This year, the Work Boat show in New Orleans will be sponsoring a three day program, jam-packed with information for commercial fishermen. This program is being done in cooperation with the Southeastern Marine Advisory Service. In addition to the educational programs, the Work Boat show will have the Superdome full of displays of fishing and boat equipment.

The registration fee is $25 per couple and this covers all 3 days of the program. If you are interested in attending, you can fill out the advance registration form included with this newsletter and pick up your pass at the show or you can register at the show. Advance registration will save you a lot of time standing in lines.

Also of interest to most shrimpers will be the first showing of the beautiful new underwater shrimp trawl film. This film covers almost all of the trawls used today and shows how they perform underwater. The film will be shown once each day. The complete agenda for the program is as follows:

January 24, 1985
Thursday - Shrimp Fisheries

9:30-10:00 Introduction to Fishing Seminars  
Ron Becker, Associate Director, Louisiana Sea Grant

10:00-10:30 Economic Impact of Shrimp Aquaculture on Gulf and South Atlantic Fisheries  
Ken Roberts, Economist, Louisiana Marine Advisory Service

10:30-11:00 Business Considerations for Commercial Fishermen  
Jim Basley, Economist, University of North Carolina

11:00-11:30 Sodium Bisulfite on Shrimp/On-Board Quality Control  
Steve Otwell, Food Specialist, Florida

11:30-1:00 LUNCH BREAK

1:00-2:00 Trawl Film  
David Harrington, Marine Advisory Specialist, Georgia Marine Advisory Service

2:00-2:30 Trawling Efficiency Devices  
Paul Coreil, Marine Advisory Agent Louisiana  
John Watson, Chief of Harvesting Technology Branch, Mississippi Lab, NMFS
Most fishermen believe that tides control the patterns of life in our coastal area. Many fishermen, especially shrimp fishermen, fish according to the tides. Shrimp seem to prefer to move on strong...
These strong tides are called spring tides. The very weak tides in between are called neap tides. The difference in tides are due to the position of the moon and the sun. The movement of tides is simply due to the gravitational pull of the moon and sun. The moon has a stronger pull even though it is smaller than the sun because it is so much closer.

When the sun and the moon are at right angles to each other as in the picture below marked neap tides, their pull works to partly cancel each other.

When the sun and the moon are in line with each other, as they are on full and new moons, the gravitational pulls are added together to produce strong tides. This cycle takes about 14 to 15 days.

Tides range from almost zero to up to 50 feet in some parts of the world. I imagine that a 50 foot tide would drive a Cajun crazy since almost no ground in south Louisiana is 50 feet above sea level.


REWARD FOR TAGGED KING MACKERAL

The National Marine Fisheries Service is offering $100 reward for whole king mackerel which have been tagged with orange tags on their belly. They are asking anyone who catches a tagged fish to freeze the whole fish and call them at 1-900-234-6541.

MORE ON SHRIMP INDUSTRY PROBLEMS INVESTIGATION

Last month I mentioned that the International Trade Commission (ITC) will be sending out questionnaires to all processors and packers of shrimp and some boat owners. The plan now is to send the questionnaires out on February 15 and the dealers and fishermen will have 30 days to fill them out and return them.
Since the purpose of the questionnaire is to determine the effect of imported shrimp on the U.S. fishery, it is very important to fill it out if you get one.

Also of importance is a public hearing on March 21 in New Orleans where industry members can speak up on this subject. I will have more information on the place and time of the hearing in next month's newsletter.

MISSISSIPPI FISHING LICENSES

This is a reminder for fishermen who fish in Mississippi that all commercial vessel licenses for 1985 must be purchased from the Bureau of Marine Resources between January 1 and March 31 of 1985. Be sure you don't forget or you won't be fishing in Mississippi.

**KEEP ON TRUCKIN'**

Help! Recently I've run a little short in the recipe department here. Since I don't want to borrow recipes from a recipe book (half the time they aren't good anyway) I'd like for some of our readers to share their favorite recipes with us. If you have a good seafood recipe, call me and I'll pick it up or send it to me here at the office. We would all appreciate it.

**Shrimp and Mushroom Soup**

This is a recipe for mushroom lovers. Since I like mushrooms, I find that a pound of shrimp to a pound of mushrooms gives a nice balance. If you like the taste that mushrooms give but aren't too fond of the mushrooms themselves, you may want to use a little less mushrooms.

1 pound shrimp 1 tsp. dry dill
1 pound fresh mushrooms White pepper
1 stick butter Salt
3 cups chicken broth Flour
1/2 pint cream

Peel shrimp and if shrimp are large, cut in half or thirds. Saute sliced mushrooms in butter. Make chicken broth with 3 bullion cubes. Add broth to mushrooms and heat. Add dill and salt, white pepper to taste. Mix flour with a little water then add a little at a time until soup thickens as desired and cook 5-10 minutes. Add shrimp and heat till cooked. Add cream and serve hot. Serves 6.

Sincerely,

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