



The future of the south coast oyster industry.

The south coast oyster industry contributes over \$10 million per year to the local economy, and creates direct employment for over 200 people.

Through initiatives such as 'Australia's Oyster Coast', the industry is working to expand on these results and to position itself as one of the most economically stable and viable industries in the region.

How you can help.

While you are visiting, you can help to protect Tuross Lake and the local oyster industry by remembering to do a few simple things:

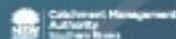
Sewage – do not pollute the lake with sewage. Go before you go - use the toilets provided. If you get caught short, dispose of all waste responsibly.

Boat wash – minimise boat wash within the lake to prevent damage to oyster lease infrastructure, erosion of the bank and Aboriginal shell middens.

Respect the wildlife – navigate the lake with consideration for the wildlife.

Respect oyster leases – do not tie up to lease poles, touch farming infrastructure or the oysters. Penalties for oyster theft can be a \$250,000+ fine or 6 months imprisonment.

Report theft or suspicious activity around oyster leases to Crime Stoppers on 1800 333 000.



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TUROSS LAKE An Oyster Farming Paradise



Home to the world's most environmentally sustainable oyster industry.

Welcome to Tuross Lake, a beautiful estuary to explore. As you experience all the great things the estuary has to offer, you will also notice that this is a working lake with lease areas dedicated to oyster farming.

Oysters - a natural product



Tuross Lake oyster farmers grow three species of oysters: Sydney Rock Oysters (*Saccostrea glomerata*), Pacific Oysters (*Crassostrea gigas*), and native flat oysters (*Ostrea angasi*).

Oysters grow naturally in the lake so they do not need artificial food, fertilisers or pesticides. They filter all their food directly from the water, with every oyster filtering over 20 litres per day. In this feeding process oysters are also cleaning the water in the lake. It is essential to keep the water of the Tuross Lake unpolluted to keep the oysters healthy.



Oyster farming - a sustainable industry

Oysters take 2 to 3 years to grow to market size. Farmers cultivate oysters on intertidal leases, where water levels can fluctuate up to 1.5 metres. A variety of structures that take advantage of the tides are used for different stages of oyster growth. Some infrastructure is visible at all tides, while others only come out of the water at low tide. However, all oyster leases are clearly marked with white boundary poles. Tuross Lake oyster farmers use environmentally friendly growing structures and methods as they strive toward a sustainable oyster industry.

Oyster farmers - the Guardians of the Estuary

Commercial oyster farming has been carried out on Tuross Lake for over 100 years. During this time oyster farmers have always been at the forefront of estuary environmental management. Today, oyster farmers work closely with local landowners, the community, Council and others to ensure Tuross Lake remains free of pollution. Their close ties to the lake mean that oyster farmers are often the first to notice changes in water quality. They continuously monitor the water quality as part of a regulated Quality Assurance Program, and work under an estuary-wide Environmental Management System to minimise their own impact on the lake and to support other users to do the same. For these reasons oyster farmers are considered by many to be the 'Guardians of the Estuary'.

