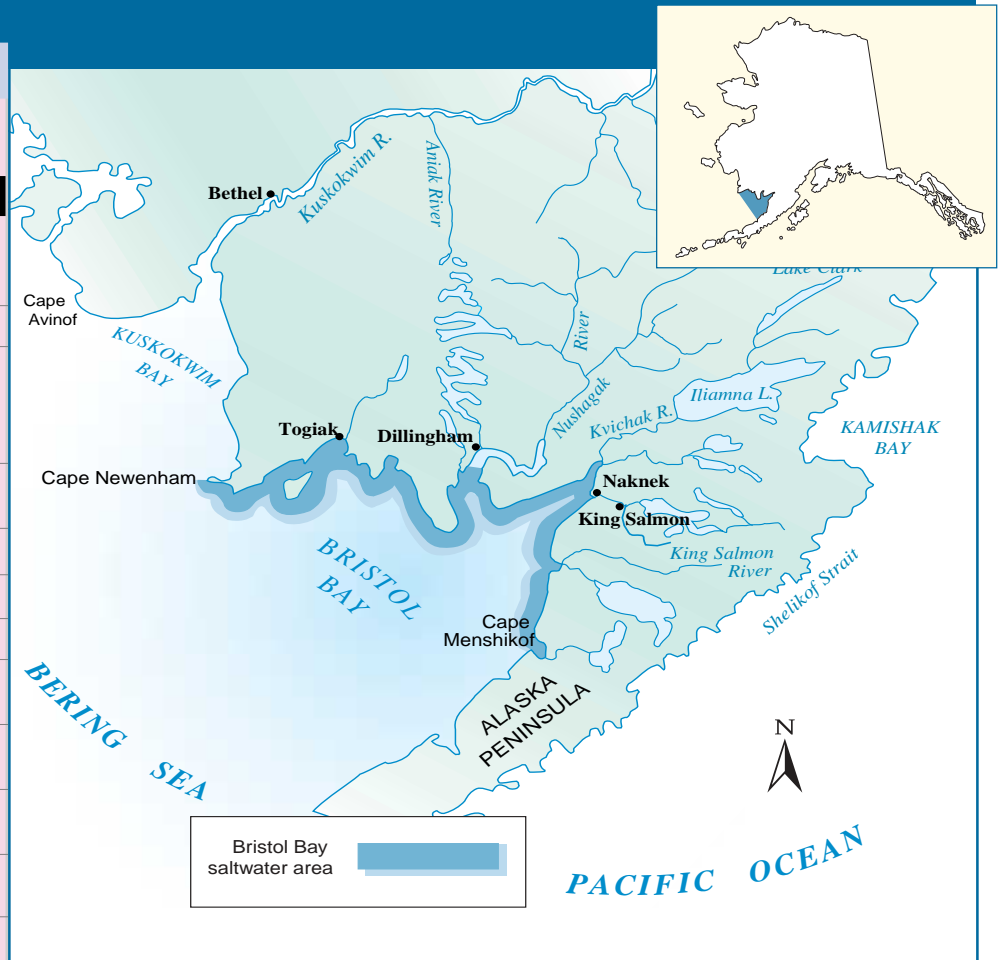


BRISTOL BAY SALT WATERS

GENERAL SEASONS AND LIMITS: Bristol Bay salt waters

INCLUSIVE WATERS: All waters east of a line from Cape Newenham to Cape Menshikof.

Species	Open season	Daily limits
King salmon	May 1–July 31	3 per day/3 in possession only 2 fish over 28" ← yearly limit of 5—see page 6
Other salmon	open entire year	5 per day/5 in possession
Steelhead trout	June 8–Oct. 31 Nov. 1–June 7	2 per day/2 in possession only 1 fish over 20" 5 per day/5 in possession only 1 fish over 20"
Dolly Varden	June 8–Oct. 31 Nov. 1–June 7	3 per day/3 in possession 10 per day/10 in possession
Halibut	Feb. 1–Dec. 31	2 per day/4 in possession
Lingcod	open entire year	no bag or possession limit
Rockfish	open entire year	no bag or possession limit
King crab	June 1–Jan. 31	6 per day/6 in possession males only—6½" or more
Dungeness crab	open entire year	12 per day/12 in possession males only—6½" or more
Tanner crab		12 per day/12 in possession males only—5½" or more
Sharks	open entire year	1 per day/1 in possession ← yearly limit of 2—see page 6
Other	open entire year	no bag or possession limit



Halibut — Possession of sport-caught halibut:

- No person may possess sport-caught halibut aboard a vessel when other fish or shellfish aboard the vessel are destined for sale, trade, or barter.
- Until brought to shore and off-loaded, no person may fillet, mutilate, or otherwise disfigure a halibut in any manner that prevents determination of the number of fish caught or possessed. □

CARING FOR YOUR CATCH

The flesh of fish not quickly killed, cleaned, and chilled deteriorates rapidly. Do not try to keep your catch alive on a stringer—prolonged stress causes fish to produce chemicals that alter flavor. A blow to its head will kill the fish quickly, and breaking a gill will cause the heart to pump much of the blood from the flesh. Blood breaks down fast and

shortens the time preserved fish will last.

Clean and ice your fish immediately, so you can remove the kidneys and additional blood from the backbone and rib cage. Packing the body cavity with ice speeds chilling of the flesh and retards spoilage.

Distribute your catch in the ice chest or refrigerator so that fish touch the ice or are packed in it. Fish should not touch one another or rest in melted ice water. □