

NYSG welcomes three more to the fold

In May, three new extension specialists joined the Sea Grant ranks, two of whom filled newly created positions. **Antoinette Clemetson** came on board as Sea Grant's Marine Fisheries Specialist at Cornell University's Research and Extension Center in Riverhead, Long Island. SUNY Stony Brook's NYSG extension office welcomed **Eileen Keenan** as the program's new Nonpoint Education for Municipal Officials (NEMO) Support Specialist. And at SUNY Oswego, **Molly Thompson** signed on as Sea Grant's new Dune Habitat Educator.

Photo by Paul Focazio



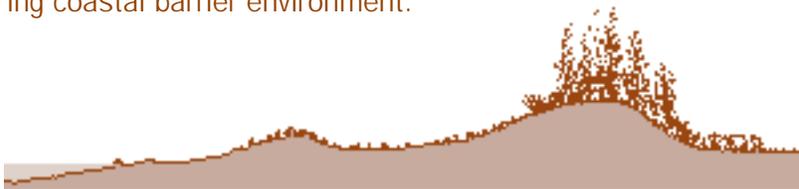
Antoinette Clemetson and Eileen Keenan

As Sea Grant's "downstate" fisheries specialist, Clemetson will plan, conduct and evaluate regional programming related to fisheries biology, management, conservation, restoration and aquaculture for Long Island, New York City and the Hudson River estuary. Clemetson will collaborate with Sea Grant-funded researchers to educate government agencies responsible for fisheries management as well as elected officials with an interest in fisheries. She will also target her efforts to audiences directly affected by fisheries — anglers, organized fishing groups, charter and party boat operators and coastal communities.

Keenan will work closely with the Manhasset Bay Protection Committee and the Hempstead Harbor Protection Committee to adapt materials for local governments from the Connecticut Cooperative Extension NEMO program. NEMO, a water quality education program started at Connecticut Sea Grant, is currently being implemented nationwide. "Given the success of the program in Connecticut," says NYSG Director Jack Mattice, "we are really looking forward to having Eileen work with Long Island communities."

At SUNY Oswego, Thompson will partner with Eastern Lake Ontario community leaders to establish education and outreach programs on issues of concern regarding the area's dune ecosystem. This barrier system, which consists of beaches, sand dunes, embayments and wetlands, extends for roughly 16.7 miles and contains the largest and most extensive freshwater sand dune formations in New York State.

By engaging local citizens, school administrators, town boards, chamber of commerce employees and others in the process of dune management, policy and use, Thompson will develop a variety of educational materials. Sea Grant-produced information in the area of dune habitat education will include an annual newsletter and maintenance of the "Lake Ontario Sand Dunes and Wetlands" web site. In cooperation with The Nature Conservancy and The Ontario Dune Coalition, this New York Sea Grant web site serves to inform visitors of the integral part that Lake Ontario's eastern shore sand dunes play in their surrounding coastal barrier environment.



Build a dune like this one at the dunes' website:
<www.cce.cornell.edu/seagrants/dune/dune.html>.

Clambake on the Grill

Ingredients

48 littleneck clams
20 small red new potatoes (1 1/2" in diameter)
8 ears of unhusked corn
1 tsp. seafood seasoning (i.e. Old Bay)
parsley
roasting pan 15 x 11 x 3
(standard disposable aluminum pan)
aluminum foil
1/2 pound drawn butter (optional)

Method

Preheat grill on high. Scrub the clams and the potatoes. Put 1/2 inch of water in the bottom of the roasting pan and add seafood seasoning.

Lay corn on the bottom of the pan (trim the corn slightly if necessary to fit in the pan). Put the potatoes in around the outside edge of the corn, against the vertical wall to form a border or frame for the clams. Place scrubbed clams in the center on top of the corn. Cover pan tightly with foil to retain heat and steam and place in closed grill for 30 minutes. You may have to scrunch the aluminum pan a little to enable the lid to go down. (Check after 20 minutes - if clams are steamed open, shut off the grill.) Garnish with parsley and serve with drawn butter if desired.

For more information on seafood, surf over to the "Seafood Technology" pages on the NYSG web site, www.seagrant.sunysb.edu. From there, link to the New York Seafood Council's website for which NYSG's seafood specialist Ken Gall is technical advisor.



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"Hard" Regulations for Clams

Comprising one of New York's most important commercial fisheries, the hard clam lives in shallow coastal bay waters in areas with a soft sandy bottom. Though you may not recognize the term "hard clam," you probably know its market names: chowders are the largest, cherrystones are medium in size and littlenecks are the smallest hard clams. Other clams harvested in New York waters are surf clams, ocean quahogs and softshell clams or steamers.

Thanks to strictly-enforced regulations, your local seafood provider receives safe-to-eat aquatic delicacies such as hard clams. This safety control system, called HACCP, Hazard Analysis Critical Control Point, was put in place by the Food and Drug Administration in late 1997 to cover all shellfish and fish species that are processed in or exported to the U.S. from foreign countries. According to a recent Sea Grant-compiled, Seafood HACCP Alliance-funded national survey, 77 percent of the nearly 750 responding companies indicated that they would not have been able to comply with recent U.S. FDA regulations without in-depth training courses. See page 11 about this report.

—Paul C. Focazio

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Science to
the Shore*