

Crabbing for Fun and for Dinner

Are you looking for an activity that is more productive than fishing and less dangerous than hunting, yet still resulting in edible results? If you live anywhere along the coast or a river outlet, then crabbing is an interesting option to consider. Crabbing is the term referring to the activity of gathering large, edible crustaceans from the ocean. A crabbing trip is usually action packed and more active than a fishing trip. For even greater entertainment, go with groups of friends and see what kinds of interesting results you will get.

In addition to being a prominent industry closely related to fishing, crabbing is also a popular recreational activity that could be practiced by hobbyists looking for a free seafood dinner. When compared to fishing, crabbing usually yields more results on an hourly basis. It also quite economical; in the simplest form, crabbing could be practiced by holding a bait connected to a line while sitting on a wharf. A more pricy practice of crabbing would be to rent a fishing charter or by own a boat and scatter crab pots. Tourists can spend some excellent time crabbing when the season for crabs is right.

If you do not wish to go on a fishing charter for your first crabbing trip, then they need to purchase or essential equipments for crabbing, which is usually nothing more than a dip net and a couple of traps. Unlike fishing, there are not many essential key techniques to catch crabs, other than to use your ninja reflexes when scooping swimmers with the dip net. The right and best time for crabbing, is about an hour or two before high tide. The right time to make an exciting crabbing could be during the month of May throughout October.

There are also different types of crabs you can catch, depending on your local geographic location. Blue crabs are the most popular species along the east coast and coastal states in the South. Blue crabs are renown for their delicate, sweet meat that comes in bulk with adult crabs, making eating blue crabs a messy, savory pleasure. Dungeness crabs are very popular on the web coast. They also make very good eating and are the source of a very popular seafood dish served in restaurants throughout the country. From a dietary perspective, crab meat is high in protein and minerals while low in fat, and will work well in many forms of low-fat diets. Rock crabs are available almost anywhere. They do not look as nice as the other two species, but they're still edible, albeit a somewhat bony.

About the Author

Please visit us for information on [crabbing and fishing](#), [recreational crabbing](#), and [fish ponds](#)

Source: <http://www.articletrader.com>