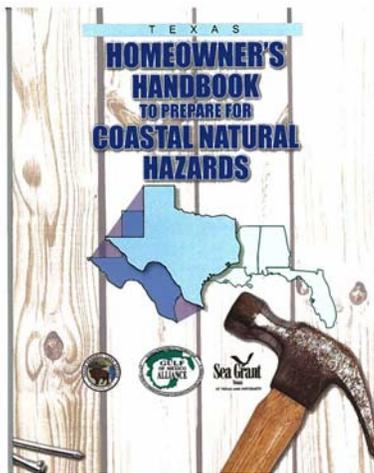


JULY 2013

COASTAL & MARINE RESOURCE NEWS

CALHOUN COUNTY

HANDBOOK HELPS TEXAS HOMEOWNERS PREPARE FOR HAZARD EVENTS



The “Texas Homeowners Handbook to Prepare for Coastal Natural Hazards” was created to help homeowners reduce risks to people and property from natural hazard events. It dispels myths about natural disaster preparation; details how hurricanes, floods, and tornadoes have affected Texas in the past; and explains how residents can protect themselves and their families with emergency supplies, evacuation kits, and reliable communication channels. Information about creating wind-, flood- and rain-resistant homes is provided along with tips about electrical and power issues. The handbook was a collaborative effort by the Texas Sea Grant College Program, the Texas General Land Office, and the Gulf of Mexico Alliance. The books are available online as a PDF. Check the sticky notes on the Texas Sea Grant homepage: <http://texas-sea-grant.tamu.edu>. I also have some printed copies in my office.

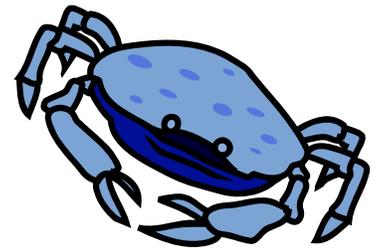
Remember, it doesn't matter how many storms are predicted, it only takes ONE.... **The one that hits you!**

COOKING WITH SEAFOOD IS JULY 1ST@ 6P.M.

Come join the fun! Cooking demonstrations continue monthly to help showcase local seafood. Free tasty samples and recipes are provided.

Time: 6:00 pm
Where: Bauer Exhibit Hall
When: Monday, July 1st

July is all about crabs.... Learn about cooking and picking your own or using just the meat in various recipes. Can you freeze crabs? Come find out and learn other tips for freezing seafood and safe seafood handling.



Not a seafood fan? Cooking with Seafood will go from surf to turf starting in August. Mark your calendars and come learn about some other great cooking ideas.

August 5: Do you know the difference between a Prime cut and a Choice cut of meat? Which one is better? How about a Select cut? Charles Seely will teach us about different grades of beef and we will grill up some beef for you to judge.

September 9: Join Vern Lyssy and Tom Crenshaw for a smorgasbord of hog that you won't believe is wild. Ryan Damborsky will be on hand to discuss feral hog management options.

October 7: How about some chili? Jack LaBarge has wild game recipes to share as the fall hunting season gets ready to begin. More details soon.

November 4: Deer? Alligator? Shrimp? Who knows? It's too early to tell but save the date!

For more information, contact:

Rhonda D. Cummins, MMR '08
Calhoun County Extension Agent
Coastal & Marine Resources
Texas A&M AgriLife Extension
Texas Sea Grant College Program
p: 361-552-9747
f: 361-552-6727
rcummins@tamu.edu
186 County Road 101, Ste. 1
Port Lavaca, TX 77979
<http://calhoun.agrilife.org>
<http://texasseagrant.org>

CRAB MEAT CORNUCOPIA

[HTTP://NSGL.GSO.URI.EDU/TAMU/TAMUG81003.PDF](http://NSGL.GSO.URI.EDU/TAMU/TAMUG81003.PDF)

1 pound lump blue crab meat (or imitation crab)
 1/2 cup mayonnaise or salad dressing
 2 teaspoons sugar
 1 tablespoon lemon juice
 4 teaspoons grated orange rind
 1 cup thinly sliced celery
 1 cup mandarin orange sections, well drained
 1/2 cup sliced ripe olives
 1/4 cup sliced green onions
 Crisp salad greens
 6 avocado halves, or 6 slices of peeled cantaloupe

Remove remaining shell or cartilage from crab meat. In a small container, mix mayonnaise, sugar, lemon juice and orange rind. Combine chilled crab meat, celery, oranges, olives and onions. Add dressing mixture and toss lightly as to not break up the lumps of crab.

Serve on crisp salad greens, in avocado halves or in center of melon slices. Makes 6 servings.

GULF COUNCIL SEEKS APPLICANTS FOR AD HOC RED SNAPPER INDIVIDUAL FISHING QUOTA ADVISORY PANEL

The Gulf of Mexico Fishery Management Council is currently recruiting applicants for an Ad Hoc Red Snapper IFQ Advisory Panel. The panel will propose management measures to improve the performance of the red snapper IFQ program. Anyone interested in serving on this temporary panel should send a letter of interest to the Gulf of Mexico Fishery Management Council, 2203 N. Lois Avenue, Tampa, Florida 33607; faxed to: 813-348-1711; or e-mail to: AP-SSC.Applicant@gulfcouncil.org by August 19, 2013.

Advisory Panel members provide information and guidance to the Council on the development of federal fishery management plans. Panels are comprised of individuals who are engaged in the harvest of federally managed species, or who are knowledgeable and interested in the conservation and management of the fishery. Members include recreational and commercial fishermen, seafood dealers and processors, nongovernmental organizations, scientists, and concerned citizens.

Appointments are for two years and will be made during the August 26 - 30, 2013, Council meeting in San Antonio, Texas. Advisory Panel positions are unpaid, but travel expenses are reimbursed. Depending upon the level of activity for a given fishery management plan, each panel or committee may meet from zero to 4 times per year.

MANY THANKS TO LAST MONTH'S VOLUNTEERS:

More wonderful volunteers donated their time and talents to help make a difference in Calhoun County last month: Philip Bird, Leslie Hartman, Murray Schiller, Theresa Dent, Mike and Sam Burnett, Karen Lyssy, Tresa Martell, Bill Cordell, Tom Andrews, Bruce Singleterry, Joe Surovik, Shelly Crow, Gayln Franke, Ryan Franke, and Jack LaBarge.

Have you taken the Challenge?

<http://www.40gallonchallenge.org/>

*"The cure for
 anything is
 saltwater:
 sweat, tears,
 or the sea." —
 Izaak Dinesen*

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