

**2008 Mussel Monitoring Program Results by River System**  
**(Mussel larvae - Quantity and Size, Mussel Meat Yields and Quantity of Toxic Phytoplankton)**

<b>Baltic River</b>								
<b>Date</b>	<b>Mussel larvae</b>	<b>% pre-set</b>	<b>% set size</b>	<b>Size (microns)</b>	<b>Steamed Meat Yield</b>	<b>European Meat Yield</b>	<b>Water Temp</b>	<b>#Pseudo-nitzschia (cells/L)</b>
<b>June 4</b>	Low	100 %	0	110 - 140	----	----	13.6	N/A
<b>June 11</b>	Low	100 %	0	110 - 190	----	----	15.6	N/A
<b>June 18</b>	Med	100 %	0	110 - 180	----	----	16.4	N/A
<b>June 25</b>	Med	100 %	0	120 - 240	----	----	20.5	N/A
<b>July 8</b>	High	100 %	0	110 - 130	----	----	20.6	N/A
<b>The setting of mussel larvae occurs when they reach a size of at least 250 microns.</b>								

<b>Bentick Cove</b>								
<b>Date</b>	<b>Mussel larvae</b>	<b>% pre-set</b>	<b>% set size</b>	<b>Size (microns)</b>	<b>Steamed Meat Yield</b>	<b>European Meat Yield</b>	<b>Water Temp</b>	<b>#Pseudo-nitzschia (cells/L)</b>
<b>June 3</b>	Med	100 %	0	90 - 110	----	----	14.0	N/A
<b>June 11</b>	Med	95 %	5 %	120 - 380	----	----	N/A	N/A
<b>June 18</b>	High	98 %	2 %	120 - 300	----	----	16.7	N/A
<b>June 26</b>	High	50 %	50 %	120 - 360	----	----	20.0	N/A
<b>The setting of mussel larvae occurs when they reach a size of at least 250 microns. Setting started in this area approximately June 11, 2008.</b>								

## Boughton River

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 14	----	----	----	----	37 %	21 %	7.9	N/A
May 23	----	----	----	----	36 %	22 %	5.5	N/A
May 27	----	----	----	----	35 %	20 %	9.5	N/A
June 3	----	----	----	----	38 %	24 %	9.8	N/A
June 12	High	100 %	0	90 - 150	32 %	18 %	14.2	N/A
June 17	High	100 %	0	110 - 200	33 %	18 %	14.2	N/A
June 24	High	90 %	10 %	110 - 320	32 %	17 %	19.1	N/A
July 7	High	30 %	70 %	120 - 400	28 %	14 %	15.5	N/A
July 14	Med	20 %	80 %	140 - 400	27 %	14 %	20.9	N/A
July 22	Med	70 %	30 %	110 - 380	25 %	13 %	21.9	N/A
July 29	Med	50 %	50 %	140 - 360	26 %	13 %	22.1	N/A
Sept 4	Low	100 %	0	110 - 150	28%	16 %	19.6	N/A
Sept 9	Low	100 %	0	120 - 150	27 %	15 %	19.8	0
Sept 16	Low	100 %	0	120 - 160	32 %	18 %	18.0	0
Sept 25	Low	100 %	0	120 - 150	30 %	15 %	15.9	170
Oct 1	Low	50 %	50 %	160 - 280	30 %	16 %	16.5	260
Oct 9	Low	50 %	50 %	170 - 260	31 %	18 %	13.5	870
Oct 27	----	----	----	----	36 %	21 %	11.4	0
Nov 4	----	----	----	----	35 %	19 %	9.2	0
Nov 12	----	----	----	----	33 %	17 %	10.0	0
Nov 26	----	----	----	----	33 %	19 %	4.2	0
Dec 3	----	----	----	----	33 %	17 %	2.7	0

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 24, 2008.**

## Brudenell River

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 15	----	----	----	----	40 %	25 %	6.0	N/A
May 23	----	----	----	----	38 %	23 %	6.1	N/A
May 27	----	----	----	----	39 %	23 %	7.0	N/A
June 3	Low	100 %	0	90 - 110	36 %	20 %	6.8	N/A
June 12	High	100 %	0	90 - 120	39 %	23 %	12.6	N/A
June 17	High	100 %	0	110 - 220	32 %	17 %	13.0	N/A
June 24	High	90 %	10 %	120 - 300	31 %	17 %	16.5	N/A
July 7	High	30 %	70 %	120 - 400	27 %	13 %	16.8	N/A
July 15	High	20 %	80 %	130 - 380	27 %	15 %	19.8	N/A
July 23	High	30 %	70 %	180 - 400	25 %	12 %	21.1	N/A
July 30	Med	80 %	20 %	180 - 360	25 %	13 %	20.3	N/A
Sept 4	Med	100 %	0	110 - 150	22 %	11 %	19.2	1,380
Sept 11	Med	40 %	60 %	150 - 290	21 %	11 %	18.2	0
Sept 16	Med	20 %	80 %	160 - 300	35 %	22 %	17.2	0
Sept 24	Low	30 %	70 %	140 - 160	25 %	22 %	15.3	140
Oct 2	Med	30 %	70 %	160 - 300	36 %	21 %	15.8	340
Oct 9	Med	20 %	80 %	180 - 260	38 %	23 %	13.1	970
Oct 16	Low	10 %	90 %	200 - 300	41 %	26 %	13.6	100
Oct 27	Low	100 %	0	260 - 320	44 %	29 %	11.8	0
Nov 4	----	----	----	----	41 %	26 %	8.9	0
Nov 12	----	----	----	----	28 %	16 %	9.4	0
Nov 27	----	----	----	----	41 %	27 %	3.6	0
Dec 4	----	----	----	----	38 %	20 %	N/A	0

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 24, 2008.**

## Cardigan River

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 14	----	----	----	----	41 %	24 %	5.7	N/A
May 23	----	----	----	----	46 %	30 %	8.6	N/A
May 27	----	----	----	----	42 %	26 %	8.0	N/A
June 3	----	----	----	----	42 %	25 %	6.7	N/A
June 12	High	100 %	0	90 - 120	36 %	20 %	12.2	N/A
June 17	High	100 %	0	110 - 200	37 %	21 %	12.6	N/A
June 24	High	98 %	2 %	110 - 290	40 %	22 %	18.6	N/A
July 7	High	60 %	40 %	120 - 380	N/A	N/A	17.5	N/A
July 14	High	30 %	70 %	130 - 380	36 %	20 %	19.3	N/A
July 22	High	80 %	20 %	110 - 350	27 %	13 %	22.6	N/A
July 29	Med	60 %	40 %	140 - 320	26 %	13 %	20.5	N/A
Sept 4	Med	100 %	0	110 - 180	26 %	13%	19.0	170
Sept 9	Low	100 %	0	130 - 180	25 %	12 %	18.3	90
Sept 16	High	30 %	70 %	160 - 350	25 %	13 %	17.5	0
Sept 25	Low	50 %	50 %	160 - 280	28 %	14 %	15.0	300
Oct 1	Med	30 %	70 %	190 - 300	29 %	18 %	16.1	110
Oct 9	Med	30 %	70 %	190 - 280	27 %	15 %	13.1	660
Oct16	Low	30 %	70 %	180 - 260	35 %	19 %	13.4	1,400
Oct 27	Low	0	100 %	260 - 320	35 %	19 %	11.7	20
Nov 4	----	----	----	----	38 %	29 %	9.1	0
Nov 12	----	----	----	----	33 %	16 %	10.2	0
Nov 26	----	----	----	----	37 %	20 %	3.5	0
Dec 3	----	----	----	----	34 %	17 %	3.2	0

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 24, 2008.**

## Covehead Bay

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 6	----	----	----	----	45 %	28 %	6.2	N/A
May 20	----	----	----	----	45 %	29 %	9.4	N/A
May 29	High	100 %	0	110 - 160	35 %	19 %	13.0	N/A
June02	High	100 %	0	110 - 240	37 %	20 %	11.7	N/A
June 9	High	98 %	2 %	90 - 250	32 %	17 %	14.3	N/A
June 16	High	80 %	20 %	120 - 300	28 %	14 %	14.8	N/A
June 23	High	50 %	50 %	130 - 300	30 %	15 %	16.3	N/A
July 4	Low	100 %	0	120 - 200	28 %	14 %	19.7	N/A
July 11	Med	90 %	10 %	110 - 280	25 %	12 %	22.0	N/A
July 17	Med	80 %	20 %	140 - 290	27 %	14 %	20.3	N/A
July 25	Med	50 %	50 %	140 - 320	26 %	13 %	22.3	N/A
Sept 2	Med	100 %	0	140 - 220	24 %	12 %	18.3	0
Sept 8	Med	40 %	60 %	180 - 290	24 %	12 %	19.9	0
Sept 22	----	----	----	----	35 %	21 %	15.5	0
Sept 30	----	----	----	----	34 %	20 %	16.2	0
Oct 6	----	----	----	----	31 %	18 %	13.8	0
Oct 14	----	----	----	----	33 %	20 %	13.2	0
Oct 20	----	----	----	----	33 %	20 %	11.4	0
Oct 29	----	----	----	----	33 %	18 %	12.5	0
Nov 3	----	----	----	----	33 %	20 %	5.1	0
Nov 10	----	----	----	----	33 %	20 %	11.2	50
Nov 18	----	----	----	----	38 %	24 %	9.6	60
Dec 1	----	----	----	----	42 %	27 %	3.3	0

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 09, 2008.**

## Chichester Cove

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
June 2	Low	100 %	0	90 - 120	-----	-----	13.8	N/A
June 11	Low	100 %	0	120 - 190	-----	-----	N/A	N/A
June 18	High	98 %	2 %	120 - 330	-----	-----	16.2	N/A
June 26	High	40 %	60 %	130 - 340	-----	-----	20.8	N/A

The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 18, 2008.

## Darnley Basin

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 8	----	----	----	----	21 %	11 %	7.1	N/A
May 22	----	----	----	----	26 %	15 %	9.4	N/A
May 30	Med	100 %	0	90 - 110	25 %	15 %	11.6	N/A
June 4	Low	100 %	0	110 - 160	27 %	15 %	13.7	N/A
June 11	Low	100 %	0	110 - 170	N/A	N/A	14.3	N/A
June 18	High	100 %	0	120 - 200	23 %	12 %	15.7	N/A
July 8	High	100 %	0	110 - 180	21 %	10 %	19.0	N/A
July 17	Low	80 %	20 %	110 - 260	20 %	10 %	21.8	N/A
Sept 2	Med	100 %	0	120 -160	21 %	11 %	17.7	0
Sept 9	----	----	----	----	18 %	10 %	18.9	0
Sept 16	----	----	----	----	28 %	18 %	17.7	0
Sept 22	----	----	----	----	29 %	18 %	N/A	N/A
Oct 2	----	----	----	----	24 %	14 %	14.7	190
Oct 6	----	----	----	----	22 %	12 %	12.0	0
Oct 14	----	----	----	----	23 %	13 %	11.5	0
Oct 20	----	----	----	----	20 %	11 %	11.7	0
Oct 30	----	----	----	----	24 %	13 %	9.8	0
Nov 4	----	----	----	----	20 %	12 %	6.0	0
Nov 13	----	----	----	----	22 %	11 %	6.9	80
Nov 18	----	----	----	----	23 %	13 %	7.7	50
Nov 26	----	----	----	----	21 %	12 %	1.8	0
Dec 2	----	----	----	----	19 %	10 %	2.1	0

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately July 17, 2008.**

## Fox Island

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 28	-----	-----	-----	-----	-----	-----	12.6	N/A
June 9	Low	100 %	0	110 - 180	-----	-----	16.2	N/A
June 16	Low	90 %	10 %	120 - 280	-----	-----	16.2	N/A
June 24	Med	100 %	0	120 - 240	-----	-----	20.1	N/A
July 3	High	80 %	20 %	130 - 380	-----	-----	15.4	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
 Setting started in this area approximately June 16, 2008.**

## French River

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 30	High	100 %	0	90 - 110	----	----	11.1	N/A
June 4	Med	100 %	0	120 - 190	----	----	12.0	N/A
June 11	Med	100 %	0	120 - 240	----	----	14.0	N/A
June 18	High	60 %	40 %	120 - 320	----	----	16.0	N/A
June 25	Med	60 %	40 %	120 - 320	----	----	18.5	N/A
July 8	Med	90 %	10 %	120 - 320	----	----	18.5	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 18, 2008.**

## Grand River

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 30	Low	100 %	0	90 - 110	----	----	11.8	N/A
June 2	Med	100 %	0	110 - 220	----	----	15.8	N/A
June 11	Med	95 %	5 %	120 - 250	----	----	N/A	N/A
June 19	High	90 %	10 %	120 - 300	----	----	17.2	N/A
June 26	High	60 %	40 %	120 - 320	----	----	19.9	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 11, 2008.**

## Hope River

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
June 4	High	100 %	0	90 - 200	----	----	13.3	N/A
June 11	High	50 %	50 %	140 - 300	----	----	14.6	N/A
June 25	Med	100 %	0	120 - 200	----	----	18.8	N/A
July 8	Med	100 %	0	120 - 200	----	----	19.7	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 11, 2008.**

## Hunter River

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
June 4	Med	100 %	0	90 - 180	----	----	13.3	N/A
June 11	Med	100 %	0	110 - 170	----	----	14.5	N/A
June 18	High	80 %	20 %	110 - 290	----	----	15.6	N/A
June 25	High	50 %	50 %	120 - 340	----	----	19.0	N/A
July 8	Low	100 %	0	120 - 180	----	----	20.0	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 18, 2008.**

## Kildare River

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 28	Low	100 %	0	90	----	----	13.0	N/A
June 9	----	----	----	----	----	----	16.5	N/A
June 16	Low	100 %	0	120 - 130	-----	----	16.4	N/A
June 24	Low	100 %	0	120 - 180	----	----	21.6	N/A
July 3	Med	50 %	50 %	130 - 360	----	----	21.4	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately July 03, 2008.**

## Lennox Channel

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 9	-----	-----	-----	-----	43 %	27 %	8.0	N/A
May 22	Low	100 %	0	90 - 110	42 %	27 %	10.6	N/A
May 30	Med	100 %	0	90 - 120	43 %	27 %	12.2	N/A
June 3	Med	98 %	2 %	120 - 260	40 %	23 %	15.3	N/A
June 11	Low	100 %	0	110 - 160	41 %	26 %	N/A	N/A
June 18	High	95 %	5 %	120 - 260	25 %	13 %	16.3	N/A
June 26	High	50 %	50 %	130 - 340	27 %	13 %	20.2	N/A
Sept 2	Low	100 %	0	120 - 150	26 %	15 %	19.0	0
Sept 9	Low	100 %	0	130 - 180	28 %	17 %	19.3	0
Sept 16	-----	-----	-----	-----	28 %	18 %	N/A	0
Sept 22	N/A	N/A	N/A	N/A	31 %	20 %	N/A	0
Sept 30	-----	-----	-----	-----	33 %	21 %	15.3	30
Oct 6	-----	-----	-----	-----	29 %	19 %	12.0	0
Oct 14	-----	-----	-----	-----	27 %	16 %	11.7	0
Oct 20	-----	-----	-----	-----	30 %	18 %	11.8	0
Oct 30	-----	-----	-----	-----	28 %	17 %	9.7	0
Nov 4	-----	-----	-----	-----	33 %	23 %	6.9	70
Nov 12	-----	-----	-----	-----	26 %	14 %	7.8	190
Nov 18	-----	-----	-----	-----	29 %	18 %	7.7	450
Nov 25	-----	-----	-----	-----	33 %	21 %	1.5	40
Dec 2	-----	-----	-----	-----	32 %	23 %	2.1	0

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 3, 2008.**

## March Water

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
Sept 2	-----	-----	-----	-----	19 %	10 %	N/A	0
Sept 9	Low	100 %	0	140 - 160	23 %	13 %	19.2	0
Sept 16	-----	-----	-----	-----	25 %	17 %	N/A	0
Sept 22	-----	-----	-----	-----	30 %	17 %	15.0	0
Sept 30	-----	-----	-----	-----	20 %	11 %	15.2	0
Oct 6	-----	-----	-----	-----	28 %	16 %	12.0	0
Oct 14	-----	-----	-----	-----	29 %	16 %	11.6	0
Oct 20	-----	-----	-----	-----	27 %	14 %	11.4	0
Oct 30	-----	-----	-----	-----	26 %	14 %	9.8	230
Nov 4	-----	-----	-----	-----	21 %	13 %	6.4	0
Nov 12	-----	-----	-----	-----	21 %	12 %	7.6	280
Nov 18	-----	-----	-----	-----	25 %	15 %	7.3	290
Nov 25	-----	-----	-----	-----	24 %	15 %	1.5	190
Dec 2	-----	-----	-----	-----	26 %	15 %	2.0	0

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.**

## Mill River

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 28	-----	-----	-----	-----	-----	-----	12.0	N/A
June 4	Low	100 %	0	90 - 120	-----	-----	15.2	
June 9	Low	100 %	0	120 - 180	-----	-----	14.9	N/A
June 16	Low	95 %	5 %	140 - 260	-----	-----	16.3	N/A
June 24	High	50 %	50 %	120 - 340	-----	-----	19.7	N/A
July 3	High	80 %	20 %	120 - 350	-----	-----	18.2	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 16, 2008.**

## Montrose

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 28	-----	-----	-----	-----	-----	-----	13.5	N/A
June 4	-----	-----	-----	-----	-----	-----	16.8	N/A
June 9	-----	-----	-----	-----	-----	-----	16.8	N/A
June 16	-----	-----	-----	-----	-----	-----	16.4	N/A
June 24	Low	100 %	0	120 - 140	-----	-----	21.9	N/A
July 3	High	50 %	50 %	130 - 360	-----	-----	18.9	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately July 03, 2008.**

## Murray River

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 13	-----	-----	-----	-----	35 %	21 %	8.0	N/A
May 23	-----	-----	-----	-----	33 %	19 %	9.7	N/A
May 27	-----	-----	-----	-----	32 %	20 %	8.9	N/A
June 3	High	100 %	0	90 - 110	29 %	17 %	10.7	N/A
June 12	Med	100 %	0	110 - 180	31 %	18 %	12.5	N/A
June 17	High	100 %	0	110 - 200	26 %	15 %	14.2	N/A
June 24	High	95 %	5 %	120 - 330	30 %	16 %	17.1	N/A
July 7	High	60 %	40 %	120 - 400	27 %	15 %	16.7	N/A
July 15	Med	50 %	50 %	140 - 380	27 %	14 %	20.7	N/A
July 23	Low	50 %	50 %	140 - 360	28 %	15 %	21.1	N/A
July 30	Low	100 %	0	120 - 200	26 %	13 %	19.5	N/A
Sept 4	Low	100 %	0	110 - 160	24 %	13 %	19.3	0
Sept 11	Low	100 %	0	120 - 160	26 %	15 %	19.0	0
Sept 16	Low	100 %	0	120 - 140	26 %	15 %	17.9	0
Sept 24	-----	-----	-----	-----	28 %	17 %	16.3	240
Oct 2	-----	-----	-----	-----	24 %	13 %	17.2	190
Oct 8	Low	50 %	50 %	140 - 260	23 %	12 %	13.8	530
Oct 16	-----	-----	-----	-----	25 %	17 %	13.7	40
Oct 28	-----	-----	-----	-----	27 %	15 %	11.9	0
Nov 4	-----	-----	-----	-----	36 %	22 %	9.5	0
Nov 12	-----	-----	-----	-----	24 %	13 %	9.8	0
Nov 26	-----	-----	-----	-----	26 %	14 %	5.7	30
Dec 4	-----	-----	-----	-----	24 %	11 %	N/A	0

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 24, 2008.**

## New London Bay

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 8	----	----	----	----	40 %	26 %	7.4	N/A
May 22	Med	100 %	0	90 - 110	33 %	20 %	9.4	N/A
May 30	High	100 %	0	110 - 200	32 %	21 %	11.6	N/A
June 4	High	100 %	0	110 - 200	25 %	19 %	11.7	N/A
June 11	High	40 %	60 %	120 - 280	30 %	19 %	13.8	N/A
June 18	High	80 %	20 %	120 - 320	26 %	15 %	15.3	N/A
July 8	Med	100 %	0	130 - 240	26 %	16 %	18.9	N/A
July 17	High	70 %	30 %	130 - 320	24 %	14 %	21.1	N/A
July 25	High	30 %	70 %	120 - 380	21 %	12 %	21.1	N/A
July 31	Med	20 %	80 %	140 - 320	21 %	11 %	20.6	N/A
Sept 2	Med	50 %	50 %	180 - 250	20 %	10 %	19.3	0
Sept 9	Low	100 %	0	150 - 180	23 %	12 %	19.6	0
Sept 17	----	----	----	----	22 %	12 %	17.3	0
Sept 23	----	----	----	----	28 %	16 %	15.1	270
Oct 2	Low	100 %	0	120 - 180	33 %	21 %	14.9	110
Oct 9	----	----	----	----	33 %	19 %	11.1	0
Oct 14	----	----	----	----	22 %	12 %	11.7	0
Oct 20	----	----	----	----	29 %	17 %	11.9	370
Oct 30	----	----	----	----	30 %	16 %	10.1	560
Nov 4	----	----	----	----	26 %	17 %	7.0	710
Nov 13	----	----	----	----	27 %	15 %	7.5	810
Nov 18	----	----	----	----	24 %	14 %	7.7	280
Nov 26	----	----	----	----	28 %	18 %	1.5	40
Dec 2	----	----	----	----	40 %	25 %	1.8	0

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 11 , 2008.**

## Nine Mile Creek

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
June 5	Med	100 %	0	110 - 130	----	----	11.4	N/A
June 10	High	100 %	0	90 - 180	----	----	13.0	N/A
June 19	High	100 %	0	120 - 220	----	----	13.0	N/A
June 26	High	60 %	40 %	120 - 340	----	----	16.8	N/A
July 2	High	50 %	50 %	120 - 280	----	----	17.3	N/A
July 9	High	50 %	50 %	130 - 400	----	----	19.7	N/A
July 28	Med	50 %	50 %	120 - 300	----	----	22.4	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 26, 2008.**

## North Lake

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
June 6	Low	100 %	0	90 - 110	----	----	12.4	N/A
June 13	High	100 %	0	110 - 200	----	----	14.0	N/A
June 20	High	98 %	2 %	120 - 300	----	----	11.9	N/A
June 27	High	80 %	20 %	120 - 360	----	----	17.0	N/A
July 10	High	60 %	40 %	120 - 360	----	----	20.7	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 20, 2008.**

## Orwell Bay

<b>Date</b>	<b>Mussel larvae</b>	<b>% pre-set</b>	<b>% set size</b>	<b>Size (microns)</b>	<b>Steamed Meat Yield</b>	<b>European Meat Yield</b>	<b>Water Temp</b>	<b>#Pseudo-nitzschia (cells/L)</b>
<b>June 5</b>	Med	100 %	0	110 - 140	----	----	11.3	N/A
<b>June 10</b>	Med	100 %	0	110 - 200	----	----	12.7	N/A
<b>June 19</b>	High	98 %	2 %	120 - 270	----	----	11.6	N/A
<b>June 26</b>	High	70 %	30 %	120 - 320	----	----	19.7	N/A
<b>July 2</b>	High	50 %	50 %	120 - 320	----	----	16.5	N/A
<b>July 9</b>	High	30 %	70 %	140 - 380	----	----	21.7	N/A
<b>July 28</b>	High	30 %	70 %	120 - 380	----	----	22.7	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 19, 2008.**

## Rustico Bay

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 7	----	----	----	----	40 %	24 %	7.8	N/A
May 22	Low	100 %	0	90 - 110	38 %	23 %	9.5	N/A
May 30	High	100 %	0	90 - 140	32 %	18 %	12.7	N/A
June 04	High	100 %	0	110 - 220	29 %	16 %	13.2	N/A
June 11	High	100 %	0	110 - 180	26 %	14 %	15.4	N/A
June 18	Med	100 %	0	120 - 230	27 %	14 %	16.0	N/A
June 25	High	50 %	50 %	120 - 320	24 %	12 %	19.4	N/A
July 8	Med	100 %	0	130 - 220	25 %	13 %	20.8	N/A
July 17	Med	70 %	30 %	140 - 300	25 %	13 %	21.5	N/A
July 25	Med	40 %	60 %	140 - 380	25 %	13 %	22.2	N/A
Sept 2	Low	100 %	0	130 - 180	27 %	14 %	19.4	0
Sept 9	Low	100 %	0	120 - 150	23 %	13 %	20.5	0
Sept 17	Low	100 %	0	120 - 180	19 %	10 %	18.0	0
Sept 24	----	----	----	----	27 %	13 %	15.7	0
Oct 2	----	----	----	----	22 %	11 %	14.8	0
Oct 9	----	----	----	----	22 %	12 %	11.0	0
Oct 14	----	----	----	----	32 %	19 %	11.5	0
Oct 20	----	----	----	----	31 %	18 %	11.5	0
Oct 30	----	----	----	----	25 %	14 %	9.8	70
Nov 5	----	----	----	----	31 %	18 %	6.5	0
Nov 13	----	----	----	----	41 %	26 %	N/A	0
Nov 18	----	----	----	----	40 %	27 %	7.8	0
Dec 2	----	----	----	----	29 %	18 %	2.0	0

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 25, 2008.**

### Savage Harbour

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 7	----	----	----	----	39 %	22 %	4.8	N/A
May 20	----	----	----	----	35 %	19 %	8.8	N/A
May 29	High	100 %	0	90 - 110	36 %	21 %	10.7	N/A
June02	Med	100 %	0	90 - 110	32 %	19 %	10.9	N/A
June09	Med	100 %	0	90 - 180	34 %	19 %	12.7	N/A
June 16	High	98 %	2 %	110 - 280	29 %	14 %	13.8	N/A
June 23	High	50 %	50 %	120 - 340	37 %	20 %	15.0	N/A
July 4	Med	50 %	50 %	110 - 280	33 %	17 %	17.2	N/A
July 11	Low	100 %	0	110 - 220	23 %	16 %	21.2	N/A
July 16	Med	50 %	50 %	120 - 300	24 %	12 %	21.3	N/A
July 24	Med	40 %	60 %	140 - 300	24 %	11 %	18.8	N/A
Sept 2	Low	100 %	0	130 - 160	22 %	11 %	17.7	0
Sept 9	----	----	----	----	23 %	12 %	19.0	0
Sept 17	----	----	----	----	24 %	13 %	16.9	0
Sept 22	Low	100 %	0	120 - 140	25 %	13 %	14.5	0
Sept 30	----	----	----	----	30 %	17 %	15.6	0
Oct 6	----	----	----	----	30 %	17 %	12.8	0
Oct 14	----	----	----	----	29 %	15 %	N/A	0
Oct 20	----	----	----	----	30 %	17 %	11.5	0
Nov 3	----	----	----	----	30 %	19 %	6.1	0
Nov 10	----	----	----	----	31 %	18 %	11.0	0
Nov 18	----	----	----	----	31 %	17 %	9.4	40
Nov 25	----	----	----	----	26 %	16 %	2.1	0
Dec 1	----	----	----	----	34 %	19 %	2.6	0

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 16, 2008.**

### Souris River

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
June 6	----	----	----	----	----	----	10.2	N/A
June 13	----	----	----	----	----	----	13.8	N/A
June 20	Low	100 %	0	120	----	----	14.1	N/A
June 27	High	90 %	10 %	120 - 320	----	----	14.6	N/A
July 10	High	100 %	0	110 - 140	----	----	20.6	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 27, 2008.**

### South West River

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 30	Med	100 %	0	90 - 110	----	----	11.0	N/A
June 4	Med	100 %	0	110 - 200	----	----	12.8	N/A
June 11	High	70 %	30 %	130 - 280	----	----	15.3	N/A
June 18	High	70 %	30 %	130 - 280	----	----	15.8	N/A
July 8	Low	80 %	20 %	120 - 280	----	----	17.7	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 11, 2008.**

## Stanley River

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 30	Low	100 %	0	90 - 110	----	----	11.9	N/A
June 4	High	100 %	0	120 - 210	----	----	13.4	N/A
June 11	High	50 %	50 %	140 - 320	----	----	15.3	N/A
June 18	High	60 %	40 %	120 - 320	----	----	16.0	N/A
June 25	Med	100 %	0	120 - 190	----	----	18.7	N/A
July 8	Low	100 %	0	120 - 180	----	----	19.5	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 11, 2008.**

## St. Mary's Bay

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 15	-----	-----	-----	-----	51 %	34 %	8.5	N/A
May 23	Med	100 %	0	90 - 110	44 %	27 %	8.4	N/A
May 27	Low	100 %	0	90 - 110	43 %	31 %	8.2	N/A
June 3	Med	100 %	0	90 - 110	37 %	21 %	9.1	N/A
June 17	High	100 %	0	110 - 220	38 %	22 %	14.1	N/A
June 24	High	95 %	5 %	120- 340	34 %	18 %	17.3	N/A
July 7	High	30 %	70 %	120 - 380	31 %	17 %	17.7	N/A
July 15	High	20 %	80 %	130 - 400	28 %	15 %	21.6	N/A
July 23	High	20 %	80 %	160 - 380	28 %	15 %	21.8	N/A
July 30	Med	90 %	10 %	140 - 300	28 %	15 %	20.1	N/A
Sept 4	Med	80 %	20 %	110 - 290	25 %	13 %	19.0	300
Sept 11	Low	100 %	0	120 - 180	27 %	15 %	18.0	0
Sept 16	Med	20 %	80 %	180 - 320	26 %	15 %	16.5	0
Sept 24	Low	100 %	0	140 - 180	28 %	15 %	14.8	40
Oct 2	Low	40 %	60 %	180 - 260	29 %	16 %	15.7	340
Oct 9	Low	50 %	50 %	160 - 250	29 %	17 %	12.4	310
Oct 16	Low	20 %	80 %	20 %	28 %	15 %	13.5	150
Nov 4	-----	-----	-----	-----	29 %	17 %	7.7	0
Nov 12	-----	-----	-----	-----	32 %	16 %	9.6	220
Nov 27	-----	-----	-----	-----	33 %	18 %	3.9	110
Dec 4	-----	-----	-----	-----	30 %	16 %	N/A	0

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 24, 2008.**

## St.Peters Bay

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 7	----	----	----	----	29 %	16 %	5.6	N/A
May 21	----	----	----	----	32 %	18 %	8.3	N/A
May 29	High	100 %	0	90 - 110	25 %	14 %	11.9	N/A
June 2	High	100 %	0	110 - 150	24 %	13 %	12.3	N/A
June 9	High	100 %	0	90 - 200	24 %	12 %	14.0	N/A
June 16	High	98 %	2 %	110 - 280	25 %	13 %	13.9	N/A
June16#2	High	98 %	2 %	110 - 300	N/A	N/A	14.6	N/A
June16#3	High	98 %	2 %	110 - 280	N/A	N/A	15.4	N/A
June 23	High	70 %	30 %	120 - 300	24 %	13 %	16.5	N/A
June23#2	High	75 %	5 %	120 - 340	N/A	N/A	18.6	N/A
June23#3	High	70 %	30 %	120 - 320	N/A	N/A	20.1	N/A
July 3	High	50 %	50 %	120 - 400	23 %	11 %	18.3	N/A
July 11	Low	90 %	10 %	110 - 280	23 %	12 %	22.0	N/A
July 16	Low	20 %	80 %	180 - 300	20 %	19 %	21.1	N/A
July16#2	Low	20 %	80 %	140 - 320	N/A	N/A	22.0	N/A
July16#3	Low	20 %	80 %	140 - 280	N/A	N/A	22.7	N/A
July 24	Med	20 %	80 %	180 - 400	20 %	10 %	21.3	N/A
July24#2	Med	30 %	70 %	160 - 350	N/A	N/A	21.4	N/A
July24#3	Low	30 %	70 %	200 - 300	N/A	N/A	21.5	N/A
Sept 2	Low	100 %	0	120 - 180	20 %	10 %	18.5	N/A
Sept 9	----	----	----	----	18 %	9 %	19.1	N/A
Sept 17	Low	100 %	0	120 - 140	18 %	9 %	17.5	N/A
Sept 22	----	----	----	----	24 %	11 %	16.4	N/A
Sept 30	Low	60 %	40 %	150 - 260	26 %	13 %	16.0	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 16, 2008.**

## St. Peters Bay - Continued

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
Oct 6	-----	-----	-----	-----	25 %	13 %	13.6	0
Oct 14	-----	-----	-----	-----	27 %	13 %	13.2	0
Oct 20	-----	-----	-----	-----	24 %	11 %	10.9	0
Nov 3	-----	-----	-----	-----	27 %	16 %	7.6	0
Nov 10	-----	-----	-----	-----	27 %	13 %	11.1	0
Nov 18	-----	-----	-----	-----	37 %	21 %	9.5	N/A
Nov 25	-----	-----	-----	-----	34 %	21 %	2.8	0
Dec 1	-----	-----	-----	-----	33 %	17 %	2.7	0

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
 Setting started in this area approximately June 16, 2008.**

## Tracadie Bay

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
May 6	-----	-----	-----	-----	42 %	24 %	7.2	N/A
May 21	-----	-----	-----	-----	38 %	24 %	8.8	N/A
May 29	High	100 %	0	90 - 110	30 %	17 %	12.5	N/A
June 2	High	100 %	0	90 - 140	33 %	19 %	13.1	N/A
June 16	High	95 %	5 %	110 - 290	27 %	13 %	14.4	N/A
June 23	High	70 %	30 %	110 - 320	28 %	14 %	17.7	N/A
July 4	Low	100 %	0	110 - 150	27 %	13 %	18.7	N/A
July 11	Low	100 %	0	110 - 220	27 %	13 %	21.5	N/A
July 16	Low	100 %	0	120 - 220	26 %	12 %	21.4	N/A
July 24	Low	100 %	0	110 - 160	23 %	11 %	21.8	N/A
Sept 2	Low	100 %	0	110 - 150	22 %	10 %	18.6	N/A
Sept 8	-----	-----	-----	-----	23 %	11 %	20.0	50
Sept 22	-----	-----	-----	-----	22 %	12 %	15.3	0
Sept 30	-----	-----	-----	-----	23 %	12 %	16.0	0
Oct 6	-----	-----	-----	-----	23 %	12 %	13.7	0
Oct 14	-----	-----	-----	-----	25 %	13 %	N/A	0
Oct 20	-----	-----	-----	-----	26 %	14 %	10.2	0
Nov 3	-----	-----	-----	-----	25 %	14 %	7.1	0
Nov 10	-----	-----	-----	-----	25 %	13 %	10.4	70
Nov 18	-----	-----	-----	-----	24 %	12 %	9.4	0
Nov 24	-----	-----	-----	-----	27 %	16 %	N/A	0
Dec 1	-----	-----	-----	-----	24 %	12 %	3.2	0

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 16, 2008.**

## Webber Cove

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
June 3	Med	100 %	0	120 - 240	-----	-----	13.5	N/A
June 11	Med	80 %	20 %	120 - 320	-----	-----	N/A	N/A
June 18	High	98 %	2 %	110 - 290	-----	-----	16.2	N/A
June 26	High	50 %	50 %	120 - 350	-----	-----	20.6	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 11, 2008.**

## Winter Bay

Date	Mussel larvae	% pre-set	% set size	Size (microns)	Steamed Meat Yield	European Meat Yield	Water Temp	#Pseudo-nitzschia (cells/L)
June 6	Med	100 %	0	90 - 120	-----	-----	13.3	N/A
June 9	High	100 %	0	90 - 240	-----	-----	14.7	N/A
June 16	High	90 %	10 %	120 - 320	-----	-----	14.7	N/A
June 23	High	60 %	40 %	120 - 340	-----	-----	16.9	N/A
July 4	Low	100 %	0	120 - 200	-----	-----	19.5	N/A
July 11	Low	100 %	0	110 - 200	-----	-----	21.7	N/A
July 16	Low	100 %	0	120 - 200	-----	-----	22.4	N/A
July 24	Low	100 %	0	120 - 180	-----	-----	22.4	N/A

**The setting of mussel larvae occurs when they reach a size of at least 250 microns.  
Setting started in this area approximately June 16, 2008.**