

**DON'T FORGET—
MOTHER'S DAY IS
MAY 12TH**

MAY 2013

COASTAL & MARINE RESOURCE NEWS

CALHOUN COUNTY

In one year, thanks to Texas Sea Grant:

- ★ **1,400 fishermen** adopted responsible harvesting techniques and practices.
- ★ **1,100 Texans** trained in coastal hazard resiliency.
- ★ **9 communities**, home to 2.24 million Texans, used Texas Sea Grant tools and expertise to address sustainable development issues.
- ★ **16 communities**, home to 2.9 million Texans, have improved hazard response, mitigation and resiliency.
- ★ **11 communities** improved flooding/storm surge prediction.
- ★ **59 communities**, natural resource agencies and other groups used ecosystem-based approaches in land, water and living resource management as a result of Texas Sea Grant activities.
- ★ **178 pounds** of used fishing line removed from the environment.



- ★ **26 miles** of hiking trails constructed.
- ★ **8,000 acres** of coastal wetlands, prairie and dune habitat restored.
- ★ **260 jobs** created/retained.
- ★ **16,960 volunteer hours** worth \$353,600 mobilized to rebuild Texas after Hurricane Ike.
- ★ **\$25.7 million** in fuel savings to Texas shrimp fishermen.
- ★ **\$9 million** in recovery assistance to Texas shrimp fishermen.
- ★ **860 endangered sea turtles** rescued.
- ★ **10,376 Texans** reached through informal science education programs.
- ★ **44 undergraduate and graduate students** supported.

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TEXAS MONOFILAMENT RECOVERY & RECYCLING PROGRAM

Texas Sea Grant overseas this effort to reduce monofilament in the environment by educating the public about the problems caused by monofilament line left in the environment, and encouraging recycling through a network of line recycling bins and drop-off locations. Monofilament is thin, often clear, and is difficult for birds and other animals to see. They can easily brush up against it and become entangled. Once entangled, they may become injured, drown, or starve to death. Many animals also ingest fishing line. **In 2012, volunteers in Calhoun County collected over 62 pounds of used fishing line. Also impressive is the nearly 173 pounds of line they have collected here over the last 5 years.**

For more information, contact:

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CATFISH BAKED IN PARCHMENT WITH VEGETABLES & HERBS

WWW.TEXASCOOKING.COM/FEATURES/AUG2002COOKINGCATFISH.HTM

2 catfish filets
 2 pieces parchment paper, about 12 inches by 12 inches
 2 tablespoons capers
 1 carrot, julienne cut
 1 onion, julienne cut
 1 red and 1 green bell peppers, julienne cut
 teaspoon fresh thyme
 2 tablespoons fresh parsley
 1 tablespoon fresh basil
 Juice from half a lemon
 1 ounce white wine
 2 tablespoons butter
 Salt and Pepper to taste

Cut up your vegetables and mix them together. Place the catfish fillet seasoned with salt and pepper on the parchment paper or in an oven bag. Top with the herbs and vegetables. Squeeze the lemon juice, drizzle the wine and top it all with the butter. Using several folds, seal the edges of the paper together, folding several times in succession working around the edges, making sure the paper is completely sealed and airtight. Bake in a 350F-degree oven for 15 to 20 minutes. When the bag is puffed and looks like it is ready to bust, the fish will be tender and flaky. Remove from the oven, and allow to rest for about 5 minutes. Carefully cut into the paper and expose the catfish. I can smell it already. Serve with your favorite light side dishes.

*Click on (or copy & paste) the Texas cooking link above and read more ways that Chef David Bulla likes to cook catfish. **AMAZING!***

COOKING WITH SEAFOOD:

Schedules are always hectic (and thus subject to change) but mark your calendars and hang on for the ride. Cooking with Seafood continues at the Fairgrounds in the Bauer Exhibit building once a month at 6:00 p.m.

May 6th will have Sr. Josephine from Our Lady of the Gulf Catholic School teaching us how to make delicious and nutritious Vietnamese Fresh Spring Rolls. Trust me, you don't want to miss this one. Normally made with cooked shrimp, these rolls are a nice change from the usual fried egg rolls you are most familiar with eating.

June 3rd is the return of the always entertaining Leslie Hartman, with a yet to be determined flounder recipe. Game Warden Philip Bird will also be there with a presentation about our local fish and fishing regulations.

Other dates to mark are July 1, August 5, September 9, October 7, and November 4. Details to follow as dates approach.

MANY THANKS TO LAST MONTH'S VOLUNTEERS:



April had another successful clean up at Magnolia Beach with 136 volunteers collecting approximately 2,700 pounds of trash. **A special "THANK YOU" goes to Waste Management of Houston for donating the two 8 cubic foot dumpsters we filled up and hauling all the trash away. Responsible companies such as Waste Management are critical partners in our efforts to keep Texas beaches clean.**

Thanks go to all the Adopt-a-Beach volunteers (too many to list here but very important none the less) and my other volunteers that gave of their time and talents: Joe Surovik, Karen Lyssy, Jack LaBarge, Theresa Dent, RJ Shelly, Gerald & Diane Carter, Ruth Gurley, Murray Schiller, Stever Cook, Morris Sadleir, Herb Wittliff, Stephanie Shelly, Norman Boyd, Bill Cordell, Tom Andrews, Doc & Kim Hudson, Charlie Jones, Jonluke Estrada, Jenny Pham, Erin Dent, Marissa Crowley, Martin Hernandez, Emily Pfeifer, Aidan Holford, Derrick Garcia, Mrs. Janie Ortega, Teri Austin, Debbie Case, Cricket Dietert, Veva Saylor, Jim Munro and Philip Bird. **THANK YOU. THANK YOU. THANK YOU.**

"Sooner or later, wittingly or unwittingly, we must pay for every intrusion on the natural environment"
Barry Commoner

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