SEA GRANT PROGRAM

LAGNIAPPE

GULF/CARIBBEAN FISHERIES EXPO

The Louisiana Sea Grant Program in conjunction with the Gulf and South Atlantic Fisheries Development Foundation, will be sponsoring a three-day educational program at the New Gulf/Caribbean Fisheries Expo at the Rivergate in New Orleans on March 3, 4, and 5.

The seminars will be divided into a session on seafood processing and new fisheries development, finfish, crabs and shrimp. The complete agenda is listed below.

THURSDAY, MARCH 3
Seafood Processing and Developing Fisheries Session
12:00
National Promotion of Seafoods: Who wins, who loses?
Mike Veis, Houma, LA

The Case for Mandatory Federal Seafood Inspection: Who wins, who loses?
Walter Keilthy, Baton Rouge, LA

Exhibiting Products at Seafood Shows: Do's, Don'ts, and Troubleshooting

Ohio Sea Grant Fishery Management Issues: What's in the Wind?
Wayne O'Wings, Tampa, FL

Rutefish Update
Andy Karmar, Pascoagule, MS; Dayton Graham, Bayou Lebeouf, LA

Deepwater Crab Exploitation
Tom Hellwin, Ocean Springs, MS

Southern Gardines
Andy Karmar, Pascoagule, MS; Tom Murry, St. Poiters, LA

Friday, March 4
Finfish Session (AM)
Crabbers' Session (PM)
10:00
Trends in Finfish Landings & Prices for the Gulf of Mexico
Ken Roberts, Walter Keilthy, Baton Rouge, LA

Fish Trawl Development
Duncan Arna, Brunswick, GA

Seafood Tracking
John Spurr, Covington, LA

Longline
Frank Lawler, Palm Beach, FL

Tuna Longlining in the Northern Gulf Region
Milton Dudenhefer, New Orleans, LA

Saturday, March 5
Shrimpers Session
9:00
The Pros & Cons of Limited Entry
Charlie Lyles, New Orleans, LA
Coastal Land Loss: Will It Affect the Fishing Industry?
Allen Matheux, Galliano, LA
The New Computerized Game Log for the Gulf of Mexico
Rick Malina, Mobile, AL

Shrimp Boat That Runs Off LNG
Dayton Graham, Bayou Lebeouf, LA

Advances in Shrimp Trawl Design
Duncan Arna

TBD Testing in the Northern Gulf Region
Paul Dowell, Cameron, LA; David Lintz, Baton Rouge, LA
In addition to the educational seminars, the entire floor of the Rivergate will have booths set up by fishing gear and vessel equipment manufacturers and distributors.

The Concerned Shrimpers of America (CSA) will also be holding their annual national meeting at the Rivergate in conjunction with the Expo. The CSA meeting will begin at 1 p.m. on Saturday, March 5 and topics to be discussed include TEDs, user fees, limited entry, plastic pollution and artificial reefs. For more information on the CSA meeting, call Tee John Mialjevich, (504) 368-6623.

LIMITED ENTRY FOR SHRIMP?

This is possibly going to be one of the most controversial and interesting subjects that shrimpers in the Gulf States will be discussing in the near future. Before I even begin trying to explain what limited entry is, it is important to stress that there is no one form of limited entry. Limited entry can be designed a dozen different ways and should be designed to fit the needs of the fishery.

One thing that limited entry does do, is limit the number of fishermen fishing for a resource. Limited entry programs are put in for one of two reasons, either to protect the resource from overfishing or to keep fishermen operating profitably.

Most Louisiana shrimpers are well aware of the tremendous increase in the number of shrimping vessels. Most shrimpers also feel that 1987 was a poor shrimp year. Yet, 1987 shrimp landings were just about average. What this means, is that each vessel's slice of the pie was smaller because of the number of new vessels. As new vessels continue to be added to the fishery, each slice of the pie will continue to become smaller.

Limited entry, in some form, is one way of addressing this situation. This year's Louisiana Shrimp Association convention is devoting two whole days to this very important subject. Their convention is from March 23 through March 26. The limited entry educational programs will begin on Thursday, March 24 at 9 a.m. and end on Friday, March 25. Meeting place: Royal Sonesta Hotel, 300 Bourbon St., New Orleans.

This detailed program is designed to discuss the good and the bad about limited entry and how it would affect the shrimp industry, if enacted. These programs are open to all people, not just members.

For more information about the convention or program, contact the LSA president, Andrew Martin (504) 396-2420 or secretary, Tommy Bush (504) 885-7110.

ROEMER TRANSITION A.P. OPEN TO PUBLIC COMMENT

The Wildlife and Fisheries Advisory Panel to Governor-elect Roemer's Transition Team will be holding a meeting for public comment on its recommendations. The meeting will be held during the Gulf/Caribbean Fisheries Expo at the Rivergate Convention Center in New Orleans in rooms 9 and 10 on the second floor. The meeting will begin at 9 a.m. and members of the advisory panel will be present to hear comments from interested hunters, sport and commercial fishermen, trappers and the general public.

Copies of the advisory panel's recommendations are available through the Louisiana Nature and Science Center, 11000 Lake Forest Blvd., New Orleans, LA 70127, 246-5672 and the Department of Wildlife and Fisheries Information and Education Division, 2156 Wooddale Blvd., Suite 900, Baton Rouge, LA 70806, 922-0244.

JEFFERSON CREATES MARINE ADVISORY BOARD

The Jefferson Parish Council has enacted Ordinance No. 17396, creating the Jefferson Parish Marine Fisheries Advisory Board. The nine member board is open to sports fishermen, commercial fishermen and seafood dealers.

Among its duties are "coordinate the activities of the Jefferson Parish Administration and the Council relative to the seafood industry; recommended policies affecting marine fisheries regarding proposed legislation and the fishermen of Jefferson Parish, methods of utilizing new species of seafood, increasing seafood production, marketing and processing."

The Marine Advisory Board will also have a representative on the Jefferson Parish Economic Development Council and is charged with recommending projects to the council which will benefit the fishing industry.
The make-up of the board is as follows:

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<tr>
<td>Jimmy Frickey</td>
<td>Westwego</td>
</tr>
<tr>
<td>Harlon Pearce</td>
<td>Metairie</td>
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<tr>
<td>Stanley Pausina</td>
<td>Metairie</td>
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<tr>
<td>Hillman &quot;Pat&quot; Burke</td>
<td>Marrero</td>
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<td>Tommy Cvitanovich</td>
<td>Metairie</td>
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<td>Rickey Matherne</td>
<td>Barataria</td>
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<td>Eddie Renton</td>
<td>Kenner</td>
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<td>Wayne Estay</td>
<td>Grand Isle</td>
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Ex-officio (non voting) members of the Board include:

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<th>Name</th>
<th>Department</th>
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<tr>
<td>Mary Curry (recording secretary)</td>
<td>Parish Environmental Dept.</td>
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<tr>
<td>Sam Holder</td>
<td>Dept. of Wildlife &amp; Fisheries</td>
</tr>
<tr>
<td>Mark Chatry</td>
<td>Coop. Extension Service</td>
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<tr>
<td>Jerald Horst</td>
<td>Parish Legal Department</td>
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<td>Frank V. Zaccaria, Jr.</td>
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FUR MARKET DOWN

World events and consumer trends have combined to drive fur prices down again this trapping season. The stock market plunge back in October not only tightened the purse strings of fur dealers, it changed the buying patterns of the people who normally buy fur products. Retail sales of high and medium priced fur garments are down. The same trend is occurring in Europe in spite of the de-valued U.S. dollar. Luxury items like furs and expensive cars are just not selling well.

The buyers who speculate on the fur market are apparently holding back until fur sales pick up both here and abroad. So the impact on the local level is a weak market for most of our Louisiana furs. Compared to last year's prices, raccoons are off by more than 50%, nutrias are down 30 to 40 percent. Muskrat and mink prices are off by 10 to 20 percent.

With another couple of weeks left in the season, we can only hope prices will get better or at least not get worse. Trappers are in for another lean year and the fur resource itself will probably be underharvested.

Source: Mark Shirley, Vermilion Parish Fish and Wildlife Newsletter

SHRIMP LAWS PAMPHLETS AND RECORD BOOKS

We have just received a supply of the new 1987-88 Louisiana Shrimp Laws pamphlets. This brochure covers all of the laws and regulations that are now on the books concerning commercial and recreational shrimping.

We also have a new supply of Commercial Fishing and Trappers Record Books. These excellent books are used by many fishermen to keep track of their expenses and their business income.

For a free copy of either or both of these booklets, call or write to my office in Marrero.

SEAFOOD PROMOTION BROCHURES

The Louisiana Seafood Promotion and Marketing Board has developed four beautiful brochures on Louisiana seafood for public distribution.

* Louisiana Cajun - The Real Story
* Louisiana Oysters - A Taste of Louisiana, Cajun Style
* Louisiana Crabs - A Taste of Louisiana, Cajun Style
* Louisiana Shrimp - A Taste of Louisiana, Cajun Style

"Louisiana Cajun - The Real Story," explains what Cajun and Creole cooking are, gives some history about Louisiana's cooking styles and shows how to make rice and a roux.

The other three brochures give information on nutrition, and buying and handling tips. The oyster brochure shows how to shuck an oyster and the shrimp brochure shows how to peel a shrimp. Also, the Cajun, oyster and shrimp brochures each have several recipes on them featuring seafood.

The brochures are excellent for distribution at retail markets and will also
be useful for out-of-state seafood buyers who want to know more about Louisiana's
seafood and cooking styles. For information on getting a supply of these publi-
cations, contact: Louisiana Seafood Promotion & Marketing Board, P.O. Box 15570,
Baton Rouge, LA 70895 (504) 342-1660.

THE GUMBO POT

Pickled Shrimp

This month's recipe is an old Texas Parks and Wildlife Department recipe that
I found. I'm not usually a lover of capers, but they worked very well in this recipe.
It doesn't have the strong taste of vinegar that some pickled shrimp recipes have.
It is mild and delicious.

1/2 cup sugar
1/4 tsp. salt
1/4 tsp. celery seed
4 Tbsp. capers with juice

2 lbs. peeled shrimp tails
2 medium onions
1/2 cups vegetable oil
1/2 cup white vinegar

Boil shrimp 3 to 5 minutes in salted water. Drain, rinse with cold water and
chill. Make alternate layers of shrimp and onion rings in a sealable container.
Mix remaining ingredients and pour over shrimp and onions. Seal and place in refrig-
erator for 6 hours or more, shaking occasionally. Remove shrimp from marinade before
serving. Serves 4.

Sincerely,

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

JH/krw

LOUISIANA COOPERATIVE EXTENSION SERVICE PROVIDES EQUAL OPPORTUNITIES IN PROGRAMS AND EMPLOYMENT. LOUISIANA STATE UNIVERSITY
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