Experience Geoduck from Canada

DISCOVER NATURE’S BURIED TREASURE. UNCOVER TRUE GEODUCK.

www.geoduck.org
the Fast facts

LATIN NAME: Panopea generosa
OTHER COMMON NAMES: Elephant Trunk Clam, King Clam
AVAILABILITY: Year Round
AVERAGE ANNUAL HARVEST VOLUME: 1,600 Metric Tonnes
AVERAGE COMMERCIAL WEIGHT: 1 kg (2 lbs)
AVERAGE COMMERCIAL LENGTH (SHELL SIZE): 195 mm (7 Inches)
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UNCOVER TRUE GEODUCK
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WITH SATAY SAUCE AND VEGETABLES
Geoduck from Canada is one of the most unique seafood delicacies wild-harvested from the cool, pristine waters of Canada’s Pacific coast. Blessed with a bounty of this natural treasure, British Columbia has become the world’s leading supplier of best quality geoducks. Individually harvested by divers and handled with great pride and care, geoducks are one of British Columbia’s most valuable shellfish harvest. Accordingly, Geoduck from Canada has earned an international reputation as the true geoduck of great taste, fresh flavour and consistent premium quality.

**THE PRODUCT**
Geoduck from Canada is graphically dubbed the “Elephant Trunk Clam” by the Chinese market due to its large meaty siphon or neck extending from its oval shaped shell. It is prized for its distinguished appealing appearance, incredibly sweet flavour and crunchy texture of its siphon.

**PRODUCT FORMS**
Geoduck from Canada is most popular and coveted live. Other product forms also available, but in limited quantities, are flash-frozen and then vacuum-packed siphon meat, and dried siphon meat.

**COOKING**
Geoduck from Canada is most often savoured in its pure natural form or just quickly sautéed, stir-fried or cooked in a traditional hot pot.

**THE MARKET**
While Geoduck from Canada is increasingly enjoyed in Canada and the United States, the majority is shipped live to discerning customers in China and Hong Kong.

**THE HARVEST**
Geoduck from Canada are individually harvested by divers using a direct water jet called a “stinger” which allows them to be carefully lifted out of the sand, thus maintaining optimum product quality and freshness. They are then quickly banded, packed and air-freighted live to market.

**SUSTAINABILITY**
The Canadian geoduck fishery is managed by a number of measures to respect the natural resource and ensure sustainability. Some of these include: an individual vessel quota system; a conservative total annual allowable catch; protected areas closed to harvesting; and, low impact and limited by-catch harvest methods.
The premium quality of Geoduck from Canada is maintained from harvest right through to market with great skill, care and pride in the harvest and delivery of each clam. With an average annual harvest of 1,600 metric tonnes, the fishery’s 55 licence holders are assigned an individual vessel quota ensuring a consistent quality product for global markets throughout the year.
To ensure that the highest quality is maintained, all harvesters follow several distinct measures throughout the entire harvest process. Just some of these guidelines include the following:

- No more than 50 lbs (22.7 kg) of product are packed in each cage to avoid breakage.
- Clean liners are used on the bottom, top and in between layers of geoduck in each cage to avoid marking and breakage.
- Geoducks are maintained at a temperature as close as possible to the temperature at which they normally live: 4°C to 5°C (39°F to 41°F).
- In the summer, geoducks are kept moist and cool with clean sea water rinsing.
- In the winter, geoducks are protected from frost and freezing.
- Packed cages are not dragged or dropped to avoid damage and breakage.

THE HISTORY
The commercial geoduck clam fishery started in British Columbia, Canada in 1976 as an open access fishery. Since then, several measures have been implemented to continually develop and improve all aspects of the fishery. Today, the commercial geoduck clam fishery is one of the most valuable invertebrate fishery in British Columbia that is also recognized at home and internationally as a highly sustainable fishery providing simply the best quality product.

THE HARVEST AREA
In British Columbia, geoducks are found along the coast of the mainland as well as around the coast of Vancouver Island and the Queen Charlotte Islands/Haida Gwaii. They dwell in sand or pea gravel substrates in the near shore sub-tidal area and down as deep as 100 meters.

THE HARVEST
Geoducks are harvested one at a time by divers who first find a geoduck siphon “show” or dimple in the sand where the neck of the geoduck reaches the surface of the sand. The diver then grasps the geoduck neck by hand and loosens the sand around the geoduck by using a pressurized water jet about the diameter of a garden hose called a “stinger”. Once the sand around the geoduck has been loosened, the geoduck is pulled out by the diver and placed in a bag which, when full, is lifted to the fishing vessel at the water’s surface.

Once on-board, the geoducks are then very gently emptied from the bag onto a cushioned sorting table where the geoducks which have passed close scrutiny are banded, placed in sterilized transporting “cages” with liners and labeled following strict guidelines.
The majority of Geoduck from Canada is sold live so processing is not required and product is rushed to market in its natural form immediately after harvest guaranteeing fresh, top quality.
DISTRIBUTION
As soon as Canadian geoducks are harvested, they are immediately transported by water and land to federally approved and registered shellfish buyers. Here they are then carefully packaged in styrofoam containers and kept cool and moist to maintain their high level of quality and freshness while air-freighted live to market. Geoducks can survive very well for a number of days out of the water as long as they are kept cool and moist. In fact, during transport, geoducks close their siphon to seal in moisture similar to when they are exposed in nature and wait for the tide to rise.

To maintain its international reputation for top quality, the Canadian industry has dependable distribution systems in place to rush live geoduck to markets within a day. For example, a geoduck harvested Monday in the Straight of Georgia would be packaged in Vancouver on Monday night and on a flight to Hong Kong Tuesday morning!

Once Geoduck from Canada arrives in the marketplace, the high quality of the product is maintained by optimal storage practices. They can be kept live in a chilled tank with purified salt water and good water circulation maintained as close as possible to the temperature at which they normally live: 4°C to 5°C (39°F to 41°F). Alternatively, if ideal tank conditions are not available, live Geoduck from Canada should be wrapped in a damp cloth and stored in the coldest part of a refrigerator.

THE MARKETS
While Geoduck from Canada is increasingly enjoyed in Canada and the United States, the majority is shipped live to discerning customers in China and Hong Kong where it is regarded as a premium delicacy savoured for its true taste and high quality.
THE UNDERWATER HARVESTERS ASSOCIATION (UHA)

The Underwater Harvesters Association (UHA) is a non-profit association formed in 1981 to represent the 55 British Columbia geoduck and horse clam licence holders in managing and marketing the fishery. Today, this progressive group includes not only the licence holders but also crew members from harvesting vessels and all the major wholesalers of geoduck in British Columbia.

The UHA co-manages the fishery with the Canadian Department of Fisheries and Oceans (DFO) with its members providing virtually all of the funding to implement the co-management program.

Specifically, the UHA:
- provides the personnel and assistance to collect survey data and conduct geoduck life history research
- contracts independent on-grounds fisheries observers and port monitors to validate all landed geoduck
- funds full-time biologists and consultants to conduct on-going studies and research
- initiated and funds a long-term enhancement program
- participates in a number of advisory boards and steering committees to assist with management decisions
- develops and implements generic marketing programs

The geoduck fishery in Canada is highly committed to maintaining a sustainable and viable resource for today and tomorrow. Under the leadership of the Underwater Harvesters Association (UHA), industry members fully support the defined management measures and continuously monitor the resource and develop new practices to ensure sustainability.
MANAGEMENT MEASURES
Several measures are in place today to effectively and responsibly manage the geoduck resource in Canada.

Harvest methods
In Canada, geoduck is harvested using a method proven to have a low impact on the resource and the environment. By harvesting them one at a time with a high pressure water hose that liquefies the sand around the geoduck, the disturbance to the ocean floor is minimal and there is virtually no by-catch.

Individual vessel quota (IVQ) system
In 1989 an individual vessel quota (IVQ) system was introduced in the Canadian fishery contributing immensely to the success of the fishery. Under the IVQ system, each licence is allotted an equal share of the annual allowable catch. Instead of trying to harvest more product faster than anyone else, the fishermen today work closely with their buyers and time their harvest throughout the year to meet demand and address market fluctuations.

Total annual allowable catch
Canadian geoduck stocks are managed very conservatively taking into account the geoduck’s long life-span, natural mortality and low recruitment of juveniles to the stocks. The total annual allowable catch for the fishermen is therefore also conservative to maintain a sustainable fishery. Accordingly, the annual harvest quota for wild geoduck is based on a cautious target exploitation rate of 1.2% to 1.8% of the current biomass or existing stock which is meticulously estimated using surveys and computer models.

Rotational harvest site opening
Again using up-to-date resource monitoring data, areas along the coast are cleared as open for harvest on a rotational basis to protect the resource. As well, certain areas are completely closed for harvesting because they are deemed sensitive habitat areas for other animals or are a part of other research projects.

Canadian Shellfish Sanitary Program Approved Openings
Prior to opening any area for geoduck fishing, extensive water quality and bio-toxin testing takes place to ensure that the product is harvested from pristine and safe waters. The Canadian Department of Environment carries out water quality testing and the UHA carries out a systematic sampling program for all geoduck harvest areas prior to openings. Samples are tested by the Canadian Food Inspection Agency to ensure the product is safe and healthy for human consumption. All Geoduck from Canada meet the stringent requirements of both the Canadian and US National Shellfish Sanitary Programs.

Enhancement
In 1994 the UHA started enhancing geoduck populations to ensure the long term success of the fishery. Today much research continues to further develop and refine enhancement technology. The program results have been most encouraging so far.

Research
The UHA is actively involved in geoduck research through its fully controlled subsidiary, West Coast Geoduck Research Corporation, on an on-going basis with a passionate commitment to conduct all research necessary to ensure a sustainable fishery.
The Underwater Harvesters Association (UHA) is committed to ensure buyers of Geoduck from Canada that they are purchasing a product that is safe and meets the UHA’s high standards of quality. Accordingly, the UHA has developed stringent guidelines and procedures to make certain that “Market Approved” product has been sent to the marketplace. In fact the defined process ensures that any Geoduck from Canada product can be traced back from the consumer right to the exact time and location of harvest and then checked against commercial fishing validations to ensure it is “Market Approved”.

**CAGES**
Immediately after harvest and until delivery to a federally registered processing plant, all commercial geoducks must be packed in “cages” and with cage dividers in between layers of product in each cage. The cages and dividing liners are fabricated from Canadian Food Inspection Agency approved material and provided by the UHA to each harvester.

**CAGE TAGS**
Each cage must feature a tag with the following information until it is delivered to a registered processing plant:
- Name of vessel
- Licence tab number
- Vessel registration number (CFV#)
- Harvest date
- Area, sub-area and geoduck management area
- Location of catch
- Common name of the product, ie. “geoduck clam”

**VALIDATED LANDINGS**
At the point of landing, independent observers funded by the UHA validate the weight of all geoducks and the information is recorded in the Federal Department of Fisheries and Oceans (DFO) approved Geoduck and Horse Clam Validation and Harvest Logbooks. A copy of the appropriate entry in the log book must accompany the product to the federally registered processing plant. Upon arrival at the plant, the product is further validated by an independent inspector.

**FEDERAL INSPECTION**
All commercially harvested geoducks must go through a federally registered processing plant prior to distribution of sale. All shellfish products leaving a registered processing plant must be labeled with the following information:
- Common name of the product, ie. “live geoduck clam”
- Net weight
- Plant registration number
- Lot number
- Plant storage condition
- Harvest date
- Harvest location

**DISTRIBUTOR’S LABEL**
If the product is sold to a distributor, the distributor may replace the processor’s label with his own but the label must contain the same information as the processor’s label but instead of the processor’s name, the label would say “distributed by” and feature the distributor’s name.
Geoduck from Canada is one of the most unique and premium seafood products from the Pacific coast treasured by seafood enthusiasts primarily in Asian markets for its unparalleled sweet, sea-fresh flavour and crunchy texture.

- It has been dubbed Elephant Trunk Clam in Chinese for its long meaty siphon or neck extending from its large, oval shaped shell.
- Geoduck is the longest-lived and largest burrowing clam in the world. It can bury itself up to one meter deep in the ocean floor.
- The average weight of Geoduck from Canada is 1 kg (2.2 lbs) and the average shell length is 195 mm (7 ¾ inches). Some of the largest geoducks recorded have weighed up to 10 lbs (4.5 kg).
- The age of a geoduck can be estimated by the growth rings on its shell, similar to the rings of a tree trunk. One of the oldest geoducks in the world to date was found on the west coast of the Queen Charlotte Islands/Haida Gwaii, British Columbia and was estimated at 168 years old.
- Geoduck from Canada is increasingly enjoyed in the United States and in Canada, but the majority is shipped live to discerning customers in China and Hong Kong.

**THE TASTE**
Geoduck from Canada is prized for its remarkable sweet, sea-fresh flavour and crunchy texture that sets it apart from geoduck harvested in other regions around the world. It is therefore most often enjoyed in its pure natural form or just quickly sautéed, stir-fried or cooked in a traditional hot pot. The versatility of Geoduck from Canada however is being explored and embraced as chefs today develop exciting new creations featuring both raw and cooked meat.

**THE PRODUCT FORMS**
Geoducks are most popular and cherished as live product. On occasion, the siphon meat is available flash-frozen and then vacuum-packed. Dried body meat is also available on occasion. Because the fishery in Canada is conducted throughout the year, product is conveniently available for all markets year round.

**NUTRITIONAL ANALYSIS**
Geoduck from Canada is as nutritious as it is delicious! Geoduck clam meat is packed full of essential nutrients required for optimal health.

As an excellent source of protein with less fat and cholesterol found in other protein choices, it is also a rich source of iron.

<table>
<thead>
<tr>
<th>Nutrient</th>
<th>Value</th>
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<tbody>
<tr>
<td>Calories (cal)</td>
<td>80.0</td>
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<tr>
<td>Total Fat (g)</td>
<td>0.5</td>
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<tr>
<td>Saturated Fat (g)</td>
<td>0.2</td>
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<tr>
<td>Protein (g)</td>
<td>17.0</td>
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<tr>
<td>Cholesterol (mg)</td>
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</tr>
<tr>
<td>Iron (mg)</td>
<td>44.0</td>
</tr>
<tr>
<td>Sodium (mg)</td>
<td>300.0</td>
</tr>
<tr>
<td>Calcium (mg)</td>
<td>78.0</td>
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Different kinds of gaper clams are currently being produced in several regions around the world. It is important to note that the characteristics of these different kinds or species of gaper clams from each producing country can be vastly different. The only one true “geoduck” is the *Panopea generosa* species (formerly designated *Panopea abrupta*) and it only grows naturally along the North American west coast in the cold waters of the North East Pacific Ocean. Geoduck from Canada is of the *Panopea generosa* species - the true geoduck.

Many factors, ranging from the different species, water temperature and environmental conditions to harvesting method and handling practices, can and do determine the quality of gaper clams. In turn, the price of Geoduck from Canada (*Panopea generosa*) in contrast to other species of gaper clams from different regions - in step with the perception of quality - varies in the marketplace.

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**GEODUCK FROM CANADA IS CLEARLY DEFINED AND DISTINGUISHED BY THE FOLLOWING ATTRIBUTES:**

- Geoduck from Canada is wild-harvested from the cold, pristine waters of the North East Pacific Ocean off the coast of the province of British Columbia.
- Because of its longer life cycle in these extremely cold water conditions, Geoduck from Canada has a distinctly sweet, sea-fresh taste and crunchy texture that is absolutely prized by the most discerning seafood consumers.
- The fishery is managed by the Underwater Harvesters Association and Canada’s Department of Fisheries and Oceans who jointly implement and monitor stringent quality control measures to ensure a safe and consistent high quality product.
- All members of the industry are committed to maintaining a sustainable fishery.
- Geoduck from Canada is supported by marketing activities and promotional programs developed by the Underwater Harvesters Association.
PRODUCT PROFILE COMPARISONS

Among the factors that influence the difference in taste and texture of gaper clams from various regions, the most discernible appears to be the species and water temperature in the region of origin.

A recent test kitchen study comparing geoducks that dwell in cold water - *Panopea generosa* - (water temperatures averaging 4°C to 5°C (39°F to 41°F)) to gaper clams that dwell in warm water and are sometimes called “water geoduck” - *Panopea globosa* - (water temperatures averaging 17°C to 20°C (62.6°F to 68°F)), yielded the taste and texture comparisons summarized below.

THE CONCLUSION

Cold water geoduck siphons are plump and firm with less overall shrinkage over time when removed from the water. When sliced, cold water geoduck is translucent; creamy to light-pink in colour; has a more dense, crunchy, crisp texture; and, a clean, clear, delicate, sweet, sea-fresh flavour that is well-suited for sashimi or sushi. Its cooked body meat has a buttery, creamy rich flavour.

By contrast, raw warm water gaper clam siphons have significantly more water loss: and appear grey and quite flaccid. Raw slices have a chewy, slippery texture; an earthy, slightly fishy flavour; and, are therefore better suited preparations such as hot pots or perhaps stir-fries with spicy seasonings.

<table>
<thead>
<tr>
<th>APPEARANCE</th>
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<th>TEXTURE &amp; TASTE</th>
<th>TEXTURE &amp; TASTE</th>
<th>TEXTURE &amp; TASTE</th>
<th>TEXTURE &amp; TASTE</th>
<th>MEETS TESTING REQUIREMENTS</th>
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<tbody>
<tr>
<td><strong>Panopea generosa</strong></td>
<td>plump firm dense in texture</td>
<td>creamy to light-pink translucent and firm</td>
<td>crunchy crisp sweet fresh sea-like flavour</td>
<td>tender delicate sweet tastes like clam &amp; scallop</td>
<td>tender creamy sweet sea-fresh clean flavours</td>
<td>tender rich buttery sweet</td>
</tr>
<tr>
<td><strong>Dwell in cold water</strong></td>
<td></td>
<td></td>
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<td></td>
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</tr>
<tr>
<td><strong>Geoduck from Canada</strong></td>
<td></td>
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<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Panopea globosa</strong></td>
<td>thin soft</td>
<td>light beige with greyish hue soft</td>
<td>crunchy chewy almost slippery mild</td>
<td>chewy a bit tough nutty fishy</td>
<td>earthy fishy lingering aftertaste</td>
<td>mild earthy lightly fishy</td>
</tr>
<tr>
<td><strong>Dwell in warm water</strong></td>
<td></td>
<td></td>
<td></td>
<td></td>
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</tr>
<tr>
<td><strong>Gaper Clam from Mexico</strong></td>
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Source: Underwater Harvesters Association, 2009
Like clams, oysters and other bivalves, Geoduck from Canada is most popular and cherished live. It is very convenient to use and because of its outstanding quality lends itself to many spectacular dishes.

**BUYING GEODUCK**

When buying live geoduck, quality Geoduck from Canada is easy to recognize:

- Siphon looks fresh and plump
- Siphon feels firm and dense
- Siphon has minimal markings or blemishes
- Aroma is sea-fresh and clean

It is important to note that while many buyers will prefer a light beige coloured siphon, the taste and texture of the meat inside Geoduck from Canada is the same regardless of colour.

**STORING GEODUCK**

To maintain optimal product quality and freshness, it is preferable to keep live Geoduck from Canada in a chilled tank with purified salt water and good water circulation maintained as close as possible to the temperature at which they normally live: 4°C to 5°C (39°F to 41°F). Alternatively, if ideal tank conditions are not available, it is to be stored wrapped in a damp cloth in the coldest part of a refrigerator.
PREPARING GEODUCK

To prepare for serving, simply follow the step-by-step instructions for perfection every time!

1. Insert a small, sharp paring knife in between the shell and the body of the geoduck around the base of the siphon.

2. Cut along the edge of the shell to separate the shell from the body. Be sure to sever the adductor muscles at the top and bottom of the shell.

3. Trim off and discard the dark, egg-sized oval stomach or “gut ball”.

4. To remove the outer skin covering the siphon and body meat, dip the clam briefly in hot water until the skin begins to bubble and loosen. The water should be just too hot to the touch.

5. Peel the skin off like a cylindrical sheath to expose the edible, smooth creamy siphon meat underneath.

6. Rinse and scrub off any brown pigment and loose skin that may cling to the meat.

7. Cut the siphon off from the body meat.

8. Split the siphon in half lengthwise across the two apertures showing in the thicker end. Trim and discard the spongy parts of the body meat.

9. For most preparations, the geoduck siphon is at its best – tender yet crunchy – when cut into thin slices on a sharp bias.

Both the siphon and body meat are now ready to be served either raw or cooked according to your favourite recipes!
Geoduck from Canada has earned an international reputation as the true geoduck of great taste, fresh flavour and consistent premium quality. Its distinctive sweet, sea-fresh taste and crunchy texture are especially valued in the most discerning raw sashimi and sushi presentations. Not only is Geoduck from Canada savoured and recognized as simply superior in its purest natural form, its flavour is also considered extraordinary when cooked.

Because of its remarkable quality, Geoduck from Canada is most often served raw to showcase its highly desirable true flavours and texture. Other favourite preparation methods include quickly sautéed, stir-fried or cooked in a traditional hot pot. Dried geoduck meat is sometimes used in Chinese soup tonics.

When preparing geoduck, it is most important to remember that the meat will toughen very quickly when cooked. Therefore geoduck creations will often feature this delicacy in its natural form or only quickly cooked.

COOKING METHODS FOR GEODUCK FROM CANADA

APPLICATIONS

Geoduck from Canada has traditionally been enjoyed in sashimi and hot pot creations. Its versatility however is being fully explored and embraced as chefs today are developing amazing new creations featuring Geoduck from Canada in an extensive array of raw, marinated and cooked recipes as represented in the following pages.

Highly regarded as a treasured and prestigious ingredient, geoduck is increasingly featured on the menus of Chinese banquets for celebratory occasions such as weddings, birthdays and anniversaries. On such occasions, geoducks are often presented as sashimi-hotpot or as a stir-fried “fresh from the sea” specialty in the heart of the banquet.

More and more, Japanese chefs are serving geoducks in multi-course Kaiseki-style dinners that feature geoduck prepared in different ways in separate courses. Many western chefs are also discovering and incorporating geoducks in their “chef’s creations” tasting menus.
cooking

GEODUCK FROM CANADA RECIPES
A DUO OF GEODUCK AND SEA CUCUMBER

MAIN INGREDIENT:
400 g Geoduck from Canada, siphon meat

SECONDARY INGREDIENTS:
80 g dried baby sea cucumber
120 g asparagus

SEASONING INGREDIENT:
400 g soy sauce

METHOD:
Remove the shell of the geoduck. Remove the tough skin and wash thoroughly. Slice geoduck into thin slices.
Prepare sea cucumber by soaking in cold water until tender then blanching briefly in boiling water. Slice thinly.
Blanch asparagus briefly in boiling salted water. Transfer to a large bowl of ice water, chill thoroughly. Cut into 2-inch lengths then thinly slice lengthwise. Arrange attractively onto the rim of a serving platter.
Arrange geoduck slices onto middle of platter and top with sea cucumber.
Sprinkle with soy sauce and some hot oil and serve.

Chef’s comment: A colourful presentation that preserves the special qualities of the ingredients.
GEODUCK TEA

MAIN INGREDIENT:
500 g  Geoduck from Canada, siphon meat

SECONDARY INGREDIENTS:
20  young tea leaves
1000 g  high quality chicken broth or consommé

METHOD:
Remove the shell of the geoduck. Remove the tough skin and wash thoroughly. Slice geoduck into thin slices.

Divide and arrange geoduck slices in the shape of a flower in small soup bowls. Garnish with young tea leaves.

Prepare the consommé. Bring soup to a boil then pour soup over geoduck slices in each bowl and serve.

Chef’s comment: A new innovation presenting a clear rich tasting broth with the crisp texture of the geoduck.

PENG JUN  彭军
SHANGHAI, CHINA
THAI-STYLE GEODUCK WITH PICKLED VEGETABLES

MAIN INGREDIENT:
1 small Geoduck from Canada [about 300 grams]

SECONDARY INGREDIENTS:
150 g small red chilies
20 g Yunnan pickled vegetables
180 g lemons
10 g thinly sliced ginger root
10 g thinly sliced garlic
30 g sliced onions
0.5 g mustard greens

SEASONING INGREDIENTS:
15 g salt
15 g MSG
20 g white vinegar
10 g Thai chili sauce

METHOD:
Clean and prepare geoduck by butterflying the siphon and trimming off the spongy part of the body meat. Slice geoduck meat thinly.

Wash the red chilies and coarsely cut them. Cut the Yunnan pickle vegetable into inch-long segments. Cut lemon into thin slices.

In a wok of boiling water, blanch geoduck quickly.

Combine all secondary and seasoning ingredients in wok and stir-fry until fragrant. Add geoduck, toss to mix and serve.
GEODUCK IN KUNG FU TEACUPS

MAIN INGREDIENT:
1 Geoduck from Canada [about 1000 grams]

SECONDARY INGREDIENTS:
1 stewing hen
800 g pork
150 g barley
75 g fresh lemons

SEASONING INGREDIENTS:
3 g salt
2 g MSG
5 g chicken broth powder
3 g concentrated chicken stock
2 g sugar

METHOD:
Simmer stewing hen and pork in water over very low heat for 8 hours. Gently strain to obtain a clear chicken soup.

Add barley to the soup and cook for one hour. Strain and retain the soup. Season with seasoning ingredients to taste then pour the soup into a “Kung Fu” tea pot. Keep warm.

Remove the shell of the geoduck. Remove the tough skin and wash thoroughly. Slice geoduck meat into very thin slices. Toss geoduck slices with some fresh lemon juice then blanch them in boiling water very briefly.

Divide geoduck into Kung Fu tea cups. Pour boiling chicken barley broth over geoduck and serve.
GEODUCK IN CREAMY
CHICKEN RICE SOUP WITH
CHRYSANTHEMUM PETALS

MAIN INGREDIENT:
1 Geoduck from Canada [about 1250 grams]

SECONDARY INGREDIENTS:
1 stewing chicken [about 1500 grams]
125 g rice
100 g pickled mustard greens, finely chopped
roasted peanuts and chrysanthemum petals for garnish

METHOD:
Make a congee by simmering chicken and rice together until rice is broken up and becomes creamy in texture. Season with salt to taste.

Clean and prepare geoduck and slice into thin slices. Divide slices into 10 small bowls.

Strain chicken congee through a sieve and retain the creamy rice soup. While hot, ladle a portion of rice soup into each bowl containing geoduck slices.

Sprinkle mustard greens, peanuts and chrysanthemum petals into each bowl to garnish and serve.
GEODUCK IN JADE BAMBOO BOXES

MAIN INGREDIENT:
1 Geoduck from Canada [about 1250 grams]

SECONDARY INGREDIENTS:
5 cucumbers
2 young coconut

DRESSING INGREDIENTS:
100 g mayonnaise or salad dressing
To taste white wine and dry mustard

METHOD:
Remove the shell of the geoduck. Remove the tough skin and wash thoroughly.
Par-cook geoduck by blanching briefly in boiling salted water. Cut geoduck into matchstick-thin strips. Refrigerate until ready to use.
Cut cucumbers into segments about 6cm long. Scoop out seeds and flesh to form “boxes”.
Open young coconut and scoop out the meat. Cut coconut meat into matchstick strips similar in size and shape to the geoduck julienne.
Make dressing by combining mayonnaise, wine and mustard and adjusting to taste.
Dress the geoduck and coconut strips with dressing and fill each cucumber segment with a portion of the mixture.
Arrange the cucumber segments on a serving platter to resemble bamboo branches. Decorate as illustrated and serve.
GEODUCK WITH SANSHO PEPPERS

MAIN INGREDIENT:
Geoduck from Canada

SECONDARY INGREDIENTS:
assorted coloured sweet peppers
fresh sansho peppers

METHOD:
Remove the shell of the geoduck. Remove the tough skin and wash thoroughly. Slice geoduck into very thin slices.

In a wok or large saucepan, heat water to 65°C. Add geoduck slices and blanch briefly. Transfer with slotted spoon to a large bowl of ice water, chill thoroughly and set aside until ready to use.

Infuse olive oil with fresh sansho peppers to make sansho pepper oil.

Cut coloured peppers into thin strips and season with salt. Add sansho pepper oil and toss to mix. Transfer to serving platter.

Remove geoduck from ice water and drain well. Add a dash of Japanese soy sauce and heated sansho pepper oil and toss to mix. Transfer to serving platter. Garnish with sansho pepper and serve.

Chef’s comment: Geoduck is tender and crunchy in texture; fresh, fragrant and tasty. Garnish is simple and elegant.
**“ACROSS THE BRIDGE” GEODUCK IN BROTH**

**MAIN INGREDIENT:**
Geoduck from Canada

**SECONDARY INGREDIENTS:**
bitter squash, diced
fresh bamboo shoot, thinly sliced

**METHOD:**
Remove the shell of the geoduck. Remove the tough skin and wash thoroughly. Slice geoduck into very thin slices. Divide slices into soup bowls.

Blanch bamboo shoots in boiling water briefly. Add to boiling supreme chicken broth and cook until tender. Add diced bitter squash and cook for 1 minute. Pour boiling broth into bowls containing the geoduck slices.

Serve with the following garnishes and seasonings in small sauce bowls on the side for diners to adjust to taste:
- chopped green onions and cilantro
- toasted sesame seeds
- Chinese rice wine vinegar, light soy sauce, chili oil and chopped cucumber pickles.

_Chef’s comment:_ The tasty broth complements the natural sweetness of the geoduck – a delicious combination.
STIR-FRIED MINCED GEODUCK WITH SESAME PITA

MAIN INGREDIENT:
1 small Geoduck from Canada

SECONDARY INGREDIENTS:
4 g each green, red and yellow bell peppers, diced
5 mL olive oil
12 g ground pork
1 each garlic and shallot, finely chopped
8 g each celery and onions, diced
8 g waterchestnuts, diced
0.5 g Chinese mushrooms, rehydrated
8 g diced bamboo shoots
0.2 g each Chinese bbq sauce & satay sauce
4 g toasted pine nuts
10 lettuce leaves
10 sesame pita bread
5 mint leaves

SEASONING INGREDIENTS:
4 g chicken broth powder
2 g corn starch
5 mL chicken stock or broth
1 mL Maggi sauce
4 g oyster sauce
2 g sugar

Accompanying sauces & garnishes: Dan Dan Noodle sauce; XO sauce; sour plum juice; sliced green onions and garlic

METHOD:
Remove the shell of the geoduck. Remove the tough skin and wash thoroughly. Soak geoduck in cold water for about 15 minutes. Add 2 g chicken broth powder and cornstarch and marinate for 5 minutes.
Char the three types of coloured peppers over an open flame until skin is blackened. Peel off skin, rinse well, discard seeds and cut into a fine dice.
Mix remaining seasoning ingredients together and set aside. Heat olive oil in wok or skillet over medium heat. Pan fry geoduck until semi-cooked.
Cut geoduck into a coarse dice. Set aside.
In the same pan, sauté ground pork until fragrant and cooked. Set aside.
Add diced vegetables to the pan, sauté until fragrant and lightly softened then add Chinese bbq sauce and satay sauce and stir-fry briefly. Add ground pork and geoduck and mixed seasoning ingredients and stir-fry for about 30 seconds. Add pine nuts and toss to mix.
Transfer mixture to serving platter and serve with lettuce leaves, mint leaves, pita bread and accompanying sauces on the side.
BLANCHED GEODUCK IN SZECHUAN-SPICED CILANTRO DRESSING

MAIN INGREDIENT:
1 small Geoduck from Canada

SECONDARY INGREDIENTS:
25 g cilantro
60 g green onions, sliced
1 slice fresh ginger root
1 sprig fresh dill
5 g Japanese crab roe or tobiko
1 large tomato, thinly sliced

SEASONING INGREDIENTS:
2 g chicken stock powder
100 mL superior chicken stock
25 mL white vinegar
0.2 g ground Szechuan peppercorn
7.5 mL grapeseed oil
2.5 mL Szechuan pepper oil
1 g salt

METHOD:
Remove the shell and digestive sac of the geoduck. Remove the tough skin and wash thoroughly. Soak geoduck in cold water for about 15 minutes. Cut geoduck into very thin slices.

Add 2g chicken stock powder to about 1 cup of boiling water. Blanch 50g of green onions and cilantro in this liquid for 10 seconds. Transfer to ice water bath and chill thoroughly. Drain well and set aside.

In a blender, combine superior chicken stock and blanched green onions and cilantro. Blend until smooth. Add white vinegar, ground Szechuan peppercorn, grapeseed oil and Szechuan pepper oil and blend to liquefy. Refrigerate this sauce till well chilled [20°C - 50°C].

To a wok of boiling water, add 10g green onions, salt and sliced ginger and bring to boil. Turn off heat. Let water cool to 75°C. Add geoduck and steep for 10 seconds to warm through. Transfer to ice water bath and cool thoroughly. Drain well and refrigerate until ready to use.

To plate, arrange tomato slices attractively on a plate, top with geoduck slices, drizzle with sauce and garnish with fresh dill and crab roe or tobiko and serve.
WEST COAST SEAFOOD SALAD WITH GEODUCK

1 small Geoduck from Canada
1 small onion, finely sliced
1 tsp rice vinegar
2 Tbsp sugar
2 Tbsp salt
1 large Mango, peeled cut into 1/2-inch/1.25 cm by 3-inch/7.5 cm batons
1 apple (Gala or Fuji), peeled and cut into 1/4-inch/0.5 cm by 3-inch/7.5 cm julienne
1/2 each carrot and Japanese or English cucumber peeled and cut into 1/4-inch/0.5 cm by 3-inch/7.5 cm julienne
1 cup mesclun greens, tightly packed
12 pieces Dungeness crab leg meat
12 large steamed mussels, shells removed
2 shiso leaves, finely shredded
8 canola flowers, steamed (optional)

Cut siphon section from geoduck and blanch in salted boiling water for 15 seconds to loosen outer skin. Immerse in ice water bath, peel off skin, rinse well and dry. Slice thinly into 1/4-inch (0.5 cm) slices.

In a non-reactive mixing bowl, mix together sliced onion, rice vinegar, sugar and salt. Add sliced geoduck and mix well. Cover tightly with plastic wrap and refrigerate for 6 hours minimum or overnight.

TO ASSEMBLE:

In a mixing bowl, combine mango, apple, carrot, cucumber and mesclun salad; add a small amount of geoduck marinade and toss well. Divide and pile a portion of the greens onto four serving plates and top with a portion of mango, apple, carrot and cucumber mixture. Add Dungeness crab meat and mussels to geoduck and marinade, toss well then arrange on top of each salad. Garnish with shredded shiso and canola flowers and serve.
GEODUCK HOT POT & SASHIMI

1 large Geoduck from Canada, shelled, skinned, cleaned, and very thinly sliced
(see geoduck preparation instructions below)

BROTH FOR HOT POT:
8 cups/2 L chicken stock, or water
5 slices fresh ginger root
3 dried Chinese (shiitake) mushrooms
1 clove peeled garlic, smashed
1 green onion, smashed
1 cup shredded siu choy (Napa cabbage)

DIPPING SAUCE:
1/2 cup light soy sauce
2 Tbsp unsalted chicken stock, or to taste
pinch sugar, to taste
1 to 2 fresh red chilies, sliced
1 Tbsp sesame oil

EXTRA GARNISH FOR GEODUCK SASHIMI:
2 Tbsp grated wasabi
1/2 cup Japanese soy sauce
1/4 cup XO sauce

Arrange geoduck slices attractively on a platter. Garnish with extra leafy vegetables such as sliced Napa cabbage or leaf lettuce if desired.

In a large saucepan, combine all broth ingredients and bring to boil. Transfer to a hot pot and bring to the table and set on an electric or butane burner. Set burner to high initially to start broth boiling and adjust the heat to medium simmer when serving.

In a small saucepan, combine all dipping sauce ingredients and bring to a boil. Adjust ingredients amounts to taste for intensity and spiciness. Transfer into small serving bowls for individual diners to use as dipping sauce for blanched geoduck.

Set out each of the extra garnish ingredients in separate saucers or bowls and provide each diner with a small sauce plate to mix their own sauce for dipping the sashimi-style geoduck. Geoduck can be eaten sashimi style (raw). Or blanched lightly (about 15 seconds) in boiling broth and dipped in dipping sauce. Other hot pot ingredients such as sliced raw fish, meats, jiaozi, and noodles can be added to broth and served as a complete meal if desired. Enjoy the rich broth as a soup to finish the meal.

(Serves 4)
GEODUCK SALAD WITH SEA URCHIN PANNA COTTA

1 cup whipping cream
1 whole milk
1 tsp sea urchin roe
2 Tbsp fresh ginger root
2 Tbsp salt, to taste
5 sheets gelatin, soaked in cold water for 5 minutes or 1 package of powder gelatin
1 apple (Gala or Fuji), peeled and cut into 1/4-inch/0.5 cm by 3-inch/7.5 cm julienne
1/2 each carrot and Japanese or English cucumber peeled and cut into 1/4-inch/0.5 cm by 3-inch/7.5 cm julienne
2 cups mesclun or mixed baby greens salad
1 Tbsp extra virgin olive oil, divide
2 tsp balsamic vinegar
1 small Geoduck from Canada, shelled, skinned, cleaned, and very thinly sliced
2 tsp minced lemon zest
1 tsp good sea salt like fleur de sel
1 tsp freshly ground black pepper
2 tsp sesame oil
For garnish carrot oil and chive oil (optional)

PANNA COTTA:
In a saucepan, combine cream, milk, sea urchin and ginger and bring to a gentle boil over medium heat. Remove from heat, remove ginger slices and season with salt. Place mixture in a blender and puree until smooth. Drain gelatin sheets and whisk into cream mixture. (If using gelatin powder, place gelatin powder in a mixing bowl and add a little of the cream mixture and whisk rigorously until gelatin dissolves, then add the rest of the liquid and whisk until well combined.) Strain mixture through a fine sieve and divide into four moulds. Refrigerate for at least 3 hours or until set.

TO ASSEMBLE:
Un-mould each panna cotta onto a serving plate. (Dip panna cotta moulds into a hot water bath for a few seconds and invert onto plate.) In a mixing bowl, toss greens with olive oil and balsamic vinegar and divide onto each plate. In a mixing bowl, season and toss geoduck slices with lemon zest, salt, pepper and sesame oil to taste. Divide and place a portion on top of each salad. Drizzle some carrot and chive oils (if using) on the plates to garnish. Serve.
STIR-FRIED GEODUCK IN A TARO NEST WITH SATAY SAUCE AND VEGETABLES

TARO NEST:
2 cups shredded taro root, or shredded potato

SATAY SAUCE:
2 Tbsp Satay sauce, or to taste
or 1 Tbsp chili bean paste (spicy dou ban jiang)
2 Tbsp oyster sauce
1 Tbsp Light soy sauce
2 Tbsp unsalted chicken stock, or to taste
2 tsp sesame oil
1 Tbsp vegetable or canola oil
1 tsp each minced garlic and ginger
2 tsp balsamic vinegar
1 small sweet onion, white or red, sliced
1 each small red and yellow bell pepper, diced
1 cup each broccoli and cauliflower florets, cut into bite-sized pieces, blanched
1 small Geoduck from Canada, shelled, skinned, cleaned, and very thinly sliced

Arrange shredded taro (or potatoes) in a criss-cross pattern, in a thin layer, in a round medium-sized wire strainer that would fit into the deep-fryer. The taro should come up the sides of the strainer to form a shallow nest. Place another slightly smaller strainer on top until the bottom of it presses against the taro, forming a mould to keep the shape of the nest.

In a wok or a deep-fryer, heat oil for deep-frying the taro nest. Immerse the taro nest (still in the mould) into fryer and fry until crisp and golden. Remove the nest from the strainers and drain on paper towels. Transfer nest to a serving platter and keep warm.

In a small bowl, mix together sauce ingredients.

Heat oil in a wok over medium high heat. Add garlic and ginger and stir for about 30 seconds or until aromatic. Add onions and peppers and stir-fry for 1 minute. Add broccoli and cauliflower and stir-fry for 2 minutes. Add sauce mixture and continue to stir until vegetables are well-coated and the sauce starts to thicken, about 2 minutes. Add geoduck slices and toss and cook for about 1 minute or until geoduck is warmed through. Be careful not to overcook geoduck. Transfer geoduck and vegetables into taro nest and serve immediately.
The UHA is a non-profit association formed in 1981 to represent the 55 British Columbian commercial geoduck and horse clam licence holders in managing and marketing the fishery.

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