STATE OF RHODE ISLAND AND PROVIDENCE PLANTATIONS
COASTAL RESOURCES MANAGEMENT COUNCIL
Oliver Stedman Government Center
4808 Tower Hill Road, Wakefield, RI 02879

PUBLIC NOTICE

File Number: 2012-01-002    Date: January 18, 2012

This office has under consideration the application of:

Thomas & Lisa Boulanger
281 Riverside Street
Portsmouth, RI 02871

for a State of Rhode Island Assent to construct and maintain: a 2.75 acre aquaculture farm to grow oysters using cage culture and quahogs using bottom culture.

<table>
<thead>
<tr>
<th>Project Location:</th>
<th>The Cove</th>
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<td>City/Town:</td>
<td>Portsmouth</td>
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<tr>
<td>Waterway:</td>
<td>The Cove</td>
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</tbody>
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Plans of the proposed work may be seen at the CRMC office in Wakefield.

In accordance with the Administrative Procedures Act (Chapter 42-35 of the Rhode Island General Laws) you may request a hearing on this matter.

You are advised that if you have good reason to enter protests against the proposed work it is your privilege to do so. It is expected that objectors will review the application and plans thoroughly, visit site of proposed work if necessary, to familiarize themselves with the conditions and cite what law or laws, if any, would in their opinion be violated by the work proposed.

If you desire to protest, you must attend the scheduled hearing and give sworn testimony. A notice of the time and place of such hearing will be furnished you as soon as possible after receipt of your request for hearing. If you desire to request a hearing, to receive consideration, it should be in writing (with your correct mailing address, e-mail address and valid contact number) and be received at this office on or before February 17, 2012.
**Business Plan**

**Who:**
Thomas & Lisa Boulanger  
281 Riverside St  
Portsmouth, RI 02871

**What:**
To procure state lease to cultivate oysters and hard shelled clams (quahogs). Raising seed from 2 – 3 mm to saleable size. Quahog seed will be bottom set in designated areas within the lease site.

**Where:**
The Cove in Island Park, Portsmouth, RI

**How:**
Oysters will be grown utilizing cage culture aquaculture. Cages will be attached to trawl lines spaced evenly throughout the lease site. Servicing of the cages will be done via 18 ft. center console boat. Also at certain times of the year, spat collectors will be used to retain spat from own site. Various size seed will be used to offset growth void at start up.

Hard clam (quahogs) seed will be directly hand planted.

**When:**
Hopeful to start with seed order in May/June of 2012.

**Why:**
I have been on and around the water all of my life. I am originally from Somerset, MA. This is something I have wanted to do for a very long time. It was not possible to start earlier due to my job. My work week consisted of 60 hr. work weeks. I was a carpenter foreman for 25 years, then a construction superintendent for the last 5 yrs. of my career. Recently, I just retired from the Carpenters Union in June 2011 w/ 30 yrs. of service. Now I have the time and the desire to pursue my aquaculture dream. I am 49 yrs. old.

(Revised 12/18/11)
5 – 10 Yr. Growth Goals:  
Productive lease site. Possible future lease. Also would like to someday become a wholesaler.

Operations:  
Hours:  ½ hour before sunrise and ½ hour after sunset.

Type of Systems: Cage culture aquaculture. Using also direct bottom planting of hard clam (quahog) seed. Spat collectors.

Maintenance: Cages will be pulled to boat deck by pot hauler where polyethylene bags will be removed from cage. The product will be sorted, cleaned, and installed in a previously cleaned bag of the proper mesh size for the product. The cage may be power washed on site if heavy fouling occurs before being returned to the water via trawl line. When quahogs reach market size they will be collected via bull rake, tongs or scuba diving.

Man in Charge:  
Thomas Boulanger

Employees:  
Part time person in future possible.

Company:  
I will be incorporated with two companies.

Company 1: Quality Raw Bar Product

Company 2: Quality Meat Product (roast market)
Operational Plan

Design of Facility: There will be no facility required at this time. The lease site will consist of approximately 3 acres. I will utilize two types of farming cultures. Cage culture will be used for the oysters. This consists of cages sized at 24”H x 45”L x 40”W. Capacity of cages will be six (6)-19 ½” x 39 1/2” bags. Trawl lines will be used to space cages throughout lease. (See Detail CD-1 and A-1) I will also be hand planting hard clam seed on the bottom between trawls. (See Detail A-1) for location. Periodically I will be utilizing two types of spat collectors. They are Chinese Hats and lime stone/cement dipped PVC piping. (See Detail SC-1/SC-2). These will be located within the footprint of the lease. This lease site will be utilized for commercial use.

Operation of Facility: Hours of operation will be; ½ hour before sunrise to ½ hour after sunset. 7 days a week. Same as state shell fishing an waterfowl regulations mandate. The site will be accessed and serviced by me on my 18’ center console boat. The cages will be hauled using pot hauler mounted on my boat. Also the site will be serviced by scuba diving.

Access to site: The site will be accessed from my boat which is moored in my backyard. My home address is 281 Riverside St Portsmouth RI. This is just around the corner from the proposed lease site.

Site Preference: Here are the reasons I chose this particular lease site.

1. The depth of the site is great for Cage Culture Aquaculture.
2. The site has great storm shelter capabilities, (deeper water) and land protected.
3. Site offers great winter protection with its depth.
4. Proximity to Access location which will be my home at 281 Riverside St Portsmouth. We have lived here for 16 years.
5. This lease site is also good because there no homes within 1500 feet.
6. Also with the proximity of my home from the lease site, maintaining the site for theft, local activity will be easy to monitor.
7. Travel Time and Expenses will be greatly reduced due to the proximity of access point to lease site.
**Harvesting Procedure/Maintenance:** The harvesting procedure will be as follows. The oyster cages will be serviced on a cycled basis. This entails hauling cages to boat via pot hauler, removing poly mesh bags, sorting and resizing product according to growth size. Then, returning oysters to clean bags, and reset on trawl lines. Sun drying will be utilized on my boat to remove fouling from poly mesh bags. Once dry, fouling will be brushed off of bags, reclaimed and used for fertilizer. When build up on cages needs to be removed, this will be done with a power washer mounted in the boat. As far as the direct bottom set hard shelled clams, very little maintenance will be required for this type of culture. The hard shelled clams will be harvested by bull rake, tongs, or scuba diving.

**Seed Origin:** All seed will be procured from certified seed suppliers with accompanied pathology reports. Any seed procured from closed waters will be tracked and monitored for a period of up to 12 months or as required by law. This will be done by specifically marking bags and cages with reference numbers to track monitored shellfish product. Any info in regards to this product will be thoroughly tracked and filed for review if required.

**Receipt of Product:** Our goal is to market our product locally through restaurants, farmer’s markets, and wholesalers.
Applicants: Tom & Lisa Boulanger, Portsmouth, RI (The Cove)

Legends:

- Δ - Anchor
- ־ - Trawl Line Marker Buoy
- ☼ - 48" High Spat Collectors
- ——— - Mean High Water

N.W 41.632.308N 71.334.361W

S 41.631.808N 71.333.408W

Nursery Trawl

16' -30' - 30' - 30' - 30' - 30' - 30' - 25'

Shoreline Clearance @ MLW

4' Clearance Above Cage @ MLW

Spat Collectors deployed prior to spawn annually

Bottom Culture

Hand Clam (Ovaries)

16' @ Clearance Above Cage @ MLW

Crossection View

Drawn by T. Boulanger

Scale 3" = 100'

Revised 12/18/11