

Chapter 1 : Shrimp, Clams, and Scallops Pasta Recipe - calendrierdelascience.com

top quality clams, scallops, and mussels Supreme Lobster carries a wide variety of shellfish to satisfy all of our customers' needs. We have partners all around the globe that help us provide outstanding quality each and every day.

Close to these animals all belong to the mollusk family, and have lots of similarities. Other mollusks you may know are snails, squids and octopuses. Oysters, clams, mussels, and scallops are all commonly farmed or harvested for food and they all also have the ability to produce a pearl, although the types of pearls they can produce are all very different. To learn more about some amazing naturally formed pearls from more than just oysters! Check out our awesome Natural Pearls blog to help shed some more light on the differences between some of the mollusks mentioned in this blog. Lets break it down: Lets compare them side by side. Clams and scallops can move about in their environment, while mussels and oysters are rooted into wherever they attach their shell. As mentioned in the dictionary. Clams move by opening their shell and sticking out a large foot that they use to push themselves along the surface with. They really are neat animals. Mussels also have feet, although they prefer to remain attached to their substrate. Wild oyster shells are typically rough, dull, and covered in barnacles. In appearance, all are very similar. Oysters typically have round or oval shaped shells, mussel shells are more oblong, clam shells are typically more short and squat in shape, and can be smooth or have wide waves as seen in the giant clam. Short, round clam shells. Scallops have the iconic sea-shell shape. Scallops come in a range of colors. These animals exist in a wide range of sizes, but mussels typically are the smallest of the mollusks, averaging only a couple inches across. A bed of mussels. They are typically small and come in a wide range of colors. Oysters and clams, on the other hand, can grow to be huge! In fact, one of these massive clams actually produced a fourteen pound pearl. This example of a giant clam has a large, ridged shell. Although all of these mollusks are similar, all have their own roots or traditions. Clams were worshiped by the Moche people of ancient Peru and used as money by the Algonquin Indians. Scallops symbolize femininity in many cultures. The outward shell represents the protective and nurturing ability that a mother possesses. The famous painting of the Roman goddess of love and fertility, Venus, painted by Botticelli includes a scallop shell. Also, in ancient cultures a young couple desiring to bear offspring had to make a pilgrimage and often carried a scallop shell as a symbol of gaining fertile abilities. James the Great, who traveled with a shell and would only ask those he met for enough to fill the shell whether it be a small drink of water or a mouthful of food. The scallop shell now also appears in many pieces of religious Western art. Fascinated by the world of oysters and their mollusk cousins? You may be interested in opening your own oyster at home!

Chapter 2 : Oysters, Clams, Scallops, Cockles & Mussels (alive, alive, oh!)

Oysters, clams, mussels, and scallops are all commonly farmed or harvested for food and they all also have the ability to produce a pearl, although the types of pearls they can produce are all very different.

Among the Ark Clams are the only shellfish that have red blood pigments hemoglobin and myoglobin. This gives them better oxygen transfer allowing them to live in murky low oxygen environments in which most predators cannot thrive. They were banned in the United States until when a safety testing procedure was agreed upon between the U. The population is extensive along north central Australia, and some are found in southern New Zealand. They are similar to the Mexican Blood Clam but rounder, thicker and often larger. These clams live in both fresh and brackish waters in Asia, but C. Individuals weighing 15 pounds are recorded and bigger ones rumored, but the photo specimen is a normal market size of 2. They are long lived with a record age of years. This clam is found only on the West Coast of North America from Washington State north through southern Alaska and from the tidal zone to feet deep. The name comes from the Nisqually Indian "gwe-duk" "dig-deep" and the strange spelling is thought to have been a transcription error. While any size can be called a "quahog" that designation is usually reserved for the largest sizes. The names given above from Chowder Clams to Countnecks are size designations in descending order. The photo specimens are Cherrystones from Mexico and were up to 3. The meat is fairly chewy so these are best chopped up. They quickly became an invasive species but are now so popular a harvest both commercially and recreationally that the fishery is highly regulated. The main problem with this crop is slow growth, taking over 3 years to reach harvest size. The photo specimens were typically 1. They have spread north from there, and south along the northern coast of Washington State. A similar introduction now infests most of the coastal estuaries of the state of Oregon. They grow to about 2. They are not currently farmed, but are harvested from high in the intertidal zone above the Manilla Clam zone, where there can be more than clams per square yard. The largest was 4. Most are Northern Hemisphere clams, but one species, Navaja Ensis macha, inhabits both coasts of South America and is a significant commercial catch in Chile. They feature a digging foot at one end and a double siphon at the other, Razor clams are very highly regarded as food but are difficult to catch because they can dig down faster than a person can dig them up. They may be Ensis directus or an almost identical species. The longest was 5. They typically weighed 1. The open photo specimen to the right has been steamed. Though called a "worm" it is actually a clam related to the Geoduck and Softshell Clam. The shell, at the head end, is tiny and modified to act as a drill for boring into wood. They have a symbiotic relationship with a bacteria that breaks down cellulose into a form the shipworm can digest. Despite their slippery and unappetizing appearance, they are eaten in Southeast Asia, particularly in Thailand and the Philippines. In Thailand they are hunted in the mangrove forests and eaten raw, or in a soup-like curry, chopped up along with tender inner leaves of banana blossom. They taste similar to other clams. Laurence, Canada, to the Gulf of Mexico. It is triangular in shape and lives in sand just to the sea side of the surf zone. The foot is also exported to Japan for use as sushi. It is larger than the foot of their local surf clams. There are several subspecies. Laurence, and far offshore in the Grand Banks. Other subspecies are found all around Southern Alaska, Japan and the north coast of China. As with the Atlantic Surf Clam, the foot, strap meat and adductor muscle are edible. The main market is Japan for sushi. It is similar to the Sunray Venus Clam *Macrocallista nimbosa* which is now entering aquaculture production on the southeast coast of the US, but is not identical. They were up to 2. Edible yield was 0. It is easily recognized by the white shell and the dark black streak covering one of the side edges just as though it had been dipped in paint. The photo specimens were on the large size at 2 inches long and 1. Use them when you want picturesque open clams in your soup bowl like in the cookbook photos. Like mussels, they attach themselves to solid substrates with byssal threads. Originally from the rivers of Russia and Ukraine, they are spreading all over the United States due to recreational boating taking them from one body of water to another. They reproduce in incredible numbers, and are now also a problem in Europe. There are few natural predators in North America to control them. Predators that do eat them may also carry toxins and diseases up the food chain, particularly botulism. While they are usually less than 1 inch in size 2 inches is

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very unusual their extreme numbers clog up water intake pipes and many other underwater structures. These clams are edible, but eating them is strongly discouraged due to toxins and bacteria they may cocentrate. Photo of Zebra Mussel by U.

Chapter 3 : Mussels, Clams & Scallops - Shell Fish - Products

What is the Difference Between Clams, Mussels, Oysters, and Scallops? By Caitlin M. O'Shaughnessy | Published on Thursday, July 26, Edit When you're on the fence about seafood to begin with, at first glance there is no difference between clams, mussels, oysters, and scallops: they're all an easy pass.

There are two generally defined types of shellfish: Mollusks include oysters, mussels, clams, scallops, and cockles among others; and the more commonly known and eaten crustaceans are crab, lobster, crawfish and shrimp. Best steamed or boiled, they take less than 10 minutes and are easily tossed into a large pot full of herbs, garlic and a rich tomato-based sauce or broth. When buying from the grocery, make sure they were stored on ice and only buy ones with tightly closed shells. A good fishmonger will sort them for you. Before cooking, be sure to lightly scrub the shell before immersing them into your final dish. Mussels are farmed, and harvested wild, on the upper portion of the East Coast up into Canada as well as the West Coast but the large majority, like many shellfish, come from New England. OYSTERS might be touted as an aphrodisiac which is all fine and great but they should be hailed for their high levels of minerals, vitamins and protein too. My personal favorite are Blue Points from the Eastern U. There are boy mollusks and girl mollusk. True, but both male and female oysters have gonads which produce both eggs and sperm which means they are hermaphrodites and can change gender if they want to. Oysters are like fish in that they take oxygen from water as it passes through their gills, and discard the carbon dioxide. And, believe it or not, the little guys and gals also have hearts, kidneys, stomachs and intestines. Oysters are an aphrodisiac. Well, the famed 18th-century lover Casanova ate 50 oysters for breakfast every morning. Seemed to work for him, but the official verdict is still out. Steam clams the same way you would mussels, or, grill them see below and with more than 20 grams of protein per 3-ounce serving, you can eat to your hearts content. The quahog, razor, little neck and Pacific-caught geoduck are the most common varieties and both wild-caught and farmed are good options. How to Grill Clams: Place clams directly on grill or in a large grilling basket. Close the lid and cook for about 7 minutes. Melt 1 stick of butter and stir in some fresh herbs; I use parsley and chives. Add about a tablespoon of lemon juice, salt and pepper. Pour melted butter concoction over them, serve with crusty French bread and lemon wedges. There are two main types of scallops: Sea scallops, which are caught in the sea, duh, can be nearly three times the size of bay scallops. Bay scallops are caught in bays and harbors and have, according to most connoisseurs, a sweeter flavor. Read more about scallops. Here in the U. In other parts of the world, when you order a scallop it often has the roe attached the orangish reddish part seen here. Am I the only one who knows the famed Irish song? So if you get a chance to roam the same roads as the ill-fated Molly Malone, make sure you stop into a local fish shop and try a cockle, or two. Their tiny think blackberry size so you will want to order more than one and if you do, let me know. Because believe it or not, this mermaid has yet to try one herself. Coming up next week on the blog Chefs against blue fin tuna, and why you need to join the cause, a delicious recipe for salmon chowder and more on grilling shellfish. Want more from The Midwest Mermaid? Be sure to follow along here, and on Instagram for all the latest in seafood news and chews shaunanosler Follow Blog via Email Enter your email address to follow this blog and receive notifications of new posts by email. And I try my best to make sure every post is articulate and free from errors.

Chapter 4 : Fettuccine with Mussels, Clams and Bay Scallops in White Wine Sauce - The Wooden Skillet

Fettuccine with Mussels, Clams and Bay Scallops in White Wine Sauce - an light, savory seafood pasta that is perfect for any special occasion (dairy-free)!

Chapter 5 : Best Mussels Clams And Shrimp In Spicy Broth recipes | Food Network UK

Order fresh wild caught Chesapeake Bay oysters, scallops, clam and mussels online year round. Oysters arrive at your

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door in glass points packed in their own liquor, which is used in many oyster recipes.

Chapter 6 : Cioppino Recipe - calendrierdelascience.com

Fettuccine with Mussels, Clams and Bay Scallops in White Wine Sauce The Wooden Skillet 17 kosher salt, smoked paprika, fresh parsley, clams, shallot, fettuccine and 8 more.

Chapter 7 : What's the difference between oysters, clams, mussels, and scallops? - Pearls International

WHAT IS A SHELLFISH? There are two generally defined types of shellfish: mollusks and crustaceans. Mollusks include oysters, mussels, clams, scallops, and cockles among others; and the more commonly known and eaten crustaceans are crab, lobster, crawfish and shrimp.

Chapter 8 : Shrimp with Mussels and Scallops in Cream Sauce - Spinach Tiger

Mussels, clams, and scallops are all two shelled animals. They are mainly cooked in the same manner where the main muscle is the part that is eaten. While mussels and clams taste similar, scallops are a bit more fishy tasting.

Chapter 9 : How to: shellfish

This small clam is a major seafood export for Vietnam, packaged as whole frozen clams or as cooked clam meat. It is easily recognized by the white shell and the dark black streak covering one of the side edges just as though it had been dipped in paint.