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SOME OF THE
MAJOR MARINE
ORGANISMS
FOUND
IN

NUECES COUNTY AND
PADRE ISLAND
PORT ARANSAS
PARKS

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NUECES COUNTY PARKS AND RECREATION
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W E L C O M E

WELCOME TO NUECES COUNTY ISLAND PARKS.

To the historian Padre Island, which was named after the Spanish priest, Nicholas Ballie, was the domain of the savage, cannibalistic Karankawan Indians and has changed very little since the Spanish Conquistadors some 400 years ago.

Mustang Island recieved its name because of the wild herds of horses which roamed about the island.

Packery Channel's name evolved because of the many ships and barges that loaded and unloaded packings (cargo) in the area.

To the geologists it is a textbook example of a barrier island, formed by wave action and crowned by windformed sand dunes.

To the biologists it offers a bountiful area for study.

To the tourists it is a place to just sit quietly and observe the many facets of nature's great works.

To the surfers it offers the challenge of quick waves.

Welcome, campers, picnickers, swimmers, fishermen, surfers. Welcome to the Nueces County Parks.

NUECES COUNTY PARKS AND RECREATION

10901 South Padre Island Dr.

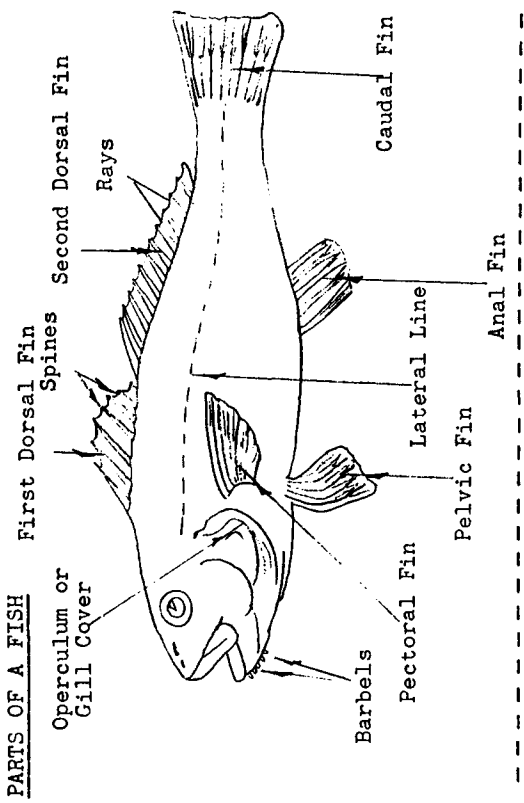
Texas 78412

Telephone: 933-8121

This pamphlet presents a brief introduction to the major edible fish, crabs and clams that are to be found in abundance on the shoreline. It also includes some helpful hints on how to prepare and to cook the various marine life which is available.

Written and Illustrated by: Donald E. Funk, B.S., M.S. - Chief Ranger: Padre Island Park - Nueces County, Texas.

PARTS OF A FISH



OTHER TERMS USEFUL IN REFERRING TO FISHES ARE:

- ANTERIOR: On or toward the front end or head.
- DORSAL: On or toward the uppermost side or the back.
- POSTERIOR: Toward the tail end.
- VENTRAL: On or toward the abdominal side or the lower part.
- MEDIAL: On or toward the central axis.
- LATERAL: On or toward the left and/or the right side.

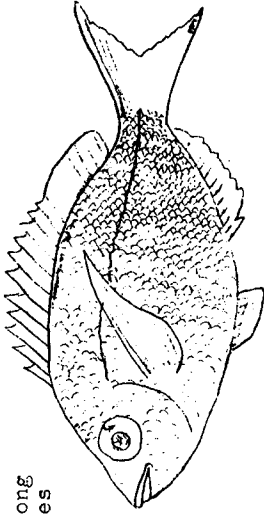
THE PINFISH

(*Lagodon rhomboides*)

Six to eight inches long but may reach 15 inches

Shrimp is the best bait

The flesh is edible



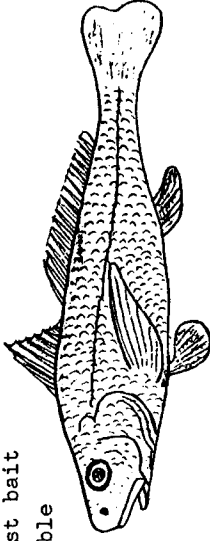
GULF KING WHITING

(*Menticirrhus littoralis*)

Rarely weighs more than two pounds

Shrimp is the best bait

The flesh is edible



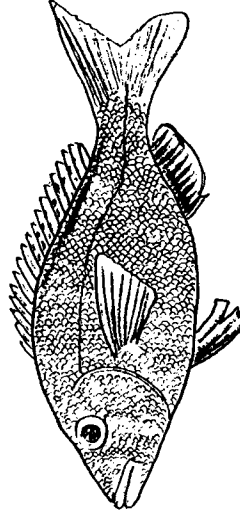
THE PIGFISH

(*Orthopristis chrysopterus*)

Six to eight inches long but may reach 14 inches

Shrimp is the best bait

The flesh is edible



THE SPOTTED WEAKFISH OR SPECKLED TROUT

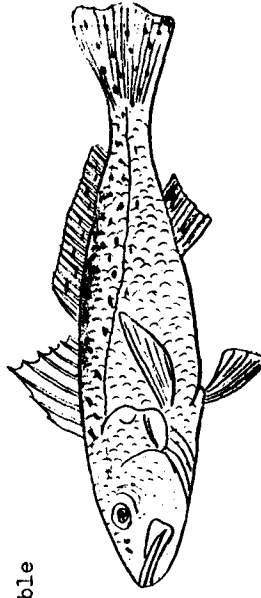
(*Cynoscion nebulosus*)

The average weight is about two pounds

Live shrimp is best bait

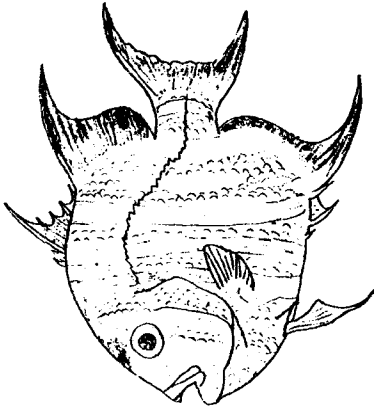
Spoons and plugs are also excellent

The flesh is edible



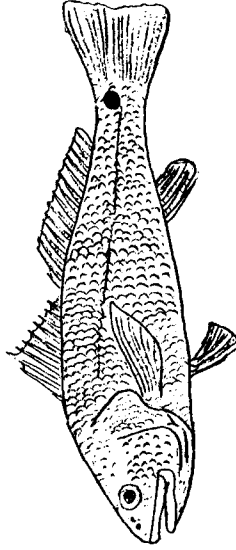
THE SPADE FISH - OR ANGEL FISH
(*Chaetodipterus faber*)

Average size caught in
Parks - about one pound
Shrimp is the best bait
The flesh is edible



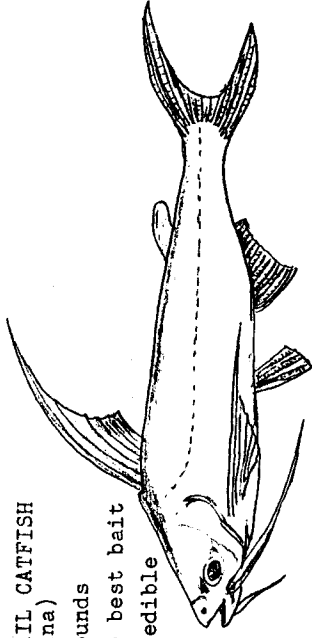
THE REDFISH
(*Sciaenops ocellata*)

Average size three to four pounds
Shrimp, spoons and plugs
are best bait
The flesh is edible



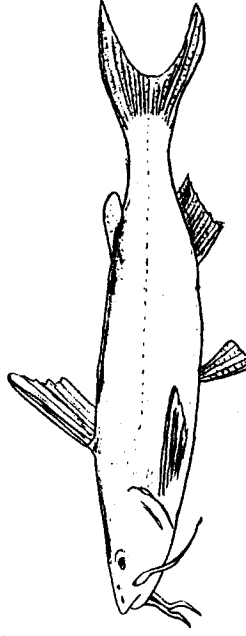
THE CAFFTOPSAIL CATFISH
(*Bagre marina*)

One to two pounds
Shrimp is the best bait
The flesh is edible



THE SEA CATFISH
(*Galeichtys felis*)

One half to three pounds
Shrimp is the best bait
The flesh is edible but not
usually eaten



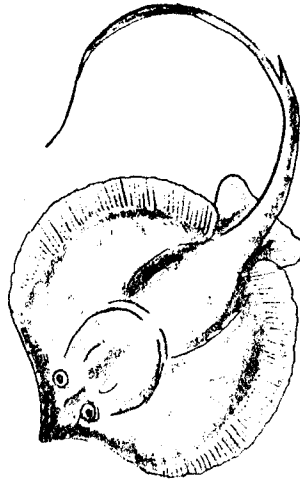
THE STINGAREE

(Dasyatis sabina)

Size about six to eight inches

Shrimp is the best bait

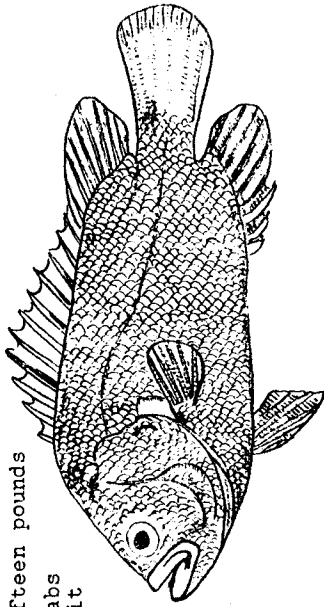
The flesh is edible



THE TRIPLETAIL

(Lobotes surinamensis)

From five to fifteen pounds

Shrimp, small crabs
are the best baitThe flesh is
edible

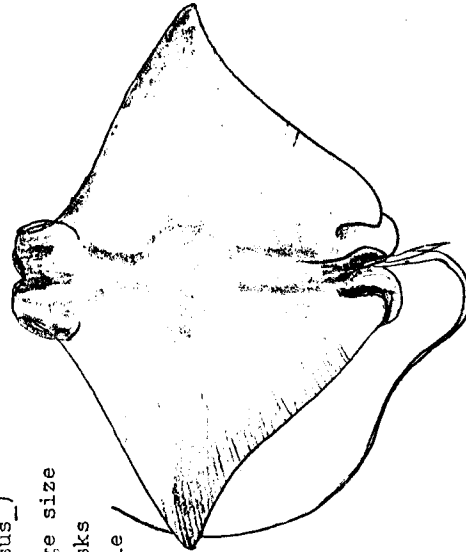
THE COWNOSE RAY

(Rhinoptera bonasus_)

Two feet is average size

They feed on mollusks

The flesh is edible

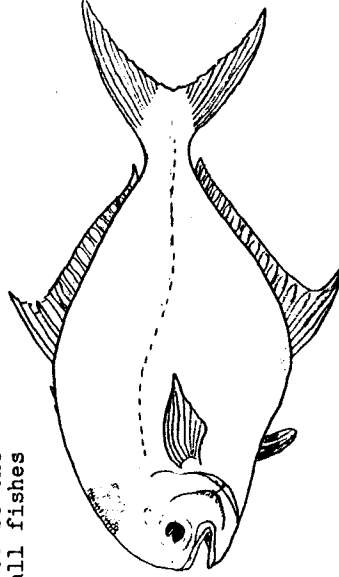


COMMON POMPANO

(Trachinotus carolinus)

Two to five pounds

Shrimp or lures best bait

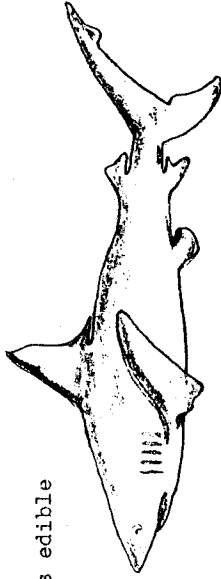
Considered by many to be the
most delicious of all fishes

BULL SHARK
(*Carcharhinus leucas*)

Usually under seven feet
in size

Smaller fishes is best
bait

The flesh is edible



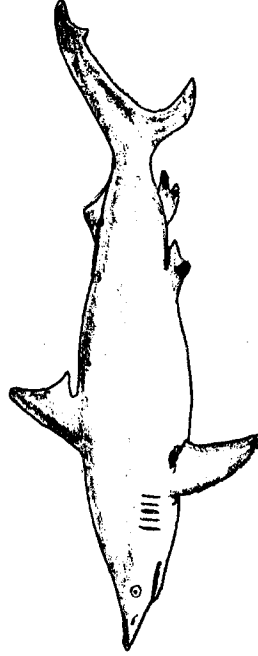
BLACKTIP SHARK

(*Carcharhinus limbatus*)

Usually under six feet in size

Smaller fishes is best bait

The flesh is edible



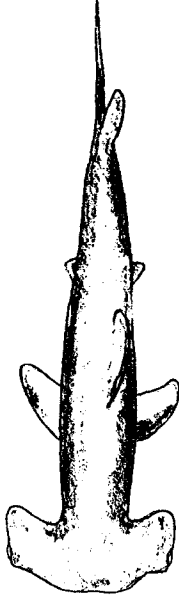
HAMMERHEAD SHARK
(*Sphyrna diplana*)

Adults sometimes reach the size of
10 feet.

Smaller fishes
is the best bait

The flesh is
edible

The skin is
sometimes used
for leather

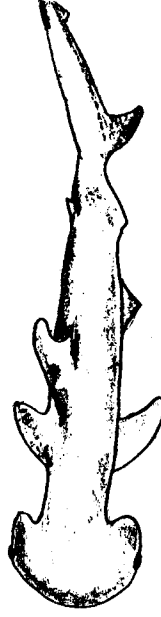


BONNETNOSE SHARK
(*Sphyrna tiburo*)

Seldom over two feet in length

Smaller fish and shrimp is the best
bait

The flesh is edible

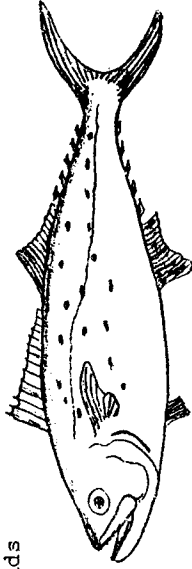


THE SPANISH MACKEREL
(*Scomberomorus maculatus*)

Size 1 to 2 pounds
Record 10½ pounds

Bait: Shrimp and
squid

The flesh is
edible

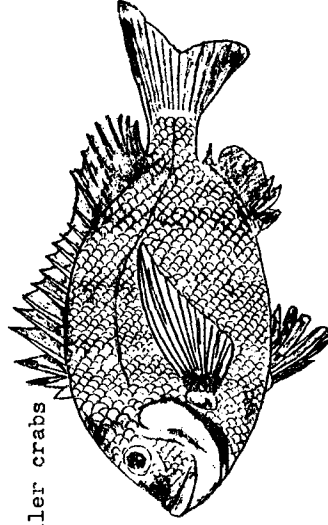


THE SHEEPSHEAD
(*Archosargus probatocephalus*)

Size 1 to 3 pounds

Bait: Hermit and fiddler crabs

The flesh is edible



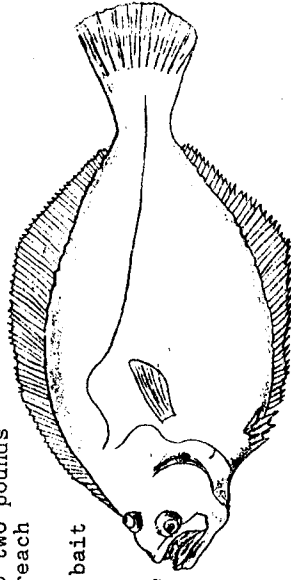
THE SOUTHERN FLOUNDER
(*Paralichthys lethostigma*)

Average size one to two pounds
They are known to reach
26 pounds

Shrimp is the best bait

Can be gilled in
shallow water

The flesh is edible



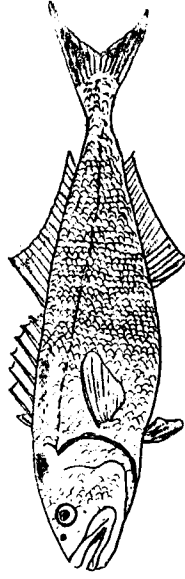
THE BLUEFISH
(*Pomatomus saltatrix*)

Average size one to two pounds

Is known to reach 24 pounds

Shrimp, spoons, and plugs are the best bait

The flesh is edible

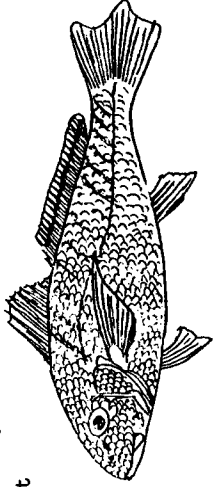


THE ATLANTIC OR GOLDEN CROAKER
(*Micropteron undulatus*)

Average size one to three pounds

Shrimp is the best bait

The flesh is edible

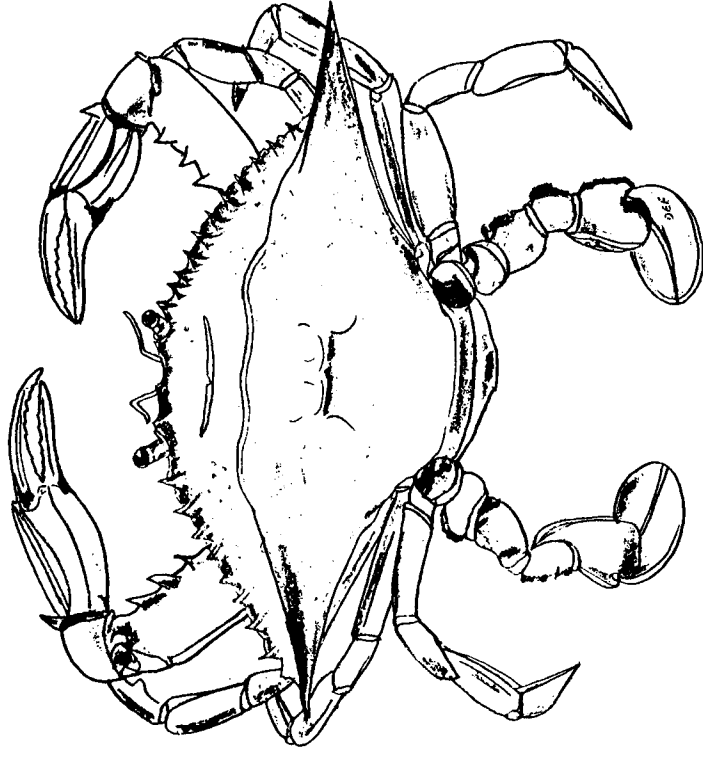
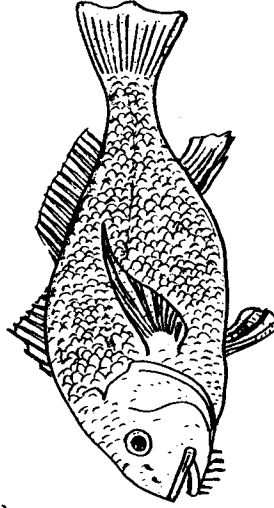


THE BLACK DRUM
(*Pogonias cromis*)

The average size is from three
to four pounds

Shrimp is the best bait

The flesh is edible



THE BLUE CRAB

(*Callinectes sapidus Rathbun*)

CLEANING AND COOKING CRABS

To prevent spoilage crabs should be cleaned as soon as is possible after they have been caught. If it is possible, it is recommended that they be kept alive until just before cleaning. Any crabs which die soon after they have been caught should be discarded. Some people prefer to remove the shell and legs and partially clean them before they place them in boiling water. Others prefer to drop them alive directly into boiling water. Crab boil will improve the flavor of the meat.

Boil the crabs for approximately twenty minutes and then remove them from the boiling water. Next, allow them to cool to handling temperature. To remove the claws (if crabs were boiled whole), hold the body in one hand and twist off the claws in a downward motion. The claws may be set aside and cleaned later.

Insert the fingertips of one hand under the shell at the back, while holding the legs with the other hand - pull in opposite directions and the shell will separate from the rest of the crab's body. Discard the inedible parts. The crab is now ready to be picked.

Slice off the top of one side of the inner skeleton with a small knife. Next, remove the meat from the slice. The meat may be removed using a scooping motion of the knife. Repeat same procedure for the other side.

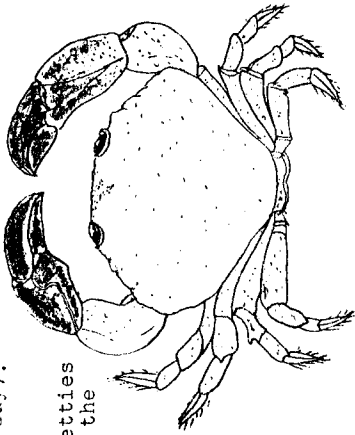
Place the pincer on a table with the inner portion on top. Sharply strike the claw with a knife handle near the pincers. Pull apart and remove the meat.

Crab meat should be eaten or refrigerated as soon as is possible.

THE STONE CRAB (Menippe mercenaria Say).

The flesh is edible.

May be found in the jetties wedged in the sand at the edge of the rocks.



Hidden under rocks and in crevices around the jetties and oyster reefs, lurks a rare delicacy known as the Stone Crab, which is often disregarded through the mistaken idea that it has no food value. Actually many who have eaten the highly nutritive meat of the Stone Crabs, or Rock Crab, as it is sometimes called, prefer it to the meat of the more commercially popular Blue Crab. While the body is too small for economic purposes, its huge over-sized claws contain large portions of sweet, rich meat. It is found all along the South Atlantic and Gulf Coasts, and is used extensively for food in areas where it is found in sufficient numbers.

THE FIDDLER CRAB (*Uca pugnax*)

The male has one oversized claw, and in the female both are small.

They are common on the Texas beaches.

The flesh is edible.



HOW THE 'OLD-TIMERS' PREPARED THE FIDDLER CRAB

The 'Old-Timers' of this area would catch the smaller ones (about 1/4 to 1/2 inches in diameter.) They would sharpen a piece of drift-wood to a point - like the end of a toothpick, and would then place the whole crab on a small ember of drift-wood coal for about 5 to 8 seconds - until the body juices started to leave the body. Then they would eat the WHOLE CRAB. Some people say that they taste like roasted peanuts.

THE COQUINA CLAM (*Donax variabilis* Say)

Size: (Average 3/4 inches)

The flesh is edible



These clams may be found by observing the receding tide; as it flows over these tiny animals, the movement of the water over their shells appears to be similar to water flowing over marbles. When in a large bed, they may be scooped-up with the hands by the dozens.

PREPARING CLAM BROTH

The Coquina clam may be prepared very simply into a delicious and highly nutritional broth or chowder. The following steps are suggested for clam broth:

1. Wash the clams three or four times in fresh water.
2. Bring one quart of fresh water to a boil.
3. Season the boiling water with diced onion, salt and pepper.
4. Add one quart of clams to the boiling water (clams are still closed).
5. Boil for 30 minutes (clams settle to the bottom of container and open up by themselves.
6. Dip the broth from the top of the container with a cup.
7. The broth is ready to eat.

CLAM DIP

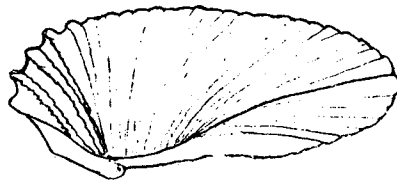
1. When the broth is poured off or has been consumed, the clams remain at the bottom of the container and are now in the open position.
2. Remove the meat from the shell by using one of the halves of the shell itself as a scoop.
3. Place one cup of clam meat into one pint of cottage cheese.
4. Add four tablespoons of broth.
5. Add one tablespoon of finely chopped onion or dehydrated onion soup.
6. Stir vigorously and add seasoning to taste.

DONAX CLAM CHOWDER

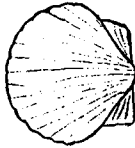
1. Wash the donax clams several times.
(Clams are still in the closed shells).
2. Pour four cups of cleaned donax clams into four cups of boiling water. (Use a regular size cooking pan).
3. Add two tablespoons of butter to a skillet and saute' one small onion and one stem of celery.
4. Pour the strained donax broth into the skillet containing the saute'd onion and celery.
5. Add two quarts of milk to the skillet of broth and bring to a simmer.
6. Add salt and pepper to taste.
7. The chowder is ready to eat.

NOTE: If you wish, you may remove the meat from the clam's shell (the shells open automatically when they have been boiled) and add the meat to the simmering chowder.

- - - good luck - - -



Angel Wing



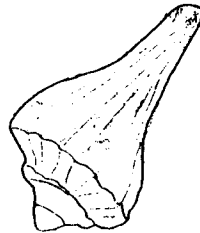
Scallop



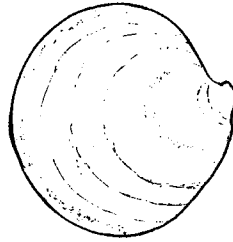
Ponderos Ark



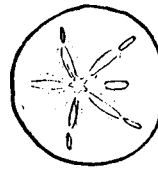
Turkey's Wing



Left Handed Whelk



Disc Shell



Sand Dollar
 (Is not a Mollusc -
 it is an Echinoderm)

1. No hunting shall be allowed on any County Park land.
2. Firearms or fireworks will not be used or displayed at any time while in a County Park.
3. No flowers, trees or shrubs shall be picked, cut, broken or otherwise mutilated.
4. No person shall wilfully injure or destroy, or attempt to injure or destroy any County property of any kind.
5. Improper conduct and obscene language will not be permitted.
6. No person shall dump or deposit refuse in County Parks and littering of beaches and piers is prohibited.
7. Motor vehicle travel on any Nueces County Park road shall not exceed 15 MPH unless otherwise indicated.
8. No riding on outside or hanging on to moving automobiles will be allowed.
9. Overnight camping will be by permit only and in approved locations designated by Park Supervisor.
10. Swimming, surfing and boating will be permitted in designated area only.
11. No surfing is permitted within 450 feet of Piers.
12. Concession rights within the boundaries of the County Parks are reserved by Nueces County Parks Board and cannot be granted except by written permission.
13. No dogs shall be allowed on pier and pets in the Park area shall be restricted to lease or cage.
14. All motor vehicles and bicycles shall be prohibited on piers.

THE ABOVE RULES SHALL BE ENFORCED

APPROPRIATE LEGAL ACTION WILL BE TAKEN AGAINST ANY PERSON OR PERSONS VIOLATING THE ABOVE RULES AND REGULATIONS.

WHY DO WE CHARGE?

If you are wondering why you are being charged to use facilities which are considered tax supported, then the following information may be helpful:

The citizens of Nueces County are planning for the future. By 1990 we estimate that the demand for recreation will triple.

Taxes have been the main source of support during the past and it is not to difficult to visualize the skyrocketing tax rate necessary to support the Parks and the future plans of the Parks.

In order to provide the most up to date facilities for the general public's use it becomes necessary to require special use fees to help defray the increased cost of operations.

It has become apparent to all that the Nueces County Parks are no longer local. The Parks are serving hundreds of thousands of visitors from many parts of the nation and world.

FISHING LICENSES REQUIRED BY THE STATE OF TEXAS

Texas Fishing License: Fee \$2.15.

Required of any person fishing in any of the waters of Texas with the following exceptions: No license required of persons under 17 years of age or over 65 years of age. No license is required of a person or members of such person's immediate family when fishing upon property that he owns or upon which he resides.

No license is required of a person fishing with trotline, throw line, or ordinary pole and line having no reel or winding device attached when fishing in the county of his residence. No other fishing license is required of a person who holds a Texas Commercial Fishing License. (Boat license, seine and net tags and other applicable license required if operating commercially.)

Commercial Fisherman's License Fee: \$5.00.

Required of any person who takes fish, oysters, shrimp or other edible aquatic products from the waters of the State for pay or for the purpose of sale, barter or exchange.

Seine and Net Tags: Fee \$1.00 each.

Required to be attached to each 100 Feet of seine or net, or fraction thereof, when used in commercial operations.

THE PORTUGUESE MAN OF WAR

The most common assailant of swimmers and surfers is without doubt the portuguese man-of-war. It is a blue (bladder-like) structure trailing several long tentacles, which contain specialized stinging cells.

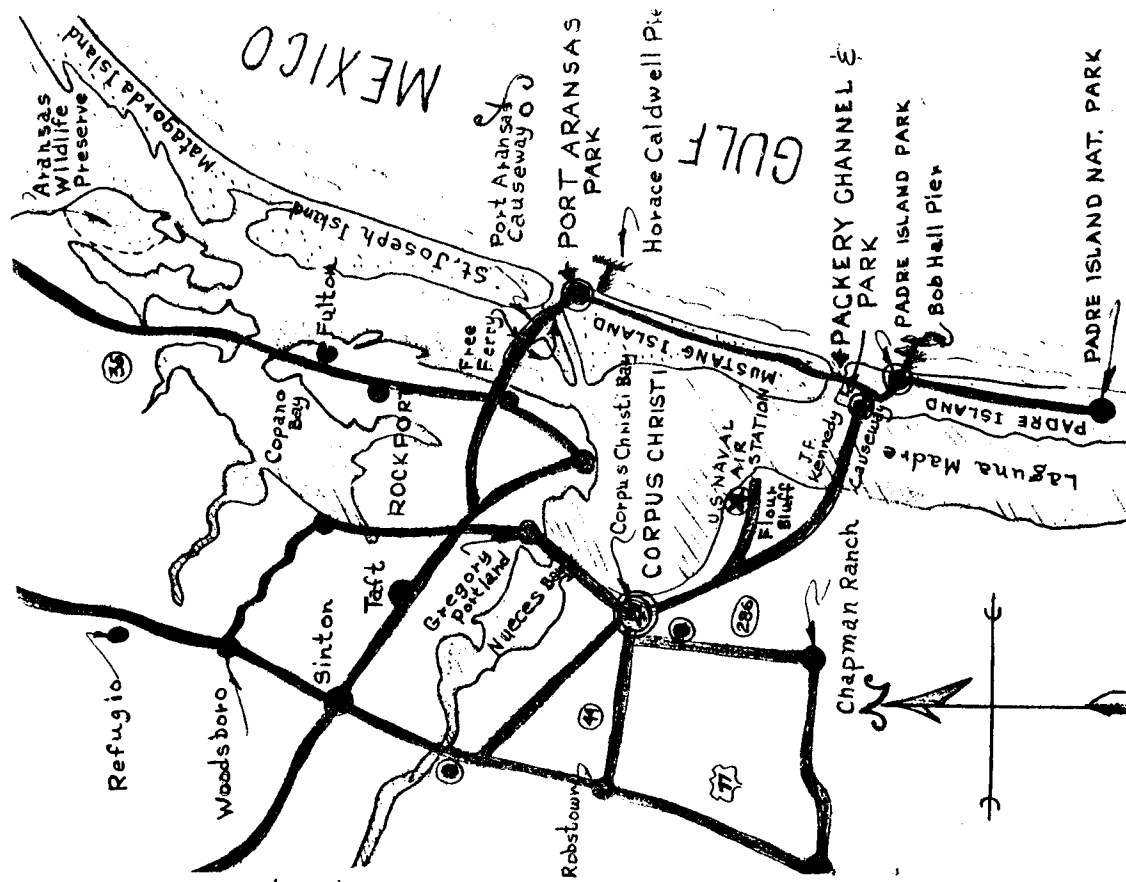
Each tentacle contains thousands of stinging cells and when contacted releases a toxic substance which causes severe irritation and inflammation on humans.

The tentacles may extend from 10 to 15 feet beneath the floating bladder and are often transparent in the turbid water of the surf zone.

When the tentacles come into contact with a person, the immediate sensation is that of an electric shock. Following symptoms may be stomach cramps, nausea, dizziness, pain in the groin, the lymph nodes, fatigue of the diaphragm resulting in difficult breathing, or just a burning pain and welts that go away in a few days. Severe stings should be treated by a physician as soon as possible to combat possible allergic reactions which could prove fatal.

There is no antidote from the Man-of-War stings. However, common rubbing alcohol seems to neutralize the poison and is used as standard treatment. The affected parts are washed with a piece of cotton or gauze saturated with alcohol.

There is a First-Aid Station located at each Park Office and each station is opened 24 hours a day.



P A D R E

by

Donald Eugene Funk

Give to me this moment untold,
As the truth of creation engulfs my soul.
These things I feel, are truly real,
Not passing thoughts, my mind to steal.
Such rapture and peace of mind,
Must truly be for all mankind;
Yes, stand alone on such a beach,
And hear the secrets of time gone past.

I can not but feel this rapture,
Which I've sought and seemed to capture.

I listen to the screaming sands,
As they tell me of foreign lands.
I hear the angry waves in their ceaseless plight,
As they crash and smash the sand with fright;
I see the breeze's gentle hand,
As it fondly caresses the infant sand.
I stop! I dare not think,
For fear of breaking this precious link;
This is truly the moment I've sought,
As my truest senses control my thoughts.

I can touch and taste and feel and hear,
Those things, which appear to be so near.

Yet! As I try to speak to Him,
My view becomes so very dim.
I close my eyes and feel the nod,
And my soul, it seems, is touched by God.