PREHISTORIC WHALE

This month's letterhead is the skeleton of an extinct whale found in Mississippi. The bones are estimated to be 55 million years old and it swam in the shallow sea that covered Louisiana and Mississippi during that period. The whale has the tongue-twisting scientific name of Zygophyllum kochii (It has no common name) and will be on display at the Mississippi Museum of Natural Science at Jackson.


WE'VE MOVED

We moved our whole Cooperative Extension Service office from the Gretna Courthouse. Our new address is 1825 Bonnie Ann Drive, Marrero, LA 70072. Our new phone number is 341-7271. This is really a good move for us because now it will be much easier to come by the office. We've got good parking and we're easy to find. It will also be easier to call here since you won't have to go through the courthouse switchboard anymore. I've included a map to our office below. Come by and get a cup of coffee sometime.
3.B.A. SHRIMP DISASTER LOANS

As those of you that shrimp for a living know, it has been a very bad year. The Louisiana shrimp fishery has now officially been declared a disaster by the Small Business Administration. This means that commercial shrimpers and seafood dealers are eligible for low interest (8%) loans to carry them over the bad times.

The loans are designed to do 3 things: (1) Catch a fisherman’s bills up and pay them through the bad season, (2) Provide family living expenses, and (3) Provide money for operating expenses to keep on fishing. The loans are not to be used to buy new or better equipment. They are designed to just keep your head above water until the next season.

Loan applicants must show their last two years income tax returns to show that they were making a profit before the disaster. Also, the applicant should show that he has run out of his own money (like bank accounts) and has tried other lenders.

This loan program may or may not be for you. If you are interested in applying for a loan, call either the Small Business Administration office at 589-4035 or my office to get an application. The earliest deadline for making a claim is January 12, 1981.

ALLIGATOR RECIPES

With the alligator season coming to a close, there is plenty of alligator meat on the market. For those of you that haven’t tried it, it is a firm, smooth-tasting meat. Because it doesn’t have a strong flavor, it is good in many different dishes.

If you are interested in trying it but don’t know how to cook it, call or write my office in Marrero and I’ll send you a flyer with the following eight alligator recipes: 1.) Alligator Supreme 2.) Spaghetti and Gator Meatballs 3.) Alligator Balls 4.) Alligator Stew 5.) Roasted Alligator 6.) Fried Alligator 7.) Alligator Sauce Piquant 8.) Soup Du Crocodile.

MORE SEA TURTLE VIOLATIONS

A Federal grand jury in Miami has just indicted four men and six companies for illegally importing 45 tons of endangered sea turtle meat into the U.S. The 13-count indictment followed an 18 month investigation at the Miami International Airport.

This is the second such indictment. The first one was a 12-count indictment of two seafood companies by a Federal grand jury in Brownsville, Texas on July 29.

In the Miami case, the indictment charges that the sea turtles were brought in labeled as Mexican freshwater turtles, which are legal. The Endangered Species Act prohibits the importing of any part of a sea turtle including meat, eggs, oil, shell and hide.

The meat came from Pacific Ridley turtles. An adult Pacific Ridley weighs about 85 pounds and produces about 12 pounds of meat. This means that about 7,500 turtles had to be slaughtered to produce the 40 tons of meat. Demand for turtle products is very high, for example, raw tortoise shell is now worth more than ivory.

Criminal violations of the Endangered Species Act have a maximum fine of $20,000 and a year in jail. Customs violations have a maximum fine of $10,000 and 5 years in jail.
FISHERMEN'S GEAR COMPENSATION FUND

The fishermen's gear compensation fund (hang fund) for the state of Louisiana has begun paying claims. This fund (don't confuse it with the Federal fund which is still hung up in red tape), is designed to pay fishermen for equipment and fishing gear lost or damaged on unidentified underwater obstructions. The fund covers all inside coastal zone waters and goes out offshore to 3 miles out.

If a fisherman suffers damage or loss and he can't identify who is responsible for the hang, he has 30 days to file a first report. The first report may be made by calling 342-4600 in Baton Rouge or by writing the Fishermen's Gear Compensation Fund, P. O. Box 44396, Baton Rouge, LA 70804.

They will send a formal claim form to the fisherman to fill out. The claim form is only one page front and back and fairly easy to do. There are a couple of points to remember though. Since the fund is for commercial fishermen only, you must either send in last year's income tax return or a statement from an established seafood buyer that you are conducting a commercial fishing operation. According to the book, 50% of your income must be from commercial fishing to qualify.

The other question on the form that has given a few people some trouble, asks what efforts has the fisherman made to find the party responsible for the hang. Here you should give the names of persons you spoke to or copies of letters you wrote to try to find out who was responsible. If the hang occurred in an area not near an oil field or pipeline and you don't know who to contact, be sure that you put that in. If you have any difficulty filling in your claim form, feel free to contact me for assistance.

The first claim to be processed is that of Charles Landry of Delcambre who caught a piece of cable in his propellor off of Freshwater Bayou on March 24. The claim is for $147.44 we will be carrying future claims as they are announced for hearing at the request of the Department of Natural Resources.

SHRIMP INDUSTRY PROBLEMS

Just about everyone has either read in the paper or heard on TV, the statement that Michael Crable made about the shrimp industry. He predicted that without some changes in assistance, there is not going to be a shrimp industry as we know it by the winter of 1982-83.

These headlines came about from a series of meetings between shrimpers, economists and U.S. Government officials. Fishery economists from around the country met in Washington from August 4-16 and came up with four recommendations to treat the problems faced by shrimpers.

1) Fuel cost adjustments for 1980.
2) An import duty on shrimp.
3) Delaying of regulations going into effect which may hurt the industry economically.
4) A permanent promotion program to push shrimp sales.

On September 9, Bill Utz of the National Marine Fisheries Commission and Charlie Lyles of the Gulf States Marine Fisheries Commission, met with the U.S. Secretary of Commerce and other administration agency heads to make a case for the four recommendations. The answers they got were very unsatisfying as can be seen below.

1) The administration is opposed to fuel adjustments and subsidies. The shrimpers were directed to go higher up with this problem.
2) The administration will not support import duties on Mexican shrimp. They said 17¢ per gallon diesel for the Mexican shrimpers is not a Mexican government subsidy, just a cheap fuel policy.

3) There will be no change in regulation policy on fisheries policy or waste disposal unless its from Congress.

4) The administration is against promotion programs for shrimp, since promoting shrimp will also promote imported shrimp.

Encouraging—-isn’t it?

TEXAS SEAFOOD WHOLESALERS DIRECTORY

I’ve just received a supply of a new publication entitled: Directory of Texas Seafood Wholesalers. The directory lists each dealer’s name, address, phone number and contact man. It also lists each firm’s products available, in what form they are available, minimum order requirements and where they ship to. Since many Louisiana seafood dealers do quite a bit of business with Texas, this may be a valuable publication for them. If you would like a copy, contact me at my new office in Marrero.

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THE GUMBO POT

Broiled Stuffed Flounder

6 1-lb. flounders
1 lb. backfin lump crabmeat
2 eggs
2 slices bread  
(trim crust and cube)

1 tsp. mustard
1 tsp. Worcestershire sauce
⅛ tsp. salt
⅛ tsp. pepper
1 Tbsp. chopped parsley

Make a pocket for the stuffing: Lay fish flat on a cutting board, bottom side down. Cut down the center of the fish along the backbone from the tail to about 1 inch from the front end. Turn the knife flat and cut the flesh along both sides of the backbone to the side of the fish allowing the knife to run over the rib bones. Combine next 8 ingredients. Mix well and until moist. Loosely stuff with the dressing mixture. Steam 3 minutes and broil approximately 8 minutes at 350°F or until fish flakes easily when tested with a fork. Serves 6.

Sincerely,

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

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