



SCUTTLEBUTT

How to Live & Work in a Waterfront Community



**MAINE COAST
FISHERMEN'S**
ASSOCIATION

If you're lucky enough to live
by the ocean,
you're lucky enough.



WHAT'S THE SCUTTLEBUTT?

Back in the early 1800s, the cask containing a ship's daily supply of fresh water was called a scuttlebutt. The crew would gather around the water keg and exchange gossip and rumors of voyages much like people at today's offices gather around the water cooler. In this guide, you'll learn some of Harpswell's scuttlebutt (although nothing scandalous). Rather, this guide includes resources and helpful tips to navigate living in a working waterfront community.

This guide was made in partnership between Maine Coast Fishermen's Association, Harpswell Heritage Land Trust, Holbrook Community Foundation, Cundy's Harbor Community Library, and the Harpswell Anchor. These organizations began working together in 2021 on a panel series, Living & Working in a Waterfront Community.

BAILEY ISLAND ▪ ORR'S ISLAND ▪ CUNDY'S HARBOR
SOUTH HARPSWELL ▪ HARPSWELL NECK ▪ GREAT ISLAND

Ahoy there!

Welcome to Harpswell

The waterfront is a busy place and Harpswell has quite a bit of waterfront! Commercial activities like fishing, clamming, and charter boats, as well as recreational activities like kayaking, sailing, and swimming all require space on the waterfront.

Space on the shore includes parking, room for maneuvering, storage, and other activities.

There's also a seasonality to waterfront activity and the summertime sees a lot more activity than other seasons, but commercial fishing in Harpswell is year-round.

As residents of a coastal community, it is our responsibility to take care of the ocean and be mindful of activities on the waterfront.

Harpswell by the numbers

216 miles of coastline
surrounded by 200 small islands
(only 94 of the islands are named)
population 5,031
79 commercially zoned wharves

FMI (and more numbers) visit the Harpswell Business Association harpswellmaine.org



**Share your love for
Maine waters on
social media & use
#LoveMaineWaters**

How to use this guide.

The following pages contain information, tips, tricks, and resources that can help you get to know Harpswell a little better.

We start by defining some terminology often used when talking about the working waterfront. We also share information about how to protect access to the waterfront. There is some helpful information about living in salt air and fun tips and tricks for cooking seafood.

You'll also find info and images about commercial fishing activities that happen around Harpswell and that are important to Harpswell's fishing businesses.

Finally, there are a few pages where you can take your own notes and document your own observations about how wonderful living in a working waterfront community can be.

Did you know?

The Harpswell Heritage Land Trust and town of Harpswell maintain beautiful properties and trails. Visit their websites to learn more about where to go for walk, to explore the shoreline, or go for a paddle.

hhltmaine.org
harpswell.maine.gov

Other important resources

harpswellanchor.org
holbrookcommunityfoundation.org
cundysharbor.me/working-waterfront-information
<https://hhltmaine.org/category/working-waterfront>

salty language | /'sɔlti/ /'læŋgwɪdʒ/

access | /'æksɪs/

Access in a working waterfront community can mean a few different things: 1. Access to the water for recreation and business; 2. In commercial fishing, access can also include the ability to access markets and permits necessary for business; 3. Access to parking is also important to consider when we think about living in coastal communities with active waterfronts.

commercial fishing | /kə'mɜrʃ(ə)l/ /'fɪʃɪŋ/

Commercial fishing is the act of fishing in order to harvest seafood and fish from the ocean to market and sell. Commercial fishing in Maine is carried out by independent small businesses that have often been a part of Maine's coastal communities for generations and are essential to its character. There are many other aspects of a commercial fishing business that include gear repair, boat maintenance, policy, and advocacy.

working waterfront | /'wɜrkɪŋ/ /'wɔtərfrʌnt/

Generally, the working waterfront is described as something that provides access to the water such as wharves or piers. It is utilized for both recreation and commercial activities, including aquaculture. It can also describe marinas, boatyards, and other marine-related businesses that are reliant on waterfront for business activity.

When commercial fishermen talk about the working waterfront, they are often referring to the infrastructure necessary for them to conduct business, which can also include things like storage for gear and bait, trucks necessary to distribute product, and even ice, fuel, and marine stores.

CONSERVATION & COASTAL LIVING

What we do on land has lasting impacts on the sea. Here are some tips and resources to help you be a good neighbor and steward of the Gulf of Maine ecosystem. Remember that the rain and snow that runs off your property impacts the groundwater and marine environment. Limiting runoff from your property is important in protecting the marine environment, groundwater, and your well.

- Trees and other vegetation are essential in controlling and retaining water on your property.*
- Use rain barrels and vegetated swales to conserve water.
- Clean up after your pets
- Minimize lawn area and keep a vegetated buffer at the shoreline.
- Minimize the need for fertilizer by using a mulching blade on your mower set at 4 inches and leave the clippings to become nature's fertilizer.*
- Avoid using pesticides.*
- Get your septic system & well inspected.
- Help your well to recharge by watering by hand.
- If you must use a sprinkler, set a timer!
-

Contact the Codes Office at the Town Hall with questions
207) 833-5661

*Removal of trees and other vegetation near the shoreline or wetlands may be limited by town ordinances.

*Only non-water soluble fertilizer or compost is allowed in the 250 ft. Shoreland Zone

*No chemicals are allowed within 25' of water in Harpswell.

Septic Systems Services
in Harpswell

dirigoseptic.com
webberandsons.com

Learn more about the Harpswell
Invasive Plant Partnership and
how to safely manage invasive
plants at
hippmaine.org

Did you know?

Scientific studies have shown that certain Insect Growth Regulators (IGR), neonicotinoids and insecticides adversely affect aquatic invertebrates, especially molting shellfish such as lobsters and crabs.

How to make lobster stock



Yield: Makes 6 or more cups

½ cup olive oil

Shells from 5 cooked lobsters, rinsed

1 onion, roughly chopped

2 bay leaves

10 peppercorns

In a large stockpot, heat the oil over medium-high heat. Add the lobster shells and sauté for 1 minute. Add enough water so that the pot is $\frac{2}{3}$ full, then add the onion, bay leaves and peppercorns. Bring to a boil, then reduce heat to low and simmer for several hours or overnight. (The longer it simmers, the better.) Using tongs, remove and discard the large shells, then strain the stock through a fine sieve twice.

Dealing with Salt Air

Living near the water can bring with it some interesting challenges, especially when the weather warms up. Here are some tips & tricks to help prevent stickiness and mold that can build up when things get muggy.

- Put rice in your salt.
- Invest in a good dehumidifier.
- Chip clips, clothes pins, and rubber bands are important to seal food and containers to keep food from getting stale or soggy.
- Don't leave wet towels in a pile. Hang them up in the sun or throw them in the dryer. (It will make your mother happy.)
- Clean up and wipe deck furniture often to prevent mold.
- Invest in containers for storing clothing throughout the seasons.
- Learn about moisture remover products like DampRid.
- Make sure your doors and windows are properly sealed. (Your father doesn't want you heating/cooling the outdoors anyway.)
- Wipe down surfaces (including around and behind hanging picture frames) and clean up frequently. (Fishermen hose down their boat at the end of every trip.)
- Indoor plants can help absorb moisture from the air.
- Open containers of baking soda can be used in places other than just your refrigerator, like the pantry, cupboards, and closets.



Did you know?

Once upon a time, Crown Pilot Crackers were a staple in homes on the coast of Maine. Not only were the unsalted crackers good in soups and seafood recipes, but they were a remedy for seasickness on rough seas.

Commercial Fishing & the Working Waterfront



Lobster boats come in all shapes and sizes. Lobster boats have a hauler or davit that is most often affixed to the starboard side of the boat. (Though, sometimes the hauler is on the port side.) Sometimes you will see lobster boats with a stack of lobster traps on the back. Lobstering is an owner-operator fishery, meaning the person behind the wheel of the boat also owns the permit and maintains the lobster business. Each lobster boat is an independent small business. Along with the owner of the vessel is often a crew of one or two people that help tend the traps.

Learn more about lobstering in Maine

mainelobstermen.org
savemainelobstermen.org
lobsterfrommaine.com

Fishing Through the Seasons



While lobstering is the primary fishery for Harpswell fishermen, there are other fisheries that they depend on.



Halibut

You can catch a halibut from any type of fishing vessel. They are often caught by lobstermen using a tub trawl, which involves a barrel and a line of hooks.

Lobstering is a year-round fishery for many Harpswell fishermen. They fish inshore (closer to land) in the warmer months and offshore (outside three miles) in the colder months. Fishing offshore requires a federal lobster permit, while fishing inshore is a state-issued permit.



Menhaden

Fishing for menhaden, commonly referred to as pogies, begins in the spring and runs through the summer. These fish are caught using a purse seine that requires multiple boats working together to cinch the net and scoop up the fish into barrels. Pogies are primarily used as bait.



Harvesting Clams in the Intertidal



The state scallop fishery happens in the winter in Maine. Many lobstermen rig their boats to catch these delicious bivalves.

Scallops are caught using a dredge. Along with the state scallop fishery, some fishermen participate in the NGOM scallop season (Northern Gulf of Maine) which starts in April and lasts through May, or until the quota is filled.

Groundfish include cod, pollock, hake, flounders, and monkfish. While Maine's groundfish industry is not what it used to be, many Harpswell fishermen still depend on this industry to round out their fishing business. These boats most often fish in federal waters, so you won't see them near shore.



The intertidal is an incredibly productive ecosystem. Clam harvesters dig for soft-shell clams, quahogs, razor clams, and some species of oysters. Clams are one of Harpswell's, and the state's, most lucrative fisheries. Unlike other fisheries that are managed federally and by the state, clam harvesting requires a municipal license.

You can learn more by attending a Harpswell Marine Resources Committee meeting.



Wharves are beautiful and full of activity, but they can be slippery, rickety, and potentially hazardous. Forklifts beep when backing up, bait trucks are noisy and smelly, boats have bright lights so they can see and be seen, and things are often moving quickly. If you live near a wharf or are just visiting to buy some lobsters, pay attention to what's going on, watch your step, and recognize that fishermen are working hard to provide the best seafood in the world.

Lobster buoys are brightly colored and they mark where a lobsterman's traps are set. Lobstermen keep an eye out for lobster buoys on the water to steer clear of rope in the water. Be mindful of lobster buoys to help stay safe and keep lobstermen from losing their expensive gear, which may end up washing on shore.



Airboats help keep us safe! Not only do airboats help clam harvesters access parts of the intertidal safely and efficiently, they also give the Harbormaster and first responders access to remote peninsulas and nearby islands.

Harpswell is home to a growing number of aquaculture businesses. Aquaculture in Maine produces some of the best mussels, oysters, kelp, and even scallops because of our cold, clean waters.



Maine Crab Dip

INGREDIENTS

2 ounces cream cheese, softened

1 tablespoon mayonnaise

1/4 cup sour cream

1 tablespoon softened butter

1/4 teaspoon seasoned salt

1/8 teaspoon paprika

4 teaspoons diced yellow onions

6 ounces canned crabmeat, drained

4 teaspoons diced green peppers

1/4 cup shredded mozzarella

Sliced green onion for garnish

Chopped parsley for garnish

Corn chips

Adam Smaha
Harpswell

DIRECTIONS

Preheat oven to 350° F.

In a large bowl, combine cream cheese, mayonnaise, sour cream and butter.

Fold in yellow onions, crabmeat, green peppers and mozzarella cheese.

Transfer to a lightly greased small shallow baking dish.

Place in preheated oven and cook for 10-15 minutes or until golden and bubbly.

Garnish and serve with corn chips.



Did you know?

Fisheries in Maine are some of the most sustainable and well-managed fisheries in the world? They are managed by the National Marine Fisheries Services, Atlantic States Marine Fisheries Commission, and the Department of Marine Resources.

Sometimes fishermen will put their boat on the beach (pictured) in order to clean the hull (or bottom of the boat) and to perform routine maintenance.

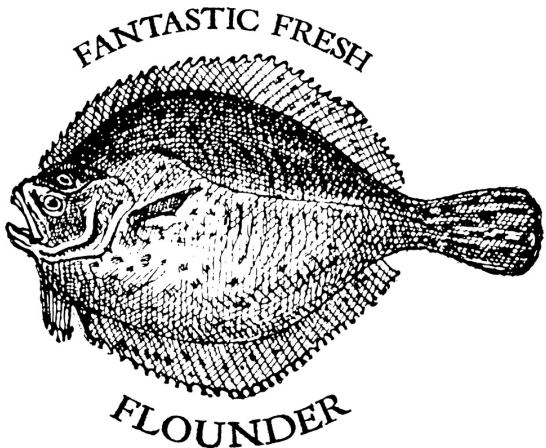


Learn more about seafood,
the working waterfront, &
commercial fishing at
mainecoastfishermen.org



Eat local... SEAFOOD!

- Freeze fish in milk to help prevent the fish from getting freezer burn. This also creates a great start for chowders.
- Buy fish in bulk in-season. Scallops, for example, are harvested in the winter but they taste so good in the summer. Scallops, and most groundfish, freeze incredibly well.
- One type of fish that does not freeze well is hake. Hake is a thinner, fragile fish and gets rather mushy when frozen at home. This is why so many fishing families used to make corned hake, which is a dish that includes the salted fish, boiled potatoes, pickled onions, and bacon fat. (All foods that keep well throughout the seasons.)
- Learn to substitute fish. When a recipe calls for cod, and you can't find cod, it's OK to try another Maine seafood species in its place. Simply adjust cooking times depending on the thickness of the fillet.
- Some old-timers use products like Cremora in place of dairy in chowders.
- Eat seafood for breakfast! (Serve fish cakes with an egg on top.)
- Use leftover fish to make fish cakes. Mashup leftover fillets with eggs, breadcrumbs, potatoes, peppers, and onions. Roll into cakes and fry!



As a homeowner, there are things that you can do and easements that you can put on your property that can help protect and maintain access to the waterfront for future generations.

How to Preserve Access

What are Public Access Easements?

Formal agreements by coastal property owners to allow shellfish harvesters or fishermen to traverse their property for waterfront access. Easements stick with the property even when ownership changes, effectively preserving access to the waterfront for future generations.

What are Rights-of-way Agreements?

Similar to public access easements, except they are NOT permanent. They are flexible agreements that preserve waterfront access for limited periods of time and only to specific individuals, if desired. A good way for a coastal property owner to allow working waterfront access on their property temporarily without fully committing to a public access easement.

What are Working Waterfront Covenants?

They are legal agreements between the owner of waterfront property and one or more holders to ensure permanent access to, and affordability of, the waterfront real estate for commercial fishery uses. Holders are typically Maine DMR but can be another governmental entity or nonprofit organization. A right of first refusal is granted to the holder of the covenant, allowing the holder to direct any potential future sale of the property. They are permanent agreements that prevent the future alteration or development of waterfront property in ways that restrict its use for commercial fishing activity.

For more information:
accessingthemainecoast.com

Important Phone Numbers

Central Maine Power
(800) 696-1000

Harpswell Town Office
(207) 833-5771

Animal Control
(800) 501-1111

Harpswell Community School
(207) 729-5177

Transfer Station
(207) 833-6472

Seafood & Restaurants

Henry Allen's Seafood & Morses Food Truck

Erica's Seafood

Dolphin Marina and Restaurant

Cooks Lobster & Ale House

Sundrenched

Hawkes' Lobster

Pott's Harbor Lobster

Holbrook's Lobster Wharf & Grille

Fishnet Cafe

Iris Eats

Schoolhouse 1913

HARPSWELL ANCHOR



Harpowell
Heritage
Land Trust

Nature, Community, Forever



Holbrook
Community
Foundation



Cundy's Harbor Library

The little library with the big view

Thank you to all of the partners and community members that helped to put together this waterfront guide for Harpswell. We hope that it helps educate the community about the importance of the working waterfront and caring for the Gulf of Maine.



**TOGETHER,
WE PERSEVERE.**

mainecoastfishermen.org