



Fall 2011

“News, research updates, and information on lobsters and the lobster industry.”

Published by the Lobster Institute

“Protecting and conserving the lobster resource, and enhancing lobstering as an industry...and a way of life.”

Lobster Institute to Present Two Workshops at the Massachusetts Lobstermen’s Association Weekend

The Massachusetts Lobstermen’s Association Annual Weekend and Trade Show is scheduled for January 20 – 22, 2012 at the Cape Cod Resort & Conference Center in Hyannis, Massachusetts. The Lobster Institute has been invited to host two separate workshops during the weekend. The first will feature a discussion on providing additional habitat for lobsters during their vulnerable early stages of life. Artificial reefs and the Habitat Mooring System will be discussed. Dr. Bob Bayer and one of his graduate students from the University of Maine, Christopher Roy will be presenting.

In addition, a workshop on bait availability and use will be offered. Results of a study by Madelyn Hardin, a student in Economics and Marine Science, that were first revealed at the Lobster Institute’s 2011 Canadian/U.S. Lobstermen’s Town Meeting, will be reviewed. In addition research on the safety of imported baits will be covered.

In addition to a variety of other workshops, the Massachusetts Lobstermen’s Association Annual Weekend includes an extensive trade show, as well as an assortment of entertainment, a grand auction, and fine dining.

For more information and registration materials, visit <http://www.lobstermen.com/annual-weekend-2011> or call 781-545-6984.

Coming in 2012 The Lobster Institute’s 25th Anniversary

Next year will mark the 25th anniversary of the founding of the Lobster Institute. The Institute is planning a year-long celebration with a variety of events and activities throughout the year. Watch for a listing in the next Lobster Bulletin coming in February. ❄

Number of Right Whales Up in Bay of Fundy

[Article by John Chilibeck and Chris Morris in the Sept. 26, 2011 edition of the Telegraph-Journal – Brunswick News, Inc. Reprinted with permission.]

On the odd day when the curtain of fog has lifted on the Bay of Fundy over the last two months [August-September], whale researchers have been thrilled with what they've seen.

The North Atlantic right whale has had a comeback after a dismal showing last season. "Last year was terrible - we counted only 55 whales the whole season," said veteran researcher Moira Brown late last week. "And when we were out last Sunday and Monday, the weather was good for two days, which is a miracle this year, and we saw more than 55 whales in those 2 days."

All told, her researchers, based out of Lubec, Maine, have counted more than 140 whales in the bay since they began looking on Aug. 1, including 11 mother-calf pairs.

"That's a great number. To be able to count that many individuals in a two-month whale season and know that the mothers are still alive and the calves have made it, all the way from Florida to the Bay of Fundy, that's a good field season for us."

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The **Lobster Bulletin**

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HOLD THE DATE



CANADIAN/U.S. LOBSTERMEN'S TOWN MEETING

Hosted by the



LOBSTER INSTITUTE

This year's focus is:

*The Lobster Fishery: Co-Existing
with the Marine Environment*

Topics to include:

Marine Debris
Derelict Traps
Bait
Whale Updates
Aquaculture & the Lobster Fishery
& more.

also

A special comparative look at entering and exiting the fishery in U.S. & Canadian states/districts.

**Friday – March 23, 9:00 - 4:00
&
Saturday – March 24, 8:30 - 11:30**
Only \$25 – including lunch.

**Wyndham Hotel
Portland, Maine – Across for Maine Mall**

Continue the day's conversation at a
Seafood Reception – Friday Evening
5:00 - 7:00 p.m.

Call the Lobster Institute at 207-581-1443 to get your name on the invitation list. More details and a registration form will be posted on the Lobster Institute's Web site in January – www.lobsterinstitute.org

**Used Wellcraft is a Great "Starter" Boat.
Makes a Perfect Holiday Gift**

1984 Wellcraft Cabin Cruiser
25' Fiberglass — Outboard
235HP 1984 Evinrude 6 cylinder – overhauled in 2000 but needs some work.

Price: \$5,000

**Valued at \$6,700 in 2008 survey
(available on request)
Survey found the boat in good condition.
Proceeds benefit the Lobster Institute.**

**Boat can be viewed at Billings Marine in
Stonington, ME 207-367-2328
Call the Lobster Institute at 207-581-1443 for a
copy of the appraisal and to make an offer.**

A Full House for the Lobster Institute's Holiday Lobster & Wine Feast

The Lobster Institute and the University of Maine Foundation hosted the annual Holiday Lobster & Wine Feast on December 1, 2011. The McIntyre Room at Buchanan Alumni House on the University of Maine campus was filled to capacity, with over 100 in attendance. The premier sponsor of the event was Riverdale Mills, thanks to Jim and Betty Knott. The gala dinner featured the succulent dishes of the three finalists of the Maine Lobster Promotion Council's Maine Lobster Chef of the Year competition – including Maine Lobster Chef of the Year Tommy Reagan's *Slow Poached Maine Lobster Nipponese*. This dish consists of a lobster tail poached in lemon butter sauce served atop a black and white sesame seed coated rice cake with an orange miso coleslaw garnish.

It was an elegant, entertaining, and educational evening, highlighted by interviews with Chef Reagan,

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**As a Non-profit, the Lobster Institute relies on
industry and private support to continue its work
for and with the lobster fishery. Please consider
donating as a Friend of the Lobster Institute today.
Call 207-581-2751 or visit www.lobsterinstitute.org**





Contact us at 207-581-2751 if you would like to sponsor our "Research Report" and see your logo here!

RESEARCH REPORT

Readers may contact the Lobster Institute for more detailed information on any of these projects.

➤ **Squid Outweighs Lobster in Rhode Island Fishery**

—According to an October 25, 2001 Associated Press article, Rhode Island fishermen are catching more squid than lobster. They cite research commissioned by the Commercial Fisheries Research Foundation, which reported that northern shortfin squid is the largest catch by weight in Rhode Island, tipping the scales at more than 12.4 million pounds in 2010. When considering price, however, lobster comes out on top. The 2010 catch came in at 2.9 million pounds, yet had a value of \$12.4 million—compared to squid at just \$5.2 million. The article also noted the state's fishing fleet is shrinking. Rhode Island licensed 1,298 commercial fishing vessels this year, down from 1,488 in 2005

➤ **Right Whales in the Bay of Fundy**

—It's by no means a record in the 32 years scientists have been counting the whales, which swim up every season from their southern calving grounds, but it is part of a positive trend. A little over a decade ago, Brown was depressed to report that the right whale population was decreasing by 2.5 per cent a year, with females giving birth to only 11 calves on average between December and March off of Florida.

The last decade has seen a turnaround, with an average of 22 calves born each year. This year wasn't far off the mark with 21 calves born - only one has died so far that researchers know of and they don't expect to see or count every one of them in the bay this season. The population of the rarest of all large whale species is now on the rebound, going up by two per cent a year.

Considering that right whales were nearly driven to extinction at the dawn of the 20th century - they were a favorite target because they were slow and so full of blubber that they floated to the surface after they were harpooned - scientists such as Brown are fairly optimistic. From only perhaps a dozen a century ago, the animals are now believed to number between 400 and 500.

The whales have more protection from ship strikes than they've ever had. In 2003, Brown and her colleagues at the New England Aquarium in

Boston successfully convinced the International Maritime Organization to change shipping lanes, the first time they were ever amended to avoid an endangered marine species.

Brown said thanks to funding partners such as Irving Oil and the Island Foundation in Marion, Mass., research and education efforts are having an impact.

However, the whales are still getting tangled in fishing gear. About three-quarters of the whales show evidence of scarring, which isn't always a problem, but can be deadly if the ropes entangle a fin or mouth. When infections take hold, the creatures can have difficulty swimming or eating.

"We've seen some whales this year with some pretty severe scarring with encounters with fishing gear, and again, that happens throughout their range. And it's such a difficult problem. We've been trying to deal with this problem since 1996, and that's a fairly long time now, and there's no silver bullet answer. And so we continue to struggle with that one."

Brown said last year's anomaly of fewer whales spotted could be explained by oceanographers. In 2010, fresher water came from the Arctic on the Labrador current and warmer water came in from the Gulf stream. The mix in the Gulf of Maine disrupted the normal plankton distribution, and the whales sought their favorite food elsewhere.

If the whales keep procreating at the current rate, Brown said the population could double in 35-odd years.

"I don't think we'll see 1,000 right whales while I'm alive, but the next generation should, if we keep going this way," she said. "I wouldn't have been able to say that five years ago. So the population is inching up and as long as the whales do their part and keep having babies, and the conservation efforts work and in the next few years we figure out how to stop entanglements in fishing gear, humans are doing a pretty good job to change the outcome for an endangered species."

Scientists: If you would like to see your research highlighted in the *Lobster Bulletin*, please contact the editor, Cathy Billings at cathy.billings@umit.maine.edu



LOBSTER INSTITUTE

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Holiday Lobster & Wine Feast

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and finalist, Chef Ryan Campbell. The event also featured a silent auction and a grand finale performance by Renaissance, the University of Maine's premier female a cappella group. In addition to Chef Reagan's award-winning dish, the guests enjoyed *A Trio of Lobster Rolls* by Chef Kris Burrin – A Classic Maine Lobster Roll; Asian Lobster Roll with Wasabi Mayonnaise; South American Lobster Roll with Corn & Chili Relish ; and Chef Campbell's *Lobster Menage a Trois-Lobster Three Ways* – Maine Lobster Cake served with Mango Chutney Lobster Spring Roll, with Roasted Sweet Onions, Napa Cabbage, Avocado Cream Roasted Lobster Claw, Wild Mushroom Ragout, and Crispy Sweet Corn Fritter, Apple Smoked Bacon

You can find recipes for all of these mouth-watering dishes on the Maine Lobster Promotion Council's Web site at <http://www.lobsterfrommaine.com/lobster-recipes.aspx?r=1937>. ☼

**Tax Deductible Giving Means
 You Give and You Save**

When you file your tax-return in the U.S....

A gift of:	Will actually cost:	Will save you:
\$ 1,000	\$ 720	\$ 280
\$ 2,000	\$1,440	\$ 560
\$ 5,000	\$3,600	\$1,400
\$10,000	\$7,200	\$2,800

Note: Figures assume a 28% marginal tax bracket.

A Time of Giving

Please remember the Lobster Institute in your holiday and year-end giving. We rely on friends like our *Lobster Bulletin* readers to help keep the Institute's doors open and phones ringing. December is a great month to show your support by taking advantage of year-end charitable giving and tax savings opportunities.



You can give by calling 207-581-1443 or online via <http://www.lobsterinstitute.org/index.php?page=41>

Two Other Great Gift Ideas

 You can also receive a tax advantage by giving appreciated securities to the Lobster Institute. Some of the benefits of giving stock:

- You receive gift credit and an immediate income tax deduction for the fair market value of the securities on the date of transfer, no matter what you originally paid for them.
- You pay no capital gains tax on the securities you donate.
- You have the satisfaction of knowing you are helping the Lobster Institute sustain the lobster resource and the lobster fishery.

 We'd also welcome the opportunity to talk with you about including the Lobster Institute in your will. We have estate planning experts from the University of Maine Foundation willing to assist you in setting up an endowed fund in your name or that of a loved one.