New York State Law Requires You to obtain a stocking permit for your streams or ponds

These permits can be obtained by contacting your local NYSDEC

Fisheries Offices and requesting a "stocking permit".

ALL PICKUP ORDERS REQUIRE A MINIMUM OF 48 HOURS NOTICE FOR PICKUP

If you plan on picking up your own trout you must provide your own containers.

Please come prepared. Once they leave our premises they are your responsibility to get them to your pond or river alive.

We do not have containers to sell or loan.

If using garbage containers make sure they are rinsed and cleaned really well.

It is recommended that you purchase oxygen tablets. These can be purchased at any bait and tackle shop. If you aren't sure how many you are going to need, ask. We want to make your experience as successful as possible



Beaverkill Trout Hatchery

Family Owned & Operated since 1963

The Founders:
Fred D. Shaver – Edwin D. Shaver – Gary
D. Shaver

8 Alder Creek Rd, Lew Beach, NY 12758 Email: troutlady61@gmail.com Check us out of Facebook and Instagram Phone: 845-439-4947 ~ Fax: 845-439-8106

Sherry Shaver
Owner/Operator

Beaverkill Trout Hatchery PA Division

Charles Greenley - Manager 151 Jenks Rd, Tunkhannock, Pennsylvania Phone: 570-836-3100

Fishing Preserve & Roadside Stand

Open 1st Saturday in April to Labor Day Weekend Saturday and Sunday 8:00 AM – 5:00 PM

Fishing Preserve

NO LICENSE REQUIRED

The price is \$6.00 per pound and you must keep all the trout you catch.

We offer a nominal fee or you can clean them yourself. We have knives and bags. If you are going to come and enjoy our preserve come prepared. We provide buckets and there are benches around the pond. You may want to bring a folding chair or lunch. Sunblock is highly recommended around the water. There are bathroom facilities available.

We do not rent equipment. You must bring your own bait whether it be worms/lures/powerbait, etc.

Mostly be courteous to the other fishermen around you and there is only one fishing Preserve Pond. The other ponds are not to be fished in.

We definitely recommend bringing a cooler with ice

Roadside Stand

In a hurry for dinner? Well we have it! We have fish caught on the side for that quick fix and our own secret recipe smoked trout for quick pickups

Current Prices Effective January 1, 2020

*WE ACCEPT CASH & CHECK *
Brook, Brown, Rainbow, Golden Rainbow
and Tiger Trout Available
All Trout are hand graded within the ½ inch
EXTRA SERVICES

Tagging (numbered tags) \$1.00 per trout Fin Clipping \$.25 per trout

MINIMAL DELIVERY CHARGES ON MOST ORDERS

LENGTH	PER	PER
	THOUSAND	HUNDRED
6"	\$1,700.00	\$180.00
7"	2,000.00	210.00
8"	2,500.00	260.00
9"	2,950.00	310.00
10"	3,400.00	350.00
11"	3,950.00	425.00
12"	5,000.00	525.00
13"	5,700.00	600.00
14"	6,500.00	685.00

LARGER FISH ARE SOLD PER FISH INDIVIDUALLY BY THE TROUT

15"	\$13.00
16"	16.00
17"	20.00
18"	24.00
19"	28.00
20"	33p.00

TROUT OVER 20" ADD \$5.00 PER INCH



The Beaverkill Trout Hatchery was spawned in 1963 by the late Fred D. Shaver, a dairy farmer and avid sportsman. Perhaps the oldest and largest private trout hatchery in New York State, it is still proudly family owned and operated 5 generations strong by the Shaver family. Primarily stocking live trout raised from our own brood stock to customers in New York, Pennsylvania, New Jersey and Connecticut. Beaverkill Trout can also be found at some of the finer restaurants of the Catskills and vicinities.

