

CATCH 'EM !

Buy (or rent) a crab ring from one of the numerous merchants in the Bandon area. Ensure that it is equipped with a float and sufficient line to reach the river bottom: 10 to 12 feet, if crabbing from the dock; about 30 feet if crabbing from a boat on the river.

If the current is running "hard", the crab will bury themselves at the river bottom and won't be lured to the bait. Try to pick a time within an hour of high or low tide, when the current is "slack".

Fish carcasses work best as bait, and should be available from local bait shops. Secure the bait to the bottom of the ring. Lower the baited ring to the river bottom. Upon reaching the bottom, the ring will "collapse", allowing the crab to enter the ring. Leave the baited ring in place for approximately 20 minutes.

After the elapsed time, raising the ring quickly will "trap" the crab in the ring (slowly raising the ring will allow the crab to escape the ring). Immediately sort thru any trapped crabs and release any crabs that are too small, or the wrong gender (see **Rules and Regulations**). Transfer legal Dungeness crab that have been caught to a bucket or pail filled with salt water. Crab should be kept alive until it is time for cooking.

CRAB RING



CRABBING (051313)

COOK 'EM !

The most widely accepted method of cooking crab is in salt water. Ensure the pot is sufficient in size to allow plenty of space to cook the crab; don't "squeeze" them into a small pot or an inadequate amount of water. Add salt to the water and bring the pot to a rolling boil on the stove or campfire.

Depending on the size of your "crab pot", drop the live crab into the boiling water, one at a time. This is the most humane method to kill your catch (death is instantaneous), and the safest for human consumption (no potential toxins are released into the crab meat).

Allow sufficient room for each crab to boil freely. If the pot is overcrowded, the water will cool resulting in cooking conditions that are less than ideal.

Cook the crab for approximately 10 minutes, starting the elapsed time after the water has returned to a full boil. Overcooking will yield crabmeat that is dry and "stringy". Once cooked, the crab shell will turn pink.

Remove the cooked crab from the water and let cool before cleaning.



CLEAN 'EM !

Cleaning the crab is easy, once you have the know-how. Snap off the outer shell; place your fingers under one edge and give it a tug. It takes neither great coordination nor Herculean strength. Remove the gills, and the "yellowish" organs with your fingers under running water. If you let the water do all of the work, some of the delightful flavor will be lost. Just dig in and do it! A "gentle" rinse with water is a good idea.

Crab meat is extremely perishable. The crab should be kept alive until it is cooked, cleaned immediately after cooking, and kept on ice until ready for eating. Plan your crab feast typically within 24 hours of your catch. If you would like to eat your crab hot, simply place the cleaned crab into boiling, salted water for a moment or two.

Suggestion: Dungeness crab has a mild, delicate flavor. Although it would enhance practically any seafood recipe, try eating the crab just by itself – cold, right out of the shell, or hot, dipped into drawn butter.



RULES and REGULATIONS

A license is required all persons over the age of 14 for the harvesting of shellfish (licenses are available at several retailers in the Bandon area).

Dungeness crab that may be kept are **male** crabs, measuring a minimum of 5 3/4" across the widest part of the shell (minus the "points"). See the illustrations below to identify crab gender and sizing.



MALE
Narrow Flap

FEMALE
Wide Flap



SIZE MEASUREMENT

The daily catch limit is 12 crabs per licensed individual.

It is unlawful to retain more than two daily catch limits (i.e., 24) in a live trap or live box.

Additionally, it is unlawful to mutilate crab such that the sex, size, or species cannot be determined prior to landing, or to transport mutilated crab across state waters.

The items listed herein are a minimal representation of the rules and regulations for crabbing. For further information on the rules and regulations for shellfish harvesting contact the local Oregon Department of Fish and Wildlife office at:

ODFW
4475 Boat Basin Dr.
Charleston, OR 97420
(541) 888-5515

Or, the State ODFW headquarters (in Salem):
(503) 957-6000 or 1-800-720-6339

Or, access the ODFW online at:
www.dfw.state.or.us

OF ADDITIONAL INTEREST

An informative resource on crabbing is:

Clam Digging and Crabbing in Oregon
By John Johnson

For example:

- Crab will avoid times after rain all year round.
- Best time for crabbing is traditionally September and October, when there is a break between rainstorms.

- When rains do come in late October and early November, crabbing is usually not successful until springtime.
- When there is a lot of rain runoff, crab will not stay in the bay or river estuaries.
- **“Slack”** water (times just at or before/after a high or low tide) are the best periods for crabbing. The harder that the current is flowing, the more the crab will bury themselves in the river bottom.
- Dungeness crabs enter the bays and river estuaries by chance, and only one per cent of all these crabs find their way into these waterways.

Information in this brochure
has been compiled
and furnished by



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www.bandon.com



CRABBING **in** **BANDON**

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