



Pinchy Paper Q4 2022

Year in review

Be crabby all year with the LHCOS 2023 calendar full of our crab photo contest winners submitted by the community. Enter yours on our Facebook group!

Get yours!



Year in review

LHCOS and the crab community was busy in 2022.

Our adoption team continues to impress



In 2022 Anna and her team had 464 new keepers start the process. All and all 341 new adopters were approved creating ideal homes for 396 crabs without even taking into account current adopters upgrading, creating more space. Along with general adoptions they

also assist in approving keepers for Hermit House direct from breeder adoptions.

We would like to recognize Anna Keel and her team:

Colleen Wilson

Tammy Lambert

Heather Duckworth

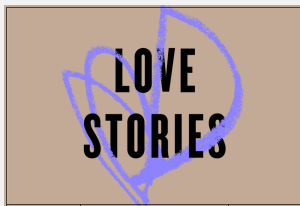
Melissa McGovern

Keep up the outstanding work!



Represent!

We welcomed new local reps Tammy & Joe with The Happy Hermie Hostel (taking over Tennessee shows), as well as Christina Dailey and Alyssa Harviel. Some of our current reps took on new ventures and continued others. Amanda Mitchell started vending at shows in North Carolina. Mike and Evie continued to vend in Florida, Becca in Georgia. Stacy continues to dominate most of the Midwest.



Mary Akers & the breeding program featured in Pop up Magazine "Crabs Need Love Too"

The event was a summary of Mary's breeding efforts with their own twist. I won't say much more because you can catch the replay one time only at Crab Con this year!



Crab Con was epic

You can view it yourself soon. Crab Con 2022 presentations will be free to the public June 2023. 2020 and 2021 are already free to view on YouTube.

[Crab Con YouTube](#)

COMMON	NOTES	FAMILY	ANI
Amphibians	Includes: frogs, toads, salamanders, caecilian. Some species are toxic.	Class: Amphibia	Hum
Molluscs	All shellfish should be cooked to reduce the transmission of shell disease.	Phylum: Mollusca	None
Crustaceans	All types, parts and by-products of healthy, unmedicated animals. ALL shellfish must be cooked prior to feeding.	Subphylum: Crustacea	None
Eel	Species that are safe for human consumption. Serve cooked, boiled, steamed etc. Eel blood is poisonous to humans and other mammals, but both cooking and the digestive process destroy the toxic protein.	Order: Anguilliformes	Hum
Fish	All types safe for human consumption (Anchovies & oil, Bass, Catfish, Cod, Halibut, Haddock, Herring, Mackere), Mackerel, Salmon, Sardines, Trout, Tuna, Whitefish); all parts (meat, organs, bones, marrow, skin, eyes), fresh or packed in plain water. Avoid known toxic fish https://en.wikipedia.org/wiki/Poisonous_fish	Subphylum: Vertebrata	None
Fowl	All types (Chickens, Geese, Ducks, Pheasants, Turkeys, Ostrich, Emu), parts (meat, organs, bones, marrow, feet, beaks, feathers) and by-products of healthy, unmedicated animals. Avoid known toxic birds https://en.wikipedia.org/wiki/Toxic_bird	Superorder: Gallanserae	None

Crab Street Journal, LHCOS' blog, released the first hermit crab food database

CSJ author Stacy Griffith took it to heart when members of the crab community suggested a less rigid and more comprehensive food list was needed. Gathering a mass of resources so large it instantly opted users out of Drop Box's free service when shared with them, she made the first comprehensive hermit crab food database based on countless scientific studies and public resources.

Food Database

How is our partner Hermit House Breeding?

Supporting Hermit House, started by Mary Akers, fulfills a huge part of our mission to change the world of hermit crabs.

I will let Mary tell you how they are doing herself:

"Hermit House is now a 501(c)(3) non-profit and held our first Board of Directors meeting this month. Our first general meeting will take place on February 1st. We now have TWELVE prospective breeders ready to take on the challenge, and FIVE successful breeders, who between them have successfully bred at least one (or more) of the following species: *C. variabilis*, *C. compressus*, *C. clypeatus*, *C. lila*, and *C. perlatus*. Not all of them in numbers large enough to adopt out (YET), but we are making huge strides! We also cracked the code for successfully shipping zoeae this year which will open up all sorts of opportunities going forward. At Crab Con 2023, we will have about 100 captive-bred *C. lilas* and *C. clypeatus* available for adoption. (*C. lilas* will only be adopted out to previous captive-bred baby adopters, *C. clypeatus* babies can go to any LHCOS approved adopter.)"

Mary, we are all in awe, still. How far you and your team have come in only a few years is incredible. Keep up the miracles.

Mary even made the news!

The local NBC affiliate in Blacksburg hosted a broadcast about Mary's hermit crab journey and that can be viewed here:

[View on YouTube](#)

In addition, Mary passed on some of her own news: "From that piece, we've gotten even more exposure, and a few additional speakers at Crab Con, including Pearl Marley, a graduate student in filmography who will be premiering her film SENTIENT SOUVENIRS (about the abusive hermit crab industry) at Crab Con."



How about Claws in the Classroom?

We had 28 teachers apply to the program in 2022 resulting in 40 new classroom pet hermit crabs with the best example of care. We owe a huge thank you to our approved sellers and community members who donate. We also owe Kelly Elder a huge thank you for heading the program, storing



donations, connecting sellers to teachers, organizing shipping and more!

The photo featured here is a donation from Crabitat Café to one of our programs teachers.



What's new?

Join our LHCOS Local Representatives for reptile expos all over the USA where they will be advocating and educating for hermit crabs and hermit crab breeding as well as selling their own items for crabs.



Join us at these Show me Snakes hosted expos in early 2023

Tammy and Joe Lambert
March 18 & 19 - Chattanooga, TN

Evie Spencer
April 1 - Jacksonville FL

Stacy Griffith
Feb 4th - Paducah KY
March 4th & 5th - Janesville WI
(sold out on standby)
April 1st & 2nd - St Louis MO

Follow LHCOS on Facebook for more.

Join us at Crab Con 2023!

Time to book your room! In person and virtual tickets are all on sale now!

Crab Con is the best but you don't have to take our word for it!

Christina D.

“Because there are so many wonderful people working towards the same goal and supporting each other 🦀❤️”

Jeff S.

“I love being able to meet and speak with like-minded people who care just as much as I do about these little creatures. I always leave Crab Con feeling inspired, motivated, and ready to continue making a change for these incredible animals.”

Jeanne S.

“Seeing the faces of the many online friends in person”

Jessy S.

“I love the whole hermit crab community! It's wonderful that a hobby can span across the globe. I also love learning new things about these amazing creatures.”

Tricia L.

“Hanging out with such like minded friends! We all seem to be the same "type" 🤝 I've never felt the acceptance and true friendship I feel from this community anywhere else”

Stacy G.

“I learn something new every year!”

Jaimie B.

“I love knowing there a lot of people that enjoy having hermit crabs, what else can I say. HERMIT CRABS!”

Carol F.

“We love Crab Con because It's ALL about crabs.”

Angela D.

“Knowing I have help whenever I need it. A great community that shows kindness ❤️ to everyone”

The Crab Con Official hotel is Home2 Suites by Hilton in Blacksburg, VA



Find everything Crab Con
here

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We will be extra crabby if you go!

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