

SOUNDSIDE LEARNING THIS WEEK ON CORE SOUND

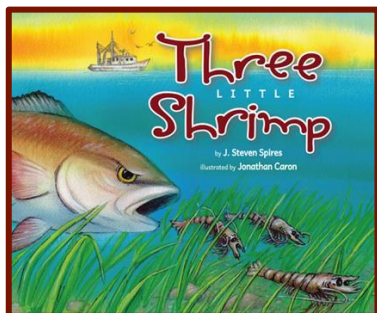


June 19, 2023

COMING UP AT CORE SOUND...

- **June 22:** 806 Parlor Talk
"Shorebird Hunting & the Art
of Shorebird Decoys"
presented by Robbie Smith
@ 2:00 PM
- **June 20-23:** Marine
Science Academy
- **June 26-30:** Photography
Camps

Sound Reading Material For You and Your Child



Three Little Shrimp

By J. Steven Spires

Dive into crystal blue waters to follow three very curious little shrimp as they explore beneath the surface. Dangers surround them--egrets, red fish, and a loggerhead turtle all love eating shrimp! Even the fisherman's net is out to capture them. When the little shrimp venture out of their troupe they find more than they expected in this entertaining and educational adventure for beginning readers.

Pages: 32

Grades: 1st-2nd

Raised on Saltwater

a memory from my childhood

Tick. Tick. Tick. Time seems to go slowly when staring at a clock, especially to a little girl whose mother pointed to the number the long black hand must touch before her wait ends. That hand is barely moving at all. Daddy's never going to get home at this rate.

A nap usually helps, and it does again! My eyes weary while watching the clock's face and close from boredom. What a great surprise when I hear Mama calling my name because Daddy is driving up the driveway. It is time for my much-anticipated adventure to begin!

Dad changes from work boots to rubber boots, kisses mom and my older sisters hello and goodbye, and grabs the cooler of snacks Mom has packed for our trip; he looks at me and with a smile winks and nods his head. It is finally time! Needless to say, I beat Daddy to the dock!

You see, I am Daddy's first mate. My CB handle is "BoonDocker," and Dad's is "Light Pole." I may only be four years old, but I am the best partner and culler that he's ever had to help him. It's true. Daddy told me so. I keep him awake and in good spirits, two very important parts of shrimping.

I also know when to stay out of his way, when to poke my head through the cabin window, and when to sit atop the culling table and help throw back what we don't need, things like grass, shells, little fish, squid, anything that isn't a shrimp! Okay, most times I don't actually touch these things, but I will point them out for Daddy to toss overboard!

I stay out of Daddy's way when he is lowering our nets into the water. There's a lot that has to happen, so I gladly get on the bunk in the bow of "Sisters III" where a secret compartment holds my dolls and books. Every once in a while, I lose track of time playing and Daddy hollers, "Lucy, you gonna play all night?"

Now it's finally my favorite time of the night when we drag our nets and can only hear the roar of the engine. That's when we sing! Sing to the top of our lungs. Daddy sits me on top of the cabin, and we sing "The Booze Yacht," "Jesus Loves Me," and some other tunes that are Daddy originals like "Looked to the Eastward."

After all is sung and done for the night, my last job is to pick out a mess of freshly-caught green tails to boil while Dad finishes getting things ready to head home. Those shrimp and saltines taste better than any meal I'll ever eat since. And, of course, they are paired with an ice-cold Pepsi packed in ice by Mom.



Shrimp Snapshot

Shrimp are shrimp; that's what many folks think, but, oh, how wrong they are! There are at least 300 species of shrimp in the world, but only a small portion are commercially available. In our area we enjoy two main types: brown shrimp and green tails.

Brown shrimp account for nearly 70% of the shrimp caught in our waters. Brown shrimp, however, are a summer shrimp and are most active in open waters at night. They can reach a length of nine inches. Brown shrimp have somewhat of a strong flavor due to the amount of iodine they contain which lends well to stuffing, baking, and stews such as gumbo or jambalaya.

Green tails are called white shrimp in some other areas. They are a little smaller than brown shrimp, maxing out around eight inches in length. About 28% of the NC shrimp harvest is from green tails. Green tails prefer muddy brackish waters that give them a dose of good marshy flavor. They are known for their texture. They stand up to strong spices, soaking in the taste of what goes with them such as boils and BBQ.

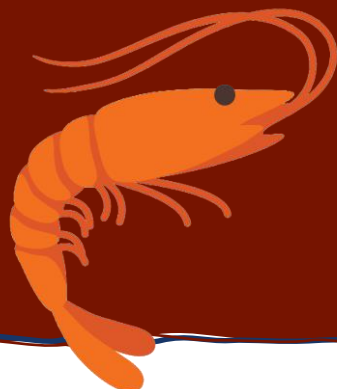
Join Us

Our All-American Shrimp Fry is a community gathering to honor our active military, veterans, first responders – fire and rescue, teachers and school staff, health-care workers, linemen, and law enforcement.

Go to our website and purchase your own tickets or sponsor a shrimp plate for an honoree!

Music, activities, and a wonderful summer evening will be had by everyone "at the end of the road" on Harkers Island.

Tickets are \$20 and include shrimp with all the trimmings, dessert, and tea or lemonade.



CORE SOUND
WATERFOWL MUSEUM & HERITAGE CENTER

All-American
SHRIMP
FRY *in honor of all our community leaders*

SATURDAY, JULY 8 4-7pm

Take-Out or Enjoy a Picnic
Core Sound local shrimp + all the trimmings, dessert & drink

"Under the Oak" at
CORE SOUND WATERFOWL MUSEUM & HERITAGE CENTER

Music, speakers, special tributes & more!

TICKETS Complimentary plates available for Active Military, Veterans, First Responders, Health Care Workers, School Personnel & Electric Power Company Linemen/women
ALL OTHERS \$20/PLATE
Plate sponsorships also appreciated!
Reserve online until noon on Friday, July 7th at CoreSound.com/shrimpfry or before event:
• At 806 Arendell Street, Morehead City
• At CSWM&HC, Harkers Island
• By phone at 252.728.1500

Children's Activities • Crystal Coast Antique Auto Club
Bake Sale • Music by USMC Stage Band at 5pm

CORESOUND.COM

A watercolor-style illustration of a white boat with a green sail on a body of water. In the foreground, there is a large, gnarled tree on the left and some greenery on the right. The sky is a mix of yellow and blue.