



Cape Cod Commercial Hook Fishermen's Association

“Meet the Fleet” at the Barn

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1566 Main Street, Chatham, MA 02663

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Do you love watching the fishing boats come in and out of the harbors? Have you ever wanted to strike up a conversation with fishermen to learn more about how they make a living on the water? Are you aware of the delicate balance of the marine ecosystem off our shores that supports a diversity of fish and wildlife? Do you know how your favorite seafood is caught and what rules the fishermen have to follow to bring it to market? If you are curious about any of these, then please join the **Cape Cod Commercial Hook Fishermen's Association** and local fishermen to learn the ins and outs of this vital industry and how important it is to our cultural heritage and local economy.

The winter/spring series of seminars and cooking demonstrations will take place on the last Tuesday of the month from February through June, 5:30 – 7:00 p.m. Free for members; \$10.00 for others. Seating is limited; to reserve your spot, please call: 508-945-2432 or email info@ccchfa.org.

- **Ecosystem Track**

- ***Small Fish, Big Role – February 28, 5:30 – 7:00 p.m.***

The little **Atlantic herring** plays a big role in the waters off New England. It serves as food for the fish we love to eat such as cod, haddock, bluefish, striped bass and bluefin tuna. If herring disappears from our ocean, so do these predator fish. Yet, the fishery for herring is out of balance with the rest of New England's traditional fishing fleet. Come hear from **Captain Ray Kane** about the importance of these little fish to our ocean ecosystem and find out how you can help ensure that they receive the respect they deserve from fishery managers.

- ***See River Herring? Then Spring Has Sprung! – March 27, 5:30 – 7:00 p.m.***

The appearance of **river herring** and migratory birds heralds the arrival of spring. River herring begin their homeward trek toward their natal streams and birds – and fish and marine mammals – come to feed on them. Annual river herring counts are about to begin and you can get involved. Come learn more about the importance of small schooling fish such as river herring for area wildlife with **Brad Chase**, marine fisheries biologist from the Mass. Division of Marine Fisheries, and **Jeff Hughes**, herring warden in Wellfleet, Mass.

- **Seafood Track**

- ***Redfish, Bluefish, What's that New Fish? – April 24, 5:30 – 7:00 p.m.***

It's spring and just like our seasonal residents, the fish are moving back in-shore after spending the winter away. There are only a few fishermen left on Cape Cod that use traditional weirs, a sustainable method of catching fish passed down from Native Americans. Fisherman **Nick Muto** will talk about the squid, butterfish, scup and black sea bass his weirs are catching – and **Mac's Seafood's Alex Hay** will teach you how to cook these lesser-known but delicious local fish.

- ***What You Always Wanted to Know About Lobster, But Were Afraid to Ask – Tuesday, May 29, 5:30 – 7:00 p.m.***

When you think of lobster, you think of high summer, but did you know that they are returning to our waters right now? Lobsters move off-shore and go into something akin to hibernation during the winter. In the spring, they march back to their summer stomping grounds right off our shores. Let **Lobsterman Mark Leach** tell you all he knows about lobsters, their habitat, lifespan, life patterns, population levels and differences, and then move beyond steaming and learn a new way to cook them with **Chef John Pontius of Finely JP's**, Wellfleet, Mass.

- ***Day Boat Scallops Make New England Go 'Round – June 26, 5:30 – 7:00 p.m.***

Sweet New England sea scallops are the crown jewel on seafood menus around the country, yet it is a fishery that went from bust to boom. **Scalloper Tye Vecchione** will discuss how the fishery got where it is today and talk about the Chatham small boat fleet that makes day trips just offshore to bring fresh scallops to market daily. He will be joined by mother-daughter cookbook author team **Elaine and Karin Tammi**, whose ***Scallops: A New England Coastal Cookbook*** features delectable recipes that are sure to be a hit with your family and guests. Buy a cookbook, and the authors will sign it.

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From Jan 16 – Feb 5, please contact Melissa Sanderson, mel@ccchfa.org, 508-945-2432 x103