

PCSGA & NSA - PCS

79th ANNUAL SHELLFISH CONFERENCE & TRADESHOW

SEPTEMBER 8 -11, 2025
HILTON VANCOUVER WASHINGTON





Welcome to the 79th Annual Shellfish Conference and Tradeshow!

Welcome to Vancouver, WA!

We're thrilled you're here as part of the largest annual gathering of shellfish professionals on the West Coast! This 79th Annual Shellfish Conference continues our proud tradition of bringing growers, researchers, managers, and regulators together to support and further the wide range of shellfish related work.

This year, we're excited to shine a spotlight on the remarkable accomplishments achieved through decades of shellfish-related research. Our **Wednesday Plenary Session: State of Shellfish Science** will not only connect past research outcomes with today's policy decisions, but also launch PCSGA's 2025–2027 Research Priorities, pushing the conversation toward the questions and discoveries that will shape the future of our industry.

Beyond the science, this year's program also highlights ways to strengthen your business by supporting employees, future-proofing your farm, and reaching customers. Sessions include tips to improve the oyster tasting experience, market development, and strategies for building resilience and growth, and considerations for what to do when you're done farming.

This conference provides opportunities to support all shellfish-related professions by providing a fun and diverse venue for learning and networking. Don't miss the Tradeshow reception on Tuesday night nor the NSA's student fundraiser. And after a two-year hiatus, we're excited to welcome the return of the treasured NORPLEX Hospitality Suite.

Of course, this conference wouldn't be possible without the hard work and creativity of our **Conference Planning Committee**. Their dedication ensures a program that is both inspiring and practical, offering insights you can take home to your farms, businesses, and communities.

Thank you for making time to be here! We hope you make the most of the sessions, networking opportunities, and the chance to celebrate all that makes our shellfish community so vibrant. Here's to learning, connecting, and charting the course for the years ahead—together.

Let's get started!

HELP! WE WANT YOUR CONFERENCE PHOTOS!



Please help us remember this year's conference by uploading your photos to our shared Google folder!

#SHELLFISH79

VENUE INFORMATION

Conference Wi-Fi Password: PCSGA25

Grays Coffee Shop Hours
6:00 - 10:30 AM

Grays Restaurant Hours
Breakfast: 6:30 AM - 11:00 AM
Lunch: 11:15 - 1:15 PM
Dinner: 5:00 - 9:30 PM

Grays Bar Hours
11:00 AM - 11:00 PM

Have questions about PCSGA's new member platform GrowthZone?

Stop by the registration desk to see it firsthand - we'll be happy to help!



FEATURED SPEAKERS

JULIE QIU

LEGENDS IN SHELLFISH SPEAKER

The Legends in Shellfish Speaker Series aims to celebrate innovation and collaboration, honoring leaders who are positively impacting the industry and inspiring future generations. We are thrilled to once again welcome Julie Qiu to the conference. A few years back, she introduced us to her project “In a Half Shell” and taught growers how to develop their social media presence. Since then, Julie has continued to be a respected prophet of oysters.

Julie Qiu is the co-founder of Oyster Master Guild, recently recognized as one of Fast Company’s Most Innovative Companies of 2025, and the creator of In A Half Shell, a blog celebrating the craft and culture of oysters around the world.

An internationally recognized oyster sommelier, Julie leads oyster tasting masterclasses and pairing workshops across the globe and is the co-author of the 33 Oysters on the Half Shell tasting journal, Oyster Species of North America, and Oyster Anatomy posters.

With over 18 years of branding and marketing experience—including eight years as Marketing Director at Australis Aquaculture—Julie has worked with iconic food, hospitality, and luxury brands. Her expertise has been featured in Vogue, Food & Wine, The New York Times, The Chicago Tribune, USA Today, SomTV’s The Oyster Farmer documentary, and Netflix’s Somebody Feed Phil (Season 2).



ERIN BYERS MURRAY

LUNCHEON SPEAKER

Erin will share the story of what led her to working on the farm at Island Creek Oysters, what made the work experience so impactful and how all of those experiences eventually shaped the book that became *Shucked: Life on a New England Oyster Farm*. She'll discuss her time on the farm, the takeaways of being an "outsider" looking into the world of oystering, and what it means to have helped shape one iconic farm's story.

STORYTELLING WORKSHOP

So much of the consumer oyster experience rests on story. Who grew or harvested the oysters? How did the oysters get to the plate? What's in an oyster name? Diners are craving these details. In this overarching look at how to better tell your story, Erin will help attendees identify the essentials for a good oyster tale: the who, what, why, and how.



SILENT AUCTION

BIG NEWS — THIS YEAR’S AUCTION JUST GOT AN UPGRADE!

We’re going digital, so you can place your bids and take care of payments quickly and easily once the auction closes Wednesday night. Winners can pick up their auction items on Thursday during conference hours.

Simply scan the QR code to access the site — it will also be displayed at the auction tables.



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HOSPITALITY SUITE

JOIN US IN THE HOSPITALITY SUITE WHERE SNACKS, SIPS, AND GREAT COMPANY AWAIT!

TUESDAY & WEDNESDAY NIGHTS FROM 8 - 11 PM
IN THE HEMLOCK/OAK ROOM

GENEROUSLY HOSTED BY NORPLEX



SAVE THE DATE FOR 2026!



**SEMAIHMUO
RESORT - GOLF - SPA
BLAINE, WASHINGTON
SEPTEMBER 14 - 17, 2026**

The 80th Annual Shellfish Conference & Tradeshow will make its way back to Semiahmoo Resort in Blaine, Washington in 2026! Join us in celebrating this special accomplishment with some of our favorite attendees.

ECOP OFFICE HOURS

Stop by the Confluence Environmental Company table in the Tradeshow to learn how to incorporate PCSGA's Environmental Code of Practices into your farming operations.



CONFERENCE AGENDA

TUESDAY - SEPTEMBER 9

8:00 AM Registration Opens

HERITAGE BALLROOM A/B

9:00 AM Conference Welcome

Margaret Pilaro (PCSGA) and Sandy Zeiner (NSA-PCS)

9:30 AM Legends in Shellfish Speaker Series

Julie Qiu (creator of "In a Half Shell" & co-founder of Oyster Master Guild)

10:15 AM Dockside Chat - The New Normal in Natural Resources

Casey Sixkiller (Director, WA Department of Ecology)

Ken Riley (NOAA Office of Aquaculture)

30 MINUTE COFFEE BREAK

11:00 AM Guardians of the Bay

Moderated by: Julie Qiu Panelists: Duane Fagergren, Sue Cudd, John Finger, Nick Jambor, and Bill Taylor

11:30 AM Faces in the Crowd

Riley Smith (Wiegardt Scholar); Wesley Hull (UW Graduate School Medal); Laura Hoberecht (NWFSC)

12:00 PM Intro to Oregon State University's Innovation Lab

Drummond Wengrove

12:30 - 2:00 PM

LUNCH SPEAKER SERIES

Erin Byers Murray (Author - "Shucked: Life on a New England Oyster Farm")

HERITAGE BALLROOM A/B

LORD OF THE FISH

MODERATED BY: MARILYN SHELDON (NORTHERN OYSTER CO.)

2:00 PM The Rapid Response Network for Climate-Induced Mass Shellfish Mortalities

Ashleigh Epps (WA Sea Grant)

2:15 PM Shellfish Farm Environmental Monitoring from Robotic Surface Vehicles

Dr. Alex Parker (Astraeus Ocean Systems)

2:30 PM What's Causing a Decline in Willapa Bay Manila Clam (*Ruditapes philippinarum*) Farm Harvests?

Andy Suhrbier (Pacific Shellfish Institute)

2:45 PM Decadal Population Variability in Subtidal Bay Clam Populations in Tillamook Bay, Oregon, USA: Implications for Management of the Commercial Bay Clam Dive Fishery

Tony D'Andrea (OR Dept. of Fish and Wildlife)

15 MINUTE BREAK

3:15 PM How Does Vibrating the Tideflat Kill Burrowing Shrimp? Alan Trimble & Jennifer Ruesink (University of WA)

3:30 PM Chemical Control Method Targeting Burrowing Shrimp Physiology

Emma Guerrini-Romano (University of WA)

OYSTER SPACE

3:45 PM Office Hours - Grower Engagement Workshop

(1 hr) Neil Thompson (USDA ARS Pacific Shellfish Research Unit)

HERITAGE BALLROOM E/F

ALL SHELLS CONSIDERED

MODERATED BY: NYLE TAYLOR (TAYLOR SHELLFISH)

2:00 PM What the Flup?

Nate Tsao (Jamestown S'Klallam Tribe)

2:30 PM What's Eating My Farm Part 2

Brian Koval and the Aquatic Avengers (Hawaiian Shellfish)

15 MINUTE BREAK

3:15 PM Geoduck - Hatchery to Market

Shina Wysocki (Chelsea Farms)

3:45 PM STORYTELLING WORKSHOP

Erin Byers Murray (Author - "Shucked: Life on a New England Oyster Farm")

HEMLOCK/OAK ROOM

2:00 PM
(1 hr)

THE TASTE OF PLACE: UNDERSTANDING OYSTER FLAVOR THROUGH ANATOMY, FARMING, AND SEASONALITY

Presented by Julie Qiu

PRE-REGISTRATION REQUIRED

4:45 PM
(1 hr)

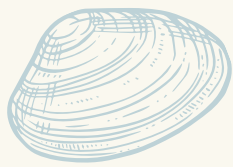
SHELLFISH SISTERHOOD

Highlights the women who work in shellfish and provides an opportunity to connect, inspire, and share. Sorry guys, this session, which will take place during regular conference hours, is exclusively for sisters.

Sponsored by Whiskey Creek Shellfish Hatchery

6:00 - 8:00 PM

TRADESHOW RECEPTION & NSA STUDENT FUNDRAISER "CLAMNADO"



WEDNESDAY - SEPTEMBER 10

HERITAGE BALLROOM A/B

9:00 AM
to
10:30 AM

PCSGA: STATE OF SHELLFISH RESEARCH

MODERATED BY: JOTH DAVIS & GARY FLEENER; WITH CONFLUENCE ENVIRONMENTAL AND THE PCSGA RESEARCH COMMITTEE

After decades of shellfish focused research, we're proud to present the first ever review of major findings in shellfish research. Hear how research has impacted regulations and growing methods and what knowledge gaps remain. PCSGA's 2025-2027 Research Priorities will be shared as well as some insight into the future of research. This session will include familiar voices and those up-and-coming in the research pipeline.



30 MINUTE COFFEE BREAK

HERITAGE BALLROOM A/B

FARMAGEDDON: RISE OF THE BIVALVES

MODERATED BY: KEVIN JOHNSON (CA SEA GRANT)

- 11:00 AM** **Hawaii State Shellfish Program Update**
Amanda Lowrey (*Food Safety Branch — Hawaii Department of Health*)
- 11:15 AM** **Smart Sustainable Shellfish Aquaculture Management (S3AM) Update**
Alan Pattillio (*University of Maryland*)
- 11:30 AM** **Husbandry Decisions Affecting Water Parameters Inside Oyster Grow-Out Containers on Commercial Oyster Farms in Washington State**
Jess Smalls (*Virginia Institute of Marine Science*)
- 11:45 AM** **US Oyster Market Outlook: Trends and Opportunities**
Bobbi Hudson (*Pacific Shellfish Institute*)
- 12:00 PM** **Evaluating the Economic Feasibility of Subscribing for Service Versus Owning Technology in Oyster Farming**
Renu Ojha (*Virginia Tech*)
- 12:15 PM** **Evaluating the Effects of Tidal Height on Shelf Life and Stress Tolerance in Pacific Littleneck (*Leukoma staminea*) and Manila Littleneck (*Venerupis philippinarum*) Clams**
Skylar Wuelfling (*California Polytechnic State University, San Luis Obispo*)

HERITAGE BALLROOM E/F

SPAWN WARS: THE MOLLUSK AWAKENS

MODERATED BY: JOTH DAVIS (PACIFIC HYBREED)

- 11:00 AM** **Preparing the Pacific Oyster Industry for Possible Future Outbreaks of OsHV-1**
Chris Langdon (*Oregon State University*)
- 11:15 AM** **Epigenetic Divergence in Diploid and Triploid Pacific Oysters Following Thermal Stress**
Matthew George (*University of Washington*)
- 11:30 AM** **Stress Hardening and Metabolic Screening: Tools to Assess Oyster Performance and Resilience**
Ariana S. Huffmyer (*University of Washington, School of Aquatic and Fisheries Sciences*)
- 11:45 AM** **Discovering Germline Stem Cells in Pacific Oysters Using Spatial Transcriptomics**
Jingwei Song (*Oregon State University*)
- 12:00 PM** **Is there Evidence of Genetic Selection to Ocean Acidification in Three Generations of the Bay Scallop *Argopecten irradians*?**
Samuel Gurr (*Oregon State University*)
- 12:15 PM** **How to Non-Lethally DNA Sample Broodstock Candidates to Implement Genomic Selection in Oysters**
Maddy Young (*Oregon Sea Grant*)

12:30 - 1:30 PM

LUNCH ON YOUR OWN

12:30 - 1:30 PM

NSA LUNCH & BUSINESS MEETING AT LITTLE CONEJO
(114 W 6TH ST, VANCOUVER, WA 98660)

1:30 PM
(30 min)

GROWER WORKSHOP: OYSTER CROP INSURANCE

Chandra Place and Claire White (*United States Department of Agriculture — Risk Management Agency*)

THE SHELLFISH REDEMPTION

MODERATED BY: ANDY SUHRBIER (PACIFIC SHELLFISH INSTITUTE)

- 2:00 PM** **Beyond Buoyancy: Building a Shared Framework for Gear Sustainability in West Coast Shellfish Farming**
Erik Schlagenhauf (*Seapa USA*)
- 2:15 PM** **A New Look at Recycling Mesh Bags: A Pilot Study**
David Beugli and Kyle Deerkop (*WGHOGA*)
- 2:30 PM** **Shellfish and Seaweed Aquaculture Ecosystem Services Horizon Scan**
Adriane Michaelis (*Virginia Institute of Marine Science*)

SPAWN WARS: THE MOLLUSK STRIKES BACK

MODERATED BY: TERI KING (NOAA)

- 2:00 PM** **Optimizing hybrid shellfish seed through on-farm trials for Pacific Coast shellfish growers**
Francis Pan (*Pacific Hybreed, Inc.*)
- 2:15 PM** **A Comparison of Survival, Growth, and Stress Resilience in Three Different Lineages of Pacific Oysters Farmed on the California Central Coast**
Faith Hanshaw (*California Polytechnic State University, San Luis Obispo*)
- 2:30 PM** **Understanding Triploid Pacific Oyster Summer Mortalities on the U.S. West Coast**
Kalloway Page (*Pacific Shellfish Institute*)



WEDNESDAY - SEPTEMBER 10

HERITAGE BALLROOM A/B

CLAM FLU PANDA

MODERATED BY: MARGARET HOMERDING (NISQUALLY INDIAN TRIBE)

- 2:45 PM **Norovirus Detection and Purging Strategies for Oysters, a Plain English Overview of the State of the Science**
Bobbi Hudson (*Pacific Shellfish Institute*)
- 3:00 PM **Paralytic Shellfish Toxin Analysis Using Receptor Binding Assay in Washington State**
Daniel Chavez (*WA DOH Public Health Lab*)
- 3:15 PM **Novel Methods to Combat Vibrio in Oysters**
Caitlyn Czajkowski (*National Aquaculture Association*)

15 MINUTE BREAK

- 3:45 PM **Validation of a Food Safety PCR Panel for Vibrio parahaemolyticus and Vibrio vulnificus Species and Virulence Gene Detection in Oysters in Support of Industry**
Kevin Snekvik (*WA Animal Disease Diagnostic Laboratory*)
- 4:00 PM **Lessons in Collaborative Response: Outbreak Investigation of Oyster-Associated Norovirus-like Illnesses**
Elizabeth Lorence (*WA State Dept. of Health*)
- 4:15 PM **Shellfish Growing Area Classification as a Catalyst for Puget Sound Restoration**
Scott Chernoff (*WA State Dept. of Health*)
- 4:30 PM **WHAT'S THE DEAL WITH ISSC? AND OTHER PUBLIC HEALTH QUESTIONS**
Facilitated by Justin Stang (*PCSGA*)

HERITAGE BALLROOM E/F

SPAWN WARS:

THE MOLLUSK STRIKES BACK

MODERATED BY: TERI KING (NOAA FISHERIES)

- 2:45 PM **Design of a Microbial Consortium with Antagonistic Activity Against Vibrio campbellii, the Causative Agent of Acute Hepatopancreatic Necrosis Disease (AHPND)**
Paola Lizeth Santos Alfaro (*NSA*)
- 3:00 PM **Parental Priming for Ocean Acidification Resilience in Manila Clams: Mechanistic Insights Gained Through Analysis of Maternal Signaling in Eggs**
Mackenzie Gaverty (*NOAA Fisheries - Northwest Fisheries Science Center*)
- 3:15 PM **Should I Plant Diploids or Triploids?? A Decision Support Tool for Aquaculture**
Craig Norrie (*University of Washington*)

15 MINUTE BREAK

EELGRASS WORKSHOP: I HAVE

EELGRASS ON MY FARM, NOW WHAT?

Bobbi Hudson (*Pacific Shellfish Institute*)

New research shows eelgrass and oyster farms provide different services as habitats for fish, birds, and invertebrates. Panelists will provide plain language results of this new research to support permitting and operation of shellfish farms.

6:00 PM **GRAND AWARDS BANQUET SPONSORED BY: PLAUCHÉ & CARR, LLP**

THURSDAY - SEPTEMBER 11

HERITAGE BALLROOM A/B

PERMIT (im)POSSIBLE:

OVERCOMING CHALLENGES IN PERMITTING & COMPLIANCE

MODERATED BY: LAURA HOBERECHT (NOAA)

- 9:00 AM **Shellfish and Seaweed Decisions Database**
Jesse DeNike (*Plauché & Carr LLP*)
- 9:15 AM **Federal Policy Update: Key Regulatory Changes Under Trump 2.0**
Robert Smith (*K&L Gates LLP*)
- 9:30 AM **Endangered Species Act Update**
Amanda Carr (*Plauché & Carr LLP*)
- 9:45 AM **Update on Legal Issues Impacting Shellfish Farming**
Samuel Wilmore Plauché (*Plauché & Carr LLP*)
- 10:00 AM **National Aquaculture Association: Legislative Updates for Aquaculture**
Caitlyn Czajkowski (*National Aquaculture Association*)
- 10:15 AM **Alaska Mariculture Insights: Elevating Alaska's Mariculture Industry Through Knowledge Sharing and Innovation**
Niclas Riechen (*Hatch Innovation Services*)

HERITAGE BALLROOM E/F

SHELL OF DREAMS:

BUILD IT AND THEY WILL COME

MODERATED BY: COURTNEY HART (PORT GAMBLE S'KALLAM TRIBE)

- 9:00 AM **Assessing Changes in Community Composition Within and Between Native Oyster, Ostreolurida, Restoration Site**
Julie Barber (*Swinomish Indian Tribal Community*)
- 9:15 AM **Homebuilding for Olympia Oysters: Efficacy of Large-Scale Shell Enhancement Projects for Rebuilding Native Oyster Habitat and Populations**
Hilary Hayford (*Puget Sound Restoration Fund*)
- 9:30 AM **Ten Years of Olympia Oyster Recruitment Monitoring in Puget Sound: Implications for Conservation and Restoration**
Brian Allen (*Puget Sound Restoration Fund*)
- 9:45 AM **Olympia Oyster Restoration at Triangle Cove**
Francesca Perez (*Stillaguamish Tribe of Indians*)
- 10:00 AM **Genetic monitoring of oyster restoration in Chesapeake Bay**
Louis Plough (*USDA ARS Pacific Shellfish Research Unit*)

THURSDAY - SEPTEMBER 11

30 MINUTE COFFEE BREAK

HERITAGE BALLROOM A/B

CLAMITY JANE:

SUPPORTING RELATIONSHIP WITH GRACE AND GRIT

MODERATED BY: MADDIE HICKS (SWINOMISH INDIAN TRIBAL COMMUNITY)

- 11:00 AM** **Tide's Out: Workforce Development Trainings for the Shellfish Aquaculture Industry**
Ashleigh Epps (*WA Sea Grant*)
- 11:15 AM** **Feasibility and Potential Benefits of Co-locating Marine Energy and Aquaculture**
Laura Nelson (*Pacific Northwest National Laboratory*)
- 11:30 AM** **Pearl Blue TOOF: Inspiring the Next Generation Through Hands-On STEM and Positive Stories of Shellfish Aquaculture**
Mark Tagal (*Tagal Oceanic*)
- 11:45 AM** **Shared Waters, Shared Responsibility: Advancing Social License Through Partnership in Yaquina Bay**
Sarah Wolf (*Surfrider Foundation / Oregon Sea Grant*)
- 12:00 PM** **Cultivating Taste and Stewardship: Using Community Shellfish Farms and Merroir to Teach Aquaculture Literacy to Culinary Students, Chefs, and Consumers**
Mark Tagal (*Tagal Oceanic*)

12:15 PM STATE MEETING LUNCHEON:

Pick up your grab-n-go lunch from Heritage Ballroom C/D and find your state!

CASH ME IF YOU CLAM:

BUSINESS SUPPORT FOR SHELLFISH FARMERS

MODERATED BY: MARGO REVEIL (JAKOLOF BAY OYSTER CO.)

- 1:00 PM** **Oyster Farming, Is It For You?**
Russell "Rusty" Grice (*Auburn University Shellfish Lab - Mississippi Alabama Sea Grant*)
- 1:15 PM** **Navigating the Funding Landscape For a Thriving Shellfish Industry**
Dylan Howell (*Hatch Blue*)
- 1:30 PM** **Ownership Transitions: What CPAs and Advisors Want You to Know Before You Exit**
Brian Andreosky and Chris Sawyer (*Aldrich Capital Advisors LP*)
- 1:45 PM** **Addressing the Physical and Mental Health and Safety Risks That Can Occur in Aging Workforces**
Bradley Farrar (*WA State Department of Labor and Industries*)
- 2:00 PM** **WA L&I DOSH Consultation Services**
[WA State Department of Labor and Industries](#)
Chris Glidden (*Safety Consultant*)
Avery Foltz (*Industrial Hygiene Consultant*)
Erin Nutter (*Risk Management Consultant*)
- 3:00 PM** **CONFERENCE ENDS - SEE YOU NEXT YEAR!**

HERITAGE BALLROOM E/F

11:00 AM SEAWEED AND SHELLFISH GEAR: A ROUNDUP OF RECENT PROJECTS ON THE WEST COAST

Gary Fleener and Friends (*Hog Island Oyster Co.*)

11:45 AM COAST-TO-COAST CULTIVATION: CONSIDERATIONS FOR WEST COAST DIVERSIFICATION USING EASTERN OYSTERS

Adriane Michaelis (*Virginia Institute of Marine Science*)

12:15 PM STATE MEETING LUNCHEON:

Pick up your grab-n-go lunch from Heritage Ballroom C/D and find your state!

TRADESHOW VENDORS

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**TRADESHOW IS LOCATED IN
HERITAGE BALLROOM C/D**

ALL BREAKS WILL BE IN THE TRADESHOW!



PACIFIC COAST SHELLFISH GROWERS ASSOCIATION



Pacific Coast Section
Founded 1971