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Lobster Bulletin

Lobster Institute

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Fall 2007

## The Lobster Bulletin, Fall 2007

Lobster Institute, University of Maine

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Fall 2007

*“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 Honors Long-Time Volunteers at its 20<sup>th</sup> Anniversary Celebration

The Lobster Institute celebrated its 20<sup>th</sup> anniversary with a lobster & wine tasting event held at the University of Maine on November 3. Despite high winds and rain from Hurricane Noel, it was an elegant evening with over 100 people in attendance. The five founders of the Lobster Institute were honored during a special program highlighting the history of the Institute. Ed Blackmore (first chairman of the Institute), Bob Brown, David Dow, Herb Hodgkins (current and only vice chairman of the Institute), and Joe Vachon were recognized for their foresight in conceiving of the Lobster Institute and convincing the University of Maine that it was the right thing to do. Formation of the Lobster Institute was officially authorized by the University of Maine Board

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## Lobster Institute Unveils New Logo



As part of its 20<sup>th</sup> Anniversary Celebration, the Lobster Institute unveiled a modernized logo. It is an updated version of the original

logo used during the Institute's first 20 years. Lobster Institute founders Ed Blackmore, Bob Brown and Herb Hodgkins were the first to receive ball caps sporting the new logo, which were presented to them during the Institute's Anniversary Celebration. (Founders, David Dow and Joe Vachon were unable to attend the ceremony, but will also be receiving hats with the new logo.) Carol Nichols, Senior Designer with the University of Maine's office of University Relations, designed the new logo, together with Cathy Billings, Associate Director of the Lobster Institute.

A collage of photos from the Lobster Institute's 20<sup>th</sup> Anniversary Celebration can be viewed on the Institute's Web site at [www.lobsterinstitute.org](http://www.lobsterinstitute.org)

*A continuing “did you know” series featuring historical highlights of Lobster Institute research and accomplishments.*



## Twenty Years of Service

Did you know that the Lobster Institute was formed by people in the lobster industry – and it is still industry driven today? The Institute's “Founding Five” were honored at its 20<sup>th</sup> Anniversary Celebration (see related articles this page).

Founders Bob Brown, then with the Maine Import/Export Lobster Dealers (l); Ed Blackmore, then chairman of the Maine Lobstermen's Association (c); and Herb Hodgkins, with the Maine Lobster



Pound Association (r) were in attendance and are pictured at right. Absent were Dr. David Dow (Maine Sea Grant) and Joe Vachon (Maine Lobstermen's Association).☞

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**LOBSTER INSTITUTE**

5763 Rogers Hall, Room #210  
The University of Maine, Orono, ME 04469-5763  
Phone: 207-581-2751 Fax: 207-581-2744  
[www.lobsterinstitute.org](http://www.lobsterinstitute.org)

*A unit of the Maine Agricultural & Forest Experiment Station*



*A member of the University of Maine System*

Cathy Billings, Editor [cathy.billings@umit.maine.edu](mailto:cathy.billings@umit.maine.edu)

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## Lobster Institute Honors Volunteers

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of Trustees on July 20, 1987, with an initial charge to “conduct research and provide information to protect, conserve, and enhance the Maine lobster resource and its environment in order to ensure the continuance of a viable lobster industry that will benefit Maine people.” According to Bill Adler, current Lobster Institute chairman and host of the evening, “Each of the founding five volunteered their service as members of the Lobster Institute’s Board of Advisors. Starting with a small nucleus of members from Maine, the Lobster Institute’s Board and its overall mission very quickly grew to involve all regions of what I like to call ‘lobster nation’. We now have representation from Long Island Sound to Newfoundland.”

Three new awards were also introduced during the program. Kurt Martin from South Orleans, Massachusetts received the inaugural Future Leaders Scholarship, designed to help the various lobster organizations the Institute partners with cultivate young members from their associations interested in gaining the knowledge needed to help them become involved and informed future leaders. Martin will receive a \$250 scholarship, sponsored by Darden Restaurants, to help him defray the cost of attending a lobster-related seminar, conference or workshop; or recoup lost income from time taken away from fishing as a result of attendance. He was nominated by the Massachusetts Lobstermen’s Association.

The Lobster Institute also introduced its Industry Partner Award, presented in appreciation of outstanding Lobster Institute volunteers or supporters from within the lobster industry, who have greatly contributed to advancing the Institute’s mission of protecting, conserving, and enhancing the lobster resource and lobstering as an industry. The award was presented to Herb Hodgkins, in recognition of his devotion of countless hours and immense energy as a volunteer, including 20 years of consecutive service as vice chair of the Lobster Institute’s Board of Advisors.



*Bill Adler, recipient of the first Edward A. Blackmore Leadership Award.*

A highlight of the celebration was the presentation of a new award given in recognition of an outstanding record of leadership and service to the Lobster Institute. According to Institute Executive Director, Dr. Bob Bayer, “When we conceived of this award, we didn’t have to think very long about a name for it. As a special tribute to a true leader in the lobster industry, one of our founding five, and the Lobster Institute’s

first Chairman, we decided to call this our Edward A. Blackmore Leadership Award.” Blackmore was called upon to help present the award to its premier recipient, Bill Adler, Chairman of the Lobster Institute for the past 10 years. In presenting Adler with the award, Bayer described him as “a person who exemplifies the word ‘leader’”.

Also recognized during the program were those members of the Institute’s Board of Advisors who have given 20 years of consecutive service – volunteering from day-one and still serving today. They are: Bill Anderson, Bob Bayer, Herb Hodgkins, and Jack Merrill.

The Institute thanked the five different Friends of the Lobster Institute from the restaurant and specialty foods industry who provided their recipes for the lobster tasting. Signature Recipe Providers included Bayley’s Lobster Pound, Cheryl Wixson’s Kitchen, DiMillo’s Floating Restaurant, Hancock Gourmet Lobster, and University of Maine Catering Services. Appropriate wine pairings were provided by Wicked Wine Distributors. Thanks also were extended to the sponsors of the celebration: DiMillo’s Floating Restaurant, Hancock Gourmet Lobster, National Fisheries Institute, New England Health Search, Thomas & Sally Savage, The University of Maine Alumni Association, and the University of Maine Foundation. Special thanks went to the Institute’s valued industry partners and primary event sponsors: Blue Seal Feeds, Inc. – represented at the event by Mark Grassbaugh; and East Coast Seafood & Paturel International, represented by Michael Tourkistas. ☘

## Maine DMR Announces Online Licensing Services

The Maine Department of Marine Resources (DMR), partnering with InforME, recently announced the merge and re-design of their online license renewal services. The new Web site was launched in early November, and can be found at [www.maine.gov/online/marinelicensing](http://www.maine.gov/online/marinelicensing). This online renewal service is available 24 hours a day, 7 days a week and will allow users to renew both lobster/crab licenses and other marine licenses in the same transaction. A full list of marine licenses that can be renewed using this service is available on the site. ☘



**Check out the Lobster Institute website at [www.lobsterinstitute.org](http://www.lobsterinstitute.org), providing the definitive site for lobster information ..... with nearly 200 links.**





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.*

## ❖ New Designs for Juvenile Sampling Trap Studied

Joe Chalmers, a lobsterman from Southwest Harbor, Maine, first came up with his idea to design a trap to fill a gap in the collection of data concerning juvenile lobster abundance while a student at the University of Maine in the late 1980s. This past year he put his ideas to the test, working with current University of Maine student Bill Fike and the Lobster Institute. Chalmers' concept was to build a trap that would allow sublegal-sized lobsters to enter the trap while excluding legal-sized lobsters that can enter the current ventless traps used in stock assessment research. The theory was that the larger legal-sized lobsters inhibit the smaller lobsters from entering the traps and therefore these smaller sized lobsters are not adequately represented in the data being collected. Additionally, having the ability to base stock size estimates on smaller size lobsters would help individuals estimate future catch.

Several designs were tested, including some with wire heads versus knit heads, varying ring sizes, and a parlor trap versus a single compartment trap. In side-by-side tests using a typical ventless trap as a control, all test designs successfully excluded legal-

sized lobsters while catching juveniles. The ventless, control trap, caught both legal and sublegal lobsters. During the course of the study, the most effective trap design caught 100 lobsters with a mean size of 55.23 mm, while the ventless trap caught 241 lobsters with a mean carapace length of 69.04 mm. These preliminary findings seem to indicate a specially designed juvenile sampling trap could be an effective tool to help increase the amount of meaningful data for future stock assessment, providing information on a specific age group of lobsters that, at this time, is going unmonitored. Further, including such a trap in a standardized sampling methodology would offer the best results. (Partial funding for this project was provided by the Maine Agricultural & Forest Experiment Station, and the Northeast Consortium.) ❧



*Sub-legal lobsters caught in the "Chalmers" sampling trap.*

## Celebrating the Lobster Institute's 20<sup>th</sup> Anniversary Research Highlights in the Fourth Five Years: 2002-2006



**2002**

Exploring the use of wood composites to make trap runners.



**2003**

Lobster Bisque-it dog treats developed with Blue Seal Feeds.



**2004**

Magnetic resonance imaging (MRI) of shell-diseased lobsters.



**2005**

Recycling options for reclaimed lobster float rope explored.



**2006**

Lobster health survey begun with the Maine Aquatic Animal Health Lab at UMaine.



**LOBSTER INSTITUTE**

*Lobster Bulletin, Fall 2007*

**The Lobster Institute Celebrates  
Its 20<sup>th</sup> Anniversary: 1987 – 2007  
Milestones through the  
Fourth Five Years**

*This is the fourth in a series of four articles celebrating the Institute's twenty years of service to the lobster industry. Look for a compilation of historic milestones and research of note on the Lobster Institute Web site at [www.lobsterinstitute.org](http://www.lobsterinstitute.org).*

**2002**

- ❖ Saltwater Marketing becomes the Lobster Institute's commercialization partner.

**2003**

- ❖ An advisory committee is formed to explore a possible capital campaign to endow the functions of the Lobster Institute – the C.O.R.E. Campaign evolved as a result of these initial discussions.
- ❖ Darden Restaurants Foundation issues the first challenge grant for the Institute, as the capital campaign enters the quiet phase of fundraising.

**2004**

- ❖ The Lobster Institute hosts its first Canadian/U.S. Lobstermen's Town Meeting, in Portland, Maine.
- ❖ Long-time Lobster Institute volunteer Herbert Hodgkins is recognized by *Yankee* magazine with a "Barn Raiser Award", as one of New England's top volunteers.

**2005**

- ❖ The Institute hosts the Canadian/U.S. Lobstermen's Town Meeting in Canada for the first time, in St. John, New Brunswick.
- ❖ Lobster Institute Web site is modernized and expanded. A complete education section is added, including a suggested content menu for a middle grades level lobster curriculum.

**2006**

- ❖ The C.O.R.E. Campaign receives its first Pacesetter gift in the form of a \$100,000 challenge from Riverdale Mills, and Jim Knott and family.
- ❖ The Institute tops the \$1,000,000 mark in grant funds it facilitated for lobster research.
- ❖ The Lobster Institute helps bring in nearly \$400,000 in funds to equip the new Maine Aquatic Animal Health Laboratory at the University of Maine with state-of-the art instrumentation for use in lobster health research and diagnostics.