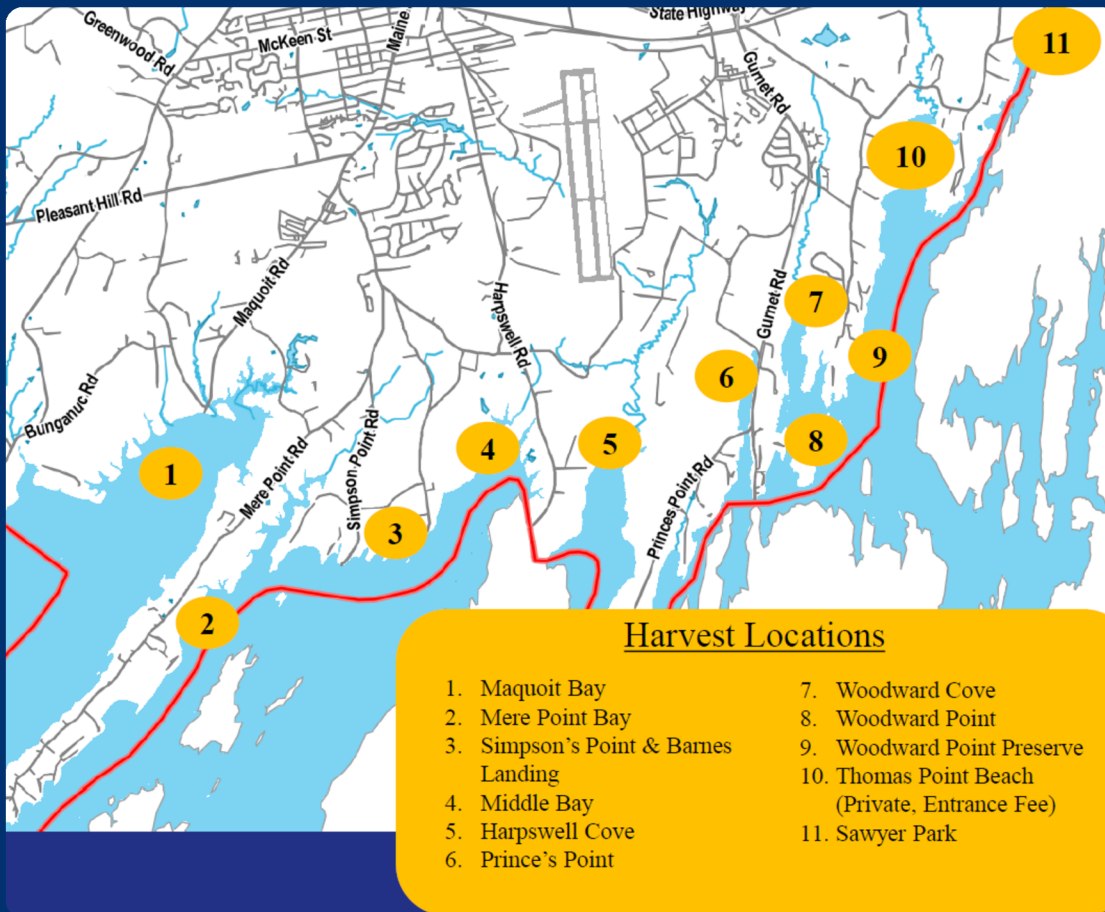


## Brunswick Harvesting Locations



# shellfishing

## Brunswick, Maine Recreational Harvester's Guide



### A GUIDE TO SAFE AND LAWFUL HARVEST OF SHELLFISH IN BRUNSWICK, MAINE

Department of Marine Resources Shellfish Closures: 1-800-232-4733

Dan Sylvain, Marine Warden



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## Town of Brunswick Rules & Regulations

Please read Town Ordinance Chapter 11. Article III for all rules & regulations.

Commercial and Recreational harvesters must obtain a municipal license. Shellfish harvested under a recreational license are for personal consumption only.

### Harvesting is Prohibited

- During area closures either by the Department of Marine Resources or at a municipal level.
- Within intertidal areas covered with water
- Within one hour before sunrise, one hour after sunset, or at night.
- See DMR website for most up to date closures

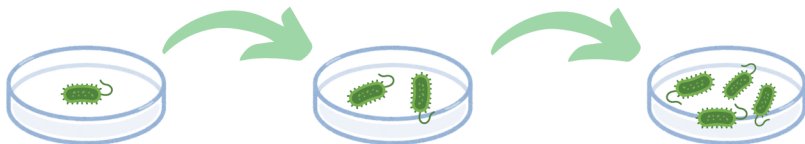
### Vibrio Bacteria & Temperature Control

#### What is Vibrio Bacteria?

Vibrio bacteria, including *Vibrio parahaemolyticus* and *Vibrio vulnificus*, are bacteria that occur naturally in coastal waters. Vibrio bacteria thrive in temperatures around 65° F and will grow rapidly with increasing temperatures. At 80° F, vibrio bacteria can double in number every hour.

#### Is Vibrio Bacteria Harmful?

Raw shellfish may expose humans to vibrio bacteria, which can lead to a condition called vibriosis. Symptoms of vibriosis include flu-like symptoms such as diarrhea, vomiting, headache, fever, and chills. In some cases, hospitalization may be necessary, and individuals with weakened immune systems may experience serious illness or even death.



### Temperature Control

To prevent bacteria growth, it's crucial to control the temperature. This control should be implemented between June 1st and October 15th, particularly when the temperatures are likely to promote bacteria growth.

Vibrio growth comes to a halt at 45° F. Therefore, it is essential to harvest shellfish soon after the tide recedes and keep them in bags, baskets, or cages that are submerged in cool and deep waters while working to keep the temperatures low.

After removing shellfish from the water, enclosed coolers packed with ice or gel packs should be used to control the temperature, and it should be kept in shaded areas. Do not allow shellfish to sit submerged in ice water or seal in containers or plastic bags. As soon as possible, clean and refrigerate the harvest.

### Harvesting

Always check the State of Maine Department of Marine Resources website for closure information before harvesting.

When harvesting shellfish, use a clam rake instead of a shovel and ensure that each species is alive and meets the legal size requirements. Harvesting undersized shellfish may lead to civil charges and future license restrictions.



### Town Regulated Shellfish

#### Soft Shell Clam (*Mya arenaria*)

- This species is found between the tide lines or just below the water mark. Soft shell clams are 4 to 12 inches below the surface. Dig cautiously with a clam rake to avoid breaking their fragile shells.
- 2 inch minimum, measured along longest axis. Return to sediment, preferably with the neck in the upright position.

#### Quahogs (*Mercenaria mercenaria*)

- This species is found just below the sand or mud. You may harvest by hand or rake.
- 1 inch thickness measured at the hinge of the clam.
- Vibrio Educational Requirement

#### Razor Clams (*Ensis directus*)

- This species is found near the low watermark in the sand or mud. Dig in the same manner as soft-shell clams, but deeper and faster.
- 4 inch in length

#### European Oysters (*Ostrea edulis*)

- This species is found on hard bottom or attached to rocks or piers. You may harvest with a clam rake, dip net or by hand.
- 3 inch in length
- Vibrio Educational Requirement

#### American Oysters (*Crassostrea virginica*)

- This species is found on hard bottom or attached to rocks or piers. You may harvest with a clam rake, dip net or by hand.
- 2.5 Inch in length
- Vibrio Educational Requirement

