

LOCAL SEAFOOD IN THE RETAIL MARKETPLACE: HOW DOES **MAINE** STACK UP?



Based on data from Eating with the Ecosystem's "Eat Like a Fish" citizen science project

In recent years, New England states have stepped up their commitment to local food systems. In Maine, this support is exemplified by the state's publication of the Maine Food Strategy in 2016. It is also embodied in the passion of organizations like the Maine Network of Community Food Councils.

One goal shared by all is to increase sales and accessibility of local seafood within the region. However, to date, little data has been available to monitor progress towards this goal. Eating with the Ecosystem's "Eat Like a Fish" citizen science project helps fill this void, by providing first-of-its-kind data on the availability and diversity of local wild seafood in New England's retail marketplace.

The Eat Like a Fish citizen science project set out to understand how well New England's retail marketplace reflects the diversity of wild seafood in nearby ocean ecosystems. The project's premise was simple: no one is better suited to investigate the seafood marketplace than seafood lovers themselves. Over six months, 86 citizen scientists in the five New England coastal states made weekly visits to neighborhood supermarkets, seafood markets, farmers markets, and fishing piers, where they hunted for 52 local wild seafood species. This fact sheet summarizes what participants learned about seafood from their searches in Maine.

MAINE PARTICIPATION STATS:



AVAILABILITY AND DIVERSITY OF LOCAL SEAFOOD IN MAINE:

Through their seafood searches, citizen scientists produced over 1,800 data points on the presence and absence of local seafood within the Maine retail marketplace. Two indices were calculated based on this data: an index of local seafood availability and an index of local seafood diversity. The figures at right show how Maine compares to other New England coastal states in its performance on these metrics.

Details on the calculation of these two indices can be found in the full report, "Eat Like a Fish: Diversifying New England's Retail Marketplace."



Maine ranked first among New England states in availability of local seafood. This ranking puts Maine ahead of Rhode Island, Massachusetts, Connecticut and New Hampshire in terms of local seafood availability.



Maine ranked second among New England states in diversity of local seafood. This ranking puts Maine ahead of Rhode Island, Massachusetts and New Hampshire, but behind Connecticut in terms of local seafood diversity.

AVAILABILITY OF 52 LOCAL SEAFOOD SPECIES IN MAINE:

The tables below present findings on the availability of 52 local wild seafood species in Maine and shows how this availability compares to coastal New England at large. The middle column (ME %) of each table indicates the probability of finding each species when shopping in a Maine retail market. The righthand column (NE +/-) indicates how the probability of finding each species in Maine differs from the probability of finding it in the New England marketplace overall (including markets in Connecticut, Rhode Island, Massachusetts, New Hampshire, and Maine). Species with positive values in the righthand column tend to be easier to find in Maine than in the region as a whole, whereas those with negative values tend to be harder to find.

SPECIES	ME %	NE +/-
Acadian Redfish	24%	+16%
American Plaice	11%	+5%
Black Sea Bass	18%	+7%
Blue Crab	0%	-3%
Bluefish	16%	-11%
Bonito	0%	0%
Butterfish	10%	+7%
Cod	77%	+20%
Croaker	0%	-1%
Cunner	0%	0%
Grey Sole	21%	+11%
Haddock	87%	+35%
Halibut	50%	+13%
Herring	31%	+23%
John Dory	6%	+4%
Jonah Crab	30%	+12%
Lobster	97%	+17%

SPECIES	ME %	NE +/-
Mackerel	9%	-3%
Mahi Mahi	0%	-2%
Monkfish	42%	+16%
Mussels	25%	-5%
Ocean quahog	22%	+14%
Peekytoe Crab	37%	+27%
Periwinkle	0%	-2%
Pollock	25%	+10%
Quahog	15%	-9%
Razor Clam	11%	+8%
Red Hake	11%	+8%
Sculpin	0%	0%
Scup	6%	-3%
Sea Robin	0%	-1%
Sea Scallop	94%	+25%
Sea Urchin	2%	+1%
Skate	21%	+15%
Smooth Dogfish	0%	-1%

SPECIES	ME %	NE +/-
Soft Shell Clams	68%	+4%
Spiny Dogfish	0%	-1%
Spot	3%	+2%
Squid	54%	+10%
Striped Bass	5%	-9%
Summer Flounder	9%	-5%
Surf Clam	3%	-3%
Swordfish	36%	-12%
Tautog	3%	+1%
Tilefish	0%	-2%
Tuna	50%	+13%
Weakfish	0%	0%
Whelks	0%	-6%
White Hake	34%	+25%
Whiting	10%	+6%
Winter Flounder	6%	0%
Yellowtail Flounder	8%	-8%

A LEARNING EXPERIENCE FOR PARTICIPANTS:



ENJOYING SOFT SHELL CLAMS, JULEK CHARWATSKI

"It is really quite remarkable that the only way for me to get locally caught seafood that is something other than a white flaky fish or shellfish (possibly tuna), is to be able to get to one specific local fish market in the middle of the day. I live within a five minute drive of the coast and work on the Saco River. It is disappointing that I have so few options available to me, when I live and work within minutes of the Gulf of Maine."

- ZACH MILLER-HOPE, MAINE CITIZEN SCIENTIST

"I have learned a lot with this project and definitely know more about fish seasons, availability, and the fact that almost anything from the ocean can taste absolutely delicious!"

-RACHEL FECTEAU, MAINE CITIZEN SCIENTIST

"EAT LIKE A FISH: DIVERSIFYING NEW ENGLAND'S RETAIL MARKETPLACE" IS AVAILABLE AT WWW.EATINGWITHTHEECOSYSTEM.ORG