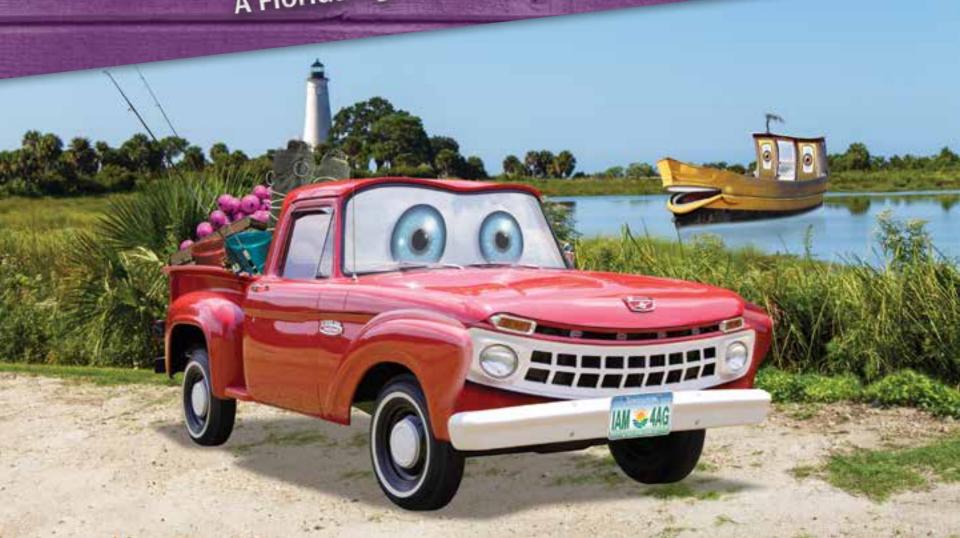


AQUACULTURE AND SEAFOOD

A Florida Agriculture Literacy Day Book



FLORIDA AGRICULTURE LITERACY DAY

is an annual event held each spring in which hundreds of agriculture industry representatives read a designated children's book about agriculture in elementary school classrooms around the state. The event is a partnership between Florida Agriculture in the Classroom, Inc. and the Florida Department of Agriculture and Consumer Services.

FLORIDA AGRICULTURE IN THE CLASSROOM

is a non-profit organization charged with educating Florida teachers and students in kindergarten through 12th grade about the importance of Florida agriculture. It is funded by sales of the agriculture specialty license plate known as the "Ag Tag." Florida Agriculture in the Classroom is able to provide Agriculture Literacy Day books and other related items free of charge because of the funding it receives from the Ag Tag.



ORIE THOUGH

AQUACULTURE AND SEAFOOD

A Florida Agriculture Literacy Day Book

Written by
Arlette Roberge
Illustration and Design by
Douglas Gillespie and Mark Cason



Florida Department of Agriculture and Consumer Services

Commissioner Adam H. Putnam

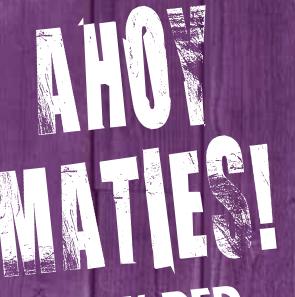


www.FreshFromFlorida.com



"Educate Students About Florida Agriculture" (352) 846-1391 www.AgTag.org

Special thanks to Florida Farm Bureau's Women's Committee for their support.



I'M OL' RED.
WOULD YOU LIKE
TO VISIT AN
UNDERWATER
FARM?

Let's travel through
florida and along its coasts.
We will visit aquatic farmers
called "aquaculturists." They work
in a specialized area of agriculture
called "aquaculture." These farmers
grow aquatic species in water
instead of soil.

They
have special spots
in oceans, ponds and
tanks where they raise
fish, shellfish, reptiles
and plants.

IAM 34AG

Rosa

DOLE THOUGH FLOD DA

AQUACULTURE



Jackson

Gadsden

Franklin

Leon

Wakulla

(Page 4-5)



AQUARIUM FISH
AND PLANTS
(Page 6-7)



HARD (LAMS (Page 8)



OYSTERS (Page 9)



STURGEON (Page 10)



(Page 11)

3 Levy Marion Volusia Citrus Hernando Orange Pasco Osceola 프 Hillsborough Polk River Manatee Hardee <u> Lighlands</u> DeSoto Martin Sarasota 1 Charlotte Glades Hendry 6 Lee Palm Beach **Broward** Collier

Dade

Nassau

Clay

Baker

Alachua

Hamilton (

Madison

Taylor,



Alligators are a little scary but what do you expect from a dinosaur's cousin? There are more than 20 alligator farms in Florida that raise these reptiles for their hides and meat. Purses, boots, wallets and belts can be made from alligator hides.

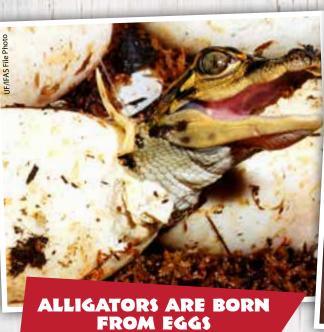




Some people think alligator meat tastes like chicken or veal.

Alligators enjoy Florida's sunshine, and eat almost anything including insects, fish, turtles and birds.

Alligator farmers can breed their gators or collect wild alligator eggs from nests found in swamps and marshes. The gator farmer hatches the eggs and grows the hatchling up to three to four feet in length before harvesting.







At one time, alligators almost became extinct. They are a protected species now, which means they can only be hunted or farmed with a special permit. We now have lots of alligators on farms and in the wild.



SATORS CAN LIVE FOR MORE THAN

50 YEARS
AND WEIGH OVER

1,000



A GROUP OF ALLIGATORS
IS CALLED A



There are hundreds of varieties of tropical fish and aquatic plants raised in Florida. Some are grown in outdoor ponds and some are raised in indoor tanks. In Florida, we ship freshwater and saltwater fish and aquatic plants worldwide for aquarium lovers.



OUTDOOR TROPICAL FISH FARM POND



How are farmers able to grow so many fish and plants? Florida has lots of warm weather and good quality ground water. Farmers know how to breed fish and plants to be hardy and healthy. And they know how to keep water in ponds and tanks very clean.



Some fresh water fish species raised in Florida include mollies, swordtails, gouramis, angelfish, tetras and barbs. There are more types of plants than you can ever imagine. We do not eat these fish or plants. They are raised so we can enjoy their beauty.

COMBESTALS.

Many marine species are also farmed for aquariums. These saltwater species include corals, clownfish, live rock, gobies, seahorses and more.

Corals can be cut into smaller pieces to grow a new colony. This creates more coral for aquariums without collecting it from the oceans.

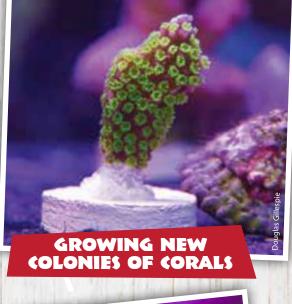
Nemo in "Finding Nemo" was a clownfish. Since the movie came out, lots of people have added clownfish to their saltwater aquariums.

Live rock is not alive but is full of tiny marine life that live on and inside it. Live rock helps clean and filter aquarium water.

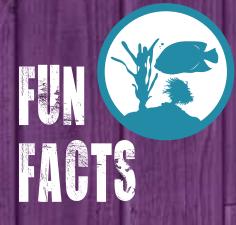


A SCARLET CLEANER SHRIMI

PERCHED ON LIVE ROCK







MORE THAN

500,000

OF FISH AND PLANTS
ARE SHIPPED FROM
FLORIDA EACH YEAR.



PEOPLE ALSO BUY GOLDFISH, KOI AND PLANTS FOR

OUTDOOR PONDS.







UVIAS File Photo

CLAM FARMER

Hard clams are called middle necks and little necks. But I've never seen a clam's neck, have you? A hard clam has two hinged hard shells to protect its tasty soft muscle. Florida clam farmers use bags to grow clams on the ocean floor.
The bags protect small clams from predators. Farmers let clams grow for about one year before they are harvested.

Clam farming keeps bays and oceans clearer and cleaner. As clams feed and grow, they clean the water by filtering it in and out of their shells.

They use nutrients in the water to grow their shells. So, not only are clams great to eat, they are also very helpful for the environment.



OFFICE



Oysters have a soft body protected by an outer shell, but an oyster's shell is very rough and can cause painful cuts if you aren't careful where you walk.

Oysters live in shallow bay areas where the ocean tide meets river streams. If oysters do not get the right mixture of fresh and salt water, they cannot survive.

Oysters are grown in cages to protect them from predators. In addition to farming, some fishermen use small boats and long tongs to gather wild oysters. Oysters are important because they help keep the water clean by filtering it.







CLAMS (AN BE EATEN STEAMED, FRIED, GRILLED, BAKED OR IN CLAM CHOWDER.







CLAMS WERE A MAJOR FOOD SOURCE FOR THE NATIVE INDIGENOUS TRIBES OF FLORIDA.

OVER 125 MILLION FLORIDA CLAMS ARE

HARVESTED EACH YEAR.



YOUNG
OYSTERS
ARE CALLED
SPAT.



PEARLS

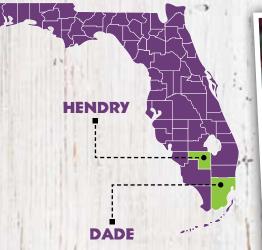
ARE FORMED WHEN AN INTRUDER GETS INSIDE AN OYSTER'S SHELL, AND THE OYSTER COATS IT WITH 'NACRE,'







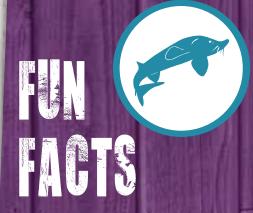
Let's travel south to Hendry County to see tilapia farms. Dade County also has lots of tilapia farms.







Tilapia is raised as food to eat. It is the most abundant food fish farmed throughout the state, but they are native to Africa. This fastgrowing fish eats a vegetarian. diet. Tilapia can grow in ponds, raceways, floating cages and tanks. When they are about six months old, they are ready to be harvested.



STURGEON CAN WEIGH UP TO

1200 POUNDS.

REDFISH ARE CALLED

"RED DRUM

BECAUSE THEY MAKE A DRUM-LIKE SOUND.



HYBRID STRIPED BASS, CATFISH, ARE ALSO RAISED FOR FOOD.



Some fish are raised to be bait for other fish. These include pinfish, goggle-eyes and shiners. Some people call pinfish "grouper candy." Cobia like to eat them also. Goggle-eyes are prized as bait because their amber color attracts many species. These fish are commonly found at bait and tackle stores and retail shops.



Now, join my friend Bobby Boat on Florida's beautiful bays and oceans. You can watch fishermen who make a living by catching sea life that grow and live in these waters.

Holmes/

Walton



INJETHOUGH FLORING





SHRIMP (Page 14-15)





SNAPPER



(Page 19)





BLUE (RAB



GROUPER (Page 18)



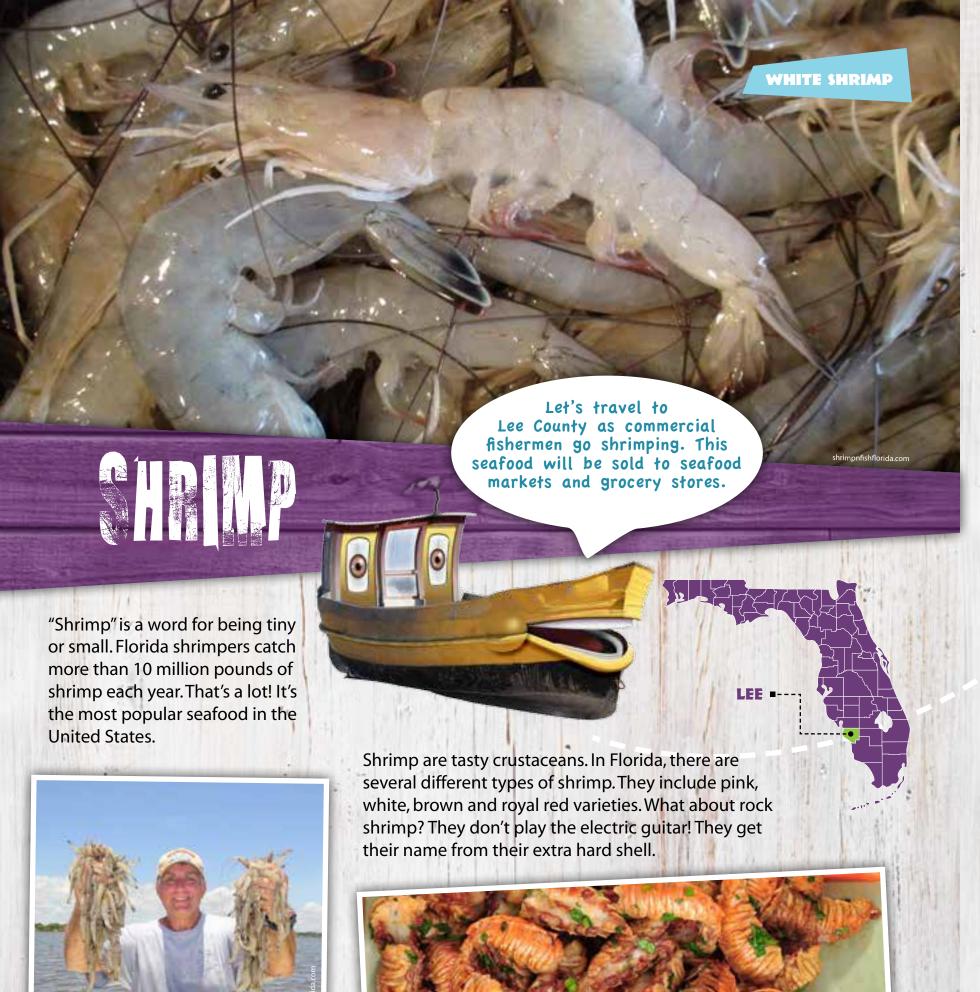
STONE CRAB





SPINY LOBSTER (Page 22-23)





STEAMED ROCK SHRIMP



How do fishermen catch shrimp? They have specially designed boats with two long poles on both sides called "outriggers." Special shrimp nets hang from the outriggers into the ocean. As the boat moves along, the fishermen pull the nets up to catch the shrimp, allowing other marine life to escape.

Shrimp can also be raised in ponds or tanks for bait or as food for people. Native shrimp such as white shrimp are best suited as bait. Aquatic farmers must make sure there are enough minerals and oxygen in the water for the shrimp to thrive.



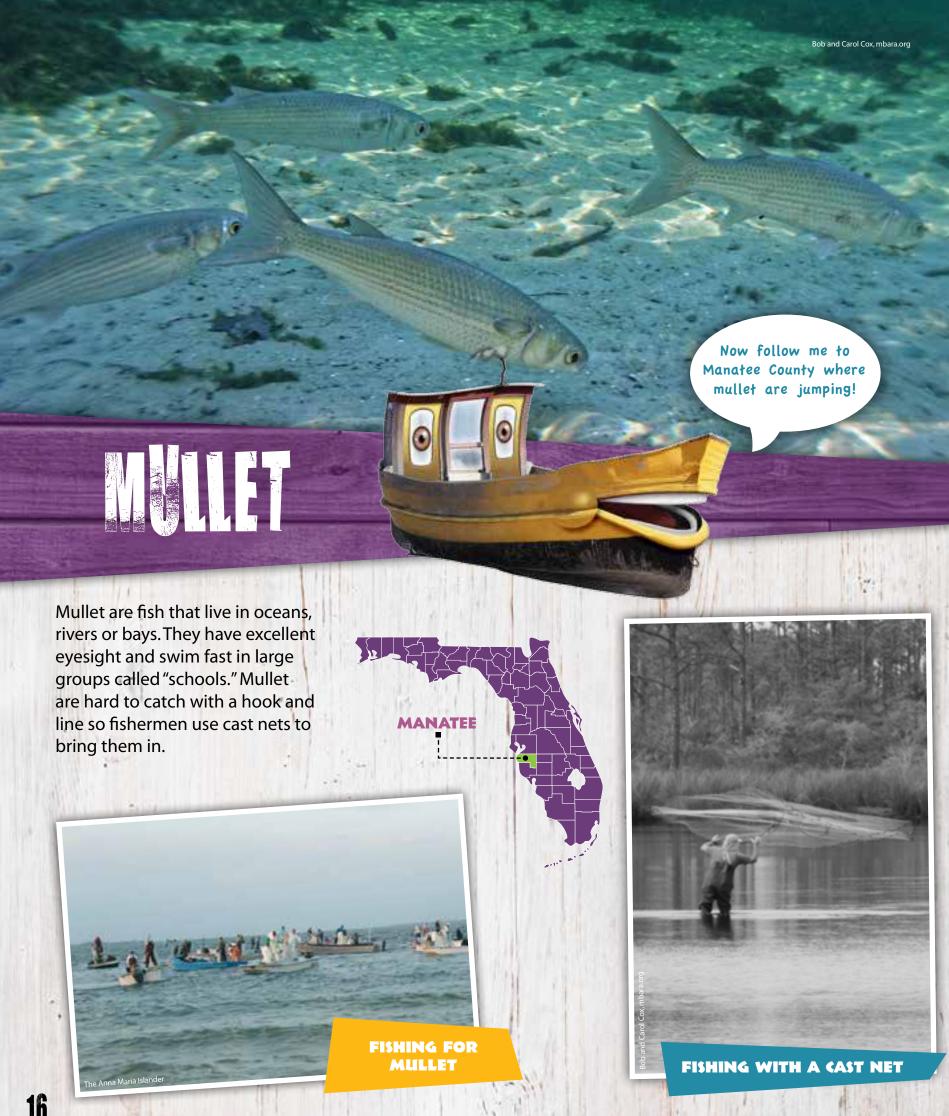








THEY CAN LIVE IN FRESH, BRACKISH AND SALT WATER.

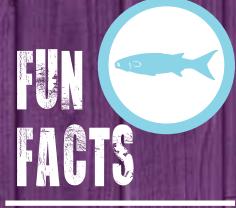




These fish like to jump but nobody knows exactly why. Maybe it is to warn the other fish that fishermen are coming. Many people think mullet are delicious to eat and worth the hard work to catch them. They can be eaten fried, broiled or smoked.







LIVE IN THE WARM FLORIDA WATERS AND OTHER SIMILAR PLACES.

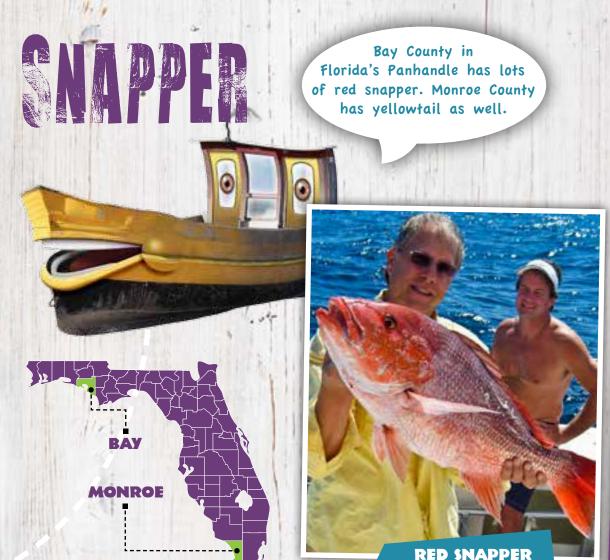


FISHERMEN HAUL IN OVER OF MULLET A YEAR.





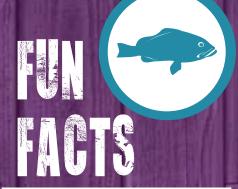




Florida fishermen catch lots of red snapper and yellowtail snapper. Red snapper have bright rosy-red skin and irises. Many of them live in waters near Florida's Panhandle.

Do you see the racing stripe on the yellowtail snapper? It runs from nose to tail and looks cool! Yellowtails like to live near the southern tip of Florida.

Just like grouper, snapper are delicious, which is why fishermen must be careful not to overfish them. They can use hook and line gear, traps or spears but they cannot use nets. That would catch too many fish at one time. We don't want to run out!



GAG GROUPER GROW UP TO 80 POUNDS,

AND LIVE UP TO 16 YEARS.

RED GROUPER GROW UP TO 50 POUNDS, AND LIVE UP TO 30 YEARS



GROUPER ARE SO POPULAR YOU CAN ONLY CATCH THEM DURING **CERTAIN TIMES** OF THE YEAR.



CONTAIN LOTS OF PROTEIN, **VERY LITTLE FAT AND NO CARBOHYDRATES**

SNAPPER

THERE ARE **APPROXIMATELY** OF SNAPPER IN THE WORLD.





GROW UP TO 35 POUNDS.

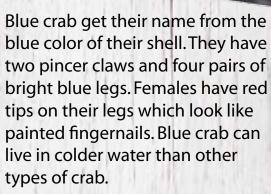




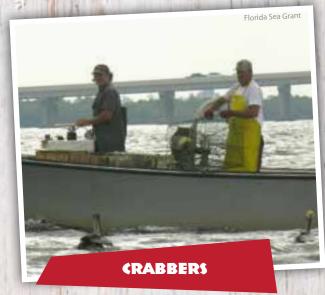
Have you ever grown too big for your pants or shirt? Blue crabs do! When their shell gets too small they crawl out of it and within 24 hours a new, bigger shell forms over their soft body. This is called "molting." When their shell is older and hard, we say they are hard shell crabs. The ones with the new softer shell are called soft shell crabs and you can eat the entire crab, shell and all.



HARD SHELL BLUE CRAB



Fishermen use metal traps to catch them but they only haul in some of their catch. They let the little crabs go so there will be some for next year.







Stone crab are a unique kind of seafood. Only the claws are eaten and they are yummy! Fishermen can harvest one of the claws from the stone crab, and then the crab will grow another one back! It takes about a year, but it keeps more stone crab in the ocean. Their larger claw is called a "crusher claw." It does just that - crushes the crab's prey. The smaller claw is the pincer claw. Stone crab are caught in wooden traps in the Atlantic Ocean and the Gulf of Mexico. Some fishermen put out up to 100 traps at one time. That's a lot of traps to check each day.







SHERMEN CATCH OVER

6 MILLION

POUNDS OF

BLUE CRABS
EACH YEAR.

A STRING AND A SMELLY FISH CAN BE USED TO CATCH BLUE CRABS.



THEY ABSORB LOTS OF WATER TO CRACK THEIR SHELL WHEN IT IS TIME TO MOLT. THIS HAPPENS ABOUT 20 TIMES DURING THEIR LIVES.



ABOUT

OF ALL

STONE CRAB

COMES FROM

FLORIDA

FISHERMEN USE CHICKEN NECKS, PIG'S FEET AND FISH HEADS TO BAIT CRAB TRAPS.





Spiny lobster look a little like a monster! They have long antennae, teeth that crush prey, 10 legs and horns over their eyes But, they are a delicious monster and people love to eat them.



MONROE

They crawl and hide under rocks on the bottom of the ocean and Gulf in the warm waters of South Florida and the Keys. Fishermen catch them with their hands and in wood or plastic traps.



Florida Sea Citati

LOADING LOBSTER
TRAPS

You can only catch them when they are large enough, during certain times of the year. About six million spiny lobster are harvested every year!





SPINY LOBSTER

LIVE IN THE CARIBBEAN SEA THE ATLANTIC OCEAN AND THE GULF OF MEXICO.

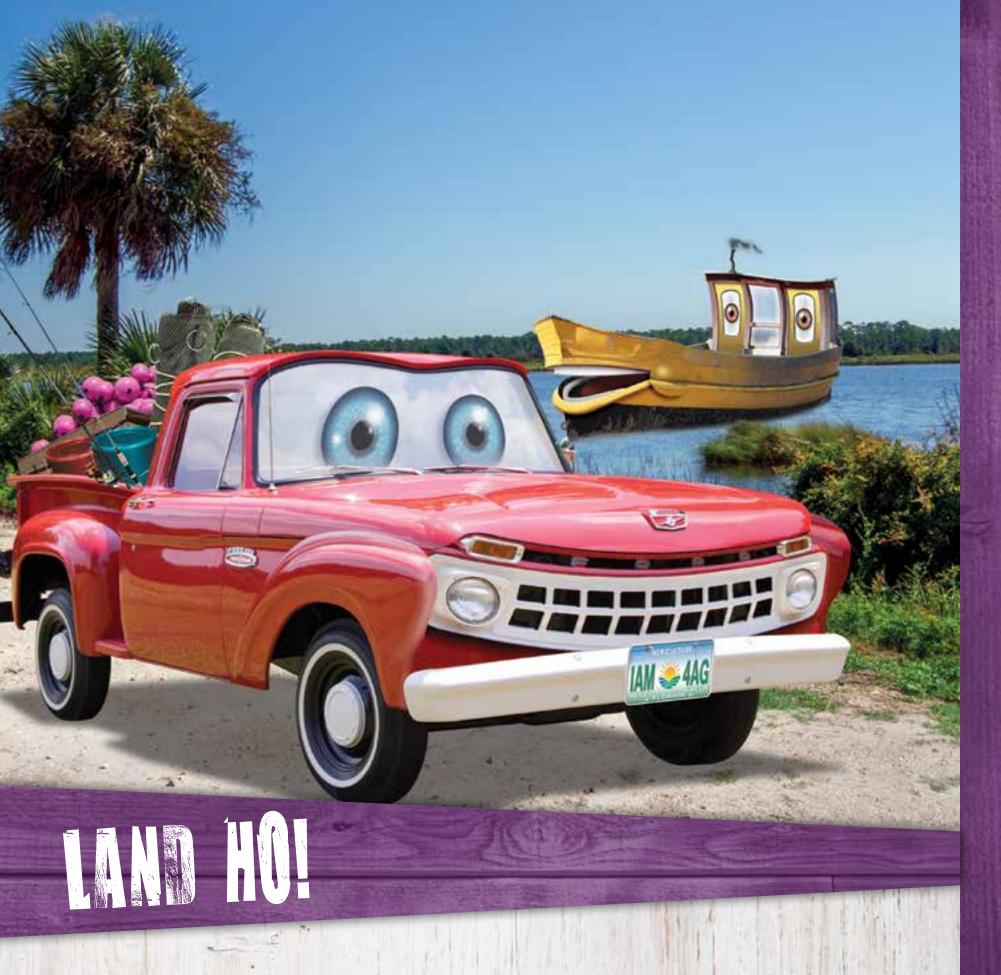


THEY ARE COUSINS TO SHRIMP, CRABS AND CRAYFISH, AND ARE REFERRED TO AS "BUGS."



HUNT AT NIGHT.

FEMALE LOBSTER CARRY
THEIR BRIGHT ORANGECOLORED BABIES ON
THEIR UNDERBELLIES.



We're heading to shore because our tour is complete. But we hope you will ask for Florida seafood at restaurants and grocery stores, tropical fish and plants at pet stores or maybe even an alligator purse in the mall. Then, remember the men and women who farm aquaculture products or make their living from our bays and oceans. Good bye!

DEBALTIONS

ANTENNA: A long, thin sensitive organ on the head of an insect, crab or lobster that is used to feel and touch things.

AQUATIC: Living or growing in the water.

BRACKISH: A mixture of fresh water and salt water.

CAYIAR: The eggs of a large fish (such as the sturgeon) that are salted and eaten as food.

CRUSTACEAN: A type of animal that has several pairs of legs and a body made up of sections that are covered in a hard outer shell. Crabs, shrimp and lobsters are crustaceans.

EXTINCT: A species of animals that no longer exists.

FILTER: To move something, such as a gas or liquid, in order to remove something unwanted.

IRIS: The colored part of an eye.

MARINE: Relating to the sea or the plants and animals that live in the sea.

NATIVE: The place or type of place where a plant or animal naturally lives.

NUTRIENT: A substance that plants, animals or people need to live and grow.

OVERFISH: To catch too many fish so that there are not enough remaining.

PINCER: A type of claw that holds objects.

PREDATOR: An animal that lives by killing and eating other animals.

REPTILE: An animal that has cold blood, lays eggs, and has a body covered with scales or hard parts. Snakes, lizards, turtles and alligators are reptiles.

SHELLFISH: An animal (such as a crab or an oyster) that has a hard outer shell and lives in water.



