

HAPPY NEW YEAR!

JANUARY 2013

COASTAL & MARINE RESOURCE NEWS

CALHOUN COUNTY

Check out the video: [http://
videos.howstuffworks.com/animal-
planet/29027-fooled-by-nature-
sand-bubbler-crabs-video.htm](http://videos.howstuffworks.com/animal-planet/29027-fooled-by-nature-sand-bubbler-crabs-video.htm)

SAND BUBBLER CRABS *SCOPIMERA SP.*



Chek Jawa, Feb 05

This tiny ball-shaped crab is sometimes seen on the northern sandy shores of Singapore. Resembling the little sand balls that it creates all over the shore at low tide, the crab itself is often missed. It is also very nervous and disappears instantly into its burrows at the slightest sign of danger.

The sand bubbler crab eats the thin coating of edible particles on sand grains. Sand grains are scraped up with the downward pointing pincers and brought to the mouthparts that sift out these tiny particles. The sifted sand is then discarded in a little ball. As it processes sand, a little path is scraped out from the burrow entrance. Little balls of sifted sand is piled up on either side of this path.

Sand bubbler crabs are responsible for the delicate patterns of tiny balls on the sandy shores at low tide. The crabs emerge as soon as the tide recedes. You can almost tell how long the tide has been out by the patterns of their sand balls. The more intricate the pattern of sand balls, the longer the tide has been out.

The sand bubbler crabs are not listed among the threatened animals of Singapore. However, like other creatures of the intertidal zone, they are affected by human activities such as reclamation and pollution.

If you learn only 3 things about them ...

They are everywhere on the sandy shore at low tide. Don't step on them!
The tiny sand balls are processed sand. Not excretion or from burrowing.
They are related to fiddler crabs.

<http://www.wildsingapore.com/wildfacts/crustacea/crab/ocypodoidea/scopimera.htm>



*Shore covered with tiny balls
of sand created by busy
sand bubblers.
Chek Jawa, Apr 07*

COOKING WITH SEAFOOD: IT'S NOT THAT HARD

Come join Tina Trevino, Rhonda Cummins, and a cast of volunteers for free cooking demonstrations and samples using fresh, local seafood. Try something new in 2013 and support your local fisherman.



When: Monday nights at 6:00 p.m. during January

Where: Big Bear Shrimp & Seafood, 2241 Hwy 35 N, Port Lavaca
(bright blue building between the Texas Highway Dept. and the Exxon)

Why: Why not? Seafood is easy to cook and it is good for you.

Cost: FREE

For more information, contact:

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BAKED SHRIMP IN TOMATO FETA SAUCE[HTTP://WWW.SIMPLYRECIPES.COM/RECIPES/BAKED_SHRIMP_IN_TOMATO_FETA_SAUCE/](http://www.simplyrecipes.com/recipes/baked-shrimp-in-tomato-feta-sauce/)

1 Tbsp olive oil
 1 medium onion, chopped
 2 cloves garlic, minced
 2 14.5-ounce cans of diced tomatoes
 1/4 cup minced fresh parsley
 1 Tbsp minced fresh dill or
 1 teaspoon dried dill
 1 to 1 1/4 pounds medium sized raw
 shrimp, peeled and deveined (can
 leave tails on), thaw if frozen
 Pinch of salt, more to taste
 Pinch black pepper, more to taste
 3 ounces feta cheese (about 2/3
 cup, crumbled)

1. Preheat oven to 425° F. Heat oil in a large, oven-proof skillet on medium high heat. Add the onions and cook until softened, 3-5 minutes. Add the garlic and cook until fragrant, about 30 seconds more.
 2. Add the tomatoes and bring to a simmer, reduce heat and let simmer for 5-10 minutes, until the juices thicken a bit.
 3. Remove from heat. Stir in the herbs, shrimp, feta cheese, and salt and pepper to taste. Place pan in oven and bake, uncovered, until shrimp are cooked through, about 10-12 minutes.
 Serve immediately. Serve with crusty French or Italian loaf bread, pasta, or rice.
 Yield: Serves 4.



**TEXAS AQUACULTURE ASSOCIATION
 43RD ANNUAL CONFERENCE & TRADE SHOW
 JANUARY 23-25, 2013 — FEATURING MARKETMAKER**

Dr. Mark Waller and Francisco Abello from Texas A&M AgriLife Extension Service, will be presenting "MarketMaker Additions and Updates: Diversify Your Customer Base and Increase Sales Opportunities". MarketMaker focuses on direct marketing opportunities for seafood and other products. MarketMaker and its recent improvements will be discussed as a tool to help connect producers, marketers, and buyers across the state and nationally. This program is a web based tool to

help producers gain access to regional markets by linking them with processors, retailers, consumers and other food supply chain participants. In addition, nature tourism, agro-tourism, fishing/hunting and guide services are also being marketed through the site. Funding for this project comes through the Gulf States Marine Fisheries Commission. Francisco (Pancho) Abello serves as the Extension Associate in charge of the project, and has been the day-to-day man-

ager over the last year. Pancho is the person who can help you get your business listed in MarketMaker, and help you identify ways to attract more customers to your business. Learn more at <http://library.constantcontact.com/download/get/file/1110190421549-31/2013+Conference+Information.pdf>

MANY THANKS TO LAST MONTH'S VOLUNTEERS:

While the newsletter format has changed, the desire to thank my volunteers has not. Several individuals gave of their time and talents during December. Please know that each of you are appreciated and that you do make a difference:

Theresa Dent, Karen Lyssy, Debbie Dugan, Leslie Hartman, Linda Lanoue, Fred Lanoue, Ron Smudy, Nick Muller, Chris Scroggs, Norman Boyd, Jack LaBarge, Herb Wittliff, Gayln Franke, and Mike Mitchell.

*"And the
 sea will
 grant each
 man new
 hope...."*

**Christopher
 Columbus**

This newsletter is available online @ <http://calhoun.agrilife.org/newsletters/coastal-and-marine-resources/>