Northern Bay Scallop Aquaculture Winnegance Oyster Farm West Bath, ME





Why Bay Scallops?

- Develop a crop diversification strategy that anticipates a warming Gulf of Maine
- Bay scallops (along with blue crabs, black bass, squid, etc.) are expanding northward from their traditional southern New England range
- High value wild crop with a short season
- Short time to maturity



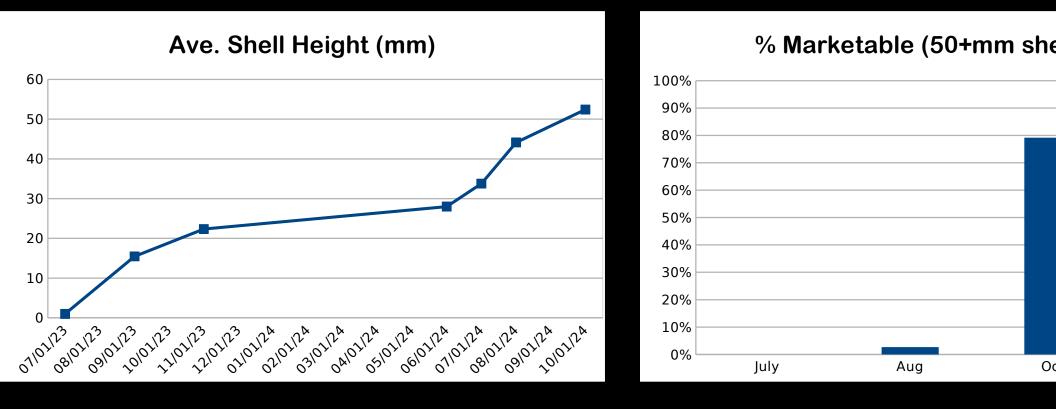




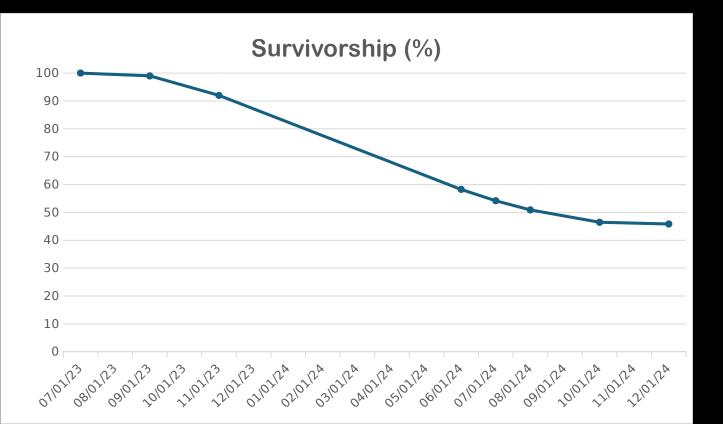




- 1mm seed sourced from Muscongus Bay Aquaculture
- Grown in lantern nets (first in spat bags, then loose)
- First marketable scallops at 13 months
- Majority of scallops were ready at 15 months



- Final survivorship of 46%, with most mortality occurring during winter months
- Major overwinter mussels fouling (unprecedented levels at site in 10 years of operation)
- Unclear if mortality was a product of fouling, temperature, or other factors





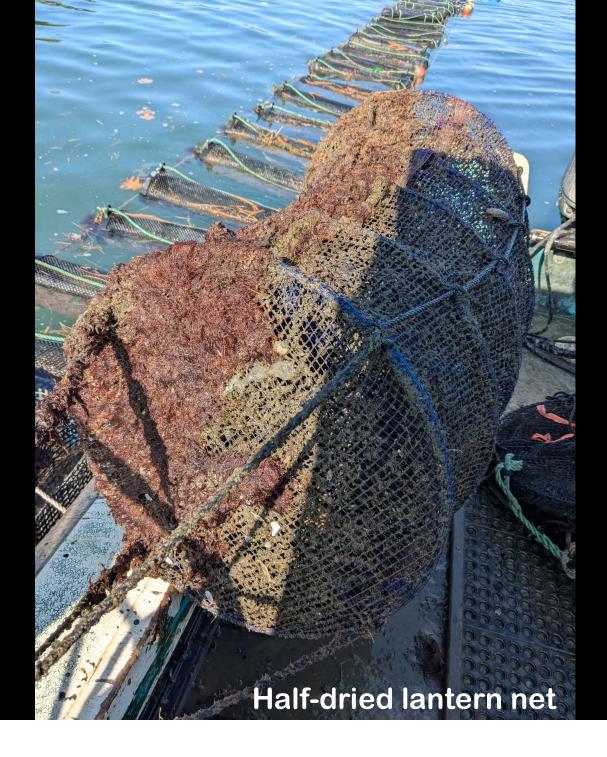
Growing season fouling was managed with a lantern-net dryer

This equipment allowed for nets to be partially dried without handling scallops

Dried nets were lighter/less-fouled and easier to handle than nets left submerged. There was no additional mortality associated with drying activity

In previous proof-of-concept work on-site, scallops fared poorly with regular handling (transfer from dirty to clean nets)





Market

Buyers were instructed to pay a price they thought they could sustain-knowing this was an experimental crop.

Dealers sold abductor-on-shell scallops to <u>retail customers</u> at prices ranging from \$1.50ea to \$3ea. A single dealer bought meats, which sold to mail-order customers for \$90/lb



Barriers to adoption

- Low winter survivorship, particularly at smaller sizes
- Without expensive biotoxin testing, scallops can only be sold as shucked meats or abductor-on-shell
- Shucking bay scallops is very labor/time intensive and must be done at sea by the farmer, preventing development of more efficient specialty processors
- Current shortage of lantern nets/pearl nets for growout





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RESEARCH