

# SARAH WINEBERG

LIVES IN BREMEN, MAINE, AND WILL **LAUNCH A KELP FARM** IN THE SHALLOW WATERS OF MUSCONGUS BAY. HER MERLYN GRANT IS **\$2,000.**

**“Eating aquacultured foods takes pressure off of crippled fish stocks,”** Sarah explains, “and kelp reduces ocean acidification through a normal part of seaweed respiration. That makes the ocean healthier for many commercially important species from lobster to clams.”

**She’ll use her grant to fund infrastructure on her farm.** Her main limitation right now is the cost of moorings, anchor, chain, mooring balls, and kelp seed.

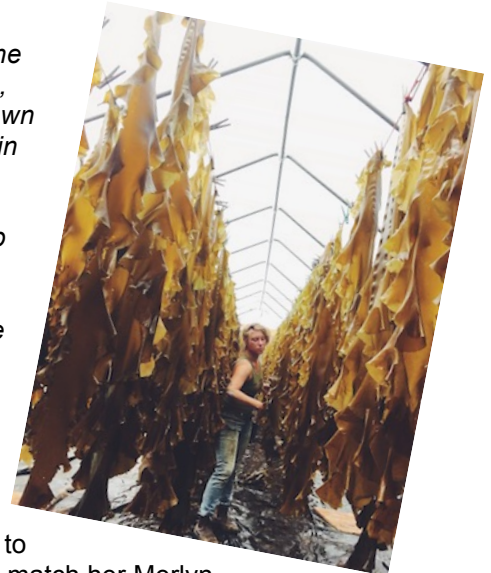


**[PHOTO ABOVE]** “Here I am harvesting sugar kelp on a sunny May day. The line that the kelp grows on sits 6 feet underwater. The line is mechanically winched into the air on the harvesting boat. I wear thick-soled waterproof boots and oilskins so that I can spend a long time working without getting cold and wet. Here I have a handful of beautiful sugar kelp plants, and I am trimming away the oldest part of the blades to ensure a high-quality product. I’ll put the kelp in a sterilized fish tote for transportation to the greenhouse.”



**[PHOTO LEFT]** “When I work on the water I feel the most fulfilled. This picture was taken around noon, after an eight-hour workday that began before dawn at 4:30am. Farming kelp promotes ocean health in many ways; it also is a fun job.”

**[PHOTO RIGHT]** “After the kelp is harvested, it is picked up by a refrigerated truck and processed or brought to a high-tech greenhouse. The greenhouse is monitored for heat and humidity and has an extensive air circulation system. It also has a wood stove for additional heat. The kelp is hung methodically in rows. Sometimes the greenhouse can get up to 125°, which feels wonderful. Here I am checking the kelp plants to make sure they are not stuck together, and I’m trimming any discoloration at the end of the blades. The kelp takes a day to dry completely, and then it is packaged and stored in a cool dry place for later use.”



**Sarah is a licensed captain, diver, aquaculturist, and environmentalist** devoted to sustainable fisheries and the health of the working waterfront. Another donor will match her Merlyn Grant dollar for dollar, and the Libra Future Fund will also support Sarah’s project with an additional \$5,000 grant.

GENEROUS CONTRIBUTORS HAVE MADE SARAH’S MERLYN CLIMATE GRANT POSSIBLE.