

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)
