

FISHERIES NEWS

The Seaside Flavor of Higashidori

Autumn-Winter 2016



From Fishing Ground

Symbol of the autumn fishery "Salmon". How salmon is caught?

Enhancement of Fishery Stocks

How do fishermen enhance kelp and rockfish stocks?

Fading Traditional Fisheries

Traditional Blenny fishing in rocky tidal shore under the moon light.

Salmon Glitters in The Set Net

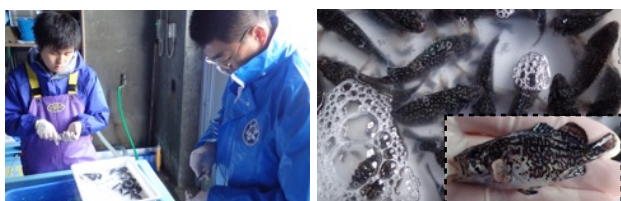
"Salmon", symbol fish in autumn and early winter, was landed in the fishing ports. Salmon glittered when gathered in a small pocket at the end of the net. Catch of this season was lower than last year, however, high prices helped fishermen. This author enjoyed the taste of autumn after 3 years life on a tropical island.



Salmon color differs from silver "Sea run" to olive or gray with maroon vertical bars "Spawning". Price of salmon differs by color.

Baby Rockfish Began Their New Life

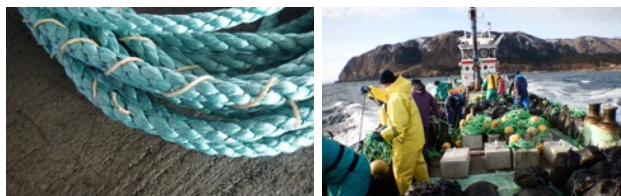
Highly priced Rockfish fingerlings were released into the Pacific Ocean from Shiriya port. A total 17,500 fingerlings around 6cm began their new life. Left pelvic fins of 5,700 fish were cut in order to monitor the survival and growth. Please inform us when you catch a rockfish without pelvic fin.



This rockfish grows slowly and takes 10 years to 35 cm. There is a rockfish lives more than 120 years in Alaska.

Kelp Stock Enhancement Using Rope

Kelp seed rope was delivered to fisheries cooperatives. The rope was then cut into strings and fishermen squeezed the strings into thick ropes as seen in the pictures below. The ropes containing kelp seed were then thrown into the ocean. Water temperature is relatively lower than last year, so hopefully the kelp forests will revive.



Kelp seed string wrapped around a rope at a right angle. The way of the strings are wrapped is different depending on the fishermen and areas.

Traditional "Gata fishing"

We see a dim light under starry sky along the rocky tidal shore. The light indicates a local is fishing a blenny fish using a spear. Blenny fish, called "Gata" in the region, travels back to rocky shores to spawn. The fish then dried by cold winds, and cooked with a kelp is served as a new years dish.



The spear was forced through a crack between the rocks. Locals feel a fish through the spear with an experienced and sharpened sense.