SEA GRANT PROGRAM

LAGNIAPPE

CRAWFISH MARKETING AND TECHNOLOGY CONFERENCE

The crawfish industry is changing to meet the demands of a seafood-hungry nation. In order for the industry to meet these changes and demands, the Louisiana Cooperative Extension Service and the Louisiana Sea Grant Program are holding a three day conference in Baton Rouge on all aspects of current crawfish processing technology and marketing. This conference is designed for those people who are now already in the crawfish processing business or for those people who are seriously interested in getting into crawfish processing. Subjects to be covered include the following:

- State-of-the-Industry and Outlook
- Getting off to a good Start: Quality Raw Materials
- Taking Crawfish from Whole to Wholesale: A Processing Primer
- Packaging, the Final Touch
- Making Crawfish a Year-Round Seafood: Methods of Preservation
- Increasing Versatility: Prepared Crawfish Dishes
- Quality, A Key to Success: An Introduction to Sanitation Concepts
- Consistency of Production: Establishment of a Basic Quality Control Program
- A Corporate Assessment of the Crawfish's Food Potential
- Focus on Plant Management
- A Realistic Method for Estimating Cost of Production
- Overcoming the Effects of Seasonality
- Business Management for Profit
- Minimizing Product Loss
- Establishing a Consistent and Standardized Product to Sell More Crawfish Out-of-State

The conference will begin at 1:00 p.m. on Wednesday, July 31 and end at 12:00 noon on Friday, August 2. The registration fee is $35.00 per person. For registration information, please contact my office.

MIALJEVICH APPOINTED TO GULF COUNCIL

Malcolm Baldridge, Secretary of the U.S. Department of Commerce has announced appointments to the Gulf of Mexico Fishery Management Council. The only new member is Tee John Mialjevich of Delcambre, La. Mialjevich, who is also president of the Concerned Shrimpers of Louisiana, will serve for a 3-year term beginning August 11, 1985.

Reappointments to the council were Walter W. Fondren III, of Houston, TX; Alex W. Jernigan, Islamorada FL; Dayton M. Graham, Bayou La Batre, AL; and Sherman L. Muths, Gulfport, MS.
The Gulf Council has the responsibility to prepare plans to manage fishery and other marine resources in Federal waters in the Gulf of Mexico. Off of Louisiana, Federal waters extend from 3 miles offshore out to 200 miles offshore.

"HANG" BOOKS

Hangs and bottom obstructions are a constant problem for shrimpers. There are, however, several "hang books" available which list by loran number, many of the known hangs in offshore waters.

Louisiana Hangs and Bottom Obstructions - $25.00
Texas Hangs and Bottom Obstructions - $15.00

Order From:
Arthur Matherne
Box 0429-C
Barataria, LA 70036
(504) 689-2239
Add $1.00 per book for postage.

"Hangs" — Bottom Obstructions Along the Texas/Louisiana Gulf Coast
(TAMU-SG-81-501) - $5.00
"Hangs" — Bottom Obstructions Along the Mississippi/Alabama Coast
(TAMU-SG-83-505) - $2.50.

Order From:
Marine Information Service
Texas A&M Sea Grant College Program
College Station, TX 77843
(713) 345-3796

LUNCH WITH A TIGER SHARK

Tiger sharks are one of the most common large sharks on the Louisiana coast, being found from the beach out to the 50 fathoms area. They can grow up to 14 feet long and weigh as much as 1400 lbs. and are found worldwide.

While its size is impressive, its diet is even more interesting. It is considered to be one of the world's most dangerous man-eaters (especially in the Caribbean) and also a swimming garbage disposal. The list of unexpected and unusual goodies found in tiger sharks' stomachs includes: a rubber tire, a roll of tar paper, a roll of chicken wire, a bag of potatoes, a sack of coal, rags, bottles, shoes, dogs, a variety of land and sea birds, the head and front part of a crocodile and parts of sheep, cattle and horses.

Usually, however, tiger sharks have a more typical shark-type diet. Work done by the National Marine Fisheries Service on the Atlantic coast, shows that tiger sharks fed most heavily on bottom fish like flounders, lizard fish and sea robins. Also fed upon to a lesser degree, were schooling fishes such as mackerel, bluefish and butterfish. Interestingly, 23% of the sharks checked had fed on other sharks and rays and 24% had pieces of porpoises, dolphins or whales in their stomachs. Tiger sharks also feed on sea turtles where they are common.
Tiger sharks are very easy to recognize. Young ones are very heavily spotted. When they get older, the spots tend to blend together making the animal look like it has stripes. All tiger sharks have a very rounded (not pointed) nose and (if you care to get close enough to check) sharply curved serrated teeth.


FISH CATCHING METHODS OF THE WORLD — RIVER BARRIERS

River barriers are pieces of fishing equipment which catch fish using the force of flowing water, usually a river and sometimes tides. This type of equipment is especially good for catching migrating fish such as salmon and eels.

The more primitive types are simply baskets set in an area of strong currents (Figures 1 and 2). In some cases the basket is made like a long tapering funnel so that a fish that enters it becomes wedged in the small end and cannot turn around and escape. Others just depend on the force of the flowing water to keep the fish in the basket.

Figure 1

Tubular trap made of split bamboo without funnel—India.

Figure 2

Tubular trap of the Congo river, near Stanleyville.

Other river barriers are more complicated (Figures 3 and 4). These barriers use the force of the water to push the fish up on to a wooden or metal grating or screen. The force of the water keeps the fish there until the fisherman comes to harvest the catch. The eel weir shown in figure 4 has a catch trough and box since eels can wiggle and crawl over the top of the barrier.

Figure 3

Trough gratings or filtering nets used in rivers — the water filters through but the fish remain on top: (a) Mexico; (b) Indian fishery of North-western California.

Figure 4

Weir for eels in Northern Germany. (The protecting roof has not been drawn.)

While barriers are effective fish catching tools, they are illegal in many parts of the world, particularly the United States. They obstruct navigation (which of course is illegal) and catch all types
of fishes, including sport fishes. Many of these non-target fish are injured and cannot be released and live.

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

DUTCH DOCTORS SAY: EAT FISH, LIVE LONGER

Impressed by the low death rate from heart disease among the Greenland Eskimos, a group of Dutch doctors studied the relation between fish consumption and heart disease. The subjects, a group of middle-aged men in a Dutch city, were studied over a 20 year period.

Results showed that the death rate from heart disease was more than 50 percent lower among those who ate at least one ounce of fish per day than those who did not eat fish. The doctors concluded eating as little as one or two fish dishes per week may help prevent heart disease.

Source: Gulf Fishery News.

SHRIMP TAGGING BEGINS AT TEX-MEX BORDER

Tagging of juvenile brown shrimp in northern Mexico and south Texas started in May with the release of 3,000 shrimp south of the border.

According to Dr. Ed Klima, Director of NMFS Galveston Lab, poor conditions in Mexico limited the number of shrimp that were tagged at that location. Weather and small shrimp size and availability worked against the taggers. Strong winds even blew down the tents housing the field workers, Klima said.

The marking of shrimp with blue or green plastic ribbon tags will continue off Texas in order to better determine the migration patterns of shrimp in that area.

Fishermen returning tagged shrimp with information on time and location of catch become eligible for drawings where cash prizes of up to $500 will be awarded. Tags may be turned in through NMFS port agents or offices of the Texas Parks and Wildlife Department, Louisiana Department of Wildlife and Fisheries, or Mexico's PESCA.

Source: Gulf Fishery News.

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THE GUMBO POT

She-Crab Soup

This month's recipe is an east coast classic. She-crab soups are as much a tradition on Chesapeake Bay as gumbos are here. This recipe comes from Marie Spence of Quinby, Virginia. Her husband, George, is one of the largest softshell crab producers in the state, so they really know their crabs. I think you'll enjoy it.

8 oz. crabmeat
3 oz. crab roe (eggs)
3 qts. milk
1/4 lb. butter
1/4 medium onion (finely chopped)

3/4 cup all purpose flour
1/4 cup sherry
1/2 tbsp. paprika
salt & pepper to taste

Heat milk until hot but do not let it boil. Melt butter in double boiler. Add onion to butter and simmer a few minutes. Add crabmeat and roe, stir and add paprika. Fold in flour and simmer a few more minutes. Pour heated milk into mixture in the double boiler and stir until blended. Add salt and pepper to taste and then add sherry. Simmer on low heat 25-30 minutes before serving. A little more sherry may be added to each serving at the table, if desired. Serves 6-8.

Sincerely,

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