are usually found deeper under dry-digging
enough to break suction in the sand. Don't pry
blade straight into the sand. Pull the handle just
by lifting the shovel upward and forward.

low-tide mark, on 1.0 to 3.0 tides in certain areas
from just below the high-tide line to below the
razors. usually the most productive, especially for
limits. Regulation booklets are available at most
of the hole to avoid cutting your hand on the
clam.

This doesn't mean you can't go clamming on
You must dig your own clams and provide a
coast, getting your clams home may be a
recommendation.

It's usually true that the faster
Clams are among the most delectable of
—

Cold storage (for 1 to 2 days) speeds the
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are usually found deeper under dry-digging (to 8 inches). Don't pry shovel blade 4 to 6 inches seaward of the clam (Fig. 2). Succeeding shovelfuls expose the clam enough to break suction in the sand. The earlier tides of most bays (once again, check locally about the low-tide mark, on 1.0 to 3.0 tides in certain areas usually the most productive, especially for littleneck clams for size and return the unwanted ones in the immediate digging areas. You must keep all other clams, regardless of size and condition. Claims that aren't specifically identified in the photographs (for example) are classified as "other," and they're included in the total count.

Transportation
If you live a reasonable distance from the coast, getting your clams home may be a problem. One of the easiest ways to carry them is to keep them submerged in water. If you use a bucket, empty all the water and cover the vats with a wet cloth bag. Clams with unshelled shells will live 1 to 4 days, if kept cool. It's always preferable to carry the clams as soon as possible.

If you clean your clams at the seashore, put them on ice that keeps the water from draining away. South Portland rises at warm temperatures.

Steaming, frying, or mincing?
Are you really ready to prepare your clams? How do you know your clams? This is important because preparation methods vary according to the conditions. Note also the cooking suggestions on the other side.

Cleaning for steaming
Littlenecks, small softshells, and butter clams are good steamed when they come clean and open in the shell. You may want to remove the sand and grit from the shell with a two methods: (1) Put the clams in a bucket with a solution of 1 part per gallon of water. If you use a bucket, empty all the water and cover the vats with a wet cloth bag. Clams with unshelled shells will live 1 to 4 days, if kept cool. It's always preferable to carry the clams as soon as possible.

Removing shells (shucking) for frying and mincing
If you plan to fry or mince your clams, your first task is to shuck them. Shucking is usually easier if the clams have been steamed or boiled, and have a tough can be done with a damp cloth. Slit the digger foot lengthwise.

Storage
Refrigeration. Clams in the shell (with shells closed) will live in the refrigerator up to 7 days, depending on the species. Littlenecks and small softshells will live 2 to 3 days; butter clams will live only 1 day. Cold storage (for 1 to 2 days) speeds the losing of juices, making the meat more tender.

Freezing.
With cleaned clams and clams in the shell. San Francisco is known for its fresh littleneck clams, and small buccin and softshell clams keep freezing as long as they can be kept frozen without being longer than 3 months. Gapers and eared frozen in the shell is not possible, and it's hard to keep the quality of the meat. The best way to freeze clams is to shuck them, and then freeze the meat itself. The best way to do this is to put the meat in a freezer bag, store it in the refrigerator, and freeze for at least 3 days.

Cleaning clams: (1) Place several in a freezer bag and put in the freezer for 1 day. (2) Place the meat in a freezer bag and put in the refrigerator for 2 days. (3) Place the meat in a freezer bag and put in the freezer for 3 days. (4) Place the meat in a freezer bag and put in the refrigerator for 4 days. (5) Place the meat in a freezer bag and put in the freezer for 5 days. (6) Place the meat in a freezer bag and put in the refrigerator for 6 days. (7) Place the meat in a freezer bag and put in the refrigerator for 7 days. (8) Place the meat in a freezer bag and put in the refrigerator for 8 days. (9) Place the meat in a freezer bag and put in the refrigerator for 9 days. (10) Place the meat in a freezer bag and put in the refrigerator for 10 days.

Cooking
Clams are among the most delectable of shellfish when properly prepared. Littlenecks, butter clams, and softshell clams are 1 part per gallon of water. If you use a bucket, empty all the water and cover the vats with a wet cloth bag. Clams with unshelled shells will live 1 to 4 days, if kept cool. It's always preferable to carry the clams as soon as possible.

Cleaning for frying
Milk. If you can do as it's described in this publication (but see "Gapers-necks," before you open softshell clams are the most commonly fried clams.

Rasers (see photos 3 to 4):

1. Hold the clam with its open side toward you. Run the knife blade between the clam meat and the top shell, cutting the round adductor muscle near each end of the clam.

2. Open the clam and repeat your action in places 1. It is easier to open softshell clam meat than hard clam meat.

3. Sit the digger foot lengthwise.

4. Split the neck lengthwise.

5. Cut away the gills.

6. Split the neck lengthwise.

7. Tuns the clam over to cut the gut on the back (the huge umbilicus). You're now ready to scrape the dark-colored material and wash the clam.

Softshell clam.

Gapers are the clam shells described in this publication (see "Gapers-necks," before you open softshell clams are the most commonly fried clams.

Rasers (see photos 3 to 4):

1. Hold the clam with its open side toward you. Run the knife blade between the clam meat and the top shell, cutting the round adductor muscle near each end of the clam.

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7. Tuns the clam over to cut the gut on the back (the huge umbilicus). You're now ready to scrape the dark-colored material and wash the clam.

Softshell clam (similar to cleaning rasers):

1. Hold the clam with its open side toward you. Run the knife blade between the clam meat and the top shell, cutting the round adductor muscle near each end of the clam.

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OREGON’S CAPTIVATING CLAMS

GAPER

Large size (up to 7 inches long). Large gape opening between the shells where the neck protrudes. The large neck—covered by dark wrinkled skin—has two leatherlike flaps on the tip. Shell usually has an eroded dark covering.

When you’re cleaning a gaper, don’t be surprised if one or two small round crabs suddenly appear inside the shell. These harmless crabs take shelter inside the shell and are found in almost every gaper you’ll find similar crabs occasionally in softshell and razor clams.

Common names
Horse, Horseneck, Blue, Empire

Scientific name
Tresus Cupax

Daily bag limit
For current bag limits, consult the Oregon Department of Fish and Wildlife Sports Angling Synopsis (a booklet available at most sporting goods outlets). See also “Regulations” on the other side of this chart.

Season
Open year-round. See also “Regulations” on the other side of this chart.

Habitat
In bays, gravelly ocean outcrops; sand-mud or sand-gravel from 1 to 6 inches below surface.

How to locate and harvest
Circular hole up to 1½ inches in diameter. Sticking your finger into hole, you can feel neck retract downward. Shovel.

Relative abundance

Average size
4 to 5 inches

Cooking suggestions
Fry or mince (chowder). Neck: Fry or mince.

COCKLE

Shell has prominent, evenly spaced ridges outside. These ridges fan out from the hinge to the edge, creating a distinctive scalloped appearance. When disturbed, the cockle retracts all body parts and closes the shell tightly.

Common names
Cockerel, Basket Cockle

Scientific name
Clinocardium nuttalli

Daily bag limit
For current bag limits, consult the Oregon Department of Fish and Wildlife Sports Angling Synopsis (a booklet available at most sporting goods outlets). See also “Regulations” on the other side of this chart.

Season
Open year-round. See also “Regulations” on the other side of this chart.

Habitat
In bays, sand or sand-mud. May be found on surface or down to 3 or 4 inches below.

How to locate and harvest
In bays; sand or sand-mud from 10 to 24 inches below surface. See also “Regulations” on the other side of this chart. From Tillamook Head south, open year-round. From Tillamook Head north, open Sept. 1 through July 14.

Relative abundance
Common in Tillamook, Netarts, Yaquina, and Coos Bays.

Average size
2½ to 3½ inches

Cooking suggestions
Fry or mince (chowder).

LITTLENECK

Small gapers like this one are easily confused with softshells. Gapers are found in a number of sizes.

Common names
Steamer, Butter, Native

Scientific name
Venerupis stagnalis

Daily bag limit
For current bag limits, consult the Oregon Department of Fish and Wildlife Sports Angling Synopsis (a booklet available at most sporting goods outlets). See also “Regulations” on the other side of this chart.

Season
Open year-round. See also “Regulations” on the other side of this chart.

Habitat
In bays or gravelly ocean outcrops; sand-mud or sand-gravel from 1 to 6 inches below surface.

How to locate and harvest
Deflated figure-8-shaped hole, ¼ to ½ inch long. Rake or shovel.

Relative abundance
Common but heavily dug in lower reaches of Tillamook, Netarts, Yaquina, and Coos Bays.

Average size
1 to 2 inches

Cooking suggestions
Steam

Razor

Thin, oval shell has a smooth, lacquerlike, light brown coating that distinguishes it from any of the bay clams.

Scientific name
Siliqua patula

Daily bag limit
For current bag limits, consult the Oregon Department of Fish and Wildlife Sports Angling Synopsis (a booklet available at most sporting goods outlets). See also “Regulations” on the other side of this chart.

Season
Open year-round. See also “Regulations” on the other side of this chart.

Habitat
In bays, further up than other clams. Mud or sandy mud, from 6 to 14 inches below surface.

How to locate and harvest
Onlong hole can be ½ to 1 inch in diameter. By sticking your finger into hole, you can feel neck retract downward. Shovel.

Relative abundance
Common in most Oregon bays, abundant in upper reaches of larger bays.

Average size
2 to 4 inches

Cooking suggestions
Fry or steam

SOFTSHELL

The elongate, thin, brittle shell may be partially covered by a gray-brown skin. The neck looks like the gaper’s, but it lacks the gaper’s two leatherlike flaps on the tip. Softshells also occur in many small bays where there are no other clams.

Common names
Eastern, Mud, Eastern Softshell

Scientific name
Mya arenaria

Daily bag limit
For current bag limits, consult the Oregon Department of Fish and Wildlife Sports Angling Synopsis (a booklet available at most sporting goods outlets). See also “Regulations” on the other side of this chart.

Season
Open year-round. See also “Regulations” on the other side of this chart.

Habitat
In bays or gravelly ocean outcrops; sand-mud or sand-gravel from 6 to 12 inches below surface.

How to locate and harvest
Keyhole-shaped hole, ½ to ¾ inch long. Shovel or rake.

Relative abundance
Found in gravel and mud-sand areas of several bays. Moderate to heavy digging in Coos, Netarts, and Tillamook Bays.

Average size
3 to 5 inches

COOKING SUGGESTIONS

On the other side: Digging, Tides, Regulations, Transportation, Cleaning, Shucking, Storage, Steaming, Frying, and Mincing

OREGON STATE UNIVERSITY EXTENSION SERVICE
Dry digging with the shovel. Face the ocean and center the shovel blade in the sand. You may sort unbroken cockle, butter, and softshell clams by lifting the shovel upward and forward. (The hinge side). You’re now ready to scrape the shells gape open. (5) Remove clams from pan. Batter clams (1) Cut the tip off the neck. (2) Split the neck along the sheath (fine outer skin) from the neck. (3) Cut the tenderize necks by gentle pounding. The clam is ready for frying. Gapers—neck. Prepare as you would for frying paper necks (pages 1 through 4). Gapers—necks. Prepare as you would for frying paper necks (pages 1 through 4).

Storage. Cockles and littleneck clams in the shell (with shells unbroken) will live in the refrigerator up to 3 days. After removing the dark material. The remainder is ready for frying. Minced clams: (1) Separate the neck from the clam. (2) Separate the neck from the clam. (3) Place the clams in a bucket with a wet burlap bag. Clams with whole—cockles, larger butter clams, and gaper clams (with shells gape open. (5) Remove clams from pan. Batter clams (1) Cut the tip off the neck. (2) Split the neck along the sheath (fine outer skin) from the neck. (3) Cut the tenderize necks by gentle pounding. The clam is ready for frying. Gapers—neck. Prepare as you would for frying paper necks (pages 1 through 4). Gapers—necks. Prepare as you would for frying paper necks (pages 1 through 4).
Dry digging with the shovel. Place the shovel blade 4 to 6 inches seaward of the clam shell. Get your body weight behind the shovel and break the shell sharply into the sand. Pull the handle just enough to loosen the shell. Don’t pay back on the handle. Keep the shovel blade nearly vertical to avoid taking the shell. Remove sand from the emptying since it will expose the clam to reach down and grasp in shell.

Wet digging. Walk slowly through shallow water, tapping the sand with the red or white clam shovel. A raker described by this tapping retrieves in core, leaving a pit or dig that quickly fills with water washed sand. The needed is usually true that the faster the sand is visible at the surface of the sand. This normally is not a very shallow shell. In this case, only part showing is the small, black double shell edge. A common practice is to use a shovel, similar to the surf, for clamming. Littlenecks, small softshells, and butter clams are good shelled, and it’s often used in the wet sand. Tubing the shovel works well in the surf as well as in wet, hard-packed sand, but the shovel is most often used in the wet sand.

Transportation
If you live a reasonable distance from the coast, getting your clams home may be a problem. One of the easiest ways to leave them there is to dry dig. If you want to use a bucket, empty the water and cover the clam with a wet bucket lid. Clams with unshelled shells will live 1 to 4 days, if kept cool. It’s always preferable, however, to ship them as soon as possible.

Steaming, frying, or mincing?
Is your menu ready to make that clam dish? Your (1) roll cleaned clams in flour, (2) dip them in hot oil until golden brown, (3) remove and drain on paper towels. Serve hot. Burns, and Gaper clams.

Cleaning for mincing

(1) Roll cleaned clams in flour, (2) Dip in hot oil until golden brown. Travel the bag slightly toward the land behind you. Work in batches of about 1 pound each, but no more than 2 pounds.

Storage
Refrigeration. Clams in the shell with their eggs will live in the refrigerator up to 7 days, depending on the species. Some can live up to 10 days. Storage in containers between 37°F and 41°F keeps the clams cool. Other ways to keep clams cool: (1) Place the clams in a refrigerator or freezer in tightly closed containers. (2) Ice in a pan of water, keeping it strictly above water (this forces the air out of the clams). (3) Place a pan of water in the pan—its not necessary to keep the pan covered. (4) Place a pan of water in the pan—its not necessary to keep the pan covered. (5) Place a pan of water in the pan—its not necessary to keep the pan covered. (6) Place a pan of water in the pan—its not necessary to keep the pan covered. (7) Place a pan of water in the pan—its not necessary to keep the pan covered. (8) Place a pan of water in the pan—its not necessary to keep the pan covered. (9) Place a pan of water in the pan—its not necessary to keep the pan covered. (10) Place a pan of water in the pan—its not necessary to keep the pan covered.

Cooking
Clams are among the most delectable of shellfish when properly prepared. The recipe for steamed clams is below. If you don’t have access to a steamer, you can use a foamy bed of hot water, a half inch across, to cook clams. Place the clams in a steamer or a pan of hot water, keeping the water hot. Clams are cooked when they open. It’s not necessary for any diggers to have one or more of the following:

Dry digging with the shovel. Place the shovel blade 4 to 6 inches seaward of the clam shell. Get your body weight behind the shovel and break the shell sharply into the sand. Pull the handle just enough to loosen the shell. Don’t pay back on the handle. Keep the shovel blade nearly vertical to avoid taking the shell. Remove sand from the emptying since it will expose the clam to reach down and grasp in shell.

Wet digging. Walk slowly through shallow water, tapping the sand with the red or white clam shovel. A raker described by this tapping retrieves in core, leaving a pit or dig that quickly fills with water washed sand. The needed is usually true that the faster the sand is visible at the surface of the sand. This normally is not a very shallow shell. In this case, only part showing is the small, black double shell edge. A common practice is to use a shovel, similar to the surf, for clamming. Littlenecks, small softshells, and butter clams are good shelled, and it’s often used in the wet sand. Tubing the shovel works well in the surf as well as in wet, hard-packed sand, but the shovel is most often used in the wet sand.

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