

SOUNDSIDE LEARNING

THIS WEEK ON CORE SOUND

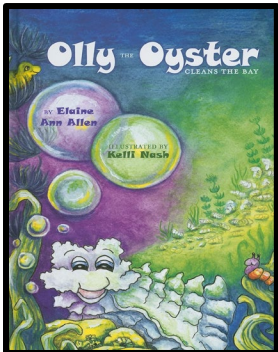


January 22, 2024

COMING UP AT CORE SOUND...

- **January 26:** Volunteer Dinner @ 5:30 PM! *New volunteers are welcome!*
- **February 13:** *Community Night ... Harkers Island Bridge Night @ 6:00 PM*
- **February 23:** Winter Taste of Core Sound @ 6:00 PM

Sound Reading Material For You and Your Child



Olly the Oyster Cleans the Bay

By Elaine Ann Allen

Olly the oyster lives in the Chesapeake Bay. He loves to drift with the currents, but Olly has been traveling his whole life and wants to settle down. He wants to do something important like help clean the bay. But what can a little oyster do? He doesn't have pincers or fingers or sharp teeth or legs or feet. Journey under the Chesapeake Bay with Olly's little minnow friend and find out how Olly does his part.

Pages: 30
Grades: preK-3rd

Did You Know?

1. Oysters have been around for about 15 million years.
2. An oyster becomes an adult when it turns one year old and can live as long as 20 years.
3. Oysters can change their sex. In fact, they will often do it more than once.
4. Juvenile oysters are called spat.
5. Oysters have gills and breathe like fish.
6. Oysters are vegetarians; they eat algae by filtering it out of the water.
7. A single adult oyster can filter up to 50 gallons of water a day. (That's about as much water as you use in a 10-minute shower.)
8. As oyster generations settle on one another and grow, they form reefs that provide shelter for other animals, like fish and crabs.
9. A raw oyster may still be alive as you eat it.
10. The hard surfaces of oyster shells and the nooks between them provide places where small marine animals live.



photo from
<https://outerbankscoastallife.com>

Density Challenge

STEP 1: Dissolve 2 tablespoons of salt in one cup, 2 tablespoons of sugar in another cup, and 2 tablespoons of baking soda in a third cup. Be sure to leave one cup as plain, fresh water. (This is the controlled variable.)

STEP 2: Label each cup so everything stays organized.

STEP 3: Drop small plastic jewels into each cup and see what happens.

When you add salt to water it makes the water denser. This means it gets heavier. Many objects that sink in fresh water will float in salt water! Objects float in baking soda water because it dissolves in water to make the water denser, just like table salt does. Also, baking soda reacts to form carbon dioxide gas. If you look carefully, you will see tiny bubbles rising from the bottom of the cup.



Roasting Rewards

Ahhh! The sights. The sounds. The smells. There is absolutely nothing like a Down East oyster roast. I'm not talking about carefully placing single oysters atop a grate with a fire burning underneath. No, sir! I'm talking about oak branches ablaze with oyster bunches thrown right in. That's how my predecessors did it. It is a special experience from start to finish. Here's why!

Preparing for the oyster roast is part of the unique experience! Although singles are often the preference of most oyster-eaters, bunches work best in this type of open-fire roast. Wash off any mud from the oysters and let them dry while gathering the wood. Dry, broken oak branches create the tastiest oysters! Of course, any wood will burn, but oak adds a sweet, "local" flavor to oysters that is impossible to duplicate with any other type. Once the wood is piled, get a rake and light your fire. Throw your oysters into the fire once it is roaring and watch the magic happen! After a few minutes, rake them out of the flames as they begin to open their mouths. Some coals may enter a few of the opened mouths ... that only adds to the flavor of that bite!

This cooking method creates quite a distinctive meal for nearly every oyster is cooked differently. The open-mouthed ones will be drier than those that are closed, but even the closed-mouthed ones vary in juiciness. Of course, size of oysters, length of time in heat, and directness of the heat to shells determine the "doneness" of each oyster. Man, oh, man, what good eating!

The only side dishes needed to complete this feast is fried cornbread, sour pickles, and an ice-cold Pepsi. As you can see, keeping it simple is often when life is at its best.

