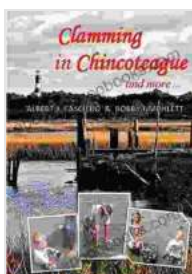


# Clamming in Chincoteague and More: A Comprehensive Guide to the Art and History of Clamming

Clamming is a popular activity on the Eastern Shore of Virginia, and Chincoteague is one of the best places to go clamming. The waters around Chincoteague are home to a variety of clams, including hard clams, soft clams, and razor clams. Clamming is a great way to get some fresh seafood and enjoy the beautiful scenery of the Eastern Shore.

This book will teach you everything you need to know about clamming in Chincoteague, from the basics of finding and harvesting clams to the more advanced techniques of steaming, frying, and baking clams. You'll also learn about the history of clamming in Chincoteague and the different types of clams that are found in the area.



## Clamming in Chincoteague and more ... by Mark Barton

★★★★★ 5 out of 5

Language	: English
File size	: 70843 KB
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Print length	: 153 pages
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Item Weight	: 4.3 ounces
Dimensions	: 8.27 x 0.06 x 11.69 inches

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With over 100 recipes, this book is the perfect resource for anyone who loves clams. You'll find recipes for everything from classic clam chowder to more creative dishes like clam fritters and clam pizza. Whether you're a beginner or a seasoned clammer, this book has something for you.

## **Chapter 1: The Basics of Clamming**

In this chapter, you'll learn the basics of clamming, including how to find and harvest clams, how to clean and prepare clams, and how to store clams.

### **Finding and Harvesting Clams**

Clams can be found in a variety of habitats, including sandy beaches, mudflats, and oyster beds. To find clams, look for areas where the water is shallow and clear. Clams will often leave small holes in the sand or mud when they are feeding. You can also look for clams by feeling for them with your feet.

Once you've found a clam, use your hands to dig it out of the sand or mud. Be careful not to damage the clam's shell.

### **Cleaning and Preparing Clams**

Once you've harvested your clams, it's important to clean them before eating them. To clean clams, rinse them with cold water and remove any sand or mud from the shells.

To prepare clams for cooking, you can either steam them or shuck them. To steam clams, place them in a steamer basket over a pot of boiling water. Cover the pot and steam the clams for 5-7 minutes, or until they open.

To shuck clams, use a sharp knife to pry open the shell. Once the shell is open, use your finger to remove the clam meat from the shell.

## **Storing Clams**

Clams can be stored in the refrigerator for up to 2 days. To store clams, place them in a bowl of cold water and cover them with a damp cloth.

## **Chapter 2: The Different Types of Clams**

There are many different types of clams found in the waters around Chincoteague. The most common types of clams include hard clams, soft clams, and razor clams.

### **Hard Clams**

Hard clams are the most popular type of clam for eating. They have a hard shell and a firm, chewy texture. Hard clams are typically steamed or fried.

### **Soft Clams**

Soft clams have a soft shell and a tender, juicy texture. Soft clams are typically used in soups and stews. They can also be fried or baked.

### **Razor Clams**

Razor clams have a long, thin shell. They have a firm, chewy texture and a slightly sweet flavor. Razor clams are typically steamed or fried.

## **Chapter 3: Clamming in Chincoteague**

Clamming has a long history in Chincoteague. The first people to clam in Chincoteague were the Native Americans. They used clams for food, bait, and tools.

In the 18th century, European settlers began to clam in Chincoteague. They sold clams to markets in Baltimore and Philadelphia. Clamming became a major industry in Chincoteague in the 19th century. At its peak, there were over 100 clam factories in Chincoteague.

Today, clamming is still a popular activity in Chincoteague. There are a number of commercial clambers in Chincoteague, but there are also many recreational clambers. Recreational clambers can harvest up to 2 bushels of clams per day.

## **Chapter 4: Recipes**

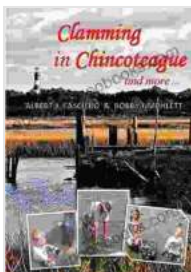
This chapter contains over 100 recipes for clams. You'll find recipes for everything from classic clam chowder to more creative dishes like clam fritters and clam pizza. Whether you're a beginner or a seasoned clammer, this book has something for you.

Here are a few of the recipes that you'll find in this book:

- Clam Chowder
- Fried Clams
- Steamed Clams
- Clam Fritters
- Clam Pizza

Clamming is a great way to get some fresh seafood and enjoy the beautiful scenery of the Eastern Shore. This book will teach you everything you need to know about clamming in Chincoteague, from the basics of finding and harvesting clams to the more advanced techniques of steaming, frying, and

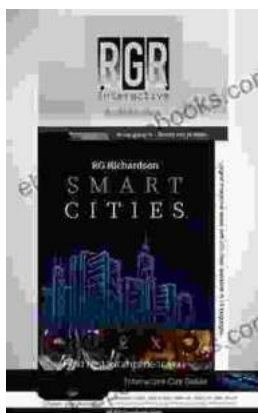
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