

**Quileute Department of Natural Resources** – Jennifer Hagen, marine biologist for the Quileute Tribe, provided an overview of the diverse program areas within the Quileute Department of Natural Resources (QNR). Structurally, the Quileute Tribal Council consists of five elected officials. The QNR consists of a Natural Resources Committee with seven elected community members who provide recommendations to the Tribal Council on issues, and a total of 23 program staff. The overall purpose and goals of QNR is to ensure that resources are protected and conserved for future generations, through regulation and management of species that the Quileute harvest. Another main focus is the relationships that engage co-managers and partners at state and federal levels (e.g. National Marine Fisheries Service, WDFW, etc.) so that regulations are consistent with treaty rights. Program areas within QNR include fish management, timber, fish and wildlife management, shellfish management, tribal enrollment, fish and wildlife enforcement and legal support (Katie Krueger). Jennifer focused her presentation and discussion on the first three program areas.

- Under the Fish Management Program, key marine species are managed under management plans/agreements with harvest allocation and regulation including salmon, halibut, crab and sablefish. All salmon harvests recorded are shared with the other Tribes (Northwest Indian Fisheries Commission) in compliance with the Boldt Decision. QNR is also involved in salmon restoration with hatchery production of Chinook and Steelhead, and monitoring salmon spawning and rearing.
- Under the Timber, Fish and Wildlife Program, QNR monitors timber practices with landowner cooperation and using “best management practices”. The health of wildlife (elk, deer, cougar, fisher and others) is monitored along with spring cedar bark gathering for cultural and traditional purposes. Other efforts include habitat restoration, hydrological assessments, water quality testing, and forage fish assessments.
- Shellfish Management Program handles the harvest and regulations of crabs and clams, both for commercial and ceremonial purposes. They monitor shellfish species populations as well as phytoplankton/biotoxins that can potentially negatively impact the shellfish health (e.g. harmful algae blooms, diarrhetic shellfish poisoning, paralytic shellfish poisoning, amnesic shellfish poisoning).