



MANAGEMENT
PRIORITY # 6

Ocean Economy

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Meet Our May Presenter

MP # 6

Oysters and Hawaii's Ocean Economy



HAWAII STATE
DEPARTMENT
OF HEALTH

Amanda R.K. Lowrey is a sanitarian and shellfish specialist for the Hawai'i Department of Health (DOH)-Sanitation Branch. In addition to inspections of food establishments, she regulates the molluscan bivalve industry of local-grown shellfish as well as distribution of imported interstate shellfish. She previously was a microbiologist for the Hawai'i Department of Agriculture (HDOA)-Aquaculture Development Program where she was tasked with grant writing and setting up a molecular diagnostic lab for finfish and crustacean diseases. She has a B.S. in Biology and German from the University of Miami and a Ph.D. in immunology and microbial pathogenesis from Northwestern University. She has conducted research at the National Institutes of Health-National Cancer Institute, University of Miami-Miller Medical School and the University of Wisconsin-Ashland Agricultural Research Station. Amanda also worked for a German travel agency in Miami Beach, was a volunteer English teacher in Laos, and traveled around India for two months. In her free time she volunteers for several organizations including the Hawai'i Academy of Science, the National Korean American Service and Education Consortium, and the Hawai'i Government Employee Association.

Pearl Harbor, also known as Wai Momi, *Waters of Pearl*, was so named for its once abundant oyster population. Native Hawaiians harvested oysters from the lagoon and utilized shells for fishhooks until the bivalve's precipitous 20th Century decline. Today, oysters are making a Hawaiian comeback.

Oysters are being grown for consumption across the state, often in rehabilitated fishponds. Locally grown oysters are a sustainable source of seafood, reducing our reliance on imports and associated greenhouse gas emissions. Aquaculture also has sustainable tourism and educational potential. Filtering 50-100 gallons a day, oysters can be used as a bioremediation tool to clean up polluted waters and are ecologically beneficial wherever they grow.

Our May presenter will inform us about Hawai'i DOH's efforts to foster the expansion of our local oyster industry by ensuring our nearshore waters are safe for shellfish growth and human consumption.

MP # 6 Goals

- ◇ Increase in number of viable classified shellfish growing waters
- ◇ Increase in number of permitted commercial shellfish operators
- ◇ Increase in number of pounds of shellfish sold to local markets/restaurants in Hawai'i
- ◇ Increase in number of pounds of shellfish exported out of Hawai'i

Questions?

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