

Original north coast people gobbled a gourmand's seafood buffet here at The Edge. Deer, wild berries, and seasonal visitations by the Salmon People fattened their bellies and warmed their hearts. Shelled creatures provided the constant protein staple. Take a visit to the kitchen middens at their ancient dwelling sites. Veritable mountains of shell stock attest to their savour of a wide range of bivalves, limpets, and whelks. They knew a good meal, I tell you.

The finest food flesh in our section of Creation, at least to the Professor's well-exercised taste buds, is the tender body of a fresh razor clam whisked briskly through a pan of smoking hot oil. Ahhhh. The mere thought sends a string of drool down one cheek. For sheer chewing pleasure, I'd back a razor clam or abalone against the tenderest 12 oz., cornfed, lowa fillet mignon.

Razors and other defenseless creatures have not always fared well at the Edge. The bodies of rare tufted puffins decorated an early 1900's Rose Festival float from our own north coast. Pitchforks harvested fall runs of Chinook salmon stacked into horse-drawn wagons. Rumors of early clam harvests by buildozer on Cannon Beach persist, but I can't discount or verify those stories. Even now, we attack razor clams with clam "guns" and shovels. The poor dears remind me of "Schmoos," those cartoon characters from early L'il Abner comic strips. "Schmoos," like razors, were succulent, non-aggressive, un-protected, preyed upon, and threatened -- little boneless chicken-breast figures with eyes and legs.

Razor clams are prolific breeders, pullulating in clam beds with glorious abandon. Their populations, however, are ground down by a long slate of ravenous predators: ocean crabs, man, gulls, and others. Viruses have decimated recent generations. Accumulations of pumice on offshore bars following the eruption of Mt. St. Helens made the seeding of clam spawn, or "spat," difficult for many recent seasons.

A small clutch of local clam desperates, including your Professor, have slipped over the Columbia River during Oregon's clam closures to the southern beaches of our sister-state, Washington. Domoic acid, potentially toxic to humans, appears in Washington clams in fewer parts per million than in Oregon, according to state reports. Washington Fish and Game regulates seasons and charges harvest fees through licensing

This morning the Oregon Department of Fish and Wildlife announced a razor clam season opening on November 1st. Several years have passed since razor clam harvest occurred on northern Oregon beaches. This seems an appropriate time to assess resource viability and numbers.

Razor clam regulation in Oregon has historically been practically no regulation. A resident or non-resident sport digger could take home 24 clams per day, regardless of size, day after day, tide after tide. Closures occurred on Clatsop beaches north of Tillamook Head during summer months only. Commercial diggers could haul off an unlimited number of clams to sell to seafood buyers or sneak

into home freezers for personal use.

I believe now is the time for Oregon to adjust clam policy and adopt regulations closer to those in Washington State, to include:

- Limited seasons. Washington allows digging only during a one month fall and spring season, on odd-numbered days, night tides only in fall, morning tides only in springtime.
- No commercial harvesting.
- 12-15 clam limit per day.
- 4. Small license fee charged to defray cost of enforcement.

Short-sightedness and greed characterize our approach to natural resources in this state. If Oregon fails to curtail excessive harvest limits and lengthy seasons, our children and grandchildren may never taste a fresh razor clam fritter. The notion brings me close to tears.

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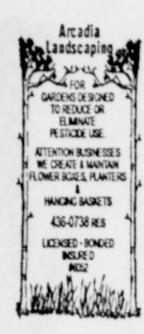
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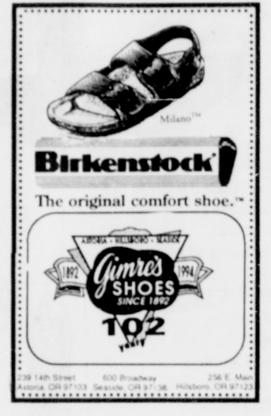
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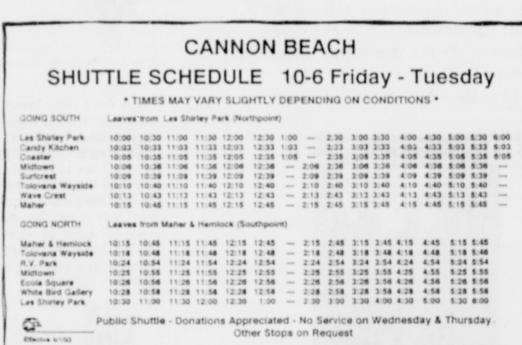
















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