



UNIVERSITY OF
FLORIDA

EXTENSION

Institute of Food and Agricultural Sciences



VOLUME 5, ISSUE 1

AT THE WATERS EDGE

Miami-Dade County

Florida Sea Grant



December – January 2005

Upcoming Events



December 11 –14, 2005
Florida Bay Marine Science Conference Hawk's Cay Resort, Duck Key, FI <http://conference.ifas.ufl.edu/FloridaBay>

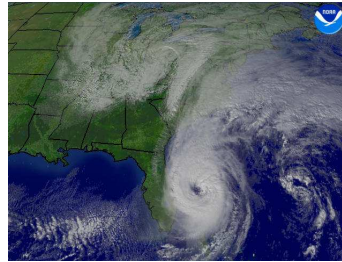
Jan. 10– February 28, 2006
Freshwater Wetlands FMNP (Tuesday evenings) 6pm– 9:30pm
Register: <http://masternaturalist.org>

Feb. 2-3, 2006
SE FL. CORAL REEF INITIATIVE (SEFCRI) Maritime Industry & Coastal Construction Impacts Workshop, Sheraton Ft. Lauderdale Airport Hotel. Contact Kelly Gracie, 305-795-2111

► Inside...

Breaking Record Season	1
Seafood	2
Hurricane Season Reaches...	2
Hidden Reefs in Florida	3
Become a Master Naturalist	4
Contact Information	4

A Breaking Record for Hurricane Season



The hurricane season has finally come to an end. I think this calls for a celebration! However, it might also be a time to start preparing for next year's busy season.

It was a record breaking 2005 with 26 named storms, 13 of those hurricanes, with 3 of Category 5 status. This kind of activity has not occurred since 1922 when the record showed 21 named storms and since 1969 with 12 formed hurricanes.

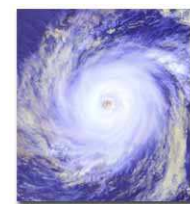
What is the cause of this heightened activity? There's really no right answer to that question. All the perfect elements have to be present at the right time to create the formation of a tropical storm or hurricane. The Atlantic waters are experiencing an active multi-decadal pattern of optimal conditions in the ocean and

atmosphere for the next 20-30 years. The recipe for the perfect storm includes warmer than average sea-surface temperatures, low wind shear, and stronger hurricanes.

Another breaking record of the season was naming storms from letters of the Greek alphabet for the first time since storms been becoming named in 1953. The season has marched its way through Alpha, Beta, Gamma, Delta, and Epsilon.

As the new year approaches and holiday season is here, maybe it's time to ask Santa to help refill your hurricane supplies stock. Extra batteries, flashlight, NOAA weather radio, first aid kit, generator, and maybe an instant heated café late with a press of a button on the can. These are just some of the things on my wish list for Santa.

Happy Holidays from Florida Sea Grant Extension in Miami-Dade County!



NOAA Image



Seafood Holiday Cheer

Crab Stuffed Mushrooms



Ingredients:

1 lb cooked fresh crabmeat
1 cup grated cheese
1 Tbsp Worcestershire sauce
1/2 cup scallions, chopped
2 lb stuffing mushrooms
olive oil
paprika

Directions:

1. Mix Crabmeat, cheese, Worcestershire sauce and scallions until well blended.
2. Wash mushrooms and remove the stem.
3. Rub mushrooms with a small amount of olive oil. Place mushrooms on cookie sheet.
4. Stuff each mushroom with mixture and sprinkle a little paprika on top.
5. Bake at 400°F until stuffing is brown and bubbling, 8-10 minutes.

Eat and Enjoy!

Source: Recipe by Tracy Alves
www.gortonfreshseafood.com



SEAFOOD CONSUMPTION REACHES

RECORD LEVELS IN 2004

Seafood consumption rose for the third straight year in 2004, as Americans ate a record 16.6 pounds of fish and shellfish per person, reported the NOAA Fisheries Service.

This is the third year in a row that U.S. per capita seafood consumption has increased. The 2004 figure is up from 16.3 pounds per person in 2003, an increase of two percent. In 2001 the rate was 14.8 pounds per person, and in 2002 it was 15.6 pounds per person.

"Seafood is a safe and healthy food choice for all Americans and, as this trend shows, the demand keeps rising," said Bill Hogarth director of the NOAA Fisheries Service. "The administration's National Offshore Aquaculture bill is one way to meet this demand with seafood that is either harvested or grown right here in the United States."

Of the total 16.6 pounds consumed per person, a record 11.8 pounds were fresh and frozen finfish and shellfish, up 0.4 pounds from last year. Canned seafood consumption dropped 0.1 pounds to 4.5 pounds per capita. These rates reflect a continuing trend toward fresh and frozen seafood consumption. In 2000, Americans consumed 10.2 pounds of fresh and frozen seafood and 4.7 pounds of canned seafood per capita.

Shrimp continues to be a favorite among American seafood eaters.

A record 4.2 pounds of shrimp were consumed per person last year, up 0.2 pounds from 2003. Another record figure was consumption of fillets and steaks, up 0.3 pounds to 4.6 pounds per person. Conversely, canned tuna consumption fell 0.1 pounds to 3.3 pounds per person. A total of 4.8 billion pounds of seafood was consumed in the U.S. in 2004.

The NOAA Fisheries Service's calculation of per capita consumption is based on a "disappearance" model. The total U.S. supply is calculated as the sum of imports and landings minus exports, converted to edible weight. This total is divided by the total U.S. population to estimate per capita consumption.

NOAA Fisheries Service has been calculating the nation's seafood consumption rates since 1910 to keep consumers and the industry informed. This information is published every year in the NOAA Fisheries Service annual report, "Fisheries of the United States," which will be available on the NOAA Fisheries Service Web site. <http://www.nmfs.noaa.gov/>

Source: NOAA Magazine Nov. 9, 2005



Hidden Reefs in Florida



NOAA Ocean Exploration

Florida is one of the top dive destinations to visit for coral reefs, especially in the Florida Keys. However, some might know coral reefs are hidden within the deep and dark cold ocean waters along Florida's eastern coast.

Coral reefs can be found all over the world within the deep depths of the ocean. They can be seen on ridges of continental slopes, seamounts, and in submarine canyons and glacier fjords. These are unique places where currents can bring an abundance of food and protect them from becoming buried by sediments.



Antipatharian coral, Porcupine Seabright © Ifremer & AWI (2003).

Deep sea coral reefs were first discovered in the Gulf of Mexico 50 years ago. However, at the present time little is known about their ecological relationship with other communities and their basic biological behavior.

Many different types of deep water coral reefs exist off southeast Florida. *Oculina* is a one kind of reef that occurs at depths of 250-300 feet off the central eastern coast of Florida. Further south, the Miami Terrace is a 60 km long platform, at depths of 600–1,500 feet, about 10 miles east of Fort Lauderdale and Miami.



A Large white antipatharian (Black Coral) colony. Image courtesy of Brooke et al, NOAA-OE, HBOI.

Do you know the difference between shallow-water corals and deep-water corals. Unlike shallow water reefs, deep sea corals do not contain zooxanthellae, a symbiotic algae that lives within their tissues (therefore termed "azooxanthellae").

One of the greatest threats to deep sea reef communities may be from commercial fishing trawlers and from the exploration and extraction of fossil fuels. In addition, cable laying, mining, and coral harvest may also impact these resources.

Deep sea reefs are currently being explored by scientists to find new and exciting species. In fact, these reefs are important habitat provides for thousands of fish and invertebrate species. In addition, scientists hope to discover possible candidates for new drugs to help benefit human health. Some deep sea sponges and corals are found to be sources of new pharmaceuticals to help treat human diseases. It is also anticipated that more research on these deep sea reefs will lead to better protection of this unique, fragile ecosystem.



A patch of hard bottom community in the Gulf of Mexico. Image courtesy of S. Brooke.



Become a Master Naturalist



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As part of your New Years resolution why not become a Master Naturalist. The Freshwater Wetlands Class will be held in Miami starting on January 10th to February 28th, every Tuesday evening.

This is your chance to learn more about Florida's unique freshwater habitats and wildlife. You will receive a workbook with information on wetland plants, amphibians, fish, water birds, and much more. We will also take an exciting tour in the Everglades National Park, canoe along the waterways in Greynolds Park and visit other nature loving hot spots.

The cost of the course is \$200 which includes 40 contact hours of instruction, student workbooks, and registration in the UF Florida Master Naturalist Program database, a certificate of achievement, and much more.

This class is ideal for you if you want to enhance your

naturalist interpretation skills and techniques on Florida's freshwater wetlands ecosystem. Did you know that Florida has about 20 species of wading birds. Did you also know that the Florida State butterfly is the Zebra longwing. These are just some of the things you will learn if you register for the Freshwater Wetlands Class.

To register for this course, please click on <http://masternaturalist.org>. If you would like more details about the class, please call the Sea Grant Office in Miami.




Sea Grant
Florida

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It is the policy of the Miami-Dade County to comply with all the requirements of the Americans with Disabilities Act (ADA). For sign language interpreter services, call (305) 670-9099 five days in advance. For materials in accessible format call the Consumer Services Department (CSD). For ADA complaints, call CSD at (305) 375-3566.

