



October 13, 2014
FOR IMMEDIATE RELEASE

For more information contact:
Mark H. Gleason
(206) 783-0188
markhgleason@gmail.com

King & Tanner Crab Fishery Season to Open October 15

Seattle, WA- Alaska Bering Sea Crabbers (ABSC) is pleased to announce the opening of the 2014-15 Bering Sea commercial king and tanner crab fisheries. The official opening of the season will be 12:00 noon on Wednesday October 15, 2014. The fishery will remain open through January 15, 2015 for Bristol Bay red king crab; February 1, 2015 for St. Matthew’s blue king crab; March 31, 2015 for Bering Sea Tanner crab; May 15, 2015 for Bering Sea snow crab in the Eastern sub-district; and, May 31, 2015 for Bering Sea snow crab in the Western sub-district.

The Total Allowable Catch (TAC) for the various fisheries is listed below. Please note the IFQ refers to the Individual Fishery Quota issued to harvesters. The CDQ refers to Community Development Quota, a 10% allocation reserved for development projects in rural western Alaskan communities adjacent to the Bering Sea.

Bristol Bay Red King (BBR)

IFQ= 8,987,400 lbs
CDQ= 998,600 lbs
Total= 9,986,000 lbs*
* 16% increase over last year

Bering Sea Snow (BSS)

IFQ= 61,155,000 lbs
CDQ= 6,795,000 lbs
Total= 67,950,000 lbs*
* 26% increase over last year

Eastern Bering Sea Tanner (EBT)

IFQ= 7,632,000 lbs
CDQ= 848,000 lbs
Total= 8,480,000 lbs
* 480% increase over last year

Western Bering Sea Tanner (WBT)

IFQ= 5,962,500 lbs
CDQ= 662,500 lbs
Total= 6,625,000 lbs
* 303% increase over last year

Saint Matthew’s Blue King (SMB)

IFQ= 589,500 lbs
CDQ= 65,500 lbs
Total= 655,000 lbs*
* fishery was closed last year

This year’s increased quotas are a testament to science-based, stakeholder-informed management. While ABSC welcomes the increased quota for all major species, we remain concerned over the volume of illegal Russian crab that continues to flood the world market and depress the price paid to legal US fishermen. In 2012, the most recent year for which data is available, the McDowell Group of Juneau, Alaska estimates that 40% of the king crab sold in world markets was from illegal Russian harvests. A significant portion of this illegal harvest enters US markets. Without Country of Origin Labeling (COOL) requirements for cooked crab products, consumers have almost no way to determine whether the crab they’re buying is from law-abiding US fishermen harvesting in the pristine waters off Alaska or from international criminals operating outside the reach of law enforcement. Alaskan crab...ask for it by name!