October 13, 2022: Ever eaten a whelk? Turns out, they’re delicious! Whelks were part of the suite of topics covered at last week’s Eastern Maine Skippers Program cohort event in Beals, ME last week. Twenty-five students and 5 teachers from high schools across eastern Maine gathered at Downeast Institute and “dug” into the topics the program curriculum will cover in 2022-23 school year. The program covers the important basics for aspiring skippers, but it’s also for kids who do better in the outdoor classroom and want to get their hands dirty to learn about their environment.

The students take part in real world science. One of the student projects looks at the efficacy of traditional shrimp trap harvest and shrimp distribution, and in collaboration with Downeast Institute, EMSP will be applying for a Special License from the Department of Marine Resources so that local fishermen can help the schools deploy traps and record data in their respective fishing areas. The second project led by Hurricane Island Environmental program, Bates College, and Maine Center for Coastal Fisheries introduced students to the ongoing Scallop spat collection study being done along the coast of Maine with a hands-on lesson in how to sort and count scallop spat from collection bags so that schools could elect to participate in the study in January and May of 2023. A very cool project aimed at providing both capture and culture fisheries in scallops with important production and settlement data.

The students got a real treat in the afternoon session when they were joined by chefs Cam and Tom from Aragosta restaurant in Deer Isle. The chefs showed the students how to clean, prepare and cook whelks a couple different ways. A simple steam in white wine and garlic was nice, but most preferred the diced, battered, and deep fried version. Getting hands on with the process from trap to dinner plate is what the Skippers program is all about. For more information or to get involved, feel free to drop me a line at tduym@coastalfisheries.org.

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 (shredder): $4/lb.
Bait (pogies): $78/bu.

Oceanographic Buoy 1-01
44°6’10”N 68°6’44”W - Frenchboro
Bottom Temperature (50 meters): 53.9°F (avg. for this date: 51.6°F)
Source: www.neracoos.org