EXPENSIVE SEA TURTLE

Last month a Corpus Christi shrimper was convicted on a violation of the endangered species act. He had kept and cleaned a loggerhead seaturtle which he caught in his trawl. He was convicted even though the turtle was dead in his net when it came up and he was fishing on the high seas off of Mexico.

He was given 1 year suspended sentence, 3 years supervised probation, fined $5,000 and spent 50 days in jail. As I've mentioned before, this Endangered Species Act has some teeth in it and can severely affect the shrimp industry if we aren't careful.

RETAIL SEAFOOD DEALER'S LICENSE

Recently game wardens from the Department of Wildlife and Fisheries have been making spot checks at retail seafood markets to make sure that they have their proper licenses.

Suprisingly, many dealers didn't. While they all had their city and state occupational licenses and their Board of Health permits to operate, they had no Department of Wildlife and Fisheries license to retial seafood. The resident seafood retail dealer's license is $5.00 and allows a business to buy or sell commercial and bait fish. If any oysters are shucked and sold on the property, then oyster resale license is also required. For 5 or less shuckers, the fee is $10.00. Five to 10 shuckers cost $15 and a license for over 10 shuckers costs $25.00.

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 obtained from my office in Gretna 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:

1.) Dr. Howard Allemen, 304-A North Hospital Drive-Abbeville, LA (318) 893-1506.
2.) Dr. Douglas W. Davidson, 5625 Government Street-Baton Rouge, LA (504) 924-6336.
For additional treatment, the doctor can get the fisherman admitted to the P.H.S. Hospital, 210 State Street, Pnoc-w 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.

ATTENTION TRAWLERS!!

The LOOP Deepwater Port crude oil pipelines are not yet totally buried. An 8,000-foot section of pipeline runs from each of the single point mooring (SPM) sites to the platform. A 19-mile section of pipeline runs from the platform to the shoreline. Buoys are in place at each of the SPM sites and navigational aids are in place at the Platform site.

The following LORAN-C coordinates mark key pipeline locations:

<table>
<thead>
<tr>
<th>STATION</th>
<th>PATTERN 1</th>
<th>PATTERN 2</th>
<th>GEOGRAPHICAL COORDINATES</th>
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<tr>
<td>SPM 104</td>
<td>46771.42</td>
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<tr>
<td>Angle Point 2</td>
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<td>Shoreline Crossing</td>
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<td>11698.11</td>
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</table>

These coordinates are based on LORAN-C, 7980 Network with the following pattern stations:

Pattern 1 = Station Y, Jupiter, Florida
Pattern 2 = Station W, Orangeville, Louisiana

By plotting these coordinates on your nautical chart you will have a good idea as to the location of the line. Final stages of pipeline burial are underway and should be completed by July.

In addition, the diffuser heads and the end of the brine disposal line are also exposed. Each end of the brine diffuser are marked by two red buoys approximately 700 feet apart. No trawling should be attempted between the buoys. These buoys are located approximately 2½ miles offshore of Belle Pass.

4-H SEAFOOD RECIPES

Every year the 4-H clubs of this area hold a seafood cookery contest. Contests were held in 6 categories; crawfish, fish, shrimp, crab, oysters and combination in each parish. The best of each parish then meet for the regional contest, so the winning recipes below are the best of the best. We would like to thank the following people or firms for helping the LSU Extension Service sponsor this event.

Douglas Couture - Couture Seafood Company
Paul C.P. McIlhenny - McIlhenny Company
Stanley Pausin - New Orleans Oyster Company
Sal C. Piazza - Sal Piazza & Son Seafood, Inc.
S. J. Sampey - Sampey Seafood, Inc.
Paul Thomas - South Louisiana Production Credit Association
Trappey Fund Company
W. E. Ulmer

Good Eating!!

CRAB - (Grand Prize Winner)

**Stuffed Crabs---Ada Fahrenholt**

1 cup bread crumbs
1 head garlic
1 bell pepper
3 pieces green onion
1 large onion
3 stalks celery
6 pieces parsley stems
1 dozen fat crabs
1 slice butter or margarine

Fry seasonings well. Add crabmeat and cook until almost done.
When almost done, add bread crumbs and cook real well. Remove from
heat and let set about ten minutes.

Clean crab shells and stuff with crabmeat ingredients.
Sprinkle tops with bread crumbs and add 1 slice butter or margarine.
Place in oven until brown and serve hot.

**SHRIMP**

**Shrimp Cups---Kelly Lanning**

1 cup cheddar cheese
1 cup mayonnaise
1/2 cup chopped green onions
3 Tbsp. horseradish
2 celery stalks, chopped
1 cup cooked shrimp
12 slices white bread
1 Tbsp. butter

Mix first six ingredients together. Place mixture in bread
cups and bake at 375 degrees 8 to 10 minutes.

**BREAD CUPS**

Trim crust from 12 slices of white bread. Thinly spread one
side with butter. Press buttered side up into ungreased muffin cups.
Bake 12 minutes at 375 degrees.

Yields: 12 cups.

**OYSTERS**

**Oyster Pie---Stephen Arnoult**

1/2 stick margarine
2/3 cup chopped mushrooms
1 cup fried bacon, crumbled
1 cup chopped green onions
1/2 cup chopped onion
3 cloves garlic, pressed
4 tablespoons flour
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon cayenne
1/2 cup oyster water
1/2 cup red wine
1-1/2 dozen oysters
2 9" pie shells

In a 9" skillet, melt margarine and lightly saute mushrooms,
bacon, green onions, onions and garlic. When soft, add the flour,
salt, pepper and cayenne. Cook well about 8 minutes. Blend in oyster
liquid and wine and simmer over low heat for 35 minutes. Cool. Pour
in unbaked pie shell. Top with crust, make other shell. Vent top
to allow steam to escape. Bake in preheated 450 degree oven for 10
minutes. Turn heat to 350 degrees and bake 40 minutes. Slice and serve.
Serves 6-8.
**FISH**

*Catfish Almondine---Melissa Butler*

- 2 lbs. catfish fillets
- 1 tsp. seasoned salt
- 1/8 tsp. pepper
- 1 egg
- 1 Tbsp. water
- 1 cup fish fry

Season both sides of fish with salt and pepper. Blend egg and water. Dip fish into egg mixture and coat with fish fry. Heat shortening in skillet. Cook fish in shortening over medium heat for about 10 minutes. Turn fish carefully to brown both sides. Put aside.

Brown butter or margarine in small skillet, and toasted almonds, salt and lemon juice. Pour almond butter over fish. Serve hot.

Makes 4 to 6 servings.

**CRAWFISH**

*Crayfish Etouffee---Jenay Keating*

- 15 lbs. crayfish
- 1/2 cup shortening
- Crayfish fat
- ½ stalk celery
- 3 medium onions
- 2 cloves garlic
- ½ bell pepper
- 1 pimento
- 1/2 cup green onion tops
- Hot sauce to taste
- Salt and pepper to taste
- 1/2 tsp. monosodium glutamate
- 2 tps. Worcestershire sauce
- Crayfish tails

Cook 15 pounds crayfish in almost boiling water for 20 minutes remove and drain. Peel tails, saving any yellow fat that clings to tail or head in a separate container. Grind vegetables and cook in shortening until tender. Add seasonings and blend well. Add crayfish tails and cook about 15 or 20 minutes (do not overcook). Turn off heat and let stand 30 minutes until seasoning blends. Serve on rice. When reheating, use double boiler. Makes 4 quarts or 15 servings.

**COMBINATION SEAFOOD**

*Crab-Shrimp Casserole Quickie---Pam Triche*

- 1 cup cooked cleaned shrimp
- 1/4 cup diced celery
- 1/4 cup chopped green pepper
- 1 small onion, finely chopped
- 1 cup crab meat
- 3/4 cup mayonnaise
- 1 tsp. Worchester sauce
- Salt & pepper
- Hot sauce to taste
- 1 cup soft bread crumbs
- 1 Tbsp. melted butter

Cook shrimp to desired tenderness; add seasonings, then all other ingredients. Turn into 1 quart casserole. Mix 1 tablespoon melted butter and 1 cup bread crumbs; sprinkle on top. Bake at 350°F for 30-35 minutes until hot. Serves 4.

Sincerely,

[Signature]

Gerald Herst
Assoc. Area Agent (Fisheries)
Jefferson, St. Charles, Orleans

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