



FAIRFIELD SHELLFISH COMMISSION OYSTER SHELL RECYCLING PROGRAM



Oyster Shell Recycling Program: How It Works



1. Local restaurants that serve fresh oysters and clams save and recycle empty shells in provided buckets. Shells are picked up once a week free of charge and clean buckets are left to collect more shells.



2. Recycled shells are transferred to our shell collections site where they cure for 6 months. This program has recycled over 80,000 pounds of shell which would have otherwise ended up in a landfill.

3. Once the shells have cured, they are returned to our local waters by the shellfish commission where they are used for on-going restoration projects to help rebuild oyster reefs and grow more oysters.



The Facts:

- This is a free program sponsored and managed by the Fairfield Shellfish Commission
- Healthy oyster reefs prevent erosion and provide habitat for aquatic animals
- 1 adult oyster filters up to 30 gallons of water a day
- For more information or questions please call (203)246-6403



FAIRFIELD SHELLFISH COMMISSION

OYSTER SHELL RECYCLING PROGRAM



ABOUT THE FAIRFIELD SHELLFISH COMMISSION

The Fairfield Shellfish Commission is a volunteer-based town commission that protects shellfish habitat and helps increase shellfishing opportunities in the public waters off of Fairfield, CT. In addition to managing the recreational shellfishing areas, we are continually working to restore and rebuild the natural oyster reefs at Sasco Beach and in Ash Creek.

ABOUT THE OYSTER SHELL RECYCLING PROGRAM

To restore oyster reefs and grow more oysters, we need a steady supply of oyster shells. As part of these ongoing restoration projects, we started an oyster shell recycling program about seven years ago. Through this program, we have partnered up with several local restaurants that participate by recycling their shucked oyster and clam shells.

The program is easy and free of charge. We provide restaurants with special screw-top 5-gallon heavy-duty buckets used only for recycling shells. All the restaurant has to do is deposit all shucked oyster and clam shells into the labeled buckets. Full buckets are tightly closed with lids and typically left in the exterior of the restaurant near the dumpsters. Volunteers on our commission will make weekly pick-ups of the full buckets and leave behind empty, clean, and sanitized buckets. If needed, more frequent pick-ups can be made by calling the phone number on the bucket label.

The recycled shell is transported to our shell collection site where it is cured for 6 months. After the curing process, the shell is used to restore local oyster reefs and help grow more oysters. To date, we have recycled over 80,000 pounds of shell, which would have otherwise ended up in restaurant trash and into landfills.

Members of the shellfish commission are happy to come and educate restaurant employees on the shell recycling program, so they can in-turn educate customers. We find that customers are more likely to order and eat more oysters and clams when they know the shells are being recycled, used to restore oyster reefs and help the environment.

CURRENT & PAST PARTICIPATING SHELL RECYCLING RESTAURANTS & EVENTS

B.R.Y.A.C ~ Nordic Fish ~ Martel ~ Black Rock Oyster Bar ~ The Whelk ~ Milford Oyster Festival

We are also excited about an upcoming partnership with Closed Loop Initiative Partners (C.L.I.P.). They will be running a pilot shell recycling program in Stamford, CT.

CONTACT INFO

To get involved in the program or for any questions or more information please contact:
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