

# SOUNDSIDE LEARNING THIS WEEK ON CORE SOUND

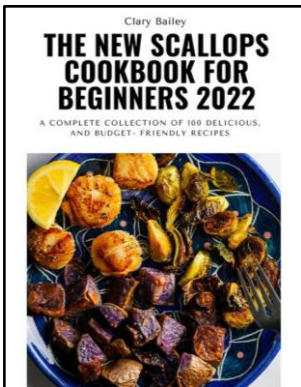


March 27, 2023

## JOIN US!

- **March 29:** *Soundside Science & Story Time* for ages 3-5, 10 AM
- **April 1:** *7<sup>th</sup> Annual Core Sound Run* @ 9 AM
- **April 20-21:** *Earth Day @ Core Sound*, teachers register now!

## Sound Reading Material For You



### The New Scallops Cookbook for Beginners 2022

By Clary Bailey

This cookbook isn't a "local" work, but it is filled to the brim with ideas for one of my favorite seafoods! I typically cook them like my grandmom did, but every now and then I get curious and turn to this source!

Scallops are briny, slightly sweet and buttery with a tender texture. They taste like they come from the sea without being fishy. This shellfish takes on the seasoning that you cook it with so be prepared for a tasty dinner for when scallops are prepared and cooked properly, they provide a seafood meal like no other.

Pages: 284

## A Special Reunion

By Chris Yeomans

When scallop season opened this year for the first time in a while (and they were abundant) it created a need that had not been seen for quite a while... people that could consistently and effectively open a scallop. Scallop houses have been dismantled some time ago. What to do? Well, like in the past when a need arises, Down East people are resilient! The ladies that used to open scallops at these scallop houses stepped up and rose to the occasion. They began opening scallops for various family members and friends at the end of docks, in garages, or in the back yards of various commercial fishermen.

On March 18, the Core Sound Waterfowl Museum and Heritage Center celebrated these shuckers, mostly ladies, for their skills and for stepping up in this time of need. Thanks to the idea of Mr. Kenny Brennen, all were invited to the museum for a celebration and a demonstration of the art of opening a scallop. There was a friendly competition which was won by Becky Smith from Salter Path. She opened 25 scallops in 1 minute and 49 seconds! Amazing! These ladies shared stories about the scallop house days when they earned 25 cents per gallon and sang together while opening scallops in their various hometowns.

I brought my grandmother Myrtle Yeomans's scallop knife to the celebration. She opened scallops back in the day at Mr. Ellis Yeomans's scallop house. While there I discovered that Mr. Worth Davis from Harkers Island made this knife for her because there were others that had brought their prized knife with similar features as grandma's. The handles of each knife were covered with a small section of a garden hose, and I had thought all along that Grandma Myrtle had modified it herself!

Later in the evening we shared a meal and continued to fellowship with each other. Sharing stories and remembering days gone by when Harkers Island was Harkers Island!



(above) the Salter Path Delegation with our trophy winner, Becky Smith and (right) a few of the scallop knives displayed

## Seahorse Roundup

Seahorses are unlike any other fish in the ocean for it is actually a fish without scales. They are covered by an exoskeleton of hard bony plates with a fleshy coat. Seahorses swim upright, have necks, and their bodies resemble a horse, lizard, and aardvark. Usually found in tropical waters, seahorses often ride Sargassum, a seaweed that floats across the ocean in large island-like masses, dislodged by storms to our waters.

There are 54 species of fish that fall under what is classified to be a “seahorse.” The Lined Seahorse (also called the Northern Seahorse or the Spotted Seahorse) is found in our Atlantic Ocean waters. The seahorses are found in both algal and coral reefs, along with mangroves, seagrass, around sponges and Sargassum clumps. The lined seahorse is usually a little less than 6 inches in length and have an average lifespan of about 4 years. Lined Seahorses can vary greatly in color, for they can be brown, grey, red, orange, yellow, or black. Many have white lines that follow the contour of their neck, which is how they were given their name.

The Longsnout Seahorse (also called the Slender Seahorse or Great Brazilian Seahorse) is also found in our waters. The Long Snout Seahorse has been encountered down to a depth of 180 feet in the ocean. It spends most of its time attached to something, like seagrass, mangrove or floating Sargassum. It can also be seen swimming freely in midwater. It is not a powerful swimmer and moves very slowly in the water. The largest scientifically measured Longsnout Seahorse was 6.89 inches. It has a broad cheek and a long, thick nose, hence its name. The body is narrow, usually without any skin appendages. The colors of a Longsnout Seahorse can be red, saffron, buttercup, ochre or mustard yellow. The body is often decorated with numerous dark spots. White dots may also be seen, especially on the tail.

Seahorses are unique in the fact that the males carry and give birth to the offspring. Most seahorse species are also monogamous, usually sticking to one partner for each mating season or even for life. Seahorses neither have teeth nor a stomach! They suck food in through their snouts and digest and expel it rather quickly. Because of this, the seahorse feeds 30-50 times per day in order to sustain itself. Their diet consists of mostly microscopic crustaceans like Mysis shrimp.



(left) Lined Seahorse and  
(above) Longsnout Seahorse  
photos from [www.inaturalist.org](http://www.inaturalist.org)