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LANDINGS

News & Views from Maine's Lobstering Community

April 2013 | Vol. 21, No. 4

MORE MAINE LOBSTER PROCESSING, MORE VALUE

By Melissa Waterman

If you want to process lobsters, you'd better have a permit. Actually, quite a few permits. To get started, you must purchase a wholesale seafood with lobster permit. Then you can add a lobster meat permit and a lobster processor-tails only permit. If you want to produce a full line



It takes a lot of effort, but Maine companies are slowly increasing lobster processing, adding value to Maine's signature seafood. Photo by Annie Tselikis.

of processed lobster products, including claws in the shell, you also need to purchase a lobster processor license. On top of that, the federal Food and Drug Administration (FDA) mandates HACCP (Hazard Analysis and Critical Control Points) certification. And then, of course, you might need a discharge permit under the Clean Water Act if you send any wastewater into a stream or the ocean.

Even with the time and money all these permits require, Maine is seeing a modest increase in the number of lobster processors operating in the state. This increase is good news for those who want to keep the value of Maine's signature crustacean within state boundaries.

In 2010, just five companies in Maine had a lobster processor license, according to Sarah Cotnoir of the Department of Marine Resources. By 2012, that number had jumped to 16. The number of

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MAINE LOBSTER MSC-CERTIFIED, FINALLY!

DMR release

On March 10, Governor Paul LePage announced that the Maine lobster fishery had received the prestigious international Marine Stewardship Council's (MSC) Sustainable Seafood Certification. MSC certification recognizes ecologically sound practices, from harvest of the species through delivery to consumer. Certification provides a competitive advantage in marketing to the growing number of retailers and consumers around the world who place a premium on seafood harvested in an environmentally responsible, sustainable manner.

The Governor made the announcement at the International Boston Seafood Show. "The Marine Stewardship Council's certification will provide the Maine lobster industry with a globally-recognized seal of approval," said the Governor. "This certification recognizes our longstanding practices of good stewardship and ensures that every lobster



From left to right, Shucks Maine Lobster president John Hathaway, Perfect Maine Lobster president Linda Bean, and MLA board member Bob Baines listen to Governor Paul LePage's announcement at the International Boston Seafood Show in March. Photo by Annie Tselikis.

caught in Maine waters can be marketed not only as delicious, healthy food, but also as a resource that meets the most stringent international environmental

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Baren Murchick photo

Penobscot Bay Lobster Cooperatives

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FISHERMEN'S FORUM SHOWS HEART OF MAINE'S FISHING COMMUNITIES

By Melissa Waterman

Maine has a mighty long coast, some 250 miles as the crow flies. In fact, the coastline is thousands of times greater than that due to all its many peninsulas, islands and bays. For centuries those 250 miles have been the home of Maine's diverse fishing industry, an industry made up of men and women who firmly identify with their home harbors.

Yet all those different places, people and styles of fishing come together each year in one place: the Maine Fishermen's Forum held at the Samoset Resort in Rockport. Why? Because the Forum is organized by the fishing industry for the fishing industry.

An offshoot of work done by University of Maine economics professor Jim Wilson, the Maine Fishermen's Forum began in 1976 as a place where fishermen could learn more about the changes that the then newly passed Magnuson Fisheries Conservation and Management Act would mean for them. For years the Forum was supported by the University's Sea Grant College Program until it became an independent non-profit organization in 1984. "We have a great board," said Chilloa Young, Forum coordinator. "They come from all walks of life. There's no predominant fishery among them."

One of the elements that have remained constant over the years is the remarkable array of donations the Forum receives. Everything from the Friday night fish dinner to the health clinic held during the Forum is supported by donations of time, food and funds. The Forum's 17-member volunteer board is the driving force behind these contributions. "The board members go out and ask for donations

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COASTAL OUTLOOK *Thoughts from MLCA President Patrice McCarron*

March is the peak of the busy meeting season for the Maine lobster industry. From the Maine Fishermen's Forum and the Boston Seafood Show to the Lobstermen's Town Meeting and the legislative session in Augusta, this month is crazy busy.

This meeting madness, however, allows us to see many of our industry leaders in action and it challenges us to think about what leadership really means. Typically, leaders are those who really can see the forest for the trees; they are those who look at the big picture and have a vision for the future.

Throughout all the meetings in March, lobstermen have had an opportunity to see the industry's leaders in action. The month kicked off with the Maine Fishermen's Forum, with Cutler lobsterman Kristan Porter and Chilloa Young guiding the event. The forum is the single event that brings Maine's diverse fishing industries together each year. It takes a board of dedicated volunteers to keep the event sincere and meaningful and true leaders to pull it off.

The forum also provides an opportunity to honor those leaders who have stood out during the past year, those who go above and beyond the call of duty. The Maine Lobstermen's Association awarded its Golden V-notch Award to Elliott Thomas of Yarmouth for his great problem-solving abilities and commitment to keeping Maine's fishing systems fair for all. For many years Elliott has contributed his passion for progress to lobster management, science and fishing safety without complaint.

MLA also honored Marine Patrol Specialist Matt Talbot who works in the midcoast area. Matt is well-known for working tirelessly to bring people together in order to reduce conflicts on the water. He also was responsible for one of Maine's largest v-notch busts last year. The MLA awarded its Outstanding Achievement Award to Commissioner Pat Keliher for mak-

ing himself available to meet with and listen to the industry and for restoring staff morale at DMR. He has treated the industry with respect through his straight talk on issues and refusal to make false promises.

The Boston Seafood Show turned out to be a historic event for the Maine lobster industry, with the announcement of the Marine Stewardship Council (MSC) certification. The idea of certifying Maine lobster through the MSC program has been kicked around for well over ten years. But it took someone with vision and perseverance to actually pull it off. John Hathaway, founder of Shucks Maine

Anyone who stands out from the crowd provides a flash point for people to form opinions on one side or the other of issues.

Lobster, embodied great foresight and considerable patience as he led the Maine lobster industry through a process that took nearly five years. He was helped by his colleague Linda Bean, president of Linda Bean's Perfect Maine Lobster, who raised the funds necessary to obtain certification so that the lobster industry itself did not have to bear the cost. Of course, many along the way doubted the value of pursuing MSC certification but that did not keep John and Linda from doggedly staying the course. Now that MSC certification is a reality, it provides another reason for environmentally-savvy consumers to purchase Maine lobster.

Attending public hearings and work sessions on legislative bills in Augusta can be time-consuming and to be honest, not a lot of fun. Neither fact deters MLA's President, David

Cousens. His intelligent, thoughtful and passionate approach continues to make an impression on lawmakers. Part of the role of a leader is to make noise in the right circles. David is steadfast in his quest to keep the lobster industry alive and well, and he is effective in reminding lawmakers that the vitality of the lobster industry truly matters to the state as a whole.

Effective leaders are often controversial. Anyone who stands out from the crowd provides a flash point for people to form opinions on one side or the other of issues. Many lobstermen and others in the industry believe that matters are best left alone and so resent those who advocate for change. Let's face it, it is much easier to sit on the sidelines and judge than to risk the disapproval that inevitably comes from others.

Maine's lobster industry has been blessed with many types of leaders, some who work quietly within their own communities and others who step forward to serve on lobster zone councils or other industry groups. The cumulative efforts of these leaders keep the lobster industry strong and ensure that decisions affecting our future make sense for everyone.

Like it or not, change in many forms — environmental, economic, social — has come to the Maine lobster industry. We do not want to slowly be overtaken by it, risking what is most important to us in the process. The more people involved in the process, whether locally, in Augusta or even at the regional level, the better the possible solutions. I wish those who have stepped forward and contributed their time and talents an abundance of patience because they surely need it. And I urge those who judge those leaders to exercise tolerance and to think about contributing their own energy to their future.

Patrice



The MLCA invites you to support Maine's lobster industry. You can do so through a \$50 friend membership with our sister organization, the Maine Lobstermen's Association, which includes a monthly subscription to *Landings*. Or you may donate to MLCA directly.

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FROM THE DOCK: *Sustainability and the Maine lobster fishery*

By Mike Ames

The recent effort by the Maine Department of Marine Resources to conduct community outreach meetings is extremely vital. It might be considered the primary leadership responsibility in conducting relations between the fishermen as citizens and their government representatives. To assess future needs as one of sustainability is also of vital importance when considering the three components of any long-term healthy existence. These components can be categorized as social, economic and environmental.

Every fisherman must recognize that we cannot dismiss or trade one element for another and expect our communities to thrive. Long-term sustainability requires the management of all three components in concert.

Social component

Education, education, education: No community can survive without it and every community can potentially thrive with it. Do the fishermen truly understand the value of sustainability and the responsibility they have in support of this social component? There is a growing belief by a segment of fishermen that education is not necessary and some opinion that education is an interference and/or inconvenience to the fishing industry. This belief is unacceptable and is surely a threat to community and fishing sustainability.

Other extremely important areas such as zone empowerment, district rights,

safety and health should also be improved. For example, random drug and alcohol testing should be considered as an acceptable means of improving the overall health, safety and well-being of our fishing communities. This one particular measure has proven effective in other marine commercial operations.

Environmental component

The "bottom saturation" method of fishing coupled with a healthy lobster biomass without doubt has created ever-increasing harvests for the Maine lobster fisherman. The environmental impacts of this saturation method must certainly have a negative impact on the ocean floor when considering annual gear losses and the materials used for manufacturing the traps. The vertical lines, buoys and associated gear also aid and abet the degradation and harm of the marine environment. Visible and invisible debris from our fishing efforts cannot be denied. Fortunately, and unfortunately, Maine lobstermen are not alone in this problem. Worldwide ocean pollution via various waste streams is a serious threat. We need not look any further than southern New England and what happened there when Long Island was impacted with pesticide runoff just a few years ago. Our debate about sustainability might finally lead us to determine to verify realistically how many traps are truly being fished, how many vertical lines deployed and what impacts the gear losses are having on our marine ecosystem. We have not

and cannot accomplish this through the present system of state-issued trap tags.

Economic component

The short-term issues with "product glut" as it affected the boat price during the spring season of 2012 is another example of a long-term debate about our "boat to the plate" business. What might be affecting this component and in what internal arenas may we find the solutions?

Buyer and/or Processor transparency (perception of price fixing).

Marketing (Note: if it is not working then change it and hold the marketing people accountable.)

Private-Public Partnerships, meaning various state agencies focus and collaborate together with the fishermen on all business aspects of fishing.

Aggressive branding and label protection of the "Maine" product.

Find solutions to minimize mortality rates from "boat to restaurant."

Licensed fishermen via their zone council should initiate a discussion to consider organizing as a associated membership to collectively bargain for minimum sustainable "boat price."

Improve revenue reporting.

Final thoughts

The idea of possible latent fishing effort as an impediment to the sustainability of lobster fishing is more of an anecdotal worry than probable threat

to the fishery. Available data suggest that the latency as a percentage is one of affordable hedging by the license holder.

There is certainly some frustration with the management of licenses relative to zone entry and exit ratios. The tag-based ratio is flawed. Basically, the latency statistics can be used as an artificial protective barrier against entry. An active fisherman's best friend is another latent or less active fisherman. That said, the statistics from the 2011 report would indicate that the 296 people awaiting entry represent an overall increase of just six percent in licenses and a nine percent increase in tags based on the average ratio of licenses to tags or roughly 583 tags (not traps!) per license. Please note the overall increase is state-based and not zone-based.

We need to focus on the industry as a free enterprise business with methodical, pragmatic oversight and accountability. This requires a leadership focus and effort in bringing business and labor knowledge to the forefront by using best available business techniques and technology for success.

Thanks for listening and best regards,
Michael J. Ames

Zone C, District-9, Lic. No. 4300

Editor's note: This letter was sent to DMR commissioner Patrick Keliher. Mr. Ames fishes from Matinicus Island.

MSC continued from page 1

standard for seafood sustainability."

Maine Lobstermen's Association executive director Patrice McCarron said the decision is well-deserved and welcome news. "The MSC certification is no silver bullet, but it gives us another tool in the toolbox, another reason to be proud about Maine lobster. Most importantly, it gives customers another reason to purchase Maine lobster," said McCarron. "This is going to be positive for the industry overall."

"The sustainability of lobster was the best-kept secret in seafood," said John Hathaway, president of Shucks Lobster Company in Richmond. Hathaway and Perfect Maine Lobster founder Linda Bean oversaw the four-year certification process. The two raised the initial \$150,000 to get the certification process under way and, according to Hathaway, have so far paid the entire \$300,000-plus cost of the certification process. "You can now put an eco-label on the product if you think it's important to the customer," he continued.

Efforts to support marketing for the Maine lobster have received widespread support in the wake of last season when supply exceeded demand, resulting in the lowest per pound price in more than twenty years. "This places greater emphasis on the need for effective marketing and highlights the unique marketing

advantage MSC certification provides," said Governor LePage.

The Marine Stewardship Council is the premier international certification program for wild-capture fisheries. MSC certification is the only seafood certification program that meets all the major international standards on sustainable fishing, ecosystem protection, and eco-labeling. Currently, more than 100 fisheries worldwide are MSC certified.

To achieve MSC certification, fisheries are assessed based on a rigorous set of standards that include the health of the fish stock, marine ecosystem protection, and the effectiveness of fishery management. Within these core areas are 31 performance indicators used by accredited independent, third-party certification bodies to evaluate a fishery applying for certification.

The MSC certification program includes a process for tracing each certified lobster to its location of origin, Maine waters, which is key to protecting the Maine brand. "This global certification program will open new markets worldwide and, just as important, provide the means to trace our certified lobsters, no matter where in the world they end up, back to waters of Maine," said Governor LePage.

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GUEST COLUMN: *You call this a Maine lobster?*

By Marianne Lacroix

It's a common complaint – you see Maine lobster advertised on a menu or in a retail market somewhere else in the country or the world, only to find out on closer inspection that it is imposter lobster. It might be an entirely different species of lobster, or maybe it's an American lobster that's identifiable by its size or bands as being from someplace other than Maine. Whatever the case, you clearly have a product being mislabeled as Maine lobster taking advantage of strong brand recognition and consumer preference for the Maine name.

This is an unfortunate situation - an unsuspecting consumer could eat langostino or spiny lobster, thinking it is an authentic Maine lobster. These are products with very different tastes and textures, not to mention different origins and harvesting methods, and we certainly don't want consumers forming an opinion of Maine lobster based on that dining experience.

Studies have shown that as much as one third of seafood in restaurants, supermarkets and other retail locations is mislabeled according to Food and Drug Administration guidelines. The FDA publishes a Seafood List that identifies acceptable market names, common names, scientific names and vernacular names for each seafood species. American lobster and European lobster are the only species that can use the acceptable market name 'lobster' without any other modifier. All other species require modifiers such as rock lobster, langostino lobster or spiny lobster.

The MLPC worked with the FDA to remove Maine lobster years ago as the common name for American lobster on the FDA Seafood List. The guidelines for labeling lobster thus become clear for everyone buying or selling lobster within the supply chain. It allows us to challenge use of the Maine lobster label for products that clearly are not harvested in Maine.

Unfortunately, there is little opportunity for federal enforcement against mislabeled seafood unless seafood fraud is suspected. Seafood fraud is a specific form of mislabeling for financial gain, including substituting one species for another.

There are three federal agencies responsible for dealing with seafood fraud in its various forms. Custom and Border Protection (CBP) works to prevent evasion of customs duties, which is rarely relevant to mislabeled Maine lobster. The National Marine Fisheries Service (NMFS) provides fee-for-service inspections

related to issues such as labeling and safety concerns for the seafood industry. That means that someone in the supply chain must suspect fraud and be willing to pay for an inspection. Finally, the FDA is responsible for ensuring that food is safe, wholesome and properly labeled. FDA's priority is food safety, so it devotes minimal resources to detect or prevent seafood fraud unless there are health implications. These government agencies are focused on food safety and financial crimes rather than improper brand use.

U.S. Representative and Senate candidate Ed Markey (D-Mass) has introduced a bill to combat seafood fraud by tracking fish from boat to plate. The bill would require information already collected by U.S. fishermen, such as species name, catch location and harvest method, to follow the fish through the marketplace and be made available to consumers. It would require foreign exporters of seafood to the U.S. to provide equivalent documentation and would also allow NOAA to levy civil penalties against violators under the Magnuson-Stevens Fishery Conservation and Management Act. If passed, this bill could potentially help us to protect the Maine lobster name.

One new opportunity for brand protection is the Maine lobster fishery's sustainability certification by the Marine Stewardship Council. Products using the MSC logo must have built-in traceability in order to prove that the end product is from a sustainable source. Tests have shown that only 1% of seafood products with the MSC logo are mislabeled. This helps ensure that Maine lobster with an MSC logo is actually from Maine. We will have to wait and see how many companies decide to go through the chain of custody certification process that is required to use the MSC logo.

If you see a product mislabeled as Maine lobster, please take a photo of the product and label (menu, sign, ad, etc.) and email it to info@lobsterfrommaine.com along with the location. MLPC will contact the location, verify the lobster source and direct the buyer to authentic Maine lobster. We can also help ensure that companies are not using the term 'lobster' incorrectly. For example, MLPC was successful in getting Long John Silver's restaurant chain to change their



Marianne Lacroix is the acting director of the Maine Lobster Promotion Council. Photo courtesy of MLPC.

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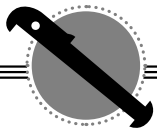
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NEW RECRUIT: *A life that's tough, but beautiful*

By Annie Tselikis and
Melissa Waterman

Beals Island lobsterman Jeff Libby is a pretty relaxed individual. Today at Billings Diesel and Marine in Stonington, he's covered in grease and dirt, yet he's quick to offer a joke and a ready smile. Jeff's 48-foot Dixon is in the shop for a major overhaul. "When I brought the boat [*F/V Autumn Gale*] down here the guys asked me 'did anything work?'" he laughs, looking at the parts and pieces scattered about the deck. Prior to bringing the boat from Beals Island down to Stonington a month ago, Jeff had been adding five gallons of oil to the engine a day. When she leaves to head home, Jeff's boat will have a rebuilt generator, a new pump system, an engine overhaul, new wheelhouse windows and a fresh coat of paint.



Beals Island lobsterman Jeff Libby. Photo by Annie Tselikis.

Jeff started lobstering on his own as a teenager, after fishing with his father from the age of six. "Ever since I was a little kid, I loved fishing," he said, a beaming smile lighting up his face. He recalled times as a child when his father would head out to fish offshore and would sneak away in the early morning without waking Jeff. "I'd call him once I woke up and found he was gone. I'd be so mad, but I know he didn't want me out there, a young kid being seasick all day," he said. Seasickness wasn't just a problem offshore. "Up until about ten years ago I was seasick every single day, even when it was flat calm," Jeff admitted.

From his first 18-foot Eastporter, Jeff has steadily moved up the ranks in boats, buying his grandfather's 33-foot Young Brothers boat, then a 41-foot Libby, and most recently the *Autumn Gale*, from which he fishes year-round. Although many lobstermen reported huge catches last year, Jeff said he didn't make out as well as he had hoped. "I think it was because I don't fish inside the three-mile line at all. The lobsters were inside while I was outside. They stayed in the bay [Western Bay]," he said.

Jeff has some decided opinions about the low price paid to Maine lobstermen for their catch in recent years. "A



Libby's *Autumn Gale* getting its spring refit at Billings Diesel in Stonington. Photo by Annie Tselikis.

lot of people make all their money in the summer time but that's the worst time to land lobsters," the 27-year-old lobsterman explained. "It's junk lobsters and that's half the battle."

He isn't keen on many of the ideas that have been kicked around this year to control lobster landings, such as a changed gauge size or limited fishing days. Instead, he favors taking better care of the lobsters. "The product has changed, it's shifted, and

that's really messed with us. We need to think differently about what we're doing, we need to pay attention to the handling," Jeff said. "When I see my sternmen firing lobsters around, I tell them we have to handle those lobsters like eggs." Everyone needs to be more careful, including the wharf workers and truckers. "The volume has gone up and the quality has gone down. We're working so fast, [but] we can't put broken lobsters and soft

Continued on page 16

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Men's Hoodie (MLA logo)	Gray	M, L, XL, 2XL	\$35
Child Lobster Lifecycle Tshirt	Oatmeal	S, L	\$15

GLOBAL CLIMATE CHANGE AND YOU: *eMOLT tells a tale of warmth*

By Melissa Waterman

In December, 2011, several offshore lobstermen who were participants in the Environmental Monitors on Lobster Traps (eMOLT) ocean temperature monitoring program mentioned to Woods Hole oceanographers that they were seeing unusually high sea surface temperatures and strong currents moving in an odd direction along the outer continental shelf south of New England.

NOAA oceanographer Jim Manning, who coordinates the eMOLT program, and his colleagues at the Woods Hole Oceanographic Institute decided to take a look. Drawing on data received from lobstermen and from current drifters built by students at Cape Fear Community College in Wilmington, North Carolina, as well as other observational data, Manning and others set about studying what was happening far from land.

This was just the latest result of a long-standing collaboration between Manning and Gulf of Maine lobstermen. Through the eMOLT program, lobstermen throughout the region have attached low-cost temperature sensors to their lobster traps for the past twelve years. The equipment provides researchers such as Manning with a treasure trove of data on

bottom temperature. Lobstermen have occasionally measured bottom salinity and current velocity as well. To date, the eMOLT database contains 5 million hourly records of temperature and 80,000 hourly records of salinity.

In addition, simple current drifters have been used to calculate surface currents throughout the Gulf of Maine and further offshore. The current drifters initially were built by students at Southern Maine Community College; today the drifters are



Low-cost current drifters built by students provide scientists information about the Gulf of Maine. Photo courtesy of NEFSC.

being built by students at many other schools around the region. Each drifter uses GPS to communicate its position via satellite. Data pro-

vided by the drifters have given scientists insights on how the currents can transport and disperse particles around the Gulf and beyond. Drifters set at the mouth of Buzzard's Bay, for example, showed what can happen to lobster larvae in the bay. According to Manning and his colleagues at the Massachusetts Division of Marine Fisheries, the drifters indicated that stronger currents ten miles out (where greater numbers of female lobsters have migrated recently) may be dragging lobster larvae away from the bay. In the Great South Channel off Cape Cod, drifters tend to float about for weeks, constrained by the currents. Like the drifters, tiny zooplankton are also kept in place. One type of zooplankton, copepods, is the preferred food of North Atlantic right whales, thus in the early summer many of those endangered whales can be found congregating in the Channel.

Curious about what was happening at the outer reaches of the Gulf of Maine, Manning and his fellow scientists speculated that data from eMOLT sensors at two deep water sites would give insight into temperature changes at depth. He asked lobstermen Rob Connelly and Marc Palombo to deploy their traps at two sites located near the shelf break,



An eMOLT temperature tag, NEFSC photo.

where the shelf begins a sharp drop toward the undersea abyssal plain.

When the data from the traps and drifters were analyzed, the scientists concluded that the warm water near the bottom of the outer continental shelf resulted from a direct interaction between the nearby Gulf Stream and the seafloor. In late October of 2011, the Gulf Stream made an unexpected jump to the northeast. Then in December, the Stream's meanders brought a second surge of warm water onto the continental shelf. All this happened just before the unusually warm 2011-2012 winter season in New England. Glen Gawarkiewicz was the lead author on the resulting scientific paper which was published in August, 2012, in the on-line scientific journal, *Nature's Scientific Reports*. Manning is always improving the eMOLT program. One new feature is a real-time bottom temperature sensor that wirelessly transmits data to a shipboard system as it is hauled on deck. His colleague Vitalii Sheremet has introduced a low-cost bottom-current meter that

Continued on page 20



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REMARKABLE PEOPLE: *Kristan Porter, Cutler*

By Melissa Waterman

Kristan Porter is a busy man. The 42-year-old lobsterman is walking the hallways of the Samoset Resort during the March Maine Fishermen's Forum with a cheerful smile and watchful eyes. That is as it should be because Porter is president of the Forum's board of directors, the first fisherman to serve in that post, and this three-day event is full of responsibilities for him and the other volunteer board members.

Porter seems at ease with this role, as he is with his many others: former chair of the Sea Urchin Zone Council, member of the Department of Marine Resources Advisory Council, Maine Lobstermen's Association board member, former Cutler selectman, and founder of the Maine Draggermen's Association. Asked if he had any notion as a young man growing up in Cutler that he would end up serving on all these different boards, Porter grinned. "You come to the front by necessity or anger. If you don't step up to do it, who will?" he answered.

Porter entered the world of fishing when he was teenager. He lobstered a bit during high school, then worked on a quahog dragger during the summer months. After high school he attended the University of Southern Maine for three years, training to

become a teacher. "I went out in the field [as a teacher in training] and I just hated it," he recalled. "So I went home."

He worked on draggers for several years in the early 1990s, fishing for mahogany clams, quahogs, urchins, and scallops, work that kept him away from Cutler. "It was day boat fishing for quahogs," Porter explained. "Sometimes you would bring the boat into another harbor somewhere on the coast and sleep over." Recognizing that the concerns of draggermen were not being heard by state legislators, Porter and several other fishermen decided to start their own organization in order to have more weight in Augusta. In 1994 they founded the Maine Draggermen's Association. "It was to give a voice to the Downeast guys," Porter said. "We did help influence state scallop and urchin regulations so it served its purpose at the time."

As a 24-year-old from Cutler wandering the halls of the capitol, Porter found himself in a different world. In that world, loud voices and bluster weren't the proper tools of the trade. "I remember one time I was spouting off [to a committee]. One of the members took me aside afterward for a tongue lashing. I went out of bounds. I had to learn you go and voice your opin-

ion respectfully," he said. He credits many of the legislators in Augusta at the time with giving him a good education in how government works. "Overall they went pretty easy on me!"

With a wife and young children at home, Porter turned from dragging to lobstering in the mid-1990s. By the late 1990s, the Draggermen's Association had folded. He then became involved in the Maine Fishing Industry Development Center, a federally-funded nonprofit organization that promoted fishing industry diversification in response to new regulations on groundfishing. Through the Center, Porter worked with Gail Johnson, John Norton, Maggie Raymond and other fishing industry stalwarts to provide grants for various fishing ventures in the state.

Raymond has since served ten years with Porter on the Maine Fishermen's Forum board. "He's very dedicated

and respectful of everyone," she said. "It's really pleasant working with him." As a member of the New England Fisheries Management Council, Raymond has spent many a long day at contentious and often less-than-fruitful meetings and understands how hard it is to actually get things done. "Kristan does what needs to be done. He's not looking for someone to pat him on the back," she said.

It was through the Development Center that Porter was introduced to the Maine Fishermen's Forum. "I had never heard of it before," he acknowl-

Continued on page 23



Kristan Porter, Nick Lemieux, Trevor Jessiman, and John Williams take a look at gear removed from an entangled whale at the 2012 Maine Fishermen's Forum. Annie Tselikis photo.

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MAINE LOBSTER TAKES CENTER STAGE AT BOSTON SEAFOOD SHOW

Maine lobster was in the spotlight at this year's Boston Seafood Show with the announcement that the fishery had obtained Marine Stewardship Council (MSC) certification. Governor LePage announced the milestone and enjoyed the first MSC-certified Maine lobster roll. The certification would not have been possible without the leadership of John Hathaway of Shucks Maine Lobster and Linda Bean of Linda Bean's Perfect Maine Lobster.

Maine lobster was well represented with more than 10 companies making the investment to exhibit at the show: Atwood Lobster/Mazzetta Co, Browne

Trading Company, Calendar Islands Maine Lobster, Cobscook Bay Company, Cozy Harbor Seafood, Greenhead Lobster, Linda Bean's Maine Lobster, Maine Coast Lobster, Ready Seafood, Sea Salt Lobster, Shucks Maine Lobster, The Lobster Company and Maine Lobster Promotion Council. Several large companies who are significant buyers of Maine lobster also exhibited: East Coast Seafood, Inland Seafood, Little Bay Lobster, Lobster Trap Company and Orion Seafood International.



Governor Paul LePage addresses the media at the announcement of Marine Stewardship Council sustainability certification for Maine lobster.

Photos by Patrice McCarron.



The Maine Lobster Promotion Council booth saw plenty of visitors during the show. A Sunday night lobster reception enticed many industry leaders.

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"Fisheries are different from Cutler to the midcoast and from the midcoast to Kittery. Being on the MLA Board of Directors definitely helps me on the LAC. I get more opinions from the MLA from different zones and more direction to represent my zone."

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You can't beat a good MSC-certified Maine lobster roll! Governor LePage digs in while DMR Commissioner Keliher and Shucks Maine Lobster president John Hathaway look on.

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LOBSTERMAN AS ARTIST: *Jewelry from sea glass and silver*

By Shelley Wigglesworth

Color and form came naturally to 31-year-old Luke Hartmann, a lobsterman and jewelry-maker in Brooklin. He grew up in the small town near Deer Isle and attended high school in Stonington, when he began working as a sternman. "I got on the first boat I could, which was a learning experience," Hartmann said with a chuckle. While still in high school, he traveled across the country and picked up the craft of macramé weaving. Soon he was making necklaces and other forms of jewelry that appealed to him. For the last dozen years since graduating from high school, Hartmann has continued to work as a sternman on boats in the Stonington area. Currently he fishes with Scott Heansler on the *F/V Patient Lady* out of Deer Isle.

He and his wife, chef Devin Finigan, have always enjoyed walking on the beach together collecting colorful sea glass washed in by the tide. Four years ago, Hartmann realized that he had accumulated a significant amount of sea glass. He began playing around with silver wire, wrapping the sea glass and incorporating it into his macramé work to produce simple jewelry. It wasn't long after this that he knew he was ready to take jewelry-making to the next level.

"I was always envious of those who could bezel-set sea glass, encasing it in silver," he said. A bezel setting is a band of metal with a groove and a flange to hold the gem in place. Hartmann got the chance to learn bezel setting when Devin surprised him with a gift certificate to a jewelry-making course.



Hartmann makes his chainmaille necklaces set with seaglass pendants from sterling silver.

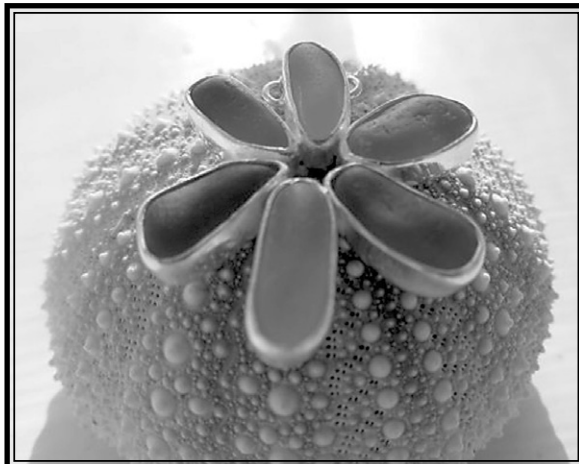
"For Christmas in 2009, my wife got me a five hour class with a jeweler in Vermont. In the class I learned basic soldering techniques and how to make a ring," Hartmann said. "I returned home and ordered all the tools I thought I would need and I got my first bunch of silver. The first few pieces were pretty crude but I quickly improved, learning mostly by my mistakes." By the summer of 2010 Hartmann made enough pieces to sell at a local farmers' market. Much to his pleasure, Hartmann's work was well received. "I did a few more shows that year, with each one being better than the previous," he said.

Hartmann's simple, sturdy jewelry pieces include rings, bracelets, earrings, pendants and pins, all handmade in sterling silver or 18 karat gold, and all featuring hand-selected bezel-set sea glass. Each piece is marked SFS, for Sea Found Studio.

Newly added to his jewelry collection is an offering of chainmaille bracelets and necklaces. Chainmaille is the ancient art of creating and linking small metal rings to form a pattern similar to mesh armor. The technique dates

back thousands of years when it was used to create lightweight armor that resists piercing and slashing. Today it is still used for items like butcher gloves and shark suits as well as jewelry.

Hartmann developed a passion for the technique after viewing other jewelers on YouTube videos. It is an extremely time-consuming art form. Each finished chainmaille piece takes



Luke Hartmann's work incorporates elements of the sea, from sea glass to sea urchins. Photos courtesy of Luke Hartman.

Hartmann between 20 and 60 hours on average to complete. "I make every loop in one of my chainmaille pieces. Then I solder each and every loop shut. I have even incorporated my sea glass into my chains, creating truly one-of-a-kind pieces," Hartmann said.

Periodically Hartmann has sold his jewelry in retail settings, though he prefers to sell directly to his customers. "I really like the feedback I get firsthand," he commented. This year, Hartmann will be selling his jewelry at the 2013 Sea Glass Festival in Virginia Beach in October, his first national show. He currently sells most of his jewelry on-line via the global marketplace www.etsy.com.

These days, Hartmann leads a busy life balancing his dual careers. When he is not out at lobstering on the *Patient Lady*, he is at home in his studio creating jewelry. "Lobstering is physically and mentally tough. It leaves my hands swollen so I'm pretty much unable to use them during the summer," he explained. "I'm fortunate enough to have three months off in the winter to try to get as much inventory done as I can before the summer season starts." And though it may be a challenge from time to time, Hartmann said he wouldn't have it any other way. "I love the sea and all of its bounties, from the hundred-year-old bottles that wash up on the shore to the tiny pieces of perfectly formed sea glass on the beaches and the decade-old monster lobsters that somehow squeeze in to traps," he said.



Hartmann finds his seaglass, like these cobalt blue pieces, throughout Deer Isle's beaches.

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MAINE LOBSTERMEN'S ASSOCIATION UPDATE

Maine Lobstermen's Association

Advocating for responsible resource management and prosperity for Maine's commercial lobstermen since 1954.

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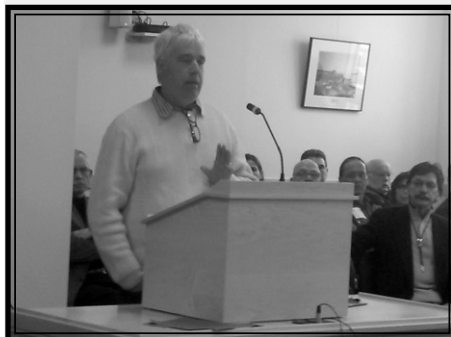
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LOBSTER BYCATCH, MARKETING AND ALEWIVES DEBATED AT LEGISLATURE

The 126th Maine Legislature is in full swing. The Marine Resources Committee has been busy considering a variety of fisheries issues. The MLA is closely tracking *LD 1097 An Act to Allow the Sale of Incidentally Caught Lobsters*. The bill proposes to allow federally-permitted groundfish vessels to land lobster taken as bycatch from Lobster Management Area 3 at the Portland Fish Exchange. The proposal would give the Commissioner the authority to establish landing limits and requires the DMR to report back to the Legislature in January 2016 on the effects of the regulation. The MLA maintains its opposition to landing any lobster caught in dragger gear. The public hearing date is April 8 at 10 a.m.

The Marine Resources Committee has held public hearings and work sessions on two bills to increase investment in marketing of Maine lobster, both of which were strongly supported by the MLA. *LD 182 An Act To Support the Maine Lobster Industry* proposes a \$1 million investment from the General Fund to support lobster marketing. *LD 486 An Act To Provide for the Effective Marketing and Promotion of Maine Lobster* proposes to raise \$3 million from the lobster industry and restructure the promotion council with new board composition, transparency and accountability measures. The Committee is working on amendments to the bill to restructure the proposed funding formula and board composition.

Following the public hearings and work sessions, the Marine Resources



MLA president David Cousens testified before the Marine Resources Committee in March. Photo by Patrice McCarron.

es Committee voted not to support *LD 469 An Act To Allow the Commissioner of Marine Resources To Investigate Price Fixing of Lobster* and *LD 557 An Act To Change the Age at Which a Person Qualifies for an Exemption from the Fee for a Lobster and Crab Fishing License*. A bill aimed at creating another license category, *LD 899 An Act To Create a Noncommercial, Nondomiciled Resident Lobster & Crab Fishing License*, has not yet been scheduled for public hearing.

Public hearings have been held on three bills aimed at improving passage for alewives on the St. Croix River. The MLA maintained its longstanding position advocating for unconstrained passage of alewives on the St. Croix since its blockage in the 1990's by supporting *LD 72 An Act to Open the St. Croix to River Herring* and *LD 748 An Act Regarding the Passage of River Herring on the St. Croix River*. These bills would ensure that fishways on the Woodland and Grand Falls Dams on the St. Croix River are configured in a manner that allows the unconstrained passage of river herring by May 1, 2013. The Governor submitted *LD 584 An Act To Provide for Passage of River Herring on the St. Croix River in Accordance with an Adaptive Management Plan* an alternate proposal for limited passage of alewives. The public hearing drew a packed room of supporters of unconstrained fish passage on the St. Croix, with only a handful of people testifying in opposition to these bills.

Two bills seeking to give the DMR the authority to develop fisheries management plans. *LD 778 An Act To Develop Principles To Guide Fisheries Management Decisions* and *LD 811 An Act To Provide Guidance for the Development of State Fisheries Management Plans* will be heard by the Marine Resources Committee in early April. *LD 482 An Act To Improve the Quality of the Data Used in the Management of Maine's Fisheries*, which would make improvements to the state's data collection program for fisheries, will also go to public hearing in early April.

Three bills have been submitted to deal with lobster zone bound-



ary issues. *LD 810 An Act To Amend the Lobster Trap Tag System Rules for Certain Zones* proposes to reduce the number of traps that Zones F and G lobstermen can fish in their non-declared zone from 49% to 25%. *LD 1020 An Act Regarding the Swans Island*

Lobster Zone proposes to establish the Swans Island Lobster Conservation Area in law (rather than regulation) and set the maximum allowable number of traps and tags to 550 (rather than 475). *LR 1681 An Act To Ease Compliance and Enforcement near Lobster Zone Borders* has been submitted but the bill has not yet been printed.

Two bills have been submitted to provide incentives to establish more lobster processing in Maine: *LD 643 An Act To Create a Tax Incentive Program To Improve the Maine Lobster Industry* and *LR 94 An Act To Authorize a General Fund Bond Issue To Provide Funds for the Development of Lobster Processing Capacity in the State* (at press time this bill has not been printed).

Several bond or tax proposals have been submitted: *LD 358 An Act To Protect Family Farms and Working Waterfront Subject to Estate Tax and Reduce the Maine Estate Tax Exclusion*; *LD 273 An Act Authorizing a General Fund Bond Issue To Fund the Dredging of Casco Bay and the Expansion of the Portland Fish Exchange*; *LD 378 An Act To Authorize a General Fund Bond Issue To Complete Renovations of a Pier at the Gulf of Maine Research Institute*; *LD 1101 An Act To Authorize a General Fund Bond Issue To Support Waterfront Development*; *LD 939 An Act To Restore Maine's Groundfish Industry*.

The bills' progress can be tracked or you can listen live online to public hearings and work sessions through the state's legislative website, www.maine.gov/legis. You can receive weekly email updates from the Marine Resources Committee clerk by calling 287-1337 or emailing Diane.Steward@legislature.maine.gov.

~ Editor's note: Steaming Ahead will reappear in the May issue. ~

MLA BOARD OF DIRECTORS 2013 MEETING SCHEDULE

All meetings take place at Darby's Restaurant, 155 High St., Belfast.

May 7, 5 p.m.

June 4, 5 p.m.

July 9, 5 p.m.

No August meeting

Sept. 3, 5 p.m.

Oct. 1, 5 p.m.

Nov. 5, 5 p.m.

Dec 2, 5 p.m.

Please call the MLA office at 967-4555 to confirm date and time.



MAINE LOBSTERMEN'S ASSOCIATION UPDATE

MLA SAYS "NO" TO WEAKENING PESTICIDE RULES

The MLA weighed in against new rules proposed by the Maine Board of Pesticide Control to weaken mosquito spraying regulations. The state wants to change the rules to facilitate government-sponsored, wide-area, mosquito-control programs without the need to obtain consent from each individual landowner or other spraying limitations. The state is concerned about threats to public health from mosquitoes carrying West Nile Virus (WNV) and Eastern Equine Encephalitis (EEE). The MLA urged the Board of Pesticide Control and the Center for Disease Control to rethink its strategy to protect public health.



Mosquito Control
Mosquito pesticides also affect lobster larvae, according to researchers. Maine Pesticide Control Board illustration.

The MLA takes very seriously the public health concerns, but wholly disagrees with the state's approach. A government-sponsored, wide-area mosquito control program could put the lobster fishery at risk. The use of adulticides to control mosquito populations is not effective. Since lobster and mosquitoes are both arthropods, many chemicals designed to kill mosquitoes also have lethal or sub-lethal effects on lobsters. In addition, the cumulative effects of such spraying are not understood. Laboratory studies conducted to understand the causes of the 1999 Long Island Sound lobster die-off showed pesticides did have both lethal and sub-lethal effects on lobster. In 2012, Connecticut state agencies found traces of pesticides in lobster following reports of weak and dying lobsters. MLA is also very concerned about the potential for drift and non-target application of pesticides in and around the shoreline, even if sensitive sites are excluded from aerial programs.

In the event that one of these diseases becomes a public health issue in Maine, the MLA strongly urged the Board of Pesticide Control to educate the public on prevention efforts such as eliminating breeding sites, encouraging natural predators, and proper personal protection to prevent bites. If education is not enough and additional mosquito control is necessary, the MLA urged BPC to implement a strategy to use mosquito control methods

such as larvicides, specifically products such as *Bacillus thuringiensis israelensis*, which is known to have the least potential impact on lobster and other marine species.

MLA TRACKS MARINE MAMMAL SCIENCE

MLA director Patrice McCarron travelled to St. Petersburg, Florida in March to attend the Atlantic Scientific Review Group (ASRG) meeting. As part of MLA's efforts to advocate for Maine lobstermen in the federal rulemaking process for whales, MLA has found it necessary to monitor the scientific process that guides the annual assessments for marine mammals.

One of the key issues that MLA has raised through the scientific review process is the assignment of serious injury and mortality figures for whales due to fishing. Historically, these have been assigned to either the U.S. or Canada, depending upon where the whale was first sighted entangled. The MLA has been advocating that gear analysis be conducted so that these whales are attributed to the country and fishery actually responsible for the entanglement.

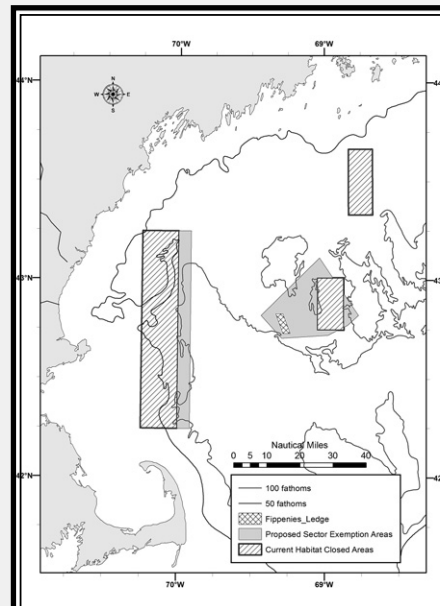
The ASRG advises the National Marine Fisheries Service (NMFS) on methods used to assess stock status and, importantly, the assumptions and decisions that drive these assessments given the limitations of available data. NMFS is in the process of drafting new advice to guide the marine mammal stock assessment process, known as GAMMS III (Guidelines for Assessing Marine Mammal Stocks), which will have a huge impact on how marine mammal populations are estimated. The agency recently implemented new regulations on how to count serious injuries and mortalities among whales. Combined, these new regulations will change how NMFS assesses the impact of fisheries on endangered marine mammal populations and how lobstermen are managed.

OPENING GROUND FISH CLOSED AREAS

The New England Fishery Management Council is accepting public comment on Framework 48 until April 9. Framework 48 includes a proposal to modify a regulatory prohibition so that fishing sectors can request access to portions of year-round groundfish closed areas. This change would provide additional opportunities to target healthy fish stocks but still maintain closures to protect habitat.

"Framework 48 proposes a change to the FMP that would allow sectors to submit limited requests for exemption from portions of year-round closure areas. Specifically,

sectors could request exemption from the year-round groundfish mortality closures, except for where they overlap current or proposed habitat closed areas. These areas are the existing habitat closed areas specified at § 648.81(h) and the Fippennies Ledge area under consideration as a potential habitat management area. Sectors also would



Proposed Gulf of Maine closed areas. NOAA illustration.

not be exempt from the Western GOM Closed Area, where it overlaps with a GOM Rolling Closure Area in effect. At this time, the GOM Rolling Closure Area III overlaps the northeast corner of the Western GOM Closed Area, so sectors would not be allowed to request access to this portion of the Western GOM Closed Area during May. The Council further limited sector exemption requests to Closed Area I and II to February 16th through April 30th to protect spawning groundfish. This measure is proposed to help mitigate the expected reductions in FY 2013 catch limits by allowing sectors to potentially increase access to healthy groundfish stocks such as GB haddock, pollock, and redfish that may be more abundant in these areas."

MAINE DREDGING PROJECTS

In 2013 the Army Corp of Engineers (ACOE) expects to undertake two projects, the Piscataqua River/Simplex Reach and Portland Harbor. The ACOE has funding for the Piscataqua River/Simplex Reach project and began construction in February. The approximately \$13 million needed for the Portland Harbor project is in the President's proposed budget. The ACOE expects to issue a request for bids for that project in the spring of 2013 and begin work in November if Congress appropriates the funds. Local interests are working to ensure that provision for lobster relocation is made a condition of approval for the project's water quality certification.

The ACOE is working on several

other operations and maintenance dredge projects in Maine: Beals Island/Pig Island Gut (\$4 million; the ACOE intends undertake these two projects together when funded); Wells Harbor (\$3.5 million; the ACOE needs to complete Endangered Species Act consultation with the U.S. Fish and Wildlife Service regarding potential adverse effects on the piping plover); Royal River (\$3 million); Scarborough River (\$3.4 million), Biddeford Pool (no estimate provided), Saco River (no estimate provided), Kennebunk River (no estimate provided), and York Harbor (\$3 million).

ACOE prioritizes funding for maintenance dredging based primarily on the tonnage of commercial freight that passes through a federal navigation project. Accordingly, shallow-draft harbors with no commercial shipping, like most of those in Maine, do not rank among the ACOE's funding priorities.

The ACOE has proposed certain navigation improvement-related projects in Maine. These include Searsport (\$3.8 million). ACOE needs authorization under the Water Resources Development Act (WRDA) and a federal appropriation to complete this project, for which a feasibility study has been completed. The ACOE expects to release that study for public comment this spring. An additional project is planned for the Piscataqua River (\$5.3 million). ACOE needs WRDA authorization and a federal appropriation to complete this project, for which a feasibility study is being prepared. If the project is approved and funded, ACOE anticipates that all of the dredged materials will be made available for beneficial use; Wells and Kittery have been in communication with the ACOE about the material. For the Saco River/Camp Ellis area, a draft study proposes construction of a spur jetty off the existing north jetty and beach fill using upland sources of material. The study should be available for public review and comment in the next several months. Under the ACOE's proposal, Saco would be financially responsible for future maintenance costs. These costs include an estimated \$3-4 million for beach nourishment undertaken three or four times over the next 50 years.

US/CANADIAN LOBSTER TOWN MEETING

MLA educator coordinator Annie Tselikis attended the annual U.S.-Canada Lobster Town Meeting, held in St. John, New Brunswick, in late March. The two-day gathering convened fishermen, lobster dealers, government employees, industry association representatives and members of marketing entities from

Continued on page 14

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MLA continued from page 11

New England and the Canadian Maritimes. The roundtable discussion that began on Friday morning with a conversation about improving product quality and handling evolved into a dialogue about the recent Marine Stewardship Council certification for the Maine lobster fishery and discussion of which provincial lobster fisheries will be moving forward on certification in the future. Presentations and discussions in the afternoon focused on ocean wind energy and the move within the United States toward Marine Spatial Planning. The majority of the discussion from the half-day Saturday session covered issues of lobster markets, promotion and profitability.

TAA UPDATE

We're getting there! After almost three years since participants signed up for the federal TAA program, we are now in the process of wrapping up the project. The contract must be completely closed out by September 23 this year. As a result we have a few deadlines before that in order to ensure that participants who plan to complete their TAA programs still have plenty of time to do so.

Of the total 2600 participants in Maine, there are still roughly 600 people who have not started any part of their twelve hours of required training time. The MLA and Maine Sea Grant are running a series of workshops in Machias, Ellsworth, Rockland and Portland from now until the end of May with a total of ten workshops in each location. We have recently scheduled two-day trainings in Rockland, Stonington, Bath and Ellsworth in April and May. These trainings have been specifically designed to help participants who have not started the program and can finish their twelve hours of training time in two days. Additionally, participants can take courses online at www.taaforfarmers.org at a time of their convenience. Please do your best to keep track of which courses you have attended – you can only receive credit for attending one class one time. If you need assistance with this, call the MLA office at 967-4555.

PANEL DISCUSSES MARKETING AND PROFITABILITY

Annie Tselikis also participated in a panel discussion on March 20 at the Penobscot East Resource Center in Stonington. Panel members ad-

ressed issues of marketing, promotion and profitability in the Maine lobster industry. Tselikis started the event with a short presentation to the more than 40 fishermen and community members attending on price impacts like currency exchange rates, supply and demand, competition from other seafoods and protein items in the market place, and worldwide economic conditions. She then provided data from the 2012 and 2011 Maine lobster seasons on amount of product landed by time of year, state of lobster quality and lobster shipability before moving into a discussion about the rate of shrinkage and how that is impacting the price paid to the boat.

Tselikis was joined by Pete Daley of Garbo Lobster in Hancock and



Hugh Reynolds, Greenhead Lobster, Pete Daley, Garbo Lobster, and Annie Tselikis answer questions on lobster quality and pricing. Photo by Jessica Brophy, courtesy Penobscot Bay Press.



Annie Tselikis addresses lobstermen in Stonington on issues affecting lobster price. Photo by Jessica Brophy, courtesy Penobscot Bay Press.

Hugh Reynolds of Greenhead Lobster in Stonington. Reynolds and Daley discussed their experiences as dealers and the investments they have made to build additional capacity in advance of what is shaping up to be a big 2013 season. There was a long conversation about improving handling of the product throughout the supply chain in order to reduce shrink as a means of recapturing some of the value that currently is being lost. "We're losing about \$97,000 per week off this island due to shrinkage at the peak of the landings," announced John Williams, Stonington fisherman and MLA board member, during the discussion.

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MAINE LOBSTERMEN'S ASSOCIATION 59TH ANNUAL MEETING

The Maine Lobstermen's Association held its annual meeting on March 1 at the start of the Maine Fishermen's Forum, held at the Samoset Resort in Rockport. The meeting opened with voting for a slate of nominees for the board of directors. Lawrence Pye and Brian McLain were thanked for their years of service on the board, and David Cousens of Spruce Head, Jim Dow of Bass Harbor, Jay Smith of Nobleboro, Craig Stewart of Long Island, and Elliott Thomas of Yarmouth were re-elected for three-year terms.

Patrice McCarron, executive director, read the following anti-trust statement into the record: The MLA is committed to full compliance with all federal and state antitrust and competition laws. Members are reminded that it is inappropriate for independent lobster harvesters to engage in communications or conduct that could lead to or support an implicit or explicit agreement on the price or volume of current or future lobster landings. Such communications will not be permitted during or in connection with any meeting or official function of the MLA.

Rear Admiral Daniel Abel, Commander USCG District 1, was not able to appear as scheduled. Kevin Plowman, Commercial Fishing Vessel Safety Examiner, Northeast Sector, addressed the membership on the confusing status of federal vessel safety requirements for fishing boats. The Coast Guard Reauthorization Act of 2010 required that fishing vessels pass a mandatory safety exam by October, 2012. The Coast Guard Reauthorization Act of 2012 bumped that requirement to October, 2015, and made the exam mandatory every five years. Plowman said that other safety measures would be instituted, once regulations are promulgated, but that will likely take some time.

Patrice then reviewed MLA highlights from the past year. The MLA created the Maine Lobstermen's Community Alliance (MLCA), a nonprofit organization focused on Maine's fishing communities with an educational, charitable and scientific mission. The MLCA produces Landings, formerly known as the MLA newsletter, and has its own web site, www.mlcalliance.org. The MLA will continue to act as the advocate for Maine's lobster industry.

The TAA program is coming to a close this year. Overall, it's been a very successful program. More than 2,600 participants from Maine signed up to take part in the program and thus far, 1,334 have completed a long-term business plan, nearly 52% of the total who started. One hundred and two workshops have been held throughout the coast during the past two years, on such topics as Lobster Market Overview, Alternative Business Enterprises, and Business Planning. The program will end this fall.

The Lobster Industry Profitability Study undertaken by the Gulf of

Maine Research Institute (GMRI) in collaboration with the MLA is nearly complete. MLA staff collected financial information from a subset of lobstermen while GMRI conducted a survey of 1,200 lobstermen in 2010 on the cost of lobstering. The data were analyzed by zone and the size of the lobsterman's business to develop a financial computer model to understand what factors affect profitability. GMRI is creating a computer-based simulator that will allow users to test what happens to profitability at different bait and fuel prices. One of the project's products will be a profit simulator based on zone and size of operation that can be used by individual lobstermen.

Patrice gave a brief update on the status of proposed whale regulations to reduce the number of vertical lines in the water. The draft regulations are due to be released by NMFS later this year with final regulations in place by 2014. The MLA, working with the Consortium for Bycatch Reduction, produced a report on how lobstermen are coping with the problems produced by sinking groundline, based on zone and trap configuration. In addition, MLA conducted underwater video documentation to assess the chafing issue reported by so many lobstermen.

The results of the MLA board's two-day retreat held in February were presented. In order to discuss strategies looking ahead, lobstermen must understand where we are. While Maine lobster landings have shot through the roof in the past decade, Canadian landings have done the same and represent a much larger proportion of North American lobster landings in total (Maine landings are less than 40% of total landings in 2011). Within Maine, the timing of landings has changed. In June, 2012, landings doubled over the previous year. In July, the landings were the second highest ever recorded. August landings were the third highest ever recorded (August, 2011, was the highest). Shedders are being landed year-round, not just in the summer and fall months. The geographic location of landings has also shifted. The majority of lobsters landed in Maine are landed from Zone A, C and D. Lobster landings in Hancock County have doubled in the past three years. With water temperature in the Gulf up and showing no sign of dropping, high landings can be expected for some time, barring a catastrophe.

The board reflected on possible strategies that could improve the overall health of the lobster industry. Members wrestled with the questions of what lobstermen can do to improve the situation and what steps they could take as an industry to ensure that they land the highest quality product possible. Shrinkage is a major factor affecting the price paid to lobstermen. Because Maine lobstermen primarily land soft-shell



From left to right, MLA president David Cousens, DMR commissioner Patrick Keliher, and Governor Paul LePage at the MLA annual meeting on March 1. Photo by Mike Young.

lobsters, handling practices become crucial to reducing shrinkage. As a lobster dealer who spoke to the board during the retreat said, "You can't create quality, you can only maintain what you have." The better the quality of a lobster, the more opportunity it has to be sold in the market. It may not necessarily get a better price, but it has the possibility of getting that price. A damaged or ailing lobster does not.

The board agreed to present a multi-pronged approach to improving the price to the membership. First in importance is to build demand for Maine lobster in order to keep pace with the supply, thus the MLA has supported the marketing bill before the Marine Resources Committee. The other tasks will be to encourage lobstermen to land the best quality lobster possible in order to maximize potential of each lobster in the market (best practices from trap to truck) and to maximize the value of the lobster landed. In the short-term, the MLA proposes to promote best handling practices to lobstermen, common-sense techniques that each individual lobsterman can choose to use as he or she sees fit. Certain habits, like throwing lobsters from the crate to the tank, storing lobsters in the sun, storing lobsters in warm or low saline water or hoisting crates by

one becket will lessen a lobster's value. Keeping lobsters cool, moist, and well-oxygenated and handling them as little as possible will result in more high-value lobsters, even among shedders. The membership endorsed this strategy.

MLA members then heard from Department of Marine Resources Commissioner Pat Keliher and Governor Paul LePage. Keliher thanked lobstermen for attending any of the 16 meetings that DMR held along the coast in January to discuss the lobster industry and upcoming season. He noted that approximately 1,600 lobstermen attended the meetings, and that the information gathered at the meetings has proved very valuable to the department. He emphasized that lobstermen are the economic engine of the coastal communities but that DMR does not have the authority to impact markets.

Governor LePage spoke about the need to clearly brand Maine lobster as hailing from Maine and no other state or province. Maine lobster can retain its identity if it is processed here in the state, rather than over the border in Canada, he said. Keeping the value of Maine lobster in Maine is critical.



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Forum continued from page 1

from the businesses that they buy or sell to. We have a great response. The Portland Fish Exchange always provides the fish for the Friday night dinner no matter what sort of a year they've had," Young said.

Togue Brawn, owner of Maine Dayboat Scallops, helped organize multiple suppliers for the seafood reception this year, including Bagaduce River Oyster Company, Johns River Oysters, Browne Trading and Cantrell Seafood. As she noted in an email, "Everyone is expected to do something to help out. Chilloa lets people know what needs to get done and people just take it on. She'll send out an e-mail with something that needs to get done and whoever can do it just replies to all."

At the Friday night auction, bidders can buy goods and services donated by a spectrum of fishing industry businesses. "People really are happy to donate to the event because we welcome all fisheries here," Young continued. "And every penny raised goes to the scholarship drawing the next night." Each year the Forum awards up to 20 \$1,000 scholarships to children and grandchildren of anyone actively participating in Maine's seafood industry who are undergraduates in at least the second year of college (see sidebar). These scholarships represent the true heart of the Forum.

"People have come in [during the Forum] and handed me rolls of cash. They say that it is strictly for the scholarships," Young said. "An insurance vendor's wife made a quilt this year and he brought it in to put in the auction." Since its inception in 1998 the Forum scholarship fund has awarded \$254,500 in scholarship aid to students from fishing families.

The mix of educational seminars, trade show booths and family events makes the Fishermen's Forum a rare type of event. "That's what the Forum generates — generosity and good will," Young said. "It's a neutral place to meet with others, scientists or whomever. And it's a family vacation too!" The Island Fishermen's Wives Association, one of the Forum's founding members, has contributed funds to the family events each year, which include everything from cooking classes to movies and face painting for the children.

The University of Southern Maine School of Nursing sets up shop at the Samoset each year to provide free health checks for fishermen and their families. "It's also all volunteer. We do feed them pizza at lunch each day," Young explained. The student nurses check participants' glucose, cholesterol, and blood pressure and even give booster shots for tetanus. The Maine Lobstermen's Association has donated to the health screening each year to help cover the costs of supplies. At the last two Forums a dermatologist joined the nursing team. "He came



The freshest oysters, clams and scallops were featured at this year's Seafood Reception at the Forum, prepared by a team of cheerful shuckers. From left to right, Frank and Tonyia Peasley, Little Island Oyster Co., and Togue Brawn, Maine Dayboat Scallops. Photo by Mike Young.

to scan for skin cancer. Fishermen spend a lot of time in the sun," Young said. More than half the individuals scanned last year were referred for further examination; one person was diagnosed on the spot with melanoma.

The Forum's Trade Show has evolved over the years into a complex of marine equipment dealers, non-profit organizations and service providers. A fisherman can find just about everything he or she might need, from marine insurance or lobster bait, to a new engine or the latest in propeller design. Many of the vendors at the Forum also donate to the scholarship auction. "I have heard from vendors that we have very intelligent fishermen up here. Another [businessman] said that the show is peerless across the country. It is on par with no other," Young recounted. She credits the Forum's stature to the quality of the thirty-plus seminars held each year as well as the work of the board members and others. "The Forum is well-run. It's not slapdash. It is as efficiently run as possible. Everyone knows where to go or who to ask for help," she said.

Recently the Forum has added a new page to its Web site and its annual program dedicated to fishermen who have died. People can write a dedication to someone who has passed away or give a donation in honor of that person to the Forum. The pages recognize the diversity of fishermen working along the coast of Maine, from long-time lobstermen to younger men recently lost at sea. Such recognition is just part of Maine's fishing heritage, according to Young. "Those pages are an opportunity to honor our fishermen," she said.

New recruit continued from page 5

lobsters in the market," Jeff emphasized.

When Jeff graduated from high school in 2004, he and a friend agreed to attend all the meetings on the lobster industry that they could find. After a year or so, they burnt out. "It gets so frustrating," Jeff said. "I think the state just holds those meetings because they have to, not because they really want to listen to you." He admitted that working with other lobstermen isn't that easy either. In a close-knit community, instituting changes of any sort often meets with fierce resistance. As Jeff put it, "Lobstermen are so

bull-headed."

When he's not lobstering, Jeff finds time to go hunting and occasionally, lake fishing. He is engaged to be married to Erin Church, a veterinarian, this September. He hopes that the 2013 lobstering season is better than last year but overall, he feels content with his situation. "I could never get out of bed in the morning and be as excited to do something different," Jeff said. "Sometimes at 3 or 4 a.m., it's tough. It's always early, but you get out there and you're watching the sun rise. Even when it's rough it's beautiful out there."

2013 Maine Fishermen's Forum

Scholarship winners

- Cody Alexander, Harpswell
- Annie Ames, Stonington
- Alan Brown, Freeport
- Shawn Chilles, Vinalhaven
- Vanessa Davis, Friendship
- Dustin Delano, Friendship
- Joshua Hammond, New Harbor
- Stormi Hardy, Deer Isle
- Julianne Heald, Georgetown
- Brandon Heanssler, Deer Isle
- Allison Holmes, Machiasport
- Lexi Hunt, Phippsburg
- Tamra Lenfestey, Addison
- Shelby Morin, Harpswell
- Corbin Osgood, Vinalhaven
- Chelsea Philbrook, Cushing
- Cody Poland, Cushing
- Katelynn Riedel, Swans Island
- Michael Sargent, Milbridge
- Zachary Smith, Jonesport
- Rebecca Thormann, Northeast Harbor

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INSIDE THE DMR: *Lobster science programs robust, despite budget woes*

By Melissa Waterman

Science programs cost money, that's a cold, hard fact. And in these days of shrinking federal and state budgets, it's hard to keep the money coming for the meticulous data gathering that is necessary for proper management of Maine's lobster fishery. Yet the Department of Marine Resources (DMR) science bureau has managed to keep most lobster science programs afloat, trimming costs as needed yet maintaining critical streams of data.

In 2012 the department eliminated the port sampling program for lobster, a program that had been in existence since 1967. The program was created back then in order to gain information on the commercial catch of lobsters in the state. Through one-on-one interviews with lobstermen at the dock, DMR was able to gather data on the number of traps hauled, bait used, soak time and length of time fishing, among other facts, providing the first understanding of the amount of effort lobstermen put into the fishery.

"We eliminated the port sampling program because we now have mandatory 10% harvester reporting," explained Linda Mercer, director of the science bureau. "We get the same information on catch and effort as we did in the port sampling program,

so it was partially redundant." The at-sea sampling program for lobster also provides some of the same data that port sampling did. "We can get length and other biological information from sea sampling, although we sample fewer trips," Mercer continued. "So we decided to shore up the sea sampling program." There has been no loss of critical data from the expiration of the port sampling program but there has been a different sort of loss. "I'm sorry we lost the contact at the dock with the lobstermen. That was an important piece of the program," Mercer said.

The mandatory commercial dealer program that requires all lobster dealers to report landings by month to the DMR continues unabated. That program is funded through the Atlantic Coastal Cooperative Statistics Program (ACCSP), a federal/state program established in 1995 in conjunction with the Atlantic States Marine Fisheries Commission (ASMFC). It is the principal source of fisheries data for the Atlantic states. Maine has been contributing data to the ACCSP for ten years now.

"The program wasn't set up to fund programs on a long-term basis. It was more on a start-up basis," Mercer said. Each year the DMR must reapply through a competitive process to receive the necessary money to collect data. "It's gone down a bit, but we've

found ways to supplement that," Mercer said. "We've always been funded here in Maine."

Sea sampling is also funded with federal money. The Atlantic Coastal Fisheries Cooperative Management Act, signed into law in 1993, is based on the successful Atlantic Striped Bass Conservation Act which helped restore striped bass popula-

trips a month in all the lobster zones," Mercer said. "We were able to do that with some dedicated federal funding that came to the three New England states. Now that funding is gone." So now that support comes from a combination of Atlantic Coastal Fisheries Conservation Act money and Maine's Lobster Fund which most lobstermen refer to as the Seed Fund, itself funded from lobster license sales. The Lobster Fund initially was used to buy female lobsters, make special notches on their tails, and distribute them along the coast to act as brood stock. Today the fund, rather than the DMR general budget, partially covers the costs of the state's juvenile lobster settlement survey and other lobster research programs. The RED Board pays for the ventless trap survey.

DMR pays for its lobster biologist through the Lobster Management Fund, raised from the sale of lobster trap tags. Mercer acknowledges that there has been some decline in general revenue funds as well as federal funds for lobster science programs. Yet the flow of data on Maine's most valuable marine species continues, despite perennial budget dilemmas. "I'm confident we are collecting good information for stock assessment and management needs. These are pretty robust programs. I think we're in pretty good shape for the next couple of years," Mercer said.

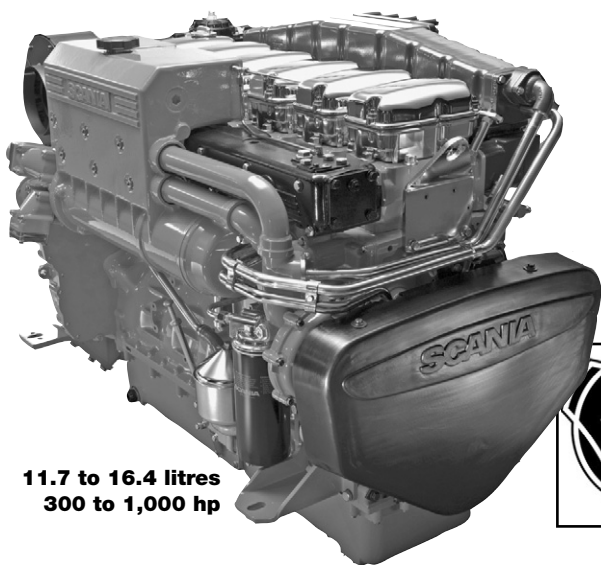
DMR REVENUES COLLECTED IN 2012

Lobster Fund (Seed)	\$102,050
Lobster RED Board	\$256,054
Lobster Management Fund	\$1,549,163

tions along the East Coast. The Cooperative Management Act requires that all states included in an ASMFC management plan institute conservation measures for those managed fisheries. To do so, they must gather data on the species in state waters. States receive federal funds based on the dues each pays to the ASMFC, the number of fishery management plans the state is engaged in, and a straight split among the states.

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MLA RECOGNIZES DMR OFFICIALS AT FISHERMEN'S FORUM



Top left: MLA president David Cousens, DMR Commissioner Pat Keliher, MLA director Patrice McCarron. Top right: Col. Joe Fessenden, David Cousens, Major Alan Talbot, Marine Patrol Officer Matt Talbot, MLA director Patrice McCarron. Bottom right: Elliott Thomas, his wife Vicki Young, and Patrice McCarron. Photos courtesy of Commercial Fisheries News.

Marine Patrol Specialist Matt Talbot was given the annual Officer of the Year award and Marine Resources Commissioner Patrick Keliher received the MLA award for Outstanding Achievement during the Maine Fishermen's Forum in March.

Specialist Talbot was responsible for the arrest of two midcoast men for possession of over 400 v-notch lobsters. Specialist Talbot is a twelve-year veteran of the Marine Patrol and serves in the Rockland to Searsport area.

Commissioner Keliher was honored for his outreach efforts to industry and for his work to improve department morale and effectiveness. Keliher was praised for reaching out to the state's lobstering industry to involve lobstermen in the decision making process.

MLA board member Elliott Thomas received the Golden V-notch Award from MLA director Patrice McCarron. Thomas has served on the MLA board for many years. He also serves on Maine's Commercial Fishing Safety Council.




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- Winter Harbor Co-op**
Winter Harbor, ME -- 10% off fresh picked lobster meat.



GUEST COLUMN: *River herring critical for vitality of Maine fisheries*

By Landis Hudson

This spring the Maine Legislature is set to hear from the public on bills to restore river herring (alewives and blueback herring) to the St. Croix River. The St. Croix could be the biggest source of these fish, offering many acres of freshwater lake habitat for spawners before they return to the ocean where the fish spend most of their lives. I expect that Legislators will hear from lobstermen, Passamaquoddy Tribal members, scientists and alewife harvesters, all in favor of reopening this once-important river. At the same time that our legislators are getting up to speed on where, when and how river herring live and reproduce, efforts are underway to consider listing alewives and blueback herring as endangered species throughout their ranges on the East Coast. Why all this interest? And why should you care about the fate of these fish?

Alewives and blueback herring are hard to tell apart; they are usually managed and harvested together and known as “river herring.” It’s no secret to lobstermen that river herring make good bait. Sales of alewives fill the coffers of those Maine towns that have the rights to harvest and sell alewives. Nineteen Maine municipalities are now allowed to harvest alewives four days per week.

The fish can move freely up river the other three days. Maine’s Department of Marine Resources works with these towns to ensure that the number of returning adults alewives is maintained. In 2012 over 1.6 million pounds of alewives were sold

Scientists believe that the restoration of groundfish stocks in the Gulf of Maine will benefit from restoration of river herring populations.

bringing more than \$425,000 into Maine’s economy, substantially more than the 1.1 million pounds harvested in 2011.

Last year marked the highest statewide alewife harvests recorded since 1979, a positive-sounding trend. Overall since the 1970s, however, we have seen a greater than 93% decrease in commercial landings of river herring nationally. It’s a dire situation. Extinction risk models are being analyzed by the National Marine Fisheries Service for alewives and blueback herring right now. The results of these analyses will determine

if one or both species receive an Endangered Species designation. Currently alewives and blueback herring are a NOAA National Marine Fisheries Service “species of concern.”

When it comes to local food, river herring are the original “Made in Maine” product. For thousands of years they have been caught by humans and devoured by all sizes and shapes of other creatures in lakes, rivers and ocean.

The life cycle of river herring is similar to that of the Atlantic salmon—adults return to rivers to lay eggs in fresh water, then return to live most of their lives in marine waters. The spring migration of river herring into our rivers creates a pulse of energy after long and hungry winters. Alewives and blueback herring are not glamorous species; their volume is their value. Where other creatures have developed tricks like camouflage, speed or concealment to elude predators, these fish have simply relied on numbers, coming up Maine’s rivers to spawn in the spring in such great numbers they could be eaten by a whole host of creatures such as bald eagles, osprey, great blue herons, cormorants, mink and bear, yet enough would remain to reproduce and return to the ocean.

River herring eggs feed lake-dwelling creatures. After a few months




Landis Hudson is the executive director of Maine Rivers, a nonprofit organization located in Yarmouth. Photo courtesy of Maine Rivers.

of freshwater growth the young-of-year fish move back down rivers to the ocean, providing an energy-rich snack for other predators they encounter, and serving as a “prey buffer” to hide salmon smolts moving in the same waterways.

Certainly their status in Maine has risen over the past decade as scientists have come to understand their ecological value. Scientists now theorize that damming of coastal rivers contributed to the collapse of the cod fishery in the Gulf of Maine by reducing the numbers of alewives, one of the cod’s principal prey. Scientists believe that groundfish stocks in the Gulf of Maine will benefit from restoration of river herring populations.

Continued on page 20




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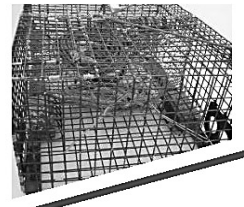


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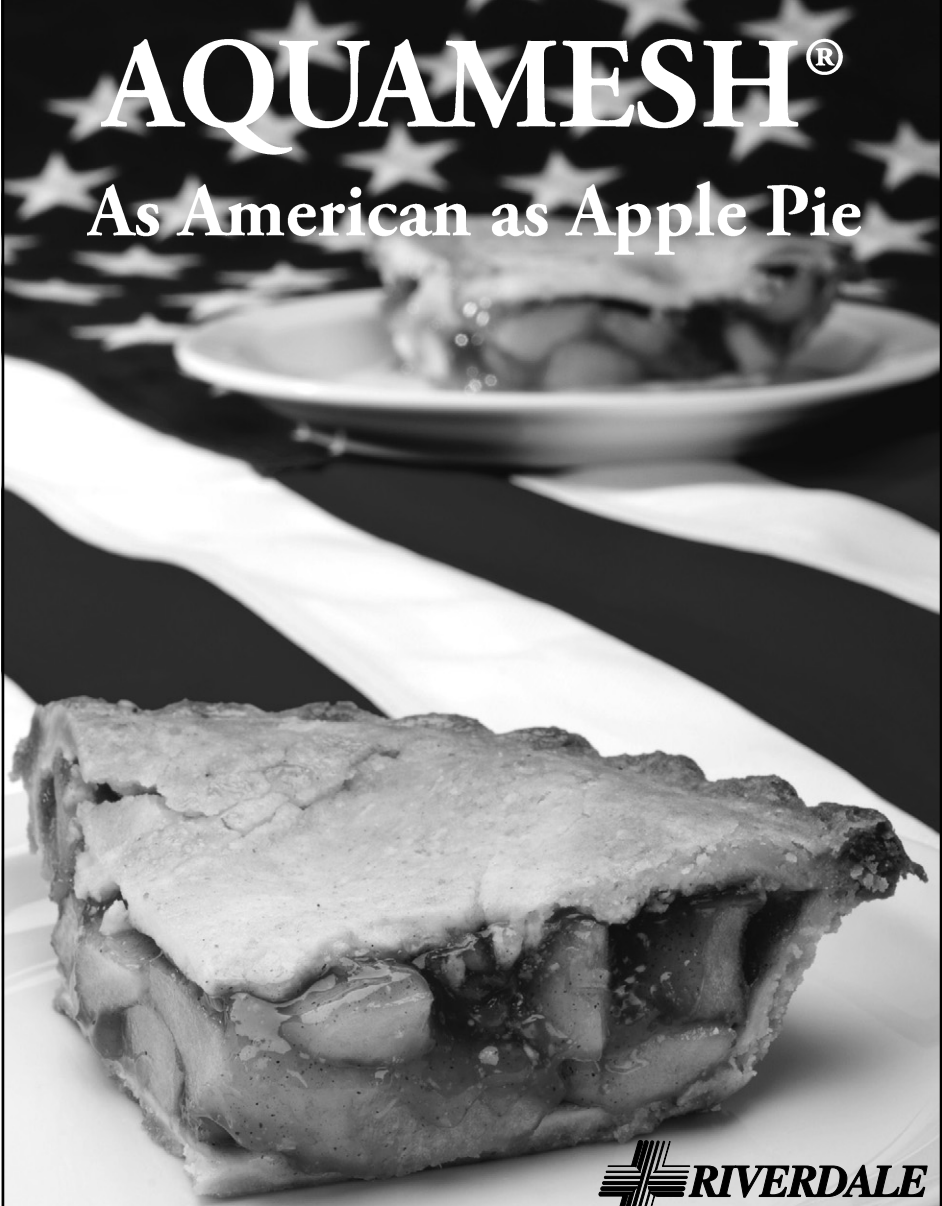
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SO YOU WANT TO KNOW: *What can lobster shells do for you?*

By Wanda Curtis

It's not only the meat in lobsters and other shellfish that is valuable to humans. Researchers have found that the shells, which are often discarded, contain a component known as chitosan that has therapeutic and medicinal purposes.

Richard Wahle, a research associate professor at the University of Maine School of Marine Sciences, explained that the shells of lobsters and other crustaceans are made up of many components, including carbohydrates, proteins, and minerals, which create the framework for the shell. Chitosan is a polysaccharide (sugar).

"Those [components] give the exoskeleton its characteristics such as color, texture, flexibility, and other biological properties," said Wahle. Researchers at Purdue University School of Veterinary Medicine in Indiana tested a form of chitosan derived from shrimp and lobster shells to determine whether it could be used to repair damaged spinal cords in guinea pigs.

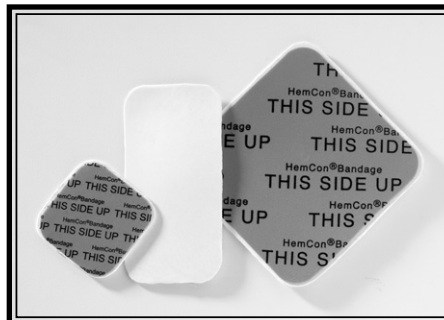
To test this hypothesis, the researchers isolated and compressed a section of guinea pig spinal cord. Then they applied the chitosan and added a fluorescent dye which could only enter the spinal cord cells through

damaged membranes. If the chitosan repaired the damaged membranes, the spinal cord tissue would be unstained. On the other hand, if the chitosan failed to repair the membranes, the spinal cord nerves would be flooded with dye.

When the section of spinal cord was viewed under the microscope, the researchers were thrilled to see that the tissue remained unstained. They concluded that chitosan had repaired the damaged membranes. The researchers were even more excited when they tested to determine whether the spinal cord could transmit electrical signals to the brain through the tissues repaired by chitosan. They found that 30 minutes after injecting chitosan, electrical signals which previously had been unable to travel through damaged tissues were being received by the brain.

Chitosan has not yet been tested on human patients with spinal cord injuries because the research is still in the early stages. However, researchers are encouraged by the results of the study. Dr. Richard Borgens, who led the team, isn't claiming that chitosan will be a cure for spinal cord injuries but hopes that it can be used to improve the quality of life for disabled people. "There will never be one 'magic bullet.' It will take multiple

therapies targeted to each phase of the injury process to provide quality of life for those injured," he said. Dr. Borgens said that the research center at the university has already discovered three other therapies for nerve damage which have since been patented.



Chitosan dressings, such as these made by HemCon Medical Technologies, stem bleeding rapidly. Photo courtesy of HemCon.

In the case of uncontrolled bleeding, as may occur during a military battle, chitosan can be used as a dressing. The material forms an immediate seal of a wound which then allows time for a patient's own blood clotting mechanisms to take effect.

In a technical report published by the Army Institute of Surgical Research in 2004, the authors noted that chitosan

has been shown to control external bleeding in experimental studies. A manufacturing company, HemCon Medical Technologies, received FDA approval for the use of chitosan dressings to control external bleeding. The company's final product was recommended for possible treatment of combat casualties in Afghanistan and Iraq.

Another group of medical professionals from the Division of Plastic and Reconstructive Surgery at Northwestern University's Feinberg School of Medicine reported that chitosan-based dressings have been used in military and other traumatic wound settings where massive hemorrhaging leads to depletion of blood clotting factors. Chitosan-based dressings were used successfully to control bleeding after the removal of dead tissue. The patients would otherwise have required a trip to the operating room or cauterization to control bleeding.

More recent research suggests that chitosan may also possess antibacterial properties. HemCon manufacturers report that their chitosan-based hemostatic dressings provide a barrier against a spectrum of nasty bacteria, including the antibiotic-resistant *staphylococcus aureus*, the source of many infections contracted at hospitals.

eMOLT continued from page 6

uses a simple tilt meter encased in buoyant PVC pipe. Several lobstermen have also mounted underwater GoPro cameras to their lobster traps to record what happens to a trap when it reaches the bottom. One trap set by John Melquist of Matinicus Island shows lobsters entering the trap within seconds of it landing on the seafloor (<http://vimeo.com/46193979>).

Manning understands the value of paying attention to what lobstermen see when they are out fishing. "Our philosophy is that local fishermen already spend their days at sea, have the biggest stake in preserving our coastal marine resources, and are the most knowledgeable of the local waters. Their interest, curiosity, and enthusiasm are sincere," he said.

River herring continued from page 19

History hasn't been friendly to river herring. Our habit of damming and polluting rivers has reduced access to important spawning grounds. As their numbers have dropped, so has our memory of their presence. Nowhere is that more dramatic than in the St. Croix watershed. That river has the potential to bring 25 million adults back to spawn annually, more than any of our other rivers. Voices from the past tell us that river herring were important there generations ago; historic petitions to the Maine Legislature from the 1820s attest to this. The language is old but the idea is the same today: river herring are important. A reopened and healthy St. Croix River will offer many benefits.

MLPC continued from page 4

'lobster bites' to 'langostino lobster bites' and Zabar's New York City deli to rename its 'lobster salad,' which was made with freshwater crayfish, to a more appropriate name.

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Processing continued from page 1

companies holding a lobster processor-tails only permit grew from six in 2010 to ten in 2012. This growth came after the Maine Legislature passed a law in 2010 allowing the processing of lobster parts, such as knuckles, claws and split tails. Companies that have a wholesale seafood with lobster permit, such as Hannaford Supermarkets or your local fish market, numbered 364 in 2012, a figure that has remained steady during the past three years.

things. You must have three times the capital that you think you need and you need a good team," he said.

Ready Seafood has steadily expanded since its inception in 2004. It has one lobster holding facility in Maine and another, 200,000 pound holding facility in Nova Scotia. It sells fresh-picked meat throughout the United States as well as live lobsters, and recently became part of Maine Seafood Ventures, selling frozen lobster. John Ready bristles a bit at the

but in something even more complex: unity. "Years ago everyone [in the lobster industry] hated one another," he said. "Now, you can't do that. We compete, sure, but it's an industry. We must be pro-

fessional and work together. Fishermen, dealers, buyers, shippers, processors. We have to act together to increase brand awareness or we will be no better off than last year."

NUMBER OF LOBSTER PROCESSORS IN MAINE
(note: many companies hold multiple permits)

	2010	2011	2012
Lobster meat permit	176	160	161
Lobster processor	5	11	16
Lobster processor-tails only	6	11	16
Wholesale seafood w/lobster permit	361	352	364

Source: DMR

These permits don't come cheap, according to Chad Dorr, president of Dorr Lobster in Milbridge. A wholesale seafood with lobster license costs \$443. His lobster processor-tails only permit is \$159; the lobster processor permit costs \$500; and a permit to transport lobster out of state runs \$312. "Yes, if you look at all a dealer has to pay [to be properly permitted], it is a lot," Dorr said.

Although his processing plant is small, Dorr must follow the same requirements as larger companies do. He must create a federally-approved HACCP plan for his facility and follow it to the letter. HACCP certification has been used by the FDA since themmid-1990s to ensure that seafood and other food products are reliably safe for human consumption. Not only must Dorr have a HACCP plan approved by the FDA, he must also have one person on staff who is trained in HACCP procedures. That person in turn must take an FDA-approved HACCP training course. "The course runs about \$300 to \$500," said Dorr. Dorr understands the value of having a HACCP plan designed to prevent any safety problems occurring during processing. "But I'm small," he noted. "The return is small too."

So why bother with processing in the first place? Dorr, after all, sells picked meat primarily to local restaurants and a selection of lobster products through the company Web site. "The reason we process is to compensate for loss," he explained. "Let's say I get a hundred pounds a week of lobsters I know aren't healthy enough to make it on a truck. I can't afford to lose that."

John Ready, co-founder with his brother Brendan of Ready Seafood in Portland, acknowledges that it takes a lot of time and a "tremendous" number of permits to get a processing business off the ground. "You can look at all that and bitch and moan or just do it. It's the cost of doing business. There are a lot of regulations in place. You deal with it." To his mind making a go of it as a processor calls for much more than permits.

"You have to have a strategic plan, discipline and direction. You can't do all

constant complaint that Canadian processors enjoy certain federal and provincial subsidies for their businesses. "You build a business model to be as efficient as you possibly can be with the resources you have," he said. "Lots of times when there's free money [given out by government agencies] being efficient goes out the window."

Albert Carver, president of Carver's Shellfish on Beals Island, sees more difficulties for smaller businesses getting into the processing business than in years past. A seafood processor for 37 years, Carver ticks off the obstacles that a new company must face. "You have to have the capital for the plant and the infrastructure. The infrastructure includes the sewer, and the water and electricity. You need freezing units, not just some cooler. And then the regulations keep changing. You've got to keep up with that," he said.

But more processing is definitely needed in Maine. Gaining every last cent from a landed lobster is critical to getting more money to lobstermen, Carver argued. "We can't just put it on a truck and send it somewhere else. Then [that lobster] supports someone else's community, or state or, in our case, country," he said. Carver wants to see more processors opening their doors all along the coast to help support local communities. "The place up in Prospect Harbor [the soon-to-reopen plant now owned by Garbo Lobster and/East Coast Seafood] is fine but we need small ones as well in places like Stonington. Maine grows on small family businesses," he said emphatically.

His company was one of the first to process lobster back in the 1960s. Now, according to Carver, he's ready to get into the game again. "We still hold all the licenses. Even though it's harder to get into it [processing lobster] now, we know we have to do it. It allows you to do more with the product," he explained.

John Ready is preparing his company for another season of heavy landings. He thinks that the route to success for Maine's lobster industry lies not in simply jumping through the hoops necessary to start additional processing plants

DEFINITIONS OF LOBSTER PERMITS

Wholesale seafood license with lobster permit. \$443

A person holding a wholesale seafood license with a lobster permit may buy, sell, process or ship lobster or properly licensed or lawfully imported lobster meat or parts, transport lobster or properly licensed or lawfully imported lobster meat or parts anywhere within the state limits.

Lobster Processor License \$500

A Lobster Processor License (LPL) authorizes a wholesale seafood license with lobster permit holder to remove lobster tails and parts in the shell from the lobster

Lobster Processor Tails only License \$159

A Lobster Processor Tails only License (LPTOL) authorizes a wholesale seafood license with lobster permit holder to remove lobster tails in the shell from the lobster

Lobster Meat Permit \$159

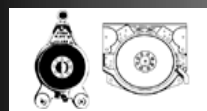
A lobster meat permit authorizes a wholesale seafood license holder or a retail seafood license holder to remove lobster meat from the shell for sale. There are two exceptions: Wholesale seafood license holder may, at the license holder's regular establishment, cut up lobster tail sections immediately prior to and for the purpose of preserving, canning or freezing them as processed stews, pies, salads, Newburg's or chowders. Hotels and Restaurants are exempt from the processor license requirement. A license is not required to remove lobster meat for serving at hotels and restaurants if the meat is removed from the shell in a hotel or restaurant for serving on the premises.

Lobster Transportation license \$312; each additional truck \$63

A lobster transportation license authorizes the holder to buy from a licensed wholesale seafood dealer and transport beyond the state limits lobsters or their parts or meat.

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In the
NEWS

COZY HARBOR CERTIFIED BY THE BRITISH

Cozy Harbor Seafood has achieved British Retail Consortium (BRC) Grade A certification for its food safety and quality management program. The BRC evaluates both manufacturers and retailers in the food industry, based on food safety, quality control, site standards and other categories. Cozy Harbor is the only U.S. lobster processor to receive the Grade A certification.

The company also introduced its new Frozen Lobster Grill Cuts at the International Boston Seafood Show in March. "The lobster market in the U.S. has exploded over the last year, with lobster roll trucks and lobster shacks popping up not just in Maine, but throughout the country, as far west as California," said John Norton, president. "Lobster is an affordable luxury for consumers any time of year. Our new Frozen Lobster Grill Cuts take the mess out of preparation, and allow foodservice operators and retailers to enter the untapped market for convenient lobster."

MASSACHUSETTS CONTEMPLATES SALE OF LOBSTER TAILS

Since 1997, a Massachusetts law has allowed wholesale lobster dealers to process lobsters into frozen, shell-on tails for distribution outside the state, but not for in-state sale and use. A proposed bill would allow Massachusetts lobsters that are processed into frozen, shell-on tails and parts to be sold and used in the state. The bill would put Massachusetts on a legally level playing field with Maine, which authorized the production and in-state sale of lobster parts in 2010. "We believe that by allowing the in-state sale of this product we can increase local demand and production and thereby improve the price per pound paid to our Massachusetts commercial lobstermen," said Bill Adler, executive director of the Massachusetts Lobstermen's Association.

NOAA TO CONDUCT SURVEYS IN PENOBSCOT BAY NEXT MONTH

The NOAA ship *Thomas Jefferson* will be conducting hydrographic survey operations throughout Penobscot Bay from May 1 through July 31 this year. The *Thomas Jefferson* is a 208-foot, white survey vessel and deploys two, 31-foot aluminum survey launches. The survey vessels carry NOAA markings, can be identified on AIS, and will be monitoring VHF channels 13 and 16. Survey operations will be conducted 24-hours a day from the ship and from 7:30 a.m. through 6 p.m. with survey launches. Mariners are requested to exercise caution when transiting the operational area. When towed hydrographic instrumentation is deployed, the *Thomas Jefferson* will be restricted in her ability to maneuver. Questions or concerns can be addressed to the ship's Field Operations Officer via phone at 757-647-0187 or 808-434-2706 or via email at ops.thomas.jefferson@noaa.gov.

LOBSTER TOPS LIST AS CANADA'S MOST VALUABLE SEAFOOD EXPORT

First published in CBC News, March 10. Reprinted with permission.

The federal Fisheries Department says \$4.1 billion worth of Canadian seafood landed on tables in more than 100 countries last year, with lobster remaining the most valuable export.

Fisheries Minister Keith Ashfield said Sunday that Canada exported \$41 million more in fish and seafood products in 2012 than the year before. "The strong exports in 2012 demonstrate the trust consumers place in our fish and seafood products worldwide," he said in a statement.

More than 60 per cent of Canada's seafood exports were shipped to the United States last year at a value of \$2.6 billion.

But the department said China and the European Union remain major markets, each taking in hundreds of millions of dollars worth of Canadian seafood products last year.

The federal government is calling for a trade agreement with the EU that would scrap costly tariffs on most fish and seafood products.

Gerald Keddy, parliamentary secretary to the minister of international trade, said he hopes to gain support for a trade deal while attending an international seafood show in Boston this week.

"Canada has a historic opportunity to gain preferential access to the European Union, a 500-million consumer market and the world's largest importer of fish and seafood, importing an average of \$25 billion annually," he said in the statement.

Aside from lobster - which accounted for \$1 billion of Canada's overall seafood exports last year - the department said snow and queen crab, Atlantic salmon and shrimp were among the country's most valuable.

New Brunswick was Canada's largest exporter of seafood last year, with exports valued at \$967.2 million, followed by Nova Scotia at \$915.4 million and British Columbia at \$871.5 million.

The department said some 80,000 people work in the industry, including commercial fishing, aquaculture and processing.

DMR SPRING TRAWL SURVEY STARTS IN MAY

The Department of Marine Resources will start its annual spring trawl survey on May 6. Prior to 2000, fishery-independent data were not available for nearly 80% of the Gulf of Maine's

inshore waters. The inshore trawl survey was established to fill that gap by collecting data on the fish and biological communities in this area and create a time series for long-term monitoring of inshore stocks. Each spring and fall since 2000 the department has conducted a trawl survey using commercial fishing vessels as a survey platform.

This spring the trawl survey will begin in New Hampshire waters and make its way east during the month. After two days in New Hampshire the survey will move into Casco Bay, then to the Boothbay and Pemaquid area by May 15, followed by Penobscot Bay during the week of May 20, Stonington and Mount Desert Island during May 27. The trawl survey will take place in Downeast waters during the week of June 3. A mailing giving the specific times and places will be mailed to all lobstermen in early April. For more information contact Sally Sherman, sally.sherman@maine.gov.



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Events Calendar

April 3

ASMFC Atlantic Menhaden Technical Committee meeting, 9 a.m., Hanover, Maryland.

TAA Lobster Marketing and Branding Workshop, 5-8 p.m., Rockland Lighthouse Museum, Rockland.

April 4

Zone G Lobster Council meeting, 6 p.m., Kennebunk Town Hall.

Sea Urchin Zone Council meeting, 6 p.m., Ellsworth City Hall.

TAA Lobster Marketing and Branding Workshop, 5-8 p.m., Gulf of Maine Research Institute, Portland.

April 8

Zone B Lobster Council meeting, 6 p.m., Mount Desert Island High School.

Public Hearing for *LD 1097 An Act to Allow the Sale of Incidentally Caught Lobsters*, 10 a.m., Room 206 Cross Building, Augusta. FMI: 287-1337

April 9

DMR Advisory Council meeting, 1 p.m., Hallowell.

April 10

TAA Lobster Marketing and Branding Workshop, 5-8 p.m., Machias Savings Bank, Machias.

April 11

TAA Business Planning Workshop, 5-8 p.m., Ellsworth City Hall.

April 13

TAA Lobster Market Overview Workshop, 5-8 p.m., Gulf of Maine Research Institute, Portland.

April 16

TAA Product Quality and Handling Workshop, 9 a.m., and TAA Alternative Enterprises Workshop, 1:30 p.m., Penobscot East Resource Center, Stonington.

April 17

TAA Lobster Market Overview Workshop, 9 a.m., and TAA Developing Your Business Plan Workshop, 1:30 p.m., Penobscot East Resource Center, Stonington.

TAA Product Quality and Handling Workshop, 9 a.m., and TAA Alternative Enterprises Workshop, 1:30 p.m., Rockland Lighthouse Museum.

April 18

TAA Lobster Market Overview Workshop, 9 a.m., and TAA Developing Your Business Plan Workshop, 1:30 p.m., Rockland Lighthouse Museum.

April 23-25

New England Fisheries Management Council meeting, Mystic, Conn.

April 24

TAA Lobster Market Overview Workshop, 5-8 p.m., Machias Savings Bank, Machias.

TAA Alternative Enterprises Workshop, 5-8 p.m., Rockland Lighthouse Museum, Rockland.

April 25

TAA Alternative Enterprises Workshop, 5-8 p.m., Ellsworth City Hall.

Upcoming

May 1

TAA Product Quality and Handling Workshop, 5-8 p.m., Rockland Lighthouse Museum, Rockland.

May 2

TAA Product Quality and Handling Workshop, 5-8 p.m., Gulf of Maine Research Institute, Portland.

May 5

TAA Energy Conservation Workshop, 9 a.m., and TAA Product Quality and Handling Workshop, 1:30 p.m., Maine Maritime Museum, Bath.

May 7

TAA Alternative Enterprises Workshop, 9 a.m., and TAA Developing Your Business Plan Workshop, 1:30 p.m., Maine Maritime Museum, Bath.

May 7-9

Managing Our Nation's Fisheries 3, Washington, D.C.

May 8

TAA Alternative Enterprises Workshop, 5-8 p.m., Machias Savings Bank, Machias.

TAA Product Quality and Handling Workshop, 9 a.m., and Alternative Enterprises Workshop, 1:30 p.m., Ellsworth City Hall.

May 9

TAA Lobster Market Overview Workshop, 9 a.m., TAA Developing Your Business Plan Workshop, 1:30 p.m., and Marketing and Branding Workshop, 5 p.m., Ellsworth City Hall.

May 15

TAA Lobster Market Overview Workshop, 5-8 p.m., Rockland Lighthouse Museum, Rockland.

Porter continued from page 7

edged. One seat on the Forum's board of directors was reserved for a representative of the Maine Scallopers Association. Porter was asked to take that seat sixteen years ago (the seat is now an at-large seat) and became its president four years ago. "He's an excellent leader," Raymond added. "I was thrilled to see him take the position as president. Of course, he's a lot more casual than me!" she said with a laugh.

Porter also became aware of the MLA through interactions with MLA president David Cousens over the years. Eventually Porter was asked to serve on its board, which he has done for the last ten years. "Don't be fooled by Kristan's quiet manner," said Patrice McCarron, executive director of the MLA. "He's an effective leader for downeast communities. He's one of those special people who has put in the time to understand the system and is driven by his passion to make



Kristan Porter, left, and fellow Forum board member Maggie Raymond at the 2013 Maine Fishermen's Forum. Photo by Mike Young.

things better for his local fishermen and for Maine. Porter remains pleasantly matter-of-fact about all that he has contributed to Maine's fishing industry. "You know, you do one thing and then you get asked to do another. That's just the way it is," he said.

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THE MAINE LOBSTERMEN'S COMMUNITY ALLIANCE IN ACTION

By Sarah Paquette and
Melissa Waterman

A long time ago someone, somewhere made a quietly profound statement: "Knowledge is power." Knowing what's happening now in the world of fisheries management, what happened in the past, and what could possibly be on the horizon for the future adds greatly to a lobsterman's power. So, in order to make knowledge readily available to anyone interested in Maine's lobstering industry, the Maine Lobstermen's Community Alliance (MLCA) has made all issues of *Landings*, once known as the MLA Newsletter, available in searchable form on its Web site.

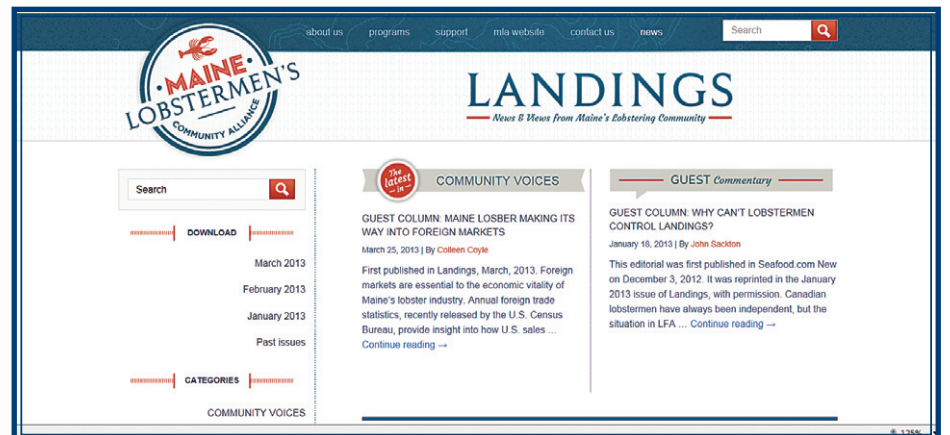
Landings is the MLCA's monthly publication which offers articles on marine science, resource sustainability, economic development and the people that make up Maine's fishing communities. Through *Landings*, MLCA educates the public and lobster industry about the characteristics of Maine's lobstering traditions, its history and heritage, research undertaken to maintain lobster populations, and lobstermen's stewardship practices.

Recently the MLCA completed transference of the newsletter contents from 2009 to the present into an archival form on its Web site (www.

mlcalliance.org). Organized into five categories -- Community Voices, Management, Science, People, and Miscellaneous -- the hundreds of articles published on everything from right whale physiology to the 2013 herring season can be searched by topic.

Anyone, from a fisherman who wants to know the current members of the state's Marine Resources Committee to a high school student interested in the history of Maine's lobster cooperatives, can search the newsletters with a click of the keyboard. Articles can be searched by the date they were published, key words within the story, title, author, or category by simply using the search bar on the News page of the MLCA Web site. Each issue of *Landings* and earlier MLA newsletters are also available to download as pdf files.

The MLCA's mission is to foster thriving coastal communities and preserve Maine's lobstering heritage. *Landings* is just one of the tools the MLCA uses to educate both local and distant communities, but it is the feedback on this tool that drives its publication. Without letters, questions, and ideas from lobstermen or other industry people, *Landings* would not be successful in educating its readers. Interaction and discussions are important.



The Maine Lobstermen's Community Alliance Web page now features all past newsletters in a searchable format.

That's why the MLCA is drawing on other tools to interact with interested parties. Through the MLCA Facebook page, the organization is able to respond to individual questions and concerns and provide up-to-date information on happenings in Maine's lobstering communities. It is also a great place to share pictures of interesting marine finds and MLCA events.

Landings could not exist without the help of MLCA's advertisers and the newsletter's sponsors. Their generous contributions each month cover the cost of producing the publication and mailing it for free to all of Maine's lobstermen and other industry stakeholders.

These companies represent an important part of Maine's diverse fishing industry. Economists have said that each dollar earned by a Maine fisherman multiplies three times in the local economy as that fisherman buys his fuel, bait, boat equipment and groceries from local businesses. The dollars contributed by the MLCA's sponsors and advertisers are the foundation of *Landings*, dollars which now have multiplied into broad public access to information about Maine's lobster industry through the new searchable Web site.

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