



HOW TO HARVEST YOUR OWN CLAMS

**WEBINAR PRESENTED BY:
JODY KING, FIV BLACK GOLD
“COMMERCIAL, WILD HARVEST, BIVALVE
EXTRACTOR / QUAHOGGER”
HOST OF THE STATES ANNUAL
“COME CLAM WITH ME” SERIES**

March 27th, 2018 ** 2PM to 3PM

BROUGHT TO YOU BY...

THE RHODE ISLAND

Shellfish Initiative

honors the legacy and vital role shellfish play in supporting our environment, families, traditions, and economy. Through a partnership of government, business, academia, and community, the Initiative will strengthen our state's shellfish management practices and promote growth and innovation within our local seafood industry.



MEET JODY KING...

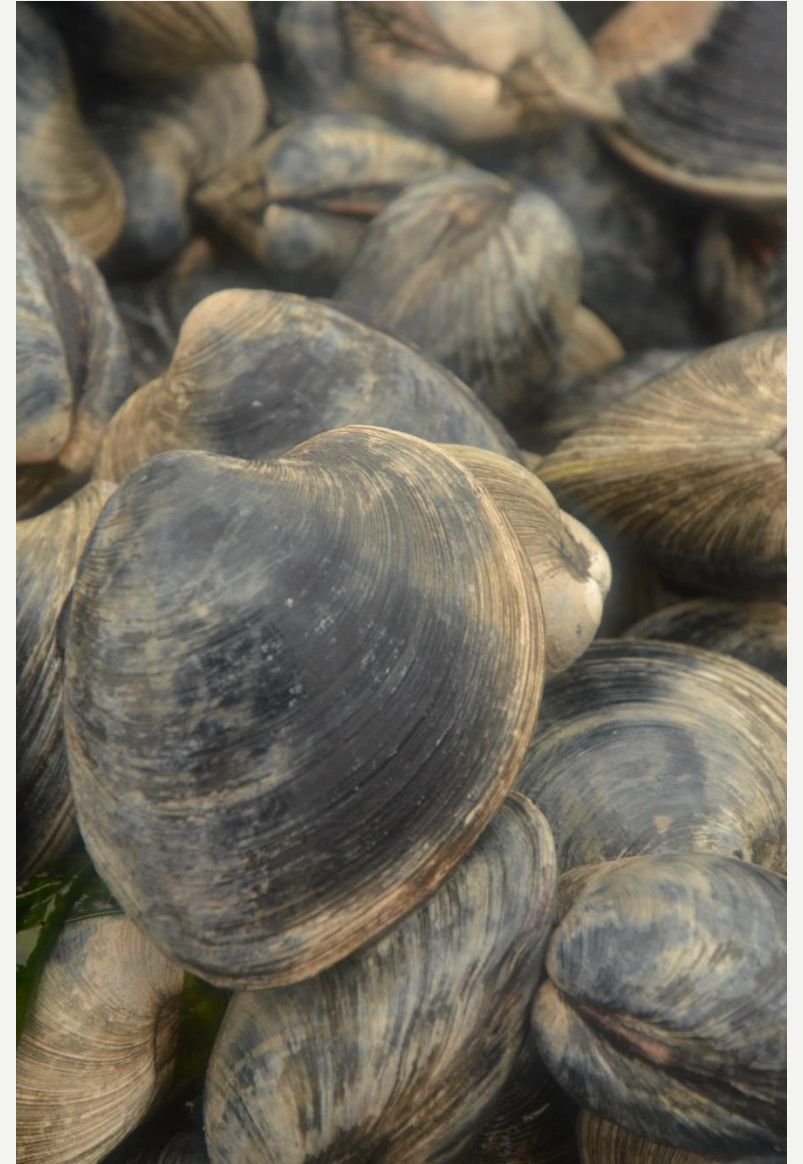
- Background as a quahogger
- Educational background
- Teaching:
 - Brown University
 - Johnson & Wales
 - RI DEM “Come Clam With Me” classes





TODAY WE WILL...

- Learn about commercial quahogging
- Understand why quahogs are important to RI
- Review the rules & regulations for harvesting your own clams
- Gain tips on successfully harvesting your own clams in RI
- Emphasize the importance of safety and “Keep it Cold!” Rule
- Offer resources
- Time for Q&A (midway and at the end of the webinar)



COMMERCIAL SHELLFISHING AS A WAY OF LIFE...

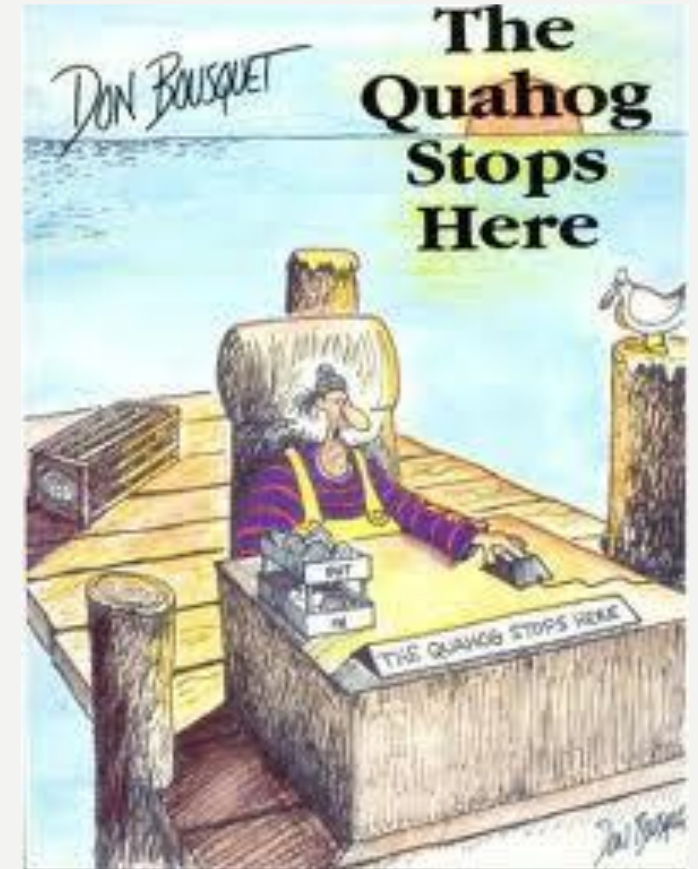


- Approx. 600 quahoggers, \$6.5M value
- Species targeted (quahogs, whelks, etc.)
- 28 million quahogs harvested from the Bay in 2016
- Sustainable fishery - Manual (not mechanical) harvest
- How shellfish are managed
- History of working with the state and public
- RI Shellfishermen's Association Public Enhancement Seeding Program

<https://www.youtube.com/watch?v=IX5dJZrCjxs>

“WHY DO QUAHOGS & OTHER SHELLFISH MATTER?”

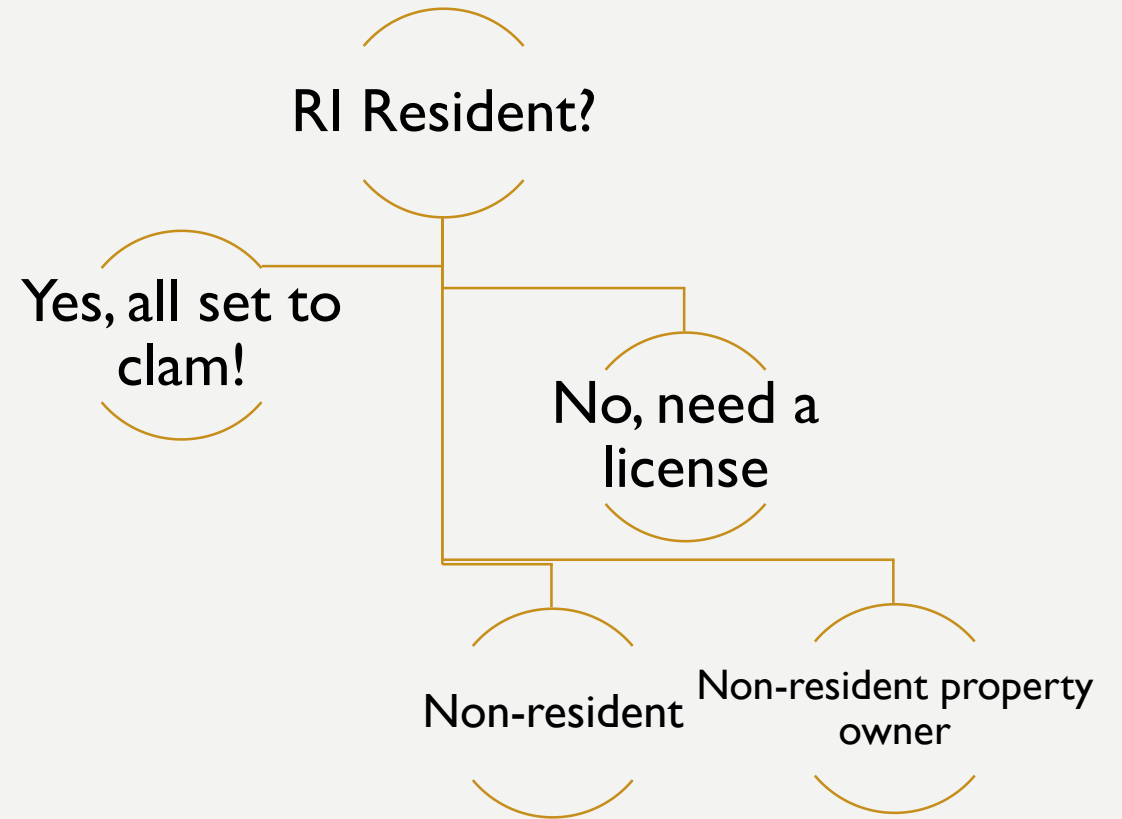
- Part of our cultural heritage, & family traditions
- Truly a RI fishery - Quahogs don't migrate!
- FREE recreational harvest for all RI-ers
- Healthy, delicious, and fun to harvest
- Eating local seafood is the way to go
- Quintessential RI (i.e. Don Bousquet, *Family Guy*)
- Why quahogs matter to ME...



WHO'S WHO IN SHELLFISH

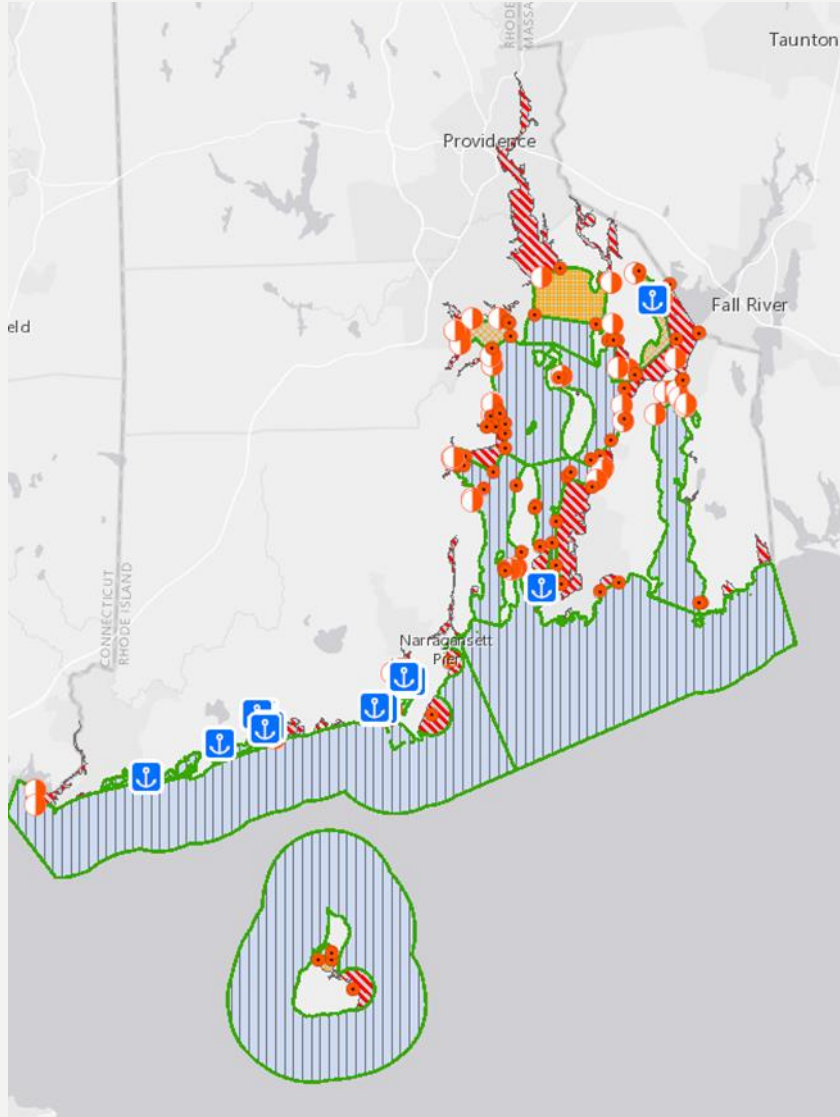


“WHAT ARE THE RULES TO HARVEST MY OWN CLAMS?”



Everyone needs to know and follow the rules!

“WHAT RULES DO I NEED TO KNOW?”



- License fees – Non-resident, (\$11 for 14-day license; \$200 full season; \$25 property owner)
- Shellfish Management Areas
- Rainfall closures – DEM 401-222-2900
- Time of year restrictions for some types of shellfish
- Minimum size limits
- Possession limits
- Time of day restrictions

CHECK OUT RI DEM'S WEBSITE...

- RI DEM maintains a shellfish info page:
<http://www.dem.ri.gov/programs/water/shellfish/>
- Emergency closures, call: 401-222-2900
24 hours a day, 7 days a week
- When in doubt about whether you can harvest in an area, call RI DEM and/or consult the map.

The screenshot shows the RI DEM website's 'Shellfishing' page. The header includes the RI DEM logo, a search bar, and navigation links for Home, About Us, Offices & Divisions, Online Services, Events, In the News, and Contact Us. The main content area is titled 'Shellfishing' and provides information about the Interstate Shellfish Sanitation Conference (ISSC) and the National Shellfish Sanitation Program's (NSSP) Model Ordinance. It also mentions emergency closures and provides a link to the 'Where Can I Shellfish?' page. A table titled 'Where Can I Shellfish?' lists the classification, status, and harvesting activities for shellfish harvest waters in the State of Rhode Island. The table has four rows: Approved (Open, Harvesting Allowed), Conditionally Approved (Open, Harvesting Allowed except under certain conditions caused by rainfall, wastewater treatment plant by-passes or on a seasonal schedule), Conditionally Approved (Closed, NO Shellfish Harvesting Allowed), and Prohibited (Closed, NO Shellfish Harvesting Allowed). The right sidebar contains a 'Shellfishing Links' section with links to Shellfishing Home, Shellfish Maps, Shellfish Area Descriptions, Shellfish Monitoring, HABS: Marine Biototoxin Monitoring, Closures or Conditionally Approved Areas, Safe Shellfish Consumption, Shellfish Harvester Education, Marine Pumpouts, and Marine Fisheries Topics. At the bottom, there is a 'Contact' section for the Office of Water Resources/Shellfish Program.

OFFICE OF WATER RESOURCES / SHELLFISHING

Shellfishing

The State of Rhode Island is a member of the Interstate Shellfish Sanitation Conference. The [Interstate Shellfish Sanitation Conference \(ISSC\)](#) was formed in 1982 to foster and promote shellfish sanitation through the cooperation of state and federal control agencies, the shellfish industry, and the academic community. Rhode Island must abide by rules and guidance set forth in the [National Shellfish Sanitation Program's \(NSSP\) Model Ordinance](#) in order to operate as an interstate shellfish state.

Information regarding **CONDITIONALLY APPROVED** areas of Upper Narragansett Bay, Greenwich Bay, Mount Hope Bay, or the Kickemuit River and emergency closures may be obtained by calling 401-222-2900 24 hours a day.

Where Can I Shellfish?

There are three classifications of shellfish harvest waters in the State of Rhode Island.

Classification	Status	Harvesting Activities
Approved	Open	Harvesting Allowed
Conditionally Approved	Open	Harvesting Allowed except under certain conditions caused by rainfall, wastewater treatment plant by-passes or on a seasonal schedule
Conditionally Approved	Closed	NO Shellfish Harvesting Allowed
Prohibited	Closed	NO Shellfish Harvesting Allowed

Shellfishing Links

- Shellfishing Home
- Shellfish Maps
- Shellfish Area Descriptions
- Shellfish Monitoring
- HABS: Marine Biototoxin Monitoring
- Closures or Conditionally Approved Areas
- Safe Shellfish Consumption
- Shellfish Harvester Education
- Marine Pumpouts
- Marine Fisheries Topics

Contact

Office of Water Resources/Shellfish Program

QUESTIONS?



“NOW I KNOW THE RULES, HOW DO I START?”

BE PREPARED!

- “Shellfishing for Fun” Checklist
 - Personalize & print the check list
 - Review before hitting the flats
- Check the tides
- Call the hotline to check for closures
- Sign up for “Come Clam with Me” class



Shellfishing for FUN!

The following checklist is designed to help ensure you are well prepared to harvest your own clams in Rhode Island safely and effectively. Please contact the Coastal Resources Center/ Rhode Island Sea Grant for a copy of the Shellfish Recreational Harvest Guide for more info or visit www.ShellfishRI.com.

WEEK BEFORE YOU PLAN TO GO CLAMMING:

- ☐ Check a local tide chart to make sure you plan your clamming expedition around low or outgoing tide.
- ☐ Check with RI Department of Environmental Management to make sure the area you are planning to go clamming in is open for harvest. The RI DEM Shellfish info page is available at: <http://www.dem.ri.gov/programs/water/shellfish/>
- ☐ Purchase any gear you might need (see Clamming Gear list below)
- ☐ If you are not a Rhode Island resident, purchase a clamming license from your local bait & tackle shop.

DAY OF CLAMMING:

- ☐ Confirm that weather and tides are favorable
- ☐ Pack a lunch
- ☐ Get gear/supplies together
- ☐ Confirm with RI DEM that area is open (i.e. no rainfall closure)

CLAMMING GEAR:

- | | |
|--|--|
| <input type="checkbox"/> License. If RI resident, bring driver's license | <input type="checkbox"/> Comfortable clothes that can get wet |
| <input type="checkbox"/> Rhode Island Tide chart | <input type="checkbox"/> Proper foot ware: Water shoes, strapped sandals, sneakers |
| <input type="checkbox"/> Harvesting tool(s): Clamming rake, hand trowel, plunger | <input type="checkbox"/> Mat |
| <input type="checkbox"/> Measuring gauge | <input type="checkbox"/> Sunscreen & bug spray |
| <input type="checkbox"/> Lanyard or case for license and measuring gauge | <input type="checkbox"/> Sun glasses |
| <input type="checkbox"/> Clamming basket with floats | <input type="checkbox"/> Change of clothes, towel |
| <input type="checkbox"/> Gloves | <input type="checkbox"/> Lunch/snacks |
| <input type="checkbox"/> Cooler with ice packs | |

Brought to you by the Rhode Island Shellfish Initiative
www.ShellfishRI.com

GEAR CHECK LIST

- ☐ License. If RI resident, bring driver's license
- ☐ Rhode Island Tide chart
- ☐ Cooler with ice packs
- ☐ Harvesting tool(s): Clamming rake, hand trowel, plunger
- ☐ Measuring gauge
- ☐ Lanyard or case for license and measuring gauge
- ☐ Clamming basket with floats
- ☐ Gloves
- ☐ Comfortable clothes that can get wet
- ☐ Proper foot ware: Water shoes, strapped sandals, sneakers
- ☐ Hat
- ☐ Sunscreen & bug spray
- ☐ Sun glasses
- ☐ Change of clothes, towel
- ☐ Lunch/snacks/water

“I’M PREPARED, NOW HOW CAN I HARVEST SUCCESSFULLY?”

- Jody’s “Tips for Success”
 - Stay away from crowds; walk until you are tired
 - Go deep, don’t be afraid to get wet
 - Use different tools
 - Go with a friend and “pool” your catch



“I GOT SOME CLAMS! NOW WHAT?”

- RI Department of Health recommendations:
 - **Harvest** - Dig only in waters approved for shellfishing by RI DEM
 - **Transport** - Keep shellfish cold, shaded and on ice. Do not transport in water but in a clean cooler with ice packs
 - **Storage** - Do not store in ice water or freezer. Keep away from other foods that could contaminate the shellfish; they will last for several days if they are kept properly refrigerated below 45°F.
 - **Cooking** - Should you choose to cook rather than eat your shellfish raw, remove any dead or open animals. Live shellfish will close tightly if tapped. Give them the sniff test- do they smell fresh? Fully cooking shellfish will eliminate bacteria and reduce your risk for illness. However, it will not kill biotoxins. If you are elderly or immune compromised you should avoid eating raw or undercooked shellfish.

RECIPES...YUM!

- “Clams by Jody” recipe
- Check out www.ShellfishRI.com for more industry-approved shellfish recipes



“THAT WAS FUN! HOW CAN I LEARN MORE?”



- Sign up for “Come Clam with Me” classes this summer

<http://www.dem.ri.gov/programs/fish-wildlife/upcoming-are-events.php>

- Email Jody for private/group lessons (Nosmoshep@icloud.com)
- Visit www.ShellfishRI.com for more info

OTHER HELPFUL RESOURCES

- RI Department of Environmental Management, Shellfishing page:
<http://www.dem.ri.gov/programs/water/shellfish/> and contact Kim Sullivan at: kimberly.sullivan@dem.ri.gov
- RI Department of Health, Foodborne Illness page:
<http://www.health.ri.gov/food/about/illness/>
- Visit www.ShellfishRI.com for:
 - Recreational Shellfish Harvest Guide
 - Shellfish recipes
 - RI Shellfish Management Plan
 - Archive of this presentation
- Rhode Island Shellfishermen's Association:
<http://rishellfisherman.org/>
- Pick up the latest RI DEM Saltwater Angler's magazine
- Participate in Quahog Week events
(Adam.Hadley@dem.ri.gov)



The banner features a rustic wooden background. On the left, there is a yellow quahog with the text "Quahog Week" and "March 26-April 1" written over it. To the right, the text "Participating Venues" is written in a blue serif font. A small circular logo with an anchor and the words "Rhode Island Seafood" is in the bottom right corner.

We are proud to announce RI Seafood's 3rd Annual Quahog Week!

The week kicks off on Monday, March 26th, and is set to be filled with promotions for the Rhode Island's favorite bivalve



Quahogging has a rich history in the Ocean State, employing hundreds of commercial fishers and serving as a treasured pastime for families. More than 22 million quahogs were harvested in Narragansett Bay last year – with demand swelling in the summer months due, in large part, to the popularity of clam cakes and stuffies. But these delicious local clams also make the perfect fare for winter chowders and other dishes. Quahog "Restaurant" Week shines a light on our favorite local clam and its many uniquely Rhode Island preparations.

To all restaurants that wish to sign up and participate in the Quahog Restaurant Week, please [register here](#).

To all restaurant-goers and foodies looking forward to a week of delicious dishes, stay tuned for the full list of participating businesses and [follow us on facebook!](#)

THANK YOU! QUESTIONS?

