

November 18th Delivery

Dear Walking Fish CSF Members,

We have had beautiful weather on the coast this past week (a little rain yesterday, but we sure needed it!) It has been a busy week for the fishermen of Carteret County. Lots of variety this time of year!

Just a reminder, that there will be no delivery next week due to the Thanksgiving holiday. We hope everyone has a wonderful Thanksgiving and safe travels for those of you visiting friends and family!

** Please remember to bring a cooler, insulated bag or other means for transporting your seafood. Remember to refrigerate your seafood as soon as possible to ensure safety and freshness.

WEEK 10: November 18th Delivery

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

When: Thursday, 4 – 6 pm

*** Paul's white refrigerated truck***

Share description:

Every Week: Full Share – Flounder, Trout and Clams
Half Share – Trout and Clams

Bi-Weekly (Green): Full/Half Share – Flounder and Clams

*The members that requested live hard crabs this week will be receiving live Hard Crabs and Clams

Lin Chestnut caught the **Speckled Trout** in Core Sound using a run around net. The **flounder** were caught using pound nets in Pamlico Sound by Wayne Teeter. Paul and his brother, Billy, clammed in Newport River to provide the **littleneck clams**. The live **hard crabs** were caught in Jarrett's Bay by Mark Hooper.

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

RECIPES:

(From Debra Callaway's Personal Cooking Experiences!)

Clams on the Half Shell

Littleneck Clams

Bacon (cooked halfway)

Worcestershire Sauce

Wash the clams. Shuck the clams and remove the top shell. Loosen the clam from the bottom shell. Place the clam in the shell on a baking dish. Put a dash of the Worcestershire sauce on the clam and a small piece of the bacon. Cook under the broiler for 3 to 4 minutes or until bacon is done.

Sometimes I add a little parmesan cheese on top the bacon. This recipe is also excellent using oysters instead of clams!

We look forward to seeing you on Thursday!

~ The Walking Fish Crew