

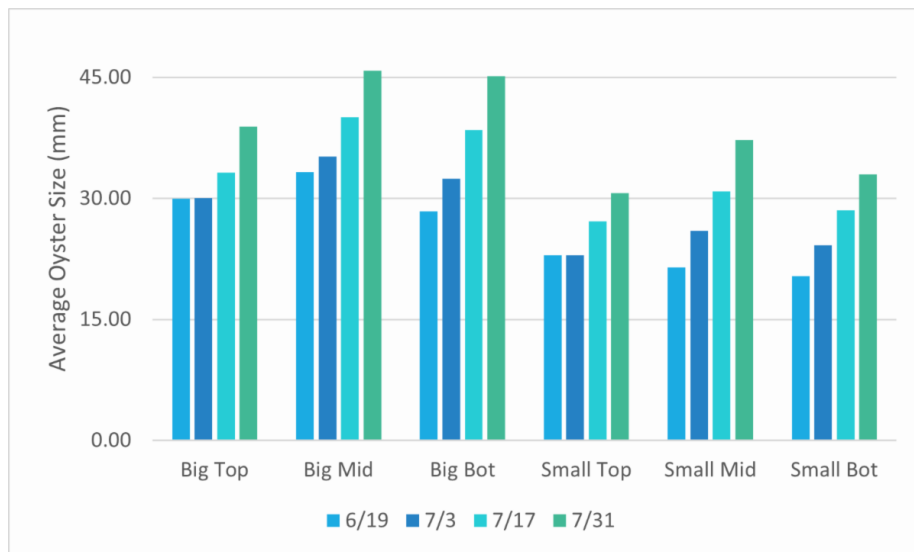


## What We've Been Up To!

Hi everyone and welcome back! Our 2021 summer has been packed with events throughout our community. We've had multiple shellfish restoration programs, beach cleanups, and educational programs!

The oysters we are raising this year have been nothing but successful, continuously growing larger and larger every week. Based on the data our volunteers have been collecting, it seems that right now all oysters are happy and growing no matter their position in the cages. Last year we saw some fluctuations in overall growth depending on if they were located at the top or bottom of the cages and we'll be looking for any noticeable changes as the summer continues.

Two of our dedicated volunteers, Ethan and Angela, conducted educational programs at Belle Terre Beach(7/23 & 7/30) and Cedar Beach(8/5) about marine life and geology. They demonstrated how to seine and identify different shells and rocks along our shorelines. The Cedar Beach program included a tour of the Town of Brookhaven Mariculture Facility and Marine Environmental Stewardship Center.



## Interested in Joining Us?

Bring your friends and family to volunteer with us and get in the outdoors! Head over to our website and click on our [News and Events tab](#) for more details.

### **Shellfish Restoration Program:**

*August 28th at 9:00 am Cedar Beach, Mt. Sinai*

*September 11th at 8:00 am Cedar Beach, Mt. Sinai*

### **Beach Cleanup:**

*September 12th (International Coastal Cleanup) at 8:30 am Centennial Park Beach, Port Jefferson*

*September 19th (Underwater Cleanup) at 9:00 am Centennial Park Beach, Port Jefferson*



## Support Coastal Steward!

We'd like to take this opportunity again to thank all of our volunteers and those who have donated to CSLI in the past. By supporting us, we can continue our mission of restoring and preserving LI's coastline through education, raising public awareness and community action.

You can support us by making a tax-deductible donation to our organization that supports our marine education programs. Click [here](#) to help make a difference with us!

Another way to help our non-profit (501(c)(3)) is by using 'AmazonSmile' whenever you order something from Amazon.com. Amazon will donate 0.5% of your eligible purchases to CSLI. And there's no extra cost!

Simply navigate to <https://smile.amazon.com> and click on the 'Get started' button. After signing in, you will need to choose 'Coastal Steward Long Island' as the charitable organization. There's a 'Learn more about AmazonSmile' link at the bottom of their page to get more information.

**amazon**smile  
You shop. Amazon gives.

## Did You Know?

You can purchase your very own Coastal Steward apparel! Head over to [Tidal Tees Apparel](#) where we have a collection of items and a 100% of the profits come back to us!



## Interesting Information

If you have attended any of our events at Mt. Sinai harbor then you may have noticed a few extra bags floating behind our oyster cages. These bags contain something that has lots of benefits for climate change and for our diets-sugar kelp! This native species of seaweed is excellent at removing unwanted pollutants from our waters like nitrogen and phosphorus. Sugar kelp grows in areas like the Long Island Sound and other northeastern waters and can grow anywhere between 15-26 feet long. As it removes nutrients like carbon dioxide out of the water it also releases oxygen back in and can help prevent harmful algal blooms from occurring. This species of seaweed is not only beneficial for the environment but also our bodies. Sugar kelp has lots of nutrients like fiber, vitamin C and K, iron, calcium, and magnesium and can be used in a variety of foods and even fertilizers.

A professor from Stony Brook University, Dr. Christopher Gobler, and kelp farmer Bren Smith, are great examples of the environmentalists who are making great strides in this field. Professor Gobler farms the kelp and runs various experiments and studies on the seaweed. Check out his research page [here](#) to learn more! Bren Smith is the owner of multiple kelp farms throughout the Long Island Sound and is working with companies to incorporate the sugar kelp into our daily lives. Within his 3D farming system he raises shellfish like oysters, scallops, mussels, and clams. To learn more about Bren Smith and his work head to his [website](#), read his book *Eat Like a Fish: My adventures as a fisherman turned restorative ocean farmer*, and listen to the podcast *How to Save a Planet* episode "Kelp Farming, for the Climate".

The creation of more sugar kelp farms throughout the Long Island Sound can benefit not only the climate crisis but our economy and personal lives too! Give seaweed a try!

