

Category 1 & 2 Conservation Policy 2024

Atlantic Salmon are classified as an endangered species - if they were mammals or birds they would be protected, and fishing would be banned.

ENFORCEMENT

- Proprietors and clubs are urged to make compliance with this policy a condition of their leases and permits.

SALMON UP TO 30TH JUNE

- All salmon and grilse to be returned i.e., 100% Catch and Release.

SALMON AFTER 30TH JUNE

- No female fish should be killed.
- All fish over 28" / 70cm long (about 8lbs) should be released.
- **Whilst it is an aspiration of the Board that 100% catch and release is achieved**, a maximum of two fish (salmon/grilse under 28"/70cm or about 8lbs) may be killed per angler during the season. This will allow for any fish which are injured to be kept, but the Board would encourage the careful release of all healthy fish.
- No salmon are to be caught in the estuary or coastal netting stations.
- Week ticket guests can retain one fish per week but not more than two in a season.
- Day ticket guests will be permitted to retain one fish per season.

SEA TROUT

- Sea Trout over 1½lbs are particularly valuable and should be released. A maximum of one sea trout over 1½lbs per angler per week may be killed but it would be preferable to kill only smaller fish, preferably Finnock under 1lb.

GENERAL

- Treble hooks are not to be used under any circumstances. Barbless hooks are also considered best practice.
- All coloured fish must be released.
- The Board is concerned that fish caught by worming may be difficult to release unharmed. Where worming is permitted only circle hooks to be used.
- When releasing fish, the fish should be kept in the water at all times. Landing nets are considered best practice, but the priority is to minimize fish handling and stress. Forceps should be carried by all anglers.
- It is recommended that fishing be suspended when water temperatures exceed 18°C (64°F). During exceptionally high temperatures fishing should be restricted to the early hours of morning. Lower oxygen content in warm water significantly reduces the recovery and therefore survival of salmon and should be considered when fishing.

PINK SALMON & RED SKIN DISEASE

Subject to any further Government advice any pink salmon caught should be killed and passed to a member of the Board staff for analysis. Similarly, fish caught displaying signs of red 'rash', bleeding and/or ulceration should be photographed and reported to Board staff. Operations manager 07769 261657, Fisheries Manager 07788 453560.

FIN CLIPPED FISH

If an angler catches a fish that has had the adipose fin removed, please retain it (alive before 30th June and if practicing catch and release after 30th June) and inform the Operations Manager (07769 261657). It will have been PIT tagged and the information contained in the tag is important to the operation of the Board's stocking programme and allows the Board and MSS to monitor the return rate of fish. The fish simply needs to be scanned to retrieve the tag number.