



# Fisheries Quarterly

Fall 2022 | Issue #2 | CCE Marine Program

*We are CCE Fisheries, a department within Cornell Cooperative Extension of Suffolk County's Marine Program. All throughout the year, the Fisheries Team focuses on all things fisheries – testing new and upcoming fishing gear, collecting biological data on the species most important to our fishing industries, holding events to introduce local seafood to Long Islanders, and so much more. We're here to ensure the voice of our local marine fishing industry is heard, whether it be for new fishing regulations, or coexisting with ocean construction projects. This newsletter will share the progress we've made towards these goals every quarter!*

## At a Glance

- Our NOAA Saltonstall-Kennedy Grant to promote monkfish as a choice Northeast fish has begun!
- Our project to develop fishing gear to reduce red hake bycatch in the whiting and squid fisheries is underway!
- Local F.I.S.H. had a busy season teaching people across Long Island how to cook with local fish!

**Cornell Cooperative Extension**  
Marine Program

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### December

- December 5<sup>th</sup>  
**Cook a Fish, Give a Fish**  
*(Learn to cook Pan-roasted Striped Bass w/ Chef Tom Rutyna)*  
ONLINE CLASS @ 6pm
- December 6<sup>th</sup>  
**Local FISH Talk**  
at Greenport Harbor Brewery @ 6pm

### January

- January 15<sup>th</sup>  
**Striper Day**  
at Ward Melville High School
- January 26<sup>th</sup>  
**Cook a Fish, Give a Fish**  
*(Learn to cook Monkfish Taco Salad w/ Chef Jay Lippin)*  
at the East End Farmer's Market, Riverhead @ 6pm

### February

- February 2<sup>nd</sup>  
**Fish to School Event**  
*(serving up local fish chowders)*  
at Glen Cove High School

### March

- March 6<sup>th</sup> through 10<sup>th</sup>  
**NYS Seafood Summit**  
Mar 10<sup>th</sup> in Riverhead

# MONKFISH MARKETING BEGINS

This fall, the Fisheries Team embarked on a two-year project to expand the domestic market for monkfish. This native angler fish was once valued as an alternative to lobster, with its sweet, soft meat of the same consistency. Over the years, monkfish fishermen have earned a livelihood selling their monkfish overseas where the fish is much more widely known and eaten in countries such as France and Taiwan. Here in the US, monkfish is virtually unknown. Unfortunately, demand overseas has steadily fallen off, hurting the monkfish fishery and the fishers that depend on it. The COVID-19 pandemic and the astronomical price hike in fuel has not helped this struggling fishery, either.

To get monk out of its funk, the Fisheries Team has partnered with Colleen Coyne of Food Export – Northeast to conduct a market analysis on the fishery and expand the domestic demand for monkfish. Industry members, fishery managers, non-profit organizations, and fish mongers from Maine to New Jersey have stepped up to help. Visit our Local FISH website to take a seafood consumer's survey at:

[www.localfish.org](http://www.localfish.org)



Fish Feature: Monkfish

*Lophius americanus*

## ON EXCLUDING RED HAKE

The Fisheries Team has been hard at work all year adapting a new bycatch reduction device for bottom trawl fleets targeting squid and whiting. The rapid decline of red hake, also known as "ling", has been a cause for concern for fishermen fishing in areas where their target catch and red hake coexist. The Fisheries Team is working with net builders, like Greenline Fishing Gear from



Former Fisheries Team Leader Emerson Hasbrouck standing inside the excluder net modification we will be testing.

Denmark, fishery managers, and fishermen to test a net modification called an "excluder" that will literally exclude red hake when bottom trawling. This barrier is meant to stop red hake from going all the way into the codend, or the end of the net where catch collects, and guide them to an escape chute. The Fisheries Team hopes to get out on the water and test this modification in January.





# LOCAL F.I.S.H. HAD A BUSY SEASON

Our Local F.I.S.H. initiative has experienced a lot of action this fall, packing in demos, dialogues, and donations! The Cook a Fish, Give a Fish seafood cooking classes have raised nearly \$5,000 to date and provided 6,240 seafood meals for people in need. The program held its very first sushi-making class using local raw species, such as fluke, black sea bass, mackerel, and porgy. Fisheries staff also visited the Long Island Welcome Center and cooked up some Monkfish Chowder for visitors with Chef Julio from GraBar Seafood in Copiague. But that wasn't all! Fisheries staff also filmed two new cooking demo videos featuring Stephanie Sacks as she walked viewers through preparing delicious Miso Baked Tilefish and Long Island Chowder. Stay tuned for those videos on YouTube this spring.



Fisheries Team member Kristin Gerbino handing a sample of Monkfish Chowder to a patron at the Long Island Welcome Center.

## New York Seafood Incentives Program



The CCE Fisheries Team has partnered with New York Sea Grant to initiate the New York Seafood Incentives Program. Customers buying local fish species at their local fish market will receive a quality tote bag to bring their fish home in. Each tote bag is insulated to keep the fish fresh until it gets home. CCE staff have stuffed the side pocket with more information about Local F.I.S.H., too. So far, 24 fish markets across Long Island have joined in the initiative and have given out about 4,000 tote bags to date!



You can find a participating fish market near you by visiting the story map here:

<https://arcg.is/1v0uT10>

\* *About the cover:* Tara McClintock lands a big striped bass in Montauk.

Our striped bass project was featured in November's *On the Water + In the Field* episode.

Watch: <https://www.youtube.com/watch?v=s-BRINqq4o8>

## Fisheries Team in the Spotlight

This past October, the Fisheries Team was crowned "CCE's Employees of the Month" for our hard work developing and implementing marine projects and education throughout Long Island. Experienced staff will guide newer staff through the ropes, we all participate in grant writing, and everyone gets out on the water. Coordination between sea-time, lab-time, and office-time is a breeze when everyone is always on-deck and ready to pick up the slack. It's because of this great synergy the Fisheries Team manages 12 different projects and has applied for 5 others this fall. To celebrate, the Fisheries Team went to an Escape Room, and succeeded in escaping the venue's toughest challenge!



The Fisheries Team after a successful escape!

From left to right: Tyler Guteres, Mike Bowen, Tara McClintock, Scott Curatolo-Wagemann, Amanda Dauman, Alex Mercado, & Kristin Gerbino.