

APRIL 2013

COASTAL & MARINE RESOURCE NEWS

CALHOUN COUNTY

ADOPT-A-BEACH SPRING CLEANUP IS APRIL 20TH



Texas — home to the nation's first all-volunteer beach cleanup in 1986 — boasts one of the biggest all-volunteer beach cleanups in the world. And on April 20, more than 10,000 Texans are expected to participate in the Adopt-A-Beach Spring Cleanup at 28 sites along the Texas Coast.

Who: Thousands of Texans who care about the coast
What: 27th GLO Adopt-A-Beach Spring Cleanup

When: Saturday, April 20

Registration begins at 8:30 a.m.

Clean up will be from 9 a.m. to noon

Where:

Magnolia Beach/Indianola —

Check-in: Crabbin' Bridge

Contact: Rhonda Cummins, 361-552-9747

rhonda.cummins@texasadoptabeach.org

King Fisher Beach, Port O'Connor—

Check-in: Pavilion at King Fisher Beach

Contact: Debbie Gayle, 361-552-3200

(daytime), 361-983-4647 (evening)

debbie.gayle@texasadoptabeach.org

Check out this great public service announcement:

<https://www.youtube.com/watch?v=wPD6Dau2m9g>

COOKING WITH SEAFOOD: GOES MONTHLY @ THE FAIRGROUNDS

Starting on April 8th, the cooking demonstrations will be held in the Bauer Exhibit Building starting at 6 p.m. With a full kitchen, we have more ways and space to prepare food. A separate (but related) educational component will be added. Since April is the last month of oyster season, oysters will be our topic. I will be baking some oysters and offering tips on serving ideas. The speaker will be from the Texas Department of State Health Services Seafood and Aquatic Life Group, Captain RJ Shelly. Come learn about the oyster classification program which helps to ensure that our oysters are safe to eat.

For more information, contact:

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CRAWFISH BOIL

[HTTP://WWW.TEXASCOOKING.COM/FEATURES/APRIL2010-BOIL-CRAWDADS-CRAWFISH.HTM](http://www.texascooking.com/features/april2010-boil-crawdads-crawfish.htm)

- 4 tablespoons crushed yellow mustard seed
- 3 tablespoons crushed coriander seed
- 2 tablespoons crushed whole allspice
- 2 tablespoons crushed dill seed
- 1 tablespoon crushed whole cloves
- 1 tablespoon crushed red pepper flakes
- 8 bay leaves
- 1/2 tablespoon (1-1/2 teaspoons) cayenne pepper
- 1 tablespoon salt
- 1 gallon water
- 3 pounds crawfish – pre-purged
- 1/2 pound sausage – (cut into 1-2 inch slices)
- 1/2 pound corn-on-the-cob, cut into 2-inch sections
- 1/2 pound new red potatoes
- 1 or 2 lemons, cut in half

Place water in large 4– to 5-gallon boiling pot. Add all spices, juice from the lemons, the squeezed lemons, and bring to a rolling boil. Add potatoes, sausage and corn to the pot first and boil for 10 minutes. Next, add the crawfish and boil for about 3-4 minutes. Drain off the water and pour the food onto a table covered with butcher paper or newspaper. Serves 4 to 6.

Prep time: 30 minutes; Cooking time: 15 minutes; Total time: 45 minutes

Click on the Texas cooking link above and read the article on how to Boil Crawdads. Cheryl Hill-Burrier did a wonderful job on this information.



FEDERAL REGULATIONS: RECREATIONAL RED SNAPPER

Fishermen are reminded that federal waters are closed to recreational red snapper fishing until June 1, 2013. Therefore, the recreational harvest and possession of red snapper in federal waters off all Gulf of Mexico states is prohibited until June 1, 2013. Beginning June 1, 2013, federal waters throughout the Gulf of Mexico will open, with a 2-fish bag limit with a minimum size of 16 inches fork length.

MANY THANKS TO LAST MONTH'S VOLUNTEERS:

As always, I wish to thank individuals who have assisted me with my various projects and programs. These individuals give freely of their time and talents: Leslie Hartman, Karen Lyssy, Theresa Dent, Fraggie, Cricket Dietert, Cooper, Katherine Sutherland, Veva Saylor, Norman Boyd, Tina Crow, Jack La Barge Debbie Dugan, Jim Munro, Herb Wittliff, Shelly Crow, RJ Shelly, Charles Hausmann, Charlie Jones, Kim & Ron Hudson, Bill Cordell and Tom Andrews.

Have you taken the Challenge?

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

"Volunteers are the only human beings on the face of the earth who reflect this nation's compassion, unselfish caring, patience, and just plain love for another."

Erma Bombeck

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