



## **CM 1185: Considering traditional practices a study on the fishing and production of dried *Sparisoma cretense* in the Azores Islands**

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The practice of producing dried *Sparisoma cretense* (parrotfish), known locally as *Veja seca*, serves as a significant aspect of the maritime tradition in the Azores Islands. This study presents an interdisciplinary comprehensive analysis of the fishing and production techniques involved in *Veja seca* across the archipelago, while also characterizing the individuals engaged in this practice.

Through structured surveys conducted on all nine islands (one hundred), this research meticulously documents the geographical distribution of *Veja seca* production and identifies the diverse fishing methods utilized, including shore fishing, boat fishing, and spearfishing, along with the optimal conditions for catch (bait, season, tide). Furthermore, it provides a detailed examination of the salting and drying processes, highlighting traditional methods of preservation and storage.

By uncovering the sociocultural significance of *Veja seca* within Azorean communities this study elucidates its role in preserving local customs and sustaining cultural identity within coastal communities, which we believe to be an important contribute to be considered in local management process and fisheries management advice.

**Keywords:** *Sparisoma cretense*, parrotfish, Azores fisheries, traditional processing techniques, dried fish

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