

January 19th, 2012

Dear Walking Fish Members,

Welcome to the winter 2012 season of Walking Fish! The weather will play an important role in the species we will be bringing this winter. So far, we are experiencing a mild winter on the coast although we have had lots of wind.

Please use our Member's Forum and/or Facebook to share your thoughts, ideas and recipes. These are also good places to buy, swap or trade shares with others.

WEEK 1: January 19th Delivery

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

When: Thursday, 4 – 6 pm

Share description:

Southern Flounder
Littleneck Clams

A note about this week's catch: The flounder were trawl caught by Kenny Pittman in the Atlantic Ocean. The boats unloaded at the docks in Merrimon. Paul Russell, a fisher member, hand raked the clams in Newport River.

CLAM CHOWDER with Dodgers (cornbread dumplings)

This is the way my Grandmother used to make clam chowder - Debbie Callaway

18 Littleneck clams, shucked and cut up [try to keep as much juice as you can]

2 – 3 large potatoes, cut into bite size chunks

1 large onion, diced

3 slices of bacon

1 cup all-purpose corn meal

1 TBSP all-purpose flour

1 Tsp Salt

Salt and pepper

Fry the bacon, reserving the bacon grease. Add the onion to the bacon drippings and cook until softened. Bring a couple of cups of water to a boil. Add the clams, juice, potatoes, onions, salt and pepper to the pot.

For the dumplings: Boil a cup or so of water. Mix together the corn meal, flour and salt. Gradually add the water to make the corn meal mix. It should be very thick and sticky. When the mixture has cooled off some, pat out the corn meal dumplings (about 1 ½" in diameter). Place the dumplings into the chowder and cook until firm, usually about 10 – 15 minutes.

*(*I add boiling water to the corn meal mix and it has always worked to keep the dumplings from falling apart)*

~Your Walking Fish Crew