Anchor Marina	River Rd. Leesburg	785-9899	Hancocks Harbor & Bait Box Restaurant	Hancock Harbor Rd. Greenwich	455-2610	great fishing ex Perhaps	xperiences. fishing is not h	igh on	
Andy's Marina	Matt's Landing	785-0101	Higbee's Marina, & Luncheonette	Downe Ave. Fortescue	447-4157	your agenda of but seafood is	*		
Beaver Dam Boat Rental & Crabbing	Old Beaver Dam Rd. Newport	447-3633	Hook, Line & Sinker	New Jersey Ave. Fortescue	447-4212	meals. Cumber number of sea	food markets v	vhere	
Berry's Driftwood Marina	Matt's Landing	785-2293	Husted's Landing	Husted-Bateman Rd. Fairton	451-6195	grace your din			
Boat World Marina	River Rd. Leesburg	785-9878	King's Wharf & Marina	Shell Pile, Port Norris	785-2424	Explore and Discover! Your Key to SEAFOOD MARKETS			
Borkowski's Triangle Marina	Delaware Ave. Fortescue	447-3671	Longreach Marina	Bivalve, Port Norris	785-1818	(4)	s scallops crabs fish of 13 Washington St.		
Cox's Penny Hill	Dorchester	785-0100	Money Island Marina	Money Island	447-4974	Cigi's Seafood	Bridgeton NJ 851 N. Pearl St.	455-4780	
Dividing Creek Marina & Boat Rentals	south side of 553 Dividing Creek	785-2828	Myers' Marina	Delaware Ave. Fortescue	447-3103	్ర Market 🕜 సి Weber's Seafood	Bridgeton NJ 5 Hilltop Drive Bridgeton NJ	451-0215	
Double "A" Marina	Public Rd. Fortescue	447-3014	Popeye's Marina	Matt's Landing	785-2331	Little Dad's	1811 N, Delsea Dr. Vineland NJ	794-883	
Downe By The Creek	Dividing Creek next to Restaurant	785-0008	Port Norris Marina & Restaurant	Shell Pile, Port Norris	785-1205	Jenkin's Seafood	38 Fortescue Rd. Newport NJ	447-4991	
Fortescue Pavillion Marina	New Jersey Ave. Fortescue	447-3479	Sail Loft Marina	Bivalve, Port Norris	785-9704	🕮 King's Crab 😂 Ranch 🦪	1 Shellpile Plaza Port Norris NJ	785-2424	
Four Star Marina	115 River Rd. Leesburg	785-1273	Sun Dog Marina	Newport Landing Rd., Newport	447-3992	Bivalve Packing	6957 Bivalve Ave. Port Norris NJ	785-0270	
Gandy's Beach	south end Gandy's Beach	447-3002	Spring Garden Marina	Spring Garden Rd. Port Elizabeth	825-5334	Haase's Seafood	114 Matts Landing Rd. Heislerville NJ 3531 Rt. 47,	785-7001	
Greenwich Boatworks	Pier Rd. Greenwich	451-7777	Wildlife Boat Rentals	south side of 553 Dividing Creek	785-1010	Bailey's Seafood	Port Elizabeth, NJ 3524 S. Delsea Dr.	825-2621	
Haase's Marina	Matt's Landing	785-7001		Dividing Creek	ļ	Ccean Fresh	Vineland, NJ	825-6473	

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Dr. Mary L. Gruccio Louis N. Magazzu James A. Rocco Jane Y. Christy Jeffrey M. Trout **Cumberland County** Agriculture Development Board David Sheppard, Chairman **Richard Stratton, Vice Chairman** Fred Van Meter, Treasurer Raymond Graiff, Secretary Albert Johnson THE REAL PROPERTY OF THE PARTY Dr. Ernie Zirkle Lenny Rera, Soil Conservation District Dr. Wesley Kline, Agriculture Agent Jeffrey Trout, Freeholder Liaison **Robert Brewer, Planning Director** Matthew Pisarski, Senior Planner Kenneth Browne, Design & Graphics

Douglas M. Rainear, Freeholder Director Bruce T. Peterson, Deputy Director

**Cumberland County** Board of Chosen Freeholders

# Cumberland County Fisherman's Paradise

If fishing is your sport, Cumberland County is a *"fisherman's paradise"*. The Delaware bayshore and its tributaries are home to numerous marinas and boat rental businesses. In addition, there are public boat ramps on each of the County's two rivers and also at Union Lake and Menantico Ponds. Surf fishing is prevalent all along the Delaware Bay and Cumberland County provides plenty of shoreline to accommodate the sport. Beaches at Fortescue, Gandy's Beach and Thompson's Beach are among the fishing hot spots on the Bay. Freshwater anglers are not forgotten in Cumberland County. Both the Cohansey and the Maurice Rivers as well as Union Lake in Millville and Menantico Ponds in Maurice River Township, provide their share of

# Where can I get it?

simple and simply delicious, as long as you don't overdo it. food. It lends itself to an incredible variety of fast cooking methods, all of them ow do I cook it? Quickly, quickly, quickly! Fresh fish is truly a convenience

below. For whole fish, steaks, and fillets, follow this 10 minute rule: easily lost by over cooking. For shellfish cooking times and methods, consult the chart the more natural it will be. And because it's so low in fat, natural juices (and flavor) are Unlike meat, fish does not need to be tenderized by cooking. In fact, the less cooking

less than 1" thick, shorten cooking time proportionately. This timing works whether Measure the fish at the thickest part. For every inch of thickness, cook 10 minutes. If

ς-Σ Soft Shell Clams (steamers) Blue Crabs (live) Soft Shell Crabs 7-4 1-2 10 Crayfish Lobsters (live) minutes per inch. L (əvil) eləsenM cooking time to 20 Oysters (live) 0I-8 frozen, double the 1-2 Oysters (shucked) your fish while still Rock Shrimp 1-2 8-2 you plan to cook 1-2 8-2 gay Scallops minutes per inch. If Σ-2 8-2 sea Scallops 5 bbs , add 5 1-2 10 qmind2 ni bəyoo ei heit il poaching, or baking. DEEP-FRY STIR-FRY BAKE SHELLFISH you're broiling,

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ter, it's ready. It will Hard Shell Clams (quahogs) remains in the cen-Hard Shell Clams (shucked) translucent flesh Razor Clams (shucked) ust a thin line of raw in appearance. When turns opaque or solid translucent flesh As fish cooks, its

way to the table.

finish cooking on its

# FRESH SEAFOOD? HOW DO I HANDLE JERSEY

seafood products refrigerated at 32 -40 degrees F. Keep seafoods cold. Keep fresh, smoked, or pickled

cold water. · Thaw frozen seafood in the refrigerator or under

use. Store in freezer at 0 degrees F. Keep frozen products rigidly frozen until ready to

hands after handling seafood. separate cutting surfaces and utensils. Wash your • Handle raw and cooked products separately. Use

shucked clams or oysters. check the shipper number on the container of in doubt, ask to see the certified shipper's tag or clams, and mussels only from reputable sources. If Purchase shellfish carefully. Buy raw oysters,

.slassum Don't cook or eat dead clams, crabs, oysters, or . Keep live shellfish alive until ready to prepare.

tight bags. stored under well ventilated refrigeration, not in air such as clams, mussels, and oysters should be · Refrigerate live shellfish properly. Live shellfish

ice to keep your seafood cool on the way home. list. If the weather is particularly warm, ask for some · Purchase seafood as the last item on your shopping

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This brochure was partially funded by a grant from JERSEY FRESH of the New Jersey Department of Agriculture and by the Cumberland County Tourism Advisory Council. For More Information call 1(866) 866-MORE www.state.nj.us/agriculture/rural/seafood



Prepared under the direction of the Cumberland County Board of Chosen Freeholders by the Department of Planning and Development





spring and summer. They prefer muddy, soft bottoms where they can dig burrows and hide when they're shedding. Seasoned crabbers should know the difference between females (sooks) and males (jimmies). Females have a broad apron pattern on the bottom of their shells and bright red claw tips. Males have a rocket or lighthouse pattern on the bottom of their shells. Recreationally and commercially, the blue crab is one of the shore's most popular summer catches.

Not only is the crab meat very rich and sweet tasting, it's low in calories and provides excellent high quality protein, vitamins, and minerals. Most of the meat from the blue crab comes from the body. In season, blue crabs are plentiful and you can purchase them live in the shell, steamed in the shell, or as fresh, frozen, or pasteurized meat. Be sure to keep the meat chilled until you use it. A member of the Drumfish family, but different from Croakers and Red and Black Drums. The Weakfish gets its name from the weak flesh around the mouth that tears easily when hooked. Their bodies are silver in color with the top portion being dark olive green spattered with dark blotches that form wavy lines.

Weakfish are tertiary consumers within the Bay ecosystem, and Fortescue, New Jersey in Cumberland County is known as "The Weakfish Capital of the World".

Weakies are famous for their white, lean, finely textured flesh and are considered an excellent food





## Seafood Markets

**JERSEY**SHORE

FROM THE GARDEN STATE

1. Dill's Seafood Market
2. Gigi's Crabs & Seafood Market

- 3. Weber's Seafood 4. Little Dad's
- 5. Jenkin's Seafood
- 6. King's Crab Ranch
- **7. Bivalve Packing Co.**
- 8. Haase's Seafood
- 9. Bailey's Seafood10. Ocean Fresh

Bluefish are one of the most popular sport fish in the waters of New Jersey. They have few rivals when it comes to ferocity in the ocean. With their razor sharp teeth, these feisty fish are renowned for their feeding frenzies. According to fish folklore, a school of bluefish swam into Barnegat Inlet in 1870, terrorizing millions of bushels of menhaden, until every stream, inlet and even surrounding meadows were teeming with the frantic fish.

Bluefish range anywhere from 2 to 25 pounds. In spring and summer, they migrate from southern to northern waters to spawn. In the fall, the migration reverses. Small, young bluefish called snappers have a somewhat different taste than their elders and are excellent pan-fried.

Bluefish meat is dark with a distinctive taste that's soft textured and rich in oil. Large adult bluefish have a higher oil content which can be cut by broiling or grilling them over a charcoal fire. Bluefish are also excellent for salads. Smoked bluefish pate, a real taste treat, is appearing more and more as a pricey appetizer on many restaurant menus.