

# SOUND SIDE LEARNING

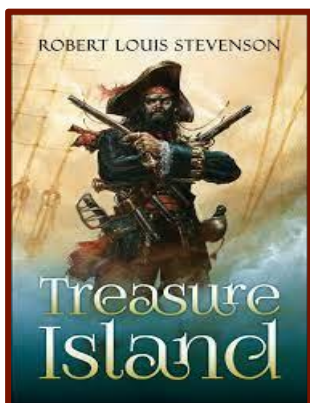
## THIS WEEK ON CORE SOUND



### COMING UP AT CORE SOUND

➤ **November 1:** "Cape Lookout Lighthouse 163<sup>rd</sup> Birthday" Community Night Covered Dish Supper @ 6 PM & Program @ 7 PM

### Sound Reading Material For You & Your Child



#### Treasure Island

By Robert Louis Stevenson

One of the most popular and critically acclaimed adventure stories ever written, *Treasure Island*, has been thrilling readers for more than a century since its original publication in 1883. This is a tale of young Jim Hawkins who finds a map to pirates' gold and goes in search of buried treasure with the help of an old sea captain named Billy Bones. Come along on his adventures.

Grade Level: 3+  
Pages: 124

## It's Drying Time, Again!

Dried mullet roe dates back at least 3,000 years. Egyptian murals illustrate the process. Europeans and the British brought their taste for "bottarga" to the American Colonies.

The first mullet roe I ever encountered was on a small, white, glass saucer atop my grandmama's stove. The deep orange color caught my eye and sparked my curiosity so I, of course, reached for it. Much to my surprise it was firm and, when broken, grainy inside. About the time I was raising it to my mouth, Grandmama chuckled over my shoulder and advised, "Put that between one of my light rolls and you'll have yourself something special!" And so, my love for mullet roe began.

Throughout the fall of the year, Daddy would often catch roe mullets. He carefully handled each mullet to cut the roe out. Then mama washed it, salted it, and, after several hours, they washed off the salt and laid them on a board on top of the roof where the sun worked its magic! Once dry, it was hung in a cool, dark room or closet for enjoyment all winter long.

Whether the roe was fried, baked, or wrapped in aluminum foil and cooked in the coals of our fireplace, it was accompanied by homemade light rolls and a cold Pepsi. I often chuckle now realizing that as children we ate many delicacies like the "rich folk" did; we had no idea how fortunate we truly were.



photo from [sushieveryday.com](http://sushieveryday.com)



photo from [coastalreview.org](http://coastalreview.org)

# Phases of the Moon



photo from [surfcastingrepublic.com](http://surfcastingrepublic.com)

## Under a Full Moon

Ah, a full moon. It is the lunar stage when the whole round face of the Moon is lit and visible to us on Earth. It is an impressive sight since during this phase the most sunlight reflects off the Moon toward Earth. During and around the night of the full moon, stars and other planets are nearly indiscernible because of the Moon's extreme brightness.

A full moon is often referred to as a fishing moon, and it is no surprise that some folks believe that moon phases strongly impact fishing. This belief is based on fish not actually responding to the full moon itself, rather, it is founded upon fish responding directly to two things that result from it: (1) the bright moonlight attracts fish causing them to swim towards the surface and (2) the heavy tidal flow increases fish feeding levels.

On both incoming and outgoing tides, the tidal flow is denser and heavy amounts of water are moved by gravitational pull. In spring and fall, fish spawn during periods of heavy tidal flow to disperse their eggs as widely as possible. Also, during these strong tides, in the shallower areas where small food lives, big fish can swim inland to atypical areas and enjoy a buffet. The full moon enables these fish to better see allowing them to more easily feed at night.

The next full moon will occur on Tuesday, November 8 at 6:02 AM, but the moon will appear full the night before and after its peak to the casual starwatcher. So, fall fisherman, get ready to do your thing next Tuesday night since fish, too, enjoy the light and pull of a full moon.