

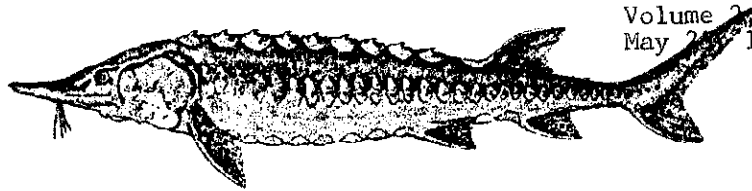
# LOUISIANA COOPERATIVE EXTENSION SERVICE

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## SEA GRANT PROGRAM

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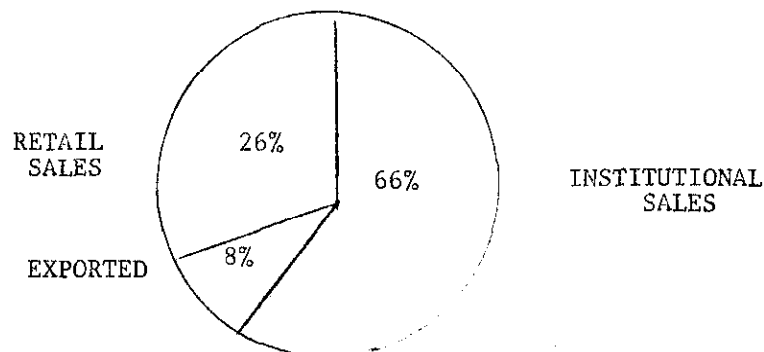
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## SHRIMP AND THE ECONOMY

This time of the year, shrimpers and shrimp processors are all discussing shrimp prices. One cause for worry about prices has been the tremendous year we had last year. A good year tends to build up the amount of shrimp in inventory and some people worry about how this will affect prices.

While the total supply of shrimp, both from our waters and imported, does no doubt play an important part in price determination, there is another factor which is frequently overlooked. This is the national economy.

The price breaks of 1954, 1960, 1963 and 1969, all occurred in years of slowdowns in the national economy. It seems that a healthy economy is important in a year of normal shrimp supplies, but essential to clear the market in record years.



USE OF 1976 DOMESTIC SHRIMP LANDINGS

The chart above shows that 66% of the shrimp consumed in the US were used by institutions such as restaurants or country clubs. Another 21% were used by retail supermarkets and seafood markets. Maintaining high consumer purchasing power is very important to high shrimp sales in restaurants.

If the economy is experiencing inflation and unemployment, this can cause shrimp markets to become sluggish. Right now the economy is not doing too well. Therefore, economists expect that good prices for shrimp in 1978 will depend largely on how well the nation's economy does from July through December.

## ANOTHER TRAPPING BATTLE

Fur trapping for a living or as a hobby is practiced throughout most of the United States. While Louisiana leads the nation with a fur harvest worth almost \$25 million in 1976-77, trappers are

found in every state in the Union. Recently however, fur trappers in South Carolina lost a big battle. They didn't lose the battle to an organized anti-trapping humane society either. They lost it to their fellow out-doorsmen, the hunters.

The new bill which was pushed through by organized coon and fox hunters will outlaw the use of leghold traps state-wide. It has been estimated that the law will put 90% of South Carolina's trappers out of business.

The hunters wanted all of the coons and foxes left for hunting and since they outnumbered the trappers, they muscled the bill through the legislature.

This might not sound too bad, but the hunters managed to do something that the organized anti-hunting and trapping humane societies haven't been able to do for years. As the situation now stands, these humane societies are tickled pink because this gives them a foothold in their battle to outlaw all hunting and trapping. Maybe it's time that all outdoorsmen; hunters, trappers and fishermen should work together instead of against each other. Source: South Carolina Wildlife. January-February 1978.

#### ANTI-FISHING MOVEMENT

For quite a few years now, the hunter and trapper has been coming under more and more fire from the anti-hunting/trapping lobby in the U.S. Bills have been introduced both Federal, and in many states, to do away with hunting and trapping.

I've been expecting that it would only be a matter of time before fishing was attacked also. Well friends, that time is here. Recently, an organization known as KIND (Kindness in Natures Defense) also known as "The National Humane Educational Center", has started a campaign with school children to turn them against fishing of any sort. Below are some quotes of what KIND has to say to school children.

"Of course a fish has feelings too. Modern scientists stress this fact. A fish like to live. He likes to jump and play just as we do when we are feeling happy." "When a fish is caught on a cruel hook, he tries desperately to get away. He is fighting for his life. Is it sporting for a big human being to laugh and call that fun."

"If you know people who just won't give up fishing even when you tell them it's not right to kill anything 'just for fun', ask them to use artificial flies instead of living worms who have feelings too."

"When we find ways of having fun that do not cause pain and death to any other beings, we'll all be happier."

They end their pitch with "How would you like to be a fish?" That's pretty heavy stuff to lay on a six-year-old child, isn't it? If this sort of thing becomes widespread, all fishermen, sport and commercial, will have to put aside their squabbles between each other just to defend their fishing heritage. Source: Arizona Wildlife News. March, 1978.

#### MARINE ECONOMIST HIRED

We've just hired a new addition to the LSU Extension Marine Advisory Program. His name is Dr. Ken Roberts. Ken, whose father is local weatherman Nash Roberts, is an expert on boat loans and financing, fishing business management and seafood markets. I'm sure that Dr. Roberts will be a real help both to fishermen and dealers.

## 4-H SEAFOOD COOKERY WINNERS

As many of you already know, there is much more to the LSU Extension Service than just fisheries agents. We have county agents for agriculture, home economists for homemakers and the 4-H program for school children.

Every year the 4-H clubs in southeastern Louisiana have a big seafood cookery contest. In addition to being a good activity for the 4-H children, this contest does a great deal to publicize the seafood industry. This year's finals, which were held in Lakeside Mall, produced some really outstanding recipes. I know, because I was a judge. I'd like to share these superb recipes with you. Below you will find the first place winner in each of the six categories; crab, shrimp, oyster, fish, crawfish and combination seafood.

## CRAB

Crabmeat Dip---Cathy Incaprea

1 pt. crabmeat	½ stick butter
2 big boxes cream cheese	1 tbsp. worcestershire sauce

Melt cream cheese and butter in double broiler. After picking through crabmeat for shells, add meat to sauce. Serve hot with crackers. Makes 24 or more dips.

## SHRIMP

Quick & Easy Shrimp a la Leslie---Leslie Anne Estopinal

1 cup fresh peeled shrimp (cut in half)	1 medium onion (chopped)
1 10 ¾-oz. can cream of mushroom soup	1 small bell pepper (chopped)
	1 stick butter

Melt butter in a 2 qt. sauce pan over low heat, wilt onions and bell pepper about 5 min. Add shrimp and cook for 10 minutes. Add soup and water, stirring constantly. Ready to serve when boiling. Serve on rice. Makes 4 servings.

## OYSTERS

Oysters Rudolph---Mary Bougeois

1 ¾ pt. jar of oysters (save liquid)	1 tbsp. dried parsley
1 can turtle soup	10 drops of Tabasco sauce
1 2 oz.-jar chopped pimentos	2 tsps. Lea & Perrins
4 or 5 chopped green onions	2 tbsps. flour
10 slices chopped bacon	½ cup sherry
1 tsp. minced dried garlic	Dash salt & pepper
	Bay leaf

In large skillet, fry bacon crisp. Don't drain. Remove bacon and let fat cool 5 min. Add flour to fat and mix well. Add onion and garlic and cook. Remove from heat and add soup. Mix well. Add parsley, bacon, pimentos, bay leaf, oysters, tabasco, Lea and Perrins. Mix well. Simmer over medium-low heat for 10 min. Add sherry and simmer 15 minutes more until oysters curl. Stir occasionally. If too thick, add oyster liquid. Serves 4-5.

## FISH

Fish Almondine---Melissa Butler

4 fillets trout	½ cup flour
1 cup milk	8 tbsp. butter
1 tsp. salt	½ cup finely chopped almonds
1/8 tsp. black pepper	

Dip fillets in milk seasoned with salt & pepper. Coat with flour. Melt 4 tbsps. butter in 10-inch skillet. Brown fillets on both sides. Remove fish & set aside. Melt remaining butter in skillet & saute almonds. Serve over fillets. Garnish with lemons, parsley and cherry tomatoes. Serves 2.

Tartar sauce

4 tbsp. mayonaise  
2 tbsp. sweet pickle relish  
1 tbsp. season all

Mix ingredients and store in covered container until ready to use.

## CRAWFISH

Crawfish Bisque---Darnell Cassard

1 lb. peeled crawfish tails	1 lb. peeled crawfish tails
1 onion (chopped)	2 sticks margarine
1 bell pepper (chopped)	4 tbsp. flour
2 stalks celery (chopped)	1 onion (chopped)
2 cloves garlic	1 stick celery (chopped)
1 tbsp. paprika	1 tbsp. green onion (chopped)
2 eggs	1 tbsp. parsley tops (chopped)
1 cup bread crumbs	2 cloves garlic (minced)
creole seasoning	½ lemon (sliced)
24 cleaned crawfish shells	1 tbsp. sugar
	1 tbsp. worcestershire sauce
	2 quarts water

Grind crawfish and vegetables from first column of ingredients. Mix well with 2 raw eggs, paprika and bread crumbs. Add creole seasoning to taste. Add water if mixture is too dry and bread crumbs if too wet. Stuff ingredients into shells and deep fry at 350°F till they float.

Make a roux with flour and margarine in 4 quart aluminum dutch oven. Remove from heat and add all the chopped vegetables left. Stir until it stops sizzling. Return to heat and add tomato sauce, worcestershire, sugar and other pound crawfish tails. Saute 5 min. and add 2 quarts warm water. Bring to boil, lower heat and simmer 2 hours. Add stuffed shells and cook 1 hour. Add creole seasoning to taste. Serve over rice. Serves 4.

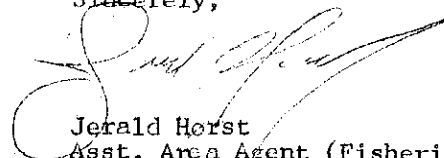
## COMBINATION SEAFOOD

Seafood Au Gratin---Angelyn Gunn

1 cup peeled shrimp	1 cup light cream
1 cup white crabmeat	2 egg yolks
½ pound grated cheddar cheese	1 tsp. salt
2 stalks celery (chopped)	1/8 tsp. red pepper
½ cup parsley (chopped)	¼ tsp. black pepper
1 medium onion (chopped)	paprika and
1 cup all purpose flour	parsley sprigs for
½ cup margarine	garnish

Saute celery, parsley and onions in margarine til onions are wilted. Blend in flour well. Add cream gradually, stirring constantly. Add egg yolks, salt, red and black pepper. Cook 5 minutes. Pour cooked mixture over shrimp and crabmeat in mixing bowl. Blend well and put half of mixture into lightly greased casserole dish. Sprinkle half of grated cheese over mixture, then add remaining mixture. Top evenly with remaining cheese. Bake at 375°F for 10-15 minutes or until golden brown. Garnish with paprika and parsley sprigs. Serves 4-6.

Sincerely,



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

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