

Monitoring Change
for Herring Boats

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Hooked On Cod

Protecting a resource, a tradition, and a way of life. WINTER 2011

Progress Report

Fishermen Update State on Sector System

After years and years of bad news about management measures, local fishermen say they are finally seeing a bit of light at the end of the tunnel.

While there are certainly lingering problems, the sector system—based on the cooperative concept Chatham fishermen piloted in 2004—is functioning across New England. Without limited days at sea, fishermen have more control and flexibility in making strategic decisions about how, when and where they choose to harvest fish.

“There’s been some bumps in the road, but we’re figuring out how to manage our businesses,” fisherman Mike Russo told Paul Diodati, head of the Massachusetts Division of Marine Fisheries (DMF), during a recent meeting. “It’s tremendous what we’ve been able to do given the opportunity to go target things that are healthy.”



PHOTO: DAVID HILLS

While there have been complaints from some in other ports that the new management system is pushing fishermen out of business, the Fixed Gear Sector Board of Directors made it clear to Diodati that here, at least, that is certainly not the case.

The fishermen did ask Diodati for help addressing a couple of problems with the system, namely securing commitments for federal funding of crucial at-sea observer

coverage in the coming years. But overall, they let him know the new system is indeed functioning.

“We are making it work down here through leasing, through adapting,” fisherman Jan Margeson said. “I don’t know what kind of message you’re getting out of other ports, but I hope that down here, you’re getting a positive one.”

UPDATE

In the first six months of the fishing year, the Fixed Gear Sector members sailed over **1,700 trips**, landed over **1.5 million pounds** of groundfish and made huge progress in avoiding wasteful discards.

Board of Directors

Peter Taylor
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Vice Chairman

Michael Westgate
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Andy Baler
Clerk

Fred Bennett

Elliott Carr

Bruce Kaminski

Phil Marshall

Kurt Martin

William Martin

Jeff Norgeot

Greg Walinski



John's Note

Membership Program Reimagined

As we head into our third decade of operations here at the Hook, it's the perfect chance to step back, to reevaluate how we do things and to change some of our programs for the better. As one of our first priorities, we've decided to take a look at our membership program.

Many of you have given generously to our organization over the years, and we've used your donations to push for policies to protect our fisheries, buy fishing quota, and turn an old sea captain's house into our headquarters, among other things. Now, what we'd like to do is give something directly back to you, and here's how we propose to do it.

We have decided to launch a new membership program. What that means is those who donate to the Hook will qualify for tiered member benefits, including access to a new members-only series of events we'll be starting this spring. We hope you'll see these "perks" as our way of saying thank you for your continued support of CCCHFA.

More details about our membership program, along with announcements about other new and exciting happenings at the Hook, will be forthcoming. In the meantime, keep checking our website at www.ccchfa.org, our Facebook page, and your inbox for updates!

We expect 2011 to be a year full of new prospects, of growth, of redirection, and we can't wait to share it all with you.

JOHN PAPPALARDO, CEO



With the launch of our new membership program, our first event will be Thursday, March 24. Check your mailbox for more details!



DO YOU WANT TO BE A PART OF THE EVENT OF THE SUMMER?

Sponsorship opportunities are now available for the 2011 Hookers Ball! Please contact Melissa Sanderson at 508.945.2432 or email mel@ccchfa.org for more information.



On the River

with Wellfleet Herring Warden Jeff Hughes

BY STEPHANIE VOSK

The biting chill of winter hadn't yet settled in when Hook Policy Analyst Ben Martens and I set out to spend a few hours in Jeff Hughes' shoes – er, kayaks.

As we embarked from the muddy banks, Jeff, his waders securely fastened and tools in tow, expertly maneuvered his way down the Herring River like the veteran he is, leading us around narrow turns, under fallen limbs and even through a culvert or two.

As the Wellfleet Herring Warden for the better part of a decade, Jeff has taken it upon himself to clear a path for river herring to migrate to and from the sea every spring and fall. That translates into hours on end in his one-man kayak, hacking away at the overgrowth, hauling debris, and, when it inevitably reappears, doing it all over again.

There's no real money in this job of his. Jeff does this because of his fond memories of what the river used to be every spring and fall as countless alewives and blueback herring seemed to overflow its banks. The river as he knew it doesn't

exist anymore, but after years of work, the Wellfleet Herring River is beginning to see a rebound in its once robust river herring population.

This winter, Jeff, a builder by trade, has decided to devote even more of his time to his mission. By networking with other herring wardens and concerned citizens across the Cape and the South Shore, he hopes to build a coalition that can share best practices of herring run maintenance and make sure they're passed on to a future generation of wardens.

In the coming months, he'll go to meetings. He'll talk funding and websites. But ultimately, Jeff is most comfortable on the river in his kayak. And we're all thankful for that.

ARE YOU INTERESTED IN BEING PART OF A NETWORK OF CITIZENS CONCERNED ABOUT THE FUTURE OF RIVER HERRING?

Email Ben at bmartens@ccchfa.org to get involved.



Lawsuit Results in Better Monitoring for Herring Boats

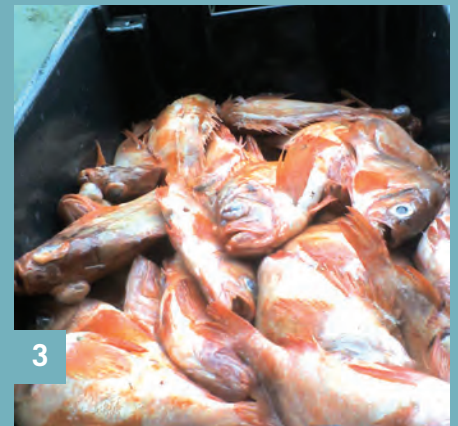
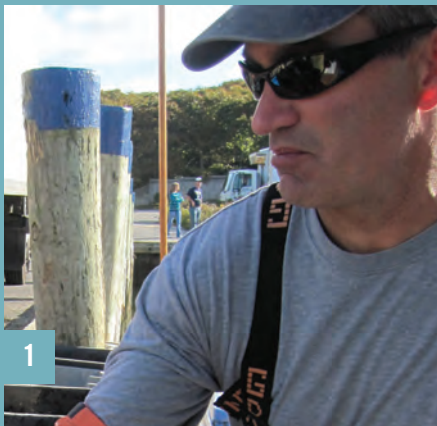
Herring midwater trawlers operating in Closed Area I will now be required to bring all fish on board to be counted and catalogued. The new rule comes as a result of a lawsuit filed against the National Marine Fisheries Service (NMFS) in 2009 on behalf of three local fishermen who aimed to account for the unintended catch of groundfish by the herring fleet in critical spawning grounds.

A settlement was reached out of court which reopened the relevant portion of the catch monitoring regulation for public comment. When the public overwhelmingly asked for the loophole that allowed some catch to go unsampled to be closed, NMFS responded accordingly.

CSEF WRAPS UP

Thanks to all our participants for a great season!

With 100 subscribers, six local fishermen, and an abundance of fresh seafood, the Hook's five-week Community Supported Fishery Pilot this fall was an overwhelming success.



Week 1

For the first week of the pilot, subscribers were treated to fresh haddock from hook and line fisherman **Eric Hesse**. Eric fished 40 miles east of Cape Cod in an area only hook and line fishermen can access. The fish were each individually gaffed from the hook as they were pulled on board, immediately gutted, and chilled in a brine and ice solution to preserve the freshness and firmness of the fish.

At the pickup, Eric was on hand to tell subscribers about himself and his catch.

"I really never knew what a difference freshness makes!" subscriber Jami Carder posted on our blog the next day.

"I've been eating fish on the Cape my entire life, and that was honestly the best haddock I've ever tasted...ever!"

Week 2

"Mixed seafood" subscribers were treated this week to scallops from **Tye Vecchione**, while "fish only" subscribers enjoyed pollock caught by gillnetters **Bobby Eldridge** and **John Tuttle**.

"I just enjoy knowing exactly who caught my fish, how, where and when they did it...and even what they look like! You can't get that anywhere else!" one of our subscribers wrote in our weekly feedback survey.

"This sounds silly, but it makes the fish more 'special' knowing the story behind it, instead of just picking out a fillet at Stop and Shop."

"I'm now more aware of the fishing industry, whereas before, I think it is something I took for granted," another subscriber wrote.

Week 3

The catch of the week was white hake and Acadian redfish, landed by **Bobby Eldridge** and **John Tuttle**. Both fished about 20 miles east southeast of Cape Cod, where their gillnets were set in about 300-390 feet of water.

White hake and redfish are both considered underutilized species—not as popular with the consumers as cod and haddock. The experience was a new one for many of our subscribers, but turned out to be a positive one.

"Didn't know a thing about hake until this week," one subscriber wrote in the survey. "In a few words, given the choice of haddock or sole (my previously 'fave' white fish) or hake, I would choose hake hands down every time! We moaned through every bite!! Thank you!"

LEARN MORE

For more information about the CSF pilot, visit our website at www.ccchfa.org/programs/csf-pilot-program.htm. Go to www.chathamfleetscf.wordpress.com to see more comments from subscribers, along with photos and recipes.

SEAFOOD RECIPE

Potato Leek Stew with Shrimp & Hake

Serves 4

INGREDIENTS

- 1 lb. hake, cut into large chunks
- ½ lb. medium shrimp (30-35), shelled
- 1 large onion, chopped
- 1 cup chopped scallions
- ¾ lb. Yukon Gold potatoes, cut into bite-size pieces
- 2 large leeks, white and light green parts, sliced
- 1 bunch watercress, stems removed
- 1 bay leaf
- ½ tsp. fresh thyme leaves
- 1 cup chicken stock
- 1 cup heavy cream
- 4 Tbsp. unsalted butter, cut into pieces
- Sea salt and fresh ground white pepper

COOKING INSTRUCTIONS

1. Heat a wide saucepan or stockpot over high heat. Add the butter and onion and cook, stirring for 1 minute.
2. Add the leeks, bay leaf, thyme, and salt and white pepper to taste. Reduce the heat to medium. Cover and cook, stirring once or twice, until the leeks start to collapse, about 5 minutes.
3. Add the potatoes and stock, cover and cook until the potatoes are just tender, about 15 minutes.
4. Season the hake and shrimp with salt and white pepper. Add to the pot, along with the scallions and cream, and kick up the heat to medium-high. Cook for 10 minutes.

Recipe from *Fish without a Doubt* by Rick Moonen and Roy Finamore, Houghton Mifflin, 2008



Week 4

It was a mixed bag again this week, as seafood subscribers took home fresh lobsters, while fish only subscribers dined on Georges Bank cod from Eric Hesse. Nick Muto hauled in the lobsters, fishing in areas eight miles east of Chatham called the “Lemons” and the “Mussels.”

One survey responder wrote:

“I have learned more about fishing from the fishermen in this program than I could have ever imagined. Just this week, after many, many years I learned how to tell a male from a female lobster. I have been introduced to new kinds of fish that I know I would not have known about.”

Week 5

A delayed fifth pickup came after a week’s postponement due to bad weather. For the final week, it was a return to hook and line haddock from Eric Hesse and Jamie Eldredge.

One survey responder wrote:

“Best part = the fish! Tasted spectacular! Next best = the feeling I got from being a part of something special—community.”

“We have enjoyed the weekly fish immensely,” subscriber Pete Sampou wrote on our blog. “As an avid fisher myself, I understand the value of freshness to the taste of fish at the dinner table. We can attest, without hesitation, that the fish we have received from CCCHFA is the best fish we have ever eaten.”

Portrait Paves Way to the Governor's Office

Hook Finance Director and long-time Chatham resident Nat Mason, along with his brother John, paid a visit this fall to Governor Deval Patrick's office in Boston. The reason: Nat and John are great-great-grandsons of John Andrew, Massachusetts' governor during the Civil War.

Governor Andrew was an ardent Abolitionist and was responsible for forming the first two black regiments of the US Army. Soon after Patrick was inaugurated, Nat read an article in *The Boston Globe* about how Patrick had chosen to hang a portrait of Governor Andrew in his Beacon Hill office.

While there, Nat invited the governor to visit the Captain Harding House to meet with Hook staff and local fishermen.

"I told the governor there was a different perspective in Chatham about sectors than what he's heard in other ports."

Nat Mason, CCCHFA Finance Director



PHOTO: MATT BENNETT/GOVERNOR'S OFFICE



Thank you, Anne!

She remains an irreplaceable asset to the Hook Association through her volunteer efforts, but after almost a decade on our Board of Directors, Anne O'Brien has decided to resign from the Board.

"I've been on the Board for a long time. It's time to get the rest of the community involved," Anne said.

In addition to her Board duties, Anne—with her craftiness and constant willingness to help out—has been a mainstay at all Hook Association events for years. This year alone, she made an array of centerpieces for the Hookers Ball,

a wonderfully carved pumpkin for our Halloween open house and a giant wreath for Christmas to hang on our barn door.

By relinquishing her duties, Anne told us she hopes to have more time for her other commitments around town like the Garden Club and the Friends of Trees, while of course staying involved at the Hook. "I care a lot about the Hook and always will," she said.

You will be greatly missed on the Board, Anne. But we wish to offer a heartfelt thanks for everything that you do.



Holidays at the Hook

Friends of the Hook Association came together on December 2nd for the first holiday party in our new office. The potluck feast was the perfect way to celebrate a wonderful year!

Wishing you a healthy, happy and prosperous 2011!



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SAVE THE DATE



Annual Meeting

Meeting Details

Meeting begins at 9:00 AM at the
Chatham Community Center,
702 Main St. Chatham, MA 02633.

RSVP

Please RSVP if you will be attending.
Contact Jenna at 508.945.2432 or
email jenna@ccchfa.org.

Let us know what you think.

Let us know what you think about *Hooked on Cod*. Contact Melissa Sanderson with comments about the Winter Newsletter or to send news items for the next quarterly edition: mel@ccchfa.org.

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