

Dear Members,

We have had a really cold winter here in Carteret County! The forecast is calling for more snow tonight and in the morning. This could possibly be the fourth snow of the season!

Joshua Stoll recently attended the 2011 Seafood Summit in Vancouver, BC. First, a little background... Six months ago we submitted an abstract to present a panel (with three CSFs) at the Seafood Summit, an international conference about sustainable seafood (see the Facebook posting from last week to read the abstract). The conference itself is quite industry focused (e.g. Multinational seafood companies, big NGOs, etc). Except for two fishermen on our panel, there were hardly any fishers at the event. That raises some interesting/important questions about our food system and our food. For starters, how can we talk about "sustainable" seafood if the harvesters aren't present? Nevertheless, this was well worth our time. It isn't often that you get to hear or see the large-scale perspective and it helps contextualize our work.

The conference itself - like most - was a mix of presentations, lunches (with tasty seafood), and side discussions. The highlight of the experience, by far, was the opportunity to spend time with the fellow panel members from Northwest Atlantic Marine Alliance, Skipper Otto's CSF, and Off the Hook CSF. We have spent so much time talking on the phone and Skyping, but this was the first time we'd ever met. It is a wonderful reminder of how fortunate we are to be part of this movement.

One of the things we plan to take away from the conference is a commitment to strengthening the links between the CSFs across North America. We have a lot we can learn from them, and we think we have a lot to offer as well.

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

WEEK 3: February 10, 2011 Delivery

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

When: Thursday, 4 – 6 pm

Share description:

Steamer Clams – Harvested by Paul Russell in Core Sound

Pasta Clams – Harvested by Mark Hooper in Core Sound

Triggerfish – Caught in the Atlantic Ocean by Kathy and Gilbert Mathis

*Full and half shares will receive one pound of trigger

Clam Casino

Walking Fish organizer, Nicholas Mallos

½ pound bacon; cooked and chopped
1 cup breadcrumbs
¼ cup freshly grated parmesan cheese
¼ cup finely chopped parsley
3 Tbsp extra virgin olive oil
4-6 Tbsp butter, melted
2 Tbsp lemon juice
36 small clams; shucked, 36 half shells reserved
Salt & black pepper to taste
2-4 garlic cloves, finely chopped
Lemon wedges (to garnish)

Combine the bacon, garlic, bread crumbs, Parmesan, parsley, olive oil, salt, and pepper in a small bowl and stir to combine.

Coarsely chop the clams and combine with the lemon juice in a separate bowl. Place the clam shells on a baking sheet, using a thin bed of rock salt to stabilize them if desired, and divide chopped clams between them. Top the clams with the bread crumb mixture and drizzle with the butter.

Cook under a preheated broiler until the topping is golden brown and the clams are bubbling, about 2 minutes. Garnish with lemon wedges.

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

~Your Walking Fish Crew