LAKE CARE OF THOSE SHRIMP

One of the real problems facing both shrimpers and seafood processors is producing a quality product. With our extremely hot weather, more and more shrimp are coming to the dock in bad shape. In fact, some people estimate that half of the shrimp landed are of poor or barely acceptable quality and the trend is getting worse. Since fishermen naturally want to get the best prices possible for their product, it is very important that they deliver a quality product.

The problem of keeping quality shrimp is especially tough on skiffs, since they have very little storage space. With the shrimp being scarce and expenses high, many fishermen are making one more drag before coming in. In this kind of heat that can be a problem.

One solution is to build yourself some lightweight homemade ice lockers from polyurethane foam covered with fiberglass cloth and resin. This type of box keeps shrimp much better than plastic ice chests and since they are larger, they are easier to work out of. Also, any type of box needs a good daily cleaning with chlorine. You can't make a better place for bacteria to grow than in an uncleaned box.

If you just have to ice shrimp in baskets be sure to put plenty of ice on the top, bottom and middle. This doesn't leave as much room for the shrimp, but they won't go bad.

One of the most important things a shrimper can do to protect his catch is to wash the shrimp. This is especially important if the shrimp have been put through a salt barrel. The best method is to use a deck pump and hose, but even if your boat can't be rigged with a pump, you can still wash the shrimp with a bail bucket. Many people, especially those new to shrimping, do not realize how important it is to do a good wash job.

Recently someone pointed out to me that some small boat shrimpers in a neighboring state use a two barrel system. The first barrel is the regular salt barrel. They get ice blown into the second barrel before they go out. After the first drag they fill the ice barrel with water to make a slush. When the shrimp are taken from the salt barrel they go into the ice barrel. This both washes them and chills them quickly. This keeps the ice from melting so quickly when the shrimp are iced.

Whatever method you use, it is very important to take care of your catch. Remember that if the dealer can't sell it, he can't buy it or he may pay less for your catch.
REFUND GAS

According to the latest estimates, 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 road taxes on every gallon of gasoline sold. These taxes are used to build roads, so gasoline burned in commercial fishing boats is exempt. This applies to all outboards or inboard gas-burners.

To be eligible for this refund however, a fisherman must sign up. 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 just have a question on the refund gas program, is Roy Bourgeois at 568-5240 in New Orleans. The best time to catch him in the office is between 8:30 and 9:30 in the morning. If you want to write, his address is 325 Loyola Avenue, 6th Floor, New Orleans, LA 70112.

NEW PUBLICATION AVAILABLE

A new publication, Planning to Buy a Shrimp Boat? Some Things to Consider First, has recently been made available through the LSU Cooperative Extension Service and the Sea Grant Program. This excellent booklet written by Dr. Ken Roberts, our marine economist, outlines the necessary steps that should be taken when buying a shrimp boat. These include calculating expected profits and expenses, financing available to fishermen, insurance requirements and many other important boat buying tips.

Anyone who would like a copy of this booklet should contact my office and I'll be happy to send one to them.

BLUEFIN TUNA

With shrimpers increasingly being caught in a bind between costs and returns, many of them are looking at other fisheries to expand into, at least on a part-time basis.

One fishery getting a long hard look is the longline fishery. The highest price fish caught on longlines are giant bluefin tuna. Each fish can be worth thousands of dollars. Under present U.S. regulations, bluefin tuna are divided into four size groups.

- young school--under 14 pounds
- school-----------14-115 pounds
- medium---------116-299 pounds
- giant----------300 or more pounds

The U.S. quota for bluefin tuna taken with handgear (including longlines) is 1218 tons or about 3,300 fish. About 3,000 fish of the quota are now assigned to the area north of Gayhead, Cape Cod, Massachusetts. The other 90 tons (about 300 fish) are assigned to the southern Atlantic including the Gulf of Mexico.

Any vessel which fishes for or catches giant bluefin tuna must have a certificate issued to them by the Northeast Regional Director of the National Marine Fisheries Service. Also, the fishermen must report his catch within 48 hours after returning to port and tag his fish. Certificate and license applications are issued free of charge from the National Marine Fisheries Service, Permit Branch, State Fish Pier, Gloucester, MA 01930. This may seem like a lot of trouble, but since we do have bluefin tuna in the Gulf and a longlines may catch one, it is worth the trouble for fish worth several thousands dollars each.
GRASS CARP—HERE TO STAY?

The grass carp, a king-size (up to 65 pounds) cousin of the German carp, may be here to stay. A few years ago the grass carp was pushed real heavily by some researchers as the answer to the heavy beds of water weeds which fill up some lakes.

After some research, most state biologists felt that the grass carp could end up as more of a pest than a help. Therefore, it was made against the law to release them in most of the southern states, except Arkansas. They were stocked in Arkansas as some people thought that they were an end to all our problems. Needless to say, they didn't stay just in Arkansas, but moved into neighboring states like Louisiana.

Recently, Missouri gave up trying to stop them from coming into the state. Even with the law against bringing them in, they still were stocked all over the state. Now Texas is planning to stock 240,000 grass carp in Lake Conroe to control the water weeds there. Some biologists are worried that the fish will escape from the lake and breed and spread all over. The grass carp is now found in 34 states.

What worries many biologists is that these fish may get in all our states waters and go wild like the German carp did. If they do, it could cause a problem because they could destroy the plants that ducks and fish need for food and cover.

FISHERY MANAGEMENT PLAN NEWSLETTER

With the concern that the Shrimp Fishery Management Plan with its "Texas Closure" has caused, many people have taken an interest in these plans.

A free newsletter concerning these plans, GULF NEWS, is available for those who would like to receive it. Besides the shrimp plan, plans of reef fish, squid, swordfish and longlining and others will be discussed in the newsletter.

You can get on the mailing list by writing to GULF NEWS, c/o Gulf of Mexico Fishery Management Council, Lincoln Center, Suite 881, 5401 West Kennedy Blvd., Tampa, FL 33609.

HERE WE GO AGAIN

A panel for the British Society for the Prevention of Cruelty to Animals has determined that cold-blooded fish feel pain just like other animals. This could very likely lead to the Society taking a firm stand against fishing.

For years fishermen thought they were safe from the organized groups trying to do away with trapping and hunting. It looks more and more like fishermen are in the same boat as hunters and trappers.

NAUTICAL CHART CATALOGS

When I advertised that I had some nautical chart catalogs a few months ago, I had way more calls than I had catalogs. For those of you who didn't get one, they can be gotten free by writing to Distribution Division (C-44), National Ocean Survey, Riverdale, Maryland 20840 or calling (301) 436-6990 and requesting one.

TOLL-FREE GAME WARDENS NUMBER

The Department of Wildlife and Fisheries has put in a toll-free number for reporting fish and game violations. The number is 1-800-442-2511 and it will be manned 24 hours a day in New Orleans. The number covers the entire state.
NUTRITIONAL VALUES OF SEAFOOD

Listed below are nutritional values of some common forms of seafood. These values were put together by the National Marine Fisheries Service.

<table>
<thead>
<tr>
<th>FISH</th>
<th>% PROTEIN</th>
<th>% FAT</th>
<th>CALORIES</th>
<th>SODIUM (mg)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Catfish</td>
<td>17.6</td>
<td>5.2</td>
<td>157</td>
<td>60</td>
</tr>
<tr>
<td>Croaker</td>
<td>18.5</td>
<td>2.5</td>
<td>98</td>
<td>72</td>
</tr>
<tr>
<td>Flounder</td>
<td>18.1</td>
<td>1.4</td>
<td>88</td>
<td>121</td>
</tr>
<tr>
<td>Grouper</td>
<td>20.1</td>
<td>1.0</td>
<td>89</td>
<td>83</td>
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<tr>
<td>Mackerel</td>
<td>19.5</td>
<td>9.9</td>
<td>106</td>
<td>33</td>
</tr>
<tr>
<td>Snapper</td>
<td>19.4</td>
<td>1.1</td>
<td>88</td>
<td>90</td>
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<tr>
<td>Tuna</td>
<td>24.7</td>
<td>5.1</td>
<td>168</td>
<td>63</td>
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<tr>
<td>Crab</td>
<td>15.7</td>
<td>2.7</td>
<td>81</td>
<td>330</td>
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<tr>
<td>Oysters</td>
<td>8.5</td>
<td>1.8</td>
<td>68</td>
<td>386</td>
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<tr>
<td>Shrimp</td>
<td>18.6</td>
<td>1.6</td>
<td>209</td>
<td>133</td>
</tr>
</tbody>
</table>

LORAN-C USER HANDBOOK

The U.S. Coast Guard has just put out a new and updated Loran-C User Handbook. The new book explains how Loran-C works and how to use it. You can get one by writing for one to Commandant (G-NRN), U.S. Coast Guard, Washington, D.C. 20593.

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THE GUMBO POT
Brenda's Smothered Froglegs

I'd like to thank Brenda Griffin, owner of Bayou Sorrel Seafood for this recipe. When most people think of frog legs they automatically think of frying them. This recipe gives you a chance to try something different.

8 pairs large frog legs
1 medium onion
1 clove garlic
rice

pepper
salt
flour
cooking oil

Brown frog legs in oil. Remove frog legs and set aside. Chop onion and garlic finely and saute in oil. Add flour and make a roux over the onions and garlic. Add several cups of water and stir well to dissolve the roux. Add frog legs, salt and pepper to taste and simmer over low heat for 45 minutes to an hour. Taste the gravy during simmering. If too strong, add water, if too weak, cook some of the water out. Serve over cooked rice. Serves 4 to 6.

Sincerely,

Jerald Hurst
Assoc. Area Agent (Fisheries)
St. Charles, Orleans, Jefferson

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