

BROWNE TRADING COMPANY

SPECIES SPOTLIGHT

Maine's "Diver" Sea Scallops

(*Placopecten magellanicus*)

WILD CAUGHT



Catch Region

Inshore, Gulf of Maine

Seasonality

Winter Catch,
Dec-April

Catch Method

Hand Harvested by
Scuba Divers

Yield (Shucked)

100 %

Flavor Profile:

Sweet, should "taste
like the sea"

Texture Profile:

Plump, Medium-Firm

Substitute:

- Deep Sea "Dry"
Scallops
- Bay Scallops

MANY MENUS CLAIM TO HAVE DIVER SCALLOPS, but few understand the meaning of the term. True "Diver" Scallops are those that are hand harvested from the ocean floor by professional fishermen who are licensed scuba divers. More often than not, Chefs and customers are told they are purchasing a "Diver" Scallop without knowledge of how to actually verify what they are really buying. The truth of the matter is *that less than 1% of all the scallops harvested are really those hand harvested by a diver.* And we believe the very best come from our own local inshore Maine coast.

Since owner Rod Mitchell first pioneered this practice in the late 1980's for the late legendary chef Jean-Louis Palladin, Maine Diver Sea Scallops have become an industry standard for the ultimate in fresh, pristine sea scallop. A few ways to identify a true Diver Scallop are that the scallop meat (actually the shucked abductor muscle) should be firm and stand up solid when laid on a surface. The scallop meat itself should react with a pulse when snapped by a finger to show that the mussel is still full of oxygen, which occurs when harvested by hand without the stress of being dragged in a scallop dredge. There should be no white liquid present in the container or liquid from the scallop when seared, the telltale of "soaking" in preservatives. These are simply the sweetest, best sushi quality scallops available anywhere.

The Scallop fishery here in Maine is a protected resource, open only from mid-December until April, with daily catch limits strictly enforced. When you purchase Maine Diver Scallops, you support an ultimate practice of ecologically friendly harvesting that allows selective harvest of mature scallops. There is no impact on the bottom environment that traditionally occurs with conventional ocean floor scallop drags.

As the season in Maine is limited to the winter months, there is a very short window of supply and a high level of demand for such an extraordinary quality of scallop. With the limitations of hand harvesting and catches limited with the harsh Maine winter ocean water conditions, we ask that you place pre-orders as far in advance as possible on a weekly basis. This season, Browne Trading has contracted with several local certified divers who we feel are most qualified to provide our customers with the best available products. Every container of Maine Diver Scallops that ship to our customers has the actual name of the harvesting scuba diver written on them so you can trust they are the real thing. Maine Diver Scallops are available as "Jumbos" (U-10 count) or "Larges" (U 11-15 count).

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