

**Island**  **THE WEEKLY**  
**Ad-Vantages** 

**THE VIEW FROM ATLANTIC AVENUE**

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**July 28, 2022:** This is no time of year to be pulling a can of soup out of the hot water barrel. But a recent conversation reminiscing about winter got me thinking: we eat some pretty good food on the boat - and come up with some pretty interesting ways to cook it. Most lobster boats are equipped with a small tank of water heated with a coolant line from the engine circulating through a steel coil - the “hot water barrel.” The device is normally used for scrubbing buoys and killing grass and kelp that grows on the rope. In the dead of winter, when the snot is freezing to your beard and the only way to keep warm is by working a little harder, the hot water barrel doubles as a hand and foot warmer - a quick dip between trawls to thaw out the digits will get you through. When it’s time for a bite, the hot water barrel transforms into a food warming contraption - usually with a bait bag for easy retrieval. I couldn’t choke down a can of Spaghetti-O’s on dry land. But for some reason on a 20-degree day in February it might as well be a Michelin Star meal. Make that my wife’s homemade tomato soup in a mason jar with a sleeve of Ritz crackers - that dog will hunt. What about a hunk of leftover lasagna, wrapped up in aluminum foil and wedged onto the engine manifold? Or a zip-lock bag of baby back ribs, sloshing around in the same water you just dipped your boots in to un-numb your toes? Delicious. As I write this on a 95-degree day in July, I’m hoping that reading this will cool you off a bit, and prompt you to share your favorite “boat food” recipes with me. Drop us a line on our socials, will ya?

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

Lobsters (shedder): \$3.30/lb.

Bait (fresh pogies): \$125/crt.

Fuel (diesel): \$5.29/gal.

Oceanographic Buoy 1-01

44°6’10”N 68°6’44”W - Frenchboro

Sea Surface Temperature: N/A

Bottom Temperature: 50.4°F (avg. for this date: 47.7°F)

Source: [www.neracoos.org](http://www.neracoos.org)