

THE SISTERS

# Access to inner Cobscook Bay

SCALLOP and URCHIN FISHING VESSELS anchor here in the sheltered waters of Whiting Bay, watched over by the two small islands known as The Sisters.

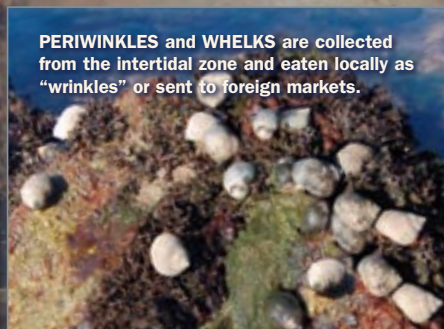


Photo: Mary Bartlett

**SOFT-SHELL CLAMS** are one of Maine's most valuable fisheries. Clams are raked from the mud at low tide throughout the year, although digging peaks in spring and summer.

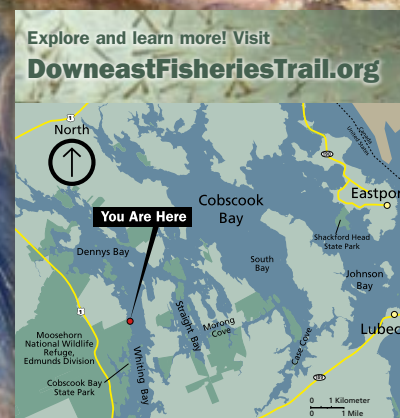


In fall and winter, fishermen drag and dive for **GREEN SEA URCHINS**, which are valued for their bright orange insides.



**PERIWINKLES** and **WHELKS** are collected from the intertidal zone and eaten locally as "wrinkles" or sent to foreign markets.

This waterfront property provides important access to inner Cobscook Bay for both commercial and recreational uses. Depending on the season, look for fishermen digging clams and bait worms from the mud, or collecting periwinkles and blue mussels. In winter and early spring, both SCUBA divers and draggers harvest Atlantic sea scallops in Maine waters.



Maine  
VisitMaine.com