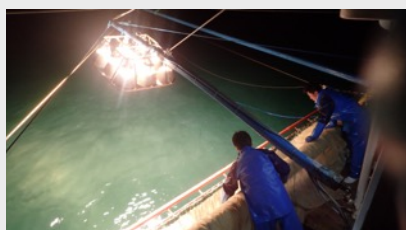


FISHERIES NEWS

The Seaside Flavor of Higashidoori

April-June 2017



Cage Rearing of Salmon

Young salmon were reared in a cage in a fishing port, and released into the Pacific ocean.

Sowing Culture of Scallop

Sowing of new scallops in Noushi started. Plowing seabed and releasing baby scallops had taken place in April.

Sandlance fishing

Sandlance fishing in Shiranuka showed a good catch this year. The author saw the scene himself.

Kelp Growth on Rope

Kelp ropes were deployed last December. The author went to see the ropes to check how it grew within the last 4 months.

Fishes in Haida Gwaii, Canada

The author introduces the fishes in Haida Gwaii in the North East Pacific Ocean, and finds the similarities and differences between the villages.

Cage culture of young salmon

~Baby salmon began their adventure~

Baby salmon were released into a cage and reared up to 1-3 g in each fishing port this Spring. With advice from the Mutsu Fisheries Office, fishermen fed the young salmon three times a day and raised them for 2-3 weeks. About 2.9 million young salmon began their adventure in the Pacific Ocean. Second grade students from Higashidori Elementary School also released baby salmon into the Oippe River. Students were excited to see the salmon and enjoyed releasing them. They cheered the salmon on in hopes that they would survive and come back when they are 6 grade students. Salmon grow in the North Pacific Ocean around Alaska for about 4 years with their fellows from US, Canada and Russia, come back to the River where they were born.



Releasing into a cage



Students releasing fries

Releasing baby scallops

~Sowing culture of scallop in Noushi~

A Fisheries Cooperative in Noushi released baby scallops into a plot which was allocated for sowing. Before releasing into a plot, the seabed was plowed using a dredge net to remove any predators of baby scallop such as starfish and sea urchin. Among the catch of predators, the author found a beautiful shellfish, baby octopus and a uniquely shaped crab. The unique and interesting seabed world under the ocean amused me. A few days later, baby scallops were delivered from Wakinosawa, and released by fishermen in Noushi. The author and fisheries officers from Mutsu surveyed the size, sex and condition of the scallop and counted the number of "Akazaragai" (a type of scallop) attached to scallops shells. We will see the scallops about 12 cm wide at market in about 3 years.



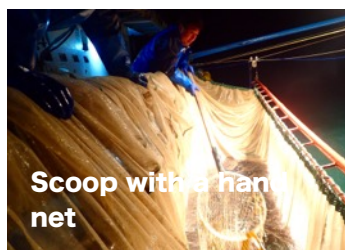
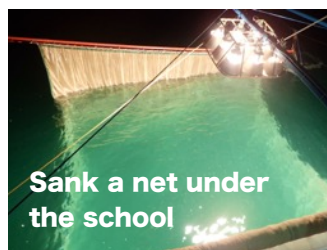
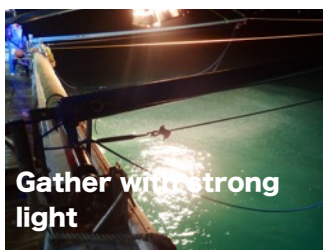
Fishermen released scallops



How many "Akazaragai" do you find from the scallops??

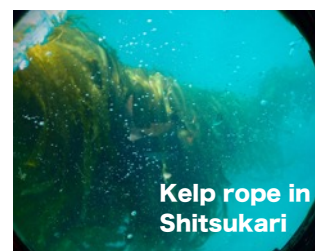
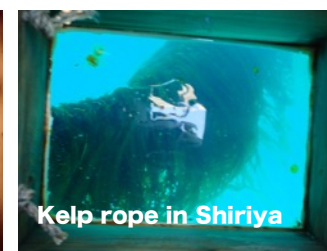
Good catch of sandlance after last few years of absence

Sandlance fishing in Shiranuka had been active this Spring even though it had been really bad the last few years. Not to miss the chance to see the scene up close, the author went to see the fishing with a fisherman in Shiranuka. The fisherman searched for a school of sandlance, lighting up the surface of water. Sandlance has a habit of gathering under a strong light. Once the fisherman found a good spot, he lit up the spot until enough sandlance gathered under the light. Then he sank a fine mesh net “Shikiami” under the school of the fish, and hauled the net slowly up to the edge of the boat. He scooped the fish from the net using a hand net with a long handle. The sashimi from the fish was so delicious!! Usually we cannot eat it because the fish quickly lose their freshness. “Tsukudani” of Sandlance was made at a food factory in Shiranuka. The factory undertakes the first process, and the final process is taken place in a factory in Akita prefecture. The factory gave off steam filled with the sweet smell of “Tsukudani”.



How does the kelp grow on a rope??

The author introduced the activity to enhance kelp stock using a rope wrapped with a kelp seedling string in the Autumn-Winter issue. It has been about 4 months since the ropes were thrown into the ocean. Since then the author has been worried about the ropes. He went to see them. Kelp has grown well on the rope. Specially the ropes thrown at Shiriya, Shitsukari and Shiranuka where they face the Pacific Ocean have grown very well. The author was happy to see it, and prayed that it grows bigger and bigger, and contributes to the increase of kelp stocks in Higashidori. Please let him know if you find a kelp rope washed ashore after stormy weather for his research.



Essay ① 『Fisheries resources in Haida Gwaii, North East Pacific Ocean』

Haida Gwaii (Queen Charlotte Islands) are small islands 6 hours away from the West Coast of Canada by ferry. The islands are the home of the Haida Nation. The author lived there for 7 months, and the place became his second home. The author loves the islands very much and wants to move there in the future. In this essay, the author introduces the fishes in Haida Gwaii that are situated on the opposite side of the Pacific Ocean. The author saw a lot of fisheries resources, such as colorful rockfishes, fearful looking lingcod, Halibut which makes “Hirame” Flounder look tiny, various kinds of salmon, delicious dungeness crab, ocean forests of giant kelp and bull kelp, schools of Pacific herring which come to spawn in kelp forests, gigantic sea urchins exploiting kelp forests, and Giant Pacific octopus hunting under moon light. Fisheries resources in the North East Pacific were similar to that of Higashidori, however, the scale and size were big and magnificent.

