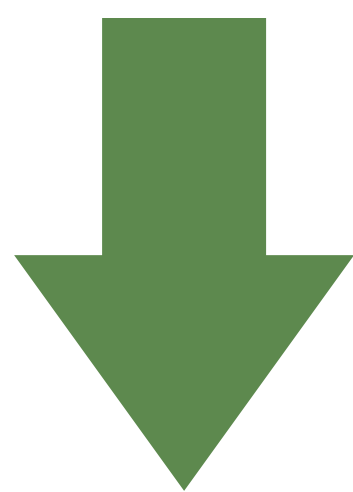


THE OYSTER SHELL RECYCLING PROJECT



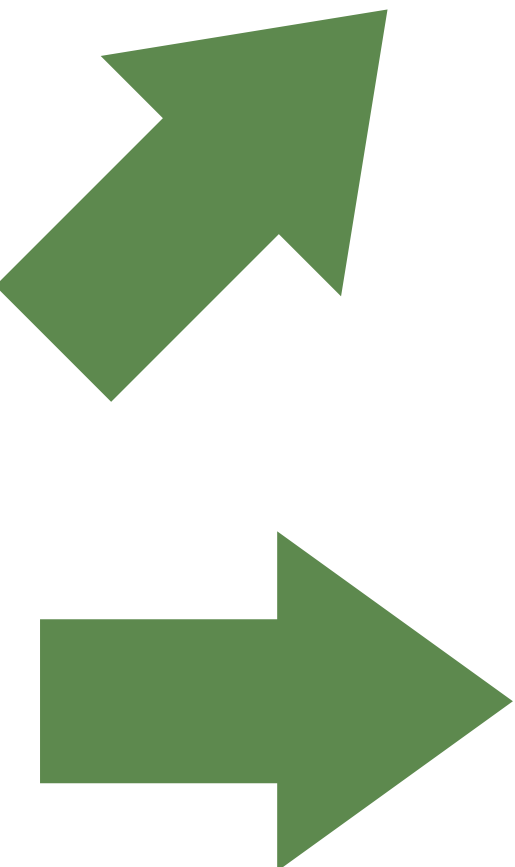
Buckets of restaurant shell ready for pick-up.



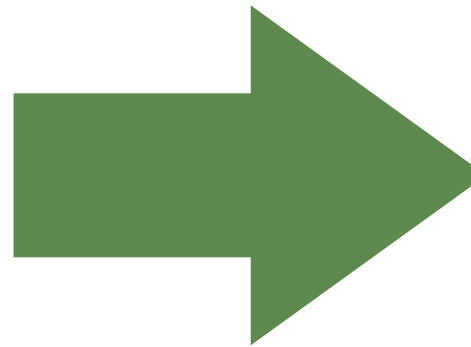
Shell transferred to large bags.



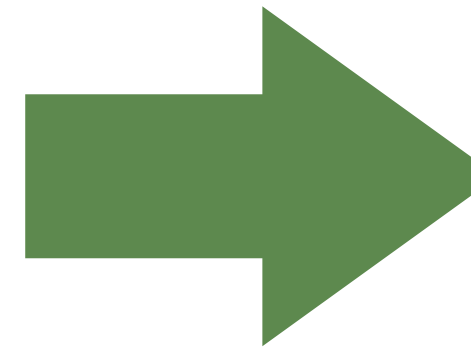
Shell is seasoned to kill pathogens.



Culturing young oysters at the UNH Jackson Lab.



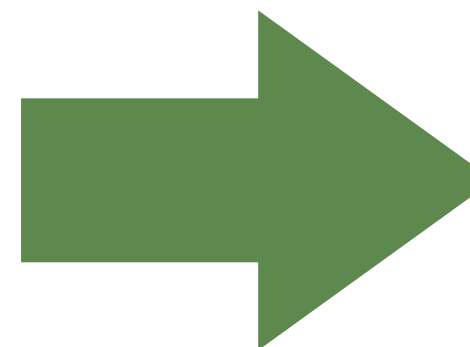
Spat on recycled shell.



The Nature Conservancy's oyster rearing effort.



Seasoned shell being directly deposited as substrate in Great Bay.



An established oyster reef.