

**PROPOSAL 213**

**5 AAC 77.518. Personal use clam fishery.**

Repeal the Cook Inlet Area personal use clam fishery, as follows:

5 AAC 77.518 is repealed:

**5 AAC 77.518. Personal use clam fishery. Repealed \_\_\_\_\_ / \_\_\_\_\_ /2018.** [IN THE PERSONAL USE TAKING OF CLAMS

(1) THERE IS NO CLOSED SEASON;

(2) THERE ARE NO BAG, POSSESSION, OR SIZE LIMITS FOR CLAMS, EXCEPT THAT (A) FROM THE MOUTH OF THE KENAI RIVER TO THE SOUTHERNMOST TIP OF THE HOMER SPIT, THE BAG LIMIT FOR RAZOR CLAMS IS THE FIRST 60 CLAMS HARVESTED AND THE POSSESSION LIMIT IS 120 CLAMS;

(B) THE COMBINED BAG AND POSSESSION LIMIT FOR LITTLENECK CLAMS AND BUTTER CLAMS IS 80 CLAMS AND THE MINIMUM SIZE FOR LITTLENECK CLAMS IS ONE AND ONE-HALF INCHES IN LENGTH ACROSS THE WIDEST PART OF THE SHELL; AND FOR BUTTER CLAMS IS TWO AND ONE-HALF INCHES IN LENGTH ACROSS THE WIDEST PART OF THE SHELL;]

**What is the issue you would like the board to address and why?** The personal use fishing regulations are identical to sport fishing regulations for the razor and hardshell clam sport fisheries. Historically, management actions applied to the sport fishery are duplicated for the personal use fisheries. Since 1977, the annual harvest of razor and hardshell clams and annual effort in these fisheries has been estimated using the Statewide Harvest Survey (SWHS). The SWHS annual estimates do not distinguish between personal use and sport diggers; rather estimates reflect combined effort and harvest for both groups. The suggested change would reduce redundancy, simplify the codified regulations, and accurately reflect the management of these fisheries.

**PROPOSED BY:** Alaska Department of Fish and Game (HQ-F17-119)

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**PROPOSAL 214**

**5 AAC 58.022. Waters; seasons; bag, possession, annual, and size limits; and special provisions for Cook Inlet – Resurrection Bay Saltwater Area; and 5 AAC 02.310. Subsistence miscellaneous shellfish fishery.**

Modify sport and subsistence razor clam regulations in the Cook Inlet Area, as follows:

5 AAC 58.022(14) is amended to read:

(14) razor clams: may be taken from January 1 – December 31 as follows:

(A) from the mouth of the Kenai River to the southernmost tip of the Homer Spit: the bag limit is the first 60 clams **dug** [HARVESTED]; the possession limit is 120 clams;

(B) on the remaining beaches of Cook Inlet – Resurrection Bay Area: no bag, possession, or size limits; **all clams dug must be retained**

5 AAC 02.310(b) is amended to read:

(b) In the subsistence taking of clams,

(1) clams may be taken only under the authority of a subsistence permit;

(2) There are no bag, possession or size limits for clams except that for littleneck and butter clams the bag and possession limit is 80 clams of either species or in combination and the minimum legal size is as follows:

(A) for littleneck clams, the minimum legal size is one and one-half inches across the widest width of the shell;

(B) for butter clams, the minimum legal size is two and one-half inches across the widest width for the shell;[.]

**(C) for razor clams, all clams dug must be retained.**

**What is the issue you would like the board to address and why?** There is no bag and possession limit for the razor clam sport or subsistence fisheries except for the fisheries on beaches from the mouth of the Kenai River to the tip of the Homer Spit (Eastside Cook Inlet beaches). Bag and possession limits were established for the Eastside Cook Inlet fisheries due to high effort and to reduce wastage because razor clams have fragile shells which are frequently damaged when dug and susceptible to high mortality if reburied.

Under current regulations, diggers are allowed to rebury razor clams that are dug on most Cook Inlet beaches. This proposal would require that all razor clams dug be harvested for the purpose of reducing wastage. Current regulatory language does not align with the intent of this purpose as it sets a bag limit for the first 60 clams harvested not the first 60 clams dug for the eastside Cook Inlet beaches. This proposal seeks to clarify and explicitly use dug instead of harvest in regulatory language for sport and subsistence clam fisheries on all Cook Inlet beaches. This proposal would also make this provision applicable to all Cook Inlet beaches for consistency.

**PROPOSED BY:** Alaska Department of Fish and Game

(HQ-F17-120)

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### **PROPOSAL 215**

#### **5 AAC 38.327. Kamishak Bay District scallop management plan.**

Allow commercially caught scallops in the Kamishak Bay District of the Cook Inlet Area to be delivered live, as follows:

(f) In the *Kamishak Bay District Scallop Management Plan* live scallops may be delivered providing:

1) A vessel operator or onboard observer must still randomly select 100 scallop top valves collected from each trip or during each five-day fishing period and deliver the top valves to the department following each trip.

2) In addition a log documenting the weight of the sum of these 100 recovered scallop meats will be recorded. An average weight will be determined and applied as the average weight per scallop for the portion of the harvest that will be offloaded as live in the shell product. This log will be delivered to the department following each trip.

3) The department will be notified 24 hours prior to the time of the anticipated offload and notified of the anticipated volume of both live and shucked product. Either the vessel operator, onboard observer, or representative of the department will do a piece count of every live scallop offloaded and calculate the meat weight as derived from the sampling done during the trip to count towards the meat quota of the license.

**What is the issue you would like the board to address and why?** We own scallop permit for the *Kamishak Bay District Scallop Management Plan* and would like the ability to sell a portion of the harvest in the live in shell format. We would still have the vessel operator or onboard observer follow the guidelines that 100 scallop top valves must be randomly collected from each trip or during each five day fishing period. The scallop meat shucked to obtain these top valve samples will then be used by the operator or observer using a calibrated scale to estimate what the meat yield would be in the live scallops with high high degree of accuracy. The vessel would then be offloaded in Homer under supervision of an observer or a member of the Alaska Department of Fish and Game to ensure an accurate piece count. From our market research we have found that live scallops command a much higher value than shucked meat alone. By following this proposal there will be the same number of scallops landed but an attempt to get the most revenue out of a limited resource. The scallops can then be held in an on land holding facility while awaiting to be packed and shipped to the market place.

**PROPOSED BY:** Thorne Tasker

(EF-F17-077)

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