HOW TO HARVEST YOUR OWN CLAMS

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

March 27\textsuperscript{th}, 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=lX5dJZrCJxs
“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 if the way to go
• Quintessential RI (i.e. Don Bousquet, *Family Guy*)
• Why quahogs matter to ME…
“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.
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
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.
RECIPIES...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

- Email Jody for private/group lessons
  (Nosmoshep@icloud.com)

- Visit [www.ShellfishRI.com](http://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)
THANK YOU! QUESTIONS?