

Chapter 1 : Western Fishboat Owners Association

Once upon a time, fishing for albacore was a predictable business. So predictable that albacore scientists T. Otsu and R.N. Oshida developed a model that gave a good description of the albacore's migrations along the US West Coast.

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Chapter 2 : The Fleet Is In | Oregon Albacore Commission

Albacore tuna, sometimes referred to as longfin tuna, represent a major forage, commercial and sport fish, in the Pacific. These fish are prolific – perhaps even more so than ricedaydvl.com maintain healthy populations, and when they appear nearshore, anglers count their catch by the Å-dozens, and the size of the offshore schools in acres.

Get ready to get in on the action. Absolutely delicious baked, broiled, or barbecued, albies also fight more than any other fish species except, perhaps, their bigger and meaner cousins, the bluefin and yellowfin tuna. Photo by Steve Carson. Usually running between 12 and 35 pounds throughout their range, one or two whoppers over 60 pounds are usually caught in Central or Northern California each season. The California state record is a pound monster taken off Monterey in , and the Washington state record is 52 pounds, also taken in In most of California, the earliest-arriving fish are often seen in mid-June, with the run peaking in July and August, and occasionally simmering all the way into November. Extreme Northern California, Oregon and Washington have a shorter window, usually seeing their first catches in mid-July, with the last fish departing in mid-September. Pretty much any floating vessel from pangas to yachts that can safely navigate out to them has been used in their pursuit. Fishing aboard large party boats is the safest and simplest choice for most anglers, but skilled private boaters catch more than their share of longfins. Westport, Washington, also boasts a large party boat fleet that targets albacore. In between are thousands of private-boaters, and even in formerly traditional salmon havens like Newport, Garibaldi and Depoe Bay, Oregon, whenever albacore fever strikes, it is incurable. The warmer water also needs to have that deep, clean, clear-purple color. Productive trolling speeds vary depending on conditions, and anything from 4 to 10 mph can be considered "normal. The same basic "albacore trolling feathers" are used along the entire Pacific Coast, usually ranging from 4 to 6 inches in length. Since albacore often feed on very small prey, smaller-size jigs are often the better choice. The venerable cedar plug is also an extremely effective offering. Relatively small prey items like these flushed from an albacore stomach are typically what they prefer to feed on. Swimming plugs are also very popular, and are more likely to draw a bite from any stray bluefin tuna that might be present. This is to make sure that the troll-hooked fish is landed quickly, hopefully leading the rest of the school up to the boat. Heavier pound class tackle is sometimes used if bluefin tuna or oversize albacore are around. Many private boaters also troll with swimbaits. Trolling speeds with swimbaits should be in the lower 4- to 6-mph range, meaning less ground can be covered when searching for fish. The tackle is lighter, too, with or pound test the norm. A great trick when trolling with swimbaits is to simply let the remaining troll lines sink out after stopping for a strike. The sinking swimbaits will nearly always draw hookups if there are any additional fish around. Getting a swimbait or live bait back quickly makes all the difference. Dropping back almost instantaneously is especially important early in the season, when the fish appear to be traveling in smaller groups, and are less prone to respond to chumming. West Coast Albacore Swimbaits should be in the 5- to 6-inch range. Both swimbaits and metal jigs are popular for dropping back on the slide. A greater number of anglers use swimbaits, but when the fish are holding deeper, a metal jig reaches the deeper strike zone much better. A 7- or 8-foot live bait-style rod rated for to pound test will handle albacore of almost any size. Choosing a lively bait is crucial, and fluorocarbon leader material can make a tremendous difference in the number of bites. Cast and retrieved soft plastic swimbaits are a favorite in Oregon waters. In California, classic iron-style jigs like the Tady 9 are traditional favorites, and the newer Asian-style jigs like the Williamson Herring Jig are effective everywhere. Best sizes are usually between 2 and 5 ounces, and just about any color combination with chrome is just fine. From San Francisco north, commercially available live bait is almost always anchovies. That said, this writer has also seen albies caught on live mackerel, jacksmelt, topmelt, herring, squid and even white croaker; albacore are documented to eat over 60 different prey species. It will be pretty good for chumming, or rigged just like live bait. Besides live or dead whole chum, 2-inch chunks of sardine, herring, anchovy or mackerel can hold a school around the boat, and just leaving a troll-hooked fish soaking deep as a "live decoy" is a deadly but little-practiced trick. Live bait fishing is usually done with lighter tackle, especially with anchovies. A typical setup might be a Penn Torque TRQsize reel with a topshot of 20 or pound

test monofilament over 30 to pound superbraid backing, and mounted on a 7- to 9-foot light-tipped live bait rod rated for 12 to pound line. The wise angler who knows that small anchovies will be the bait of the day will also have a "stealth" live bait outfit consisting of a TRQsize reel filled with pound mono for those days when the fish are finicky. In most live-bait fishing scenarios, a 3- or 4-foot piece of fluorocarbon leader material is almost a must. Commonly found traveling the albacore grounds in Southern California are bluefin tuna in the to pound class, and occasionally much larger. Bluefin also travel to Northern California, but in much smaller numbers. A handful of bluefin per season may be caught in Oregon and Washington, but these numbers do appear to be growing. In San Diego-area waters, when late-summer water temperatures exceed 66 degrees, to pound yellowfin tuna often replace albacore in the offshore grounds, punctuated by rare visits from to pound bigeye tuna. Skipjack tuna from 5 to 15 pounds are usually considered a nuisance, while exotic-looking opah from 40 to pounds are an amazing sight. SoCal anglers prospecting under floating kelp paddies usually find lots of 8- to pound yellowtail, and in late summer and fall, dorado in the same size range are also common. Up past Point Conception, fewer of these species are present, but a few are caught as far north as Washington each year. Billfish are almost exclusively a SoCal phenomenon, with striped marlin over pounds showing up pretty regularly. Sharks are also present offshore and are a bonafide game species on their own. In Southern California and, to a lesser extent, Northern California, mako sharks and the occasional thresher are a special treat for albacore chasers. Oregon and Washington anglers may see the elusive salmon shark, and blue sharks are relatively common all along the west coast.

Chapter 3 : Albacore Tuna Recipes from the fisherman who catches them.

The albacore (Thunnus alalunga), known also as the longfin tuna, is a species of tuna of the order racedaydvl.com is found in temperate and tropical waters across the globe in the epipelagic and mesopelagic zones.

Nevertheless, there are many types of tunas and these are: The latter is marketed as white meat. In fact, it is the only tuna among the seven types that is hailed as having the truest white meat. Albacore tuna is dubbed as the second largest commercial catch in the U. This fish is usually obtained from the eastern Pacific oceanic areas. In this connection, regular tuna usually comes from yellowfin because of this big catch. Moreover, this is also the reason why yellowfin and albacore are the two tuna types that are readily available at sea food restaurants and sushi bars. At these food spots, albacore is usually prepared as sushi or sashimi especially at the Japanese restaurants. Unlike ordinary tunas, albacore also contains more omega 3 fatty acids. These fatty acids actually increase the total fat content and calorie value of the product. This is not that bad at all since, as mentioned, this is a good type of fat. Contrary to the claim of other people, albacore tuna has a low amount of mercury, says a recent finding by the FDA. Nevertheless, it is also true that not all albacores are the same. This means that some canned albacores are healthier while some may not be that healthy. The reason for such is on the handling of the fish upon catching, packaging and also the size of the tuna itself. Adding other fillers like soy, water and vegetable broth may degrade the full taste of the albacore. Regarding fish size, it is said that fishing smaller albacores are better tasting than the bigger fishes. Albacore has a non metallic and a non-fishy taste compared to regular tuna. It is said to have the lightest flesh, not to mention, the mildest tuna flavor around. Albacore is priced higher than regular tuna Albacore has more fats and calories than regular tuna. According to a recent FDA report, in moderation, albacore has lower mercury levels than other tuna products. Albacore is a specific type of tuna while tuna is a more general term that has many subtypes like bluefin and yellowfin among others. If you like this article or our site. Please spread the word.

Chapter 4 : Southern California Ocean Fishing - All About Albacore

False albacore have hit their peak and are breaking on the surface all over the Sound, Gardiners Island and all around Montauk. If you want to play catch and release, all you need is a reliable spinning combo and some Hogy Epoxy Jigs or Super Strike plugs and have a blast.

Albacore - Longfin Tuna The fastest, most wide ranging and least corrallable of all the tuna, Albacore Thunnis alalunga are one of the most welcome visitors to Southern California. In warmer years they arrive in Central and Northern California coasts. Albacore are the best table fare of any of the tuna. They are the only fish allowed to be sold as "White Tuna" in cans. Fresh the meat is light and delicious with a decidedly meaty texture. Nearly all fish are caught on hook and line, either trolled lures or by jack poles from commercial boats chumming with bait. This means there are always plenty of Albacore around for the sport fishermen to hook up. Catching Albacore Albacore are sometimes called "longfin tuna" for their distinctive extra long pectoral fins. They can get as big as 90 lbs or so but are commonly in the lb range. I was holding a hose supplied by a pump in the boat that took the seawater directly from a through hull fitting to the hose, and was washing down the deck. Immediately all eighteen of our trolled jigs had fish on! Then I realized the importance of water temperature for albacore and had a remote reading sea water temperature gauge installed in my boat. From then on I noticed the water temperature when we ran into albacore and found it was always very near Albacore are caught by trolling in likely tuna feeding areas especially over offshore banks until a school is located, then fly lining with live bait. It can be tricky at these times to keep you anchovy lively when fished on bigger hooks and heavier lines needed for Albacore fishing. Also a bait fish imitating lure or fly, if properly fished, will catch its share of these wily predators. Again, a fast retrieve with rapid, darting motions is the hot ticket. Fishing blue and silver single-tailed rubber lures "on the slide" is another very effective fishing techniques for Albacore. Preparing Albacore My personal preference when Albacore fishing is to not allow deck hands to butcher my fish. Oh Toro or Chu Toro Bluefin Tuna bellies in sushi bars is one of the most expensive things on the menu. The kama collar and head of the tuna are also delicious eating and are parts that get tossed overboard every day by deck hands who are too busy making a few bucks than coaching tourists on how to eat great fish meals. I get my tuna gutted and gilled, then take it to my friendly local sushi bar for proper butchering. Eating Albacore Albacore may be universally prepared in a wide variety of techniques. About the only way not fantastic for eating tuna is deep fried. The oil content of the fish is sufficient that frying tends to trap too much oil in the fish. Tuna cooked in this manner melt in your mouth and would delight even the most ardent "I hate fishy tasting fish" picky fish eater. Ever think about building a boat? You could be out fishing in your home crafted boat yet this summer. Stop by my other web site for lots of information and to download free study plans for many different boats you can build.

Chapter 5 : Fall Fishing For False Albacore - Fishing Reports | Coastal Carolina Fisherman

An Oregon Albacore fisherman is a rugged spirit driven by the adventure, ready for the fast and furious action when the albacore start to bite, someone called to a life where hard work is rewarded by the beauty of the ocean, wind, and sky and the pride of brining bringing one of Oregon's iconic food treasures to our tables.

He originally placed it in the mackerel genus *Scomber*. It was assigned to the genus *Thunnus* by ichthyologists Bruce B. Collette and Cornelia E. Populations of albacore differ genetically by region, with Atlantic, Pacific, and Mediterranean groups each showing differences in mitochondrial and nuclear DNA. Its body is dark blue dorsally, shades of silvery white ventrally, and covered by small scales. They are markedly shorter in fish under 0. The caudal fin is also silvery white. It reaches sexual maturity at 0. A highly migratory species, schools of albacore travel great distances, though Atlantic and Pacific populations do not appear to mix. It is most often found in surface waters. It can survive at temperatures as low as 9. It favors areas where warm and cool water mix. Both Pacific stocks are stable, while both Atlantic stocks are likely overfished. The status of the Indian and Mediterranean stocks is less clear, but preliminary reports suggest that these are also declining. Of those caught by humans, immature albacore have a 1: In the Atlantic Ocean, older fish are found in cooler waters. The opposite is true for the Pacific Ocean, where fish are found more abundantly along thermal discontinuities. Depth range also varies by location: Due to climate changes over the last 40 years, the timing and spatial distribution of the albacore have also changed. Their diets vary very little from season to season. The most abundant cephalopod in its diet is *Heteroteuthis dispar*, a tiny deep-water squid found in the Mediterranean Sea and Atlantic Ocean. Other food sources of the albacore include fish, crustaceans, and gelatinous organisms. For the first year of their lives, juveniles remain close to the place where they were hatched. They begin to migrate after their first year. Albacore have a lifespan of 11–12 years, but they reach reproductive maturity at around 5–6 years. Albacore have asynchronous oocyte development, that is their immature egg cells do not develop at regular intervals. The creation of ova, known as oogenesis, begins with the rapid production of oogonia undifferentiated germ cells that give rise to oocytes by mitotic separations in the oogonial nests of female tuna. The resulting oocytes are cast en masse into the sea, where full development and later fertilization take place.

Chapter 6 : Difference Between Albacore and Tuna | Difference Between

AAFA (the American Albacore Fishing Association) is a non-profit organization representing commercial pole & line racedaydvl.com seeks to ensure responsible fishery management practices and the participation of vital fishing communities.

Association with dolphins[edit] Dolphins swim beside several tuna species. These include yellowfin tuna in the eastern Pacific Ocean, but not albacore. Tuna schools are believed to associate themselves with dolphins for protection against sharks, which are tuna predators. Vessels would encircle the pod with nets to catch the tuna beneath, [59] however the nets were prone to entangling dolphins, injuring or killing them. Public outcry and new government regulations, which are now monitored by NOAA have led to more "dolphin friendly" methods, now generally involving lines rather than nets. However, there are neither universal independent inspection programs nor verification of "dolphin safeness", so these protections are not absolute. According to Consumers Union , the resulting lack of accountability means claims of tuna that is " dolphin safe " should be given little credence. Fishery practices have changed to be dolphin friendly, which has caused greater bycatch including sharks , turtles and other oceanic fish. Fishermen no longer follow dolphins, but concentrate their fisheries around floating objects such as fish aggregation devices , also known as FADs, which attract large populations of other organisms. Measures taken thus far to satisfy the public demand to protect dolphins can be potentially damaging to other species as well. In Australia, former fishermen raise southern bluefin tuna , *Thunnus maccoyii*, and another bluefin species. In , it succeeded in completing the reproduction cycle and in , completed a third generation. Kindai is the contraction of Kinki University in Japanese Kinki daigaku. When served as a steak , the meat of most species is known for its thickness and tough texture. Canned fish and Canned tuna fish Canned tuna on sale When tuna is canned and packaged for sale, the product is sometimes called tuna fish. Canned tuna was first produced in Australia in , quickly becoming popular. Tuna may be processed and labeled as "solid", "chunked" or "flaked". When canned, the product is often referred to as "tuna fish", a calque loan translation from the German Thunfisch. In the United States, only albacore can legally be sold in canned form as "white meat tuna"; [74] in other countries, yellowfin is also acceptable. While in the early s canned tuna in Australia was most likely Southern bluefin , as of [update] it was usually yellowfin, skipjack, or tongol labelled "northern bluefin" or "longtail". Tuna is typically gutted by hand, and later pre-cooked for prescribed times of 45 minutes to three hours. The fish are then cleaned and filleted , canned, and sealed, with the dark lateral blood meat often separately canned for pet food. The sealed can is then heated under pressure called retort cooking for 2 to 4 hours. The international standard sets the maximum histamine level at milligrams per kilogram. An Australian study of 53 varieties of unflavored canned tuna found none to exceed the safe histamine level, although some had "off" flavors.

Chapter 7 : Consent Form | Salt Water Sportsman

Fishing for False Albacore is a group of relatively simple steps, but those steps are non-negotiable. The first 3 things you need to have is light rods, heavy line and lots of muscle. Next you need to look for water to be in the degree range and remember that the colder the water the bigger the fish, sometimes weighing up to pounds.

December 1, Computerized tags implanted into albacore tuna record the water temperature, depth, and internal temperature of the fish every 30 seconds. And one that no one will probably be answering anytime soon. Most of the central and Northern California fleet heads north to fish the productive waters off the Oregon and Washington coasts. Ironically, the fleet is not taking advantage of the abundant albacore. As for California albacore, "They were really rare this summer," he said. You have to go back to or 06, when there were some off of Monterey. There were a few schools, but not anything substantial enough to attract 30 or 40 boats. Once upon a time, fishing for albacore was a predictable business. So predictable that albacore scientists T. Childers and his colleagues are involved in an extensive albacore tagging and tracking program in an effort to divine the mysteries of the migrations and movements of albacore along the US pacific coast. But that still does not explain why there are no albacore " at least not enough to make it worthwhile for the fleet to head for sunny southern California. The weather patterns this year seem to have changed. There are signs that may be changing a little as well. They would migrate up in the evening. This year we observed almost nothing on the surface " which was really strange. Higher catch rates have also been linked to areas of high eddy kinetic energy in the Central and Western North Pacific. The reason could also be tied to the fact that there have been very few professional fishermen working California waters, especially southern California water, for albacore for almost a decade. The number of boats keeps going down. The boats are more efficient. The key to solving the mystery is more and better data about the albacore and its eating and migratory habits, says Childers. Tagging is the way to gain the data. Childers uses computerized tags that he and his colleagues implant into the abdomens of the albacore. The tags are programmed to record the water temperature, depth, and internal temperature of the fish every 30 seconds. The scientists go out late in the season on working boats to tag albacore. They have to cut the live fish open, implant the tag, then sew it back up and release the fish back in the water. There is a reward for turning them in. Most of the ones we get back come in about a year after the fish were tagged. One of the tags is the TDR-Mk9 archival tag. It is about 1. This mini-micro tiny computer measures depth, temperature, and light-level, and also differentiates wet or dry conditions. It is suitable for both external attachment and internal implantation. Archival tags were used to study the seasonal movements, migration patterns and vertical distribution of juvenile North Pacific albacore. Twenty archival-tagged fish were recovered with times at liberty ranging from 63 to days. The tag studies paid off from the beginning. One of the mysteries the tags shed some light upon was the diving habits of the albacore. The depth range of the tagged albacore exceeded 1, m " only nine of the 20 fish dove deeper than m. With the exception of one fish that migrated to coastal Japan, dives to greater than m were always brief; the maximum duration of any dive below m in the eastern Pacific was 32 min. In general, albacore exhibited a diurnal diving pattern, spending more time near the surface at night than during the day. The SWFRC team continues tagging albacore very late in the season, and gathering loads of data to crunch and analyze from the small percentage of fish they tag. Maps and charts and graphs are generated from that data that help Childers and his colleagues understand almost everything that can be understood about albacore. Information from the tags is supplemented with even more data that Childers and his team gather from necropsies they perform on the albacore in their brand-spanking new laboratory at SWFRC headquarters in San Diego. Computerized tags implanted into albacore tuna record the water temperature, depth, and internal temperature of the fish every 30 seconds. Otolithic analysis tells many tales of the albacore that would otherwise remain untold and unknown. Except why not many albacore have been found off the coast of California " especially southern California " in recent years. We have so much technology at our disposal " yet we are just scratching the surface. You might be interested in:

Chapter 8 : Albacore Tuna: A Thrilling Fishery at the Westport Marina - GraysHarborTalk

LUKE WHITTAKER. Fishermen are going farther and fishing longer in order to catch albacore tuna this season. Natural cycles may be to blame, or aftereffects from warm ocean conditions to

I knew I needed the advice of an angler that had years of experience and a perspective that could present those tips in the simplest yet most complete manner. Lee and I go back many years to the days when I was a rookie fishing guide. At that time, we were part of only a handful of light tackle, small boat guides in the area with me having the least experience. Captain Lee provided advice to me and most importantly taught me the manners and etiquette of being a fishing guide. The first 3 things you need to have is light rods, heavy line and lots of muscle. Next you need to look for water to be in the degree range and remember that the colder the water the bigger the fish, sometimes weighing up to pounds. Late October and most of November is a great time for Albacore fishing due to more fish coming through the area. I rig up with 20 lb. The weight of the leader can vary. Another one of my go to lures is the Mirro Lure 19 in the color Once on the water, I start looking for the surface action. The Albacore are early feeders and that means I have to be on the water before sunrise to get the feeding grounds prior to the sun coming up. Look for breaking water of the bait fish and slowly approach the moving pod. I also have my rod in my hand and ready as I quietly move closer to the feeding frenzy. I put the engine in neutral and start casting the edges of the feeding. Before you know it your reel starts to scream and the fight is on. Make sure that you manage your drag to slow the fish down. Keep his head up and the pressure on. This will only result in the bait diving and the Albacore being spooked. The False Albacore is a strong, fast fish and you lose control quickly without good management. The Albacore feed early.

Chapter 9 : Albacore - Wikipedia

Fishing aboard large party boats is the safest and simplest choice for most anglers, but skilled private boaters catch more than their share of longfins. In Southern California, major party boat fleets that often target albacore are found in every port, and San Diego Bay's legendary long-range fleet is justly world-famous.