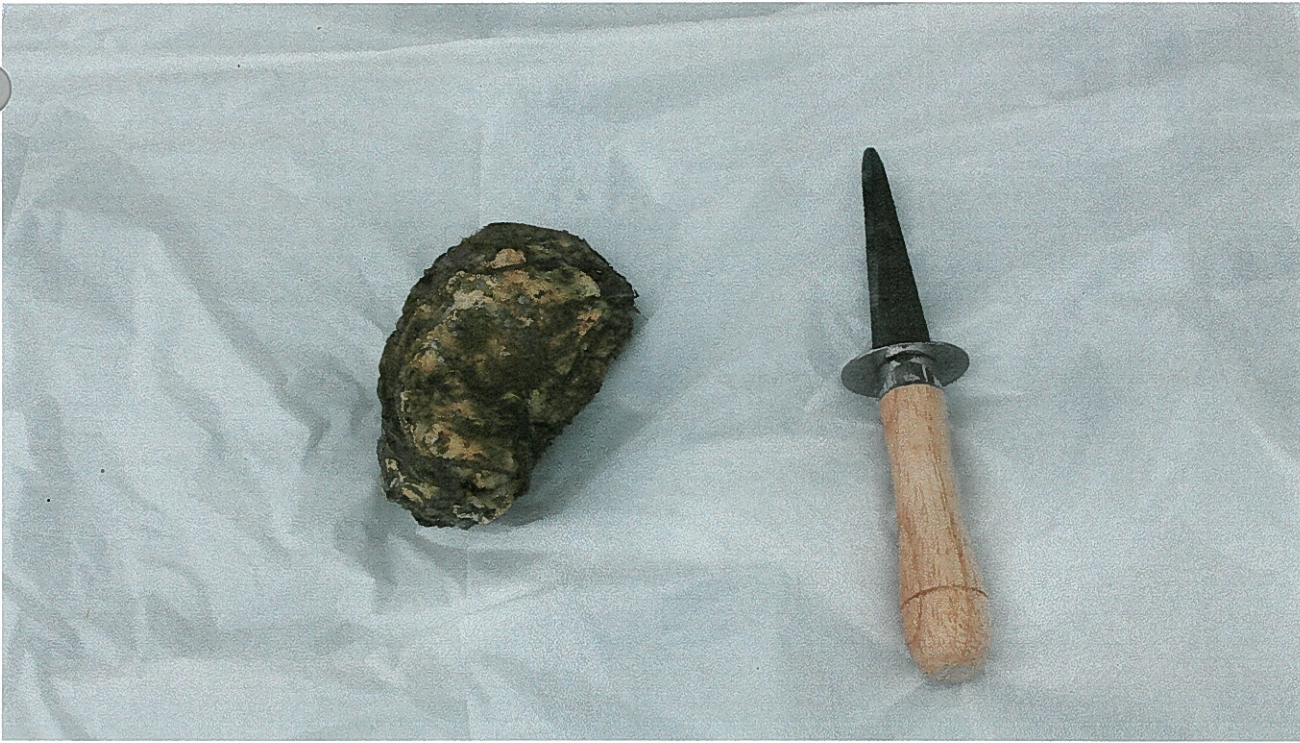
Here the control sample for WA43 sample "A" can be seen prior to being shucked from the shell in their labeled bucket. The grassy material is eel grass which grows in the shallows where we had these plots.



area, SP & shell

Here is the work area used to shuck the oysters. The notebook on the left for records and the calibrated scale on the right with a Glad ware tub to collect the meat into.

DAK 10/2/10



Here is a Pacific oyster and an oyster knife that will be used to separate the shells and cut the muscle from the lid and bottom shells.



The knife can be inserted at about the 3 o'clock position on the right side of the lid up oyster. Move the knife back and forth to separate the muscle from the lid.

DAK 10/12/10



Here the lid or upper portion of the shell has been removed to reveal the meat with in the oyster.



The knife is then used to slip under the oyster and remove the attached muscle from the lower shell portion. The meat will then slide out of the shell and into the awaiting container.

DAK 10/21/10

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Here is the meat after being slid out of the shell into the awaiting container on the scale. There was a lot of juice and that was drained off so that just the meat was present.



While doing this over the next few hours the tide in the background rose up over the plots putting them under 5-8' of water at different times during the tidal schedules.

Dick 10/1/10



Here the meat is in a Rubbermaid 1 quart container for a treated sample placed into a ziploc bac and label then finally into an IR-4 labeled sample bag.



Here the final product of a IR-4 bagged sample was placed between two 50 blocks of Dry Ice with a thermo to monitor the temperature of the samples. This was then ready for transport back to the EAEL freezers but preferable directly to the lab if they could receive it later that day or early the next morning.

Patricia/10/10