

LAGNIAPPE

Dear Friends:

This is the sixth issue of the LAGNIAPPE. I hope that it has been of some use or interest to most of its readers. If you have any comments, questions or suggestions on anything you find in this newsletter, feel free to contact me. We are always open to suggestions. Remember this newsletter is a service of the LSU Cooperative Extension Service and if you have any friends who would care to get on the mailing list, let me know.

MORE ON THE SHRIMP TAGGING PROGRAM

Last month I announced the shrimp tagging program by the Louisiana Wildlife and Fisheries Commission. Well it is now in full swing and thanks to the trememdous cooperation of the fishing industry, over 1300 tags have been turned in so far. If you catch a tagged shrimp, do not remove the tag. Just wrap the shrimp in aluminum foil and freeze it as soon as possible, and call the Wildlife and Fisheries Commission at 568-5676 in New Orleans. Someone will come and pick it up. A computer will choose the four lucky tags and fishermen returning these tags will get either \$500, \$200, \$100 or \$50.

NON-RESIDENCY RESTRICTIONS UNCONSTITUTIONAL

During the recent gill net controversy there was a good deal of concern over out-of-state fishermen coming into Louisiana waters and overfishing our state's resources. Both sports fishermen and our resident commercial fishermen wanted to stop or restrict these out-of-state people from fishing our waters.

This kind of legislation now appears to be unconstitutional. The U.S. Supreme Court recently gave a unanimous decision which struck down Virginia's laws which barred non-residents from fishing off their coasts and in their inland bays.

The court stated that these state laws are invalid because they were moving into the federal government's broad authority in licensing commercial fishing boats. It is felt by many people involved in the commercial fishing industry that this ruling could cause serious problems for resident commercial fishermen.

TIME TO FLOOD THOSE CRAWFISH PONDS.

Now that the weather is cooling off some, most crawfish farmers are flooding or planning to flood their ponds. However, many of the ponds have a lot of green vegetation standing in them as it has been too wet to bush hog. This combined with the month of warm weather still ahead of us, can cause oxygen problems when this vegetation rots.

Past experience has shown that farmers that consistantly produce high pounds of crawfish per acre keep the water quality high by pumping 3-4 times per week until late October when cooler weather sets in.

The importance of good quality water high in oxygen can't be over emphasized to produce a large quantity of crawfish.

SEAFOOD RETAILER'S WORKSHOP

The exact time and place of the Seafood Retailer's Norkshop which I announced, has been set up. It will be held on Monday, September 26 at 6:00 p.m. at Delgado University at 615 City Park Avenue. Just come to the main building in the front and follow the signs.

We feel that this will be an extremely useful workshop for people in or planning to get in the retail seafood business. It will also be of interest to wholesalers who deal with retail outlets We will have a large amount of free literature to hand out, so be sure and plan on coming. Remember, even if you don't come, your competitors will!

SEAFOOD PLANT WASTES

One of the major problems in seafood plants of all sizes, is the disposal of the wastes which make up 50-85% of the live weight of the crabs, shrimp or crawfish. Laws are being enacted and enforced to prevent dumping of this waste in the waterways and this waste is not welcomed at landfill sites because of its slow decomposition rate.

However, Professor Benjamin Averbach of M.I.T.'s Department of Materials, Science and Engineering, has been working on this problem recently. About 30% of these animal shells is made up of a substance called chitin, which can be combined with sodium hydroxide to form another substance called chitosan. Different researchers have shown that this chitosan is very effective in recovering wastes which cause pollution. Averbach also feels that chitosan can be used to make a clear plastic wrap which is twice as strong as the plastic wraps used now.

This may not be the answer to the problems facing the seafood processor, however, it is good to know that someone is conducting research on this very pressing problem. Source: National Fishermen June 1977.

VIETNAMESE AND THE SEAFOOD INDUSTRY

The people in the seafood industry of Louisiana come from all backgrounds, from all parts of the world. In addition to the traditional Cajun and English fishermen, the seafood industry has seen new people from other countries move into it; Italian immigrants in the marketing field, Yugoslavians in the oyster fishery, Chinese and Philippinos in the shrimp drying industry and Canary Island Spaniards in the St. Bernard Area. Each of these ethnic groups contributed a great deal to their field, and our local resident fishermen learned a great deal from these people and in turn, made a better living. Since the end of the Vietnam war, we here in New Orleans have seen a real influx of Vietnamese into the commercial fishing industry. However, since these people don't speak very good English there has been a good deal of misunderstanding and hard feelings between them and our traditional fishermen.

Recently however, many local fishermen have been noticing that perhaps there is something that they can learn from the Vietnamese fishermen, not only in the fishing field, but in the boat construction field. The Vietnamese seem to be very knowledgeable about the contruction of small boats which are very seaworthy.

The Vietnamese have also been working out very successfully as workers in seafood plants. This is very important to the commercial fishing industry, as without crab pickers, oyster shuckers and other seafood plant workers to process the seafood, there is less demand for the fisherman's catch.

Whether our fishermen like it or not, the Vietnamese fishermen are probably here to stay. Maybe the smart thing to do would be to learn something from them to help your fishing success, rather than to fight a losing battle against them.

FISHERMEN'S RETIREMENT PLANS

Most commercial fishermen today are self-employed and do not have a retirement plan such as those set up by large companies for their employees. This means that they must fish till they die or else retire on a very limited income. However, it is possible for self-employed fishermen to set up their own retirement plans, and the contributions they make toward their own retirement are <u>tax</u> <u>deductible</u>.

These are two major types of retirement plans---"retirement plans for self-employed people" and "retirement plans for individuals." Under retirement plans for self-employed people, you can deduct a yearly contribution equal to 15% of your income up to a maximum of \$7,500 from your taxes. The disadvantage to this program is that if you have any full time (over 20 hours per week and over 5 months per year) employees that have worked for you over 3 years, you must also set up a plan for them. Most fishermen however, don't have such employees.

The second method called "retirement plans for individuals" only allows you to deduct up to \$1500 maximum from your taxes toward retirement but you don't have to set up anything for your full time employees.

There are four ways of setting up these retirement plans:

- 1. Bank trust accounts
- 2. Life insurance annuity contracts
- 3. Individual retirement accounts set by banks, credit unions and savings and loan associations
- 4. United States Individual Retirement bonds.

If you are interested in more information on this subject, call or write me at my office in Gretna. Source: Sea Grant Information Sheet 809 (Zach Lea)

SPORT HUNTING FOR ALLIGATORS

In a recent news release by the Louisiana Department of Wildlife and Fisheries, it was announced that sport hunting for alligators will be allowed in Louisiana. License fees were set for resident and non-resident hunters. Under existing federal regulations however, alligators may be hunted only in Cameron, Calcasieu and Vermillion Parishes.

NEW ENGLAND FISHING INDUSTRY IN SERIOUS DECLINE

The catch of fish by New England fishermen dropped by half between 1950 and 1972. Many fish are still available in restaurants and groceries, but these have come from foreign countries who are in many cases, fishing the same waters where New England fishermen have traditionally fished. Pollution and loss of wetlands and marshes are the two major causes of the dwindling supply of fish. I bring this news article to your attention because we have taken so many things for granted in Louisiana --- a land of plenty and truly a sportman's paradise. Our marshes are extremely valuable to our fisheries and wildlife and because we have so much area, the true impact on our fisheries and marshes has been slow to start showing. States along the east coast with small marsh systems are quick to feel the problems of pollution, development and overfishing. Our fisheries are a renewable resource---every year we can have produc-tion if the fishery has been managed correctly. The 200 mile offshore fishing limit for foreign fleets may be the political answer to a biological problem.

HOW HARMFUL ARE OIL SPILLS

When the oil tanker ARGO MERCHANT sank off of the U.S. Coast this past December, a great many people predicted very serious results from this accident. However, researchers from the Massachusetts Institute of Technology became curious about just how much pollution does such an accident cause.

These researchers found that the first seven months the United States was in World War II, 100 ships carrying 145,000,000 gallons of oil were sank by German submarines within 50 miles of our Atlantic shores. Although the researchers found records of oily beaches at times, there was no evidence of large numbers of birds and fish dying off. In fact, local residents of these areas recalled that there was excellent fishing during the war years. The researchers seem to feel that since the spill of the ARGO MERCHANT was just a small fraction of the oil spilled in World War II, we should not anticipate disaster from each and every oil spill The should not anticipate disaster from each and every oil spill. Source: Sea Grant '70's April 1977.

THE GUMBO POT

Cajun Catfish

6 one-1b. dressed catfish	5 cup tomato sauce
2 tbsp. fator oil	2 packages (3/4 oz. cheese
2 tbsp. chopped parsley	garlic salad dressing mix)
2 tbsp. grated Parmesan cheese	. .

Clean, wash and dry fish. Combine remaining ingredients except cheese. Brush fish inside and out with sauce. Place in a well-greased baking dish. Brush with remaining sauce and sprinkle with cheese and let stand for 30 minutes. Bake in at 350°F in oven for 25 to 35 minutes or until fish flakes easily with a fork. Turn oven to broil and place pan of fish about 3 inches from heat source and broil 1 to 2 minutes or until crisp and lightly browned.

Sincerely, Jerney Hust

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

The Louisiana Cooperative Extension Service follows a nondiscriminatory policy in programs and employment.