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Wild Alabama Shrimp Fishermen Work Hard & Depend on Mother Nature

Shrimpers urge consumers to choose Wild Alabama Shrimp

(Mobile, Alabama) – The romance of the sea and the thrill of the catch has been their calling from one generation to the next. Mother Nature and the changing tides control their life's work. The fishermen who fish for wild-caught Alabama Shrimp in the Gulf of Mexico spend long, hard hours catching the tender, tasty prize that has become a popular seafood choice.

"We work days and nights, and sometimes we don't stop," says Bayou La Batre shrimper Perry Zirlott, who has fished the Gulf Waters for more than 35 years. "You're out there on the water, and you see the shrimp – the adrenaline flows, and it makes you feel alive when you raise the trawls and they're full of shrimp."

But in the last several years, shrimp fishermen have worked harder for less income. Equipment costs have risen along with inflation, while the prices the shrimpers get for their catch have dropped as foreign, shrimp have been dumped into the American market in massive quantities. Eat Alabama Wild Shrimp Committee chairman Brett Dungan says many Alabama fishermen are barely keeping their heads above water as they struggle to pay bank notes and feed their own families.

"We need to let people know there is a choice. When you go to the grocery store, seafood market or restaurants, you have the choice to buy or ask for Wild Alabama Shrimp".

In the last decade, the dumping of imported shrimp has seriously harmed the shrimp communities in the southeast. The Eat Alabama Wild Shrimp campaign is designed to revive the Alabama shrimp market, educate consumers about the choices they can make.

“Shrimping in the United States has always been more than just a business,” says Greg Ladnier an Eat Alabama Wild Shrimp committee member. Shrimpers devote their lives to bringing in the catch. It’s an art and a science that’s passed on from one generation to the next. And now, our tradition, our way of life, is threatened.”

Alabama Wild Shrimp committee members say the main thing that consumers should be concerned with is getting a good product to start with. “And, there’s nothing that replicates Wild Alabama Shrimp as far as the actual taste is concerned.” Dungan says.

For easy recipes and more information about Alabama Wild Shrimp visit our web site www.eatalabamawildshrimp.com.

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Eat Alabama Wild Shrimp (EAWS) devotes its resources to raising the public awareness about the many benefits of Alabama Wild Shrimp. It is intended to educate the consumer about the advantages of asking for Alabama Wild Shrimp that is raised naturally, caught fresh, and that supports the Alabama seafood industry. Its goal is to market Alabama Wild Shrimp through grocery stores, markets and restaurants. More information about Alabama Wild Shrimp is available at www.eatalabamawildshrimp.com.