

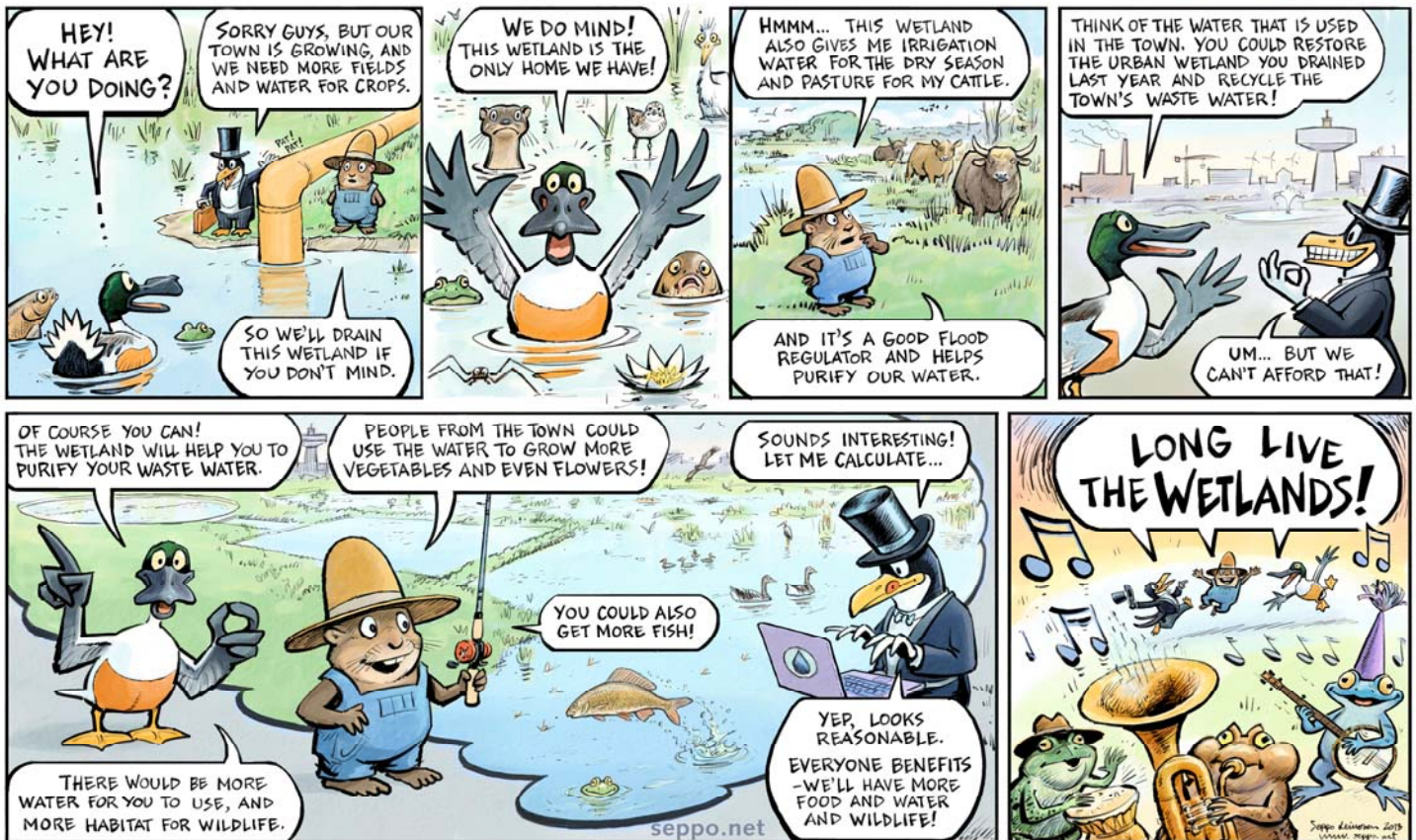
FEBRUARY 2014

COASTAL & MARINE RESOURCE NEWS

CALHOUN COUNTY

FOOD, WATER AND WETLANDS

www.ramsar.org



UPCOMING EVENTS

February 2 — Celebrate World Wetlands Day. Learn more at www.ramsar.org

February 8, 12:30 — 3:30 p.m. @ Calhoun County Library, Seadrift Branch, 502 S. 4th Street. **PHARMACEUTICALS AND PERSONAL CARE PRODUCTS IN THE ENVIRONMENT.** Limited seating. RSVP by 2-6-2014 to 713-825-1929 or email brigidberger@comcast.net.

February 17, 6:00 p.m. @ Bauer Exhibit Building, County Fairgrounds. **COOKING WITH SEAFOOD.** Gary Cunningham is sharing an oyster stew and knowledge about the oyster industry.

February 21— March 2: **CRABBING CLOSURE.** If the weather cooperates February 22 will be the target day for our consolidated effort. As in recent years Charlie's and the POC TPWD docks will be facilitated and have dumpsters.

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>

SCALLOPED OYSTERS[HTTP://WWW.TEXASCOOKING.COM/FEATURES/MAY2002TEXASOYSTERS.HTM](http://www.texascooking.com/features/may2002texasoysters.htm)

3 each 10-ounce containers of shucked Texas Oysters
 2 cups Oyster Crackers
 8 ounces Mushrooms, sliced
 1 Texas 1015 onion, chopped
 1 clove garlic, minced
 ¼ Cup Butter
 ¼ Cup Flour
 1 Cup Milk
 1-½ teaspoon Salt
 ¼ teaspoon Pepper
 2 teaspoons Lemon Juice
 2 teaspoons Lemon Zest
 1 dash nutmeg
 1 teaspoon Worcestershire Sauce
 2 tablespoons Parsley
 2/3 Cup Fresh Bread Crumbs

Drain the oysters, reserving the liquid. In a saucepan over medium heat, melt the butter and then add the onions and mushrooms, cook until tender. Add the garlic and cook another 2 minutes. Add the flour and cook another 2 minutes, making sure the flour is well combined. Add the reserved oyster liquid and milk, stir with a whisk until all the flour is worked into the liquid and a smooth, thick sauce is formed. Cook for 5 minutes. Remove from heat. Add the remaining ingredients, except bread crumbs. Place in a casserole dish and top with the fresh bread crumbs. Bake at 350F degrees for 25 minutes.

SEAFOOD SAFETY

This topic always comes up with oysters. Good news is that oysters are one of the most regulated and inspected forms of protein we can consume. In Texas, the Department of State Health Services has a Seafood and Aquatic Life Group whose sole mission is to protect the consumer from disease and other health hazards transmissible by oysters, clams, mussels and scallops and crab meat produced in or imported into Texas. Learn more at www.dshs.state.tx.us/seafood/. The biggest concern with oysters is usually *Vibrio Vulnificus* which is a bacterium that thrives in warm water which is why our oyster season is during the winter. The Louisiana Oyster Task Force has released a safety song about oysters that runs just over 3 minutes. It is really good. Listen to it out at www.issc.org/client_resources/Education/FiftyWaystoEatYourOysters.mp3

MANY THANKS TO LAST MONTH'S VOLUNTEERS:

The following students actually helped with monofilament in December but I didn't have all their names: Keturah Cardenas, Rebecca Cook, Robert Colvin, Bethany Cordova, Andrea Cruz, Danette Davila, Rosalva DeLeon, Odalys Escobedo, Alyssa Estrada, Tristian Hall, Mercedes Lopez, Osvaldo Mireles, Dominic Moreno, Jacob Pina, Kevin Resendiz, Juan Silva, Charles Villalobos. Thanks again for all your help.

January's volunteers were: Alan Ramer, Mike and Sam Burnett, Jack LaBarge, Ty May, Ron Reger, Tom Andrews, Bill Cordell, Brigid and Allan Berger, Charlie Jones, Natalie Lyssy, Simona Saraceni, Karen Lyssy, Sister Josephine, Theresa Dent, Gerad Miller, Cindie Powell and Gaylyn Franke.

"What the world really needs is more love and less paperwork" — Pearl Bailey

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