



Is Crabbing Worth It?

BY TREVOR DOWDELL

What is a crab?

- The crab is known as a decapod crustacean which lurks the ocean floor.
- They eat plant and animal matter that they find on the bottom of the ocean.
- They reside in all oceans and beaches.



The Many Species

- There are over 4,400 varieties of crabs in the world. They come big and they come small.
- Some you would recognize are blue crab, king crab, Alaskan snow crab, horseshoe crab, stone crab, and the Dungeness crab.
- Most crabs that are eaten are the snow and blue crabs.



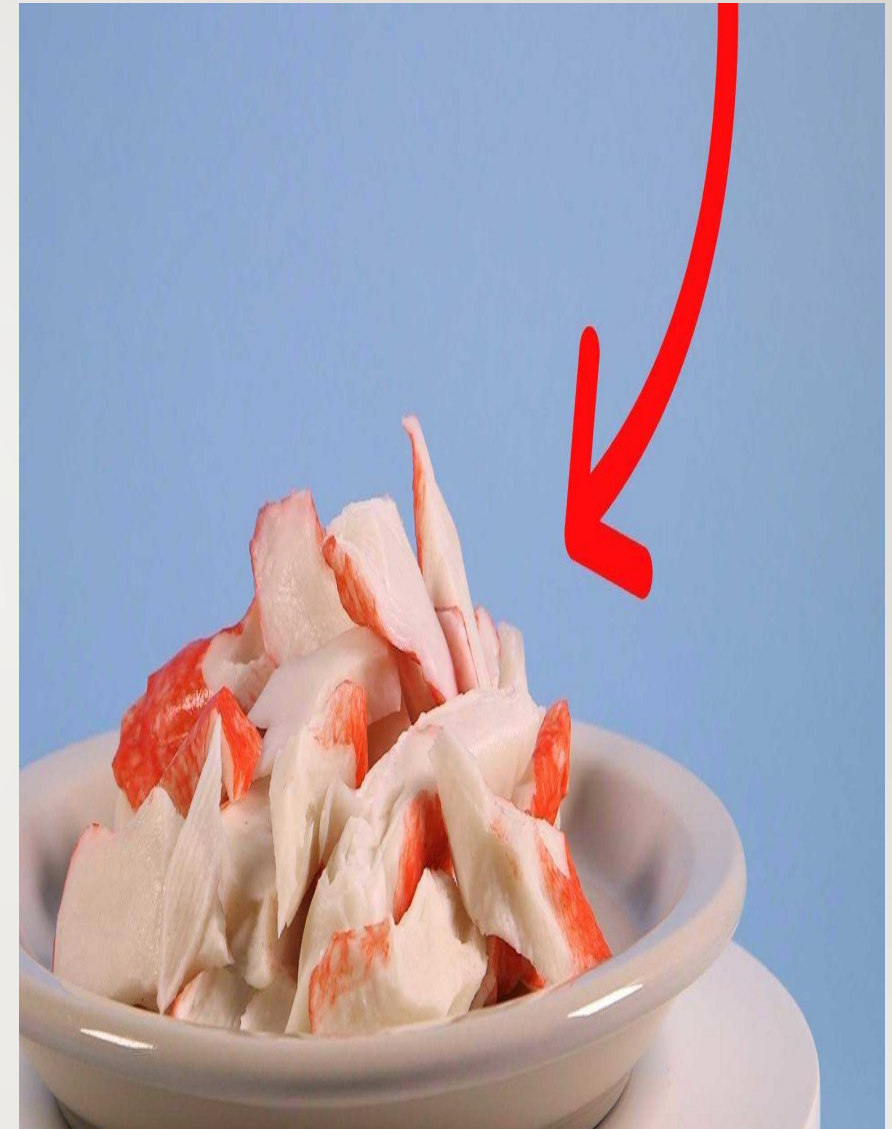
Ways to Eat Crab

- Snow crab is famously known to be boiled and eaten right out of the shell; however, there are also crab cakes and imitation crab meat.
- My personal favorite has to be snow crab legs at the beach!



What is Crab meat made of?

- Imitation crab meat is a seafood product made by blending processed fish, known as surimi, with various texturizing ingredients, flavorings, and colorants.
- So imitation crab isn't really crab meat at all.



The Love for Crab

- *Callinectes Sapidus* is Latin for the Chesapeake Bay Blue Crabs and it translates as “beautiful swimmers”.
- Maryland has had a love for crab for generations. They even date eating them all the way back to the original colonies in the 1600s.
- So in some eastern border states, the blue crab is a delicacy that the people favor as more than a meal. They even hold crab festivals where people can come together and have a good time.



Where is crab most popular?

- Crab is mostly eaten along the ocean coast but is sold at most supermarkets like Walmart and Food City.
- In Maryland they have a crab eating festival during labor day weekend.



How to catch crab

- Crabs are caught in cages or by handmade lines from the beach.
- People go on crabbing boats as a profession, it can rack in good money; however, it is a very risky job.
- Injuries can happen that could result in death if not careful.



Crab Boats

- Each boat carries 5,000 to 10,000 pounds of crab pots
- This is a large amount of weight that can easily shift and cause accidents, especially when the cages are in the water
- There is a show known as *Deadliest Catch* that is focused on crabbing. It demonstrates the dangers and risks, as well as the rewards.



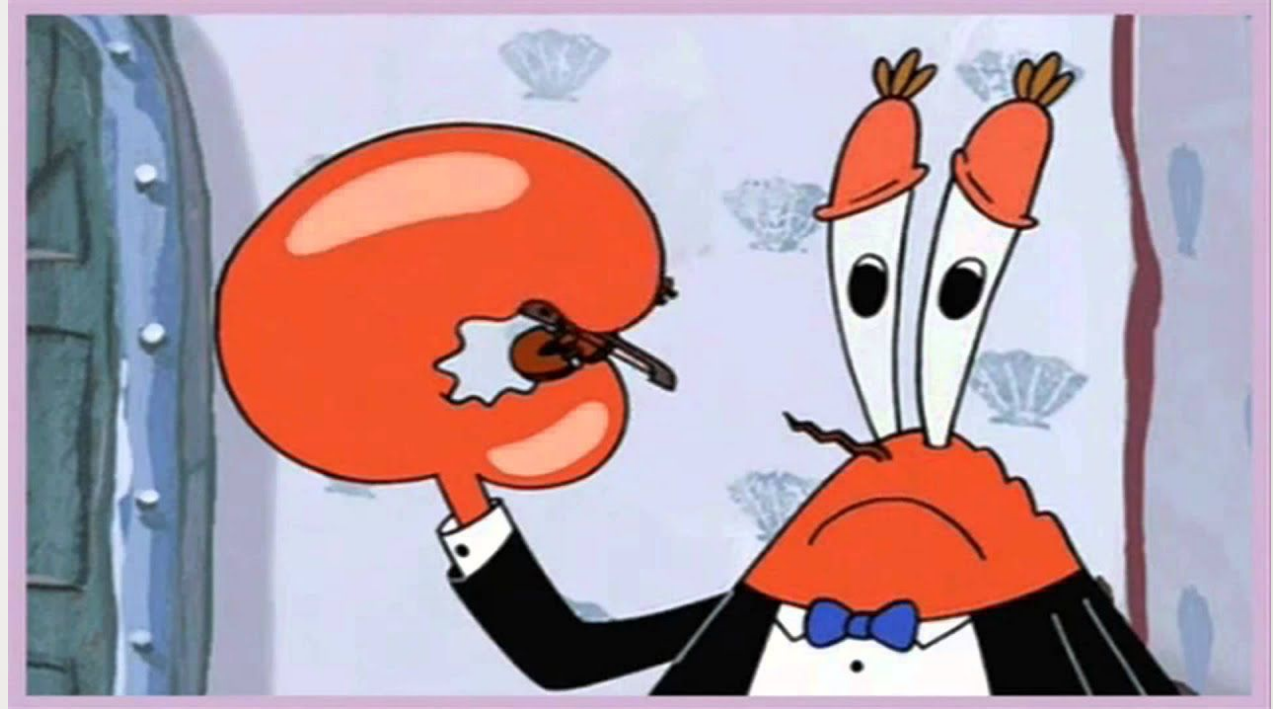
Crabbing Lifestyle

- Crabbing drives you away from having a life at home.
- You are on a boat at cold waters for 18-20 hours a day and having to deal with weather that is almost unpredictable.
- If you go on a trip you can be gone for a long period of time before you come home to your family.



Crabbing Dangers

- Since each pot is heavy, teamwork is essential. One misstep and the results can result in serious injury or death.
- There are certain patterns to follow to help decrease the injury risks.
- One misstep can ruin your life on these boats.



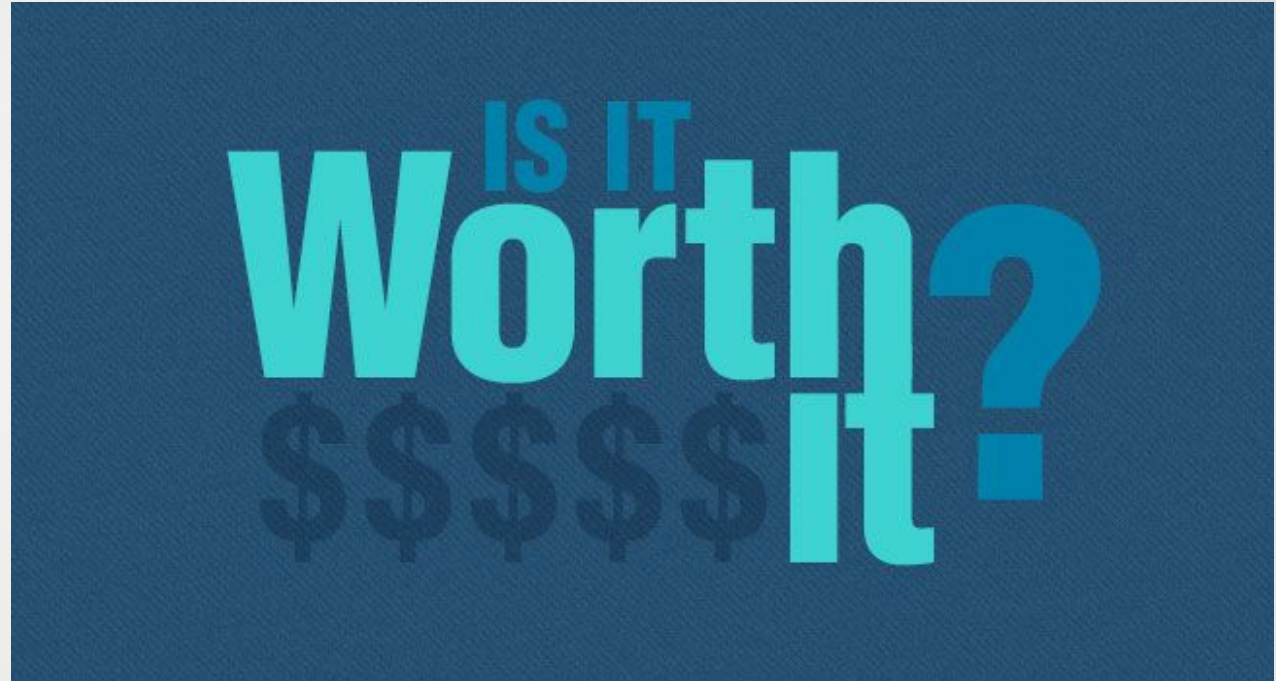
Crabbing Salaries

- A crab fisherman salary varies, it is based on the amount of crab hauled in.
- The average salary of a crab boat captain is close to \$200,000 over the course of three months. Crew members can make around \$50,000 during the same time period.
- So is it worth the risk?



Is It Worth the Money?

- Crabbing is a dangerous profession but like most dangerous jobs, it can bring in promising amounts of money.
- To me personally I do not think it is worth it, the wages are based off of the haul you bring in. A bad trip can give you almost nothing but a good day will bring in hundreds of thousands.
- However, if you love fishing and catching crabs at the beach this could be a job you would enjoy.



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