BIG COMMERCIAL FISHING PROGRAM

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 New Orleans Convention Center (world's fair site) full of displays of fishing boat equipment.

Registration for all three days of the program and admission to the Work Boat Show displays is $30 per couple at the door or $25 per couple using the advance registration form which was included in last month's newsletter. Single-day registration is also available at the door at $15 per day.

Also of interest to most shrimpers will be the uncut version of the underwater trawl film which will be shown on Sunday, January 12 at 9 a.m.

The most popular speaker from last year's schedule, Don Cunning from Ketchikan, Alaska will be back for two presentations this year. Don is probably the foremost expert on electrical problems: electrolysis and corrosion on fishing vessels in the U.S. He will be speaking Friday at 12:45 p.m. and Saturday at 1:15 p.m.

The complete agenda for the show is shown below:

DEVELOPING FISHERIES

Thursday, January 9, 1986

9:30 Role of Foundation in Developing Fisheries; Thomas Murray, Gulf and South Atlantic Fisheries Development Foundation

9:50 Production of Stone Crab in Louisiana; Jerald Horsel, Louisiana Cooperative Extension Service

10:10 Golden Crab Trapping and Handling in the Eastern Gulf of Mexico; Steve O'Neill or Don Swast, University of Florida

10:30 Golden Crab Exploratory Fishing Off South Carolina; Jack Keener, Clemson University

10:45 Break

11:00 Drift Longlining for Tuna and Swordfish; Frank Lawler, University of Florida

11:20 Fish Trawling Off the South Atlantic Coast; Jack Rivers, University of Georgia

11:40 Butterfish Production in the Northeast; Duncan Anne, University of Rhode Island

12:00 Exploratory Butterflyfish Production Off Louisiana; Andrew Keesner, National Marine Fisheries Service

12:20 Tokyo Fish Market; Quality Finfish Handling; Charles Wilson, Louisiana State University

12:40 Mackerel and Reef Fish Management; William Chauvin, Shrimp Notes, Inc.
SOFTSHELL CRAWFISH PRODUCTION

While crawfish are loved all over Louisiana and softshell crabs a delicacy all over the United States, softshell crawfish are just beginning to appear in the marketplace.

Dr. Dudley Culley of the LSU Fisheries Department, with the support of Louisiana Sea Grant, has been working on how to produce softshell crawfish for over a year.

Much of his research has looked promising and the results are now available in a new publication entitled "Producing Soft Crawfish: A Status Report". The booklet has a color guide to identifying molting stages of crawfish and plans for building a shedding system.

The booklet costs $3 and can be ordered from the Center for Wetland Resources, LSU, Baton Rouge, LA 70803.

1984-85 LOUISIANA FUR HARVEST

The preliminary fur industry harvest figures for 1984-85 have been recently released by the Fur and Refuge Division of the Louisiana Department of Wildlife and Fisheries. These are not final figures but do give a good indication of harvest success for last year's fur trapping season.
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<thead>
<tr>
<th>Animal</th>
<th>No. of Pelts</th>
<th>Approx. Price (to Trapper)</th>
<th>Value</th>
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TOTAL PELTS AND MEAT: $7,880,291.05

**RECORD BOOKS & TAX GUIDES**

I have just received a supply of both the commercial fishermen's and trapper's record books and the commercial fishermen's tax guides. The record books are a revised version of the same popular booklet that we have supplied to commercial fishermen for several years to keep a record of their expenses.

The tax guide may be useful in filing 1985 income taxes. They are very complete and include chapters on the following subjects:

1) Filing Requirements and Return Forms  
2) Importance of Good Records  
3) Employment Taxes  
4) Determining Your Income  
5) Business Expenses  
6) Self-Employment Tax  
7) Losses from Operating a Business  
8) Business Assets  
9) Depreciation  
10) Gains and Losses  
11) Casualty and Theft Losses  
12) Reporting Gains and Losses  
13) Investment Credit  
14) Other Tax Saving Considerations  
15) If Your Return is Examined  
16) Sample Record System and Tax Forms

**MANDATORY SEAFOOD PLANT INSPECTION**

For the last two years, the U.S. Congress has considered legislation requiring mandatory federal inspection of seafood plants. This year, the National Fisheries Institute has agreed to draft legislation for mandatory seafood plant inspection by the Department of Agriculture.
If legislation is passed similar to the USDA red meat inspection program, a federal inspector will have to be present at the plant at all times when seafood is processed. Also, the seafood plant will have to provide office space for the inspector and pay for much of the cost of production.

When mandatory inspection became law for the red meat industry, many small slaughter houses went out of business. Some observers felt that a similar inspection program would have the same effect on small seafood processing plants.

**SEAFOOD SURVEYS**

A new report comparing four surveys on seafood consumption since 1969 has been released by Dr. Teh Hu, Professor of Economics at Penn State University. Some of his findings are very interesting.

- White people are eating more seafood, especially finfish than ever before
- Canned fish consumption's share of the market is declining
- People in the mountain areas of the U.S. are eating much more seafood than before, probably because of improved shipping
- 50% of all shellfish and 30% of the finfish eaten are eaten in restaurants
- The more money a person makes, the more he is likely to eat his seafood in restaurants rather than at home
- Consumption of fresh seafood is as high as frozen seafood
- City people eat more shellfish in restaurants than country people and less finfish in restaurants than country people
- Much of the underutilized species such as swordfish, dolphin and squid are not eaten in restaurants. Such species are eaten more by white people with middle and top incomes who live in cities or the New England or Pacific area.
- Sablefish, shark, tilefish and sole are eaten more at home rather than in restaurants. These seafoods are eaten more by lower-middle income people who live in the Pacific area. Blacks consumed more shark than whites.


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**THE GUMBO POT**

*Ceviche*

This is a dish which may be a little exotic for the average American. It is widely prepared in the Caribbean and does not use heat, but rather acid to cook the fish. The first time I tried it was on a snapper-grouper longline boat out of Tarpon Springs, Florida. I use grouper which is the traditional fish for ceviche but any lean white-fleshed fish will do. It is an excellent dish for light summer-time eating and with its holiday colors, is a good Christmas appetizer.

2 lbs. grouper filets  1 cup olive oil
3 large tomatoes  1 Tbsp. oregano leaves
2 bell peppers  1 Tbsp. salt
8 shallots  1 tsp. black pepper
15 lemons

Cut the fish, tomatoes and bell peppers into bite-size pieces and place in a glass or stainless steel bowl. Dice shallots and add to bowl. Add olive oil and seasonings. Juice the lemons and add to the mixture. Mix well. If you don't have enough liquid to cover the mixture, add more lemon juice. Set aside in refrigerator for at least 6 hours, or better yet, 12 hours before serving. May be served with or without crackers.

Sincerely,

Jerald Horet
Area Agent (Fisheries)
Jefferson and St. Charles Parishes