

August 20, 2015 Bay Shore Historical Society Meeting Notes

Barry Dlouhy, the President, called the meeting to order at 7:30 PM and recited the Pledge of Allegiance. MaryAnn read the minutes of the June 18, 2015 meeting. Joann reported that membership is up to 290. Joe gave the Treasurer's report. Joe reported that income was \$5,702 and expenses was \$5,309. Barry then introduced Matt Welling from Lucky 13 Oysters.

Matt Welling reviewed the history of oysters in the Great South Bay. Oysters have been in the Bay for the last 200 years. Oysters were the first street food in New York City. The Blue Point oyster was one of the first oysters farmed from the Bay. There were approximately 3 rail road cars per day hauling oysters out of the Blue Point area.

Matt then reviewed how Lucky 13 Oyster was started. The business began when Islip Town auctioned off 13 parcels of bay bottom. Matt and his partner, at the time, won the rights to the 13th parcel. Lucky 13 Oyster get their oysters from the Islip Hatchery.

Matt then explained how oysters are grown. The oysters are placed in a cage. The oysters feed on algae and clean the bay water. The cage is flipped weekly. The agitation makes the oysters grow plumper and allows the meat to get firmer. The oysters are sorted and grouped so they continue to grow to market size.

Matt then took questions. He was asked about the location of the oyster farm, if he has experienced any problems with theft, the different types of oysters he farms and how the oysters are cared for during the winter.

Barry thanked Matt for his presentation and invited everyone for refreshments.

Respectfully submitted by Kelly Zebro