

# Island Ad-Vantages

## THE VIEW FROM ATLANTIC AVENUE

**December 22, 2020** – Hopefully you have had a chance to purchase and enjoy some locally caught scallops since the season opened earlier this month. It's a wonderful local and sustainably caught food and really fun to be creative with in the kitchen this time of year. They also freeze very well, but remember to never wash them with fresh water. When you purchase traditional wild caught scallops, you are getting just the adductor muscle from these bivalves and harvesters must shuck the animals immediately after catching them to remove the viscera. This is because of concerns about possible marine biotoxin contamination in wild harvest areas where they are caught. However, you do have the opportunity to purchase and enjoy the whole scallop animal if you want right here in Stonington. Captain Marsden Brewer and his son Bobby have been growing scallops in cages on their nearby lease site for several years and have started the PenBay Farmed Scallops Company. People who have been able to get some of these are enjoying a different culinary experience, and there are lots of different ways to prepare these delicious scallops.

Marsden and natural history writer Marnie Reed Crowell of Stonington have just completed a book of recipes that were collected from all over the world for preparing whole scallops. *Recipe Ideas for Farmed Sea Scallops: The Whole Story*, is a beautiful book and includes colorful pictures and recipes printed, designed and published by Maine Authors Publishing & Custom Museum Publishing Inc. located in Thomaston. The book includes a foreword by Master Chef Barton Seaver and includes accolades from Sam Hayward, chef-partner, Fore Street restaurant in Portland. A limited run of 200 copies of the 107-page full color spiral bound publication and information on purchasing live scallops are available for sale by contacting PenBay Farmed Scallops through their website [www.penbayfarmedscallops.com](http://www.penbayfarmedscallops.com).

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): \$4.20/lb.

Bait (herring): \$82/bu.

Fuel (diesel): \$2.25/gal.