

The SeaShell

Marco Island Shell Club Newsletter

April 9, 2017

PRESIDENT'S MESSAGE



Thank You Members,

We had a very successful season because of all of us pulling together to make it happen. There are so many jobs that have to be done to make our club as great as it is. The judges at the Shell Show were so impressed with the show, the attendance, the quality of our gift shop and the participation of the membership of the club. What a great compliment!

There are many opportunities to help the club accomplish our goals. We are always needing help with our Holiday party and our Celebration event or with different tasks on all our committees. Thank you to all who have helped. There are too many out there to thank for all you do. However, I do want to thank those lovely ladies who helped me with the celebration brunch: Sally Johnson, Marsha Prunetti, Karen Caster, Joyce Mullen, Jacqueline Lynch, Toby McGrath, and Cindy Burkart. Behind the scenes were Sally Moneymaker and Amy Tripp who wrapped up the table utensils in the napkins. What a great team! I named them the Brunch Bunch and Sally in her usual cleaver way added Babes: **The Brunch Bunch BABES**. It was also great to have such good attendance at the annual meeting. Having so many there for our officer installation conducted by Shirley Prushko and the presentation of our Honorary Members, Debbie, Meily and Joan made the event really nice. Thank you all for coming and showing your support of the club.

This past October, we started our workshop season a week early and we had such great attendance that we decided to start in October again. This year it is **October 31 (Halloween)**. I think it would be fun to come in your favorite costume or hat or bunny ears. I will plan to bring the candy so mark your calendar!

Our first seminar will be November 9 at 6 pm and we hope to have a couple of our scholarship recipients speak at that time. It is a good time for you to see where our hard earned dollars go so come out and support these young students.

Welcome to our new members and everyone PLEASE help to orient them to the club. We are so happy to have you join us.

Thank you all for the donation of your time and talents to the Marco Island Shell Club. Enjoy your summer.

See you next season.



Newly Selected Honorary Members
Joan Robbins, Debbie Towey, Meily Kuperus

Kathy Benedik - President



SHELL SHOW CHAIR REPORT

THANK YOU THANK YOU THANK YOU THANK YOU

to:

- All of our Exhibitors!
- All of our Member Volunteers!
- All of our Team Leaders!
- All of our Show Sponsors!
- All of our Board Members!

You ALL helped make our show a huge success - you ALL showed what the meaning of teamwork is all about - what the MISC is ALL ABOUT! I don't know how many people came to me with the same comment - "What a Team!"

There are many pictures -look for the Shell Show Gallery on the website sometime this summer! In the meantime - since our Photographer is only here on Wednesday evening we need some help with extra pics!

If you have:

- Pictures of: People's Choice Awards - Ruth Grzyb and Bill/Amy Tripp
- Pictures of Kid's Day Saturday at the table and the tank
- Pictures of winners of the shell contest
- FLATTERING pictures of any of our members in action

Please send to Joan Robbins for website!

Again, I am so proud of our club and I know you are, too! Thank you for everything! Have a safe, restful, and FUN summer!

Jae Kellogg - 2017 Shell Show Chair

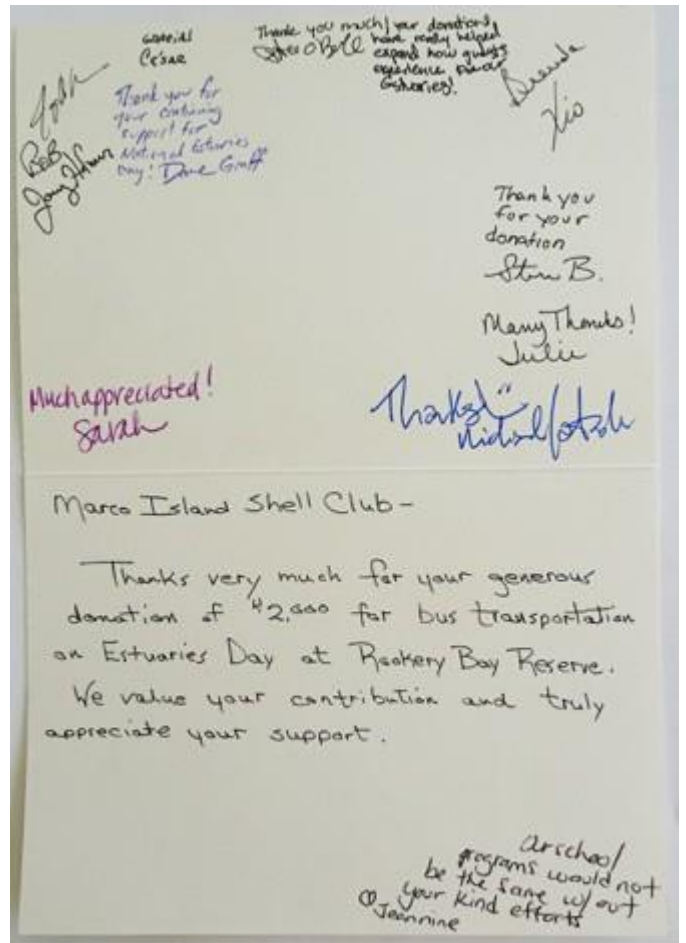
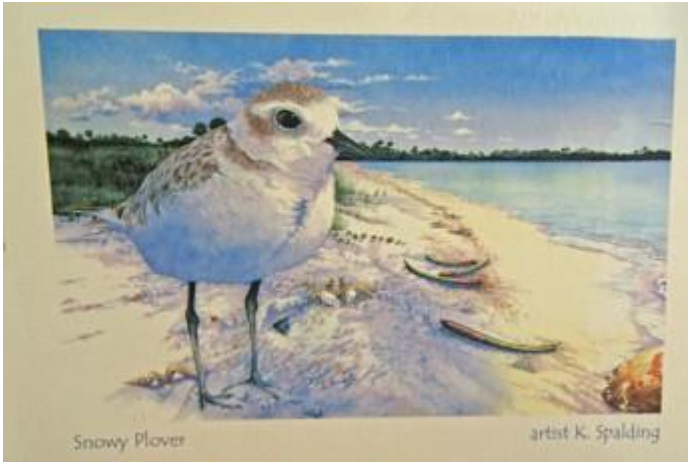


Photo by Samantha Herold
Emily Savage, best known for her shop Shells by Emily, stands behind a display of shells at the Marco Island Shell Show.

SCHOLARSHIPS AND GRANTS



The Club recently received this very nice thank you note from Rookery Bay Reserve for the \$2000 we donated. It will be used on Estuary Day in the Fall to transport participants. The card is signed by the Education Staff at the Rookery.



Paulette Carabelli - Scholarship Chair

WORKSHOP



Workshop Tuesdays provided the vehicle for an amazing Gift shop at the Shell Show. As usual, the shell art available at the Show was well done, varied, and voluminous. The Table Leaders organized amazing shell art for members to create. A big thank you to Table Leaders who are moving on to other activities --- they are planning to be at Shell Club, but just not directly leading the tables. Thank you to Sheila McFarland, Martha Bennett, and Marla Gatsby. New Table Leaders are in the wings. Introductions in the fall.

Pop Up Tables was a new activity this year and I think everyone who participated learned something new and enjoyed the activity. If you have something you would like to teach at a small table let us know. Pop Up Tables will continue this year.

Be thinking about the table you would like to work at next season. We need new and creative ideas at each table. Bring in an example of something you have seen or something you have made. We are all creative with good ideas. Share

And finally A BIG THANK YOU to everyone for helping create the shell art which provides the funds for our mission --- scholarships and grants.

Becky Miller | Debbie Towey – Workshop Chair

SEMINNARS



We will lead off our 2017 – 2018 Seminar season with presentations by two of our Scholarship recipients, Stephen G. Hesterberg, Phd student at Florida South University, telling us about his research on Oyster beds and Victoria Fields from FGCU is speaking on frogs (Anurans)

We are very proud of our Graduate students and I hope we all will show them that pride by attending the Seminar on November 9, 2017

Marge Tunnell – Vice President and Seminar Chair

ASK THE EXPERT

One of our members suggested that we put an "Ask the Expert" section in the newsletter. The Board thought this was a good idea. Here is the first question submitted:

I have collected many shells but am confused as when I should clean them in a bleach solution and when Muriatic Acid should be used.

Sincerely ,Confused Shell-er

Typically one would use bleach in water (up to 50%) to clean shells. Muratic acid is quite dangerous to use and is not recommended.

Marge Tunnell

If you have a question that you would like to “ask The Expert” in the next newsletter, please let me or one of the Board members know and we will put it in the next newsletter. Our next newsletter will be published in early to Mid October. Please be sure we have your phone number and/or e-mail address in case we need to ask you more about your question

EXCURSIONS



Florida Gulf Coast University offered a tour to the members of Marco Island Shell Club. We were shown the research labs by Dr. Tolley, Lunch was provided in the brand new cafeteria. I have never seen such a place. All kinds of food!! Then a ride to the Vector Center where we learned about the different projects the students are working on. A boat ride to the estuary topped the day off.



Great lunch provided by FGCU



Dr Tolley showing us the lab
At the Vester Field Station



Student creating underwater cage with
used golf clubs

A great time was had by all at this year's fossil dig. A dozen members collected fossils that are 1.2 million years old. At lunch afterward Gary Shmelz raffled off some of his wonderful fossil collection. Hope to see y'all with me next year.



In early March we hired a Bus to take us to the Sanibel Shell Show. We had 31 Members enjoyed this trip.



RECIPES

During our shell show, Meily Kuperus and Debbie Towey and committee served lunch for those who volunteered to work long hours. We thank these people for all of the great job they did.



Linda Kropp provided a delicious fish dip and has offered the recipes here:

Smoked Amberjack (or Kingfish) dip with crostinis

1 ½-2 pounds o smoked amberjack or kingfish
 1 pound cream cheese
 1 cup sour cream
 Whole lemon, squeezed
 1 Tablespoon horseradish
 Splash of Tabasco sauce
 Splash of Worcestershire sauce
 Fresh dill (as much as desired) we use about 2
 tablespoons finely chopped
 ½ cup red onion diced small
 Sliced green onion for garnish
 Salt and pepper to taste
 French baguette, ciabatta or bread of your choice
 for the crostinis

Blackening spices for grouper

¾ tablespoons of paprika
 2 T garlic powder
 2T onion powder
 2T dried thyme
 2 teaspoons of fresh ground pepper
 2t of cayenne pepper or Penzy's chili 3000
 2t dried basil
 2t dried oregano
 1t Lawry's seasoned salt
 Grind thyme, basil and oregano in food processor
 or grinder until fine
 Mix all ingredients together

Jalapeño tartar sauce

- 1 ½ c mayonnaise
 - ¼ c chopped dill pickle
 - 3 Tablespoons of capers (drain and dry) chopped
 - 2 ½ Tablespoons of fresh lime juice
 - 2 Tablespoons of chopped jalapeno pepper
 - ½ teaspoon chopped parsley
 - 2 dashes of hot pepper sauce
- Mix together, put in bowl, cover for at least 90 minutes before serving

PUBLICITY



Let's give a welcome to our newly elected Board Members. Below, Shirley Prushko, past president and honorary member is swearing in:

Sally Johnson – Recording Secretary, Marge Tunnell – Vice President and Seminar Chair and Karen Caster, President Elect.

John Tunnell – Publicity Chair



2016-2017 OFFICERS AND CHAIRS

Officers

- President..... Kathy Benedik
- President Elect Karen Caster
- Vice President..... Marge Tunnell
- Recording Secretary..... Sally Johnson
- Corresponding Sec..... Marsha Prunetti
- Treasurer..... Christine Bergquist

- Shell Show..... Jae Kellogg
- Membership..... Linda Kropp
- Scholarship..... Paulette Carabelli
- Education/Excursions..... Pat Wood
- Publicity..... John Tunnell
- Website Joan Robbins
- Seminar..... Marge Tunnell
- Workshop..... Becky Miller/Debbie Towey

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Chairs

