

Island Ad-Vantages

THE VIEW FROM ATLANTIC AVENUE

October 31, 2019 – When can I expect to get locally caught scallops? I recently served scallops to a visitor from outside the region and, although they were “fresh” and tasty, I was reminded how wonderful really fresh scallops are right off the boat. The Sea Scallop (*Placopectin magelanicus*) is the common species of scallop (pronounced Skaluhp) in Maine’s coastal water’s and much of the Gulf of Maine. There are large scallop beds out on George’s Bank that are managed federally and those are mostly landed in New Bedford, MA. These George’s Bank scallops are common in the market place year-round, but may have been frozen before you purchased them. Maine has a scallop season, which will open later this fall, typically in early December. The decision to set the date will probably be made at the next Scallop Advisory Council meeting in November. When you do get the opportunity to buy some locally caught scallops, ask for them “dry” to make sure they have not been soaked in a salt solution that is occasionally used to add weight. Never expose them to fresh water. Even to rinse them, fresh water will alter the flesh enough so they won’t brown up the way you want them to in your skillet.

Do you have a question about our fisheries? Send it to info@coastalfisheries.org or call 367-2708. Learn more about MCCF by visiting us online at www.coastalfisheries.org.

FISHERIES LOG

Prices to Harvesters in Stonington

Lobsters (shedder select): \$4.75/lb.

Clams: N/A

Bait (herring): \$82/bu.

Fuel (diesel): \$2.55/gal.

Oceanographic Buoy I-01*

44°6’10”N 68°6’44”W - Frenchboro

Sea surface temperature: 55°F

SST - Long term average: 51°F

Bottom temperature: 55°F

BT - Long term average: 51° F