

National Seaweed Hub Images

<https://seagrant.media.uconn.edu/wp-content/uploads/sites/1985/2025/11/SH.screenshot.jpg>

Screenshot of National Seaweed Hub website

https://seagrant.media.uconn.edu/wp-content/uploads/sites/1985/2025/11/IMG_5525-scaled.jpg

Keolani Booth, who gave one of the keynote addresses at the 2023 National Seaweed Symposium, shared a jar of dried seaweed he harvested to sprinkle on salad at the lunch buffet after his talk. Judy Benson / Connecticut Sea Grant

https://seagrant.media.uconn.edu/wp-content/uploads/sites/1985/2025/11/IMG_5581-scaled.jpg

Seraphina Erhart, whose family started Maine Sea Coast Vegetables 50 years ago, shows a ribbon of wild kelp she harvested that morning at the culinary demonstration at the 2023 National Seaweed Symposium. Judy Benson / Connecticut Sea Grant

https://seagrant.media.uconn.edu/wp-content/uploads/sites/1985/2025/11/Kelp.Farming.Guide_.cover_.jpg

Cover of "Business Planning for Kelp Farming"

https://seagrant.media.uconn.edu/wp-content/uploads/sites/1985/2025/11/IMG_9311-scaled.jpg

Clayton McGoldrick, lab technician at Connecticut Sea Grant, stands on the deck of the mobile seaweed lab. Judy Benson / Connecticut Sea Grant

https://seagrant.media.uconn.edu/wp-content/uploads/sites/1985/2025/11/IMG_9433-scaled.jpg

Clayton McGoldrick, lab technician at Connecticut Sea Grant, shows some of the young kelp growing on spools in the mobile lab in the winter of 2025. Judy Benson / Connecticut Sea Grant

https://seagrant.media.uconn.edu/wp-content/uploads/sites/1985/2025/11/IMG_2281.jpg

National Seaweed Hub Lead Zach Gordon of CT Sea Grant. Photo courtesy of Zach Gordon