

COASTAL & MARINE RESOURCE NEWS

CALHOUN COUNTY



COMMENT ON PROPOSED TPWD REGULATIONS: PUBLIC HEARINGS SCHEDULED ACROSS THE STATE

TPWD Proposing Seatrout Bag Limit Change, Gar Conservation Rules

AUSTIN -- The Texas Parks and Wildlife Department is proposing fishing regulation changes that will affect both salt and freshwater anglers. Some of the most noteworthy include changes to harvest regulations for flounder and spotted seatrout, the rainbow trout fishery on the Guadalupe River below Canyon Lake dam, and additional restrictions on the harvest of alligator gar during critical periods of spawning. The press release for the recommended changes and a complete list of the scheduled hearings can be found at <http://www.tpwd.state.tx.us/newsmedia/releases/?req=20140219b&nrtpe=all&nrsan=2014&nrsarch=> Comment on all proposed changes can be given in various ways, including the web **by 5 p.m. March 26**. Visit http://www.tpwd.state.tx.us/business/feedback/public_comment/.

Coastal meetings are as follows: **All meetings set for 7 p.m.**

Port Arthur	March 11	Holiday Inn, Neches Room, 2929 Jimmy Johnson Blvd.
Dickinson	March 11	Doyle Convention Center, Williams Goyens Room, 2010 5 th Ave North, Texas City
Port Lavaca	March 12	Bauer Exhibit Building, 186 CR 101
Rockport	March 13	Aransas County Courthouse, 301 N. Live Oak
Port Isabel	March 19	Port Isabel Community Center, 213 Yturria
Corpus Christi	March 20	Del Mar College Center for Economic Development, 3209 S. Staples St., Rm 106

GULF COUNCIL TO HOLD PUBLIC HEARINGS ON RED SNAPPER ALLOCATION

All hearings will begin at 6 pm local time and will conclude after public input has ended, but no later than 9 pm.

March 17, 2014
 Hilton Garden Inn
 6717 South Padre Island Dr.
 Corpus Christi, TX 78412

March 19, 2014
 Hilton Garden Inn
 750 W. Texas Avenue
 Webster, TX 77598

March 18, 2014
 Embassy Suites San Antonio
 10110 US Highway 281 N
 San Antonio, TX 78216

Can't attend any of the meetings?
 Comments on Reef Fish Amendment
 28 will also be accepted online at <http://bit.ly/MS14U0>

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>

FIESTA SHRIMP CASSEROLE

[HTTP://TEXAS-SEA-GRANT.TAMU.EDU/WHATWEDO/ONLINE%20PUBLICATIONS/FIESTASHRIMPCASSEROLE.HTML](http://TEXAS-SEA-GRANT.TAMU.EDU/WHATWEDO/ONLINE%20PUBLICATIONS/FIESTASHRIMPCASSEROLE.HTML)

A Tex-Mex concoction yielding a rich and hearty meal. Serve with a picante sauce.

3 cups cooked and peeled 31-35 count shrimp
 1 can (4 ounces) chopped green chilies
 3 corn tortillas, cut into eighths
 1/2 cup chopped onions
 1 can (4 ounces) sliced ripe olives
 1 envelope (1 1/4 ounces) dry onion soup mix
 1/2 cup sliced or whole pimiento-stuffed, green olives
 1 can (10 ounces) enchilada sauce
 1 cup shredded Cheddar cheese
 1 can (10 3/4 ounces) cream of chicken soup
 1/2 cup chopped pecans
 1/2 cup raisins

Line a 14x8x2 inch casserole dish with corn tortilla wedges. In a saucepan, combine soup mix, 1/2 cup water, enchilada sauce, cream of chicken soup and green chilies. Heat thoroughly. Pour half of the sauce over the tortilla pieces. Arrange half of the shrimp over the sauce. Sprinkle with onions. Pour remaining sauce over the onions. Mix together olives, cheese, pecans and raisins and sprinkle over casserole. Bake for 20 minutes at 350 degrees. Arrange remaining shrimp on top. Return to oven for 5 minutes. Remove and let sit for 5 minutes before serving. Serve with a light salad if desired. Makes 6 servings.



COOKING WITH SEAFOOD

March 17, 6:00 p.m. @ Bauer Exhibit Building, County Fairgrounds. Ralph Cormier is coming to showcase some Creole cooking with a shrimp jambalaya. What a perfect way to celebrate St. Patrick's Day! You can also learn more about seafood safety and sustainability while tasting this wonderful dish.

Next month, Leslie Hartman will return to cook and entertain us on April 21.

MANY THANKS TO LAST MONTH'S VOLUNTEERS:

Despite the spastic, winter weather of February, preparing for and conducting programs (as well as ongoing projects) still took place with the help of many wonderful people: Leslie Hartman, Shelly Crow, RJ Shelly, Theresa Dent, Philip Bird, Robin Villareal, Gayln Franke, Jack Labarge, Charlie Jones, Brigid Berger, Joe Surovik, Gary & Lynnette Cunningham, Tim Dent, Patty Weaver, Tresa Martell, Vernon Lyssy, Janet Weaver, Ron Reger, Bill Cordell, Tom Andrews, Laurie Weaver, and Donna Welch.

Have you taken the Challenge?

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

*"Nature takes
 mind and body
 and puts them
 at their
 best"— Enos
 Mills*

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