

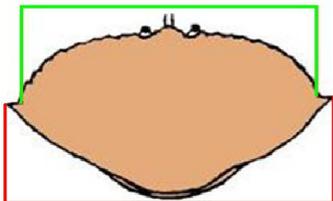
Capturing, measuring, and sorting

Crabs must be sorted and all undersized males, softshell crabs and female Dungeness crabs must be released immediately back to the water.

Female crabs can be identified by their wider abdominal flap as shown above. To measure male crabs, use a crab caliper. Measure the distance inside the points as shown in Figure 1. **Do not measure to the tips of the points.** The minimum size for male Dungeness crabs in the Puyallup Tribal Crabbing waters is 6 ¼ inches. Estimating or using rulers and/or dollar bills is unwise, and could result in possession of undersize crab. When releasing crab, take care to gently place them back into the water.

Figure 1.

Correct measurement.



Incorrect measurement! Do not include the tips of the widest points when measuring.

Transporting, cleaning, and cooking

Keep crabs cool and moist until they are delivered or cooked. Use seawater soaked towels with ice on top. Do not submerge your catch in seawater in a cooler or bucket, as crabs will quickly deplete oxygen and die unless the water is aerated. Crabs can be submerged in fresh seawater in a can or bucket with large holes for fresh seawater to flow through.

Crabs may be cleaned before or after cooking. For cleanest and safest Dept of Health advises to kill and clean crab before cooking.

Kill the crab with a sharp blow to the middle of its underside with a meat cleaver or similar object. Pull the top of the shell off from the back towards the front. Break crab into two parts down the midline. Remove the viscera, mouthparts, tail and gills. Rinse body.

Boil crabs in salt water (3 to 5 ounces of salt per gallon). Cook for a total of 12-15 minutes with at least 3 of those minutes being after the water returns to boil. After cooking ,immerse them in cold water for about 2 minutes to stop the cooking process and loosen the meat from the shell.



PUYALLUP TRIBAL FISH & WILDLIFE COMMERCIAL CRAB GUIDE

“Know before you go”



Know before you go

- All Commercial and Subsistence harvesters are required to get a permit. Puyallup Tribal members only
- Know the difference between male and female crabs. Only male crabs can be kept. Refer to picture in this brochure.
- Know how to measure the male crabs. Refer to figure 1. In this brochure.
- Make sure your traps meet all the requirements in the Puyallup Tribal regulation.
- List of approved Commercial crab buyers.

Methods of harvesting

Crabs can be harvested in a variety of ways.

- Subsistence and Commercial use pots that catch and hold crab
- Subsistence, wading with a dip net or dip rake.
- With ring nets and star traps that allow crab to enter and exit freely.

Using a boat will allow access to many of the most productive Puyallup Tribal crabbing waters. Setting gear or retrieving gear from a boat is illegal from after official sunset and before official sunrise.

Preparing traps, buoys, lines

Crab pots come in a variety of designs, but must have the following:

- Two escape rings 4 ¼ inches in diameter in upper half of pot so small crabs can escape.
- Biodegradable device utilizing **100% natural fiber cord that will degrade over time**. This allows captured crabs to escape if your trap is lost.

Check your traps before you place them out so that there are no holes in the mesh, that tunnel entrance gates swing freely, and escape cord has not already deteriorated.



1. Properly Marked Buoy
2. Sinking line
3. Escape ring 4 ¼ (2)
4. Biodegradable cord

Gear must have a buoy that has PUY and your enrollment number attached to a line. Each line must be durable and either sinks in salt water (Preferred) or weighted that it does not float to the surface. Floating lines are often entangled in

propellers and result in lost traps, unnecessarily crab mortality, and propeller damage.

The buoy should be visible on the surface at all times except during extreme tidal conditions.

Deploying traps

Be smart and prevent the loss of your traps and the unnecessary waste of crabs. Lost traps can continue to “ghost fish” because captured crabs die and will act as bait for new victims.

- Don't set traps in areas with extreme current or heavy boat/ barge traffic.
- Add five to ten pounds of weight to lighter traps so they are not swept off by currents.
- Use line of correct length and know your water depth. Allow for the tide height variation and extra scope.
- Use proper sinking lines and buoys. Use extra buoys in extreme currents.

Commercial reporting

All crab sold must be recorded on a fish receiving ticket. Any take home crab will be recorded below on the take home portion of the fish ticket. Crab will be sold to Tribally registered fish buyers only and recorded on fish receiving tickets.

Check Regulations posted at Tribal Administration.