CHANGING TIMES

Several years ago I ran an old Times-Picayune newspaper ad for seafood which many people found very interesting. Recently Harold Matherne of Marrero dug up one even older. The ad below is from the July 12, 1935 Times Picayune newspaper. Prices have changed in 50 years!

1984 FISHERIES LANDINGS

According to the 1983 "Fisheries Statistics of the United States," the U.S. landed 6.4 billion pounds of fisheries products. This is slightly more pounds, but $5 million less in value than 1983 landings. The U.S. placed fourth in the world behind Japan, Russia and China.

The top 5 states in the U.S. in fishery landings in 1984 were as follows:

<table>
<thead>
<tr>
<th>State</th>
<th>Volume in pounds</th>
<th>Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>Louisiana</td>
<td>1,931.0 million</td>
<td>$599.2 million</td>
</tr>
<tr>
<td>Alaska</td>
<td>1,002.9</td>
<td>265.4</td>
</tr>
<tr>
<td>Virginia</td>
<td>574.2</td>
<td>233.5</td>
</tr>
<tr>
<td>Mississippi</td>
<td>476.9</td>
<td>190.3</td>
</tr>
<tr>
<td>California</td>
<td>459.2</td>
<td>178.1</td>
</tr>
</tbody>
</table>

Louisiana also had many of the most important fishing ports in the United States.
Shrimp was still the number one fishery in the U.S. in value and was fourth in volume. Menhaden were number one in volume and eighth in value. Salmon were number two in volume and value. Crabs (all species combined) were third in volume and value and flounders were fifth in volume and sixth in value.

Shrimp landings accounted for 301.8 million pounds worth $488.4 million—an increase of 52.1 million pounds (21%) over 1983, but a decrease of $15 million (3%) in value. The Gulf of Mexico produced over 84% of all the shrimp in the U.S. last year. Average price per pound to the vessel for Gulf shrimp decreased from $2.10 in 1983 to $1.73 in 1984. Louisiana again led all states in shrimp production with 106.4 million pounds, followed by Texas with 91.3 million pounds.

U.S. oyster landings were 48.3 million pounds of meat (down 4%) worth $80.8 million (up 20%). The Gulf states produced over 50% of the nation's oysters. Louisiana was the number one producer in the Gulf region with 51% of the area's production.

Blue crab landings in the U.S. were a record 201.6 million pounds (up 5%) worth $56 million (up 2%). The Gulf region produced a quarter of the nation's blue crabs and showed the greatest increase in crab landings over 1983 (41%). The average price per pound paid to the fishermen decreased from 29 cents per pound in 1983 to 28 cents in 1984.

The menhaden harvest for 1984 was 2.9 billion pounds worth $117.3 million, a 2% decrease in value and volume. The Gulf of Mexico produced over three-fourths of the national catch and showed an increase, while the Atlantic catch decreased.

SHARK FISHING PUBLICATION

The Florida Sea Grant Program has completed a new publication called "Manual on Shark Fishing". The 44-page booklet has sections on shark biology, commercial fishing gear and methods, shark fins, and shark handling, processing and marketing. The cost of the publication is $2.00 and it may be ordered from:

Sea Grant Extension Program  
G022 McCarty Hall  
University of Florida  
Gainesville, FL 32611

NORTHEAST SEAFOOD TRUCKING GUIDE AVAILABLE

The northeastern United States is one of the largest seafood markets in the United States and more and more southern seafood is heading in that direction. Recently, the Rhode Island Seafood Council and the New England Fisheries Development Foundation published a "Seafood Trucking Guide" which lists 168 carriers willing to haul fish and seafood into and out of the northeast.

This directory can be ordered from the address below for $10. A Rolodex card file index can also be ordered for an additional $7.50.

Rhode Island Seafood Council  
3 Robinson Street  
Wakefield, RI 02879
FISHING METHODS OF THE WORLD — TRAPS AND POTS

Traps and pots are used all over the world for catching finfish, crabs, lobsters and even shrimp. They come in every shape and size imaginable (Fig. 1). Dozens of different types are used in the United States alone.

The earliest pots and traps were made of wickerwork and wood (Figs. 2 and 3). Such pots are still used in the more primitive parts of the world. Wooden pots are still used in some modern fisheries such as lobsters and stone crabs.

Many of the more modern traps used today are made of wire and even plastic. Wire crab traps are used all over the United States, from Alaska's king crab fishery to Louisiana's blue crab fishery. Wire fish traps also are in use today, especially in the Caribbean and southern Florida for snapper and grouper. Wire traps are also very effective on lobsters and deep water crabs. These traps come in a variety of shapes and sizes, but the most popular is probably some form of of the "Z-trap" shown in Figure 4. Even more important than trap shape is the construction of the funnels or entrances to the trap. Again here also, a wide variety of designs is used (Figure 5).
Wire fish traps are illegal (except for eel pots with an experimental permit) in Louisiana state waters. Such traps are legal, with proper permits, in Federal offshore waters.

Source: Fish Catching Methods of the World. A. Brandt.

THE GUMBO POT

Shrimp and Broccoli Mold

Nova Dee Garbo, one of our secretaries brought this dish to the office this month for us to try. Like everything she cooks, it was delicious and I thought I'd share it with you. She says that it is an excellent way to use leftover boiled shrimp. If you like broccoli, you'll love it with the touch of shrimp.

1 can Cream of Mushroom Soup
(Rinse can with 1 cup water)
1 can Rotel Tomatoes
2-8 oz. packages of Cream Cheese
2-cups boiled shrimp, chopped
1-cup green onions, chopped fine
1-cup celery, chopped fine
1 head fresh or 1 box frozen broccoli, steamed tender then chopped fine. (Do not use tough stems.)
Garlic powder to suit your own taste. I use about 1 teaspoon.
2 envelopes unflavored Gelatin, dissolved in 1 cup warm water

Bring to boil, Cream of Mushroom Soup and Rotel Tomatoes. In hot soup mixture, dissolve Cream Cheese. Add shrimp, onions, celery, broccoli, garlic and dissolved Gelatin. Mix well, let cool, put into a well oiled mold and refrigerate overnight. Serve with crackers.

Sincerely,

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