

## Island Ad-Vantages

### THE VIEW FROM ATLANTIC AVENUE

**December 17, 2020** – Those of you who make your way around the island in your daily activities are witness to the lobster fishery every day. Boats coming and going, dropping their catch at the many buying stations around the region and collecting what they need for the next days' fishing. Stonington Harbor is currently the top harbor in terms of lobster landings in Maine and is quite likely the largest landing port in the world for the American Lobster. And if you're a lobster consumer, then you are well aware of where to purchase lobster that's probably just been caught and how to prepare it for enjoying at home. What you may not realize is what goes on between the fisherman's boat and the seafood counter. If you're curious, you should watch the most recent episode of "Ask Leroy!" that is produced by Tate Yoder, Media Specialist at MCCF and features Captain Leroy Weed.

Episode #16 is available on our website ([www.coastalfisheries.org](http://www.coastalfisheries.org)), YouTube channel and our other social media pages. This is the first of a two-part series where Leroy will take you on a tour of the Greenhead Lobster Company's facilities in Stonington Harbor, and at Webb's Cove. It's amazing to see just how carefully the animals are handled as they are graded and culled based on size, shell thickness, and condition. Some will end up in the local live market, some will be prepared for shipping to far away markets, and others will be processed into meat or other products. The second part of this series will be completed in early 2021 and will include a visit to the Greenhead Lobster Company's processing facility in Bucksport where you'll get to see how high pressure processing is being used for shucking and how different preparations of lobster meat make it to the supply chain. It's all very fascinating and Leroy and Tate are producing these informative videos for you to experience in the comfort of your homes.

Because of the increased concern locally about the COVID pandemic, we are slowing the production of the "Ask Leroy!" series, but it will return when it's safe to do so after the holidays. We hope to take you on a virtual scallop trip soon, so stay tuned and stay in touch. And if you need help cooking your lobster, watch Episode #3 of "Ask Leroy!" and if you have a question for him call and leave a message at 224.585.3769. Happy holidays to you and your families from us at MCCF.

Do you have a question about our fisheries? Send it to [info@coastalfisheries.org](mailto:info@coastalfisheries.org) or call 207.367.2708. Learn more about MCCF by visiting us online at [www.coastalfisheries.org](http://www.coastalfisheries.org).

#### FISHERIES LOG

##### Prices to Harvesters in Stonington

Scallops: \$12/lb.

Lobsters (run): \$4.05/lb.

Bait (herring): \$82/bu.

Fuel (diesel): \$1.99/gal.