



BROKEN BAY  
PEARLS OF AUSTRALIA

# YOUNG GUARDIANS

VOL. 1  
SPRING 2021  
TERM 3

'OYSTERS ARE THE GUARDIANS OF THE OCEANS' - James Brown, April 2021

Broken Bay Pearl Farm pays our respect to the Darkinyung people who are the traditional custodians of the lands and waters we work on and enjoy.

We pay our respect to all Aboriginal peoples, to ancestors, and to the leaders of yesterday, today and tomorrow.



## SPRING

- Spawning baby oysters
- Warmer water, active growth

## SCIENCE WEEK 2021

### 'FOOD: Different by design'

#### JOIN US ONLINE THIS SCIENCE WEEK

Broken Bay Pearl Farm welcomes you, virtually, to explore the theme "FOOD: Different by design".

- Discover how oysters help their environment
- Learn the differences between local oysters
- Find out how oysters go from the farm to the plate
- Engage with our farm and seafood team online



Our farm team is getting very excited about the Spring spawning event. We have around 100 special Akoya oysters that we hope will release millions of eggs and sperm cells into the water for fertilisation to take place in September. This type of reproduction is called 'broadcast spawning' and it often happens during a full moon around spring or early summer. Our spawning will happen in a *hatchery* so that we can catch the microscopic *larvae* in a tank and feed them *algae* until they grow big enough to come to our farm leases. Baby oysters are called *spat*.

Image credits: Main photo; Esther Beaton Photography.  
Inset photos: Kevin Bachelor Photography



## Fabulous Farming Facts

From Broken Bay Pearl Farm

NSW has several species of oyster, they are the '**Guardians of the Oceans**'.

Do you know which of these is NOT native to NSW?

- Sydney Rock Oyster  
*Saccostrea glomerata*
- Pacific Oyster  
*Crassostrea gigas*
- Native Flat Oyster  
*Ostrea angasi*
- Akoya Pearl Oyster  
*Pinctada fucata*
- Pale Pearl Oyster  
*Pinctada albina*

Oysters tell us when their marine environment is out of balance. They filter feed by drinking many litres of saltwater and they quickly become unwell if the water is not clean, healthy, salty and full of algae they feed on.

Oysters have been enjoyed for thousands of years as a nutritious & delicious food! Which type is your favourite? Which haven't you met yet? Do you know that oysters are a good source of Omega 3, iodine and selenium? They also contain zinc, calcium, magnesium and iron and are high in Vitamin B12.

**What a SUPER Food!**



- Eating oysters gives **micronutrients** to your brain. Smart idea...
- People in South Africa have left **evidence** from eating shellfish 164,000 years ago!
- Aboriginal Peoples across the entire coastline of Australia have enjoyed oysters and other shellfish for many thousands of years, often piling their empty shells into **middens**.



## My favourite way to enjoy:

## Sydney Rock Oysters

*James Brown*

*Australian Farmer of the Year 2021*

*3rd generation pearl farmer*

*CEO of Pearls of Australia*

*Dad of four human spat*

*Pearl and oyster enthusiast*

*Marine Biologist*

*and thinker of innovative ideas*



"When it comes to rock oysters, anything but natural is a crime!" says James.

"A tiny squeeze of lemon or a dash of Sarah's delicious homemade sauce is all you need to really enjoy good oysters. I love eating them fresh from the water and its definitely a case of the more, the better!"



NSW is home to a very  
special oyster farm



BROKEN BAY  
PEARL FARM

Our 'Shellar Door' is open to everyone! School groups welcome.  
12 Kowan Road, Mooney Mooney NSW 2083



**YOUNG  
GUARDIANS:**  
Our marine environment  
needs YOU!

## ***SUPER POWERS of PERSUASION***

How primary school students  
can change the world...

Often the best ideas are the ones kids teach their families. Here are a few you might like to take home, each of them will make a positive difference!

- Choose suncream that is kind to **REEFS**
- Ask which seafood is caught **LOCALLY**
- Remember when **FISHING**, pick up all line & hooks



Broken Bay Pearl Farm invites your school to register for our quarterly newsletter to share with your school community.

We will take you through the seasons and cycles of **sustainable aquaculture** and invite you to learn about **environmental regeneration**, NSW aquaculture and the benefits of enjoying delicious and nutritious local seafood.

Ask your class teacher or school librarian to email [hello@brokenbaypearlfarm.com.au](mailto:hello@brokenbaypearlfarm.com.au)

'Oysters are the guardians of the oceans' and young people are the guardians of tomorrow's marine environment!

## Guardian's Glossary

How to talk like  
a Marine Scientist

Each *Young Guardians* newsletter includes a list of exciting new words to tickle your brains.

Which words do you know?  
Can you use a new word this week and teach your family what it means?

Guardian  
Spawning  
Hatchery  
Larvae  
Algae  
Spat  
Micronutrient  
Evidence  
Middens  
Sustainable  
Aquaculture  
Environmental  
Regeneration  
Reef  
Locally

Oyster Farms are like...

**The Smells:** Sweet, earthy, salty, muddy, smoky, rainy...

**The Sounds:** Water lapping, mud sucking, boats bumping into the jetty, akoya shells clacking closed, birds squawking, wind in the mangroves...

**The Sights:** Bright coloured crabs, strappy seagrasses, sunlight on the water, mud everywhere, river views...

**The Tastes:** Fresh, delicious, oysters, salt spray on lips...

**The Feelings:** Cold as the wind blows across the water, exciting when our new spat arrive, curious to see how the oysters grow...



Young Guardians, do you have:

- a favourite seafood recipe
- an excellent tip for sustainable fishing
- a photo of local marine life such as a turtle, jellyfish, crab or water bird?



Share your photos on social media with the hashtag **#YoungGuardiansNSW** so the Broken Bay Pearl Farm team can see your great ideas and beautiful photos!



## A SPECIAL INVITATION To Year 3 classes across NSW

*All NSW Public, Systemic & Independent Primary Schools are welcome.*

Broken Bay Pearl Farm is looking forward to welcoming our newest *spat*, our baby oysters that will be *spawned* in Spring. When they come to our farm leases, on the beautiful Central Coast of NSW, we will spend around two years looking after them as they grow from

around 1mm in size to around the size of the palm of your hand.

If you would like to have a basket of our baby oysters named after your Year 3 class you can! You can follow the oysters over the next 2 years and we will share photos of how they grow.

Email [hello@brokenbaypearlfarm.com.au](mailto:hello@brokenbaypearlfarm.com.au) to participate.