

COBSCOOK BAY RESOURCE CENTER



a not-for-profit organization working since 1998 for sustainable community development based on the Bay's renewable resources



WHAT WE PLANNED TO BUILD

What Is Our Project?

We are building a licensed commercial kitchen and marketing co-op facility where fishermen, farmers and gardeners can add value to and sell Cobscook Bay scallops and farm produce.

What Will It Cost?

Our total construction budget is \$465,000. We've already raised \$260,000. We poured the first concrete for the foundation last July.

What Are The Benefits?

Local fishermen and farmers will increase income by adding value to products and selling direct to the consumer and to specialty and niche markets. Consumers will get better access to a broader range of local and regional food. This will help keep money in the local economy, support fishing families and family farms, reduce transportation costs, and ensure that fresh, healthy food stays available and becomes more affordable.

How Will It Work?

We have the last good sea scallop grounds left in the State of Maine. Cobscook scallops are sold the day they come out of the water, yielding an extremely fresh product in small quantities. Too often, Cobscook's fresh "day-boat" scallops are just mixed in with scallops from New Bedford boats- many of which fish for up to two weeks before landing their catch. We intend to capture this value that is currently being given away. Promoting "Cobscook Bay scallops" will help all scallopers and seafood dealers in the area by raising awareness of the Cobscook Bay "brand".

We will increase availability by offering fresh local products daily throughout the season, by using preparation and refrigeration to extend shelf life in season, and by using blast-freezing equipment to extend availability beyond the season.

What Is The Current Status Of The Project?

The exterior of the kitchen/co-op building is complete. The contractor, Matt Gurney from East Machias, has moved inside to install interior partitions, plumbing, electrical and heating systems.

Next Step: What Is Our Immediate Goal?

To raise \$40,000. This will allow us to complete the interior of the building, move in and get to work...

- raising the rest of the money needed to buy freezers and kitchen equipment
- hosting meetings with fishermen, food producers, and business owners
- offering marine resource classes to Cobscook area students, and
- continuing to monitor the health of the Bay.

Looking Ahead: What Is Our Long-term Goal?

To begin processing scallops by the opening of scallop season in December 2012.

Many thanks for your interest and support!



OUR BUILDING AS IT LOOKS TODAY

COBSCOOK BAY RESOURCE CENTER

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