



Suncoast Shorelines

November-December 2020

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President's Message

Wow! November is here and that means the holidays are just around the corner. My how time flies even in the worst of times! In spite of the COVID situation, we have had a good year thus far with two very informative virtual programs held jointly with the St. Petersburg Shell Club.

Thanks to Rebecca Mensch from the Bailey-Matthews Museum and Member Debi McCreary for their wonderful September and October programs, respectively. I can't wait to go to the Museum and see the live Junonias that Rebecca showed us, and thanks to Debi, I now look at sand on the beach completely differently.

Our November meeting will be on Friday, November 6, since the first Tuesday of November is election day. This will be another joint virtual meeting through ZOOM with the St. Petersburg Shell Club. John Jacobs, president of the St. Pete Club, will present the program "Strombidae, an Introductory." This promises to be another very informative program about this species. I encourage all to attend.

In place of a Shellabration this year which is difficult to do virtually, the Board has decided to go with a program for December. We will have an educational by Steve Geiger and a presentation by Cheryl Jacobs on our expanded website. It will give us an opportunity to get together so be sure to dress for the holiday and attend.

At our September Board meeting, the recommendation was made to resurrect a newspaper series that the club used to have – seafood recipes. Since many folks are doing more cooking these days, the Board thought this would be a fun thing to add. I am kicking off the series with a recipe of my own that is fairly quick and easy to make – Angel Hair Pomodoro with Shrimp. Check it out and let me know what you think. Also, please send

in your own recipes to our editor Cathy Petre for us to publish and try.

With the holidays approaching and the end of the year coming up, I want to wish all safe and happy holidays. If you are traveling, stay safe. This year has certainly been a challenge and I for one am not sorry to see it end. I can only hope that 2021 will bring all of us better circumstances and a return to some form of normalcy.

Wishing everyone Happy, Healthy and Safe Holidays,
Nancy

PLAN AHEAD

Friday, November 6, 2020, 7PM - Suncoast Conchologists Shell Club along with the St. Petersburg Shell Club will be hosting a ZOOM Program. John Jacobs will present his program, "Strombidae-An Introductory" There have been splits and generic upgrades that John will be talking about.

Tuesday, Nov. 17, 7AM - There will be a Fieldtrip to the South Sunshine Skyway rest area. The tide will be a -0.6. Be on the lookout for an email with info.

Tuesday, December 8, 2020, 7PM – Zoom Club meeting -Suncoast Conchologists Shell Club and St. Petersburg Shell Club will join in on a Holiday Zoom Meeting. Our speaker, Steve Geiger will be giving an educational presentation. Cheryl Jacobs will give a "Tour of Our Website". ***To get in the Holiday Spirit please wear something FESTIVE.*** It could be a hat or headband, a sweater (ugly or not!). Keep in mind we will only see you from chest height up.

Tuesday, January 5, 7PM Suncoast Conchologists Shell Club Meeting- details to be announced.

March 20-21, 2021, The Tampa Bay Fossil Club is having their annual Fossil Fest at the Florida Fairgrounds in Tampa.

You Are Invited to Take Part in Sanibel Shell Club's Virtual Shell Show

The Sanibel Shell Club invites you to be a part of the 2021 Virtual Sanibel Shell Show on March 5th and 6th from 12 – 3 PM EST on the Club's YouTube Channel. It is free and will be a blast with educational and entertaining videos, a shell photo contest, DIY shell projects, door prizes and more! With lots of social media exposure, we think it will attract a global audience of fellow shell enthusiasts like you. Just for fun, here's a link to our YouTube channel where you can get an idea about what you can expect when you attend the virtual show. If you can't click on the links below, copy and paste them into your browser. <https://www.youtube.com/watch?v=4Nh8ee9t05s>

You can participate by entering a photo contest that will be a part of the show. Prizes will be given in seven different categories as well as a "People's Choice Award". Photos can also be submitted that will become part of a video montage shown during the event. The deadline for submitting photos is 11:30 PM EST on November 30th.

Enter the Photo Contest

Time to look through your thousands of shell photos for that special one because your photos could be judged "Best SHELL Photo of The Show" for our virtual 2021 Sanibel Shell Show. As a fun part of the show, we're going to feature a Shell Photo Contest with seven categories. (see below) Each category will have a committee-judged winner with prizes, and then EVERYONE will vote online for the People's Choice Award for "Best Shell Photo of The Show." The winner receives a grand prize and a printable certificate for framing.

Both the photo submission process and the People's Choice voting are open to everyone. The committee will try to include ALL photos submitted in a slideshow montage on YouTube. A total of 3 digital photos, one photo per category, will be allowed per email address. The categories are:

Sanibel beach with shells	Fossil Shells
Gastropod(s)	People with shell(s)
Bivalve(s)	Funny shell(s)
Live mollusk(s)	

This link will give you all the photo contest rules. It also has the *Photo Submission Form* for entering the contest. <https://sanibelshellclub.com/sanibel-shell-show-shell-photo-contest/>

Submit photos for two different slide shows The Sanibel Stoop

You could be in the hilarious photo slideshow about THE SANIBEL STOOP to premier during Day 1, (March 5) of the show on our [Sanibel Shell Club YouTube Channel](#). We call it the "Sanibel Stoop," but you can do the "stoop" over any shell on any beach. The photo submission is open to everyone; **one** photo per e-mail address. It's going to be really fun and so funny! Need some motivation to submit a photo? Watch our Stoop video on the web page and see the rules and submission form.

<https://sanibelshellclub.com/2021-sanibel-shell-show-sanibel-stoop-photo-request/>

Your Favorite Shell Photo

Everyone is invited to submit ONE favorite shell photo (one per email address) for an EPIC photo slideshow video to be premiered on Day 2 (March 6) on [YouTube](#). You'll need to watch to see your photo! See photo submission rules and submission form on this link.

<https://sanibelshellclub.com/2021-sanibel-shell-show-favorite-shell/> <https://sanibelshellclub.com/2021-sanibel-shell-show-favorite-shell/>

Please note that all photos must be submitted online using the forms on the Sanibel Shell Club's website. They must be submitted by 11:30 PM on November 30, 2020.

If you have any questions, contact Joyce Matthys, Sanibel-Captiva Shell Club. joycematthys1@gmail.com



Suncoast Conchologists

(Founded in 1984)

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Suncoast Shorelines is issued five times per year to all members. Annual Membership with emailed newsletters: \$20 Family, \$15 Individual, \$10 Junior. Lifetime membership is available. Add \$10 if you would like a printed copy of the newsletters. The club *usually* meets the first Tuesday of every month (except June, July, August, and December) at 7:00pm, at Grace Lutheran Church, 1812 N. Highland Avenue, Clearwater. Currently the meetings at Grace Lutheran Church have been suspended until further notice. Meetings will be held virtually by way of ZOOM.

Articles, comments and suggestions for publication are solicited and should be sent directly to the Editor: shellgirl@windstream.net

Closing Date for publication is the 15th of the month prior to the Sept, Nov, Jan, Mar, and May meetings.

Permission is hereby granted to reprint articles published in the newsletter providing the original author is acknowledged, and a copy of the reprinted material is sent to Suncoast Conchologists.

2020-2021 Officers

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First Vice President Sharlene Totten

Second Vice President Steve Geiger

Recording Secretary Marion Fuller/Vicki Eis

Treasurer Pat Snair

Corresponding Secretary Elda Thomas

E-Mail: suncoastseashells@gmail.com

Website: www.suncoastconchologists.org

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2020-2021 COMMITTEE CHAIRPERSONS

COA Representative	Mary Ellen Akers
Education	Mary Ellen Akers
E-Mail	Nancy Holcombe
FaceBook	Cheryl Jacobs
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Photography	John Jacobs
Programs	Sharlene Totten
Projectionist	John Jacobs
Publicity	Elda Thomas
Raffle	Anita Freudenthal
Refreshments	Cheryl Putnam
Website	Cheryl Jacobs

NEGATIVE or LOW TIDES for Egmont Key

November 2020

Mon	2 nd	-0.2	6:31	AM
Sat	14 th	-0.5	4:47	AM
Sun	15 th	-0.7	5:33	AM
Mon	16 th	-0.8	6:21	AM
Tues	17 th	-0.7	7:10	AM
Wed	18 th	-0.5	8:03	AM
Sat	19 th	-0.3	9:00	AM
Sun	29 th	-0.2	5:08	AM
Mon	30 th	-0.3	5:44	AM

December

Tues	1 st	-0.3	6:21	AM
Wed	2 nd	-0.3	7:02	AM
Thurs	3 rd	-0.3	7:46	AM
Sat	12 th	-0.4	3:57	AM
Sun	13 th	-0.6	4:44	AM
Mon	14 th	-0.8	5:30	AM
Tues	15 th	-0.8	6:16	AM
Wed	16 th	-0.7	7:02	AM
Thurs	17 th	-0.5	7:48	AM
Fri	18 th	-0.3	8:36	AM
Tues	29 th	-0.4	5:33	AM
Wed	30 th	-0.4	6:50	AM
Thurs	31 st	-0.4	6:50	AM

But remember, the low at St. Petersburg occurs almost 2½ hours after the low at Egmont Key, but Clearwater Beach is very similar, about 10 minutes behind Egmont....

http://tidesandcurrents.noaa.gov/tide_predictions.html

Sanibel September 2020

Jennifer Kotimaki

What do you do when it's raining for 24 hrs straight (during Tropical Storm Sally) and you are on a weekend beach trip to Sanibel with your BFF that was planned 1 ½ years ago? You spend the afternoon at the Bailey-Matthews Shell Museum of course!

We were disappointed that we didn't get as much time on the beach as we had wanted. We did have one perfect low tide in the evening that was fun.

We both thoroughly enjoyed going to the museum and seeing the new downstairs Aquarium Wing. Both the Junonia and the Octopus were lively when we were there! It was so fascinating to watch them as well as the other live shell tanks showing local Florida live shells (ex. Fighting Conchs, Tulips & Olives, Lightning Whelks) & West Coast Pacific live shell tanks too.

We watched the movie even though we've seen it before. It's always good to brush up on tips and info so you know what you might find on the beach. We walked through the entire upper floor of the museum with plenty of room for social distancing. We always see something new on the display walls because there is a wealth of information. We even made a shell craft upstairs from the brown bag craft project they have. You can take it home or make it at the craft tables in the museum. We made a shell turkey that will make a fun decoration for Thanksgiving.

This year has been challenging. It is difficult to plan from day to day and week to week. I felt like the small groups of people in the museum stayed spaced out enough for social distancing and were still able to enjoy every aspect of the museum. I hope when everyone feels comfortable exploring again, you all have a chance to see the new additions as well as old favorites in the museum.



Sanibel Island After Tropical Storm Sally

September 14, 2020

Jennifer Kotimaki

Once the rain finally stopped, we were able to get out onto the beach. It was still windy, sprinkling & high tide, but at least we got to explore! We walked to the lighthouse. This is when we did see some live shells. We saw our first live Angel Wing (a couple of them had been beached along the shoreline). We put them back into the water. We found in the shoreline some Paper Figs, Apple Murex, Mini Lightning Whelks, some Pear Whelks, Tulips & Fighting Conch Shells with our scoopers. There were dozens of Disc Dosinia Clam shells scattered along the beach as well as the multi colored scallops that Sanibel is known for. It was later in the afternoon/early evening when the waves, wind and tide were low that was fun! The shells were in the sand and when you dug along the shoreline with scoopers you would find the shells buried. They were fairly easy to find and dig out, but if you just looked at the shoreline walking towards Light House Point, you were missing the treasures underneath the sand! I was digging in shelling paradise finding Whelks, Fighting Conchs, Apple Murex, Tulips, a few nutmegs & Florida Horse Conchs. Nothing was huge, but it was fun to find them just the same. I found one albino Lighting Whelk that was my treasured happy find of the day! There were piles of shells accumulating on both sides of the fishing pier, but everyone was digging in the sand along the shoreline (or farther out with the low tide). Everyone kept spaced out to explore along the shoreline. The other interesting thing was once the tide came back in the next day those big piles of shells on both sides of the fishing pier were already washed away from the night before. Every day is different at the beach. I have always wanted to be on Sanibel after a storm and it did not disappoint! Every storm is different and even in the past I have found shells rolling in after just one thunderstorm or front coming through. Always a happy playground on Sanibel Island!



Help Keep It Clean, Please

Member Wendy Hayward presented an educational last year on the terrible plastic pollution of our oceans and the damage to the sea life. She sent these pictures taken during her morning beach walks this summer. She is encouraging folks to be aware of the damage being done and to work toward eliminating single-use plastics from their lifestyle. She recommends that all beach walkers carry a pail and salad tongs to pick up plastic and other damaging debris to protect our sea life as well as sea birds. Everyone can make a difference every day.

Thank you, Wendy for your conservation efforts.



🕯️🕯️🕯️ **Happy Birthday** 🕯️🕯️🕯️

NOVEMBER

9—Carolyn Petrikin

27---Elda Thomas

29—Betty Scheetz

DECEMBER

5—Betsy Hixon

7—John Partin

13--- Ron Henkel

23-- LaVonne Gysan

31--Nellie Kellogg

ADDITIONS TO OUR SUNCOAST CONCHOLOGISTS WEBSITE

When was the last time you looked at www.suncoastconchologists.org?

Well, now is the time to do so! Our Webmaster, Cheryl Jacobs, has made some useful additions to "LINKS." Now when you have questions about a shell—what the species looks like, its family and/or species name, places found, sizes available, etc., etc., you can easily find a website that will help you know more about our local as well as worldwide shells.

After opening our website, go to the far right and click "LINKS." There you will see a list of options. Below "Shell Clubs" are 6 very helpful Shell-related sites, followed by an excellent Taxonomy site to help you find a shell's correct name. Each site is different, so depending on what you're looking for will determine which one to use. Spend some time "exploring" all the different choices, and you're sure to discover a favorite or two!

A "shelly world" of thanks to Cheryl from all of us for making these "shelly" sites available to us!

Carolyn

Recipe Corner

Angel Hair Pomodoro with Shrimp

Nancy Holcombe

Ingredients:

8 oz. angel hair pasta
2 tbs. extra virgin olive oil
2 green onions
2 cloves garlic, peeled
8 oz. cherry tomatoes, halved
2 tbs. grated Parmesan cheese + extra for serving
½ cup fresh basil leaves, roughly chopped + extra for serving
1 tsp. coarse kosher salt
¼ tsp. black pepper
1 lb. cooked, peeled and deveined shrimp
½ cup sliced black olives (or more to taste)

1- Cook angel hair pasta until al dente. Drain and set aside, reserving pasta water.

2- Make the sauce:

Mince garlic and green onions. While pasta cooks, heat olive oil in fry pan over medium high heat. Add green onions and garlic and cook 2 minutes or until fragrant. Add tomatoes and cook 2-4 minutes, or until tomatoes are tender and begin to break down slightly.

3- Toss, heat and serve:

Add pasta to the pan along with shrimp and black olives, parmesan cheese, basil, salt and pepper. Toss and continue to heat until shrimp and olives are warmed. Add reserved pasta water as needed if sauce seems too dry. Serve and top with additional Parmesan cheese and basil if desired.

Yield: 4 servings





Old Charleston Style Shrimp and Grits

Cathy Petre



Ingredients

- 3 cups water
- 2 teaspoons salt
- 1 cup coarsely ground grits
- 2 cups half-and-half
- 2 pounds uncooked shrimp, peeled and deveined
- salt to taste
- 1 pinch cayenne pepper, or to taste
- 1 lemon, juiced
- 1 pound andouille sausage, cut into 1/4-inch slices
- 5 slices bacon
- 1 medium green bell pepper, chopped
- 1 medium red bell pepper, chopped
- 1 medium yellow bell pepper, chopped
- 1 cup chopped onion
- 1 teaspoon minced garlic
- ¼ cup butter
- ¼ cup all-purpose flour
- 1 cup chicken broth
- 1 tablespoon Worcestershire sauce
- 1 cup shredded sharp Cheddar cheese

Directions

Bring water and 2 teaspoons salt to a boil in a heavy saucepan over medium-high heat. Whisk grits into the boiling water, and then whisk in half-and-half. Reduce heat to medium-low and simmer, stirring occasionally, until grits are thickened and tender, 15 to 20 minutes. Set aside and keep warm.

Sprinkle shrimp with salt and cayenne pepper to taste. Add lemon juice, toss to combine, and set aside to marinate.

Place sausage slices in a large skillet over medium-high heat. Cook, stirring occasionally, until browned, 5 to 8 minutes. Remove sausage from the skillet. Add bacon to the same skillet and increase heat to medium-high. Cook until evenly browned, about 5 minutes per side. Transfer bacon to paper towels to drain, then chop or crumble when cool enough to handle.

Leave bacon drippings in the skillet. Add bell peppers, onion, and garlic to the bacon drippings; cook and stir until onion is translucent, about 8 minutes. Stir cooked sausage and marinated shrimp in the skillet with the cooked vegetables. Turn off the heat and set aside.

Melt butter in a small saucepan over medium heat. Whisk in flour, stirring to create a smooth roux. Turn heat to low and cook, stirring constantly, until mixture is golden brown in color, 8 to 10 minutes. Watch carefully, mixture burns easily.

Pour the roux over the sausage, shrimp, and vegetables. Place the skillet over medium heat, add chicken broth, bacon, and Worcestershire sauce, and stir to combine. Cook until sauce thickens up and shrimp turn opaque and bright pink, about 8 minutes. Just before serving, mix sharp Cheddar cheese into grits until melted and grits are creamy and light yellow. Serve shrimp mixture over cheese grits.

INSIDE THIS ISSUE:

PRESIDENT'S MESSAGE

Recipe
Shelling Stories
PHOTOS!



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