



Rye Bay Scallop Week Sat 24th Feb - Sun 4th Mar 2018

We are proud to sponsor this event every year and this is their 16th year, we love to support local festivals and Rye Bay Scallop week is one of our favourites.

Rye Bay Scallops and the Environment

Scallops have long been fished in the waters of Rye Bay. Local bye-laws restricting the fishermen to harvesting their scallop catch from 1st November until the 30th April are strictly adhered to by Rye's fleet who use the small (under 10 metre) RX registered boats. The beds are checked regularly and allowed to regenerate when necessary. There are also size restrictions on the catch, leaving the smaller scallops in the water for future years.

Checks undertaken by both DEFRA and the local fishermen ensure that stocks are healthy and sustainably maintained.

"... harvesting of scallops in Sussex is one of the most stringent in terms of restrictions etc. The East Channel scallop fishery is a productive one, so that coupled with a responsible, abiding industry, should certainly pave the way to sustainability!" Quote from Sustainable Fisheries Development Officer.

The Rye Bay fishermen find that 70'-80' is the minimum depth that scallops can be found in this area which does make hand diving impractical. But with the restrictions on size, season and limited boat capacity Rye fishing industry continues to harvest annually without any noticeable reduction in stock.

If you would like further information about Rye's fishing fleet, it's catch and it's practices then you can call Russell Drew at Market Fisheries (Rye) on 01797 225 175.



Rye Bay Scallop Facts

A hermaphrodite in a shell, a mollusc with ears or a jet propelled bivalve.

These are just some of the ways of describing the scallop (*Pecten Maximus*).

The scallop shell contains both the female and the male gonad, a gill, a foot, mouth, digestive gland, eye spot, tentacle, mantle and hinge ligament.

The scallop is not, strangely, considered an aphrodisiac in the same way as an oyster. But, having said that, Sandro Botticelli's famous painting of Venus rising from a scallop shell is a perfect example of the symbol being used in fertility imagery. It is, like the oyster, an excellent source of protein, calcium, iron and vitamin B12 and is very tasty.

Scallops prefer clean, deepish, full salinity water and do very well in the slightly warmer waters of the south and west coasts of England and Wales. They are fully mature at around three years old and it is possible to tell their age by the stripes or bands on their shells. One band for each year.

Most spawning occurs from April to September and most growth occurs between April and June.

- "The cheapest sea-towne for provision of fish for our house." King Charles 1, 1628 speaking of Rye
 - Did you know that Rye's fishing fleet moors almost two miles from the sea?
 - There are more than 300 species of scallop in the world!
 - You can tell the age of a scallop by its shell, one ring forms each year
 - Scallops can be traced back 300 million years in fossil form
 - The scallop is a mollusc and the only bivalve that can swim
 - The scallop is an excellent source of protein, calcium, iron and vitamin B12
 - The orange roe in a scallop is called coral
 - Scallops are delicious!