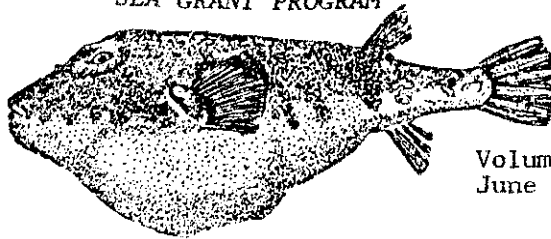


LOUISIANA COOPERATIVE EXTENSION SERVICE

Orleans Parish
St. Charles Parish
Jefferson Parish

Room 800, Courthouse
Gretna, LA 70053
Phone: 367-6611 Ext:355

SEA GRANT PROGRAM



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LAGNIAPPE

TRAWL DAMAGE SURVEY RESULTS

Dr. Kenneth Roberts with LSU Extension and Sea Grant has completed his survey of the shrimp fishery in Louisiana. One of the things that Ken was trying to determine was how much damage shrimp fishermen suffer due to underwater obstructions.

The results suprised me. His figures indicate that Louisiana shrimp fishermen suffered damage or loss to their gear worth almost 3½ million dollars in 1978.

Inside small boat fishermen lost \$1,848,994 worth of gear. Double riggers in state offshore waters (from the beaches out to 3 miles) lost \$95,913 worth of equipment and the boats fishing further outside, beyond state waters suffered losses of \$1,481,225.

This 3½ million dollars worth of gear damage was done in harvesting last year's 100 million dollar crop. This is a significant expense and explains why commercial fishermen strongly back the bill introduced this year by Senator Sammy Nunez of Chalmette to provide for compensation for gear loss and snag removal.

FEDERAL FISHING & SEAFOOD PROCESSING BILLS

Two important bills by Representative AuCoin of Oregon have been introduced to the U.S. Congress this year. HR 2330 would enable seafood processors and dealers to use the Capitol Construction Fund to purchase or improve their facilities. This term includes "docks, equipment and buildings for receiving, preparing, processing, refrigerating, storing and distributing of fish or fish products." Up until now, only fishermen and not dealers and processors have been able to participate in this fund.

HR 2331 would authorize a major program of direct loans and loan guarantees to develop underutilized species. The program would apply to both harvesting and processing. The interest rate on the direct loans would range between 3% and the cost of the money to the government. Funds appropriated for the loan program could not exceed \$250 million dollars.

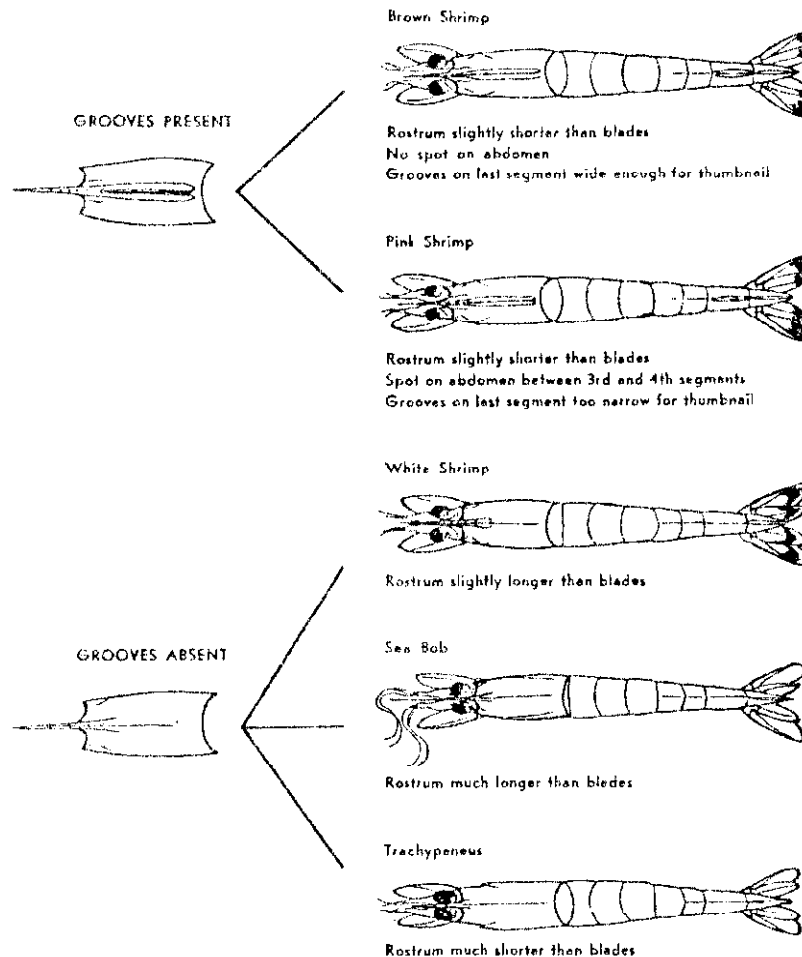
TEXAS BILL LIMITS PART-TIMERS

Texas State Senator A.R. Schwartz has won Senate approval for a bill which would put some part-time fishermen out of business. The bill which now goes to the House, would limit commercial fishing to those people who spend at least half their time commercial fishing. One reason that this bill was introduced is because weekend part-time fishermen set nets and leave them unattended for days at a time. Source: Houston Chronicle. May 15, 1979.

WHAT KIND OF SHRIMP???

While white and brown shrimp make up the big majority of the shrimp caught in Louisiana, we do have other varieties. Most people that have handled a lot of shrimp can look at them from ten yards away and know whether they are brownies or whites. If you ask them how they tell them apart, they usually shrug and say "I don't know, they are just different."

For the non-experts, here is a little guide to telling them apart. In Louisiana shrimp are either grooved shrimp or ungrooved. Grooved shrimp; pinks and browns, have a groove running all the way down the side of the nose spine (rostrum). The others don't. Pink shrimp are sometimes called hoppers or Florida hoppers. They aren't always pink, as their color depends on the water they come from. They can be told from brown shrimp by the brown or pink spot on the side of the tail.



In the ungrooved shrimp, sea bobs can be separated from the other two by its rostrum or nose spine which is much longer than the little blades or scoops on each side of it. The white shrimp's rostrum is about the same size as the blades or a little longer. The broken-neck (Trachypeneus) shrimp's rostrum is much shorter. These last shrimp aren't very common and when seen they are often confused with young white shrimp. However, when you take one from the water, it bends its head over backwards, so it looks like it has a broken neck.

There is one other shrimp which turns up in a trawl once in a while, especially in years when we have a high river flow. This is the giant river shrimp. I get a dozen or so calls every shrimp season on those weird colored shrimp with the big long legs and pincers. There aren't enough of these big strays from the river to be economically important, but they are interesting.

Source: The Texas Shrimp Fishery. William C. Guest. Bulletin 36. Texas Game and Fish Commission. 1957.

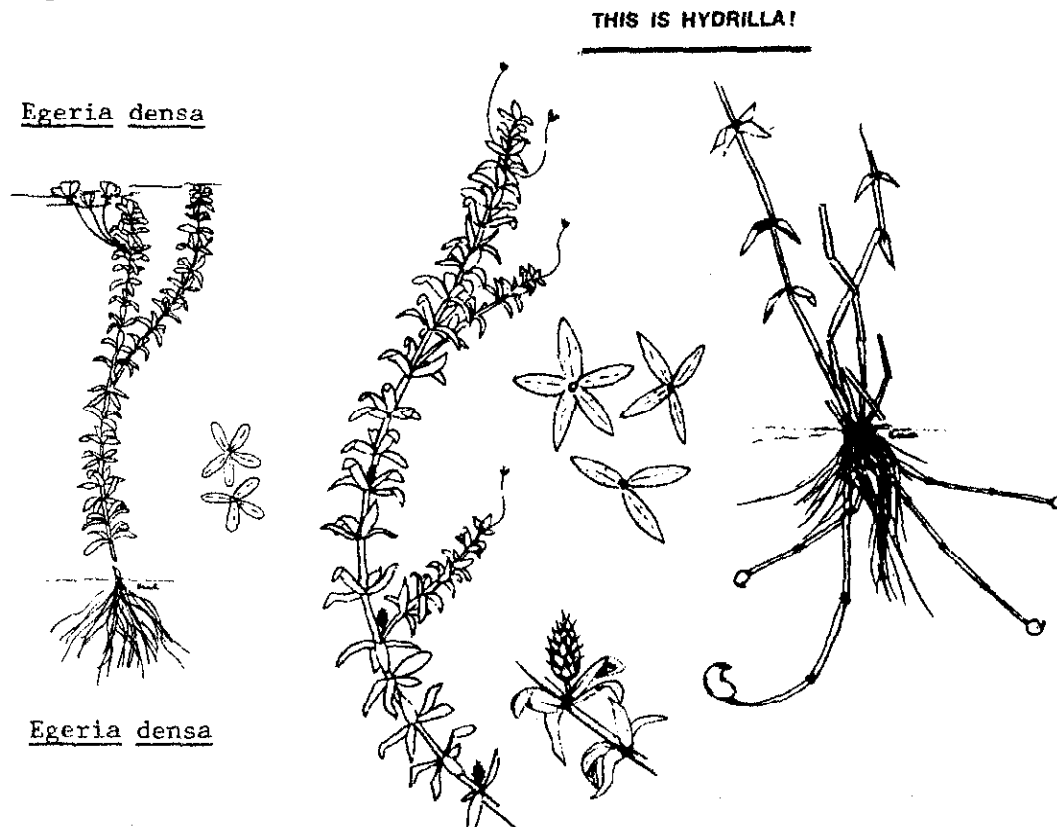
HYDRILLA

The name *Hydrilla* doesn't mean much to most fishermen in Louisiana yet. However, biologists from the Louisiana Department of Wildlife and Fisheries think that soon it may. *Hydrilla* is an imported freshwater plant. It is fast growing and tough and can fill a pond, bayou or lake from the top to the bottom.

In some states like Florida, it has ruined some freshwater areas for sport and commercial fishing. Our native Louisiana waterweeds usually only grow in shallow water and provide valuable feeding and cover areas for fish. This import from Africa grows in waters up to 40 feet deep and it will form dense mats right up to the top and shake everything off.

The bad thing about it, is that there is no method known to kill it out. All you can do is prevent its spread. Biologists feel that one of the worst ways it is spread is on boat trailers, anchors and fishing gear. When a little piece of it hangs on something like a boat trailer in an infested area, it will be moved to a new area the next time you launch.

The pictures below show the difference between one of our native plants that looks a lot like it. *Hydrilla* can be identified by the cashew-shaped bulbs on the roots and by the pine-cone shaped bulbs on the stems. *Hydrilla* leaves also have pointed little teeth on the edge of the leaves.



If you think that you've seen Hydrilla, the Department of Wildlife and Fisheries would like you to report it to any district office in Minden, Monroe, Tioga, Ferriday, Lake Charles, Opelousas, Baton Rouge or New Orleans.

We don't need any more imported pests like German carp, water lilies (water hyacinth), fire ants or Cherokee briars.
Source: Louisiana Department of Wildlife & Fisheries Hydrilla poster.

FUEL SHORTAGE

Recently, the problem of fuel shortages has come up again. Commercial fishermen, like farmers, are supposed to be given priority allocations, which means 100% of their current needs. The problem is that for a dealer to sell priority fuel he must have separate tanks for priority and non-priority fuel or else sell only priority fuel. This means that fishermen who buy their fuel from service stations, more than likely won't benefit.

Also in order to get priority fuel from your dealer, he must get it from his supplier. To help his dealer get his supply, fishermen should fill out a form which the dealers will soon have. This form will show their 1978 use and estimate their 1979 use. This will help the dealer get enough from the supplier to satisfy his fishermen.

FREE PUBLICATION ON MARINE PAINTS

As everyone who fishes knows, it doesn't take long for a clean boat bottom to foul with barnacles, borers, slime and algae. The most common method of combating this problem has been the use of anti-fouling paints.

These paints come in four different bases with different ones being more effective on either wood, metal or fiberglass boats. There are also two different kinds of poisons available. A new publication by LSU Sea Grant describes the different types of paints and their uses. You can get a free copy by calling or writing me at my Gretna office.

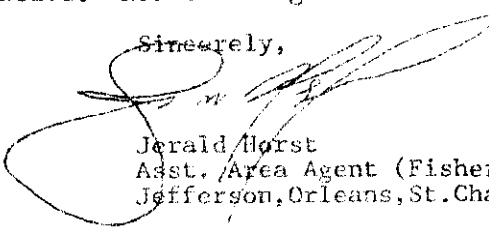
THE GUMBO POT Crawfish Burgers

Crawfish season is drawing to a close and if you've been wise, you've put up a supply of peeled tails for the traditional stews, gum-bos and bisques. Below is a recipe that we use and enjoy that you probably haven't seen before.

1 lb. peeled crawfish tails	1 medium onion-diced
$\frac{1}{2}$ cup diced bell pepper	1 egg
$\frac{1}{2}$ cup diced green onion	salt and pepper
$\frac{1}{2}$ cup diced celery	flour

Beat the egg. Add onions, bell pepper, celery and crawfish and mix well. Salt and pepper to taste. Shape the mixture into patties, roll in flour and fry. Serve on hamburger buns with lettuce, tomato, pickles and dressings of your choice. Makes 5 burgers.

Sincerely,



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