

AUGUST 2013

COASTAL & MARINE RESOURCE NEWS

CALHOUN COUNTY

PLEATED SEA SQUIRTS (*STYELA PLICATA*)



Local fishermen have found something “new” in our area. They are getting hooks caught up on oysters that have a strange, rubbery sponge growth on them. Captain Ranier Brigham of Redfish Roundup Guide Service in Seadrift brought me this shell covered in the critters. After checking with the Seafood and Aquatic Life Group of the Texas Department of State Health Services, I learned they are not dangerous and are regularly seen in Keller Bay and other areas with higher salinity. With a few minutes of searching the web, I learned much more.

While non-native, the species has not been classified as invasive. Documented in Corpus Christi in 2006, this large tunicate grows on pilings, ropes, and other structures northern Gulf Coast estuaries. It feeds on plankton by sucking water through its vascular system. They grow in clumps with the oblong individuals having distinct siphons and four lobes. Want to know more? Visit

http://www.weeksbay.org/photo_gallery/invertebrates/invertebrates.htm

and/or http://www.sms.si.edu/IRLspec/Styela_plicata.htm and/or <http://www.issg.org/database/species/ecology.asp>

COOKING WITH SEAFOOD IS AUGUST 5TH @ 6 PM

Come join the fun! Cooking demonstrations continue monthly in the Bauer Exhibit Building to help showcase local seafood. Free tasty samples and recipes are provided. 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 some up 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. Have you considered using professional wild meat harvesters? We've invited Joshua White of L3 Outdoors to come showcase his business that helps farmers, ranchers, and other land owners keep their feral hogs at manageable levels.

FIND OUT WHAT WATERSHED YOU LIVE IN...

You know your street address, right? Your “earth address” is your watershed. Know what it is! Its just as important, if not more important, than your street address is.

The Environmental Protection Agency maintains a “[Surf Your Watershed](http://www.epa.gov/surf)” web site. You can input your zipcode or the name of your city or town to find out what watershed you live in.

Learn more about watersheds from the Texas Coastal Watershed Program by visiting <http://tcwp.tamu.edu/watersheds/> and the EPA <http://water.epa.gov/type/watersheds/index.cfm>

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SAUTÉED SHRIMP WITH CHILES OVER LINGUINE

[HTTP://WWW.TEXASCOOKING.COM/RECIPES/SAUTEEDSHRIMP.HTM](http://www.texascooking.com/recipes/sauteedshrimp.htm)

1 pound linguine
 24 medium shrimp, peeled and deveined
 3 tablespoons olive oil, divided
 6 large cloves garlic, minced
 4 dried guajillo chiles, soaked in hot water for 30 minutes, seeded and chopped
 2 ripe tomatoes, seeded and coarsely chopped
 1/4 cup black olives, chopped
 1/4 cup capers
 3 tablespoons minced fresh cilantro

Cook the linguine according to package directions until al dente. Drain and cool under cold running water, and toss with 1 tablespoon of olive oil. Set aside. Bring a fresh pot of salted water to a boil.

Heat the remaining 2 tablespoons of olive oil in a skillet over medium heat. Add the shrimp and garlic, and sauté for 1 minute. Add the peppers, tomatoes, olives and capers, and continue cooking until the shrimp lose their translucence and start to firm. Sprinkle in the cilantro, and cook for another minute. Remove from heat.

Place the cooked pasta in the fresh boiling water long enough to reheat it, about 1 minute. Drain, and divide among 4 plates. Top with the shrimp. Makes 4 servings.

Note: Guajillo (gwa HEE o) chiles are shiny, deep red-orange, long (4 to 6 inches) and narrow. They are fairly mild. If you cannot locate guajillos, substitute poblanos for a slightly different but equally delicious flavor.

WHAT IS SAFE AND SUSTAINABLE SEAFOOD?

The numerous articles and websites about making safe and sustainable seafood choices can be overwhelming. How can we navigate all the seafood consumption guides out there? A number of resources exist that provide guidance related to the sustainability of fish and seafood, many are listed at http://www.nextstep.state.mn.us/res_detail.cfm?id=3234. However, making safe and sustainable seafood choices takes more than just memorizing a list of what to buy and what to avoid.

In general, start by eating local seafood if possible (it will be the freshest), and U.S. harvested or farmed products instead of imports. Why domestic? Because the U.S. has some of the strictest environmental and product safety rules and regulations found anywhere. Unfortunately, many other countries do not have stringent environmental and food safety regulations which is a concern when you purchase products for foreign countries. For your seafood to be safe, it should not have elevated levels of mercury, PCBs, dioxins, pesticides or other harsh toxins.

Sustainable seafood refers to fish and shellfish caught or farmed with consideration for long-term viability of individual marine species and for the ocean's ecological balance overall. An interesting article on this topic "Loving our Seafood to Death?" can be found at http://starchefs.com/features/food_debates/html/sustainable_seafood.shtml



Learn more about sustainability and your favorite fish at NOAA Fish Watch <http://www.fishwatch.gov/>.

MANY THANKS TO LAST MONTH'S VOLUNTEERS:

Summer is always an interesting time for outreach efforts and projects. It's hot, people are taking vacations, and did I mention it is HOT? I'm always grateful for those who help me help others, especially Lisa Nguyen of Dockside Bait in Seadrift that came to teach the Crab lesson at Cooking with Seafood. She was such a delight to have with us. Many thanks as well to: Vernon Lyssy, Tim Dent, Norman Boyd, Shelly Crow, Jack LaBarge, RJ Shelly, Leslie Hartman, Theresa Dent, Erin Dent, Karen Lyssy, Doc & Kim Hudson, Tom Andrews, Bill Cordell, Cricket Dietert, Cory Mabry and Mary Mabry.

*"It is today
 we must
 create the
 world of the
 future" —
 Eleanor
 Roosevelt*

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