



South Whidbey Harbor @ Langley

July 2010

Volume 1, Number 4



Harbormaster

- 360 221-1120
- VHF 66 A

Don't be left out on the hook! E-mail the Harbormaster with your reservation request for yourself or for your group!

Transportation

Cooper Auto Rental

360 341-2949

All Island Express Taxi
360 341-8294

South Whidbey Taxi

360 321-0203

Save the Dates

DockStock 2010 –
Saturday August 28th

DjangoFest NW 2010
– Sept 22 – 26th

What's New...

We will try to bring you news of upcoming events and special interest each month. If you would like to receive the newsletter by email, just send your request along with email address to harbormaster@portofsouthwhidbey.com

We have been certified as a Washington State Clean Marina! ...

On June 1, 2010, The South Whidbey Harbor at Langley was certified as a Washington State Clean Marina. Clean Marina Washington is a certification program in which marinas assess



their operations and implement improvements to better protect the environment and provide information to the public concerning environmental and boating safety issues. When they reach the qualification standards of Clean Marina Washington they earn the right to "fly the flag."

Events in July...

Celebrate America at Freeland Park, July 3rd 2 to 10 pm – Free 4th of July Festival with family entertainment, food and Fireworks over Holmes Harbor as a finale.

10th Annual Benefit Art Show & Sale, July 9 – 11. Featuring more than 30 premier Whidbey artists showing at the Langley United Methodist Church's Fellowship Hall. Sale hours, July 9th, 10th & 11th: 10:00am – 4:00pm. Artists' **reception** to be held Friday, July 9th, 5:30 - 7:30pm

Choochokam Festival of the Arts, July 10 & 11 - 10:00am - 9:30pm on Saturday 10:00am - 5:00pm on Sunday.

Summer ART STUDIO Tour, July 17 & 18, 10:00am – 5:00pm. Welcome to Whidbey Working Artists' Summer Art Studio Tour. Experience the beauty of Whidbey Island as you visit the wide variety of studios. The artists will be happy to speak with you about their love of creating art.

DockStock 2010 – August 28th, with Crab Cook-off & Live Music 3 – 10 pm
Event Tee Shirts – can be preordered; contact harbormaster for details.

The marina offers free WIFI – Ask for your Log-in information when registering for moorage.

Now on SALE!

Ice, Bait and Crab fishing gear available at the marina!

When making your reservation for a stay at *South Whidbey Harbor at Langley*, let us know how we can help you “experience” the island life.

Bus routes & schedules, along with other local information, is available from marina staff & is posted at the entry to the pier.

Enjoy a safe and Happy Summer!

Hot Picnic Lunches can be delivered to your boat for that afternoon sail, setting crab traps or just relaxing dockside.

Around the Cleat... The Crab Test

Soft Shell Crab? – Dungeness crabs molt about 12 times by age two, and then approximately once a year through age 6. A soft-shell crab will yield less than 20% of its weight in meat while a prime hard-shell crab will yield 25% of its weight in meat. Harvesting crab when they are hard-shell maximizes the yield for a given number of crab.

More significant, however, is that the meat from a soft-shell crab is of very low quality compared to meat from a hard shell crab. People have described this meat as watery, mushy, lacking in texture, or even "jelly-like" and as a result it is often thrown away. Carefully releasing these soft-shell crabs eliminates this wastage and allows the crab to be harvested later, when meat quality is improved.



To test, pinch the shell with your thumb at the point shown, *gradually* increasing pressure. Remember, you do not want to break the shell while performing the test. If the shell flexes or bends, release the pressure and return the crab carefully to the water. If the shell has not flexed and you have reached the point at which you would have easily crushed a peanut, then you have a hard (and legal) crab.

Pale coloring is typical of soft-shell crab (top); darker colored under-belly shows hard-shell crab ready for harvest (bottom).



What is going on...

Crab Season opens at 7:00 am July 1, 2010. Open Wednesdays through Saturdays only through September 6, 2010, but open the entire Labor Day weekend (September 4 - 6). Must release all [soft-shell](#), and female Dungeness crabs. Minimum sizes are 6.25 inches for Dungeness, 5 inches for Red Rock Crab. Catch Record Card required for Dungeness Crab.

Other Updates...

Reservations are recommended, especially for weekends and special events (Choochokam and DockStock 2010). Contact the Harbormaster!

We are putting together event tee shirts for “**DockStock – Music on the Pier**”. You can preorder these limited number shirts by contacting the Harbormaster for details.

Need to relax while at the dock? We can help you schedule a round of golf, a winery tour or a facial. How about dinner & a movie? Ask us when you make your moorage reservation.

Harbormaster – 360 221-1120 harbormaster@portofsouthwhidbey.com