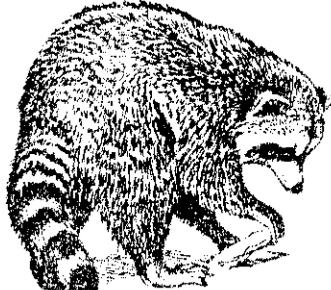


LOUISIANA COOPERATIVE EXTENSION SERVICE

Orleans Parish
St. Charles Parish
Jefferson Parish

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

SEA GRANT PROGRAM



LACNIAPPE

Volume 3, Number 10
October 19, 1979

ROVING RACOONS

In the past few years while other fur prices have either dropped a little or held stable, coon prices have been real strong. This past season we produced 231,747 coon hides which is up 21% from the year before.

Recently, biologists in North Dakota conducted a study on the movement patterns and travel of raccoons. What they found was surprising. Like most other animals, the males travel more than the females. They found that adult male coons had home ranges of almost 10 square miles. By radio-tracking them, they found that they cover their whole area every 2 or 3 nights.

Female coons traveling with their young or pregnant females had smaller home ranges of just over 3 miles. When the young are born, the female stays real close to the area for 4 or 5 weeks after birth. Source: Outdoor Life. Update, Upland Game. July 1979.

OYSTER FARMER LOANS

As oyster fishermen already know this looks like a very poor year for oyster production. The fresh water floods this year damaged or destroyed many oyster beds. In order to help tide over oyster fishermen through this rough period, the Farmers Home Administration will be giving low interest loans to those whose leased oyster beds were damaged by flood waters in 1979.

This loan program was written for oyster farmers, so if you apply for the loan, identify yourself as an oyster farmer not an oyster fisherman. Also, remember the loans are only for those who have private reefs that have suffered flood damage.

Dan Michel, County Supervisor with FHA will be holding a meeting to discuss the eligibility requirements on October 29, 1979 at 9:30 a.m. The meeting will be at the Belle Chasse Fire Station, Agnes Perez Hall, located at 104 New Orleans Steet, Belle Chasse, LA.

FISH & SEAFOOD MONTH POSTERS

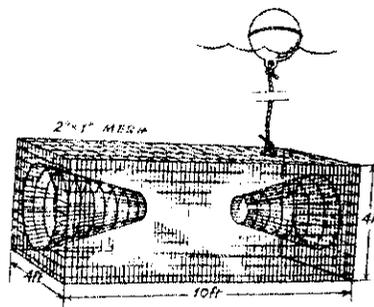
The National Fisheries Institute has again made available dress-up posters for retail seafood dealers. These colorful posters really help dress up the walls in a seafood market.

Any dealer wishing to receive a free set should call or write me and I'll be happy to deliver them.

FISH TRAPS

While fish traps aren't used here in Louisiana, they are making big news in Florida. These traps are used by commercial fishermen to catch reef fish like red snapper. However, sports fishermen claim that these traps are wiping out fish faster than they can reproduce themselves. Florida sportsmen hoped to get legislation against these traps in the 1979 session of the state legislature, but failed. These large traps, some as large as a small room are usually set in water over 50 feet deep and marked with buoys.

Source: Outdoor Life. Saltwater Update. September 1979.



GEAR COMPENSATION FUND

One of the more important commercial fishing bills which the Louisiana State Legislature passed this year was Senate Bill 820 which was enacted as Act 673. This act creates a Fishermen's Gear Compensation Fund for commercial fishermen who loose or damage gear in Louisiana waters (inside waters and out to 3 miles offshore) due to underwater obstructions.

The fund covers losses only if the owner of the obstruction or snag cannot be located. The program went into effect on September 7, 1979 and any loss from that date on may be eligible. The fisherman must file a claim form within 90 days after the damage occurred.

Damage to vessel or gear should be reported within 10 days of occurrence to the Department of Natural Resources, Fishermen's Gear Compensation Fund, P. O. Box 44396, Baton Rouge, LA 70804. Telephone reports can be made by calling collect to the same place at (504) 342-4500.

The written or telephone report should include the following information:

1. Fisherman's name, address and phone number.
2. Date the damage occurred.
3. Brief description of the obstruction.
4. Approximate location of the obstruction.
5. Type of damage sustained.
6. Estimated dollar damage of claim.

When the Department of Natural Resources receives your report, they will send you a claim form which must be returned in 90 days.

These are temporary rules on submitting a claim. Final rules will not be adopted until after three public meetings have been held to get comments from the public. The meeting dates have not yet been set.

KORT NOZZLES

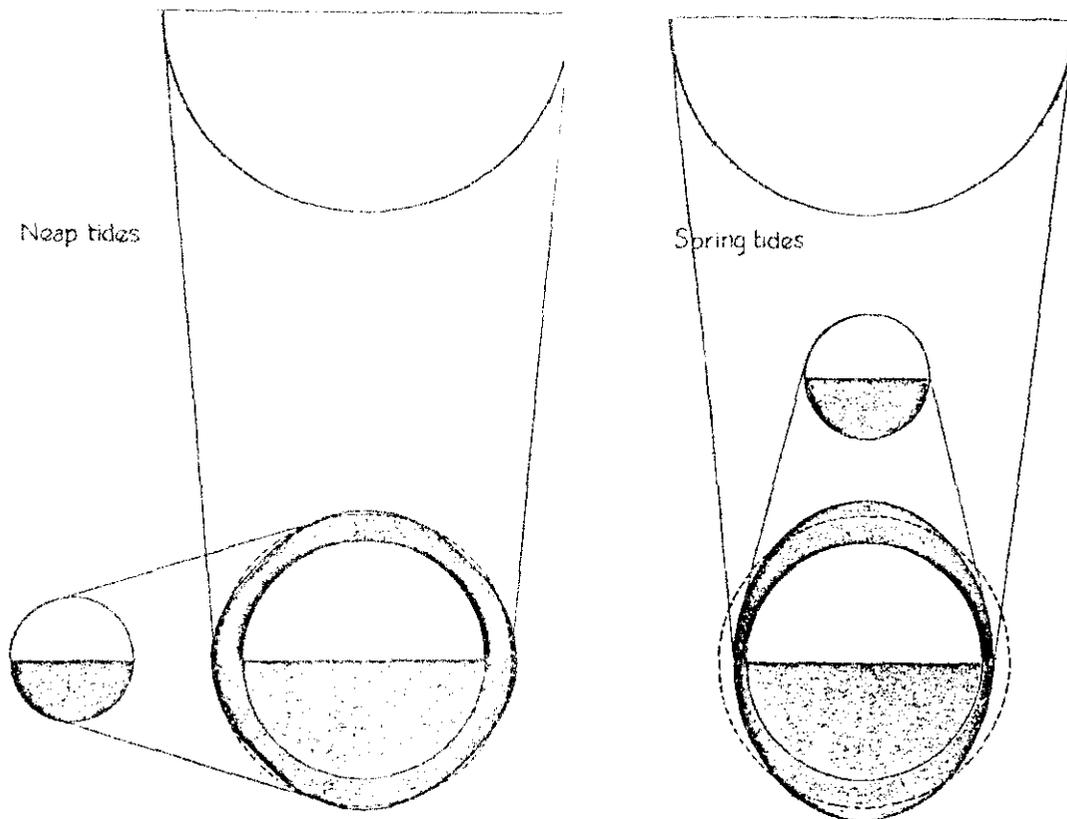
When we discussed ducted propellers (Kort nozzles) in the LAGNIAPPE three months ago, I mentioned that LSU Sea Grant was coming out with a publication on them. There was a great deal of interest in the subject at the time and I promised that I'd make an announcement in the newsletter when the publication became available. You can get a free copy by calling or writing me at my office.

TIDES

Most fishermen believe that tides control the patterns of life in our coastal area. Many fishermen, especially shrimp fishermen, fish according to the tides. Shrimp seem to prefer to move on strong tides during full and new (no moon) moons.

These strong tides are called spring tides. The very weak tides in between are called neap tides. The differences in tides are due to the position of the moon and the sun. The movement of tides is simply due to the gravitational pull of the moon and sun. The moon has a stronger pull even though it is smaller than the sun because it is so much closer.

When the sun and the moon are at right angles to each other as in the picture below marked neap tides, their pull works to partly cancel each other.



When the sun and the moon are in line with each other, as they are on full and new moons, the gravitational pulls are added together to produce strong tides. This cycle takes about 14 to 15 days.

Tides range from almost zero to up to 50 feet in some parts of the world. I imagine that a 50 foot tide would drive a Cajun crazy since almost no ground in south Louisiana is 50 feet above sea level and parts of New Orleans are 6 feet below sea level.
Source: South Carolina Wildlife, Sept.-Oct. 1979.

MORE TIGHTENING ON SHRIMP INSPECTIONS

Representatives of both the National Fisheries Institute and the U.S. Food and Drug Administration offered to support research for "a reliable chemical test" of shrimp decomposition. The NFI people also "indicated they wish to fund a shrimp smelling school and requested FDA's assistance in such a venture." It seems that testing by smelling (organoleptic testing) will become more important in the future. Dr. Mike Moody our seafood technologist, has felt this way for quite some time. In April of 1978, Dr. Moody held a workshop in Gretna on this same subject. Source: Food Chemical News. September 3, 1979.

SEA TURTLES

In the June issue of LAGNIAPPE, we discussed problems of sea turtles and shrimping. Three of the five sea turtles in the Gulf are classed as endangered and can't even be taken by accident. In the supplement at the end of this newsletter are pictures of the 5 different turtles, showing how to tell them apart.

The worst thing that could happen to the shrimping industry is for a bunch of dead turtles to wash up on our beaches. If you catch a sea turtle in your trawl, return it to the water immediately unless it is unconscious. If the turtle is unconscious, here are the recommended steps to revive one.

1. Take the turtle out of the direct sun.
2. Turn it on its back to help it breathe.
3. Pump the bottom shell with your foot to force the water from its lungs (10-20 minutes.)
4. Once the turtle begins breathing and moving, wait 10-20 minutes and then put it overboard.

THE GUMBO POT
Fried Alligator

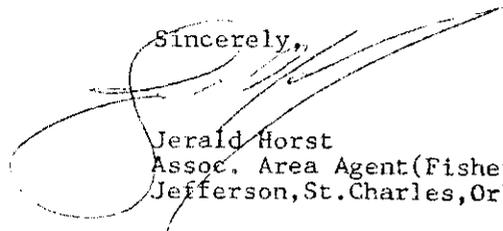
This year for the first time in the 15 years, it is legal to sell properly harvested alligator meat in Louisiana. Since I had never tried it, I made up my mind to get some and cook it. The meat I used came from a cross sectional piece of the tail. The bone is cross-shaped with four big "eyes" of pure white meat in each quarter. After cleaning off the fat and connective tissue, I cut it into small finger size strips. I cut both with the grain and across the grain.

Since anything tastes good in a sauce piquant, I decided to fry it because I wanted to get the taste and feel of the meat. I made an egg and milk batter and used one of the commercially prepared fish fry mixtures.

I have to admit I was suprised. It was absolutely delicious with a mild unique taste all its own. It wasn't tough anyway I cut it and had the texture of a pork chop. The taste was faintly like a jumbo fried shrimp.

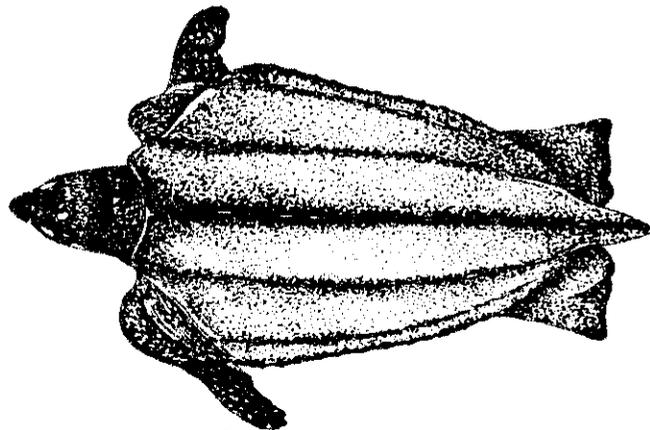
I got my alligator meat from Des Allemands where some fishermen still have a small supply of the meat left. It can also be obtained from a few New Orleans area seafood dealers. If you want some meat you had better hurry, as the season closed on October 7 and the supply is almost gone.

Sincerely,

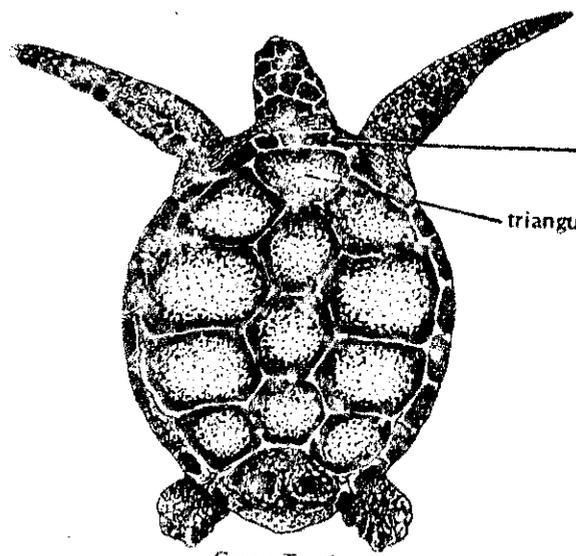


Jerald Horst
Assoc. Area Agent (Fisheries)
Jefferson, St. Charles, Orleans

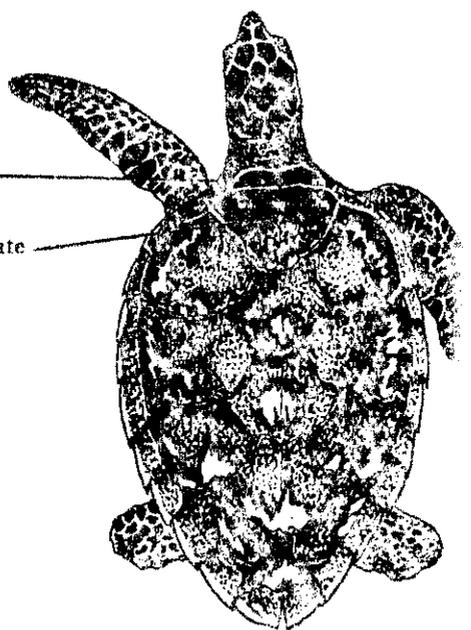
The Louisiana Cooperative Extension Service follows a non-discriminatory policy in programs and employment.



Leatherback Turtle



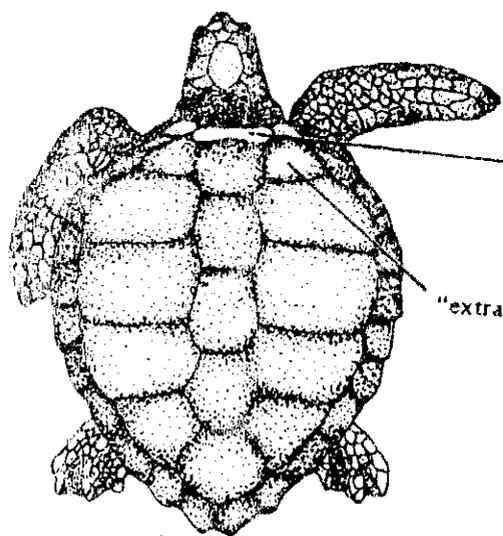
Green Turtle



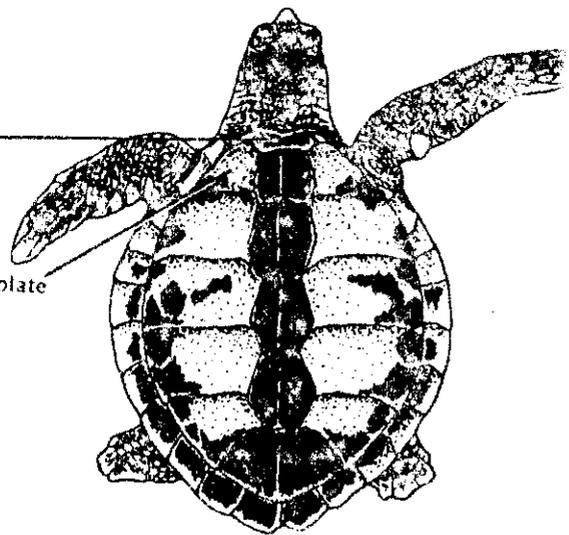
Hawksbill

nuchal

triangular vertebral plate



Loggerhead



Ridley

nuchal

"extra" shoulder plate

The Leatherback turtle as shown on the previous page, has no scutes (scales) on its shell. Instead, it is leathery and ridged. The green and hawksbill turtle can be separated from the others by the triangle-shaped scute at the front of the shell. The loggerhead and Ridley don't have a triangular scute.

The green turtle can be separated from the hawksbill by the plates on the head. The loggerhead can be told from the ridley by the bottom shell.

The leatherback (up to 1900 lbs.), hawksbill (up to 280 lbs.) and ridley (up to 110 lbs.) turtles are classified as endangered. The loggerhead (up to 1000 lbs.) and green (up to 850 lbs.) are classified as threatened.

