Dear Friends:  

This is the second issue of LAGNIAPPE. I hope you enjoyed the first newsletter and found something of interest for you in it. If there is something you would like to see in future newsletters, call me or mention it when you see me again.

Remember this newsletter is a free service of the LSU Extension Service, and if you have a friend that would like to get it, tell him to drop me a letter or call me.

REFUND GAS

According to the latest figures, less than half of the commercial fishermen in this area who are eligible for refund gasoline, are taking advantage of this benefit. There are eight cents state and four cents federal road taxes on every gallon of gasoline sold. These taxes are used to build roads and so gasoline burned in boats is exempt. This applies to all boats from small outboards used to run catfish lines up to the largest offshore shrimp boats.

To be eligible for this refund however, a fishermen must sign up on the list. This is a very simple thing and no questions are asked on proof of income or other hard to answer questions.

The man to call if you would like to sign up or if you have any questions on refund gas, is Melvin Siemssen at 568-5240. The best time to catch him in the office is between 8:30 and 9:30 in the morning; although you can write him at 325 Loyola Avenue, Room 264, New Orleans, LA 70112. Both Melvin and I have a list of all the refund gasoline dealers in this area so you can call either of us for that information.

OXYGEN IN CRAWFISH PONDS

This is the time of year that the weather warms up, and the crawfish farmer can have oxygen problems in his pond. The warmer the pond water gets, the less oxygen it will hold.

Oxygen is produced by microscopic plants in the water called plankton, which use sunlight and in turn give off oxygen. When night comes the plants use oxygen instead of producing it, so you get your lowest oxygen levels about 5 a.m. (at day break) and your highest oxygen at 2-3 p.m. (when the sun is directly overhead).

When checking your ponds, be sure to check early in the morning when your oxygen is likely to be lowest. Be especially careful to check your water when you have several days of cloudy weather, and the plankton doesn't get much sunlight.
Other signs of low oxygen are black water, sour-smelling water, crawfish at the edge of the water laying on their sides or crawfish climbing to the top of the water on standing plants.

Low oxygen can be corrected by spraying water into the air where it breaks up into tiny drops or by pumping in fresh high-oxygen water and draining the low-oxygen waters from the pond.

FREE MEDICAL CARE FOR COMMERCIAL FISHERMEN

Commercial fishermen working aboard a documented vessel of five gross tons or more can get free medical, surgical and dental care by the U.S. Public Health Service (PHS).

Any captain or crew member who is injured or sick while on board the vessel is eligible regardless of how long he has been working. However, if injured off of the boat, the person must have completed 60 days of sea service. Owners are eligible only if they actually work on the boat. To get these benefits, the fishermen must get a form called the Master's Certificate of Service and carry them on the boat. These forms can be gotten from me or from the U.S. Public Health Service.

An injured or sick fisherman should go to the nearest Public Health Service Out-Patient Clinic or to one of the following contract doctors:
- Dr. Howard Aileman, 304-A North Hospital Drive- Abbeville, LA (318) 893-1506.
- Dr. Corbett J. LeBouef, 2602 North Street- Abbeville, LA (318) 893-0214 or 893-1383.
- Dr. Douglas W. Davidson, 5625 Government Street- Baton Rouge, LA (504) 924-6336.
- Dr. Cecil W. Clark, Marshall St. Cameron (318) 775-5441
  Family and industrial clinic, P. O. Box 747, Grand Isle, LA (504) 787-2126.
- Dr. Cornelius Whitley, 1122 Eighth Street- Morgan City, LA (504) 384-2260.
- Dr. Robert P. Blireau, 1122 Eighth Street- Morgan City, LA (504) 384-2260.
- Dr. Melvin C. Bourgeois, 1122 Eighth Street- Morgan City, LA (504) 384-2260.
- Dr. Carlos F. Orlando, 1134 Seventh Street- Morgan City, LA (504) 304-2330.

For additional treatment, the doctor can get the fisherman admitted to the P.H.S. Hospital, 210 State St. New Orleans, LA 70118, (504) 899-3441.

If a person is too ill or seriously injured to apply at a P.H.S. Clinic, he should be taken to the nearest hospital and P.H.S. notified by telephone. Public Health Service will take care of the bill for eligible fishermen.

SPORTSMEN'S CATCH IN TEXAS

Based on the information gathered during the two years of work in eight coastal bays, of all the fish landed on the Texas Coast, sportsmen caught 99% of the sandtrout, 91% of the croakers, 83.1% of the gafftop-sail catfish, 70.6% of the speckled trout, 57.3% of the sheephead, 34.8% of the black drum, and 23.9% of the red fish.

Source: Sport Fishing Institute Bulletin 262:4
TRAWL HANG-UP PROBLEMS

One of the major problems most shrimp boats that fish offshore waters have is the problem of hang-ups. The first step that a fishermen must go through to get some payment for his lost or damaged fishing gear is to find out what company or party is responsible for the hang-up that caught his trawl.

There are two places that a fisherman can go to for this information. For hang-ups inside of the three-mile line the U.S. Corps of Engineers at 865-1121 is responsible for knowing which oil company has each block leased and whose pipelines pass through the area. For areas outside of three miles, you should contact Mr. Donald W. Solanas, Area Oil and Gas Supervisor with the U.S. Geological Survey. His office phone is 837-4720 and his home phone is 892-2668 in Covington.

In either case, give the block number and either your bearings, loran reading or latitude and longitude to these people. While neither the Corps of Engineers or the U.S. Geological Survey can force anyone to settle with the fishermen, they can help find out who may be responsible for the hang-up being there.

The Coast Guard also puts out a free publication giving the longitude and latitude of underwater oilwell completions and offshore structures. To get this book, call R.E. Harrison, Chief Private Aids to navigation at 589-6234 or write to the office of the Commander, Eight Coast Guard District, Hale Boggs Federal Building, New Orleans, LA 70130.

FISHING ASSOCIATION

The East Bank Commercial Fishermen’s Association is now accepting new membership application from commercial fishermen and seafood dealers. This association is over six years old and has had a useful part in giving people in the commercial seafood industry a voice. The dues are $5.00 per year. For information, call or write Mrs. Milton Dudenhefer, Route 6, Box 187A, New Orleans, LA 70129, 622-5795.

NO FISHING

The Board of Commissioners of the Port of New Orleans has closed the Industrial Canal in New Orleans to shrimping and fishing. The entire canal from the Seabrook Bridge to the Canal Lock is closed. The closed area extends into the Mississippi River-Gulf Outlet up to the aerial power lines (highlines).

MORE ON EELS

It appears that the eel fishery in Louisiana may be getting off the ground. Several hundred traps are being made by commercial fishermen and we now have a resident buyer for freshwater eels in Louisiana. The buyer is Mrs. May Usannaz and she is presently paying fifty cents per pound for all the eels at 3 to the pound or bigger that she can get. She has set up holding tanks at her crab buying shop off of the Chef Menteur Pass. Most of the activity in eel fishing has been located around the Lake Catherine area; although Jules Nunez from Lafitte made some test sets near his dock and caught up to 18 pounds of eels per trap in two hours. For further information on the eel deal, you can call Mrs. Usannaz at 234-4259 or 234-2265, or contact me at my office in Gretna at 367-6611 extension 355.
Mike Moody, our seafood technologist, has just published a new 18 page booklet "Seafood Plant Sanitation" for seafood processors. This publication is free and can be obtained free by calling me at 367-6611, ext: 355, or by dropping me a line at Room 800, Courthouse - Gretna, LA 70053.

CANNED CATFISH?

The next can of tuna you buy may be catfish. Dr. G. R. Ammerman, a technologist with Mississippi State Cooperative Extension Service, has stated that the public likes the canned catfish. A 16 oz. can of catfish can sell for 21 cents less than tuna. The fish is slightly higher in protein content than either tuna or salmon.

LORAN IS VALUABLE

Loran, an electronic navigation system using share-based radio transmitters has proved to be a very effective money making tool for commercial fishermen. When shrimp are found, the loran plotter is operating and drawing the course line of the boat. When the boat moves out of the shrimp, the vessel turns and is able to follow the exact same line on the other direction. Loran also helps in allowing crabbers to locate their traps with pinpoint accuracy even when it is dark, foggy or in rough water.

It is also very useful in dredging oysters as the boat can work the bed all over and know just what areas have been dredged and what areas have not. Loran is also useful in allowing shrimp fishermen to avoid known hang-ups and therefore loss or damage of their trawls.

Loran-A is the system which has been in use for some time now. However, Loran-C is going to replace Loran-A in 3 years. The Loran-C system will start covering the Gulf of Mexico on July 1, 1978; although Loran-A broadcasts will continue until 1980. Loran-C uses lower frequency which gives it longer range. Loran-C also gives the accuracy within 50 ft., which is much more accurate than the older Loran-A. One problem however, is the $3000 to $5000 dollar cost of the Loran-C receivers. It is felt by many fishermen that this cost can be saved in a short period of time by the increased fishing yields and by having less net damage on hang-ups due to the accuracy of the Loran equipment.

THE GUMBO POT
Oysters Creole

1 pint oysters 2 tbsp. chopped parsley
3 tbsp. chopped onion 3 tbsp. chopped onion
2 tbsp. margine 3/4 tsp. salt
3 tbsp. flour buttered toast
1 cup tomato juice

Drain oysters. Cook onion in butter until tender. Blend in flour, add tomato juice, and cook until thick, stirring constantly. Add oysters, seasonings, and simmer about 5 minutes, or until edges begin to curl. Serve on toast.

Sincerely,

Jerald Horst
Asst. Area Agent (Fisheries)
Orleans, Jefferson, St. Charles

The Louisiana Cooperative Extension Service follows a non-discriminatory policy in programs and employment.