

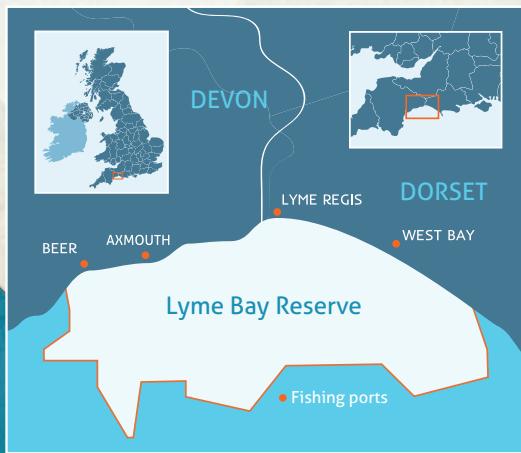


Lyme Bay
Fisheries and
Conservation Reserve

Pioneering Marine Conservation in Lyme Bay

A collaborative working partnership between fishermen, conservationists, scientists and marine authorities to maintain a healthy, productive and sustainable Lyme Bay.

The Lyme Bay Fisheries and Conservation Reserve facilitated by the Blue Marine Foundation has developed a win-win model that benefits both the marine environment and small-scale fishermen. Since 2008, as a combined result of a ban on mobile gear and adherence by local fishermen to a set of voluntary codes of conduct for low-impact, responsible fishing there has been a four-fold increase in flora and fauna reef species including rare pink sea fans, a quadrupling of juvenile lobsters and a doubling of scallops caught by divers. The model is now in its 7th year and is considered a UK flagship for marine protected areas.



Reserve Seafood

"As I fish exclusively within the Lyme Bay Reserve, I think that having a Reserve Seafood brand that explains the development and understanding of the fishing activities within the Reserve can only benefit fishermen in the long-term by making people understand the low-impact, sustainable way that we fish within the Reserve."

Beer Fisherman Jim Newton, 2016



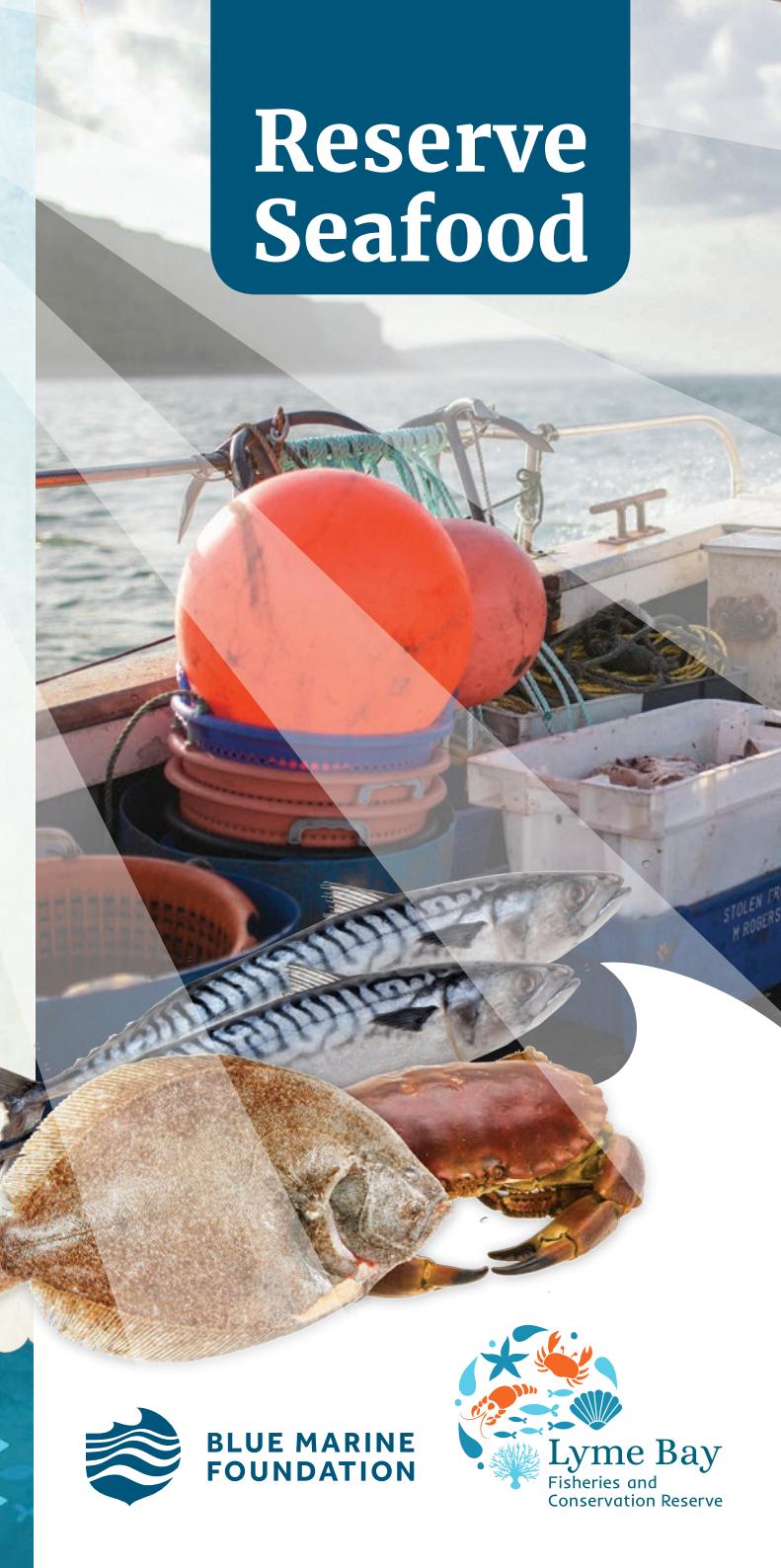
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BLUE MARINE
FOUNDATION



Reserve Seafood

Premium, sustainable, provenance-assured, fish and shellfish responsibly sourced from well-managed stocks in Lyme Bay, along the Devon and Dorset coast.

One of the aims of the Lyme Bay Fisheries and Conservation Reserve ‘the Reserve’ is to help fishermen achieve top prices for their catch. Provision of chiller units and ice making facilities allows fish to be iced and stored as soon as it is lifted onto the boats. This allows fishermen to supply a range of fish of the highest quality – commanding a higher price – and utilising all their catch.



In 2015, BLUE created the ‘Reserve Seafood’ brand, which markets the sustainable, premium quality, provenance-assured seafood from Lyme Bay at a higher price than previously enjoyed.

This initiative rewards fishermen’s dedication to sustainability and adherence to Reserve management and has brought significant benefits to fishermen’s income and standard of living. 29 species of seafood were sold through Reserve Seafood in 2017.

The ability to make use of all species caught has meant more varied types of fish are being recorded in the Reserve. Some of these species such as lobster and turbot have low populations on a national level. The rise in the frequency of landings may be an indication that healthy local populations are returning for some species.

To sell through Reserve Seafood fishermen must be;

- Signed up to the Reserve Code of Conduct;
- Transmitting iVMS data to support traceability;
- Adhering to monitoring area requirements measuring levels of fishing effort.
- Trained in fish care to safeguard highest quality and optimal shelf-life

Common species sold through Reserve Seafood



Lobster



Pollack



Crab



Cuttlefish



Scallop



Plaice



Mackerel

“The ability for us to be involved in the management measures on the ground has allowed us to see a 20% increase and more in income from our improved catches.” Axmouth Fisherman Angus Walker, 2016