



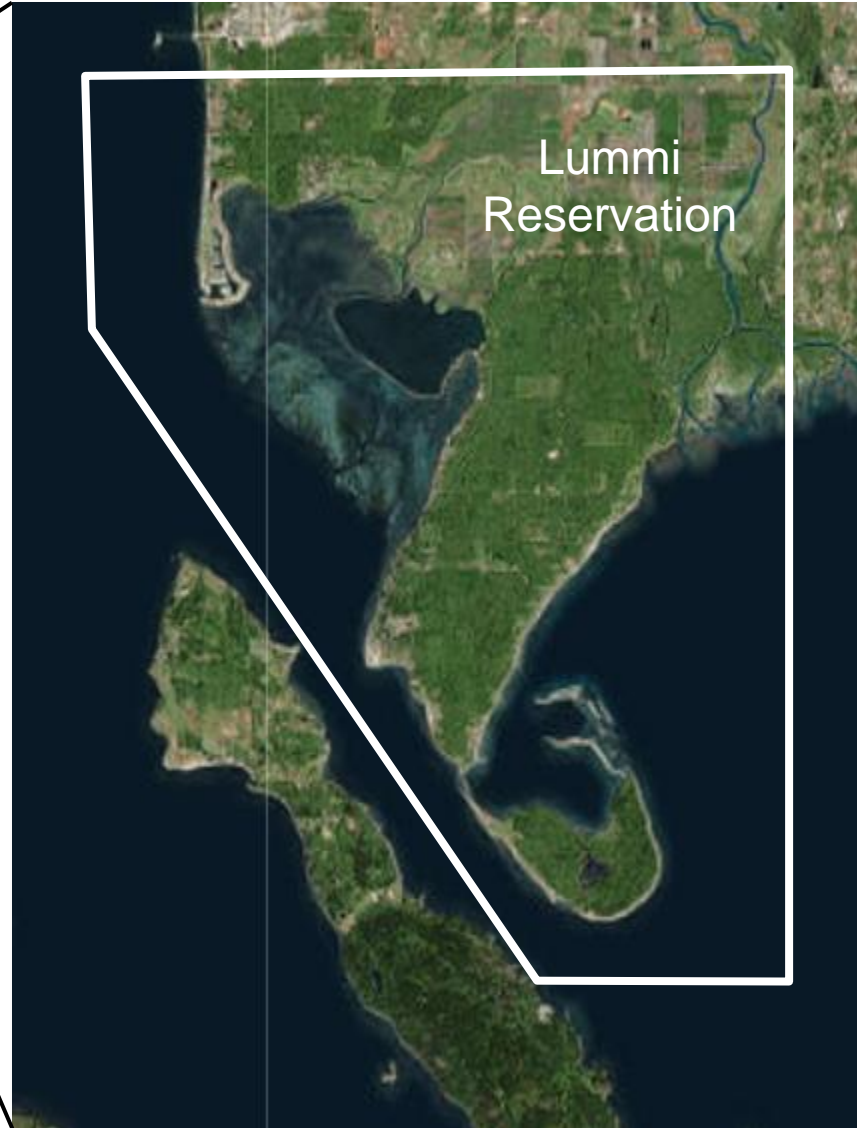
Lummi Nation: Shellfish & Health

Megan Hintz
Lummi Nation
National Tribal Public Health Summit
April 28th, 2021

Lummi Nation



Lummi Nation





Shellfish are important to Lummi

Schelangen

- Subsistence
- Ceremonial
- Commercial

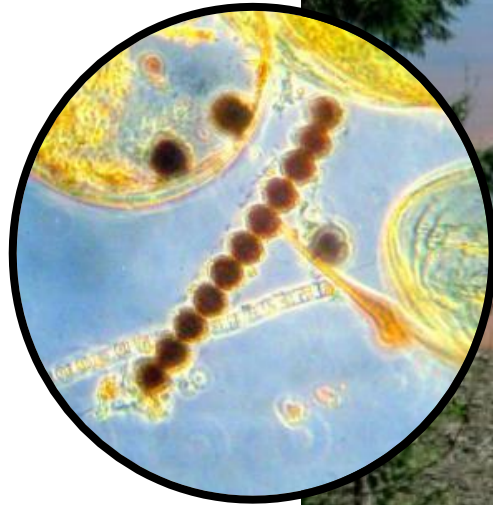
Shellfish resources at risk

Climate change

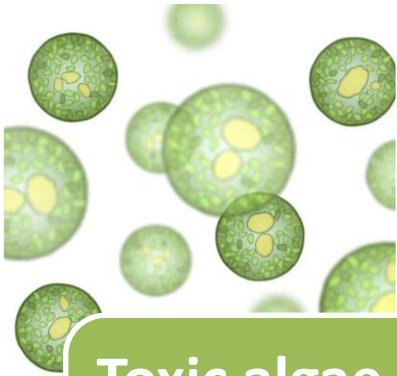
- Declining populations
- Increasing health risk



Harmful Algae Blooms (HABs)



Toxic algae can make **you** sick



Toxic algae bloom

Ideal water conditions for algae blooms include sunlight, nutrients for plant growth, and warm water temperatures.



Shellfish eat algae

Shellfish that feed on toxic algae blooms become toxic and unsafe to consume



People eat shellfish

Toxic shellfish are eaten. Possibly making consumer sick in anywhere from minutes to 24 hours.

HAB risk is increasing

- Unusual time of year
- Longer closures
- **HIGHER** toxin levels
- Multiple blooms in a year
- **NEW BIOTOXINS**



Lummi takes action

Increased monitoring and information



BIOTOXIN CLOSURES

Updated: 6/20/2019

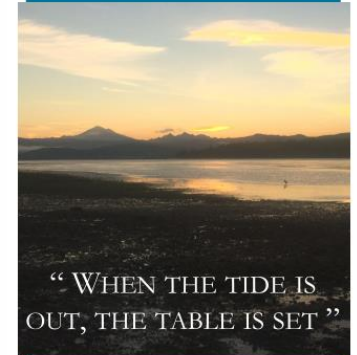
Where is it safe to harvest shellfish?

On Reservation:		
✗	Lummi Bay	CLOSED <i>to all species, PSP</i>
✓	Portage Bay	OPEN <i>to all species</i>
Off Reservation:		
✗	Bellingham Bay	CLOSED <i>to all Butter and Varnish clams, PSP</i>
✓		OPEN <i>to all other species</i>
✗	Birch Bay	CLOSED <i>to all species, PSP</i>
✗	Drayton Harbor	CLOSED <i>to all species, PSP</i>




For more information contact:
Dolly James: (360) 312-2305
Megan Hintz: (360) 312-2213
Lummi Hotline: (360) 380-6899
WA DOH: 1-800-562-5632
www.doh.wa.gov/ShellfishSafety

Shellfish Biotoxins & Red Tide:
Risks and how to safely harvest



LUMMI NATURAL RESOURCES DEPARTMENT
HARVEST MANAGEMENT DIVISION
FISHERY HOTLINE (360) 380-6899


New beach signage

DANGER 


TOXIC SHELLFISH
DO NOT EAT clams, oysters, mussels, or scallops.


Shellfish in this area are unsafe to eat due to biotoxins.

위험! 치명적인 독성 조개류. 먹지 마십시오! Korean
 Nguy Hiểm! Nghêu sò bị nhiễm độc. Đừng ăn! Vietnamese
 គ្រោះថ្នាក់! សូមកុំទទួលបានសត្តានសត្វខ្យងខ្មៅលៀសត្រីដែលមានជាតិពុលដោយឈាម! Cambodian
 ¡Peligro! Mariscos tóxicos. ¡No comer! Spanish
 Опасно! Ядовитые моллюски. Не употребляйте в пищу! Russian
 ອັນຕະຮາຍ! ສັດນ້ຳປະເພດມີເບືອກ ທີ່ມີສານເບື້ອ. ຫ້າມກິນ! Laotian
 危險! 有毒的貝類。切勿食用! Chinese



Always check the shellfish safety hotline:
1-800-562-5632 or
www.doh.wa.gov/shellfishsafety.htm
 For more information, contact:





 360-236-3330

DOH 101-148 April 2011



Standard state sign

CLOSED
 for Shellfish Harvesting

Biotoxin (red tide) levels are high; shellfish are unsafe to eat.



Hey'sxwq'e - Thank You
 Lummi Fisheries Hotline: (360) 380-6899
 Lummi Natural Resources: (360) 384-7119

 Sign Designed by 

New Lummi sign

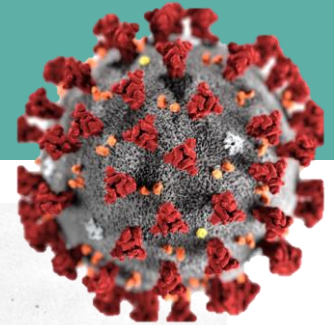
Education

- Oral Tradition made virtual



Steve Solomon teaching students at the Lummi Nation school how to hang fishing net

Food security



Clamming at Low Tide

Sequim Bay, Washington, late 1800s

Image credit: Jefferson County Historical Society



Thank you!

Megan Hintz

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360-312-2213