

# Discussion Guide for Updates to J T White Shellfish Plant Compound & New Building Onsite hosting an Interactive Maritime Museum with Educational Components

## About the Clam Plant:

Clams may be harvested for human consumption from *Special Restricted* waters under the Special Permits program. Clams harvested from waters classified as Special Restricted must undergo purification prior to sale for human consumption. This purification treatment may be through the depuration process, or the relay process. Both processes provide sufficient time for the clams to purge themselves of harmful bacteria that adhere to their tissue prior to harvest.

The Highlands Clam Depuration Plant opened in 1974, with \$50,000 of public money won by the lobbying efforts of the Baymen's Protective Association (BPA). Safety standards for safe consumption of the local quahog by the mid 1980's closed the facility until James T. White saved it. A Clam digger, schoolteacher, and BPA president, Jimmy White became mayor of Highlands, and in 1989, won a \$1.3 million grant from the Port Authority of New York and New Jersey to revitalize the Clam industry. The long-term lease agreement between Certified Clam Corporation and the Highlands Borough has weathered clams, climate change and small-town politics shape seafood's fate in New Jersey. The Raritan Bay clammers continue to be resilient maintaining the Bayshore Regions long history of clamming.

## What we would like to do:

This Highlands' Project will expand destination amenities providing a unique look at a Jersey Shore historic clam depuration industry that continues today. A new perspective of harvesting clams growing in our waters and building a respect for the health and resiliency of the shellfish growing waters and our environment. Highlands Borough will utilize conceptual design, economic/market analysis and feasibility studies to formulate a plan for the Clam Depuration Plant public enhancements. Creation of a dedicated office for the Plant as well as an education center and maritime exhibit space on site for live demonstrations for visitors including nautical history of the Bayshore regional clamming industry. Creation of a walk-through area to see clam depuration process live without disrupting workflow.

The Bayshore Region, South Amboy to Highlands, has a significant historical clamming industry that can be displayed to the region through this project. Creation of public education programs on "why" and "how" shellfish are harvested from local waters for consumption in the context of an active facility and the regional nautical history of clamming/ shellfish. To witness the depuration process in an active clam depuration facility is amazing and we want to share it with others.

Please take our survey using this link or scanning the QR Code below:

<https://www.surveymonkey.com/r/ClamPlant>



# Clam Depuration Process (48-72 Hours Total)



**Step 01**  
Harvest Clams  
into Bushels/Crates



**Step 02**  
Load Clam Bushels onto  
Carts and in from Dock



**Step 03**  
Hose Cart



**Step 04**  
Initial Holding Period in  
High-Quality Water

**Step 05**  
UV Treatment in Salt  
Water for Bacteria  
Removal



**Step 06**  
Second Holding Period  
for Bacteria Purging



**Step 07**  
Cool Clams + Test to  
Meet State Standards



**Step 08**  
Sort, Bag, and  
Package Clams



**Step 09**  
Load and Transport  
Clams to Customers