

COASTAL & MARINE RESOURCE NEWS

CALHOUN COUNTY

ADOPT-A-BEACH SET FOR APRIL 26TH



Come join an estimated 10,000 volunteers across 29 locations along the Texas Coast for the annual spring beach cleanup. Calhoun County will have two official cleaning sites—one at King Fisher Beach in Port O'Connor and the other is Magnolia Beach/Indianola. Registration starts between 8:30 and 9:00 a.m. that Saturday or online.

Please wear comfortable clothing, close-toed shoes and a hat. Be prepared for the weather, bringing sunscreen, drinking water and bug repellent. We will clean come rain or come shine!

Site coordinators will provide data cards, gloves, pencils and trash bags, as well as refreshments after the cleanup at most locations. All locations can be found by visiting the website: <http://www.glo.texas.gov/adopt-a-beach/>

MAKING GOOD DECISION ABOUT SEAFOOD



A new tool is available for seafood consumers interested in learning more about the food they eat. Going beyond the green-light/red-light list for species produced by groups such as the Monterey Aquarium, this website strives to teach about the fish and the fisheries management that insures their sustainability. The site went live this month is currently profiles 24 species in the Gulf of Mexico and can be searched by species or by state. Check out the site when you have a chance by visiting gulffishinfo.org.

OIL SPILLS...

As I prepare this newsletter, we have just marked the 25th anniversary of the Exxon Valdez oil spill in Alaska. That accident has had far reaching impacts around the world. The 2010 Deep Water Horizon spill in the Gulf is still fresh in the minds of many. And now, 168,000 gallons of bunker fuel oil has been released into Galveston Bay. But wait, there's more. Much of the Galveston oil was blown offshore and the weather is bringing it south with expected landfall on the shores of Matagorda and Calhoun Counties. Needless to say, it is much too early to speculate on damages or remedies. The response and damage assessment is ongoing by many agencies, including U.S. Coast Guard, Texas General Land Office, Texas Parks and Wildlife Department, Texas Commission on Environmental Quality, U.S. Fish and Wildlife Service, and National Oceanic and Atmospheric Administration.

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>

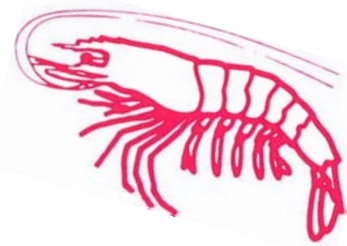
SHRIMP AND BUTTERY PASTA

[HTTP://TEXAS-SEA-GRANT.TAMU.EDU/WHATWEDO/PUBLICATIONSARCHIVES/1984PUBLICATIONS/84-501.PDF](http://TEXAS-SEA-GRANT.TAMU.EDU/WHATWEDO/PUBLICATIONSARCHIVES/1984PUBLICATIONS/84-501.PDF)

From Beth Gore and the Sea Grant archives:

2 pounds peeled and deveined shrimp
(at least 36-40 count)
3 cups cooked spaghetti
3/4 cup sweet cream butter
1 cup chopped green pepper
1/2 cup chopped onion
1 1/2 teaspoons garlic powder
1/2 teaspoon each salt, oregano and basil
1/4 teaspoon pepper
2 cups fresh tomatoes, cut into 1/2" cubes
Grated Parmesan or Romano cheese

In heavy, 3-quart saucepan, melt butter over medium heat. Add remaining ingredients except tomatoes and cheese. Stir and cook over medium heat for 5 to 7 minutes or until shrimp are opaque. Add cooked spaghetti and cook until thoroughly heated. Stir in tomatoes. Cover and let stand 1 minute or until tomatoes are hot. Sprinkle with cheese. Makes 6 servings.



COOKING WITH SEAFOOD

April 21, 6:00 p.m. @ Bauer Exhibit Building, County Fairgrounds. Leslie Hartman returns with a shrimp recipe to share along with information about this marine species.

May 19th will be the return of Jack La Barge as our volunteer chef. He will treat us to one of his kitchen favorites: Seafood Pizza using shrimp, crab and a white sauce. As you may know, Jack is also a baker which increases the odds that his pizza crust will be made from scratch. Mark your calendars.

MANY THANKS TO LAST MONTH'S VOLUNTEERS:

As always, I want to say thank you to the people who help me with my programs in Calhoun County: Kevin Franke, Ryan Franke, Donnie Klesel, Calum Klesel, Tom Andrews, Bill Cordell, Brigid Berger, Jack LaBarge, Charlie Jones, Gayln Franke, Susan De La Garza, Tresa Martell, Robin Villarreal, Joe Surovik, Ralph and Minnie Cormier, Norman Boyd, Leslie Hartman, and Gerard Miller.

Have you taken the Challenge?

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

"Excellence comes not from our actions but from our habits"— Aristotle

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