

Lobster

Eat it before stuffed, b

by Cathy Saathoff
Battalion Staff

I always wondered how people get lobsters home from the store.

Looking in their little bugged-out eyes, you just know they won't stand for being toted home and plopped in a pot of boiling water.

Let's face it; preparing a meal that could possibly fight back until the last minute doesn't sound agreeable.

But many people not only find the prospect agreeable, they are willing to pay for the privilege at the rate of \$7.99 per pound. And with no more protection than double bagging.

That's how much live lobsters, six pounds

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and up, cost at the new Kroger in College Station.

That may seem a bit steep for a college budget, but Barbyra Jean, coordinator of the seafood shop, said the store receives about 200 pounds of lobster each week, flown in

from Maine. So *somebody* can afford it.

The lobsters are stored in a cooler behind the counter until they are transferred to the holding tanks which draw so much attention from shoppers.

Their salt water is kept at 42 degrees, Jean said, and they can be kept out of water up to 48 hours.

"They have to be one of the most popular items in the store," Jean said. People passing from the dairy case to the frozen foods section can't miss them; three cases are usually filled with the diabolical-looking creatures.

The plastic sea creatures on top of the case are only distractions; the real draw is the lobsters.

They stare back.

College Station doesn't have a zoo, but those lobsters are the next best thing. Jean said she likes to show them to customers who are just looking and don't plan to buy one.

"It's nice to play with them when you have the time," she said.

Children enjoy them, and Jean said only a few are scared of the menacing-looking creatures.

The lobsters range in size from less than 1 1/4 pounds (chicken lobsters) to over 10 pounds. The 10 pound monsters look a bit

Sometimes a pin is driven through the joint above the claw to prevent movement, i.e. pinching.

intimidating, but all have their pincers tied when they arrive.

At least they're supposed to, Jean said.

Richard Pratt, a senior engineering technology major from Pasadena who works with Jean, said he once reached in for a lobster and came out with two. The hanger-on landed in the dairy case, he said.

Pratt said sometimes a pin is driven through the joint above the claw to prevent

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