

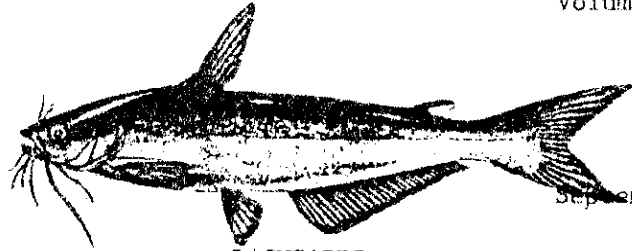
LOUISIANA COOPERATIVE EXTENSION SERVICE

Orleans Parish
St. Charles Parish
Jefferson Parish

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

SEA GRANT PROGRAM

Volume 3, No. 9



September 17, 1979

LAGNIAPPE

This newsletter is a free service of the LSU Extension Service. It is designed to be a way of extending information to people concerned with the seafood industry. If you have a friend that would like to receive the LAGNIAPPE, tell him to drop me a letter or call me and I'll be happy to add his name to the mailing list.

FDA EXPECTS TO SEIZE SOME IMPORTED SHRIMP

In the past when the Food & Drug Administration has rejected imported shrimp due to contamination or bacteria, the shrimp were often taken to Mexico by the importer. There they were "processed" or "treated" to hide the problem and then reimported to the U.S. In order to prevent more of this type of problem, the FDA plans to seize imported shrimp rather than detain them.

Source: FOOD CHEMICAL NEWS. August 20, 1979.

SHIPPING WITH DRY ICE

Ed Smith with the National Marine Fisheries Service in Pascagoula recently passed some tips on to me about shipping seafood with dry ice. Since Ed's job involves shipping seafood all over the world to develop new markets for it, he knows his stuff.

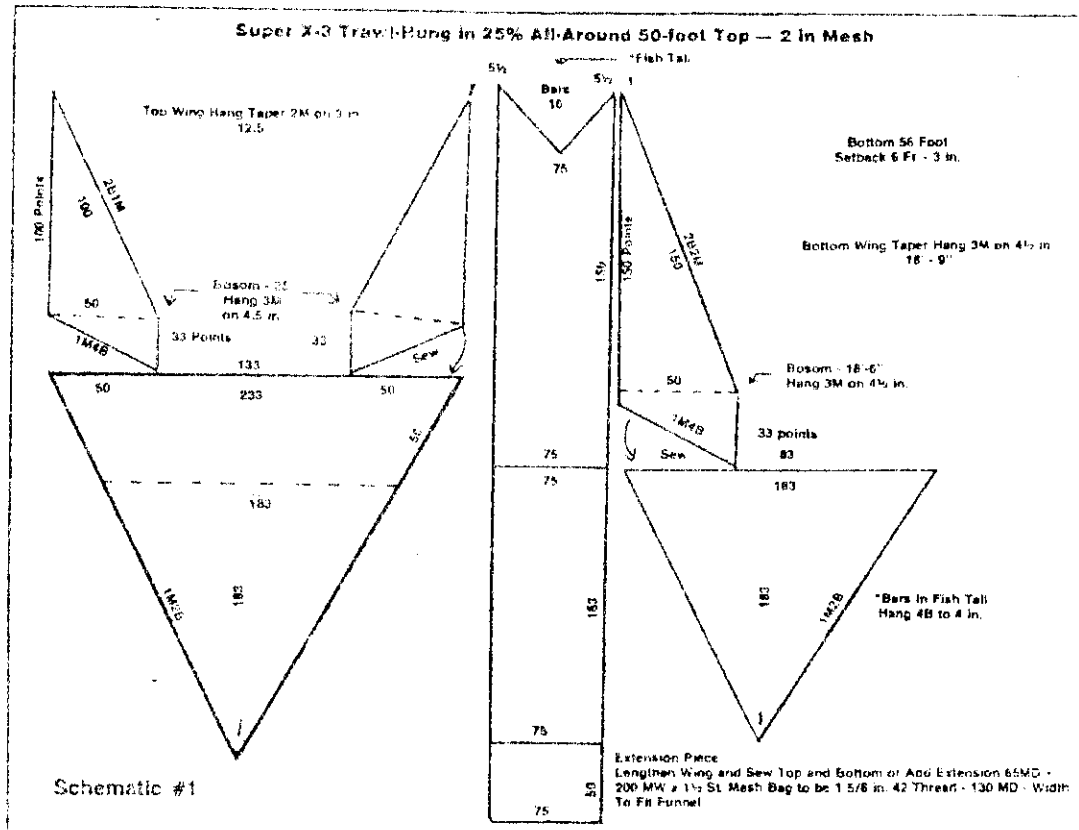
One of the things that he has noticed is that a large number of styrofoam shipping containers get to their destination cracked when dry ice is used. The reason seems to be that as dry ice evaporates, it expands to 3 or 4 times its original volume, even under the best of circumstances. When left at room temperature, it expands to 45 times its original volume.

Even at the lower pressures, the shipping container can burst. Therefore, it's recommended that you don't seal the container with tape and if the lid is tight fitting, poke a small pencil size hole in it to let the pressure out. Also, don't let the dry ice come in direct contact with the seafood. To keep seafood for three days in a 1-inch thick styrofoam container, use about one-pound of dry ice for every three pounds of frozen food.

SUPER X-3 SHRIMP TRAWL

The Super X-3 shrimp trawl is supposed to be the creation of "Spec" Harris of the Western Net Shop in Freeport, Texas. It evolved from the Texas jib trawl. It is supposed to outfish any other type of trawl. According to Captain Francis J. Captiva of the Fishing Gazette, it is supposed to outspread other trawl types and is almost totally free of web distortion.

Below are the drawings of a 50 foot Super X-3. The first drawing shows the mesh counts, tapers and hanging coefficient for a 2-inch mesh 50 headrope trawl. Note that to obtain vertical height, the trawl is hung-in 25% rather than 7% as with the other versions.



The bodies are cut to a point so that the wings are square, to ease cutting out. The section above the dotted line on the top belly is called the square, overhang or skypiece.

Normally the two bellies are cut out identically and the square sewed to the top belly. In this trawl we sew the 50-mesh square length to the bottom of the belly, thus we save a good bit of sewing so then we have to sew only 33 meshes instead of 183. Note that the wing has a fishtail. Don't leave this out, it is important. (See picture on page 3.)

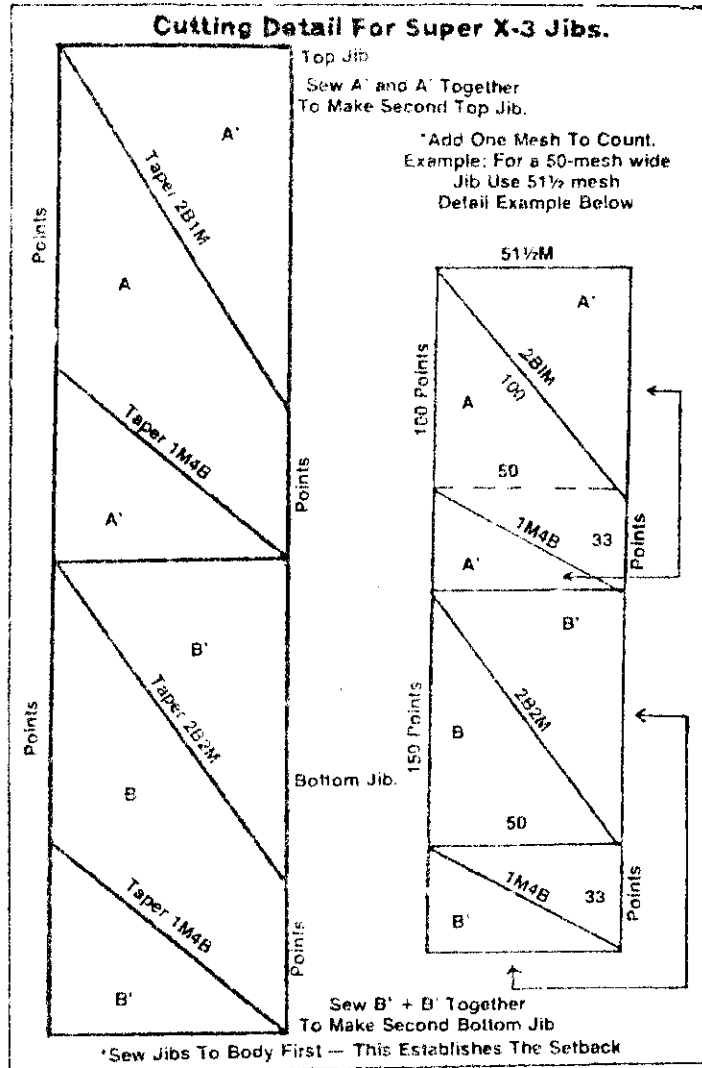
For brown or pink shrimp the trawl can be hung in 7% at the jib tapers. This would result in a 56-foot headrope trawl with the same amount of webbing. However, remember that in most cases, the 25% hang-in is recommended by Captiva.

If you want to hang the taper on 3-3/4 inches instead of 3 inches and still keep the headrope at 50 feet, you will need to either cut down on the width of the jibs or the belly.

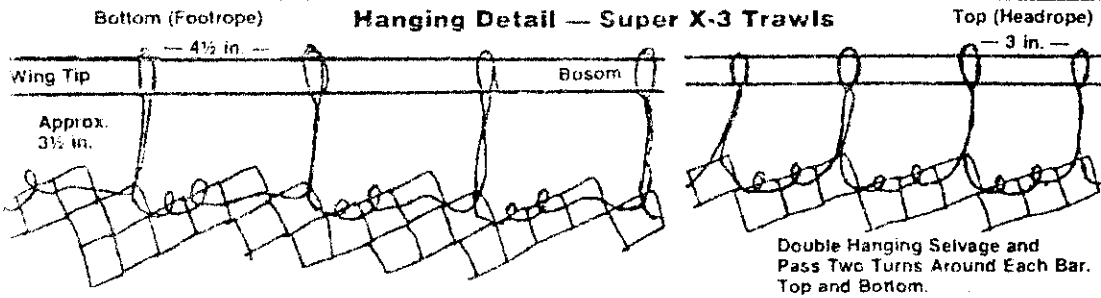
For example, if you make the jib 40 mesh instead of 50 mesh, you maintain a 12-1/2 foot jib length and a 50 foot headrope length. With a little imagination and a pocket calculator, Captiva feels that you can fit the design to any size you want. This includes mesh sizes.

If you want a 1-1/2 inch mesh trawl you simply multiply the mesh count (100) by 2 inches and divide by 1-1/2 inches. The results is a taper 133 mesh of 1-1/2 inches.

The jib cutting detail shows how a strip of webbing 51-1/2 X 316 meshes makes two top and bottom jibs with no waste.



In the hanging detail below, note that the tapers are grouped in twos on top (2B 1M) and threes on the bottom (2B 2M). These tapers maintain the width of the jibs, the same for the top and bottom, while establishing the set back automatically. The 3-inch spacing on the top and 4-1/2 inch on the bottom maintain the hanging coefficient.



In the future, plans for Super X-3 trawls from 20 to 100 feet will be found in Captiva's Column in the Fishing Gazette.
Source: Captiva's Column, Fishing Gazette. June 1979.

FDA WORKING ON MICROBIOLOGICAL GUIDELINE FOR BREADED SHRIMP

The Food and Drug Administration is preparing a microbiological guideline for breaded shrimp. The guideline is based on a survey completed on plant conditions. Other seafood products on which microbiological guidelines may be considered are crabmeat, breaded scallops, breaded clams, fish cakes, unbreaded frozen fish and cooked shrimp. Source: Food Chemical News. August 13, 1979.

FLOATING TIRE BREAKWATERS

One problem we hear about on the Louisiana coastline is erosion. Since a permanent stone or concrete breakwater costs about \$1,500 per foot, not many people can afford them.

A relatively new idea that seems to be working well is the use of scrap tires to make floating breakwaters. These are useful in protecting against wave erosion and can create calm areas where boats can be moored. If you have a camp or some land with erosion problems, this may be the answer.

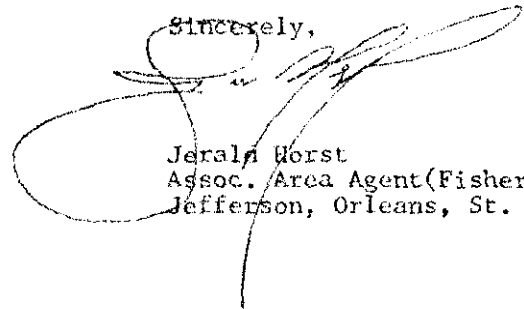
LSU Sea Grant has just put together a new publication on the construction of these breakwaters. If you would like a free copy, call or write me at my office and I'll be happy to send one to you.

THE GUMBO POT
Crabmeat Croquettes

- | | |
|-----------------------------|----------------|
| 1 lb. crabmeat | 2 Tbsp. butter |
| 1 sm. onion | 3 Tbsp. flour |
| 1 tsp. Worcestershire sauce | 1/2 cup milk |
| 2 tsp. lemon pepper | 2 eggs |
| 2 tsp. salt | Bread crumbs |

Mix crabmeat with onion, Worcestershire sauce and lemon pepper. Melt butter and take off heat. Mix in flour, salt and then milk. Cook over low heat stirring constantly until blended, remove from heat and cool. Beat one egg and add with the cooled sauce to the crabmeat. Mix well and place mixture in refrigerator for several hours to stiffen. Shape croquettes or patties from mixture and dip them in the remaining beaten egg and roll in bread crumbs. Fry in deep fat at 375 degrees until browned. Serves 4 to 6.

Sincerely,



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

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