

THANK YOU

Volunteers make a difference

Hundreds of people volunteer their time and talents to help us each year. For the month of October, I would like to thank the following folks:

Devra Hunter, Shawn Malone, Matthew Morales, John Pena, Amy Rambo, Martha Resendiz, Lupe Rivera, Eris Saenz, Tori Amador, Derek Beck, John Blevins, Daniel Brooks, Eric Coleman, Jayle Cunningham, Evelyn Dio, Kassandra Escobedo, Marissa Holsey, Jacob Jacquez, Devan Kovarek, Kyle Kovarek, Jasmine Moya, Bianca Munoz, Angel Navarrete, Mark Padilla, Jared Rushing, Connor Sterling, Gabriela Torres, Maira Vallejo, Jose Villarreal, Terry Hanzak, Marcy King, Teresa Dent, Norman Boyd, and Erin Dent.

I'd also like to say thank you to Lighthouse Seafood and Poor Boy's Bait for their generous support of my educational booth at the County Fair.



Upcoming Events

November 2: FREE Marine Recreation Community Workshop, 11:30AM – 5:30PM at the Hotel Galvez. in Galveston, sponsored by National Geographic. Visit <http://www.gulfmex.org/3487/3487/> for more info.

November 8-10: Texas Invasive Plant and Pest Conference @ The Lady Bird Johnson Wildflower Center in Austin. Learn more at <http://texasinvasives.org/professionals/conference11.php>.

November 24-25: Thanksgiving Holiday. Our offices will be closed. Have a safe and happy holiday.



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Coastal & Marine Resource News

Calhoun County
November 2011

HAPPY
THANKSGIVING!



The non-native lionfish (*Pterois volitans*) has become well established in the Atlantic. (Corbis photo by Marty Snyderman)

Invasive Lionfish

Native to the Pacific Ocean, lionfish (also known as the red lionfish or turkey fish) are increasing in range and abundance in the south Atlantic with concerns of a spread across the Gulf of Mexico. These exotic fish directly compete with ecologically and commercially important native finfish species. This species can give a painful, venomous sting with its dorsal, anal and pelvic spines. If you catch one, be careful. Please note your GPS coordinates (or best location description), time, date, and take a picture if possible. Report the information to <http://nas.er.usgs.gov/SightingReport.aspx> once back at home. Do not release the fish to the bay. **Lionfish do not belong here.**

From the Hooked on Seafood Cookbook:

SHRIMP & BLACK BEAN CHILI

1 pound small to medium shrimp, about 31/35 count
1 medium chopped onion
1 tablespoon canola oil
1 can (16 ounces) black beans, drained and rinsed
1 can (1 pound 12 ounces) whole tomatoes, cut up, with juice
1 cup fish stock or chicken broth
1 chopped green bell pepper
1 chopped yellow bell pepper
1/3 cup prepared picante sauce
1 teaspoon cumin
1/2 teaspoon basil

In a large Dutch oven or stew pot, sauté onion in oil until tender. Add remaining ingredients except shrimp and cook over medium heat for 10 minutes. Add shrimp and simmer for 5 minutes. Serve with hot Mexican cornbread. Makes 4 to 6 servings.

Sea Grant Focus Area #2

Sustainable Coastal Development:

Population growth and poor development practices along our Nation's coasts have transformed our coastal landscapes and resulted in increased habitat loss and water quality degradation, user conflicts, and loss of cultural heritage.

With the Nation's coastal population expected to increase by more than 12 million

by 2015, vulnerability to sea-level rise and other effects of climate change will increase exponentially, as will stress on coastal environments. Facilitating coastal community decision making in the face of these challenges is a daunting task, requiring trusted, knowledgeable, on-the-ground expertise in coastal communities.

Sea Grant professionals reside in every coastal and Great Lakes state, working with coastal communities and their citizens to help them understand and use research, tools, and technologies to address these issues and to make informed decisions.

Red Tide

Texas bays are currently covered with this naturally-occurring, higher-than-normal concentration of the micro-scopic algae *Karenia brevis*. This organism produces a toxin that affects the central nervous system of fish so that they are paralyzed and cannot breathe. As a result, red tide blooms often result in dead fish washing up on beaches. When red tide algae reproduce in dense concentrations or "blooms," they are visible as discolored patches of ocean water, often reddish in color. No one knows the exact combination of factors that causes red tide, but some experts believe high temperatures combined with a lack of wind and rainfall is usually at the root of red tide blooms.

Texas Parks and Wildlife has set up a menu item on its main toll-free information line. Call 800-792-1112, press 4 for fishing, then 9 for red tide information. Red tide updates will also appear on the

<http://www.tpwd.state.tx.us/landwater/water/enviroconcerns/hab/redtide/status.phtml> and on the facebook page for harmful algal blooms.

Oysters and other shellfish such as clams, mussels, whelks and scallops can accumulate red tide toxins in their tissues. People that eat oysters or other shellfish containing red tide toxins may become seriously ill with neurotoxic shellfish poisoning (NSP). Once a red tide appears to be over, toxins can remain in the oysters for weeks to months. For this reason, the Texas Department of State Health Services (TDSHS) closely monitors oyster growing areas for the presence of red tide and red tide toxins. TDSHS has the authority to close shellfish harvesting areas during and after a red tide. For the most current information call 1-800-685-0361 for a 24-hour recording of the status of shellfish harvesting areas.



This newsletter is available online @
<http://calhoun-tx.tamu.edu>

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