

March 2016

Dear Friends,

We are making big changes at WOODBURYshellfish. After 30 years as growers and purveyors we are stepping back and starting something new. We have had the amazing good fortune to grow our business with a fantastic crew alongside the best group of customers that anyone could imagine. The past 30 years of the Boston restaurant scene have been full of the most creative and passionate people who have dedicated themselves to small local growers like ourselves. The local sustainable food movement didn't start last year, it's been going strong in Boston since before we made our first delivery in 1986. And it's been evolving with each new generation of young chefs. You brought us in, branded us and made our business fly. We are so thankful for the lasting relationships, good times and great friends we have made along the way. Well, it's time for us to step aside and let some of the younger growers have a chance! We will not be resuming our wholesale shellfish distribution this spring. While we will grow a small number of clams and oysters for special events, we are now switching gears and starting a new project.

The shellfish aquaculture industry has thrived over the last 30 years, taking pressure off the wild fishery and providing ecological benefits, but all is not well in the world's oceans. Globally over 85% of oyster reefs are functionally extinct due to overharvesting, pollution and habitat destruction. Climate change is creating ocean acidification and sea level rise. The mass of plastics building up in the sea is rivaling the quantity of fish. Now, we want to work at these challenges.

This spring we are launching our new project, [Blue W Labs](#). With Blue W Labs, our goals are to create innovative solutions for building and restoring oyster reefs, to develop a restoration economy by promoting collaborations between shellfish growers, restorers and seafood consumers and to research green, plastic free solutions and techniques for aquaculture. We are very excited about Blue W Labs because it combines our experience in sustainable aquaculture with our backgrounds in marine biology and research. Join us! Check out our website and social media for details.

We are so thankful for the friendship, support and the love that you have given us and look forward to keeping up with you in the future.

All the best for a great season,

Pat and Barb Woodbury

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