



GREENCRAB.ORG 

2021 Annual Report

In 2021, GreenCrab.org had a packed year of recipe development, public events, and outreach. This year also marked a stark shift in the status of the green crab invasion in North America. In the Pacific Northwest, green crab numbers have been steadily increasing for the past few decades but recently populations have skyrocketed. From British Columbia to Northern California, green crabs pose a major threat to the dungeness crab fishery and shellfish aquaculture. In particular, the Lummi Nation has been at the forefront of the West Coast monitoring effort, detecting 30x more green crabs in 2021 as compared to 2020. This boom in population has been attributed to the crab's high reproductive rate, rising water temperatures, and ample food sources on the West Coast. Extreme weather events have also pushed green crabs into new areas, a phenomenon that's expected to continue as climate change escalates.

Researchers are now looking into developing West Coast fisheries as a means of control and Washington Governor Jay Inslee even issued an emergency order in hopes of eradicating green crabs and preventing it from permanently establishing itself. Marine scientists such as Chris McCarthy at Parks and Oceans Canada have stressed that complete eradication of green crabs from new ecosystems is not possible. However, it is possible that developing fisheries for green crabs could go a long way towards mitigating their invasive impact. As we look forward into 2022, GreenCrab.org will continue to focus on uplifting culinary fisheries for green crabs in hopes of motivating their removal from ecosystems across the globe. In this report you'll find a summary of our 2021 activities and plans for the future. Our biggest thanks to our supporters and the harvesters, researchers, and community members who continue to propel the green crab fishery forward.

Best,

Mary Parks, Director



DRING BOOK

Name: _____
Beach: _____
Town: _____

**GREEN CRABS
AT THE BEACH!**
COLORING BOOK

Name: _____
Beach: _____

*GREEN CRABS AT THE BEACH
COLORING BOOK BY EILEEN Riestra*

IN 2021 GREENCRAB.ORG

1. Co-hosted 5 events aimed at bringing green crab awareness to kids at the beach in partnership with Save the Harbor / Save the Bay and local artists Carolyn Lewenberg and Eileen Riestra.
2. Collaborated with graphic designer Eileen Riestra to produce a green crab coloring book aimed at elementary and middle school students.
3. Developed new recipes focusing on utilizing green crab broth and roe.
4. Collaborated with harvesters and wholesalers across the US.
5. Hosted a free cooking class in collaboration with Nantucket Green Crab Week.
6. Reformatted our website to improve accessibility and Search Engine Optimization.
7. Welcomed inaugural board members Alisha Lumea, Jamie Bassett, and Megan Cronin



GREEN CRABS AT THE BEACH

Last summer, GreenCrab.org, with support from Save the Harbor/ Save the Bay and the Department of Conservation and Recreation's Better Beaches Grant Program, hosted 5 pop-up events at beaches in the metro Boston area. The goal of the pop-up series was to inform beachgoers and particularly young students about the impact of invasive green crabs and how to ID them.

The pop-ups featured a sculpturally modified tent crafted from repurposed fishing materials by Boston-based public artist Carolyn Lewenberg, free green crab coloring books created by Boston-based graphic designer Eileen Riestra, and an interactive touch tank with small green crabs. At the events, participants had the chance to check out the art, learn about local green crab harvest and culinary efforts, and connect with the people behind the project.

Check out our blog to learn more about the project.

If you look closely at Carolyn Lewenberg's beach sculpture tent, you'll notice it's created from recycled fishing supplies used to trap green crabs. Carolyn also included crystal sculptures of rock crabs and woven illustrations of finfish impacted by green crabs.





*Informational sculptures and crystal rock crabs
by Carolyn Lewenberg*

*Mary Parks teaches students
about green crab ID*

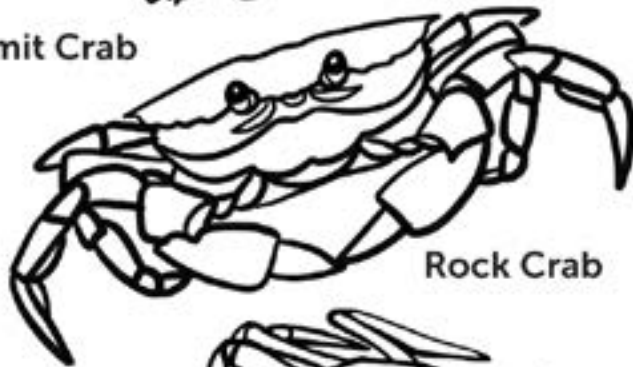


Crabs of New England

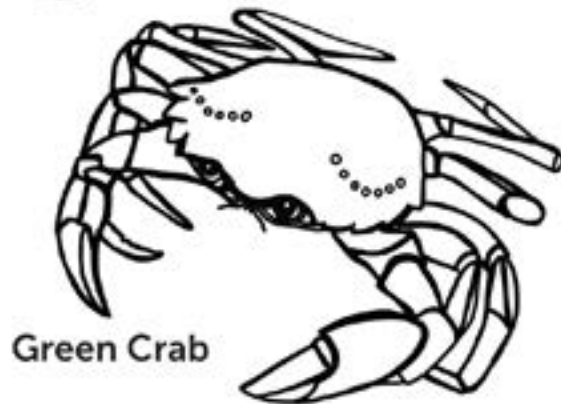
Here are three species of crabs you might find at and around the beach:



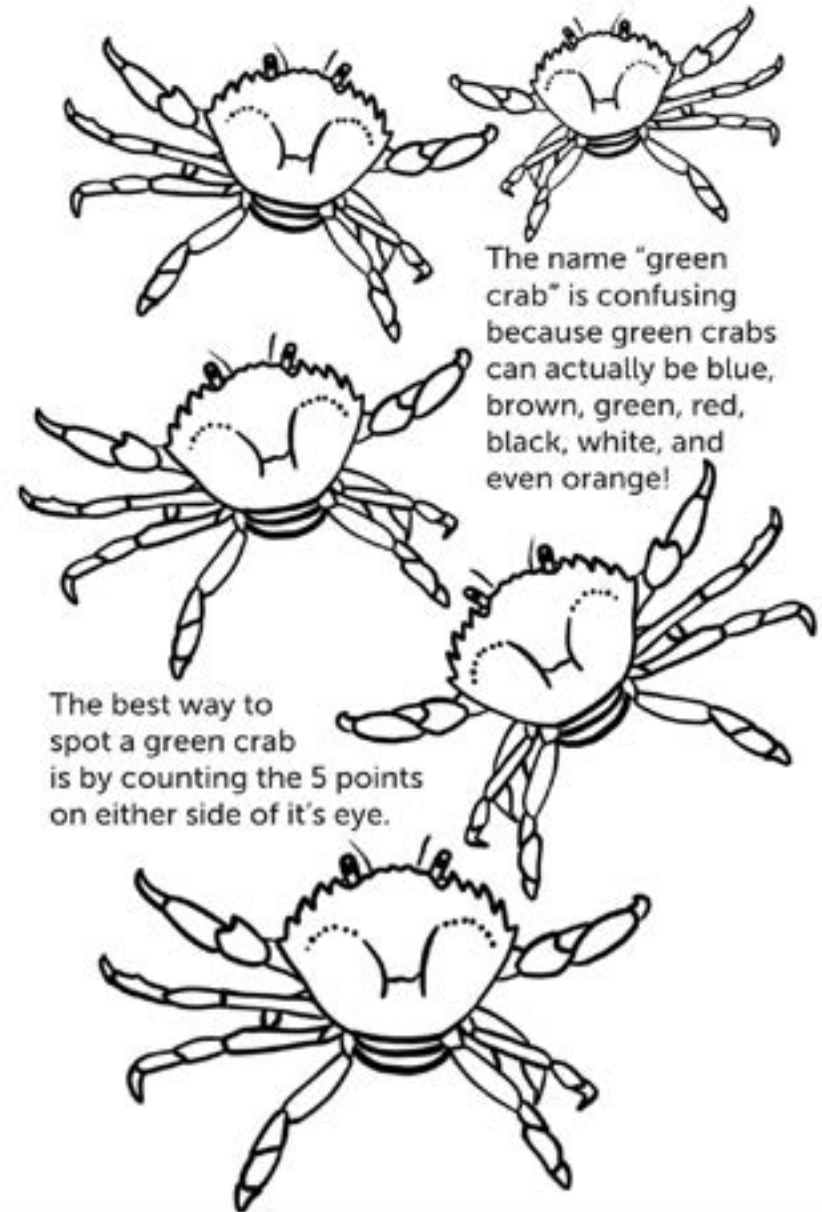
Hermit Crab



Rock Crab



Green Crab



The name "green crab" is confusing because green crabs can actually be blue, brown, green, red, black, white, and even orange!

The best way to spot a green crab is by counting the 5 points on either side of its eye.

NANTUCKET GREEN CRAB WEEK

Last July, Nantucket Land Council and Maria Mitchell Association hosted their second annual Green Crab Week. The week included a composting workshop, green crab identification session, and a cooking demonstration by GreenCrab.org Director Mary Parks. Nantucket Land Council works to remove green crabs year-round and studies their populations in partnership with local researchers. You can find the recipe from our demo for green crab and mushroom risotto on our recipe page.



green crab & mushroom risotto



HARVESTER SPOTLIGHT: JASON JARVIS

This summer we had a chance to chat with Jason Jarvis, a commercial fisherman based out of Westerly, Rhode Island. Jason serves on the Rhode Island Marine Fisheries Council and as Board President of the Northwest Atlantic Marine Alliance. If you're interested in purchasing green crabs from Jason, head over to our "Where to Buy" page and to hear the interview check out our blog.



greencrab.org/blog

"Midway through the year thanks to GreenCrab.org I started getting phone calls for green crab bait because nobody else was doing it in my area. It was pretty tough to realize your job has disappeared because of a pandemic we didn't expect to happen and didn't have a warning for. So I started trapping green crabs regularly. Every morning I'd lay my traps and I started pulling green crabs 3-4 times a week and from August to the first week of September I'd made \$11,000 selling green crabs."

2022 Organizational Goals

1. Continue to partner with wholesalers, harvesters, and chefs to develop and strengthen supply chains for culinary-use green crabs and get more green crabs onto plates.
2. Collaborate with chefs across the US in diverse communities to create and share green crab recipes and host tasting events.
3. Partner with West Coast organizations, local, and tribal governments to explore utilization of green crabs in cuisine in coordination with monitoring and removal efforts.
4. Work with members in shellfish aquaculture industries impacted by green crab predation to strengthen removal efforts and explore diversifying their business to sell green crabs.
5. Continue to build and strengthen community-specific resources for those interested in learning about all aspects of green crabs.

green crab stuffies



2021 Expenses

Admin Software Total	\$ 1,715.39
Squarespace Total	\$ 547.67
Accounting & Bookkeeping Total	\$ 800
Cookbook Inventory	\$ 501.21
Better Beaches Program Expenses	\$ 10,000
Total	\$ 13,564.27

** Better Beaches program expenses included materials & labor compensation for artists (sculpture & coloring book) and program admin (Mary Parks)*

2021 Income

Cookbook Sales	\$ 995.98
Donations	\$ 1030
Merch	\$ 120
Better Beaches Grant	\$ 10,000
Total	\$ 12,145.98