



State of Washington  
**Department of Fish and Wildlife**

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**WASHINGTON COASTAL DUNGENESS CRAB INDUSTRY NOTICE**

**Continued Season Opening Delayed In Washington, Oregon and  
California (North of Point Arena)**

On Friday December 7, 2018 coastal Dungeness crab Tri-State policy representatives from the Washington Department of Fish and Wildlife (WDFW), the Oregon Department of Fish and Wildlife (ODFW) and the California Department of Fish and Wildlife (CDFW) agreed to continue the delay in the opening of the 2018-19 Coastal Dungeness crab fishery from Point Area, California north to the US/Canada border through at least December 30, 2018. This decision was based on crab condition tests conducted by WDFW, ODFW and CDFW which shows that some test areas in each state still do not currently meet the minimum meat recovery criteria.

The Tri-State Dungeness Crab Pre-Season Testing Protocols specify that after the second round of testing, if any area does not meet the minimum meat recovery criteria (23% north of Cascade Head and 25% south of Cascade Head) a delay is required and additional testing is required before a season opening date can be confirmed.

A second round meat recovery testing is targeted to be completed before December 21. WDFW will provide additional information regarding the season opening as soon as possible following the completion of the upcoming tests.

Coast-wide test meat recovery results to date are found in the attached table.

Domoic acid levels in crab tested in Washington are non-detectable and no additional testing is scheduled. These results can be found under "General Information" at :

[https://wdfw.wa.gov/fishing/commercial/crab/coastal/letters\\_notices.html](https://wdfw.wa.gov/fishing/commercial/crab/coastal/letters_notices.html)

**2018 Preseason Coastal Dungeness crab Test Fishery Results for WA, OR and CA**

\* Date is the date the pots were pulled

Test Area	Optional Early Round		Round 1		Round 2		Round 3	
	Date	Meat Recovery %	Date	Meat Recovery %	Date	Meat Recovery %	Date	Meat Recovery %
<b>Washington</b>								
Northern	no test	no test	11/12/18	23.7%	no test	no test		
Westport	10/24/18	19.7%	11/9/18	22.0%	12/3/18	26.6%		
Long Beach	10/23/18	20.9%	11/9/18	22.0%	12/4/18	22.8%		
<b>Oregon</b>								
Astoria (50-A)*	no test	no test	11/6/18	23.5%	no test	no test		
Garibaldi (50-B)*	no test	no test	11/7/18	22.5%**	12/3/18	23.9%		
Newport North (50-C and 50-D)	no test	no test	11/7/18	23.6%	12/3/18	25.8%		
Newport South (50-E and 50-F)	no test	no test	11/7/18	24.6%	no test	no test		
Coos Bay North (50-G and 50-H)	no test	no test	11/6/18	27.2%	no test	no test		
Coos Bay South (50-I and 50-J)	no test	no test	11/6/18	19.9%	12/3/18	23.4%***		
Port Orford (50-K)*	no test	no test	11/6/18	16.1%	12/3/18	18.9%		
Brookings (50-L)*	no test	no test	11/6/18	22.6%	11/30/18	25.6% ^		
<b>California</b>								
Crescent City	no test	no test	no test	no test	no test	no test		
Trinidad*	no test	no test	11/3/18	17.7%	12/4/2018	22.1%		
Eureka	no test	no test	11/3/18	17.8%	12/4/2018	22.3%		
<b>District 10 (not bound by Tri-State)</b>								
Bodega Bay	no test	no test	no test	no test	no test	no test		
San Francisco	no test	no test	no test	no test	no test	no test		

\*Only one test station in each area (18 pots)

\*\* 48 hour soak

\*\*\* Meat recovery for area I=25.4% and area J=23.0%. Area I had less than 300 lbs.

^ Time from cooking to picking exceeded 24 hrs.