Results of a seafood survey distributed to Bonne Bay households

In April 2011, an anonymous seafood survey, organized through the CURRA at Memorial University, was distributed to households in the Bonne Bay area. Following are some of the main findings from the survey.

How often is seafood being eaten?
- Households eat local seafood much more often than seafood not from the province.
- Local seafood is eaten most often in the summer.
- Household income, size, and having a member employed in the fishing sector does not affect how often seafood is eaten.
- Households that salt fish are likely to eat more seafood throughout the year.
- Most types of seafood are being eaten less often today than five years ago, including capelin, cod, halibut, herring, mackerel, salmon, smelts, trout, turbot, crab and lobster.

Where is the seafood coming from?
- Local fish plants and friends and family are the two main sources for local seafood. These are also the two most preferred sources for local seafood.
- Grocery stores and supermarkets ranked lowest as preferred sources for seafood.
How is seafood being eaten?

- Pan-fried is the preferred method for cooking seafood (98%), followed by fish and brewis (73%), baked (63%), au gratin (43%), and deep fried (47%).
- Seafood is mainly eaten at supper time.
- 95% of households freeze seafood for the winter.
- 70% of households salt fish.

Seafood in the community

- Only 50% of households are satisfied or very satisfied with the availability and affordability of seafood in their community.
- Nearly 80% of households are satisfied or very satisfied with the quality of seafood in their community.

Want to learn more? For more information about this survey and other projects organized through the CURRA please visit www.curra.ca or contact Anita Best, CURRA Community Coordinator at abest@mun.ca or phone 709-458-3014.