



Town of Greenwich Shellfish Commission

Roger Bowgen
Chairman

CLAMMING TIPS

The Greenwich Shellfish Commission
sponsors shell fishing classes.
These are noticed in the local newspapers.

THE BASICS

- Before shell fishing call 622-7777 to determine which shellfish areas are open. A pollution event or more than 1 1/2" of rainfall closes shell fishing beds for about seven days. Prior to reopening, sampling is undertaken by the Greenwich Health Department to insure that the shellfish are entirely safe to eat.
- Use potato rakes when digging for hard clams; garden forks for soft shell clams. Oysters & mussels may be picked by hand from the surface.
- Soft shell clams may be found in concentrated clusters near high tide areas, often in rocky situations, 4 to 12 inches deep. Be very careful while digging as the shells are very fragile and may break.
- Collect only clams which are **alive**; tap any partly open ones to be sure they can respond by closing themselves and therefore are alive.

THE METHODS

- Rubber boots are almost always needed. Some of the best shell fishing may be in shallow waters at low tides.
- If a particular area is unproductive, try another location. You may need to dig deeper during colder weather.
- Take advantage of **extreme low tides** which can expose productive & seldom dug clam beds. Check for extreme daily tides on a tide chart.
- To construct an accurate peck sized bucket, pour two gallons of water into a container, and **mark** the resulting water line. Add small drain holes.

PRESERVING THE SUPPLY

- Please carefully **rebury** all undersized shellfish found so they can continue to grow for next year's clammers. When left on the surface they are often eaten by gulls.
- When the weather is very cold & windy, shellfish in a basket may freeze and die; keep all shellfish well protected from the wind.

Refill any holes caused by your digging, thereby allowing small shellfish located deep under the piles of excavated sediment to reach the surface and survive.

- Shellfish may be safely kept cool and damp in a refrigerator for up to 12-14 days. They should **not be stored in water.**
- Used shells can be effectively recycled by returning them to intertidal flats. Baby oysters **need** shells to attach to in order to grow.

****Free Cookbook with purchase of shellfish permit ****

**While supplies last
You can pick them up at Beacon Point Marina and Sports Men's Den.**