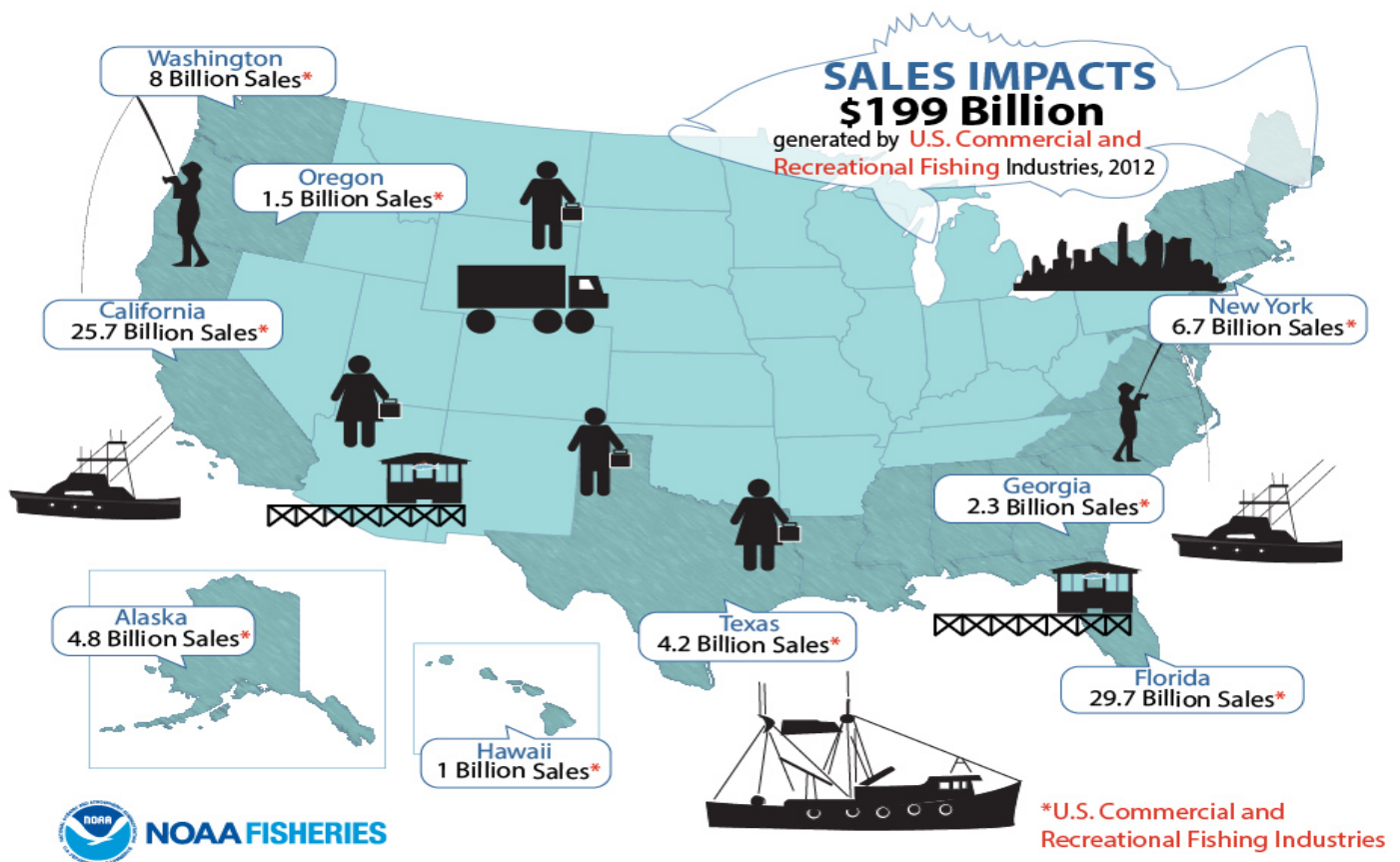


COASTAL & MARINE RESOURCE NEWS

CALHOUN COUNTY

FISHERIES ECONOMICS OF THE US 2012



NOAA Fisheries released two important reports this past month that document positive trends in the sustainability of U.S. federally managed fisheries. Together, the reports highlight the strength of our federal fisheries and underscore the broad and positive economic impacts that commercial and recreational fishing contribute to the nation's economy. Visit http://www.fisheries.noaa.gov/stories/2014/04/04_16_14sos_feus_reports_2013.html to learn more.

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://texasseagrants.org>

SMOKED SALMON DEVILED EGGS

[HTTP://HONEST-FOOD.NET/2012/09/16/SMOKED-SALMON-DEVILED-EGGS-RECIPE/](http://honest-food.net/2012/09/16/smoked-salmon-deviled-eggs-recipe/)

- 8 hard-boiled eggs, peeled
- 2 teaspoons smooth Dijon mustard
- 1/3 cup mayonnaise
- 3 ounces smoked salmon
- 1 tablespoon minced shallot
- 1 teaspoon Tabasco sauce
- 1 tablespoon lemon juice
- Salt and pepper to taste
- Smoked or sweet paprika for garnish
- 1 ounce caviar (salmon or other kind), optional

Slice the boiled eggs lengthwise and pop out the yolks. Mix the yolks with the mustard,

mayo, smoked salmon, shallot, Tabasco and lemon juice and mash into a paste. Add salt and black pepper to taste.

Spoon into the egg whites and dust with the paprika. Garnish with salmon caviar.

Hank uses hot-smoked salmon for this, but you can

make it with cold-smoked salmon, too. Salmon caviar is available in many supermarkets near the canned fish . The caviar isn't strictly needed but adds to the beauty of the dish.



Photo by Holly A. Heyser

COOKING WITH SEAFOOD

May 19, 6:00 p.m. @ Bauer Exhibit Building, County Fairgrounds. Sister Josephine returns to teach us how to roll our own sushi. Bring your own mat (available at HEB for \$1.99) and learn how to use it.. NO worries about raw fish. Most sushi rolls used cooked seafood and vegetable. It's pretty and healthy. Come join the fun.

June 16 will be our next demonstration. I'm still working out the details.

MANY THANKS TO LAST MONTH'S VOLUNTEERS:

April is always filled with volunteers as many come into town to help clean Magnolia Beach. This year over 200 individuals signed in for the clean up and picked up approximately 2,500 pounds of trash. I am especially thankful for Vern Lyssy and Gerad Miller who hauled the trash trailer over to Patricia Kalisek at the County's recycling center. Sometimes the hardest part of cleaning the beach, is disposing of all the trash afterwards. I also want to thank Karen Lyssy and Theresa Dent for providing the meal and the Magnolia Beach VFD for the use of their barn. Other programs continued with help from: Charlie Jones, Jack LaBarge, Bill Cordell, Tom Andrews, Brigid Berger, Cory Mabry, Robin Villarreal , Gayln Franke, Janie Ortega, Susan DeLaGarza, Laurel Cahill, Ruebin Herrenra, Jim Schon, Ben Boone, Tony Tidrick, Trevor Tidrick, Charles (Sonny) Crober, Debbie Dugan, Leslie Hartman, Natalie Lyssy, Erin Dent, Tom & Norma Gallagher, Kimberly Hudson, Barbara Woodward, Sarah Villarreal, Jenna Weaver, Manuel Ortiz, Reilly Lowe, Shelly Crow, Laurie Weaver, and Connie Wooldridge. (No doubt I have left someone off the list as busy as the month was. Please except my apologies if you helped and I didn't list your name here. I truly appreciate all the help my volunteers give me. Thanks again.)

*"I'm
dancing as
fast as I
can"—
Barbara
Gordon*

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