

Island Ad-Vantages

THE VIEW FROM ATLANTIC AVENUE

November 21, 2019 – I have heard about people growing seaweed in Maine, how can I learn more about this? For several years, there has been steady expansion of aquaculture operations that grow seaweed, or sea vegetables. The primary species being cultivated is Kelp, with most of the operations focused on *Alaria Esculenta*, commonly known as Atlantic Wakame. This type of seaweed is used in dishes like Miso Soup. Whole leaf *Alaria* can be marinated, blanched or steamed for use in salads, or quick roasted and enjoyed as "chips." Growing this species involves attaching the tiny spores to ropes suspended below the surface in late fall, and then harvesting the blades in the spring. These plants do not need to be fed, in fact, they remove nutrients from the water and some research indicates that ocean acidification might be reduced in the proximity of these farms. As with all aquaculture in Maine, growers require permits from the State DMR and siting of the operations is intended to minimize conflict with other users. For more information you can go the DMR website or reach out to Maine Sea Grant at the University of Maine.

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): \$4.95/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: 49°F

SST - Long term average: 49°F

Bottom temperature: 51°F

BT - Long term average: 49° F