SHRIMP BOAT SANITATION

Last month we discussed the importance of good handling and storage of shrimp. This month I'd like to point out how important a clean deck is, especially for double riggers that have to keep their shrimp for a week or two before they sell them.

The cleaner your deck is, the less bacteria the shrimp will have when they hit the hold and the longer they will last. The average number of bacteria on a wooden deck after sorting the shrimp is over one million per square inch. After three or four drags a day you can imagine how much they will build up. A real good hosing with seawater will knock 80-90% of the bacteria down. However, that can still leave 100,000 to 200,000 bacteria per inch. The best method of cleaning a deck is a daily scrubbing with laundry detergent followed by a scrubbing with chlorine bleach. This got rid of 99.9% of the bacteria. Use about ½ cup of laundry bleach for each gallon of water. It only takes about ¾ gallon to cover the part of the deck used for sorting and heading.

One final point, do not use just the laundry detergent without the bleach. The soap will work the bacteria out of the cracks and pores in the deck after you've washed and in a little while you will have more bacteria on your deck than when it was dirty.


SEAFOOD RETAILER'S POSTERS

October is "Fish and Seafood Month" and I've just received a supply of the new National Fisheries Institute posters and merchandising aids. A kit contains 4 different posters, 2 banners and a set of ad slicks. If you would like a set for your market or shop, call or write me at my office and I'll be happy to send one to you.

NEW FISHING LAWS

The following bills were passed by the 1980 Louisiana state legislature. Most of them have been signed by the Governor and are now law.

Senate Bill 663 - Nunez, Chabert, Hebert and Ullo.

Creates a Commercial Fishermen's Fuel Compensation Fund to provide financial assistance to the owners of commercial fishing vessels. The money will come from severance taxes on seafood, and state and local funds. The fund will pay resident commercial fishermen once a year to compensate for rising fuel costs.
House Bill 253 - Fowler

Requires that a person show proof of residency before buying a Louisiana resident commercial fishing license. A current Louisiana license or voter registration certificate is considered proof. This requirement is for freshwater fishing only.

House Bill 525 - J. J. Guidry.

Includes the Atchafalaya Basin south of Highway 190 in the Coastal Zone.

House Bill 670 - Hogan, D. Hebert

Provides that a district judge, with the consent of the district attorney, adopt a parish-wide schedule of fines and penalties for violations of wildlife and fisheries laws.

House Bill 1142 - J. J. Guidry and others

Redefines a fur buyer to include a person who buys alligator skins. Also includes alligators in non-game quadrupeds class (fur animals).

House Bill 1143 - J. J. Guidry and others

Provides for non-resident alligator hunters permit of $150. Limits non-resident sports alligator hunters to 3 alligators per season.

House Bill 1144 - J. J. Guidry and others

Changes the requirement that every dealer or buyer having raw, green, undressed alligator hides in his possession after the season closes to file regular reports to the Department, to every person who holds raw, green, undressed hides shall file reports.

House Bill 1150 - J. J. Guidry and others

Allows licensed fur trappers to hold live fur animals (except alligators) in captivity during trapping season. The animals must be released or skinned by the last day of trapping season unless the trapper applies for a "non-game quadruped breeder or exhibitor license." Then the trapper may hold the animals as long as his license is good.

A licensed trapper may also sell any live animals (except alligators) he is holding to any licensed non-game quadruped breeder or exhibitor during the open trapping season. The buyer must keep his bill of sale for one year.

House Bill 1153 - J. J. Guidry and others

Gives police powers to all duly commissioned wildlife officers of the Department of Wildlife and Fisheries. The previous law gave such powers only to duly commissioned officers of the Enforcement Division.

House Bill 1160 - Patti, Nunez, Nicholson, Charbonnet

Does away with the minimum measurement of two feet wide for oyster dredges when an oyster fisherman is working his own lease. Before using any dredge narrower than 3 feet however, the fisherman must get a special permit and keep it ready for inspection when the dredge is in use.

House Bill 1161 - Patti and Nunez

Fixes the rate of oyster leases at one to five dollars per acre per year. The area for each lease shall be rounded off to the nearest full acre.
House Bill 1162 - Patti and Nunez

Gives the owner of an expiring oyster lease the first right of renewal of the lease.

House Bill 1163 - Patti and Nunez

Reorganizes present oyster laws into new sections.

House Bill 1164 - Patti and Nunez

Inserts the word "initial" in front of applicant in the section that describes what an applicant must do to get an oyster lease.

House Bill 1165 - Patti and Nunez

Gives oyster lease holder the first right of renewal on a lease when the present lease expires, for 15 year periods, as long as the lease is capable of supporting oyster populations.

Provides that if the Department Secretary does not execute the renewal lease within 60 days from the date of expiration that the lease is automatically renewed.

Also provides that the survey for renewal may be made before the present lease expires, so as not to hold up the renewal.

House Bill 1166 - Patti and Nunez

Reduces the penalties for violations of section 442 (unlawful packing and taking of oysters) and section 439 (unlawful taking of oysters or signs from leases, instructions to captains and crews) from a fine of $100 to $5,000 and/or 90 days to 2 years in jail, to a fine of $100 to $1,000 and/or a jail sentence of 60 days to one year.

House Bill 1167 - Patti and Nunez

States that the Department must compensate lease holders for leases taken over for seed grounds rather than the department may compensate lease holders.

House Bill 1238 - Siracusa

Changes the minimum mesh size in shrimp trawls in the May season from 3/4-inch bar to 5/8-inch bar (1 1/8-inch stretched). Changes the minimum mesh size in shrimp seines from 1-inch bar to 3/4-inch bar (1 1/8-inches stretched).

Senate Concurrent Resolution 56 - Senator Nicholson and others

Asks the U.S. Congress to consider assisting Louisiana commercial fishermen with their increasing fuel bills.

Senate Concurrent Resolution 132 - Landry

Requests the state legislature to form a committee to study present laws and future laws needed on licensing and prevention of theft of crab and fish traps.

House Resolution 17 - Martin and others

Requests the Louisiana Wildlife and Fisheries Commission to open an alligator season in the parishes of Assumption, Avoyelles, Catahoula, Concordia, Evangeline and the southern portion of Jeff Davis Parish.
House Concurrent Resolution 78 - Patti and others

Requests Governor Treen to ask the Small Business Administration to declare parts of south Louisiana a disaster area, due to the heavy rainfall which injured the shrimp crop.

House Concurrent Resolution 146 - Theriot and others

Requests Governor Treen to ask the SBA to declare parts of south Louisiana a disaster area, due to the heavy rainfall which injured crawfish farmers.

House Concurrent Resolution 212 - Fowler

Requests the Department of Public Safety to move the state police water patrol from fresh water areas to the coastal areas to prevent smuggling.

House Concurrent Resolution 213 - Chaisson

Makes Des Allemands the Catfish Capital of the Universe.

House Concurrent Resolution 268 - J. J. Guidry and others

Directs the Division of State Lands to make a survey of all state owned lands in the Atchafalaya Basin and to mark the boundaries.

The Gumbo Pot
Glenda's Tartar Sauce

I find that it is very hard to buy a commercially prepared tartar sauce at the grocery store that suits my taste. Many seafood restaurants prepare their own tartar sauce with their own recipe that is very hard to duplicate. After a lot of experimenting, my wife came up with a recipe that rivals the restaurant's best. We've been using it for several years. The recipe here makes almost a quart. It keeps very well in the refrigerator.

1 pint mayonaise
1/2 cup sweet relish
1/2 teaspoon dry mustard
1/2 cup chopped celery
1/3 cup chopped green onions
ketchup (optional)

Chop onions and celery very finely in blender (almost liquify). Add mayonaise, relish and dry mustard and blend. If you like ketchup on seafood add enough ketchup to make the sauce a little pink.

Sincerely,

Jerald Horst
Assoc. AYea Agent (Fisheries)
Jefferson, Orleans, St. Charles

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