November 9, SDWG

The Spiny Dogfish Workgroup met November 9th, at the Ocean Pines Library.

During the meeting we reviewed the operating guidelines and ground rules for the meetings. We also reviewed Fisheries Service's Management Principles as parameters for the workgroup as they suggest changes to the fishery.

The first discussion we had with the fishery was regarding the goals the industry has for the fishery. The suggested goals included: no ITQs; protect local, active fishermen; maintain flexibility; and provide a sustained winter fishery from November – April. Future discussions may elucidate other goals that were not brought up during this discussion.

The second discussion we had with the workgroup was regarding control dates. They suggested several starting dates and several end dates. Start dates were:

- 1. May 2004 (implementation of SAFIS)
- 2. May 2000 (shark fishery began to improve)
- 3. 94/95 (MA boats may be included, may be best dates for draggers landings, smooth dogfish could be mixed in but thinks they were called "stakefish")

Suggestions for end dates were:

- 1. December 2010 (before recent additions to the fishery)
- 2. December 2012 (most inclusive and allows for flexibility plans for future)
- 3. April 30, 2012 (would include fishermen who caught spiny dogfish as bycatch in rockfish fishery)
- 4. November 9, 2012 (current date)

Carrie and Angel committed to providing scenarios under each combination of start and end dates. Additionally, their own confidential landings data will be provided to each committee member at the next meeting.

Other items suggested at the meeting for future consideration:

- Prohibiting holding spiny dogfish permits from other states if allowed to land in MD
- Requiring federal spiny dogfish permit to land spiny dog
- Tiered system based on activity and landings history
- Need to have ownership qualifications

Under other business we discussed sustainability certifications of spiny dogfish and other species. Will coordinate an opportunity for coastal fishermen to discuss sustainability certifications with our seafood marketing director.