Five Steps to Catching Saginaw River Walleye

1

Read the Saginaw Walleye Consumption Advisory

Eating up to 6 servings a year of walleye from the Saginaw River or Saginaw Bay is safe for everyone. If you trim away the fat that you can see and cook the filet on a grill or broiling pan so more of the fat can drip away, you can eat up to 12 servings per year. Get a copy of the Eat Safe Fish Guide to learn more about choosing and eating safer fish.

2

Purchase a Fishing License

If you are 17 years of age or older, you must purchase a license. Most of the chain stores (Meijer, K-Mart, Wal-Mart) that carry sporting goods sell licenses. Local bait and tackle shops also sell them. A Resident Annual fishing license (good for all species) costs $26.00. A Senior Annual license (for residents age 65 or older) costs $11.00.

3

Best Type of Fishing Gear and Bait for Catching Walleye

Any type of rod and reel will do, but spinning or spin-casting gear works best for most people. Best lures include orange or yellow-green (chartreuse) jigs baited with a night crawler or a minnow, or crankbaits (Hot-n-Tots, Rapalas) in the same colors. Walleyes' eyes see these colors better than others.

4

Good Places to Fish for Walleye on the Saginaw River

Try fishing just downstream of street bridges and in the old turning basins that were used by freighters. Also try in the shipping channel which is the deepest water in the river.

5

Best Time of Year to Catch Walleye

The best walleye fishing is from the season opener (the last Saturday in April) until the middle of May and again in late fall, starting in late October. Ice fishing can also be very successful. The walleye season closes on March 15. Early spring fishing can be very good in years when the ice breaks up early. Watch for springtime ice advisories. Don't go out onto unsafe ice.

For More Information….

For a free copy of the *Eat Safe Fish Guide* please call **1-800-648-6942** or visit us online at **www.michigan.gov/eatsafefish**.

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