

WHY the PIKE Contest?



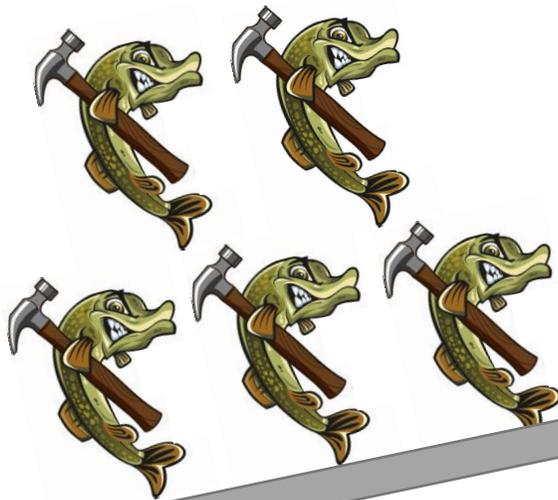
Pike Population in Bay Lake is **5X** healthy limit.

Bay Lake
2014

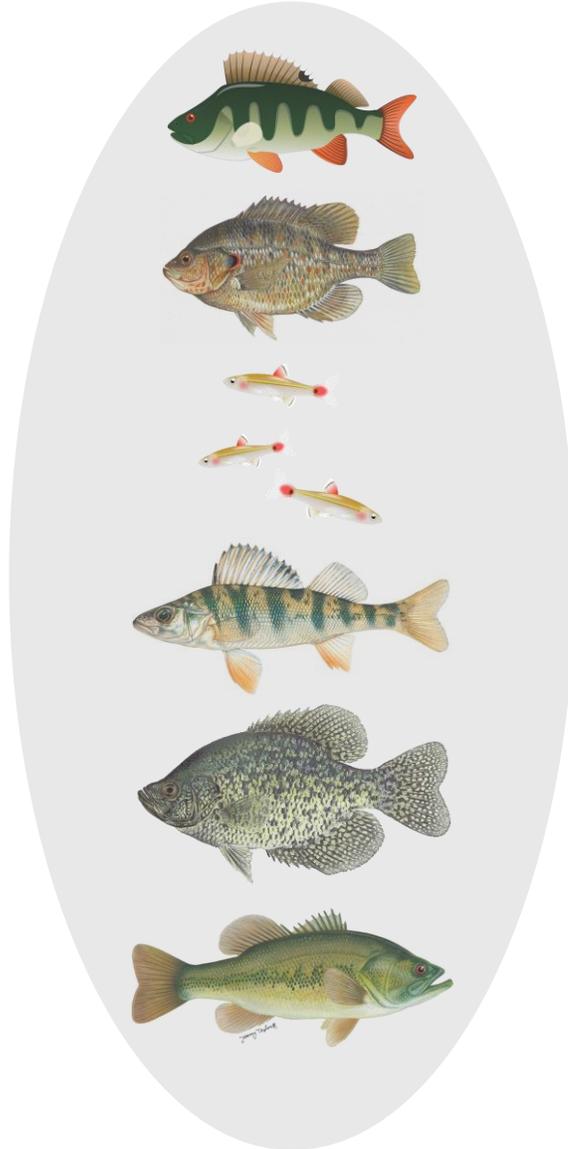
DNR Notes 1982

“N Pike abundance is three times local avg. and is composed mainly of small, slow-growing fish.”

Similar
Lakes
in MN
2014



Pike Population in Bay Lake is **5X** healthy limit.

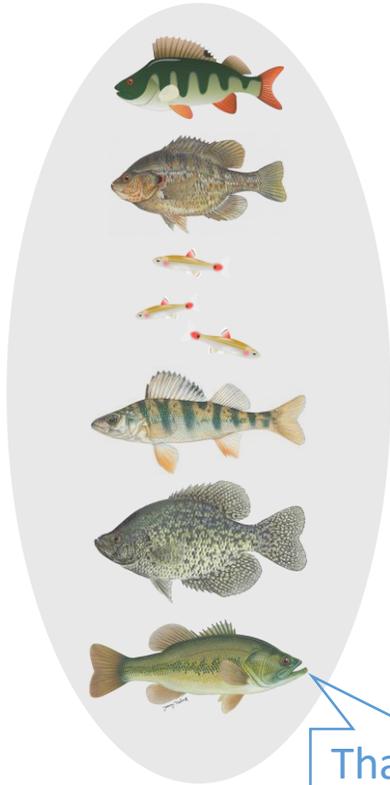


Negative Effects on Other Species:

- Unhealthy levels of perch and other bait fish
- Smaller average size for all fish
- Reduces the effectiveness of walleye stocking

An **organized effort** makes an impact...

1 Pike <22" eats 5lbs per year.



2018:



3,763 fish
(18,815 lbs)

2019:



~1,000 fish
(5,000 lbs)
+
(18,815 lbs)

42,630 lbs

DNR created new law for lakes **just like ours**

New Northern Pike Regulation: **10 northern pike**, but not more than two pike longer than 26 inches; and all from 22 to 26 inches must be released.

BLIA asks:

- Do not release Northern Pike less than 22"
- Release Northern Pike over 22" as larger pike help control the population of smaller pike
- Keep as many small pike as possible within the legal limit

Positive Feedback:



Jim Lilienthal,
DNR 38Yrs,
proposed law



Tyler D. Ahrenstorff, Ph.D.
MN DNR Fisheries Research Biologist



Scott Bonnema,
FLW Fishing Pro



Al Lindner,
television personality, and fishing
industry innovator

Pike are **delicious** and can be cleaned **boneless**

Preferred Fishing Method:

What: Spinner Bait

Where: Anywhere there are weeds (6-15ft)

How: Casting or trolling (2mph)

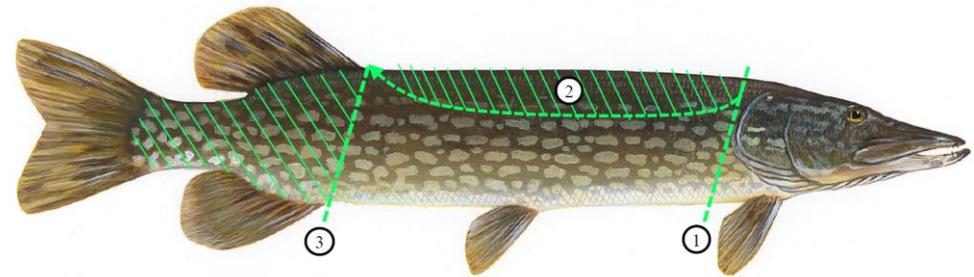
(Easiest with kids)



Preferred Boneless Cooking Methods:

- **Pickled** (contact Jen/Mike Qualen)
- **Pike Cakes** (contact Amanda Johnson, Rose Family)
- **Pike Fingers** (contact Alex Yudell)

Cleaning Hammerhandle Pike



Notes:

1. A deep cut through the meat behind the gill severs the dorsal aorta and dispatches the fish quickly and humanely.
2. Next cut is to take off the backstraps, begin behind the head and finish just before the dorsal fin. This cut is 'into the page', across the back of the fish
3. Finally, make a cut slanted back from the front of the dorsal to the front of the anal fins through to the backbone. Continue with the knife to the front of the tail fin. There are no bones in this rear fillet.

Check out a video for the complete method! <https://youtu.be/KNtCEFLXaQ>

How to **participate**

- Send fish pictures and questions to BayLakePike@gmail.com
- More detailed info on contest and prizes on Facebook @Bay Lake, MN
- Pike-A-Palooza Fishing Contest hosted by **Ruttger's**, May/June 2020





#BAYLAKEPIKE

A NEW WAY TO PRAISE THE LAKE

Remove small northern pike to keep the Bay Lake ecosystem healthy!

BayLakePike@gmail.com

