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The Dungeness Dispatch

SEASON SHATTERS EX-VESSEL \$\$\$ RECORD

A season that started late, and with expectations that were varying widely, has ended with a solid haul and a new record ex-vessel value amount set. After the fleets in all three states were kept at dock until January 15, Oregon ended-up landing over 23-million pounds—an amount our fleet hasn't reached in over eight seasons.

The season also set a new record Ex-vessel value—passing \$74 million dollars! That easily surpassed the old record, set just last year, by over 12-million dollars!

COMMISSION WELCOMES NEW MEMBERS

There were three commission member positions that were up for renewal in July, allowing for people to apply to the Oregon Department of Agriculture for the opportunity to join as Public Member-at-Large, Processing representative, or Fishing fleet representative.

Ultimately, ODA announced that **Crystal Adams** would stay on for another term to represent the processors. Meanwhile, two members are being rotated out after giving much time and energy to the commission. Our great thanks goes out to **Jake Postlewait**, who served as Public member, and fishing representative **Nick Edwards**. Both men served our board with distinction and their contributions are greatly appreciated.

The two men who are taking their place are no strangers to the commodity commission process, but bring a different set of perspectives to the table. **Rick Lilienthal** is a long-time fisherman from Charleston who is returning to the commission after a brief absence. The new public member-at-large, **Chef Leif Eric Benson**, is also no stranger to the commodity commission experience—having recently served on the Potato Commission. Benson, the former executive chef at Timberline Lodge, is known as the Culinary Ambassador to Oregon, and was named the 2010 Chef of the Year for the State of Oregon and the 2012 Chef of the Year for the Oregon Beef Council.

In total, nearly 200 farmers, ranchers, food processors and packers, commercial fish harvesters, and public members volunteer to serve on Oregon's commodity commissions. Their service to Oregon agriculture determines the programs that each commission funds with assessments paid by farmers, ranchers, and fish harvesters. Funds are used for non-branded promotion, research, and education.

Oregon Department of Agriculture **Director Alexis Taylor** has the responsibility of appointing commissioners. The director's decision to appoint is based on a number of factors such as: applicant experience, commitment to service, and industry counsel.



Oregon Dungeness Crab: Sustainable - Marketable - Delicious



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THIS ISSUE

MSC Update2
Tri-State Meeting
Chitin study2
Marketing Update
Marine Studies Initiative
Derelict Gear Recovery4
View from the Bridge4
Whale Entanglement4
Bulletin Board5

Our Mission

• To enhance the image of the Dungeness crab industry, and to increase opportunities for profitability through promotion, education and research.



LATEST ON THE MSC PROCESS

The Marine Stewardship Council (MSC) Certification process continues onward.

"The contractors for the ODCC working on the pre-assessment for the MSC label for the Oregon Dungeness crab fishery have completed that part of their work," said Executive Director Hugh Link. "MRAG Americas along with 4SeaSolutions will be at our September 5th meeting in Newport to discuss the findings and the next steps in the process."

A recent study highlighted the renewed interest in food labeling. The study showed 70% of seafood consumers worldwide want to hear more about the sustainability of seafood.

"With a rising consumer focus on price,

and the finding that worldwide more than half of consumers report eating seafood weekly, it is critically important that they have a range of clearly labelled sustainable options at the right price point," MSC marketing head Richard Stobart said in a release. "We're pleased to see that trust in the blue MSC label remains very high and our focus continues to be to drive understanding of the label."

The MSC fisheries standard has three core principles that every fishery must meet: sustainable fish stocks; minimizing environmental impacts; and effective fisheries management.

To learn more about the Marine Stewardship council, visit their website at www.msc.org.

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TRI-STATE NOTES

The Tri-State meeting, held in Portland this last month, was well attended by Dungeness fishery leadership from California, Oregon and Washington.

The group discussed current issues that all three states had in common regarding the fishery. That included discussion on new guidelines for their respective fishery regarding issues such as Domoic Acid protocols, Whale Entanglements, start dates, delays, testing protocol, and more.

A full report on the meeting will be discussed at our September 5th meeting and ODFW will also release a recap of the meeting soon. We will have more about Tri-State in our next newsletter.



CHITIN GAINING A NEWFOUND POPULARITY

Writer Benjamin Pineros recently highlighted a new use for a throw-away part of the crab.

"Researchers from the Georgia Institute of Technology have developed a new material from tree fibers and crab shells which could replace plastic packaging altogether in the near future.

The two most common natural biopolymers in the planet are cellulose, which is found in plants, and chitin, which is present in insects, shellfish and fungi.

Scientists have been able to suspend cellulose and chitin nanofibers in water to devise a sprayable film that once dried, constitutes a transparent, flexible and strong material much like normal plastic, only better.

This new eco-friendly plastic is not only compostable but will keep food fresh longer than traditional forms of PET (Polyethylene terephthalate) used in the industry today.

Speaking to <u>Science Daily</u>, J. Carson Meredith, a professor at Georgia Tech's School of Chemical and Biomolecular Engineering said, "Our material showed up to a 67 percent reduction in oxygen permeability over some forms of PET, which means it could, in theory, keep foods fresher longer."

According to a 2014 report from the <u>US Food and Agriculture Organization</u>, between 6 and 8 million tonnes of waste crab, prawns and lobster shells are thrown out annually throughout the world.

Ironically, this chitin-rich garbage we throw out today is precisely the key to diminish the environmental impact of plastic in the future.

Today, the cost of producing this eco-plastic is too steep to make it competitive at a large scale. While the industry is fine-tuned to produce cellulose, chitin production is just at an infant stage and still too expensive.

The next step in the development of this new material is to look for ways to produce it at industrial levels at a price low enough to entice the market to ditch traditional plastic.

The findings were published last week in the ACS journal <u>Sustainable Chemistry and</u> <u>Engineering</u>."



The Crab Commission made two trips to Texas, before appearing at a prestigious wine event in McMinnville.

MARKETING: TEXAS TWO-STEP

In June, Hugh and Tim headed to The Woodlands, Texas-just outside of Houston-to see what Wine & Food Week was all about.

The Oregon Dungeness Crab Commission had showed-up on their radar after last year's Texas Restaurant Association show, and they wanted us to be a big part of this 14th annual event that is sponsored by the a giant supermarket chain in Texas. H-E-B is also one of the few places that gets Oregon Dungeness in the Lone Star State, so it made for a good marriage.

In the end, we were able to make some great contacts there—including with a MasterChef winner and the executive chef of GOYA Foods. We made quite an impression and the foothold we gained will benefit us greatly in the years to come.

A little over a month later, we were back in Texas. This time at the <u>TRA Marketplace</u> in San Antonio. Wearing Oregon Dungeness crab cowboy hats and bolo ties, we again left our mark with the people who attended the event. We were able to build off some of the culinary school ties started a month earlier and will be adding some school stops, to address young culinary students, over the next year on visits to Texas.

Finally, at the end of July, the commission donated product to a handful of high quality chefs at the International Pinot Noir Celebration in McMinnville. It was the 32nd annual celebration to be held there. It is an event that is so prestigious that it even earned a write-up from <u>Forbes</u>.





A gathering of minds in Newport sets stage for Marine Studies Initiative

There were about 100 state, regional, national, and international experts that gathered together for a <u>workshop</u>, from May 14-16, 2018, in Newport, Oregon. The goal was to further develop a framework for a landmark program centered around seafood systems and innovation at Oregon State University.

Thor Sigfusson, Founder and Chairman of the <u>Iceland Ocean</u> <u>Cluster</u>, was the headline speaker at the event.

His speech, and others, set the tone for the other workshop sessions that were designed to "push us into thinking differently."

Our chairman, John Corbin, sat on a panel for one of the sessions and discussed the creation of our bioeconomic model.

According to the <u>MSI webpage</u>: They "are pioneering a new research and teaching model to help sustain healthy oceans and ensure wellness, environmental health and economic prosperity for future generations. The Marine Studies Initiative is a universitywide commitment that will have local to global impacts on the economy and environment."

VIEW FROM THE BRIDGE

Crab season 2018 is now in the books—and while 23M lbs is above average for landings, the \$74M to the fleet is a slam dunk in the record book! It's a good time to be a crab fisherman.

We also want to welcome two new commissioners to our board. **Rick Lilienthal** is back in the Coos Bay producers seat after a short absence, and **Leif Benson** is our new public member. I would also like to extend a sincere farewell and many thanks to our two outgoing commissioners, **Nick Edwards** and **Jake Postlewait**, for their years of service and dedication to the crab industry.

Your Crab Commission made a huge splash this summer at the Texas Restaurant Association trade show. Oregon Dungeness was the hit of the show and many new relationships were built. Through that visit, we will also now be working with several culinary schools in Texas to highlight our wonderful product. This is a huge win for your Oregon Dungeness crab.

Another big hit was Oregon Dungeness being highlighted on the dinner plates at the International Pinot Noir Celebration in McMinnville, Oregon. It was an awesome event and got everyone talking about crab.

We've been busy with other things this summer, too, including MSC pre assessment, and tri state crab and whale entanglement meetings. I am also headed to Long Beach, CA at the end of August to attend a "forensic review" workshop on whale entanglements. The hope is to gain understanding into how whales are interacting with crab gear.

Now, however, it is time to start preparations for the upcoming crab season—but not without mentioning the end of the season derelict gear recovery program. This post season gear cleanup starts on August 29th and goes through October 12th. I encourage everyone to sign up for the program and help to clean up our ocean.

Our next ODCC meeting is September 5th in Newport (details are on back page of newsletter). Stop by and say Hi!

-John Corbin/Commission Chair

DERELICT GEAR RECOVERY RESUMES

The Post-Season Derelict Gear Program starts soon, so apply now for a permit. The permit allows gear retrievers to use, sell, or dispose of, any gear recovered—at the permit owner's discretion-after documenting retrieval of the gear in accordance with permit conditions.

The program begins in early September and runs through October 12th, which is a two week extension over previous programs, in order to facilitate more gear retrieval. Locations of derelict gear reported to ODFW after August 28th will be posted on the <u>ODFW's derelict gear</u> <u>program webpage.</u>

Anyone can report locations of any derelict gear after that date, or to report an updated status of the gear, by contacting **Daniel Sund at 541-867**-**0300**, extension 267.

WHALE ENTANGLEMENT GROUP CONTINUES

The Oregon Whale Entanglement Group met again in June, this time in Charleston, as efforts continue to try and stay ahead of a growing problem on both coasts.

Primarily, the meeting allowed for the <u>sharing of additional results from the Fleet Survey</u> that was conducted from December , 2017 - June, 2018.

One thing that the new round of results discovered was that there were more people that seemed to be unaware that an entanglement issue exists.

<u>Preliminary data from NOAA was also shared</u>, as of June 6th, on the number of entanglements reported along the California, Oregon and Washington coasts.

There was also some discussion of improving fleet communication during the season.

In early June, the California whale entanglement working group updated their assessment of whale entanglement risk and <u>issued guidance to their fleet</u> to 1) remove gear not being actively fished, 2) avoid fishing in areas where there are groups of feeding or migrating whales, schools of anchovy, and/or swarms of krill and proceed with caution around submarine canyons, and 3) if possible, consider reducing the number of traps that are being actively fished.

The California Working Group and CDFW requested that Oregon and Washington groups consider developing similar communications to circulate within our respective fleets and key contacts.

The group then turned its attention to a future meeting taking place in California and decided to send some volunteers to represent Oregon.

Our own chairman, John Corbin, was one of two fishermen (Cody Chase was the other) selected to attend a 'forensic review' workshop that NOAA and PSMFC organized to examine photographs and physical evidence of whale entanglements. The workshop was set to take place August 29-30, 2018 in Long Beach, CA.

We expect we will have more information on this workshop in our next newsletter. The Whale entanglement work group will be meeting again on September 4th, at the Lincoln County Extension Office in Newport, from 10:00 am to 2:00 pm.

For more information about the group, or to check out other resources, visit the group's webpage at: <u>https://seagrant.oregonstate.edu/whale-entanglement</u>.

BULLETIN BOARD MATERIAL

Currently there are several vacancies on the Commercial Fishery Permit boards and ODFW is hoping that permit holders are interested in serving as a member of a Commercial Fishery Permit Board. If you know of someone that would be an ideal candidate for one of the public positions, please have them contact ODFW for an application.

The Commercial Fishery Permit boards review actions pertaining to your permit(s), such as a denial of a transfer or renewal. Holders of Limited Entry Fishery permits are eligible to apply for and possibly be appointed to the Commercial Fishery Permit Board.

If anyone has any questions please contact Linda Lytle at <u>linda.r.lytle@state.or.us</u>.



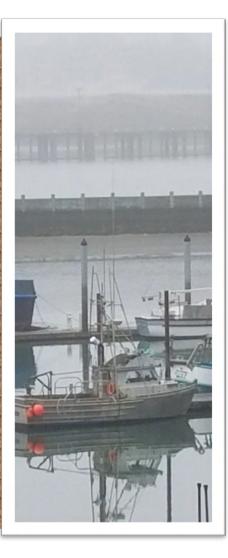
Bulletin board postings seek volunteers for other kinds of boards...and good buoy news!

The Albacore Commission needs a producer/fish harvester on their board. It would be great to have someone from the South Coast who has time to serve. Please let us know if you're aware of anyone.

NOAA has received some, potentially, good news. Buoy 46015 off Port Orford has been slated for redeployment in September. October would make it a year since the buoy stopped reporting, so this is a very welcome development, and just in time for the winter season.

Also, it appears that buoy 46027 off Point St. George is scheduled for exchange, meaning new equipment will be deployed there.

They stress that this is a tentative schedule, and may change, but it is the first good news we have had in quite a while regarding our local buoys. Cross your fingers!



OREGON DUNGENESS CRAB COMMISSION

JOHN CORBIN/ASTORIA

CRYSTAL ADAMS/ CHARLESTON (Processor Rep)

DAVE WRIGHT/NEWPORT (Processor Rep)

MIKE RETHERFORD/ NEWPORT

TYLER LONG/CHARLESTON

BRIAN NOLTE/BROOKINGS

RICK LILIENTHAL/ CHARLESTON

LEIF ERIC BENSON/PUBLIC MEMBER

ODFW TOUR OF PORTS IN OCTOBER

ADD TO YOUR CALENDAR:

The Oregon Department of Fish and Wildlife is planning its crab industry public meetings the **week of 10/8/18**. They will be sending out an industry-wide notice early next month. Keep an eye out for that for more details.

REMINDER, NEXT ODCC MEETING:

The Oregon Dungeness Crab Commission (ODCC) will meet on **Wednesday, September 5, 2018 from 9:00 am** - **4:00 pm**. The meeting will be held at the **Pacific Maritime Heritage Center**, 333 SE Bay Blvd, Newport, OR 97365.

IF YOU WOULD LIKE TO GET THE NEWSLETTER VIA EMAIL ONLY, WHERE YOU WILL BE ABLE TO TAKE ADVANTAGE OF THE HYPERLINKS, PLEASE SEND YOUR EMAIL ADDRESS TO US AT:

OFFICEMANAGER@OREGONDUNGENESS.ORG

