

Fishing Line Cleanup Guidelines

In the Cayman Islands, entanglement in lost and discarded fishing line is one of the leading causes of severe injury and death for turtles. Entangled turtles die from injuries caused by loops of line tightening around their neck or flippers or drown when they cannot break lines to reach the surface. Here's how to prevent entanglements by removing line from the marine environment:

- Carry scissors or a dive knife to cut lines (scissors are more efficient and safer than knives). Make sure your tools are strong and sharp.
- Cut fishing line rather than pulling it, in order to avoid injuring your hands and damaging any corals and sponges that might be tangled in the line. If line has grown into corals and sponges don't try to pull it out – just cut any loose line on either side.
- Cut the line into manageable sections and coil it as you extract it to avoid getting tangled.
- If you are snorkeling, be ready to let the line loose as you go back to the surface to avoid pulling it. You can pick it up again when you dive back down.
- Hooks can still be attached to the line, so be careful while retrieving the line and also when transporting it (a solid bag or container for sharp objects may be useful).
- If you find a turtle tangled in fishing line, please call DoE as soon as possible. If the turtle is found underwater, cut it free immediately to avoid drowning. If additional line is tightly wrapped around the flippers or neck (cutting into the flesh) it is best for a veterinarian to remove it and treat the turtle. Because turtles are a protected species, DoE should be called before transporting the turtle.
- Thanks for your help!



General enquiries:

949-8469 or email DoE@gov.ky

Injured or dead turtles:

938-NEST (938-6378) or 916-4271



DEPARTMENT OF
ENVIRONMENT
CAYMAN ISLANDS GOVERNMENT

Tournament Rules

- Teams to consist of a **minimum of two persons**, with a **maximum of four persons** per team.
- Each team must have at least one licensed lion fish culler (licensed by the DoE)
- All Lionfish must be completely de-spined when brought to Weight/Measuring Station, there will be no cleaning station on sight. Lionfish with spines will not count in the tournament.
- Keep culled lionfish on ice throughout the day as they will be cooked and served at the end of the tournament.



Please remove all spines and fins, except the tail. Venomous spines should be trimmed all the way down to the meat of the lionfish, no part of the spine should remain.