

Port Clyde Fresh Catch



Source: Port Clyde Fresh Catch

Project Goal

Port Clyde Fresh Catch provides fresh fish and Maine shrimp harvested from the Gulf of Maine waters using environmentally conscious fishing methods. Port Clyde Fresh Catch guarantees 100% traceability that starts at harvest and continues through packaging at the Port Clyde based HACCP-certified processing facility.

Brief Description

The village of Port Clyde, Maine is a small fishing village located in Knox County, in the town of St. George. Port Clyde, at the tip of the St. George Peninsula, is all about fishing for its year-round population. The fishing industry in the community goes back 200 years. Port Clyde's location at the confluence of Muscongus and Penobscot Bays provides access to number of fishing grounds, for shrimp, haddock, cod, flounder, Pollock and hake. Today, as the last remaining fishing fleet between Portland and the Canadian Border, about a dozen ground fishing vessels comprise the Port Clyde fleet. The Port Clyde Fresh Catch brand, and Community Supported Fishery (CSF) model, was developed by the fishermen to preserve their heritage, their community and the resources they depend on for their livelihood. The Port Clyde Fresh Catch CSF was the first one in the country, taking the Community Supported Agriculture (CSA) and adapting it to the fishing industry.

The CSF provides customers, restaurants and other seafood retailers with traceable fresh seafood. Every step of the path from Maine waters to the plate is documented. It is a return to past traditions, with wild, fresh seafood that can traced to its source. This approach, and its traditions, helps protect healthy fisheries and the communities that depend on them.

Lessons to Share

Look for opportunities and alternatives when facing a problem. Port Clyde Fresh Catch was born in crisis. Overfishing and the traditional auction house market for seafood sales were threatening the fishermen's livelihood. Rather than give up, the fishermen got together and did something radical. Rather than quit, they looked for alternatives. After one of the fishermen

heard a talk about community-supported agriculture, the group decided to try a similar approach with their seafood, eliminating the middleman, processing their seafood themselves, and then selling directly to consumers. They started out selling Maine shrimp to members of a local church in nearby Rockland.

Doing things differently has helped the Port Clyde fishermen distinguish themselves while also serving their livelihood. They take an environmentally proactive approach to their work. For example, they redesigned their nets to permit younger fish to escape. They also diversified to catch more species of fish, which allows them to receive a price more in line with their actual costs.

Thinking creatively and responding to market opportunities also helps CSF's survive. Port Clyde Fresh Catch offers recipes and a cookbook to help customers prepare and enjoy their fresh seafood. Gift cards are available to provide buying options. And they sell general merchandise (i.e. t-shirts) to help promote the Fresh Catch brand.

For More Information

Website: www.portclydefreshcatch.com

Mailing Address:

18 Lobster Pound Road
Port Clyde, Maine 04855

Phone: 207-372-1055 or 207-691-4154

The Community Served: St. George

Role in the region: fishing, summer homes, retirees

Total Population	2591 (2010 Census)		
Median Age	51.7		
	2000	2010	Change
Total Households	1119	1204	+85
Family Households	758	768	+10
Nonfamily Households	361	436	+75
	1999 Median Household Income	2009-2013 American Community Survey 5-year Estimates	
Median Household Income	\$41,211	\$51,210	+9,999

