

Draft Agenda

PORTLAND FISH PIER AUTHORITY BOARD OF DIRECTORS

August 27, 2018, 3:00pm

Room 209

389 Congress Street

1. **Welcome** of new ex officio board member, Michael Sauschuck, Assistant City Manager.

A memo from City Manager, Jon Jennings, assigning Mr. Sauschuck to the Board is attached.

2. **Approval of June 11, 2018 Meeting Minutes**

Action Item: *Public Comment*

The draft June 11, 2018 minutes are attached.

3. **Financial update** - Produced by Rhonda Girard, Finance, presented by Bill Needelman

An up to date financial summary is attached.

4. **Fish Exchange update** - Bert Jongerden, PFX, Tom Valteau, PFX President

5. **Facilities update** - Phil DiPierro, Project Manager.

A summary of recent projects is attached.

6. **Lot 1 Development** – Status update by Sustainable Maine Seafood, John Hathaway

John Hathaway has provided a revised description of the proposal by Maine Sustainable Seafood for development of Lot 1 along Commercial Street. The previously described partnership has evolved since the previous meeting where this item was discussed. Mr. Hathaway as owner Shucks Maine Lobster is now the sole owner of Maine Sustainable Seafood and will be the primary negotiating entity moving forward.

Mr. Hathaway's revised request and description of the "Maine Sustainable Seafood Center" is attached. Financial information related to the request will be circulated at the meeting if the Board chooses to go into executive session.

Given the change in partnership, Staff has suggested to Mr. Hathaway that he use this meeting as an opportunity to update the Board on the entities involved, to provide a revised description of the proposal, and to lay out a schedule moving forward.

No Board Action requested at this time.

Consistent with Exec Session statute--1 MRS 405(6)(C) & (E) the Board may go into Executive Session to discuss this item.

7. **Increased Use of the Fish Pier by the Lobster Industry** – Bill Needelman

As has been discussed with the Board at previous meetings, increased development pressure on

the Portland waterfront has motivated members of the lobster harvesting community to explore options for access, berthing, and operational support for their industry. Increased use of the Fish Pier parking resource by fish harvesters, including lobstermen, is a direct result of this activism.

Recently, Portland Economic Development staff held a site walk of the Fish Pier with members of the lobstering community. Staff will present a summary of the walk and the resulting conversation.

Staff will seek Board input on process steps moving forward.

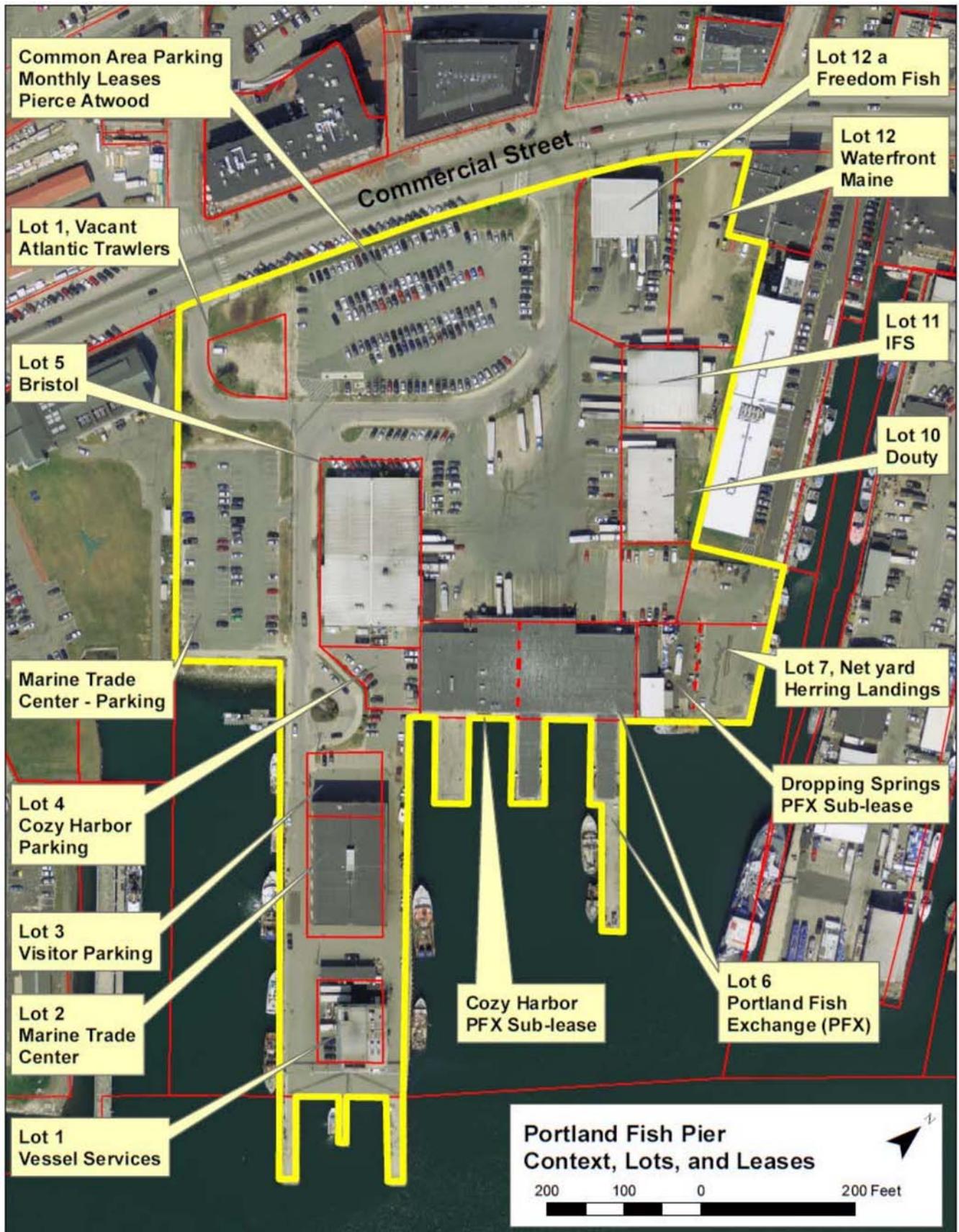
No Board Action requested at this time.

Attachments:

General Information: Orientation aerial photo, Context, Lots, and Leases

| | |
|----------------|---|
| Agenda Item 1, | Assignment memo appointing Michael Sauschuck as ex officio member of the Board of Directors |
| Agenda Item 2, | Draft Minutes from the June 11, 2018 PFPA meeting, |
| Agenda Item 3, | Financial Update |
| Agenda Item 5, | Facilities Update |
| Agenda Item 6, | Lot 1 Development, Sustainable Maine Seafood |
| Agenda Item 7, | Lobster Industry Site Walk notes |

Orientation aerial photo, Context, Lots, and Leases





Executive Department
Jon P. Jennings, City Manager

Memo

From: Jon P Jennings, City Manager
To: President Mavodones and Members of the City of Portland Fish Pier Authority
Board of Directors
Date: August 23, 2018
Re: Appointment of Michael Sauschuck, Assistant City Manager, as an ex officio
member of the Portland Fish Pier Authority Board of Directors
CC: Michael Sauschuck, Assistant City Manager

As provided in the City of Portland Fish Pier Authority Bylaws, Article III, Sec. 3(i) I hereby decline to serve on the Board of Directors, and assign Michael Sauschuck, Assistant City Manager, to serve in my stead as an ex officio member of the Board.



Jon P. Jennings, City Manager

Date 8/23/18

PORTLAND FISH PIER AUTHORITY BOARD OF DIRECTORS

June 11, 2018, 3:00pm

Room 209

389 Congress Street

Board Members in attendance: Nick Mavodones, Class A Board Member, City Council
Tom Valleau, Ex-Officio, President of the Portland Fish Exchange
Jennifer Smith, Class C Board Member, MDOT
Meredith Mendelson, Class B Board Member, DMR

Board Members absent: Anita LaChance, Ex-Officio, City Manager's Office

Staff present: Michael Goldman, Assoc. Corp. Counsel
Rhonda Girard, Finance
Phil DiPierro, Project Manager, Facilities
Kathy Alves, Facilities Director
Bert Jongerden, General Manager, Portland Fish Exchange
Bill Needelman, Waterfront Coordinator, Principal Staff

Public in attendance: Dan Jacques, Waterfront Maine, Lot 1
Bill Coppersmith, MLU
John Brissett, MLU
Matt Venezuela, Bristol Seafood
Mike foster, Vessel Services
Bayard Douty, Douty Brothers
Others...

1. Approval of February 12, 2018 Meeting Minutes

Motion to approve: Moved by Valleau, 2nd by Smith: Pass 4-0 by all present

2. Financial update - Rhonda Girard, Finance
Presented

3. Fish Exchange update - Bert Jongerden, PFX, Tom Valleau, PFX President

Board members Valleau and Mavodones disclosed their positions on the Portland Fish Exchange Board of Directors at the beginning of this discussion.

Mr. Jongerden provided an update on landings and outlook for the Exchange predicting another lean year. Staffing is capped but stable. Temporary workers have been discontinued. Concerns over anticipated herring quota reductions were voiced.

Mr. Valleau presented on behalf of the Portland Fish Exchange Board a request that the Portland Fish Pier Authority provide funds to make up for an \$80,000 shortfall in the PFX operating budget for the previous operating year. The shortfall resulted from an unanticipated expense of \$80,671 to replace the primary chiller system for the facility. A request letter had been previously submitted and was circulated at the meeting (attached herein)

Board members asked questions regarding insurance on the failed chiller. The chiller was

insured but the claim was denied. Board members suggested that if the claim were to be approved, that any reclaimed funds be returned to the Fish Pier Authority.

Motion *Moved by Mendelson, 2nd by Smith*

The Board authorizes a payment of \$80,000 to the Portland Fish Exchange to compensate for expenses related to replacement of refrigeration equipment and to avoid a 2017 year end budget shortfall. If the pending insurance claim is subsequently approved, any funds received will be returned to the Portland Fish Pier Authority.

Passed 4-0 by all present

- 4. Facilities update** - Kathy Alves, Director of Ports and Public Buildings, introducing Phil DiPierro, Project Manager.

Ms. Alves and Mr. DiPierro provided a summary of recent projects included drainage and sidewalk repair.

There have been complaints of hull chaffing by composite camels on one tenant vessel, but it does not appear to be a widespread issue.

- 5. Bristol Seafood Improvements**, Matt Venezuela, Production Manager

Representatives from Bristol Seafood presented details of planned exterior improvements for approval by the Board consistent with land lease requirements. The majority of improvements will be interior to the building; however, Bristol requested approval from the Board for an expansion of mechanical equipment on the north end of the building and the installation of a ground-mounted transformer and utilities poles at the northeast corner of Lot 5.

Materials supporting Bristol's request were circulated at the meeting and are attached herein. A discussion of noise levels concluded with Needelman agreeing to work with Bristol and Zoning to avoid conflicts with land use code issues.

Motion *Moved by Mendelson, 2nd by Smith*

The proposed exterior improvements to Lot 5, including installation of mechanical equipment and ground-mounted transformer as shown on the submitted material, are approved consistent with the Renewed and Restated Lease Agreement between Portland Fish Pier Authority and Bristol Seafood, dated February 17, 2012, Section 4. (b) Alterations.

Public Comment: Bill Coppersmith had refrigerant questions that were clarified by Mr. Venezuela (CO2.)

Passed 4-0 by all present

- 6. Increased Use of the Fish Pier by the Lobster Industry**

As has been discussed with the Board at previous meetings, increased development pressure on the Portland waterfront has motivated members of the lobster harvesting community to explore options for access, berthing, and operational support for their industry. Increased use of the

Fish Pier parking resource by fish harvesters, including lobstermen, is a direct result of this activism.

Recently, Portland Economic Development staff and Portland Fish Exchange staff have held informal conversations with industry representatives and are sought Board support to more formally engage the lobstering and Fish Pier communities to further this exploration.

Needelman described to the Board the the conversations that have taken place to date, and described the physical locations that may be available now and in the future to support the lobster industry.

Board members supported a Staff's continued conversations with the lobstering community, including conducting a noticed site walk at the Fish Pier. Board members further stated support for existing leases and cautioned against compromising relationships with existing lease holders. Staff committed to managing expectations at future process steps and will keep the Board up to date on conversations moving forward.

No Board Action Requested at this time.

Agenda 2
June 11, 2018 Minutes

7. Staff update on lease document research

As noted at the April PFPA meeting, staff has been researching the state of PFPA lease documents. Staff provided a brief overview of this effort, including a summary table of findings to date, including term dates, area totals, rates, and parking provisions.

One outcome of the research was discovery that the land lease on lot 10, Douty Brothers, had not been extended as allowed within the lease.

Motion: *Moved by Mendelson, 2nd by Smith*

The Board waives the 90 day notice requirement in section 4 of the 10/16/1989 Lease between the Douty Brothers and the PFPA (such waiver being limited to this resolution only), and, upon receipt of Douty Brothers written request, to extend the term of the lease for 15 years, through October 15, 2029, and to authorize the President of the Fish Pier Authority's Board of Directors to execute an amendment to the lease and any any other documents necessary to effectuate the intent and purpose of this resolution, such documents to be in a form satisfactory to the office of the Corporation Counsel.

Public Comment:

Bayard Douty was in attendance and supported the motion.
Bill Coppersmith supported the motion.

Passed 4-0 by all present

Attachments:

Agenda Item 3, Portland Fish Exchange
Agenda Item 5, Bristol Seafood Improvements, Lot 5

Orientation aerial photo, Context, Lots, and Leases





PORTLAND FISH EXCHANGE

6 Portland Fish Pier | Portland, ME 04101
Toll Free 1-866-633-4741 | Tel 207-773-0017 | www.pfex.org

June 2018

Nick Mavadones, Chairman
Portland Fish Pier Authority
389 Congress Street
Portland ME 04101

Tom Valleau, President
Portland Fish Exchange Board
6 Portland Fish Pier
Portland ME 04101

Dear Chairman Mavadones and Members of the Fish Pier Authority,

The Board of Directors for the Portland Fish Exchange is writing to request financial assistance from the Fish Pier Authority in the amount of \$80,000, based on the circumstances detailed below.

With this payment from the Authority, the Fish Exchange will break even for the year.

During 2017, a critical component of our chiller system failed and required replacement at a cost of \$80,671. This is a critical piece of equipment that controls temperature in the cooler, where our customers' groundfish is stored and displayed for auction sale. Its replacement could not be postponed or delayed.

Working with City attorneys, we are trying to recover some of this expense but have been unsuccessful thus far.

As you will recall, our cash position is not strong, and this expense has been difficult for the Exchange to absorb. This is the reason why we are approaching the Authority with our request, which we make reluctantly.

Our General Manager and attorney Goldman are available to discuss this with the Authority Board.

The PFE Board appreciates your consideration to its request.

Regards,

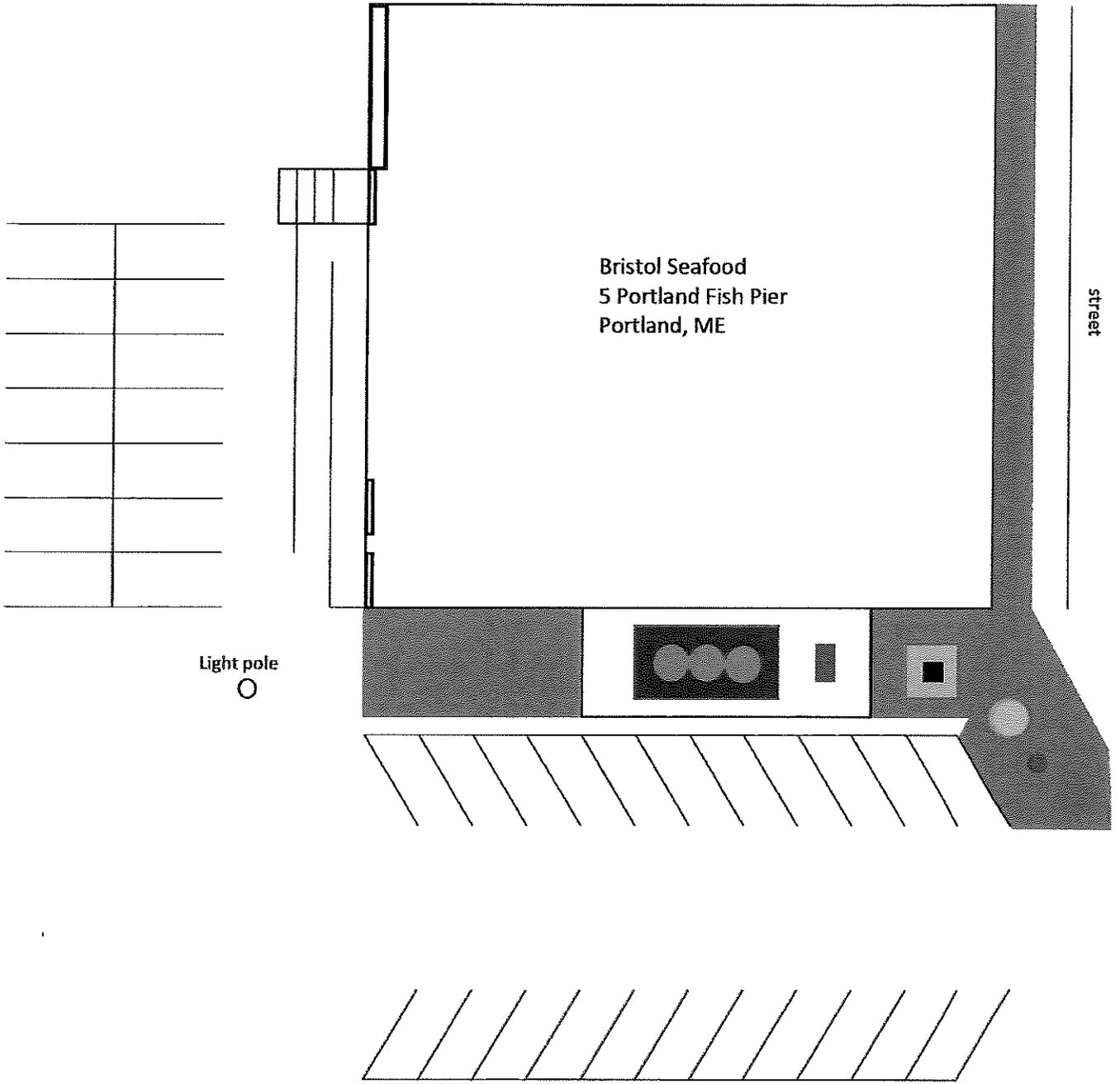
A handwritten signature in black ink, appearing to read "Tom Valleau".

Thomas Valleau, Board President

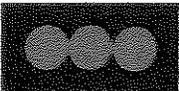
FOR THOMAS VALLEAU

6-11-18

Agenda 2
June 11, 2018 Minutes



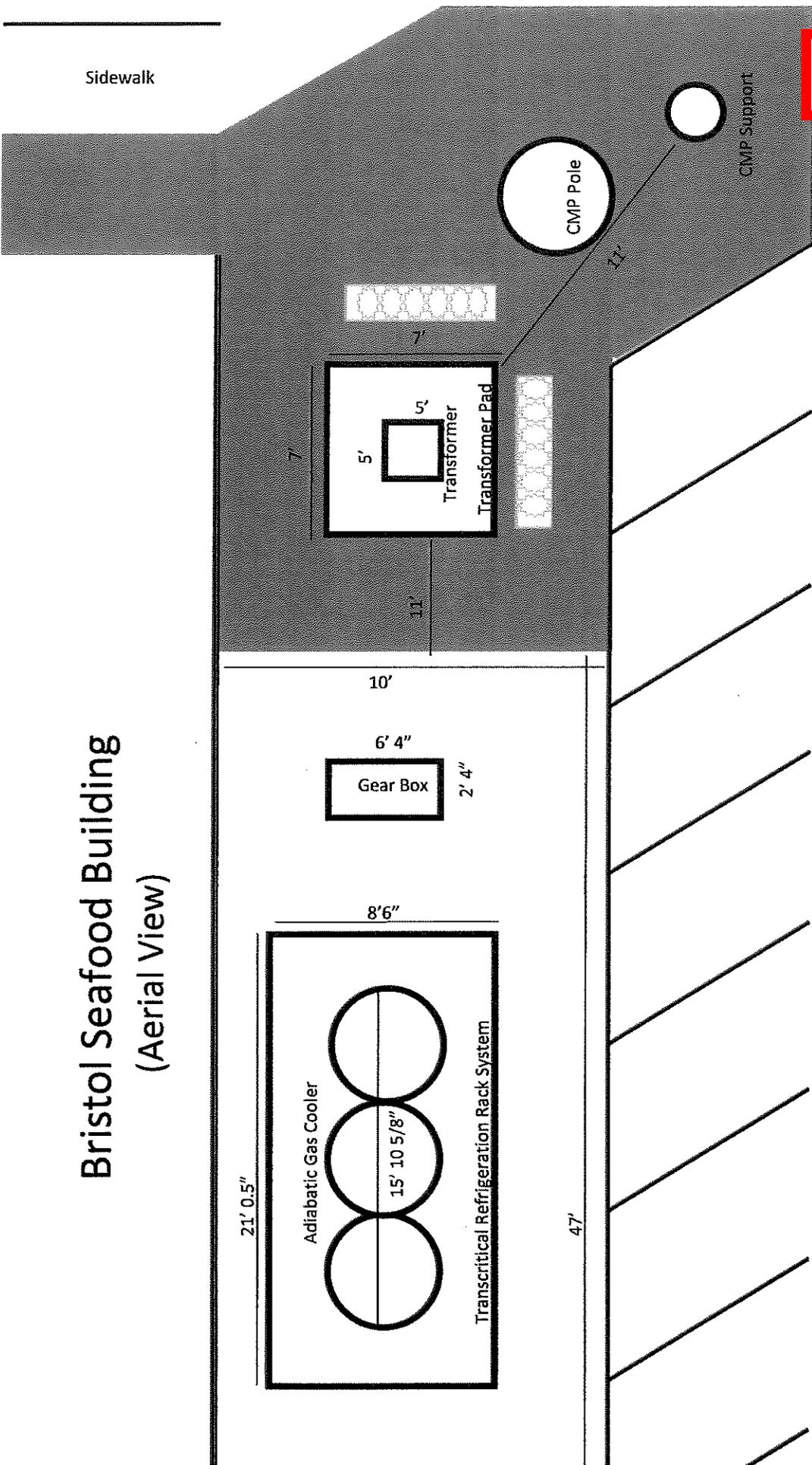
Key:

| | | | | |
|---|--|---|-----------------------|----------------|
|  | = Gear Box |  | = Transformer Pad | <i>7' x 7'</i> |
|  | = Adiabatic Gas Cooler and Transcritical Refrigeration Rack System |  | = Transformer | <i>5' x 5'</i> |
|  | = Existing Pad |  | = CMP Support Pole | |
| | |  | = CMP Electrical Pole | |

6-11-18

Agenda 2
June 11, 2018 Minutes

Bristol Seafood Building (Aerial View)



**Fish Pier Authority
FY18 Budget Status
As of June 30, 2018**

| | FY18 Budget | YTD | Balance | % | FY17 YTD | FY18 vs. FY17 | % |
|--|--------------------|----------------|------------------|---------------|-----------------|--------------------------|---------------|
| Revenue: | | | | | | | |
| Miscellaneous | 14,490 | 19,836 | (5,346) | 136.9% | 20,495 | (659) | -3.2% |
| Berthing | 29,376 | 29,376 | - | 100.0% | 29,376 | 0 | 0.0% |
| Parking | 308,719 | 304,990 | 3,729 | 98.8% | 308,830 | (3,840) | -1.2% |
| Ground Rent (Leases) | 175,352 | 180,827 | (5,475) | 103.1% | 178,130 | 2,697 | 1.5% |
| Total Revenue | 527,937 | 535,030 | (7,093) | 101.3% | 536,831 | (1,801) | -0.3% |
| Expenditures: | | | | | | | |
| Admin. and Maint. Services | 38,367 | 31,058 | 7,309 | 81.0% | 34,826 | (3,768) | -10.8% |
| Travel/Training/Meetings | 1,200 | 1,200 | 0 | 100.0% | 10 | 1,190 | 11900.0% |
| Contractual Services | 21,219 | 11,498 | 9,721 | 54.2% | 19,542 | (8,044) | -41.2% |
| Engineering Services | 23,000 | 0 | 23,000 | 0.0% | 3,000 | (3,000) | -100.0% |
| Printing/Copying | 400 | 0 | 400 | 0.0% | 0 | 0 | 0.0% |
| Equipment Repair | 10,000 | 6,190 | 3,810 | 61.9% | 8,865 | (2,675) | -30.2% |
| Land/Pier/Building Repair | 200,000 | 111,178 | 88,823 | 55.6% | 104,618 | 6,560 | 6.3% |
| Insurance | 12,967 | 12,850 | 117 | 99.1% | 12,600 | 250 | 2.0% |
| Supplies | 13,500 | 6,189 | 7,311 | 45.8% | 5,115 | 1,074 | 21.0% |
| Electricity | 15,000 | 16,123 | (1,123) | 107.5% | 17,891 | (1,768) | -9.9% |
| Stormwater | 19,584 | 20,304 | (720) | 103.7% | 19,584 | 720 | 3.7% |
| Capital | 0 | 0 | 0 | 0.0% | 40,000 | (40,000) | -100.0% |
| Debt Service | 26,973 | 26,974 | (1) | 100.0% | 55,950 | (28,976) | -51.8% |
| Total Expenditures | 382,210 | 243,563 | 138,647 | 63.7% | 322,001 | (78,438) | -24.4% |
| Net Revenues Over(Under) Expenditures | 145,727 | 291,466 | (145,739) | | 214,830 | 76,636 | 35.7% |

Fish Pier Authority
 FY19 Budget Status
 As of July 31, 2018

| | FY19 Budget | | YTD | | Balance | | FY18 YTD | | FY19 vs. FY18 | |
|--|----------------|----------|----------------|-------------|---------------|-----------------|----------------|--|---------------|--|
| | | | | | | | | | | |
| | | | | | | | | | | |
| Revenue: | | | | | | | | | | |
| Miscellaneous | 14,430 | 0 | 14,430 | 0.0% | 448 | (448) | -100.0% | | | |
| Berthing | 29,376 | 0 | 29,376 | 0.0% | 2,448 | (2,448) | -100.0% | | | |
| Parking | 324,422 | 0 | 324,422 | 0.0% | 26,891 | (26,891) | -100.0% | | | |
| Ground Rent (Leases) | 178,152 | 0 | 178,152 | 0.0% | 14,871 | (14,871) | -100.0% | | | |
| Total Revenue | 546,380 | 0 | 546,380 | 0.0% | 44,658 | (44,658) | -100.0% | | | |
| Expenditures: | | | | | | | | | | |
| Admin. and Maint. Services | 38,342 | 0 | 38,342 | 0.0% | 2,338 | (2,338) | -100.0% | | | |
| Travel/Training/Meetings | 1,500 | 0 | 1,500 | 0.0% | 0 | 0 | 0.0% | | | |
| Contractual Services | 21,219 | 0 | 21,219 | 0.0% | 9,372 | (9,372) | 0.0% | | | |
| Engineering Services | 23,000 | 0 | 23,000 | 0.0% | 0 | 0 | 0.0% | | | |
| Printing/Copying | 400 | 0 | 400 | 0.0% | 0 | 0 | 0.0% | | | |
| Equipment Repair | 10,000 | 0 | 10,000 | 0.0% | 1,000 | (1,000) | -100.0% | | | |
| Land/Pier/Building Repair | 225,000 | 0 | 225,000 | 0.0% | 0 | 0 | 0.0% | | | |
| Insurance | 13,440 | 0 | 13,440 | 0.0% | 0 | 0 | 0.0% | | | |
| Supplies | 13,500 | 0 | 13,500 | 0.0% | 11 | (11) | -100.0% | | | |
| Electricity | 15,000 | 0 | 15,000 | 0.0% | 0 | 0 | 0.0% | | | |
| Stormwater | 20,304 | 0 | 20,304 | 0.0% | 0 | 0 | 0.0% | | | |
| Capital | 0 | 0 | - | 0.0% | 0 | 0 | 0.0% | | | |
| Debt Service | 16,508 | 0 | 16,508 | 0.0% | 0 | 0 | 0.0% | | | |
| Total Expenditures | 398,213 | 0 | 398,213 | 0.0% | 12,721 | (12,721) | -100.0% | | | |
| Net Revenues Over(Under) Expenditures | 148,167 | 0 | 148,167 | | 31,937 | (31,937) | -100.0% | | | |



PORTLAND MAINE

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Agenda 5
Facilities update

Public Buildings Administrative Offices 212 Canco Road Portland, Maine 04103 (207)808-5400

To: Portland Fish Pier Authority Board
From: Philip DiPierro, Facilities Project Manager
Date: August 24, 2018
RE: Facilities Update
CC: Kathy Alves, Facilities Director

Please find below a listing of the monthly improvements to the Portland Fish Pier by the Facilities Department:

Updates for May 2018 – August 2018:

- Seabreeze Property Services is being scheduled to sweep the parking lots and roads throughout the facility, to complete landscape maintenance including, weeding, tree pruning, mulching plant beds, and providing stone drip edge around portions of the Fish Exchange building.
- The erosion and drainage repairs have been completed in the netyard area.
- The sidewalk repair along the Portland Fish Pier Road has been completed.
- The catch basin lowering project has been completed.
- Speed limit striping in the netyard area is to be completed within the next month.
- Broken piles around the various piers are planned to be replaced.
- We in the process of getting proposals to add concrete curbing at various locations around the inside and outside of the Fish Exchange building; to replace sections of the channel-grate drains inside the Fish Exchange building; and to install a dumpster pad under the dumpster at Cozy Harbor.
- Emergency repairs were made to a leaking water line the serves the building leased by Mr. Tamaki.

Updates for February 2018 – April 2018:

- Seabreeze Property Services has been scheduled to start spring cleanup and winter sand removal throughout the facility.

Updates for December 2017 – January 2018:

- The Fish Exchange electrical upgrade is complete as of January 27th.
- The first phase of the ventilation system at the PFEX is scheduled to be installed Saturday, 2/10/18 in the locker room area. The second phase of the system will be installed in the breakroom.

Updates for August - November 2017:

- A new 25yd self-contained compactor was installed at the Fish Exchange.
- Drainage issues in the parking lot at Bristol Seafood were addressed. A catch basin install along with grading and paving improved an ongoing drainage problem in the front parking lot.
- We will be installing a ventilation system at the PFEX in the locker room/common area.

Updates for July 2017:

- Pavement striping has been completed in various areas of the facility. These are changes

- that were discussed at the Fish Pier Authority Meeting to help with parking issues.
- The first phase of the electrical upgrade for the Fish Exchange has been completed. The components are being designed and will be ready for install in November approximately.
 - New composite camels have been installed. (4) at the Fish Pier and (2) at the Fish Exchange.
 - We have placed an order for a new 25yd self-contained compactor for the Fish Exchange.

Updates for June 2017:

- The majority of winter sand and spring cleanup was completed in May. Seabreeze will return to finish a few areas.
- We are getting quotes on pavement striping. Work tentatively scheduled for July/August.
- Bert and the electrician are working with CMP to coordinate the first phase of the electrical upgrade project.

Agenda 5
Facilities update

MAINE SUSTAINABLE SEAFOOD CENTER
Portland Fish Pier, Portland, Maine
John Hathaway: (207) 329.1791 Johnny@ShucksMaine.com

Mission: From “Trap to Table” tm

To create high quality infrastructure, jobs, and increased value in Portland’s Working Waterfront by building a destination “Trap to Table” tm sustainable seafood hub; thereby, putting a public face on Portland’s Working Waterfront and expanding Portland’s reach in the international seafood conversation.

It is anticipated that the MSSC facility will create up to **80 new jobs** in Portland in a state of the art facility.

Developed by: Maine Sustainable Seafood LLC

John Hathaway, owner of Shucks Maine Lobster, a Maine Lobster processor, is the sole owner of Maine Sustainable Seafood LLC.

The Board awarded MSS LLC a nine-month option to lease Lot 1 at its February meeting. We are seeking final approval of the land lease terms and executed copies of the same.

Request: Finalize Lease

As determined in the Board’s Executive Session, Shucks Maine Lobster LLC has the required financing commitments to build the proposed 16,000 SF facility. Building design has been completed and we are currently getting bids from contractors.

Shucks has also been working with Sebago Technics to finalize the site design and engineering plans. Anticipating a lengthy planning board approval process due to extended activity in Portland, we are asking that the land lease be finalized before the October Board meeting. We request a 30-year term with additional 10-year options in the annual lease amount as previously discussed.

MAINE SUSTAINABLE SEAFOOD CENTER: Summary

Purpose:

The Maine Sustainable Seafood Center (MSSC) will be a multi-faceted commercial attraction to showcase Portland's working waterfront. The MSSC will feature on-site processing, curated photographs and artifacts, educational forums, and culinary experiences offering visitors an authentic cultural opportunity to access Maine's enduring working waterfront heritage. The MSSC is, at its core, a seafood processing and industry business designed to serve Maine's seafood economy and help the fishing community to connect with the visitors who come to Maine to eat seafood but have no point of access to learn about the men and women who provide the catch.

The MSSC will serve four primary functions:

1. **Processing and Sales of Seafood** landed by local fishermen using state of the art HPP technology. This will capture more of the value of the seafood, keeping the money and jobs here in Maine and helping revitalize Portland's Working Waterfront;
2. **Education for** chefs, students, journalists, and the public about the history and future of Maine's seafood industry and highlight the economic importance of Portland's working waterfront.
3. **Culinary research and development** to create an innovation hub for seafood product development helping to drive new economic opportunity for Maine seafood companies, food manufacturing companies, and PFX customers.
4. **Connecting fishermen and the public through a casual seafood bar serving** innovative and traditional dishes featuring Maine seafood, tracing each bite to Maine fishermen and farmers, thus rounding out our "Trap to Table" tm story.

Similar Operations: While Maine's seafood and tourism communities often overlap in location there are no businesses in Portland or the state of Maine that

Agenda Item 6 **Sustainable Maine Seafood**

serve to connect Maine's seafood producers and their customers to the degree that the MSSC will achieve.

Development:

MSSC proposes to construct a state of the art 16,000 SF two story building on Lot 1 at the Portland Fish Pier fronting on Commercial St. The building's design will adhere to Maine's traditional waterfront architectural style.

Adequate parking already exists adjacent to the site and the developer will provide several additional on-site parking spaces, including two reserved spaces for local fishermen. The site will also provide space for additional trap storage.

Tenants:

First Floor:

1. Shucks Maine Lobster: 7,000 SF; This international award-winning Maine based processor will employ more than 40 local workers and utilize state of the art HPP technology. Shucks' innovative offerings have twice won "**Best New Seafood Products in the World**" awards at the Brussels International Seafood Show, the industry's largest trade show.

Shucks Maine Lobster will also be using **state of the art methods to utilize the lobster shell waste** for the production of commercially viable products.

Shucks President John Hathaway has long been a leader in creating opportunity for the Maine lobster industry having pioneered the effort to gain **MSC Sustainability Certification** for Maine lobster.

Shucks will process more than four million lbs. of Maine lobster annually in this facility to be sold in markets across the globe.

Agenda Item 6 **Sustainable Maine Seafood**

2. Maine Sustainable Seafood Raw Bar: 2,400 SF; Traditional Maine seafood fare and ambience will combine casual service with Maine sustainable seafood specialties.

Menu items will be based on creative and culinary themes orientated to furthering “Tide to Table” tm storytelling, specializing in products landed and distributed via the Fish Pier. The menu will feature locally sourced Maine Seafood simply prepared with a creative flare, catering to Portland’s reputation as a “foodie” destination.

The bar will offer Maine wines and craft beers. There will be a heavy focus on raw bar items representing Maine’s diverse coastal environments and flavors.

The restaurant will create between 30-35 new jobs in Portland.

Second Floor:

1. Working Waterfront Heritage Center: 3,000 SF; This intimate space, located on the second floor, will offer a unique setting for visitors to learn about the Maine Lobster history and Portland’s working waterfront heritage via historic and educational exhibits. The space will be available to locals, students, cruise ship visitors and tourists. It will also be an opportunity for visitors to appreciate and celebrate the working waterfront, and our local community, via panoramic views overlooking Casco Bay and the Fish Pier.

Throughout the MSSC, Maine’s working waterfront heritage will be proudly displayed through a curated collection of artwork, photos, and objects. This rotating collection will serve testament to the history of Maine’s working waterfront communities, and the contributions made by our fishermen, public officials, and entrepreneurs over the past 300 years.... back to when “Massachusetts was still a part of Maine”.

The storytelling mission of the MSSC will highlight Portland as an important center for seafood and celebrate Maine-based businesses encouraging further economic interest in our working waterfront and seafood industry.

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Agenda Item 6 **Sustainable Maine Seafood**

2. The Island Institute has expressed interest in helping curate the heritage display; 1,500 SF. The Island Institute, an organization working to sustain Maine's island and coastal communities, has expressed a sincere interest in sharing the story of the people and the working waterfronts that are the backbone of Maine's hardworking coastal communities. This display will provide a window into their unique way of life, traditions, and their importance to Maine's economy. This will allow our visitors to gain an understanding of what goes into creating and harvesting seafood and the importance of preserving working waterfronts.

3. Coastal Culinary Academy and R&D Kitchen: 1,500 SF. The Academy, Kitchen Studio and R&D Kitchen, to be housed on the second floor, are an education center that engages foodservice and seafood industry professionals through a place-based immersive education. The curriculum will include a strong culinary component, but will also heavily focus on the social, civic, environmental, and economic aspects of the seafood industry.

The curriculum will be designed with input from multiple sectors of the seafood and foodservice industries. Local chefs and fishermen will host training activities.

During peak season, the kitchen will be available to convert into an enthusiasts' culinary school offering "Lunch and Learn" cooking classes. This will foster another avenue to entice visitors to engage with the working waterfront and to learn more about Maine seafood and its history. This would be advertised through the cruise ships and would extend the radius of cruise ship wanderers to include the Fish Pier, an area that currently does not have a point of attraction. During the off-season, the school will turn its attention to our local foodies and students eager to join in Portland's vibrant seafood culture.

The Kitchen Studio will allow visiting chefs to produce social media, TV, and web video content featuring the unique quality of Maine's seafood. In the R&D Kitchen, our chefs will work with Maine fishermen and seafood companies to innovate and develop seafood recipes and products.

The second floor businesses and activities will create approximately 12 jobs in Portland.

Agenda Item 6
Sustainable Maine Seafood

Community:

The MSSC will seek to use its resources, space, and talents to serve the community. The CCA staff will work with local organizations to determine need for and develop classes for Maine residents. Potential groups that we've identified to offer services to are culinary skills training for SMCC culinary students; Preble St. kids and high school students. We will also encourage Fish Pier tenants to participate. In this way, we seek to create a hub for those who contribute to Portland's future as a thriving community and renewed seafood capital.

Request:

MSSC is seeking from the Portland Fish Pier Board a lease for the subject land known as Lot 1; lease period would be for a 30-year term with an additional two 10-year options in the annual lease amount as previously discussed by the Board.

The developer seeks to develop parking on additional land adjacent to the property that is currently owned by the City and has been included in a lot expansion study performed by the Fish Pier.

Contact: Please contact John Hathaway, President, Shucks Maine Lobster LLC at 207 329-1791 if you have any questions regarding this request.

Thank you.

John Hathaway

Portland Fish Pier Site Walk

Topic: Potential for Increased Support for the Lobster Industry

Date: August 23, 2018

Notice: Email Notice was circulated on August 3 to members of the lobster industry that have voiced interest in increased presence on the Fish Pier as well as representatives of the Maine Lobster Union (MLU) and Maine Coast Fishermen's Association with a request to forward the invitation to other interested parties. Existing tenants of the Fish Pier were also noticed and encouraged to participate.

Attendance: Three active lobstermen (including 2 MLU members) attended as did representatives from Department of Marine Resources, Maine Coast Fishermen's Association, Cozy Harbor Seafood, and Vessel Services. Bert Jongerden represented the PFX and Bill Needelman, Waterfront Coordinator, facilitated the discussion.

Draft Meeting Notes: *Drafted from memory, 8-24-2018*

The meeting convened at 4:00pm in the net yard. After introductions, Needelman described the process. The goals were to describe services currently available to the lobster industry and to discuss both potential and limits to future participation. It was stressed that current leases would be respected and that no decisions would be made.

Mr. Jongerden described the use of the net yard and its potential to support gear loading and unloading for lobstermen. The yard is a common resource to the fishing industry and cooperation and flexibility is needed to work around other users. Gear storage is not available. Bert also noted that winch and boom equipment at the PFX could be used to assist with heavy equipment loading. Unloading of lobsters is prohibited, unless they are to be auctioned at the Exchange – a practice that has been quite limited in the past. The lack of tank infrastructure was noted by several as a limitation to auctioning lobster.

The group moved to Lot 4 (Cozy Harbor parking area.) This site was selected due to the many inquiries that have been generated over the years due to inactivity at the vacant finger pier - Pier 3, which is included in the Cozy Harbor sub-lease from the PFX. Cozy Harbor representatives stressed their commitment to keeping Pier 3 in their leasehold as it represents their only potential to expand and future opportunities to access the water. Needelman relayed the PFPA Board instructions to respect existing leases through this process. Cozy Harbor reps and Bert noted the heavy wave action at the site in the winter, challenging year-round berthing options – especially for smaller vessels such as lobster boats.

The group proceeded to Vessel Services where Bert described the transient dockage under PFX control, noting its potential for equipment loading - on request. This area also serves commercial tuna vessels for take out directly to waiting trucks. Such vessels and buyers establish agreements through the PFX on a seasonal basis. There is season to season variability in tuna activity, with this year seeing a reduction from last season's exceptional peak. Vessel Services rep noted an interest in providing additional service to lobstering, including take out potential, but such activity is currently prohibited by PFPA rules. The

group discussed the need for any activity near Vessel Services to be cognizant of truck circulation needed for VS core activities selling ice. All participants appeared aware of VS's role selling ice, fuel, and gear.

The group concluded discussions near the Harbor Master's doc. It was generally agreed that if there were to be berthing expansion for lobster vessels, some configuration of new dockage near the Harbor Master's float was the best place on the facility. There was a discussion regarding the need for parking associated with any berthing and what would be required to supply parking. No participants in the discussion knew of specific vessel that had been unable to find commercial berthing. A further exploration of the existence of an unmet need would need to accompany future thinking on possible berthing investments. The group continued to discuss the pros and cons of lobster take out and potential competition with landed buyers on the private piers in the harbor.

Needelman thanked the group for their participation with a commitment to circulate notes of the meeting for their comment and encouraged their participation at the PFPA Board meeting on 8/27. The group dispersed a little after 5:00pm.

Respectfully submitted, Bill Needelman, Waterfront Coordinator. August 24, 2018