TOP STORY *(Continued from Page 1)*

will replenish its oyster population and its natural filtration process will expand to more effective levels. Shockley and Fitzhugh are not alone in their efforts. Barren Island Oysters, Mad House Oyster House, Fishing Creek Oyster Company, Honga Oyster Company, and The Choptank Oyster Company are also part of Dorchester County's aquaculture cluster.

In effort to attract businesses, market, and unify the county, the Dorchester County Economic Development office developed the "water moves us" marketing campaign. This serves as the department's brand identity as well as a multi-platform, cooperative marketing campaign to promote Dorchester County's assets and opportunities. The branding initiative features seven local businesses used to showcase local industries. Johnny Shockley and Ricky Fitzhugh are featured together as one of the seven business faces promoting aquaculture in Dorchester County.

To find out more about Hoopers Island Oyster Aquaculture Company, please visit www.cgoysters.com or call 410.397.3664.

DORCHESTER Currents
A monthly publication of Dorchester County Maryland

Innovation Bolsters Aquaculture Industry

Built on ingenuity and entrepreneurism, Hoopers Island Oyster Aquaculture Company was branded Chesapeake Gold Oysters in 2010. Co-owners Johnny Shockley and Ricky Fitzhugh pioneered the innovative aquaculture movement in Dorchester County using the latest technologies. Supported by the University of Maryland Eastern Shore Rural Development Loan, Eastern Shore Entrepreneurial Center, Dorchester County Economic Development, and their own resources, the partners renovated an old wholesale fish market, purchased equipment and began raising oysters on their newly leased grounds.

It was once a thriving industry that provided livelihoods for many families on the bay but overharvesting, pollution and disease caused population declines. "We're developing a company that will provide the infrastructure to support a new approach of producing oysters on the Chesapeake," said Shockley. Always pushing the innovative edge, Shockley and Fitzhugh designed a system that could easily transition traditional oystering methods used by generations of watermen on the Chesapeake Bay to more efficient methods.

Their oysters are grown in cages on the bottom of the bay and then cleaned throughout maturation. They are salted to desired levels at a shore facility to make up for the bay's inconsistent salinity. Chesapeake Gold hosts tours of their facility and share their ingenuity with others in the industry from around the world. Some in the seafood industry have traveled from as far as Australia, Denmark, South Korea and the Pacific Northwest to visit the Hoopers Island oyster facility.

As the industry becomes more efficient, there is hope the bay

(Continued on Page 4)

FEATURED STORY

Impressive Workforce at Warwick Fulfillment Solutions

By offering B2B and B2C services, Warwick Fulfillment Solutions, located in Hurlock, has the unique ability to broaden their business partnerships. Warwick serves several high-profile businesses with commerce fulfillment, retail replenishment, and marketing solutions.

(Continued on Page 2)

www.ChooseDorchester.org
Currents is the monthly newsletter of the Dorchester County Economic Development Department.
For information or suggestions, contact info@ChooseDorchester.org or call 410-228-0155.

(Continued from page 1)

Over the years, co-owners Mike Wilt and Jack Dellose's combined expertise has provided successful leadership for the company. "I'm very pleased with the workforce and the ability to attract technical personnel as well as warehouse labor," said Wilt. "The level of integrity and honesty found in our workforce has been extremely high." Warwick currently employs approximately fifty people with plans for future expansion.

The 100,000-square-foot fulfillment facility is FDA certified, which means Warwick Fulfillment must adhere to very strict routine inspections and maintain superior cleanliness levels. The facility is alarmed, sprinklered and monitored around the clock.

To learn more about Warwick Fulfilment Solutions and their services, please call 410.943.0696 or visit www.warwickfulfillment.com.

MANUFACTURING
Manufacturing Shoe Taps to Hand Grenade Parts

In business over 55 years, Caldwell Casting Company has worked with over 800 companies. Tucked away in Cambridge on Washington Street, Caldwell Casting manufactures die castings. Using aluminum and zinc, they create castings that serve many different industries.

President Ron Caldwell said, "I'm still amazed at the instant transformation our products go through." Their trained workforce takes molten material and turns it into solid product in a matter of seconds. Caldwell Casting makes everything from hardware for the military, including hand grenade parts and motorized rockets, to taps for shoes.

Caldwell Casting participates in Dorchester County's HUBZone designation which helps them gain preferential access to federal procurement opportunities. To learn more about Caldwell Casting and their services, please visit www.caldwellcasting.com.

SMALL BUSINESS
New Business Features Fitness on the Water

Certified by the World Paddle Association, co-owners Kathy Yorton and Angela Thomas started Over Board Paddle and Fitness in June 2014. Yorton and Thomas combine recreational paddling with fitness to provide a great workout on the water. Over Board Paddle and Fitness offers a variety of classes that include Open Level, Core & Oar, Yoga Paddle, and Fit Paddle. The board, paddle and lifejackets are provided, but you are welcome to bring your own gear.

"As certified Group Fitness Instructors and certified PaddleFit Level 1 & 2 Instructors, we feel we have the experience to assist people in our area to get healthy while enjoying the beauty our county has to offer," said Yorton. "Angela and I were born and raised in Dorchester County and honestly couldn't imagine starting a business anywhere but here.

Our goal is to merge our love of fitness with our love of stand-up paddle boarding and share it with our community."

Showcasing their community support, Over Board Paddle will be attending the Chesapeake Paddle Festival on Saturday, August 16, 2014. The festival supports Special Olympics Maryland.

For more information or to reserve your spot, please visit overboardpaddleandfitness.com or call 410.463.4350.

TOURISM
Taste of Cambridge Crab Cook-Off

Saturday, July 12, 2014, was Cambridge Main Street's 10th Annual Taste of Cambridge. Jimmie & Sooks, Leaky Pete's, Elliott's Bakery, RAR Brewing, Ocean Odyssey, Blue Point Provision Company, Water's Edge, Bistro Poplar, Madison Bay, Stoked, High Spot, Squoze, and the Cambridge Yacht Club are just a few of the restaurants who participated in the crab cook-off.

This year's celebrity judges were Chef Max Hardy, personal chef to Amar'e Stoudemire from the New York Knicks, and Kim Cooper, dining editor from *What's Up?* magazine. Chef Hardy was available to sign his recently published *Cooking with Amar'e – 100 Easy Recipes for Pros and Rookies in the Kitchen*.

Competition categories and the judges' choice winners included Best Cream of Crab Soup: Jimmie & Sook's Raw Bar and Grill; Best Maryland Vegetable Crab Soup: Stoked Wood-Fired Eatery; Best Crab Cake/Ball: Cambridge Yacht Club; Best Crab Dip: High Spot Gastropub; Best Crab Specialty: Jimmie & Sook's Raw Bar and Grill for crab salad; Best Crab Specialty Newcomer: Elliott's Baking Company for crab-stuffed pretzel.

Entertainment included live music, crab picking, contests and games for kids, food and drinks, and much more. Take time to stop and shop in Cambridge's downtown businesses. The Taste of Cambridge is held each year to honor our watermen and celebrate their hard work. For more information on Cambridge Main Street or volunteering opportunities at their events, please visit www.cambridgemainstreet.com.

EDUCATION
Collision Repair Students Complete NA3SA Testing

By Dorchester County Public Schools

Mike Trice, Nick Hollerman, Devin Tibbs, juniors at North Dorchester High School and Jeffrey Weber a junior at Cambridge South Dorchester High School and students in Mr. Jesse Morris's Collision Repair and Refinishing Program at the Dorchester Career and Technology Center recently passed all three of the ASE student examinations.

They each surpassed the national average for high school students participating in the ASE examination program. All four students passed the exams with high marks:

- Structural Analysis and Damage Repair
- Non-Structural Analysis and Damage Repair
- Painting and Refinishing

ASE Student Certification can be thought of as the first step in building a career as a service professional in the automotive/truck industry. Whether marking the completion of career-entry studies in auto technology, collision repair and refinishing, or medium/heavy-duty trucks, these tests can provide a student with their first industry-recognized certification through the National Institute for Automotive Service Excellence.