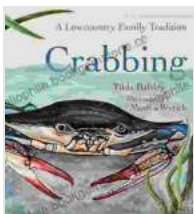


# Crabbing: A Lowcountry Family Tradition

Crabbing is a time-honored tradition in the Lowcountry of South Carolina. For generations, families have passed down the knowledge and skills needed to catch these delicious crustaceans. Crabbing is a great way to spend time with family and friends, and it can be a rewarding experience for everyone involved.

## Getting Started

If you're new to crabbing, there are a few things you'll need to get started. First, you'll need a crabbing license. You can purchase a license online or at any local sporting goods store. Next, you'll need some crabbing equipment. This includes a crab pot, bait, and a line. You can also purchase crabbing traps, which are more efficient but also more expensive.



## Crabbing: A Lowcountry Family Tradition (Young Palmetto Books) by Tilda Balsley

★★★★☆ 4.6 out of 5

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Once you have your equipment, you're ready to start crabbing. The best time to crab is during the summer months, when the crabs are most active. You can crab from a boat or from the shore. If you're crabbing from a boat, you'll need to find a spot where there are plenty of crabs. If you're crabbing

from the shore, you'll need to find a pier or dock that has access to the water.

## **Baiting Your Trap**

The type of bait you use will depend on the type of crabs you're trying to catch. Blue crabs, the most common type of crab in the Lowcountry, are attracted to chicken necks, fish heads, and shrimp. You can also use commercial crab bait, which is available at most sporting goods stores.

To bait your trap, simply place the bait in the center of the trap. You can use a weight to keep the bait in place. Once the trap is baited, lower it into the water and wait for the crabs to come.

## **Catching Crabs**

Crabs are attracted to bait, so they will eventually find their way into your trap. Once a crab is in the trap, it will try to escape. The trap is designed to prevent the crab from escaping, so you don't have to worry about losing your catch.

When you're ready to check your trap, simply pull it up out of the water. You'll need to be careful not to drop the crabs back into the water. Once you have the crabs out of the trap, you can put them in a bucket or cooler. You can keep live crabs in a cooler for up to 24 hours.

## **Cooking Crabs**

There are many different ways to cook crabs. The most popular method is to boil them. To boil crabs, simply place them in a large pot of boiling water. Cook the crabs for 5-7 minutes, or until they are bright red. Once the crabs are cooked, remove them from the pot and let them cool.

You can also steam crabs. To steam crabs, place them in a steamer basket over a pot of boiling water. Cover the pot and steam the crabs for 10-12 minutes, or until they are bright red. Once the crabs are cooked, remove them from the steamer basket and let them cool.

## **Eating Crabs**

Crabs are delicious seafood that can be enjoyed in many different ways. You can eat them plain, with butter, or with your favorite dipping sauce. Crabs are also great for making crab cakes, crab soup, and other dishes.

If you're new to eating crabs, there are a few things you should know. First, crabs have sharp claws, so be careful when handling them. Second, crabs have a hard shell, so you'll need to crack the shell before you can eat the meat. Third, crabs have gills, which are not edible. Be sure to remove the gills before you eat the crab.

## **Crabbing: A Lowcountry Tradition**

Crabbing is a time-honored tradition in the Lowcountry of South Carolina. It's a great way to spend time with family and friends, and it can be a rewarding experience for everyone involved. If you're looking for a fun and delicious way to enjoy the outdoors, crabbing is the perfect activity for you.

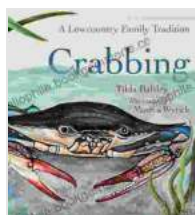
## **Tips for Crabbing**

- Use fresh bait. Crabs are attracted to fresh bait, so be sure to use the freshest bait possible.
- Bait your trap well. The more bait you use, the more likely you are to catch crabs.

- Check your trap often. Crabs can escape from traps quickly, so be sure to check your trap often.
- Be patient. Crabbing can take time, so be patient and don't give up if you don't catch any crabs right away.

## Crabbing Safety

- Be aware of your surroundings. Be aware of the tides and currents, and be careful not to get caught in a rip current.
- Wear a life jacket. If you're crabbing from a boat, be sure to wear a life jacket.
- Be careful when handling crabs. Crabs have sharp claws, so be careful when handling them.



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