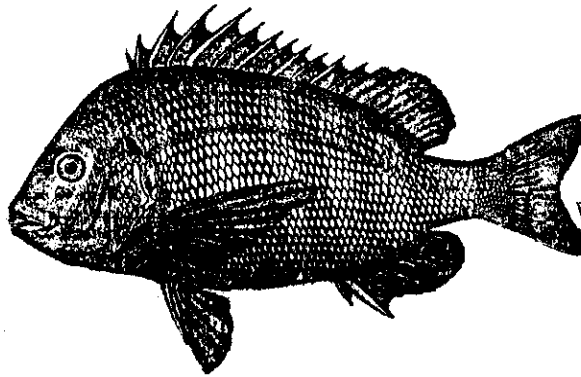


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SEA GRANT PROGRAM



Volume 2, Number 11
November 22, 1978

LAGNIAPPE

SEAFOOD RETAILERS WORKSHOP

We will be holding another seafood retailers workshop on December 11, 1978. Many seafood retailers that missed the workshop last year have requested a repeat.

The featured speaker this year will again be Dr. Sam Gillespie of Texas A&M. He is known as the number one expert on seafood retailing in the United States. His program last year was absolutely fabulous. He has expanded his program this year and it should be even better. He gives direct pointers on how to put together a first class retail market. He also has a beautiful slide show to show you how its done.

Also featured will be a much improved section on business and money management. Our new staff member, Dr. Ken Roberts will be handling this section. Ken has years of experience in the economics of seafood business.

Dr. Mike Moody, our seafood technologist, will handle a section on how proper sanitation will help your sales. As those of you in the seafood sales business know, the market is getting more and more competitive. I think this workshop will help each participant run a better business and produce more profit.

The meeting will begin at 7:00 p.m. and it will be held at the Jefferson Parish School Board Educational Center at 501 Manhattan Boulevard in Harvey, LA. The starting time will let the traffic clear over the Mississippi River Bridges.

CATFISH AGE & GROWTH

In a 1971 survey, Oklahoma biologists determined the statewide average growth rate for many of their freshwater fish. Two of these fish are fished for commercially in Louisiana, the channel catfish (eel cat) and the flathead (goujon, yellow cat, opelousas cat) catfish. When reading the charts below, remember that Louisiana is further south than Oklahoma, and that Louisiana fish may grow faster.

CHANNEL CATFISH

Age In Years

1	2	3	4	5	6	7	8	9	10	11	12
1/100	1/7	1/2	1	1-1/3	2	2-3/4	3-3/4	5-1/4	6	6-1/2	6-1/2
Average Weight In Pounds											

FLATHEAD CATFISH

Age in Years											
1	2	3	4	5	6	7	8	9	10	11	12
1/33	1/4	1	2-3/4	5	7-1/4	8-3/4	12-1/2	13	17-1/2	21-1/2	27-1/4
Average Weight In Pounds											

Source: Average growth rates and length-weight relationships of sixteen species of fish in Canton Reservoir, Oklahoma. S.A. Lewis, K.D. Hopkins, T.F. White. Oklahoma Department of Wildlife Conservation Bulletin No. 9. 1971.

MORE ON CATFISH

One of the great prizes of most catfishermen is a big 50 to 60 pound goujon (also called yellow, Opelousas or flathead cat). These tasty catfish grow up to nearly 100 pounds and sometimes they can be real hard to catch. On the average, they are fussier feeders than other catfish and they prefer live bait.

One thing that many catfishermen have noticed, is that you never see eggs in a small goujon. Biologists have determined that the female goujon does not start spawning till she is 5 or more years old. This is at least a 5 to 6 pound fish. A few male fish started spawning their fourth year.

Incidentally, fishermen that use live fish for bait have a good reason for doing so. Research has shown that 95% of the diet of a goujon is fish. Shad make up 1/2 to 9/10 of the fish diet. Gaspergou, carp and channel (eel) catfish are also important in their diet. Some sunfish (brim, bluegill, perch) were also eaten. Source: Reproductive Biology Of The Flathead Catfish, Pylodictus olivaris (Rafinesque), in a Turbid Oklahoma Reservoir. P.R. Turner, R.C. Summerfelt. 1971. And Food Habits of Adult Flathead Catfish, Pylodictus oliveris (Rafinesque) in Oklahoma Reservoirs. P. Turner, R. Summerfelt. 1970.

HOW YA LIKE DEM ERSTERS

This is a phrase you'll hear in New Orleans every winter. Cool weather and the holiday season usually signal oyster time in south Louisiana. The reason is that this is when the oyster is fattest and juiciest. The fat is actually glycogen and is really just stored energy. When the oyster gets "skinny" in the summer, he is using this energy up for growth and reproduction.

The old saying that oysters are not good to eat in months without an "r" in their name is not true. The oysters may not be as pretty, but they are still good to eat. This saying may have originated in Europe since the European oyster is different from our oyster. The European oyster broods its tiny baby oysters in its body in the summertime and the baby oyster shells give the big oyster a gritty or crunchy taste. Our oysters don't brood their young.

Oysters are not only good to eat, they are good for you. They have a fat content of less than 5% and while they are lower in protein than other seafoods like shrimp, their protein is of the highest quality and is more digestible than beef or chicken.

One note for seafood retailers: Oysters should never be kept in the display case over 10 days. Also, jar oysters should be packed in ice or ice-slush to a depth of 2/3 of the height of the jar. Temperatures of over 31-33°F cause bacterial growth and deterioration to speed up.

Source: Oyster Fact Sheet. MASGP-77-037. Sea Grant Advisory Service, Cooperative Extension Service, Mississippi State University.

TRAPPING FIGURES

Last year's trapping figures are finally in. They are later this year than usual, but they should be of some interest. Since they are average figures, you can compare to see how you made out in your area on your fur. Compared to the year before, only the number of beavers, coyotes and bobcats caught were up. The average prices for all fur except skunks and possums was down some from the year before. Skunks and possums stayed the same.

<u>SPECIES</u>	<u>NO. OF PELTS</u>	<u>APPROX. PRICE to TRAPPERS</u>	<u>VALUE</u>
MUSKRAT (Eastern)	488,816	\$2.50	\$1,222,040.00
MUSKRAT (Western)	150,000	3.50	525,000.00
MINK	28,101	9.00	252,909.00
NUTRIA (Eastern)	1,164,083	4.50	5,238,373.50
NUTRIA (Western)	550,000	5.50	3,025,000.00
RACCOON (Upland)	134,992	12.00	1,619,904.00
RACCOON (Coastal)	57,853	6.00	347,118.00
OPOSSUM	37,208	1.75	65,114.00
OTTER	6,597	25.00	164,925.00
SKUNK	376	2.00	752.00
FOX	5,159	32.00	165,088.00
BOBCAT	3,718	35.00	130,130.00
BEAVER	332	4.00	1,328.00
COYOTE	2,785	15.00	41,775.00
MISCELLANEOUS	4,981	1.00	4,981.00
<u>TOTAL PELTS</u>	<u>2,635,001</u>		<u>\$12,804,437.50</u>
NUTRIA MEAT	2,400,000	.04	96,000.00
MUSKRAT	50,000	.04	2,000.00
RACCOON MEAT	1,136,000	.30	340,800.00
OPOSSUM MEAT	112,000	.25	28,000.00
<u>TOTAL MEAT</u>	<u>3,698,000</u>		<u>466,800.00</u>
<u>TOTAL PELTS AND MEAT</u>			<u>\$13,271,237.50</u>

SHRIMP FISHERY TRENDS

In a recent study at Texas A & M, researchers studied the trends in the Gulf of Mexico shrimp fishery from 1962 to 1975. The Gulf of Mexico shrimp fishery is the most valuable fishery in the U.S. today. Gulf shrimp landings were worth \$275 million in 1976, so any changes in the fishery would be of importance.

This study was only done with boats of 5 tons or more, but any trends seen could be applied across the board since boats of this size catch 70% of the shrimp catch. One trend that was immediately noticeable was an increase in the number of boats. In 1962 there were 2,542 shrimp boats of 5 tons or more. This increased by 28% up to 3,247 by 1974. This increase in number of boats hasn't slowed down yet, as anyone in the fishing business can tell you.

One alarming trend was the "Catch Per Unit Effort" (CPUE) trend. What these researchers found was that a fisherman using the same size nets, trawl boat and engine and fishing for the same number of days, would catch 25% less in 1974 than in 1962. In other words, the fisherman would catch 300 pounds of shrimp in 1974 where he would have caught 400 pounds in 1962.

This means that fishermen have to fish harder for what they catch. This is done a number of different ways. The fishermen may fish more days per year or he may use larger nets or a larger engine.

Also disturbing, was the fact that from 1971 to 1975 earnings per boat increased only 66% while costs and expenses went up over 90%. The biggest increase was in the price of new vessels, which have skyrocketed in recent years.

Knowledge of trends like this keep fisheries managers informed as to the health of the fishery. These trends may be the basis on which management decisions are made. For example, the Louisiana Shrimp Association is expected to petition for the Gulf shrimp fishery to be made a conditional fishery. What this probably will do is slow down the number of new boats entering the fishery since government loan assistance would be out.

Source: Marine Fisheries Review. Vol. 40, No. 8. August 1978.

GILLNET WEBBING COLORS

Gillnet webbing is usually found only as either white nylon or as almost clear monofilament. Biologists from New Mexico State University tested these nets against nylon webbing colored red, orange, yellow, green, blue, violet, brown and black. They wanted to see if some fish were easier to catch with colored nets.

They did find that some colors caught some kinds of fish better than other colors, but none of the colored nylon caught as good as the white nylon nets. One interesting thing they found was that monofilament nets only caught better than white nylon in murky or slightly murky water. In real clear water the nylon caught better. They felt that this was because in clear water the sun made the monofilament glisten and give off a rainbow of colors.

Source: Variations in Catchability of Fishes With Color of Gillnets. D.B. Jester. Transactions of the American Fisheries Society. Vol. 102., No. 1 1973.

MENHADEN LANDINGS UP

Menhaden (pogies) landings for the Gulf and Atlantic landings are up 50% for the first seven months of this year. A total of 1,424,086,655 lbs. have been landed with the Gulf supplying 1,122,929,175 lbs. It seems that the only time that fisheries catches make the news is when the catch is down and everyone screams "overfishing." I guess fishing news is like all news—bad news makes the most headlines.

THE GUMBO POT

Shrimp Salad

I would like to thank Janice Lerma for this recipe. She prepared it at a Louisiana Fisheries Federation Meeting recently and it was just delicious.

2 to 3 lbs. boiled small shrimp (peel and devein)	1 cup cheddar cheese (diced or grated)
1 pkg. of salad noodles (boiled and drained)	1 small can Petit Pois sweet peas (drained)
1 cup green onions (chopped)	

Be sure that noodles and shrimp are cooled before mixing. Mix all of above in large bowl. Gently fold in mayonaise to coat evenly, adding salt and pepper to taste. Garnish with tomato and lemon wedges. Salad is better once refrigerated for 10 to 12 hours prior to serving.

Sincerely,

Jerald Horst
Ass't. Area Agent (Fisheries)
Jefferson, Orleans, St. Charles

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