



2022 UPDATED FISHING REGULATIONS

Updated Fishing Regulations

June 23, 2022

Beginning in 2022, it was announced that the Department of Fisheries & Oceans Canada would be altering regulations for salmon processing. The new regulations require that salmon must be cut into no more than three pieces and require one whole side to be kept intact. For guests wanting to have their fish processed into smaller portions, as always we can arrange to have your fish processed with our partner, St. Jeans Cannery. To learn more about custom fish processing, please visit the St. Jean's website [here](#).

As always, WCFC has upheld a deep commitment to corporate responsibility including fisheries conservation and habitat restoration along the BC coast. We value and respect our role as stewards of the environment and encourage our guests to take home only what they are going to consume. We also encourage our guests to release big fish; tape them out, take a picture to save the memory and release them as this is crucial for the future of fish stocks.

Tight lines,

The West Coast Fishing Club

Contact Us

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