

Herring Gut

Herring Gut News

SPRING 2016

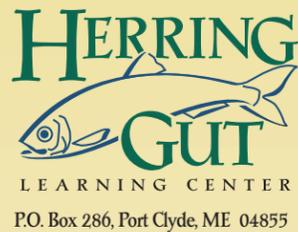
AN UPDATE TO OUR SUPPORTERS



Thank you for supporting our students!

Gaje, Lucien, and Ryan stand in front of the pool at the Search Underwater ROV competition in Bath.

YOUR SPRING CONTRIBUTION SUPPORTS STUDENT SUCCESS



Pledge Your Support!

We are grateful to our many donors and friends. Please join us today in support of our hands-on education programs. Kindly make your gift online. *Thank you!*

www.herringgut.org

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Sign Up Now for a Marine Science Adventure! Herring Gut Summer Camp

COME SPEND A WEEK with us this summer discovering the different coastal habitats of Maine! Roll up your sleeves and explore the rocky shore, salt marshes, mudflats, and more. Experience a different habitat every day by visiting incredible field sites for hands-on ocean exploration guided by our experienced and talented interns.

On Thursday we hop on a boat and travel a few miles offshore to visit Allen Island! This beautiful private island has many of the marine habitats discussed throughout the week and is just waiting to be explored.

New this year, we will be offering two mini sessions for students entering grades 1 and 2. These camps will run Monday-Wednesday and feature the same engaging and dynamic exploration of the marine environment, but geared toward younger learners. The mini sessions will not visit Allen Island.

Camp runs Monday through Friday 8:30 a.m. to 3:30 p.m. at Herring Gut Learning Center's beautiful campus in Port Clyde. A shuttle from Thomaston will be available to transport campers down the peninsula before and after camp.

With a waterfront view, acres of gardens and fields, state of the art classrooms, and laboratory space, Herring Gut has all you need for an amazing summer experience!

Camp Dates

Visit our website to register today!

Only 10 students per session!

- Session 1: July 11-15**
for students entering grades 3, 4, and 5
- Session 2: July 18-22**
for students entering grades 5, 6, and 7
- Session 3: August 1-5**
for students entering grades 3, 4, and 5
- Session 4: August 8-10**
for students entering grades 1 and 2
- Session 5: August 15-17**
for students entering grades 1 and 2

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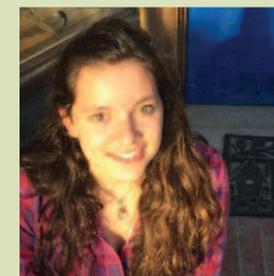
Meghan Smith Camp Director

Meghan is a 2016 graduate from the University of Maine at Farmington with a degree in Elementary Education. She grew up in the coastal town of Boothbay, Maine and was always near the water exploring or helping her father on his lobster boat. Meghan spent last summer working as an educator at the Maine State Aquarium and learned a lot about Maine's coast and the animals that inhabit it. She is looking forward to working with campers this summer and exploring more of Maine's coast!



Emily Protheroe Camp Counselor

Emily grew up in South Thomaston, Maine with her parents and two little sisters. Throughout high school at Oceanside in Rockland she played soccer and tennis and loved being involved in many of Oceanside's one-act plays and musicals. She also took part in the school-based Big Brothers Big Sisters program of Midcoast Maine, which was an incredibly rewarding experience. She graduated from Oceanside in the spring of 2015 and spent that summer working both as a Kids' Club Counselor at the Samoset Resort in Rockport and as an Ice Cream Scooper at the Camden Cone. She is currently pursuing a major in Ecology and Environmental Science at UMaine Orono while taking classes within the University's Honors College. She is thrilled to have the opportunity to participate in Herring Gut's summer camp programs.



Rebecca Gray Camp Counselor

Rebecca loved growing up in Midcoast Maine, where she spent most summer days exploring the harbors and foothills that flanked her home and searching for small treasures—purple sea glass and empty clam shells were always her favorites. She's just finishing up her third year at Colby, where she studies biology and philosophy, and is looking forward to exploring the Midcoast again this summer with Herring Gut. She'd like to teach someday, and finds place-based, hands-on learning especially exciting. She can't wait to see what treasures turn up at camp this summer—with so many curious minds working together, she's sure there will be many!

P.O. Box 286, Port Clyde, ME 04855

(207)372-8677



Herring Gut 2016 SUMMER EVENTS CALENDAR



Join us at the Oceanview Grange Market again this year for a Herring Gut farmstand run by our students!

Herring Gut Farmstand **Thursdays, June 23 - Aug. 11, 9 a.m. - 1 p.m.**

Oceanview Grange, Martinsville

First Work students will once again be managing a farmstand at the Oceanview Grange Farmer's Market. Stop by and purchase some of the best aquaponically and garden-grown veggies around! Many other local vendors will also be selling products including baked goods, gifts, and goat cheese products.

Herring Gut Student Tours **Tuesdays, June 21 - Aug. 9, 9 a.m. - 3 p.m.**

Herring Gut Learning Center

Have you always wanted to see what we do firsthand? Please join us for a tour with the best guides around- our students! Visit our fish hatchery and greenhouse and learn about the unique way we grow things aquaponically!

SALTWATER SERIES

Programs are free and open to children (and adults!) of all ages (children must be accompanied by an adult). No registration necessary to participate in these fun events!

Nighttime Beach Walk **Sunday July 24, 8:30-9:30 pm**

Drift Inn Beach

Bring your flashlights! Learn what sea creatures do at the beach when the sun goes down. A family nighttime walk-and-talk to Drift Inn Beach in Port Clyde. Meet us at Drift Inn Beach!

Moth Night! **Wednesday July 27, 9-11pm**

Herring Gut Learning Center

Back by popular demand! Join moth enthusiast, Ann Boover, on a nighttime adventure to identify and document different species of moths. In conjunction with National Moth Week, we'll dig out the black lights and white sheets and set up a field station at Herring Gut to enjoy the magic of moths!

Seaweed Celebration **Wednesday August 3, 4-6 p.m.**

Herring Gut Learning Center

Tour our micro scale seaweed farm and hatchery and see how we produce one of nature's healthiest foods- kelp! We'll learn about the biology of kelp and how nutritious it is as a food source. We'll also taste test and prepare some different seaweed foods to try!

Family Tide Pooling **Monday August 8, 9-10 a.m.**

Drift Inn Beach

Join Herring Gut staff for a morning exploration at Drift Inn beach! We'll show you the best spots to look for common tide pool animals and identify the animals and seaweed we find. Watch out for lobsters hiding under rocks!



Autumn working in the greenhouse as a student.

Where Are They Now? Herring Gut Alumni Reflection

My name is Autumn Larrondo and I started going to Herring Gut Learning Center when I was in 7th grade. I'm 19 now, and have a child of my own. Herring Gut had such a huge impact on my life.

Back then, my home life wasn't easy. I felt my family didn't care what I did, I had no rules and I could come and go whenever I wanted with nobody really noticing or caring.

When I started going to Herring Gut Learning Center, I felt my whole life just kind of switched. I had a job to do, a role to play, and responsibilities for the first time. I loved being able to go to school, and work around the water, learn about and care for the oysters and then the fish while having fun. I was learning things while I was doing them, rather than sitting in a classroom reading about them, which definitely clicked more for me.

My classmates and my teachers became like family to me. Every teacher I had was one of the most caring people I have met. They cared about me, my education, and were looking for me to be there. I think that made my time here even more memorable.

I had an opportunity in my school now, the Wayfinder School, to work somewhere I wanted as a requirement for graduation. Since it was such a huge part of my life, the first place I thought of was Herring Gut. Today, I am an intern at Herring Gut Learning Center, back where I was, this time working with the teachers that taught me so much. It's definitely going to take time to get use to and to remind myself I'm not a student anymore, but I wouldn't want my first job to be anywhere else.

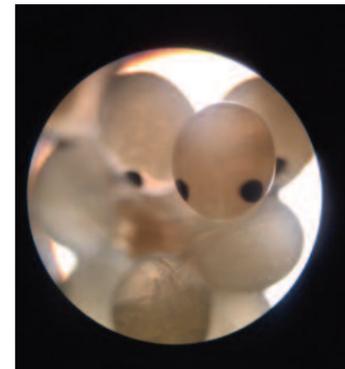


Autumn is now interning at Herring Gut.

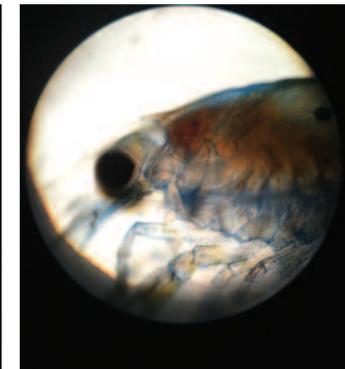
Student Reflection Lobsters

TWO MONTHS AGO, Ann got a blue lobster and a regular lobster. They were both females and were holding eggs. Our goal was to see if there was a difference between the babies of the blue lobster and the babies of the regular lobster. We sampled some eggs and put them under the microscope so we could see the larva. I saw the eyes, and they were big. We kept waiting for the baby blue lobsters to pop out of the eggs. We fed the lobsters brine shrimp and fed mussels to the adult lobsters. When the baby blue lobsters hatched and popped out of the eggs, they were so small. We could just barely see them. We caught the little blue lobsters in nets and put them in flasks. We put air bubbles in the flasks to give the blue lobsters some oxygen so they can stay alive. Right now, we have around 100 lobsters and 28 Superman Stage 4 lobsters in an in an ice cube tray. Superman lobsters look like Superman because their claws are out and they look like they are flying through the water when they swim. We put the lobsters in the ice cube trays because they will eat each other if they are together.

The normal colored lobster still has eggs to hatch. The class is excited to see what her babies are going to look like. I can't wait to see them when they are older! — *By Zachary Daniello*



Blue lobster eggs under the microscope. *Photo by Sadie*



: Larval lobster under the microscope. *Photo by Sadie*

Professional Development Institute Begins

HGLC's PROFESSIONAL DEVELOPMENT INSTITUTE kicked into full swing this April with the first of three planned aquaponics workshops. Eight enthusiastic RSU #13 teachers, collectively representing one hundred and forty students, completed the training course. The teachers received a day and a half of training, an aquaponics classroom system and water quality test kit, and a manual of information and activities. Participants learned how to choose and care for fish, analyze water quality results, troubleshoot system problems, and explore the nitrification cycle. In May, teachers will bring their students to the center to tour the commercial hatchery and greenhouse where they will participate in hands-on activities.



Peter Ralston

Board News

Herring Gut Learning Center welcomes Peter Ralston as a new trustee

PETER RALSTON grew up in Chadd's Ford, Pennsylvania, worked for a decade as a freelance photojournalist and then began photographing the coast of Maine in 1978, drawn especially to the working communities that define the coast's enduring character.

His work has been seen in many books and magazines, featured repeatedly on network television and has been exhibited in galleries, collections and museums throughout the United States and abroad.

In 2003 he was awarded an Honorary Doctor of Laws Degree at Colby College for his photography as well as his role as co-founder of the Island Institute.

He founded Ralston Gallery in Rockport, Maine, in 2011, selling his photographs as well as the work of his lifelong friends, Andrew and Jamie Wyeth. His website is www.ralston-gallery.com



RSU #13 teachers complete a professional development course on aquaponics.