

Dear Walking Fish Members,

Only three more deliveries left for the winter CSF! We will begin selling shares for the Spring CSF soon and hope that everyone will continue to enjoy fresh seafood from the coast of North Carolina. The weather is warming up nicely and the fishermen are eager to work to provide the weekly catches!

For those of you that requested the live crabs, we would love to see how you prepared them. Please take pictures to post on the Walking Fish Facebook page!

WEEK 4: March 13th Delivery

WHERE: NCSU Campus Farmer's Market (Brickyard)

WHEN: Tuesday, 3:30 – 4:30 pm

SHARE DESCRIPTIONS –

 Littleneck clams harvested using a hand rake by fisher member, Paul Russell
 Triggerfish caught with hook and line in the Atlantic Ocean

 Live, hard crabs (blue crabs) for those of you that signed up. The crabs were caught in crab pots in Core Sound by fisher member, Mark Hooper

**Keep in mind if you are getting hard crabs that the crabs are kept very cold. When they are on ice or refrigerated they are very lethargic. When the crabs begin to warm up, they become much more active.*

Clam Fritters

(This is my Grandma's clam fritter recipe – Debbie Callaway, CSF Coordinator)

- 2 dozen littleneck clams
- 1 cup flour
- ½ tsp. baking powder
- ½ cup milk
- ¼ cup clam juice, saved from steaming
- 1 egg, beaten
- ½ tsp salt
- ¼ tsp garlic powder
- ¼ tsp pepper
- Oil

Steam the clams until they just start to open (some of the clams will take longer to open, just be patient, they are very fresh!).

Mix together the flour, baking powder, milk, reserved clam juice, egg, salt, garlic and pepper. Roughly chop the clams. Add the clams to the mixture. Heat oil in frying pan over medium to medium high heat (you want to make sure the inside of the fritter cooks). Drop heaping tablespoonfuls into hot grease. When the fritter begins to brown around the edges, flip and cook on the other side. Drain on absorbent paper towels. Serve with tartar sauce.

~The Walking Fish Crew