

April 27, 2010

Dear Walking Fish CSF Members,

We hope all of the weekly members enjoyed their first week of the Spring 2010 CSF, and we would like to welcome all of the bi-weekly members to their first pick-up. We are extremely excited about this weeks share, and we hope you enjoy your seafood! Please read below for information about this week's share.

WEEK 2: April 29nd

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

When: Thursday, 4 – 6 pm

****Note:** The pick-up time is set to accommodate our driver, so please come during the scheduled window. If you come early, volunteers may not be ready to check you in, so please expect to wait until 4pm. If you come after 6pm the truck may have left, so please don't be late. We cannot replace missed shares.

Bi-weekly group: GREEN

Species:

Full Share: Triggerfish and live soft-shell blue crabs

Half Share: Live soft-shell blue crabs and clams

***Note:** If you are receiving crabs and/or clams this week, they will be delivered alive. They need to be kept cool, but not too cool. They should be fine in an insulated bag or a cooler without ice for a short period of time. We do not recommend putting them directly on ice, since this may kill them. An ice pack works, or ice with a barrier (such as newspaper) between it and the crabs/clams also works.

A simple way to tell if your clams are good: If clams remain closed before cooking they are still alive, if they open before cooking then they have died. Discard any clams that open before they are cooked.

****** Please remember to bring a cooler, insulated bag, or other means for transporting your seafood. We will provide ice, so please bring a plastic bag if necessary. Remember to refrigerate your seafood as soon as possible to ensure safety and freshness.

Fishers

Kathy Mathis: Triggerfish

Eddie 'Mr Big' Willis: Soft-shell blue crabs*

Aron Styron: Soft-shell blue crabs*

Paul and William Russell: Clams from their shellfish leases

*The crabs were caught using a small trawl net or a "jimmy pot". The crabs were caught shortly before their first molt and then kept in shedding tanks. Once the crabs molted they were harvested before their new shells hardened.

Recipes

Please visit the member's forum for this week's recipes and preparation information for the soft-shell crabs. We will have this posted by Thursday.

Community

We have started to add a copy of the weekly email to the member's forum each week, so if you don't receive an email by Wednesday please check the member's forum. This will ensure that you don't miss any information about the pick-up.

Our Members' Forum (<http://www.walking-fish.org/members.php>) and Facebook page (<http://www.facebook.com/walkingfishcsf>) are great places to meet other Walking Fish members and start a dialog. You can also buy, swap, or trade shares if you are unable to pick up on a given week (some people have already posted messages).

We look forward to seeing you on Thursday!

~ Your Walking Fish Crew