

Island Ad-Vantages

THE VIEW FROM ATLANTIC AVENUE

December 12, 2019 – I was buying some locally caught scallops the other day and they were described as “U-10”. What does that mean?

The “U-10” is a description of the size of the scallop. The “U” stands for under, and in this case there would be 10 or fewer scallops per pound of that size. So the larger the number, the smaller the scallop, as it would take more of them to make a pound. “U-10” is the ideal size for cooking and will fetch a slightly higher price than smaller ones. Legal scallops must have a 4” shell size and the meats might be as small as U-20, which means 20 scallops per pound. What we buy and eat around here for scallops is the adductor muscle of the animal that holds the two shells together and flexes the shells (valves) as the scallops “fly” about in the water. The Sea Scallop, caught here in Maine (*Placopectin magellanicus*), is harvested either with steel mesh drags towed behind boats, or harvested by divers. The scallop season just opened this past week and will carry on over the next couple of months depending on the catch rate. Be sure to get some of this seasonal delicacy while they are fresh, and don’t expose them directly to fresh water or ice or it will affect how they sear in your frying pan. Buy local and enjoy!

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): \$4.90/lb.

Scallops: \$10.00/lb.

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: 47°F

SST - Long term average: 47°F

Bottom temperature: 48°F

BT - Long term average: 47° F