

NEWPORT'S COMMERCIAL FISHERIES

SHRIMP TRAWLERS fish from April through October. Most vessels tow two small-meshed (1½ inch mesh size) nets just above the ocean floor to catch small, pink cocktail shrimp. An outrigger on each side of the vessel is lowered to tow the nets.



Photos provided by the Oregon Department of Fish and Wildlife

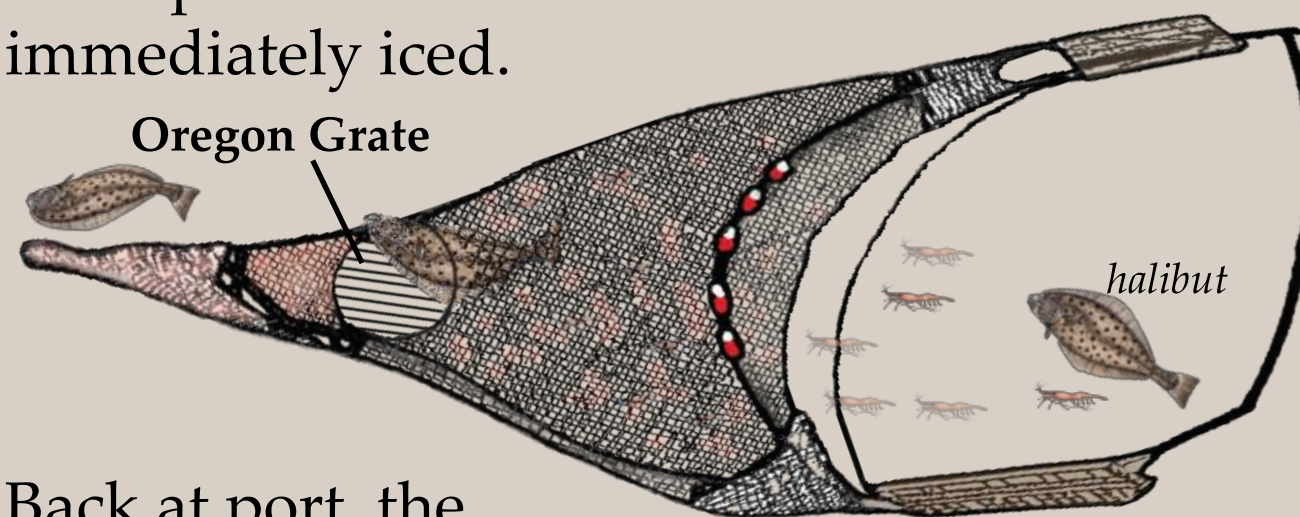
SHRIMP FISHERY MANAGEMENT

The Oregon shrimp fishery is one of the cleanest shrimp fisheries in the world, with little or no bycatch of groundfish species. To accomplish this, fishermen use a bycatch reduction device attached to the net called an "Oregon Grate." The device helps to sort out rockfish and halibut while the net is being towed.

Sound management practices, combined with the use of bycatch reduction devices, made the Oregon pink shrimp fishery the first shrimp fishery in the world to be certified by the Marine Stewardship Council as a well-managed and sustainable fishery.

Nets are towed at depths from 240-900 feet for an average of 60-90 minutes. A set of doors, attached to each net, holds the net open while it's being towed.

Once on board, the shrimp are emptied from the net into an aluminum hopper that sorts the shrimp. The shrimp are then transferred into the fish hold and immediately iced.

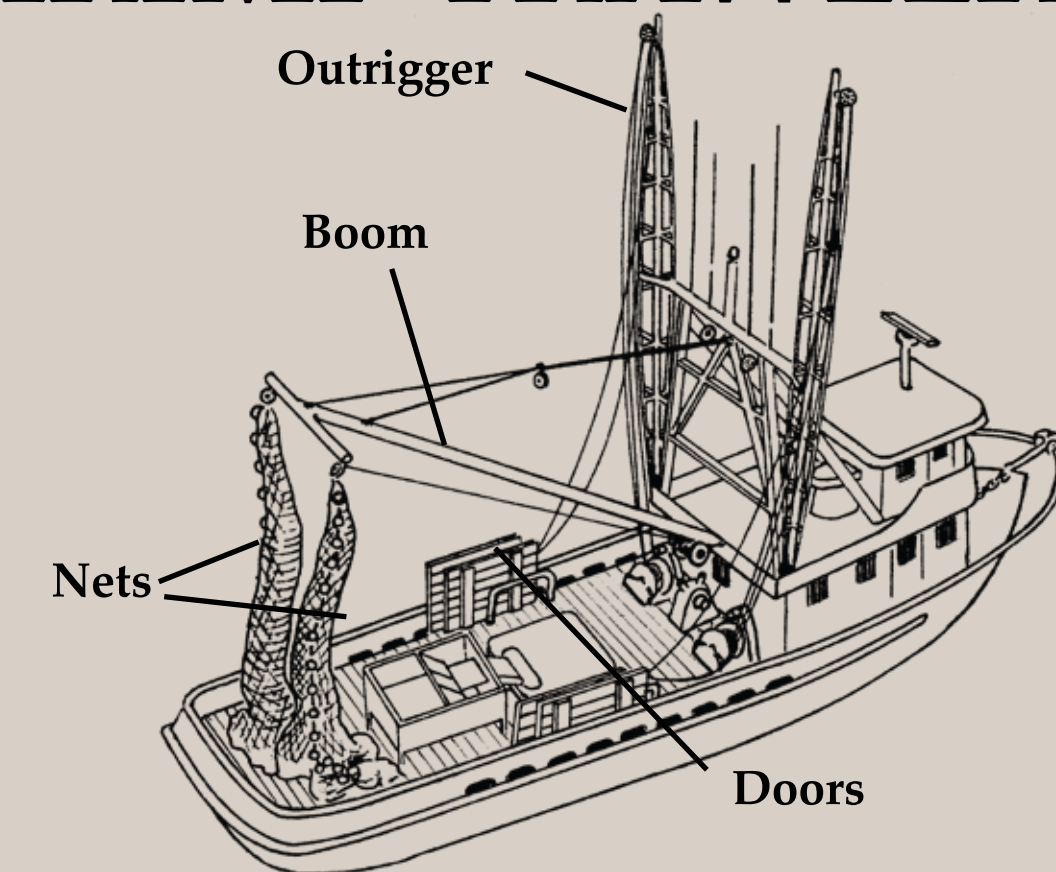


Back at port, the shrimp go through an elaborate cooking and peeling process. After processing, they are shipped fresh or frozen to retailers and food service markets throughout the U.S. and overseas.

OREGON PINK SHRIMP, *Pandalus jordani*, like other shrimp, are hermaphrodites. They begin life as males and over time, change into females. They have a lifespan of three to four years and can grow to four inches long. In retail markets and restaurants, they are sometimes called salad shrimp, cocktail shrimp or, mistakenly, bay shrimp.



SHRIMP TRAWLER



Boat illustration by Herb Goblirsch

