



Handy International Announces Fresh Soft Crab Season is Arriving Early

Spring approaches and with it comes those much anticipated fresh soft crabs.

FOR IMMEDIATE RELEASE:

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Soft Crab Po' Boy Recipe developed by Handy International's Executive Chef.

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As the spring season arrives, [Handy International](#) expects an early April start this year with the installation of a new closed shedding system at their Crisfield site. “With the popularity of fresh soft crabs and in order to take advantage of those earlier crabs from more southern waters, Handy installed closed shedding facilities for the first time”, said Chris Owens, Handy’s Manager of Fresh Sales. “The heated closed system will allow Handy to provide soft crabs earlier than the normal start in May when water temperature rises in the Chesapeake.”

Soft crabs are one of America's favorite seafood delicacies and fresh ones are available through September. The early start to the season is favorable for restaurants and seafood markets to meet consumer demands. Due to the increase in soft crab popularity, Handy’s Research & Development team developed soft crab application ideas and recipes for chefs and end-users. The Soft Crab Po’ Boy Sandwich and Kimchi Soft Crab Spider Roll recipes are a couple of the many soft crab recipes that can be found on their website at www.handycrab.com/soft-crab-recipes.

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Handy International is a family-owned company with over 100 years of quality seafood processing. Products include soft crabs, crab meat, crab cakes, crab specialty items, oysters and artisanal fish. <http://www.handycrab.com>.