

## THE VIEW FROM ATLANTIC AVENUE

By: **Mike Cichoracki, MCCF Discovery Wharf seasonal host**

### Changing Seasons and Perspectives

Amongst the myriad of questions visitors ask at MCCF's Discovery Wharf is "which lobster shell type is better to eat, shedders or hard shells?" I am often tempted to answer by saying, "I am not at all sure, because I don't eat the shells" or I might reply by saying "Crabmeat." I follow Capt. Leroy's lead by providing information that is both helpful and lighthearted. Visitors leaving with smiles and knowledge is better than just knowledge or smiles alone. We try to explain how a recently molting lobsters' diet, and body changes before and after molting might influence the taste. We explain how other factors in the cycles of the lobster's life might impact not only the quality of taste but also the quantity of meat in the shell.

Broadening the landscape of the discussion I will relay a story of my grandfather eating lobster and saying, "The food of kings." Following up on that comment by telling visitors that lobsters in the not-so-distant past were the food of the impoverished, servant and prisoner. More likely to be considered crop fertilizer than a high-priced meal at a five-star restaurant. Did human taste buds change? Did the lobster change? It seems like so many other things in life, our perspectives simply changed. We love the experience of eating them as well as the ongoing commentary by Leroy and others.

The Discovery Wharf is closed now ending the 2023 season, and from all of us at MCCF, we want to express our deepest gratitude to our donors, partners in the Town of Stonington, and especially the fishermen who provide us with a steady supply of interesting marine stories and critters. We couldn't do this without you! On YouTube you can find 27 episodes of Ask Leroy, and also on the Maine Center for Coastal Fisheries website. From the staff at the Discovery Wharf and MCCF we wish to say, "Fare-thee-well" until next season when we hope to meet again and exchange perspectives.

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

### **FISHERIES LOG**

Prices to Harvesters

Lobsters (select): \$7/lb.

Lobster (hard): \$6/lb.

Lobster (shedder) \$4.75/lb.

Bait (pogies): \$90/box

Fuel (diesel): \$3.89/gal.

*Disclaimer: figures collected on 10/10/23 in Stonington*

### **Oceanographic Buoy I-01**

44°6'10"N 68°6'44"W – Frenchboro

Surface Temperature (1 meters): 12.03°C (53.65°F)

Bottom Temperature (50 meters): 10.98°C (51.76°F)

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



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*Disclaimer: figures collected on 9/18/23 in Stonington*

### **Oceanographic Buoy I-01**

44°6'10"N 68°6'44"W – Frenchboro

Surface Temperature (1 meters): 11.7°C (53.06°F)

Bottom Temperature (50 meters): 11.1°C (51.98°F)

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