# Green Bay Area Fishing Advisory



Fish are good food, but some fish caught in Wisconsin waters contain PCBs and Mercury that can harm your health if you eat too many. To be safe, please follow the suggestions in this advisory. In it, there is valuable information about how to protect your family from exposure to these chemicals.

This advice has been developed using information from the Wisconsin Department of Natural Resources booklets "Choose Wisely: A health guide for eating fish in Wisconsin 2005," "Fox River Fishing Advisory," and the Wisconsin DNR web site at http://dnr.state.wi.us.



# Fox River from the DePere Dam to Lake Butte Des Morts

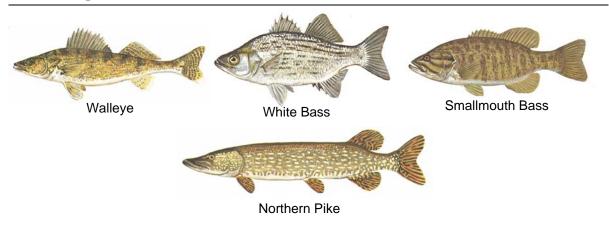
# Eat no more than...

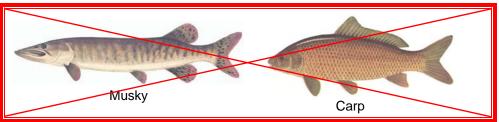
# One meal per week:



Yellow Perch

# One meal per month:

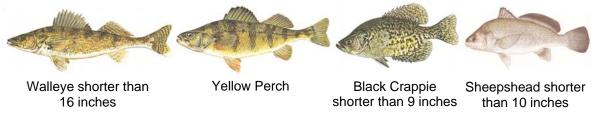




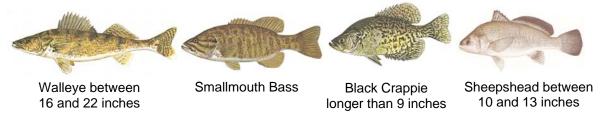
# Fox River from the mouth at Green Bay to the DePere Dam

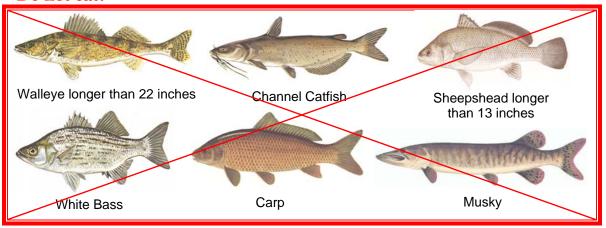
#### Eat no more than...

#### One meal per month:



# 1 meal every 2 months (6 meals per year):

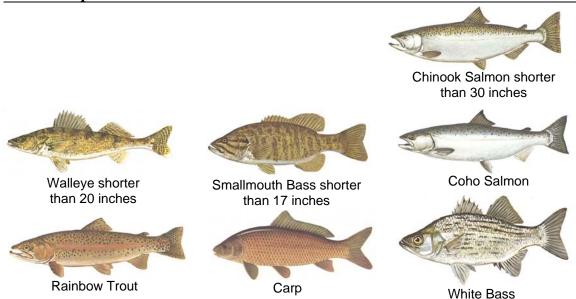




Oconto River after the Dam at Stiles, Oshkosh and Highcliff State Park, Kewaunee River, Omro by Highway 21, and Fremont on Highway 10 Eat no more than...

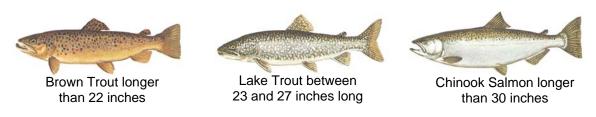
#### One meal per week:

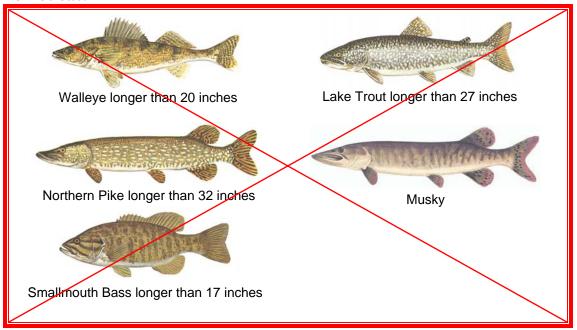
#### One meal per month:



#### Eat no more than...

# 1 meal every 2 months (6 meals per year):





# Oconto River from the mouth (at Green Bay) to the dam at Stiles

#### Eat no more than...

#### One meal per week:



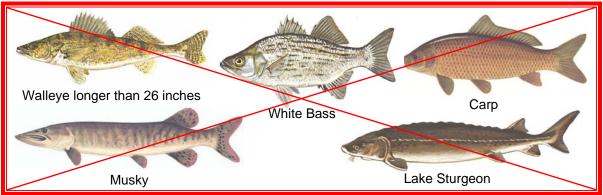
Yellow Perch

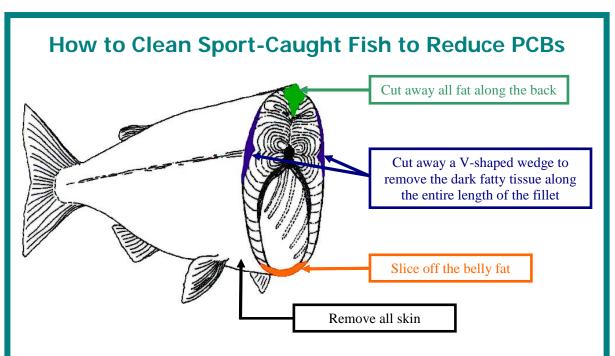
# One meal per month:



# 1 meal every 2 months (6 meals per year):







PCBs are stored in skin and fat tissue. You can reduce the amount of PCBs in the fish you eat by cutting off this tissue before you cook it.

# The Safest Ways to Cook Sport-Caught Fish

#### Safer ways:

- Broiling
- Grilling
- Baking

#### Avoid these:

- x Pan-frying
- x Deep frying
- x Soups/stews

Heat does not reduce PCBs in fish. Broiling, grilling, and baking are the safest ways to cook fish because this allows some of the PCBs to drip away with the fat. Do not use these fat drippings to make sauces or gravy.

PCBs and Mercury affect the nervous system and may cause developmental problems in babies whose mothers eat polluted fish while they are pregnant or nursing. These chemicals may also cause cancer. Some fish are not safe to eat, no matter how you clean and prepare them. Please read the advisories inside this pamphlet to learn where you can safely fish.

This pamphlet contains sections of the advisory that are most useful to people who fish in the Green Bay area. We have simplified the information, so that you only need to look in one place for each lake or river. The DNR advisory has separate sections for PCBs and Mercury, and different recommendations for men than for women and children. If you follow the advisories in this pamphlet, the fish you catch will be safe for your whole family. If you want more detailed information, or the fish that you catch are not in this pamphlet, please refer to the DNR booklets listed on the front cover.



If you have any questions about the FRIENDS Center or the Wisconsin fishing advisory, feel free to call Mai Nou Lor-Vang, the FRIENDS Center Manager, at 432-0015.