

Dear Members,

Yesterday Paul and his brother Billy braved the cold to harvest clams for the CSF. Along with clams, members will also get a handful of beautiful oysters from Cedar Island. Although last week was an off-week for the CSF, organizers of Walking Fish kept busy, passing bylaws for the newly formed Cooperative. The Walking Fish Cooperative, which was incorporated on January 1st, is an important moment for the organization. We see the cooperative as a symbol of our commitment to sustaining healthy fisheries and the communities that depend on them. Without your support this would not have been possible!

Jason Houston has been visiting down east communities and Carteret County fishermen this week. He is a photographer involved in a book project that is expected to be completed this fall. The book will profile a broad array of food system projects throughout the United States and Canada. It will be a resource to help expand the way food and community come together. Jason will be at the delivery in Durham this Thursday. Here is a link to his website if you would like to see some of his work.

In an effort to reduce the use of plastic bags, please remember to bring something to transport your seafood home!

WEEK 2: January 27th Delivery

Where: Sarah P Duke Gardens (main entrance off Anderson Street)

When: Thursday, 4 – 6 pm

Share description:

Clams – Harvested by Paul and Billy Russell in Newport River

Oysters – Harvested by Jay Styron on his oyster lease in Cedar Island Bay

*The following recipes can also be found on our website

Littleneck Clams in White Wine with chorizo

(recipe courtesy of Amy Tornquist, chef/owner of Watt's Grocery, Durham)

1 pound Littleneck Clams

Parsley

3 Shallots or 1-2 Onions

1 Spanish chorizo, sliced

1 1/2 c white wine

Butter

1 c stock (vegetable or chicken)

Dice the onions, slice the chorizo, and chop the parsley. Put butter or olive oil in the bottom of a heavy bottomed pot and then sauté the onions or shallots until it is translucent. Add the chorizo and sauté until some of the fat releases. Add the parsley, clams, white wine and stock and cook until the clams open.

Note: Paul Russell's clams are VERY fresh. Those suckers hold on! It might take more than the 7 minutes or so you hear about in recipes to get these to open. Just make sure you don't run out of liquid.

OYSTERS

(recipe courtesy of Amy Tornquist, chef/owner of Watt's Grocery, Durham)

I would serve these raw. They are yummy and actually not that hard to open.

Here are the sauces we like to serve with them:

Mignonette:

2 shallots, tiny dice

1/2 c champagne vinegar

Pepper

Dash Tabasco

Pinch of sugar or honey

Please send photos, recipes, etc! We love hearing from you.

~Your Walking Fish Crew