

Island Ad-Vantages

THE VIEW FROM ATLANTIC AVENUE

November 12, 2020 – 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 just how wonderful *really* fresh scallops are, right off the boat. The Atlantic sea scallop (*Placopecten magellanicus*) is the common species of scallop (pronounced ska-luhp) in Maine’s coastal waters 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 scallops are common in the marketplace year-round, but may have been frozen before you purchased them. Maine has a scallop season that will open later this fall. The season for Zone 2 draggers begins December 1 with up to 70 days of harvest allowed until March 31, 2021. The catch is monitored by the state and the season is frequently shortened in some harvest areas. The state also uses rotational closure areas as a conservation effort to help protect the species. Maps indicating the allowed harvest areas for the season are available either on the DMR website or at the MCCF office. If you are a harvester and want printed copies of these maps, give us a call and we can send them to you by mail. 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 207.367.2708. Learn more about MCCF by visiting us online at www.coastalfisheries.org.

FISHERIES LOG

Prices to Harvesters in Stonington

Lobsters (shedders): \$4.05/lb.

Bait (herring): \$82/bu.

Fuel (diesel): \$2.09/gal.