

Mississippi MarketMaker Newsletter



MISSISSIPPI STATE
UNIVERSITY
EXTENSION SERVICE

Blue Crabs: A Mississippi Must!

Dr. Benedict Posadas, Katy Buchanan, Bailey Wright and Randy Coker
Mississippi State University, Coastal Research and Extension Center
Mississippi-Alabama Sea Grant Extension Program

Website: <http://www.coastal.msstate.edu/MMNewsletter.html>

Volume 3, Issue 17; October 15, 2013

Blue Crabs Aren't Just for Dinner!

The Mississippi crab industry consists of the harvesting, processing, wholesaling and retailing sectors. The crab industry generated total sales impacts amounting to more than \$8 million and employed more than 240 workers.

2009 Economic Impacts of Mississippi Crab Industry By Sector Without Imports					
Sector	Sales impacts		Income impacts (MS)	Value-added impacts (MS)	Indirect tax impacts (MS)
	(MS)	Job impacts			
Harvesting	0.92	19	0.28	0.41	0.03
Processing	0.00	0	0.00	0.00	0.00
Wholesaling	0.17	2	0.06	0.08	0.02
Retailing	1.04	25	0.51	0.63	0.15
Restaurants	6.05	198	2.70	3.41	0.32
Total	8.18	244	3.55	4.52	0.52

Who Sells Crabs on MS MarketMaker?



Osyka Seafood Market and Restaurant

1029 Highway 51
Osyka, MS 39657

Phone: 601-542-1222

MS MarketMaker Profile: <http://ms.marketmaker.uiuc.edu/business/673340>

Fair Maiden Seafood, llc
Slip C-1, Ocean Springs Harbor
Ocean Springs, MS 39564

Phone: 228-323-5297

MS MarketMaker Profile:
<http://ms.marketmaker.uiuc.edu/business/538329>





South Coast Seafood Company

2335 Government Street
Ocean Springs, MS 39564

Phone: 228-818-9422

MS MarketMaker Profile: <http://ms.marketmaker.uiuc.edu/business/1352761>

Website: www.southcoastseafoodcompany.com

Labama Seafood Market

10093 Central Avenue
D'Iberville, MS 39540

Phone: 228-392-0097

MS MarketMaker Profile: <http://ms.marketmaker.uiuc.edu/business/1700779>



Blue Crab Recipe



Ingredients:

500 g (1 lb) crab meat, you can also use smoked, flaked salmon
1/4 cup coconut flour
1/2 small red onion diced fine
1/2 cup green bell pepper dices fine
4 spring onions, finely sliced
2 tbsp chopped fresh coriander
juice of 1/2 lemon
1/2 cup gluten-free mayonnaise
2 eggs, lightly beaten
Ghee or coconut oil, for frying

Method:

Combine and mix all ingredients except ghee/oil in a large bowl and firm it into a ball and let it rest covered in the fridge for 1 hour. Heat 1 tbsp ghee/oil in a frying pan. Shape paddies using 2 tablespoons of the mixture and place into the pan, leaving about 2 cm (1 inch) between each. Cook for about 2 minutes each side until golden brown. Remove and drain on a paper towel.

Where can you find MarketMaker?

MarketMaker (MM) can be viewed at - <http://ms.foodmarketmaker.com>.

You can follow MM at Facebook - http://www.facebook.com/MS_MarketMaker.

You can also follow MM at Twitter - http://twitter.com/MS_MarketMaker

Find MM on your smart phone - <http://ms.foodsearcher.com>

For the full text and previous issues of the MS-MM Newsletter, go to:

<http://www.coastal.msstate.edu/MMNewsletter.html>

<http://msucare.com/newsletters/marketmaker/index.html>



This program is funded in part through grants provided through Gulf States Marine Fisheries Commission, Oil Disaster Recovery Program under NOAA Fisheries grant award number NA10NMF4770481”.