

The scallop fishery

History of the fishery

The harvest of two species of scallops, Pink (*Chlamys rubida*) and Spiny (*C. hastata*) Scallops began in 1982 by dive and trawl. In 2001, an experimental fishery was developed. By 2009 Fisheries and Oceans Canada began the process of developing an Integrated Fisheries Management Plan (IFMP) for the commercial harvest of scallops. Various controls are in place including size limits, biannual biomass surveys to obtain biology-based quotas, and routine biotoxin testing.

How are they harvested?

Our scallops are harvested using a butterfly trawl, which is a type of large wide-mouthed net invented by one of the founding members of this fishery. The net is dragged behind the boat while travelling at < 1 knot (1.8 km/hr). The trawl has steel runners that run along the bottom of the ocean which keeps the net off the ocean floor. As a result of the innovative net design and our slow speeds, impacts to the ocean floor, as well as by-catch of non-target species is minimized. Most mobile organisms are able to avoid the trawl due to the slow speeds. The trawl design won a Romeo La Blanc Award in 2003 for responsible fishing.

As the boat drives over the scallop beds, the vibrations from the boat and trawl cause the scallops to swim. The trawl follows shortly after the boat and captures the swimming scallops. The scallops are cleaned and put into mesh bags. They are then brought, live, to a certified processing plant, flash frozen and then stored in specialized cold storage until they are sold.

Our story

Joel and Melissa Collier, along with their two children, live in Courtenay, BC. Joel's mother comes from a long line of fisherman involved in various fisheries on the west coast including salmon, prawns, ling cod, and halibut. Joel's parents began fishing in 1992, and Joel, along with his two siblings, spent part of their summers fishing throughout their youth. Joel took over his parent's fishing business in 2014.

Joel's Aunt and Uncle harvested scallops as part of the experimental fishery for over 15 years and were dedicated to developing environmentally sound fishing practices. Joel got involved with the IFMP process in 2015 and began fishing scallops commercially with his Uncle.



Contact us and order today

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Vancouver Island, British Columbia



We are a proud partner of Ocean Wise



What are they?



We harvest two wild species of scallops, Pink and Spiny scallops, found off of Vancouver Island, BC. They are also commonly known as pink, swimming or singing scallops. They are significantly smaller than the species commonly eaten. They have a beautiful and colourful shell, measuring up to 8 cm (3 in.) across.

Like muscles or clams, our scallops are sold in the shell, and can be eaten cooked or raw. The whole animal is eaten, as opposed to just the the 'adductor' muscle like most scallops. The size of the meat ranges from about the diameter of a nickel to a loonie.

Why they are superior scallops?

Despite their smaller size, these scallops are bursting with flavour. Susan Herrmann Loomis wrote in her New York Times article that, "Pink scallops, which have a more complex flavor than sea scallops on the East Coast, are less aggressively sweet and they are balanced by a pleasant, oyster-like brininess as well as a nutty flavor usually associated with clams. At certain times during the year a small, bright orange or golden egg sac wraps around the mussel, which adds a firm, textured dimension to the natural tenderness, and accentuates its nutty flavor."



What makes our scallops different?

- Our scallops are small but flavourful. They are eaten whole; raw or cooked.
- Our scallops are guaranteed to be live when caught, as they have to be swimming to be caught in our nets. This means that all our scallops are edible, and even those that do not open when cooked can be safely eaten.
- Our scallops are brought into the processing plant live and then flash frozen. The method of freezing prevents them from sticking together allowing you to easily take out what you want to cook, leaving the rest frozen.
- Our scallops are wild, not farmed.
- These scallops are also harvested in the US, but are exclusively sold live. Live scallops are very perishable, with a max. shelf life of 4 days. Our scallops are flash frozen, providing a shelf life of up to 1 year when kept in a deep freezer (-18 °C).
- Scallops have recently re-entered the market in the western US and are quickly becoming a delicacy in fine-dining restaurants. They are being considered the "rarest commercial seafood in the world" (as per Gena Wynkoop in a *Seattle Refined* article).
- Our scallops have a stunning and colourful shell. They are an ideal platform for serving at the table. They can also be scrubbed clean and kept for display.
- The overall management of the fishery and the style of fishing gear makes our harvesting method sustainable and environmentally friendly. The trawl design won a Romeo La Blanc Award in 2003 for responsible fishing. We are a proud partner of the Ocean Wise seafood program and our scallops are recommended by Ocean Wise.

Where can I get them?

Our scallops are available at a variety of locations including public markets, restaurants and wholesalers (see our website). They are also available by direct orders through us. They are sold whole, frozen in the shell. There are approximately 15 to 20 scallops per pound.

When are they available?

All year round! Our scallops are primarily caught between September and April. During this time period, we can fish as often as needed (weather pending) to ensure that we maintain a steady supply.

Between April and September, our scallops are held in cold storage. Orders placed during this time period will be subject to availability.

How to cook them?

Our scallops can be cooked in many ways, including any of your favourite scallop, clam and muscle recipes. Steaming is the easiest way to cook them. To steam them, place frozen scallops into a steamer after the water has come to a rolling boil. Steam them until they open, (approx. 4 to 6 min.). Because our scallops are caught live, you can still eat any that don't open. Simply use a knife to pop open the shell. See our website for more tips and recipes.

