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Fall 2012

## The Lobster Bulletin, Fall 2012

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## Fall 2012

"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."

# Group Seeks to Protect Ocean by Promoting Better Lawn Care Practices

By Susan Morse

Reprinted from a posting on August 22, 2012 on seacoastonline.com.

Red lobsters are sprouting up on area lawns. Those who have the 6-inch by 6-inch Lawns to Lobsters signs on their lawns have taken the pledge to curb pesticide use in an effort to protect area rivers and the ocean.

"All water runs to the ocean," said Leslie Hinz, an assistant code enforcement officer, administrative assistant and local plumbing inspector for the town who serves on the Lawns to Lobsters Committee.

The committee sent out more than 400 letters to residents living along the Cape Neddick and York rivers, asking them to voluntarily adopt best management practices for lawn care and including tips on landscaping and ways to minimize fertilizer application.

Those who agree to take the Lawns to Lobsters pledge get a decal and a sign for their lawn. The sign, designed by committee member Linda Scotland, features a red lobster holding up a shovel to promote "fewer chemicals, cleaner water."

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Lobster Institute 2012 Edward A. Blackmore Leadership Award recipients (1-r) Jack Merrill, Bill Anderson, Bob Bayer (presenter) & Herb Hodgkins

# **Lobster Institute 25<sup>th</sup> Anniversary Celebration Continues**

The yearlong celebration of the Lobster Institute's 25<sup>th</sup> Anniversary continued with a UMaine Lobster Showcase on September 21, highlighting University of Maine lobster research through the years. In addition to the Showcase, a special anniversary dinner was held that same evening at the Buchanan Alumni House. award ceremony as part of the event saw three longstanding volunteers recognized with the Edward A. Blackmore Leadership Award (see photo opposite). Lobstermen Bill Anderson of Trescott, Maine and Jack Merrill of Isleboro, Maine; together with Herb Hodgkins, retired lobster pound owner from Hancock, Maine were all presented the award in honor of their continuous service as research partners and members of the Lobster Institute's Board of Advisors since the Institute's formation 25 years ago. These gentlemen joined with three others given Lobster Institute awards during this anniversary year: James Knott of Riverdale Mills in Massachuetts and Dana Rice, lobster dealer from Bunker's Harbor, Maine; recipients of an Industry Partner Award – and Michael Tourkistas of East Coast Seafood in Lynn, Massachusetts and International in Deer Island, New Brunswick, recipient of a Rising Star Award.



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Cathy Billings, Editor cathy.billings@umit.maine.edu

Made possible through an endowed gift by Helene & Frank Crohn.

## HOLD THE DATE



Hosted by the



Lots of time for open discussion in a true town meeting format!

Friday - March 22, 9:00 - 4:00 & Saturday - March 23, 8:30 - 11:30

Delta Brunswick Hotel Saint John – New Brunswick

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

Only \$25 — including lunch.

Special waiver of the registration fee for new attendees accompanying former attendees. Let's encourage some young fishermen to get involved!



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

Note: U.S. attendees need to get Passport or Passport Card processed 8 weeks in advance.

## Maine Confirms First-Ever Case of West Nile Virus

Excepted from an article by **Leslie Bridgers** in the October 31, 2012 Portland Press Herald

A 34-year-old man from Cumberland County who was hospitalized in October has been confirmed as the first person known to contract the West Nile Virus in Maine.

The man, who suffered from encephalitis and meningitis as a result of the virus, has been released from the hospital and is recovering well. [State epidemiologist Dr. Stephen Sears indicated that no other people in Maine are suspected to have the disease.]

Alaska and Hawaii are now the only states that haven't reported a case of West Nile virus.

The 4,891 cases so far in 2012, which included 223 deaths through the end of October, are the most reported since 2003, according to the federal CDC.

More than a quarter of the cases this year have been in Texas, where 1,665 people have been diagnosed with West Nile virus and 75 have died.

The Cumberland County man had not recently left the state, said Sears.

Seven mosquito pools in the state -- five in Cumberland County and two in York County -- contained mosquito larvae that tested positive for West Nile virus in August and September, [according to] the Maine Department of Health and Human Services. The pools were located in Biddeford, Scarborough, Gorham, Lebanon and Standish, according to the department.

Dr. Sheila Pinette, director of the Maine Center for Disease Control & Prevention, said state health officials were "kind of expecting" there would be a human case of West Nile this year, given the prevalence of infected mosquitoes in Maine.

Still, she said, "It kind of disappoints us -- not what we wanted to hear."

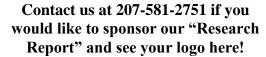
## **Support the work of the Lobster Institute**

You can give to the Institute online at our web site: <a href="https://www.lobsterinstitute.org">www.lobsterinstitute.org</a>, click on Institute and the Help the Institute. Thank you!



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







## RESEARCH REPORT

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

- **Direct Determination of Age in Lobsters** In an article in the Canadian Journal of Fisheries and Aquatic Sciences (citation below) a team of Canadian scientists led by Raouf Kilada, from the Biology Department of the University of New Brunswick, reveal that they have developed a technique to determine the age in crustaceans including lobster the American (Homarus americanus). The article abstract notes that due to the seeming lack a of permanent growth structures in lobsters the estimation of growth, mortality and other age-structured processes in crustaceans has been hampered. However, the authors report, "for the first time, the detection of annual growth bands in calcified regions of the eyestalk or gastric mill in shrimps crabs and lobsters, thus providing a direct method of age determination." They further note that, "Comparison of growth band counts with reliable, independent estimates of age indicates that the bands form annually and provide an accurate indicator of age...Chemical tags in the cuticle were retained through successive molts, as was the mesocardiac ossicle containing the growth bands." They added that there is no apparent connection between growth bands and molting. [The full article subscription. available through Direct Determination of Age in Shrimps, Crabs and Lobsters. Can. J. Fish. Aquatic. Sci. 69: 1-6 (2012) www.nrcresearchpress.com/cifas on XX XX 2012. J2012-02541
- **▶ Lobster Cam Back Online Soon** Dr. Bob Bayer of the Lobster Institute is working with students in the University of Maine's Animal & Veterinary Sciences program, through their senior capstone project, to bring Lobster Cam back on line. Lobster Cam is a trap deployed with a video camera attached that will provide a live feed to the Internet. Robert Stressel, an electronics engineer from the University of Maine's School of Marine Sciences is assisting with the technology aspects of the project. It is anticipated that Lobster Cam will be deployed in Trenton, Maine. The Lobster Institute's Lobster Cam was first deployed in Rockland, Maine in 2000, but has been dark now for several years. information will be available in the Winter, 2013 issue of the Lobster Bulletin. æ

### **Upcoming Conferences**

- > Massachusetts Lobstermen's Association Annual Weekend and Trade Show -- January 25-27, 2013 at the Sea Crest Beach Hotel, Falmouth ,MA For information go to: http://www.lobstermen.com/ annual-weekend-2013/
- ➤ Fishermen & Scientist Research Society
  Annual Conference February 20 21, 2013
  at the Best Western Glengarry Hotel in Truro,
  NS. For information go to:
  http://www.fsrs.ns.ca/conference.html

#### Lobster council taking giant step forward

Excerpts from an October 25, 2012 article by Clayton Hall in The Coaster

Following years of studying and just talking about issues facing ...the Canadian lobster industry, representatives took a giant leap forward for their fishery recently as they agreed to start work on two important initiatives.

The agreement was reached during meetings held in early October in Cheticamp, Nova Scotia when the Lobster Council of Canada (LCC), in conjunction with industry leaders from the four Atlantic Provinces and Quebec, agreed to begin work on establishing a quality standard system and a branding program for Canadian lobster.

Geoff Irvine, the Executive Director of the LCC, said that some exciting changes are coming for the lobster industry. "The lobster fishery is probably the last fishery in Canada to have any sort of verifiable quality standards, so we expect to catch up with the other fisheries in this key area...The lack of quality standards in the lobster industry results in consumers who are uncertain of the quality of the product they are paying for who therefore pay lower prices. It's also meant to reward good quality and to provide the entire industry with a consistent standard system."

Delegates at the Cheticam meetings were also unanimous in their support of the establishment of a Canadian lobster brand. The brand would be supported by a strong industry structure based on brand pillars such as sustainability, pristine environment and quality that could be promoted and supported by the lobster sector. Irvine said that the branding of Canadian lobster would be extremely important for the industry's European and Far Eastern markets.

For the full article, go to http://www.thecoaster.ca/News/2012-10-25/article-3106985/Lobster-council-taking-giant-step-forward/1

Lobster Institute 210 Rogers Hall The University of Maine Orono, ME 04469



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While the letters went to residents living along the water, the campaign and pesticide control "affect the whole town," said Town Planner Christine Grimando, who also serves on the committee.

Using donated funds, the committee has also printed 500 brochures to distribute to residents. The brochure offers tips on soil testing, grass height, clover as a form of weed control and nitrogen fixer, and rain gardens, barrels and vegetative buffers as ways to keep water on lawns, instead of allowing it to flow down storm drains and eventually to the ocean.

Scotland, who also serves on the Cape Neddick River Association, made the initial pitch to start the group in York, according to Grimando. The Lawns to Lobsters Committee first met in December as a self-formed group, later becoming an ad hoc committee of the Conservation Commission, she said.

York's Lawns to Lobsters is based on the Lawns for Lobsters program developed in 2009 with the Kennebunkport Conservation Commission. While the program has spread statewide, York made it its own, Grimando said.

First came a name change. The local group decided Lawns to Lobsters sounded more dynamic than Lawns for Lobsters, according to Grimando.

The committee was also influenced by work being done by the Cape Neddick River Association, which formed about two years ago because of concerns of high bacteria counts in the river.

At the same time, the town began enforcing an ordinance on the pumping of septic systems in the watershed area. Community Development Director Steve Burns and Hinz went door to door conducting a septic system survey.

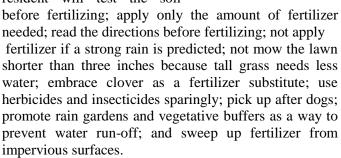
The letter sent to area river residents this week is

considered Phase I of the Lawns to Lobsters program, Grimando said.

The committee has been learning pest management

techniques from Parks and Recreation Foreman Ryan Coite, she said. These techniques and potential alternatives to impervious surfaces may become part of Phase II. "This is the first run," Grimando said of the brochure. "We want to stay simple and brief."

The pledge states a resident will test the soil



The Lawns to Lobsters Committee includes representatives from the York Harbor Board, Old York Garden Club, lawn company owners and others. Committee members not already mentioned include Heidi Lumia, David Gittins, Fran Day, Brian Wood, Carol Donnelly, Joey Donnelly and Richard Sommers.

#### LAWNS TO LOBSTERS

For more information visit: www.lawns2lobsters.org, or email info@lawns2lobsters.org