

Dear Walking Fish Members,

The weather on the coast has been beautiful but *WINDY* these past few days with a small craft advisory keeping the fishing boats from going out. This week we will be delivering fresh littleneck clams from Paul Russell and soft shell crabs (cleaned and frozen). We try very hard to avoid sending frozen product, but sometimes it becomes unavoidable. The soft shell crab season peaks in the spring so this is the time of year when crab fishermen work around the clock to catch the crab when it is soft. These crabs were frozen a few weeks ago and the quality has been well maintained. For those who didn't enjoy cleaning them live now can simply enjoy them without the work and stress.

WEEK 6: May 19th, 2011 Delivery

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

WHEN: Thursday, 4 – 6 pm

WHO: Every week and GREEN Group

Share Description:

 Littleneck clams harvested by Paul and Billy Russell in Newport River

 Soft Shell Crabs – Eddie Willis, Harkers Island

Clam Fritters

Debra Callaway, CSF Coordinator

(This recipe brings back fond memories of my childhood. My grandfather clammed for a living in North River of Carteret County and my grandmother made these delicious clam fritters.)

- 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.

Visit our Facebook page to see a photo of this recipe. Also, please post any of your favorite ways of preparing littleneck clams or softshell crabs.

~Your Walking Fish Crew