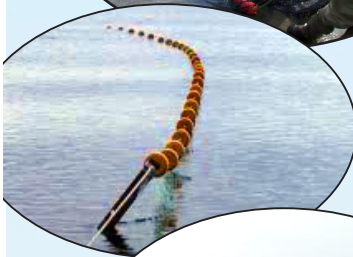


# What is a northwest tribal beach seine and how does it work?



[http://wn.com/Beach\\_Seining](http://wn.com/Beach_Seining)

Figure A.  
U shape set



<http://www.angoonairporteis.com/phase2media.html>

## What it is

Native Americans in the Puget Sound region generally use beach seines to fish for all species of salmon: Chinook (King), Coho (Silver) and Chum (Dog). Beach seines are environmentally friendly, because fish are trapped live, and unwanted species are released back into the ecosystem.

A beach seine is a 600-foot net operated from shore. The net is made of thin rope, with a 3.5-inch mesh (space between knots) and a 75 mesh depth (approximately 18 feet). Evenly spaced corks keep the top of the net at water level while lead-keeping keeps the bottom weighted (Figures B & C.). The net is set from shore in a U shape (Figure A.), with one end anchored on the beach.

The open end of the net faces into the current. The force of water holds the net in place (If set with the opening away from the oncoming tide, the net would be pushed back toward the boat and out of proper alignment). Once the net is set, the fisher throws out another anchor to hold the boat in place.

## How it works

When a school of fish is spotted inside the net, the open end is closed by towing the net to shore in reverse. The fish are trapped inside the net, but do not become tangled. Fishers then pull the net to shore from either end (Figure D). Other species of fish, such as flounders, starfish and crabs are released. Once fish are landed, they are placed in totes capable of holding 800 pounds each, and covered with ice to protect freshness. At the end of each day, the fish are sold to tenders.

## What you need to know

Tribal beach seiners and their vessels must be licensed by their own tribe, be Coast Guard certified and pass a Washington State boater safety training.

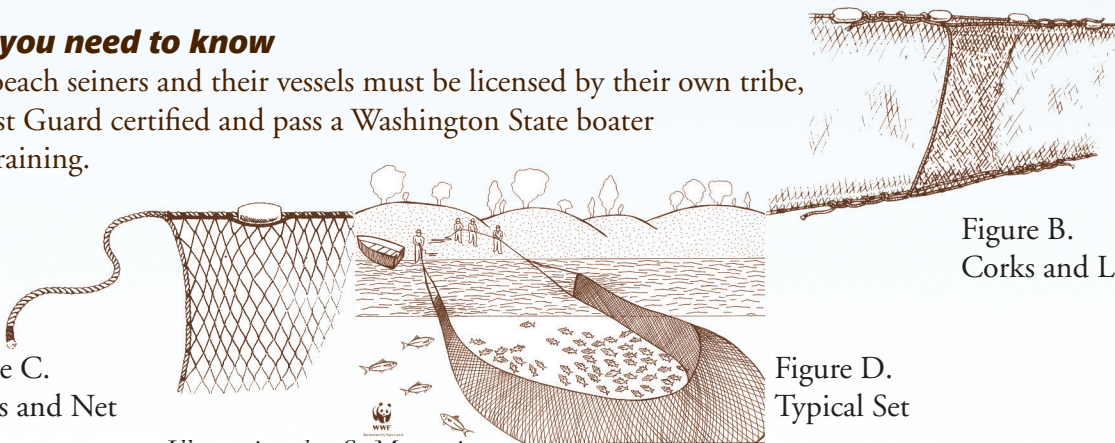


Figure C.  
Corks and Net

Figure B.  
Corks and Lead Line

Figure D.  
Typical Set

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<http://www.fao.org/DOCREP/003/X6935E/X6935E00.HTM>