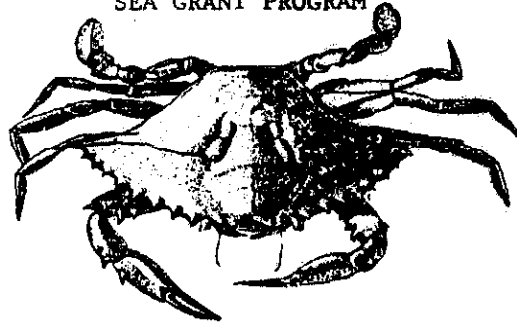


LOUISIANA COOPERATIVE EXTENSION SERVICE

Box 427, Courthouse
Hahnville, La. 70057
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SEA GRANT PROGRAM



Volume 1 Number 3
June 20, 1977

LAGNIAPPE

REPORTS OF FOREIGN FISHING REQUESTED

All U.S. fishermen are requested to report sightings of foreign fishing vessels to the U.S. Coast Guard of the National Marine Fisheries Service as soon as possible. If you sight a foreign fishing vessel anywhere off the U.S. Coast, please report the name and/or any visible numbers along with the position to any Coast Guard unit by radio. You should report this information regardless of whether the boat is fishing or not. If you can't reach a Coast Guard unit by radio, please contact the Coast Guard as soon as you return to port or call collect to the National Marine Fisheries Service Law Enforcement Office-New Orleans Field Office, 546 Carondelet Street- New Orleans, LA 70130- Phone: (504) 589-2179.

WINTER AND SEAFOOD PRICES

The severe winter temperatures in the Chesapeake Bay area has damaged stocks of important fish, crabs and oysters according to Dr. Jackson Davis of the Virginia Institute of Marine Sciences.

Very low tides and large amounts of ice this winter destroyed or damaged oyster beds and even oysters on deeper beds were weakened. In some areas 50 to 75% of the blue crabs were also killed by the cold weather.

As the weather is warming up fishermen are finding the full amount of damage to their fisheries. The damage appears to be rather serious and will probably keep the price of some seafoods in Louisiana high, especially the price of blue crabs. This will benefit the Louisiana fishermen, but will really hurt the crab meat factories and the retailers, since the New Orleans consumer just isn't used to such high prices.

TAXES EATING YOU UP WHEN YOU SELL ONE BOAT TO BUY ANOTHER

Here are four things you can do to ease the bite.

- 1) Capitol gains deduction
- 2) 20% addition depreciation
- 3) Income averaging
- 4) Investment tax credit

I have a few copies of a bulletin by Zach Lea that show how you can save money with the methods above.

CATFISH FESTAIVAL

The yearly catfish festival in Des Allemands looks like it will be bigger and better than ever this year. This year's tribute to the Catfish Capitol of the World will be held on the weekend of July 9-10, and everyone is invited. Des Allemands is home to what is probably the most skillful bunch of catfishermen in the United States.

This year's festival will include a duck decoy carving demonstration and on Sunday, a catfish skinning contest will be held, with huge 4 ft tall trophy as first prize.

There will also be plenty of food and refreshments available. Included in the menu will be fried catfish plates, catfish sandwiches, seafood gumbo, hamburgers and sausage sandwiches.

This year they are set up to fry 1000 pounds of catfish per hour. This is more than last year, when the festival used 10,000 pounds of catfish and 99 fifty-five gallon kegs of beer. Anyone who would like more information on the festival or who would like to enter the catfish skinning contest, should call Father W.J. McCallior at 758-7542 in Des Allemands.

CLEANING POLLUTED OYSTERS

One of the big problems to the oyster business is the one of pollution. Both Mississippi and Alabama have large areas containing oyster reefs closed to fishing due to pollution. In the past, Louisiana has had similar problems and it is possible that it may happen again.

The state of Mississippi has determined that \$2.5 million worth of oysters are lost, going unharvested yearly in Mississippi alone due to pollution-closed reefs. However, the states of Mississippi and Alabama and Sea Grant are studying the possibility of a depuration plant to cleanse oysters from areas now closed due to pollution.

The oysters may be cleansed by moving them to approved waters for natural purging for at least two weeks or they may be purged in large tanks with ultraviolet or ozone treated water for 48 to 72 hours.

Dr. Edwin Cake, the principal researcher, points out the importance of this research since it may be possible that in the future the U.S. Food and Drug Administration may require depuration for shellfish which are to be eaten raw. Source: Marine Briefs May 1977.

NET TROUBLES IN TEXAS TOO

It appears that Louisiana isn't the only state in which sport and commercial fishermen are lining up against each other over fish. A bill called "The Texas Red Drum Conservation Act" has just been passed by the Texas Legislature and is now awaiting the governor's signature. The bill would impose 200 lb per day limit on red fish for commercial fishermen, and a 10 fish daily limit for sport fishermen.

There was a great deal of heated debate over the bill between the sports fishermen and the commercial fishermen. The sports fishermen pointed to the declining sports catch of redfish as evidence of depletion and the commercial fishermen resent the bill as favoring the sports fishermen's "playtime" over their full time living as fishermen.

Sources: National Fishermen June 1977

Texas Coastal and Marine Council, Clips/Briefs.

June 3, 1977

YOU CAN FEED THOSE CRAWFISH

Suprisingly one of the major problems which often faces crawfish farmers is an over population of crawfish in their ponds. The crawfish eat out all the vegetation and stunted growth is the result with the crawfish being too small for the market.

Recent research done at LSU suggests that one helpful measure is the feeding of hay to these crawfish. Robert Romaine, a fisheries graduate student at LSU, produced over 640 pounds per acre in ponds to which he added rice hay and Bahia grass and less than 180 lbs per acre in ponds with no hay added. The crawfish feed both on the decaying hay and on the tiny animals associated with the hay.

Source: Romaine, Robert 1976. Population dynamics of red swamp crawfish ponds receiving fertilization and two agricultural forages as supplement feed. M.S. Thesis. LSU.

SHRIMP IMPORTS

Shrimp imports from January-September 1976 were 155.2 million pounds (14% above 1975) with the following breakdown:

- 1) Peeled raw shrimp-63 million pounds-up 16%
- 2) Shell on shrimp-82.5 million pounds-up 8%
- 3) Canned shrimp-1.7 million pounds-up 75%

Asia accounted for 41% of this year's increase in shrimp imports, especially India which shipped 32 million pounds (up 52%). South American imports rose 10%, those from Central and North America were about the same.

An important fact is that 75% of the increase in all supplies of shrimp, both U.S. landings and imported, were concentrated in 41 count and smaller shrimp.

Source: Market News Report

SHARK MEAT

The recent movie JAWS, based on a novel by Peter Benchley, has caused quite a bit of interest recently in sharks. In Texas recently, 344 persons who lived 400 miles from the coast volunteered as taste testers for fish. Four kinds of fish were served to these people, including three kinds of sharks; Atlantic sharpnose, bonnethead and blacktip. The fourth seafood they were served was redfish.

The testers were not told that they were being fed shark. The results showed that the most preferred of the sharks, was the Atlantic sharpnose with a score almost identical to that of the very popular redfish. In a second test, the blacktip shark was the favorite in the test. The testers also preferred larger shark over the smaller sharks.

Here in New Orleans, we have a local firm, Battistella's Seafood, Inc., which has been working extensively with sharks as food fish. The results of their tests have confirmed the fact that shark meat is a very good tasting fish. Perhaps as consumers become used to the idea of sharks being a quality food fish, a new market will open up for this underutilized resource.

THE ELECTRIC SHRIMP TRAWL

Various studies have shown that the majority of shrimp are buried even at night. The shrimp can't be captured with regular trawls, and therefore unavailable.

With the electric trawl the shrimp are made to move in such a way that they can be captured with trawls in both day and night hours. It is felt that the electric shrimp trawl system can double shrimp production and that areas now with a bottom too rough to trawl can be opened to fishing.

This system has recieved a good deal of research, and at the present time two different companies are working on electric shrimp trawl system for the commercial fishermen.

Source: Thomas M. Vanselous
Marine Fisheries Review
April 1977

BLACK DRUM

Last year over one million pounds of drum were caught commercially in Texas. However, the biologists of the Texas Parks and Wildlife Department still feel that it is one of the most under-utilized food fish on the Texas Coast.

According to the biologists, speckled trout, flounder and redfish are far more popular with the consumer than drum are. Yet the drum could still be an even important part of the commercial catch. It lives well in all waters from very warm shallow waters to cold deep waters over 100 feet deep and can survive freezing weather better than any of these other fish.

The Texas biologists have been tagging drum and have recorded migrations of up to 245 miles in one year. In late fall the drum move from the Gulf into bays and gather along channels and turning basins. The biologists are looking for ways to increase the demand for drum with the consumers so that these tremendous populations can be used.

OYSTER SPAWNING

On the Gulf Coast, the spawning season of the oyster is from March until November. A female may produce from 15-114 million eggs each spawning and over several hundred million in a summer. They reach a market size of about 3 inches in 2 to 3 years. By drawing water through the gills, the oyster sifts microscopic plants (called diatoms) from the water and uses them as food. A fat oyster is one which has begun to store up animal starch for summer spawning. Fresh oysters are good to eat any time, not just in the months with "R" in them as the old superstition says.

Source: Market News Report

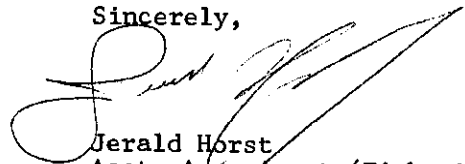
THE GUMBO POT Fried Fillets of Shark Orly

2 pounds shark
 $\frac{1}{2}$ cup flour
2 eggs
bread crumbs

1 lemon
Few sprigs parsley
Tomato sauce

Cut the shark into fillets season well and roll in flour, dip in beaten eggs and roll in bread crumbs. Fry in deep fat to a nice brown color. Drain and serve garnished with parsley and slices of lemon, with a sauce boat of sauce of the side.

Sincerely,



Gerald Horst
Asst. Area Agent (Fisheries)
Orleans, Jefferson, St. Charles

The Louisiana Cooperative Extension Service follows a non-discriminatory policy in programs and employment.