

## “Hard” Regulations for Clams

Comprising one of New York’s most important commercial fisheries, the hard clam lives in shallow coastal bay waters in areas with a soft sandy bottom. Though you may not recognize the term “hard clam,” you probably know its market names: chowders are the largest, cherrystones are medium in size and littlenecks are the smallest hard clams. Other clams harvested in New York waters are surf clams, ocean quahogs and softshell clams or steamers.

Thanks to strictly-enforced regulations, your local seafood provider receives safe-to-eat aquatic delicacies such as hard clams. This safety control system, called HACCP, Hazard Analysis Critical Control Point, was put in place by the Food and Drug Administration in late 1997 to cover all shellfish and fish species that are processed in or exported to the U.S. from foreign countries. According to a recent Sea Grant-compiled, Seafood HACCP Alliance-funded national survey, 77 percent of the nearly 750 responding companies indicated that they would not have been able to comply with recent U.S. FDA regulations without in-depth training courses. See page 11 about this report.

—Paul C. Focazio

## Clambake on the Grill

### Ingredients

48 littleneck clams  
20 small red new potatoes (1 1/2” in diameter)  
8 ears of unhusked corn  
1 tsp. seafood seasoning (i.e. Old Bay)  
parsley  
roasting pan 15 x 11 x 3  
(standard disposable aluminum pan)  
aluminum foil  
1/2 pound drawn butter (optional)

### Method

Preheat grill on high. Scrub the clams and the potatoes. Put 1/2 inch of water in the bottom of the roasting pan and add seafood seasoning.

Lay corn on the bottom of the pan (trim the corn slightly if necessary to fit in the pan). Put the potatoes in around the outside edge of the corn, against the vertical wall to form a border or frame for the clams. Place scrubbed clams in the center on top of the corn. Cover pan tightly with foil to retain heat and steam and place in closed grill for 30 minutes. You may have to scrunch the aluminum pan a little to enable the lid to go down. (Check after 20 minutes - if clams are steamed open, shut off the grill.) Garnish with parsley and serve with drawn butter if desired.

For more information on seafood, surf over to the “Seafood Technology” pages on the NYSG web site, [www.seagrant.sunysb.edu](http://www.seagrant.sunysb.edu). From there, link to the New York Seafood Council’s website for which NYSG’s seafood specialist Ken Gall is technical advisor.



**New York Sea Grant**  
121 Discovery Hall  
SUNY Stony Brook  
Stony Brook, New York  
11794-5001

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