



11-13 Route Bleue 13620 Carry-le-Rouet

Horaires d'ouverture



En saison : juin à septembre
 Lundi au samedi
 9h30-12h30 / 14h-18h
 Dimanches et jours fériés 9h30-12h30
 Hors saison
 Mardi au samedi 10h-12h / 14h-17h
 Dimanches de grandes manifestations
 9h30-12h30

Horario de apertura



Temporada: junio a septiembre
 Lunes a sábado 9h30-12h30 / 14h-18h
 Domingos y días festivos 9h30-12h30
 Fuera de temporada
 Martes a sábado 10h-12h / 14h-17h
 Domingos de grandes eventos
 9h30-12h30

Opening time

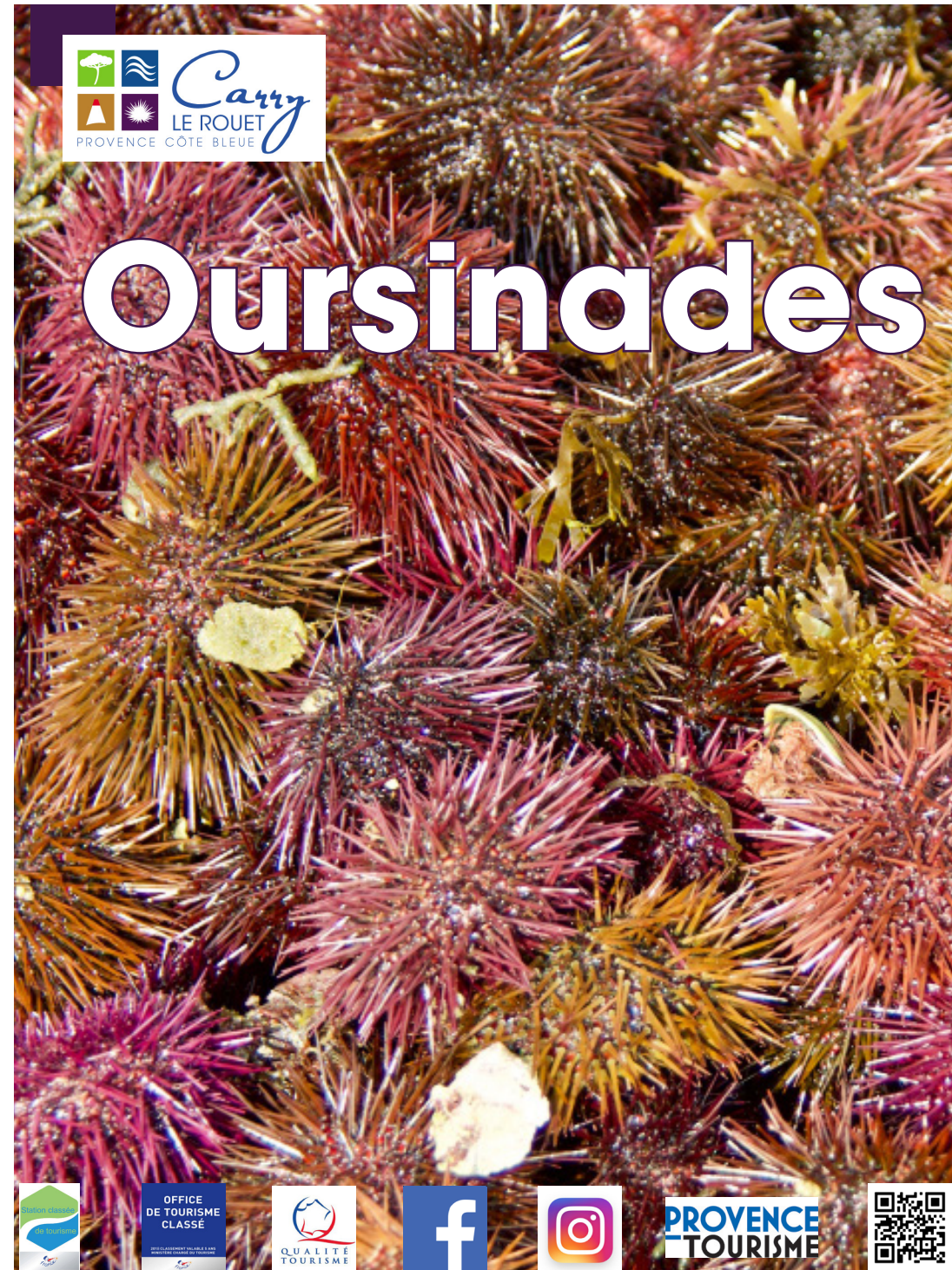


High season : june to september
 Monday to saturday 9.30am-12.30pm /
 2pm-6pm
 Sunday and public holidays 9.30am-12.30pm
 Low season
 Tuesdays to saturday 10am-12pm / 2pm-5pm
 and sunday of big events

Öffnungszeiten



Von juni bis september
 Von montag bis samstag 9.30-12.30 /
 14.00-18.00
 Uhr. Sonn- und Feiertags 9.30-12.30 uhr
 Außerhalb der saison
 Von dienstag bis samstag 10.00-12.00 /
 14.00-17.00
 Uhr. sonntag grober veranstaltungen 9.30-12.30



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Création office de tourisme de Carry-le-Rouet. Crédit photo Pixabay - Franck Devos . Ne pas jeter sur la voie publique.

THE HISTORY OF OURSINADES:

The commune which shelters seabed representative of the fauna and the Mediterranean flora such as posidonia meadows, crows, also counts many sea urchins, which are notably protected by the Côte Bleue marine park since 1983. Since 1994, is the only marine park in France to count populations of sea urchins (before and after the fishing season), to see how these species develop and evolve. In 1952, during a tasting of sea urchins at the creek of Cap Rousset, the fishermen offered the mayor of the time: Jean-Baptiste Grimaldi his weight in sea urchin. The event is folkloric but the sea urchin gets its title of nobility.

Thus, in 1960, the municipality of Alfred Martin launched «The Day of the Sea Urchin» on the last Sunday of January. Faced with growing success, February becomes Sea Urchin Month. Since then, every year, the month of February is devoted to «Sea urchins».

This is a great tasting of sea urchins and seashells on the port of Carry, animated by parades of folk dances and artisans to show their products. In the space of half a century, Sea Urchin and Sea Shell Month has become the big party of Carry-le-Rouet, whose success continues to grow and to cross the borders every year.

THE OURSIN :

Also known as «sea chestnut», there are more than 800 species of sea urchins around the world. There are sea urchins more than 30 cm in diameter, and others of a few thousandths, with quills of all sizes and colors. As this seafood is protected in many places, it is primarily used for biological indicator scientists. Indeed, thanks to them we can evaluate the pollution indices of a coastal zone according to their concentration. Sea urchins have long been unknown to the general public.

They were previously known by local people as well as fishermen, while they were abundant on our shores, and at accessible depths. Its reputation has been based over the years thanks to its extraordinary taste and original appearance. It is today a favorite dish and a seafood in its own right.

REGULATION OF FISHING:

Victim of its success and the non respect of the rules of fishing, the sea urchin is nowadays a species endangered on our coast, that it becomes essential to protect and respect.

Each of us must feel concerned and accountable for these rules. On the Mediterranean coast the sea urchin fishery is subject to strict regulations. It is only allowed from 01 November to 15 April of each year to preserve the reproduction of the species. The number of sea urchins per fishing and fishermen is limited to a maximum of 4 dozen. The minimum diameter of the sea urchin must be 50 millimeters in diameter (ie 5cm) of the test (round of the shell without thorns).

FISHING METHODS:

The fishermen rake the harvest, the sea urchin drag. They also fish it by snorkeling with the help of a net.

IN CASE OF FISHING:

Sea urchins can be found on the rocks, at the foot of dikes or at the entrance to harbors and beaches; what for which one must remain vigilant. The most frequent locations of bites are at the level of the feet. When walking on one of them, their quills penetrate the skin, break, and remain frozen in the wound, causing immediate and intense pain. The quilted area then becomes red, revealing small black dots (thorns debris).

In the event of a sting, the wound must be washed and disinfected using different products (bleach diluted with water, dakin water, lemon juice, vinegar) and soaked the wound until skin «soften». With a tweezers, or a disinfected needle, then gently remove the debris from the needles of the skin.

The small remaining fragments are usually removed spontaneously or are discarded a few days or weeks later. The wound remains to be monitored, and in case of superinfection or persistent pain it is necessary to consult a doctor. If you find a sea urchin in the water at the entrance to a beach, and it may hurt someone, think to be preventive and for the welfare of other people and the survival of the species, move the sea urchin to rocks or offshore so that no one can step on it ...