

# Volunteers!



## Thank you, thank you, thank YOU!!!

April was a busy month with lots of volunteer support. Thank you for all your time, wisdom, and other contributions to support my programs:

Theresa Dent, Erin Dent, Laurel Cahill, Connie Wooldridge, Chris Scroggs, Tommy May, Karen & Vernon Lyssy, Kay McPherson, Audrey Huddleston, Sherry Morish, Richard Meyer, Mike & Roxana Crain, Susan Riley, Norman Boyd, Mike Mitchell, Joe Surovik, Bill Cordell, Leslie Hartman, Katherine Dent, Morris Sadleir, Charlie Jones, Jack LaBarge, Cricket Dietert, Ruby Collins, Richard Chen, Herb Wittliff, Katlenn Torres, Elizabeth Silvas, Juan Pena, Benjamin Chen, Paul & Mary Meredith, and David Hoggatt.

A very special THANK YOU this month to INEOS for sponsoring the lunch for all the great volunteers that helped make the Spring Adopt-a-Beach another success. 176 folks signed in and collect about 2,500 lbs of trash. Thank you all for helping keep our Calhoun beaches clean and to Waste Management for donating the dumpsters to carry it all away.

## UPCOMING EVENTS:

**May 19: National Boaters Safety Week**  
Join the Coast Guard Auxiliary on the Bauer Community Center Parking lot for a huge safety fair. Boat inspections, knot boards, helicopter, all sorts of cool stuff. Wear a life jacket to help set a record for the event. Hours are 9:00 am to 3:00 pm.

**May 22: National Maritime Day** is a day set aside to honor those civilians who gave their lives for freedom upon the high seas. Because members of the U.S.-flagged Merchant Marine are civilians, most Memorial Day celebrations only give cursory mention of these heroes. As a result, National Maritime Day is their day. Established by a joint resolution of Congress on May 20, 1933, National Maritime Day is May 22 of each year

The recreational red snapper season opens **June 1, 2012**. If new quotas are implemented, the recreational season would be 40 days and would close on July 10, 2012. National Marine Fisheries will announce in May what the plan is. See [http://sero.nmfs.noaa.gov/bulletins/pdfs/2012/FB12-028\\_Red\\_Snapper\\_PR.pdf](http://sero.nmfs.noaa.gov/bulletins/pdfs/2012/FB12-028_Red_Snapper_PR.pdf) for more information.



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## *Coastal & Marine Resource News*

Calhoun County  
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## *HAPPY MOTHER'S DAY!*



### **Black-bellied Whistling Duck**

Black-bellied whistling ducks are long-legged, long-necked and the most erect of all ducks. They have a black belly with a chestnut nape, lower neck, chest and back. A chestnut cap tops the head. They boast a bright orange bill, gray face and upper neck and white eye ring. The long pink legs are easily observed while they are perched in trees. Learn more and hear their call at <http://www.ducks.org/hunting/waterfowl-id/black-bellied-whistling-duck>

Note: Lately, several of these ducks have been seen at Little Chocolate Bayou Park in Port Lavaca around the ponds. They are also known locally as Mexican Squealers or Fulvous Tree Ducks. Another good site to learn more is

[http://www.allaboutbirds.org/guide/Black-bellied\\_Whistling-Duck/id](http://www.allaboutbirds.org/guide/Black-bellied_Whistling-Duck/id)

<http://www.tasteofhome.com/Recipes/Texas-Lemon-Shrimp>

## Texas Lemon Shrimp

- 1 small onion, thinly sliced and separated into rings
- 1/2 cup chopped sweet red pepper
- 2 tablespoons olive oil
- 1/3 cup water
- 2 tablespoons lemon juice
- 4 garlic cloves, minced
- 1 to 3 teaspoons Cajun seasoning
- 1 teaspoon grated lemon peel
- 1/4 teaspoon salt
- 2 pounds uncooked medium shrimp, peeled and deveined
- 1 tablespoon cornstarch
- 2 tablespoons cold water
- Hot cooked rice, optional

In a large skillet, sauté onion and red pepper in oil until tender. Stir in the water, lemon juice, garlic, Cajun seasoning, lemon peel and salt. Add shrimp; cook and stir until shrimp turn pink. Combine cornstarch and cold water until smooth; stir into shrimp mixture. Bring to a boil; cook and stir for 1 minute or until thickened. Serve over rice if desired. Makes 8-10 servings.



## National Wetlands Month

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Wetlands continue to be threatened by a variety of factors. Some wetland types continue to decline in acreage and condition. Development is a leading cause of wetland loss, and can degrade remaining wetlands by increasing sediment, nutrient and other contaminant loads beyond the wetland's capacity to assimilate them. Habitat fragmentation, hydrologic alterations, and increases in invasive species all have adverse impacts on wetlands. If wetland systems are compromised, there may be adverse economic, social, and environmental impacts.

But, the question remains, “Why celebrate wetlands?” What is that wetlands bring to the table that makes them so valuable? What can a wetland do for a land-owner or a community?

The answer to these questions lies in the reason behind wetland development, which is their “water-receiving landscape position.” Benefits provided by wetlands include: water quality, reducing flood risk, water storage and supply, bio-productivity and habitat, economic viability, and recreational and cultural opportunities.

Learn more

[http://www.tx.nrcs.usda.gov/technical/wetlands/wetlands\\_mo.html](http://www.tx.nrcs.usda.gov/technical/wetlands/wetlands_mo.html)

## Public Input Sought

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The Texas Sea Grant College Program is developing our 2012 Strategic Plan, which will guide our research, outreach and education activities over the next four years. We have created a short survey to help us prioritize our efforts. Look for the link at our homepage: <http://texas-sea-grant.tamu.edu>

After you complete the survey, **you can enter a drawing to win one of five \$100 gift cards.**

Texas Sea Grant's motto is “Science At Work For Texans.” It is a unique partnership that brings together federal, state and local governments and universities to create knowledge, tools, products and services that benefit the economy, the environment, and the people of Texas. Thanks for your participation. If you have any questions or comments, please contact Logan Respass at [L-respass@tamu.edu](mailto:L-respass@tamu.edu) or 979-845-7526.

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

Extension Programs serve people of all ages regardless of socioeconomic level, race, color, sex, religion, disability, or national origin. The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating.

