Saving Turtles, Helping Fisheries: Turtle Excluder & Bycatch Reduction Devices

Sizing up shrimp.

It’s America’s favorite seafood, but at what cost to marine ecosystems? Most guides to sustainable seafood consumption advise against buying imported shrimp, because the way these are farmed or wild caught generally is destructive to the environment. Although shrimp populations are fairly resilient to fishing pressure, commercial shrimping can impact the abundance of other species including sea turtles and finfish, such as red snapper.

Bringing home the haul.

People have been catching shrimp to eat for hundreds of years. In the early 1900’s, U.S. fishermen began using large nets called “otter trawls” for the “otter boards” used to keep the trawl nets open under water. Development of engine-powered boats at the end of the 19th century made possible dragging these nets and heavy otter boards (sometimes called doors) along the sea bottom. Fishermen in the southeastern U.S. use these bottom trawls to catch three species of shrimp: pink, brown and white. The shrimp fishermen work very hard to catch the shrimp. They can pull up to four nets on their boats and often work throughout the day and night, so that we can have fresh shrimp to eat. By using ice or freezers on their boats, they keep the shrimp catch fresh, even if at sea for many days at a time.

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