

## The scallop fishery

### History of the fishery

The harvest of two species of scallops, Pink (*Chlamys rubida*) and Spiny (*C. hastata*) Scallops began in 1982 by dive and trawl. In 2001, an experimental fishery was developed. By 2009 Fisheries and Oceans Canada began the process of developing an Integrated Fisheries Management Plan (IFMP) for the commercial harvest of scallops. Various controls are in place including size limits, biannual biomass surveys to obtain biology-based quotas, and routine biotoxin testing.

### How are they harvested?

Our scallops are harvested using a butterfly trawl, which is a type of large wide-mouthed net. It was designed by the fishermen for this fishery. The net is towed behind the boat while travelling at < 1 knot (1.8 km/hr). The trawl has steel runners that bounce gently along the bottom of the ocean which keeps the net off the ocean floor. As a result of the innovative net design and our slow speeds, impacts to the ocean floor, as well as by-catch of non-target species is minimized. Most mobile organisms are able to avoid the trawl due to the slow speeds. The trawl design won a Romeo La Blanc Award in 2003 for responsible fishing.

As the boat drives over the scallop beds, the vibrations from the boat and trawl cause the scallops to swim. The trawl follows shortly after the boat and captures the swimming scallops. The scallops are cleaned, put into mesh bags, flushed and flash frozen at sea.

## Our story

Joel and Melissa Collier, along with their two children, live in Courtenay, BC. Joel is a 4th generation fishermen on his mother's side. His parents began fishing in 1992, and Joel, along with his two siblings, spent part of their summers fishing throughout their youth. Joel took over his parent's fishing business in 2014.

Joel's Aunt and Uncle harvested scallops as part of the experimental fishery for over 15 years and were dedicated to developing environmentally sound fishing practices. Joel got involved with the IFMP process in 2015 and began fishing scallops commercially.



## Contact us and order today

**Joel and Melissa Collier**  
Courtenay, BC.

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WEST COAST  
WILD  
SCALLOPS

Vancouver Island, British Columbia



We are a proud partner of Ocean Wise



## What are they?

We harvest two wild species of scallops, Pink and Spiny scallops, found off of Vancouver Island, BC. They are also collectively known as swimming scallops. They are significantly smaller than their east coast or farmed counterparts. They have a beautiful and colourful shell, measuring up to 8 cm (3 in.) across. The size of the meat (whole animal) ranges from about the diameter of a nickel to a loonie.



Fiore - Vancouver B.C.



Gus's Pub - Port McNeil, B.C.



Canoe Brewpub - Victoria, B.C.



The Holy Crab - Vancouver, B.C.



Nimmo Bay Resort - Nimmo Bay, B.C.  
Photo by Jeremy Koreski

## Where can I get them?

Our scallops are available at a variety of locations including public markets, restaurants and wholesalers (see our website). They are also available by direct orders through us. They are sold whole, frozen in the shell. There are approximately 15 to 20 scallops per pound.

## When are they available?

All year round! Our scallops are primarily caught between September and April. Our scallops are flash frozen, packaged, and placed into cold storage. We maintain stock in cold storage all year and replenish each winter.

## What makes our scallops different?

### Local, Wild and Sustainable.

- Our scallops are wild, not farmed, and are harvested around Quadra Island, BC.
- Due to the fishing method and overall management, this fishery is sustainable, environmentally friendly and Ocean Wise recommended.

### No Waste

- Our scallops are live when caught. This means that even those that do not open when cooked can be safely eaten.
- The entire animal is edible so you can use every part of the animal if you choose to.

### Individually Quick Frozen.

- Our scallops are individually frozen allowing you access the desired portion, leaving the rest frozen.
- They are flash frozen and double glazed with water to seal in their freshness.
- A frozen product allows us to provide a high quality product all year.

### Why frozen?

- These scallops are very perishable, with a max. shelf life of 3 days. Our scallops are flash frozen at sea, providing a shelf life of up to 1 year when kept in a deep freezer (-18 °C).

### Versatile

- Our scallops are very versatile and can be prepared in many ways, including any scallop, clam, and mussel (in shell) recipes. They can be eaten whole, shucked, raw or cooked.
- There is no need flush our scallops as they are flushed at sea.

### Pretty Scallops

- Our scallops have a stunning and colourful shell. They are an ideal platform for serving.
- The shells are a beautiful additional to any decor.