

Clams Serve

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Clams depends upon the weight or yield of clam meats from a bushel measure.

Spawn in Summer

Clams, like oysters, spawn throughout the summer months in North Carolina. After the release of the spawn in the water the young clams "set" in about 10 to 14 days. They differ from an oyster set in that young clams attach temporarily to sand grains and can crawl about on the bottom. When the young clams grow to about one-eighth of an inch, they begin to bury in the bottom to a depth of about one half an inch below the surface.

The growth of clams varies in different areas, being affected by the type of bottom, water currents, salt content of the water and temperature. Some young clams that set in Bogue Sound last July grew to three-quarters of an inch in diameter by October. Large clams grow proportionally less as they increase in size.

In some experiments on growth rates conducted by the Institute of Fisheries Research, clams were found to increase one commercial grade in size in six months. Littleneck clams grew to cherrystone size, and cherrystones grew to medium grade.

The matter of regulation and legislation invariably appears when an industry dependent upon a natural resource begins to develop. Much of the legislation that frequently results is restrictive in nature, limiting the catch, the season, size limits, type of gear used and many other limitations that may result in creating inefficiency and suppressing the growth or ex-

Menhaden Boats Make Fair Catches Monday

Menhaden plants went into operation Monday night. The weekend cold snap brought with it the first fair-sized catches of menhaden this season. If cold weather continues and the ocean doesn't heave as though monsters are churning in its depths, bigger catches are in the offing.

In 1948 the first big hauls were made Nov. 11, but last year the season was very late, not really getting underway until the latter part of November.

Expansion of the industry. Perhaps too little information is available to recommend a constructive program of management, but several possible plans merit consideration.

Limitations may be placed on the catch of clams per day or per season, to be based on the amount of clams removed in a productive year and on the rate of replenishment, or the new crop of clams that result through natural reproduction. Another possible plan would be to divide an area, such as Core Sound, into two or three sections allowing clams to be removed in rotation, thus giving each section a one or two-year rest period and to prohibit the taking of clams west or north of the channel except by raking.

In order to protect the natural supply some provision should be made to create or establish spawning areas and to close grounds that may have heavy sets of young clams, until they reach a commercial size. If the industry is to be concerned with supplying clams for shucking purposes or chowder packs, it may be well to limit the catch of littleneck and cherrystone clams or prohibit their removal with dredges in order to insure a supply of chowder clams.

Cooking Scallops for Two



Scallops for two . . . quick and easy dish.

By CECILY BROWNSTONE

Associated Press Food Editor

It's easy to shop for and to prepare fish for two.

Boiled scallops are simple to cook and delicious. Follow the menu that has become so popular in New York seafood restaurants in the past few years and with the scallops serve huge baked potatoes criss-crossed and dubbed with generous wads of butter. And perk sprigs of parsley atop the potatoes. I was interested to notice recently that one seafood restaurant had not only salt and pepper on the table but a shaker of paprika and one of

celery salt as well. Both these spices add savour to fish and the potatoes. Hot crusty rolls are perfect with this meal and if you feel ambitious run up a lemon chiffon pie for dessert. Here's how to fix the scallops.

SCALLOPS FOR TWO

Arrange one-half pound bay scal-

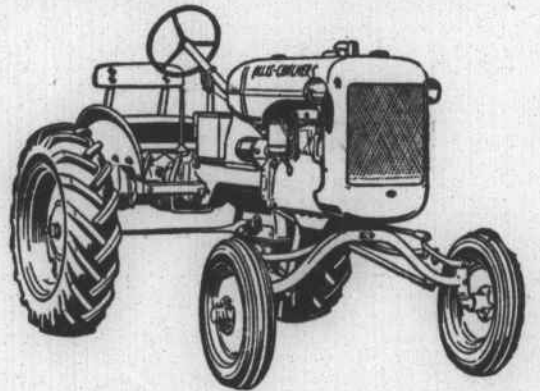
lops in two well-buttered scallop shells. (If large sea scallops are used cut each one into smaller pieces.) Squeeze the juice of half a lemon over the scallops, sprinkle with salt and freshly-ground pepper, and dot with butter. Place in the broiling compartment about 2 inches from the flame and broil 5 to 8 minutes. Do not overcook. Scallops can be broiled in the broiling pan if scallop shells are not available. Serve with lemon wedges, cucumber slices, and tartar sauce if desired.

Note: Frozen scallops are available for those who cannot buy fresh scallops. And now a New England firm is canning scallops in No. 1 flats and No. 1 talls as well as in seven-ounce cans.

Just in time to give the new housekeeper help with cooking in general is a revised edition of the **JUST FOR TWO COOKBOOK**, by Lily Haxworth Wallace, (Barrows, New York \$2.50). Mrs. Wallace has included lots of cookery information along with her recipes, and there's a chapter on marketing tips and one on measurements and methods.

The recipes include all the main categories, from breads to salads, and for the most part their yield—for two—is a reasonable one: not too small to be impractical, but not so large that it will take you and your husband forever to eat up the dish.

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