

# CRAWFISH 101

**OUR CRAWFISH COMES IN 30-35 POUND SACKS ONLY!**

**YOU CAN PICK UP CRAWFISH ON THURSDAYS-FRIDAYS-SATURDAYS**

**YOU MUST ORDER ONLINE** at [www.qualityseafoodmarket.com](http://www.qualityseafoodmarket.com)

**\*Once you place your order, we do not accept cancellations or issue refunds.**

**THURSDAY ORDERS MUST BE PLACED  
BY NOON *Tuesdays*.**

**FRIDAY ORDERS MUST BE PLACED BY  
4PM *Wednesday*.**

**SATURDAY ORDERS MUST BE PLACED  
BY 4PM *Thursdays*.**

**HOW TO ORDER CRAWFISH...**

**All pre-orders must be picked up by Saturday and we strongly encourage you to plan your boils for Saturday as well!**

**How does this product come?**

**Pre-orders this year will be done only by the sack. Each sack will average about 30-35 pounds. Please keep in mind that crawfish are live creatures, and there can be up to a 15-20% loss per sack. We do NOT issue refunds for loss of product.**

**What is the price?**

**Price will change week by week. You can check our Facebook Page,**

Website, and Newsletters for more information.

## **How much should I get?**

Plan on ordering at least 2 to 3 pounds of crawfish per adult at your boil. Bigger eaters like myself, may need 4 to 5 pounds.

## **How to Pre-Order:**

Pre-orders must be done either on Monday, Tuesday or Wednesday. We do not order extra sacks, so you must reserve your sack/s.

**ALL PRE-ORDERS MUST BE PICKED UP BY SATURDAY 2PM!!!**

## **Take care of your MUDBUGS!:**

Keep in mind that this is a live product, and if these little creatures are not taken care of it is very easy to lose them. Quality Seafood is not responsible for any loss of product. Please bring your cooler and don't forget the ice! Should you choose to store your mudbugs, keep them in a cool, moist environment. The best place is in a cooler with ice on the bottom, newspaper/paper towels to separate and damp newspaper or paper towels on top. Make sure the crawfish do not get submerged in the melted ice water, so a spigot should be opened on your cooler, they can drown! Be sure to keep the lid cracked so they can breathe!

## **So, when is Crawfish Season exactly?**

That's not the easiest answer. Many Louisianans DO start to see Crawfish sometimes in December and January. They are just starting to come out, and they are very small, their shells are soft, and they are delicate at this point. Plus there is just not very many of them, and they tend to get taken by the native Louisianans (remember, it's their home state, and they've been waiting a long time to get their hands on the mudbugs). But technically you can see Crawfish as early as January and as late as June, but not as likely in Texas. Now Crawfish DO grow other places, there is a West Coast Crawfish, a Spanish Crawfish, an Asian Crawfish, but we only bring in the Louisiana!

## **When will Quality Seafood get Crawfish?**

We're a little finicky over here at Quality, and our name says it all... We want the best Quality Crawfish for our customers. Our customers know they can trust that they are getting the very best when they wait to buy from us, but I digress. Quality Seafood will typically wait to bring in Crawfish until late February, early March. We wait until the crawfish are large enough and strong enough to go through the cleaning and purging process.

**So.... to make this very long story short. We bring in cleaned crawfish typically by the end of February sometimes mid March. They come in 30# to 35# sacks, and the price ranges based on the season. They are by RESERVATION only, so have your order in by Wednesdays at 4PM. We have moved to online ordering only, but if you have ANY QUESTIONS, please call us 512-452-3820**

## **What happens if we have to cancel our boil?**

**Because each sack of crawfish is ordered special just for you, Quality Seafood does NOT issue refunds. We apologize if this causes any inconvenience, but you will be charged the full price of the sack/s of crawfish if you do not pick up your sack/s.**