A COOPERATIVE PROJECT OF THE SANTA BARBARA NEWS-PRESS AND THE EDUCATORS' ROUNDTABLE, PUBLISHED MONTHLY TO PROMOTE LEARNING AMONG YOUNG READERS IN NATURAL SCIENCE, HISTORY, TECHNOLOGY, AND ART

# connected

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**Channel Islands National Marine** Sanctuary





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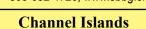
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Santa Barbara



Museum of **Natural History** www.sbnature.org; 805-682-4711 Santa Barbara

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**Art From Scrap** 805-884-0459

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**USDA Forest Service, Los Padres National** Forest 805-968-6640 www.fs.fed.us/r5/lospadres



**South Coast** Railroad Museum

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# This Month's Theme: LOCAL SEAFO

The Santa Barbara Channel is a very diverse and productive ecosystem with many creatures depending on one another. People in the commercial fishing industry are no exception. They make their living on locally-caught seafood. Keeping our unique ecosystem in a healthy balance takes hard work. Fishermen, environmentalists and government agencies all work together to ensure that the Channel remains a special and diverse place.

# Commercial Fisheries

Commercial fishing operations use different gear based on where they are fishing and what they are fishing for. Some use nets, others use hooks and lines, traps, harpoons, and even diving gear. Here are some examples:

#### **NET FISHERIES**

Fishermen use nets that differ in size, shape and how they are operated. Net-caught seafood from the Channel includes sea bass, halibut, squid, sardines, rockfish, anchovy, shark, swordfish, shrimp, and sea cucumbers.

### HOOK & LINE FISHERIES

The Chumash caught fish using hooks made of shell, cactus spines, bone, or iron. Since then, fishermen have used hooked longlines, set lines, and trolling gear. Catches include rockfish, albacore, halibut, and salmon, among others.

## TRAP FISHERIES

During lobster trapping season in the Channel (early October-mid-March), floating buoys can be seen offshore. These are attached with a line to wire traps that are lowered to the seafloor with bait. In the early days of trap fishing, some lobsters were recorded at weights of over 20 pounds! Crab trapping takes place year round with similar gear.



Albacore Processing

What is a FISHERY?

· A place where fish or shellfish are caught. • The occupation or industry of catching, processing, or selling fish or shellfish.

### **DIVE FISHERIES**

As a means of harvesting seafood, diving is another method that has a unique history along the Central Coast. Species such as abalone, sea urchins and sea cucumbers have been caught by divers. Abalone, once plentiful, is now struggling to come back after disease and overfishing.



California Spiny Lobster Processing

# MATCHING GAME

Match the fishing method with the species caught using that method! Find the answers below.

- Net
- Hook and Line
- 4. Dive
- Trap

Marine Protected

Areas

Around the Northern Channel Islands,

there is a network of Marine Protected

- Albacore Sea Urchin
- Lobster
- Halibut
- ANSWERS: 1. d & e; 2. a & d; 3. c; 4. b



# The Santa Barbara Channel

The Santa Barbara Channel extends from Point Conception to Point Mugu and runs east to west. Here, cold-water currents from the north mix with warmwater currents from the south. This type of ecosystem is called a "transition zone" and has many different species from both cold and warm environments. Thanks to the nutrient-rich water and marine habitat provided by the Channel Islands, this region is home to many unique species.

# Species Of The Channel

Here are a few of the species you may see coming in off fishing boats in our local harbors:



# SEA URCHIN

Sea urchins are covered in spines and grow to 10-inches around. They crawl slowly over reefs in depths of 5-115 feet, eating mostly kelp. In Japan sea urchin ("uni") is a delicacy.



#### CALIFORNIA SPINY LOBSTER California spiny lobsters are crustaceans. They have a

hard, red shell, 2 long antennae and 10 legs. Unlike the Maine lobsters, spiny lobsters have no edible claws. Instead, they are valued for their sweet, tender tail meat.



There are more than 50 species of rockfish harvested in California, making them one of the most commercially important species. While rockfish come in many colors and sizes, most have a squat body, deep belly, and heavy fringe of dorsal spines.



# CALIFORNIA HALIBUT

California halibut are members of the left-eyed flounder family. A halibut begins life with eyes on both sides of its head, swimming upright like other fish. As it matures, one eye "migrates" to the top of its head and the fish becomes a flat bottom dweller.

Species information was adapted from the Santa Barbara Harbor Fishwalk. Courtesy of the Santa Barbara Waterfront Department.

WORD SEARCH

Find these locally-caught sustainable seafood

DUEDNKEEBYCNCL

UALHNVNYOXMFAE

CCROED

SVFIMRCIBTOWVM

RLOHGFINYXUOCF

AQILOJCCNVCGCI

XZJWODVRTQGJE

IZKTKAWTIILEC

PTNKCSNSCAUDA

ZVTGAINOOONDC

YLDXBFILDVCHI

O P Q U Q A T I I I T X C

PPNZLPUPLASMA

J T X C W U T S L G S A P

UOYCRIOJRET

**Spiny Lobster** 

**Rock Crab** 

**Ocean Whitefish** 

OMUK

is made

possible

by the

choices in the word search below.

**Black Rockfish** 

**Dungeness Crab** 

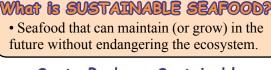
**Pacific Mackerel** 

E U P S

# TO LEARN MORE ABOUT LOCAL SEAFOOD AND FISHING...

- Explore the Santa Barbara Maritime Museum!
- See historic photos and gear in the Commercial Fishing Exhibit.
  - Try your hand at catching the "BIG ONE" on our sport fishing simulator.
- Stroll the Harbor Fishwalk & check out the fishing vessels.
- Visit the Ty Warner Sea Center to see local species first hand! • Go to the Saturday morning fish market for seafood fresh off the boat!
- Enjoy fresh seafood, live music, activities and more at the Harbor &
- Seafood Festival (Oct. 10)!





# Santa Barbara Sustainable

Curious where to find sustainable seafood in our community? Look for the Santa Barbara Sustainable Seafood logo in the storefronts of restaurants

By increasing community support for sustainable and local seafood, we can help ensure that the tasty dishes we enjoy today are avail-

taurants.



# Seafood Program

able for generations to come. Visit www.sbnature.org for more information on the Sustainable Sea-



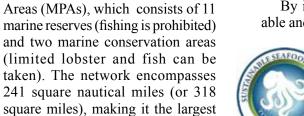
and markets where you buy seafood.

food Program and participating res-





FOUNDATIONS



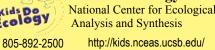
**Marine Science** Institute, UCSB

www.msi.ucsb.edu



off the continental United States.





Analysis and Synthesis http://kids.nceas.ucsb.edu/ Ty Warner

Kids do Ecology



**Urban Agriculture** at Fairview Gardens www.fairviewgardens.org