

Lincoln City

~ CRABBING & CLAMMING ~

**Lincoln City Visitor
& Convention Bureau**
801 SW Hwy 101, Ste 401; 541-996-1274
800-452-2151; www.oregoncoast.org

Lincoln City Chamber of Commerce
4039 NW Logan Road; 541-994-3070
www.lcchamber.com

Visitor Information Center
540 NE Hwy 101; 541-994-3302 • 800-452-2151

Tanger Outlet Center
1500 SE East Devils Lake Rd
541-996-5000; www.tangeroutlet.com

Driftwood Public Library
801 SW Hwy 101; 541-996-2277
www.driftwoodlib.org

Chinook Winds Casino Resort
1777 N.W. 44th; 888-CHINOOK;
www.chinookwindscasino.com

Lincoln City Lodging Association
www.lincolncitylodgingassn.com

Lincoln City Parks and Recreation
2150 NE Oar Place; 541-994-2131
www.lincolncity.org



THE BEST PLACE ON THE
CENTRAL OREGON COAST
TO GO **CRABBING &
CLAMMING**

Lincoln City's

CRABBING & CLAMMING



CRABBING ON THE BAY ON SW 51ST

Crabbing and clamming are great ocean activities for any group. Although crabbing is done commercially in the ocean, primarily during the winter, those seeking only a few can pursue them at any time of the year---and you do not have to get on a boat to do it. Siletz Bay and Siletz River at the south edge of Lincoln City are prime spots for crabbing. The best time of day is an hour or two before or after low tide when the creatures are active and water currents least disturb the crab gear. All you need is a crab ring or line, bait, license (if you are 14 years old or older), and a measuring gauge, all of which can be obtained from Eleanor's Undertow or Tiki's, both on SW 51st. The regulations for crabbing are posted on the Taft Dock on SW 51st, next to Mo's.

Whether you do it from a public dock, the shore or a boat, the process is the same: tie bait (fish carcasses, turkey, or chicken) to the pot, line or ring, toss it in the water, and wait for about 15 minutes; then pull the pot up quickly and steadily to keep your crab from escaping. Since each person can harvest only 12 male Dungeness crabs larger than 5 3/4 inches, check the size with the gauge. There is a limit of 3 pots, lines or rings per person. Although the limits above are accurate at the time of this writing, they could change. It is best to check the Oregon Sport Fishing Regulations for daily limits and regulations: www.dfw.state.or.us.

Be careful to grab the crab from the rear center; their pinchers can cut your skin badly. All you need now is someone willing to clean and cook them. For more information on crabbing, visit www.oregondungeness.org



CLAMMING ANYWHERE ON THE BEACH OR IN THE BAY

Clamming is as simple as crabbing, inexpensive, and equally satisfying. Most of the clams found in this area are either the smaller butter clams or larger razor clams. One way to find them is to look for dimples or holes in the sand, then place your shovel or rake a few inches farther than the hole, in the direction of the ocean, and pull back, scooping the sand away to expose the clam. Others have found more success by waiting until low tide and seeking out pockets near rocky outcroppings. Those pockets frequently contain a number of clams, all of which can be harvested in a



shovel scoop or two. The best time is an hour before and an hour after low tide. At the time of this writing each person is allowed to harvest 20 butter clams and 15 razor clams per day, and a license is required if you are 14 years of age or older. It may be advisable to check with local authorities to determine if red tide conditions exist that make harvesting unwise. Visit www.dfw.state.or.us to be sure the limits haven't changed. That site also has excellent suggestions for methods to clean, store, and prevent spoilage of the clams.

The most important thing is making certain your group has accommodations with a kitchen so you can enjoy your catch as you try out your newly acquired skills. For additional information about clamming, visit www.clamdigging.info.

RECIPES FOR ALL THAT HARD WORK:

FRYING RAZOR CLAMS:

Bread the clams with flour or cracker meal and cook them in a very hot skillet or deep fryer. For tender clams, cooking should not be more than one or two minutes.

CLASSIC CRAB LOUIE (4 Servings):

(Recipe courtesy of the Oregon Dungeness Crab Commission)

Ingredients:

- 1 lb Dungeness Crab meat & 1/2 lb crab legs
- 1 1/2 quarts shredded salad greens
- 1 cup "lite" mayonnaise
- 1/4 cup chili sauce
- 2 Tbsp each finely chopped: green pepper, onion, parsley
- 1/4 tsp cayenne pepper
- 2 quartered hard-cooked eggs
- 2 quartered tomatoes
- Parsley sprigs & Lemon wedges

Line salad plates or bowls with salad greens and mound crab meat on greens. Combine mayonnaise, chili sauce, green pepper, onion, parsley and cayenne. Pour sauce over crab meat. Garnish plates with crab legs, eggs, tomatoes, olives, parsley and lemon wedges.

