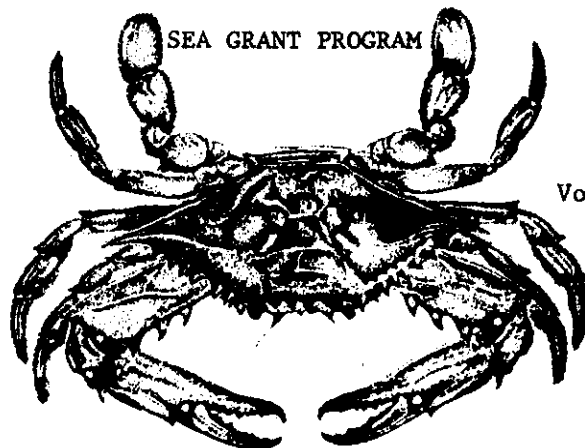


LOUISIANA COOPERATIVE EXTENSION SERVICE

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LAGNIAPPE

COAST GUARD USER FEES

The Reagan Administration has released its draft legislation on the proposed Coast Guard User Fees. These fees are lower than the ones originally proposed. Fishermen are supposed to pay about \$51 million under the new plan compared to \$165 million under the old plan.

The draft legislation as it is now written proposes a yearly fee of \$290 for commercial fishing boats under 5 gross tons, \$600 yearly for vessels of 5 to 99 gross tons and \$1200 for those 100 to 499 gross tons.

The draft legislation still has some rough water to cross before it becomes law. At this point the Administration still has not found anyone in the House or the Senate who will sponsor the bill.

EXPENSIVE SEAFOOD!

How about \$12,500 for a crab dinner? That's what it cost a shipping company for one dinner for a crewman on a merchant ship recently.

The merchant seaman worked on a foreign ship tied up in an American port. While the boat was tied up he dropped a couple of crab nets overboard to catch a meal. The problem is that the Magnuson Act prohibits a foreign vessel from fishing in state waters.

When a federal agent saw him picking up his net, he arrested the seaman. Two live crabs and the leftovers from a crab dinner were found on board.

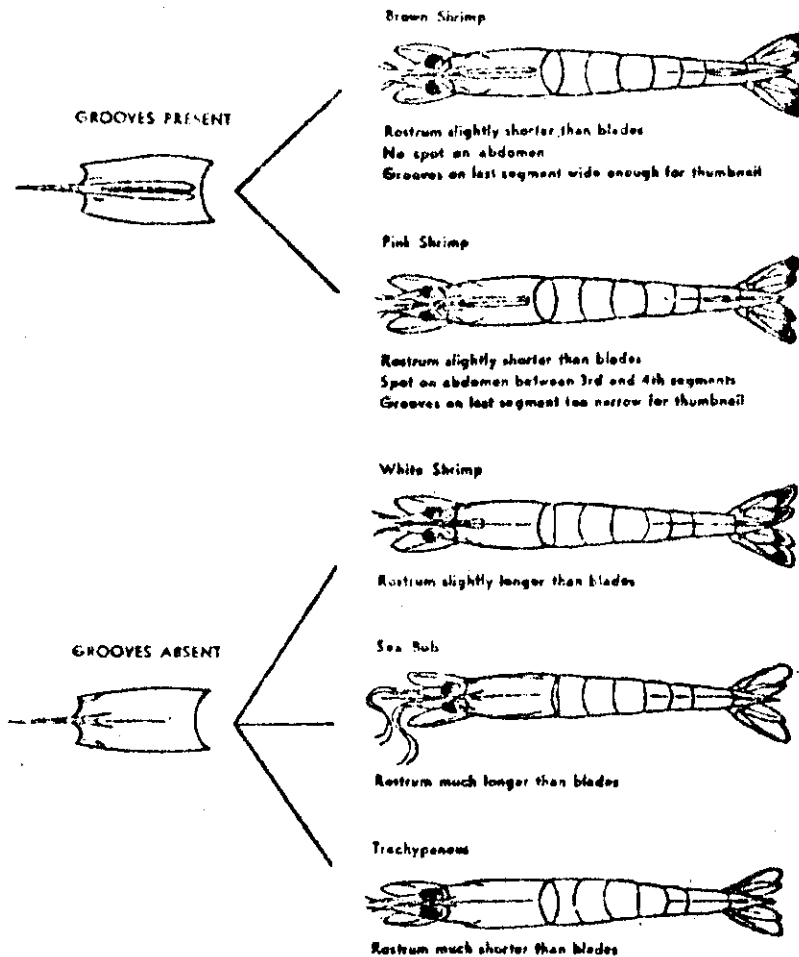
Believe it or not the Government tried to get a \$5,000 penalty but the judge decided on a \$12,500 fine to make an example of him.

What's hard to believe is that if the merchant seaman had climbed out on the dock and set his nets, he would not have been booked since he wouldn't have been fishing from a "foreign vessel."
SOURCE: Gulf Fishery News. April 1982.

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.

SEAFOOD CONSUMER SURVEY

Recently, a study of consumer feelings about buying and preparing seafood was conducted by the Food Marketing Institute and the National Marine Fisheries Services. The survey area covered 6 cities, 3 coastal and 3 inland. People between the ages of 25 and 64 who regularly shop for food and prepare it at home were interviewed. Some of the results of the survey were very interesting.

- 1) Most people thought of seafood as being healthy and nutritious and containing less preservatives than other foods.
- 2) Background was very important. Naturally, coastal people knew more about seafood, ate it more often and wanted it fresh not frozen. Many Catholics remembered having to eat fish every Friday and associated it with some form of punishment. Also, people of Italian background seemed to know more about seafood and how to cook it.
- 3) Fresh seafood was preferred to frozen, with many people saying that frozen products tasted mushy or stringy. Seeing a whole fish in a display counter bothered many of the people. They didn't know how to clean them.
- 4) The most popular market form of fish was the fillet. Most people disliked any dark meat on the fillet and saltwater fish were preferred over freshwater fish.
- 5) Shrimp was the most popular seafood, but most people didn't eat it at home. Many thought that peeling and deveining was too much work.
- 6) Most people thought of fish as being far more delicate than meat. People who bought fresh fish usually planned to eat it the same day. They were afraid to leave it in the refrigerator and didn't want to freeze it.
- 7) Most people saw all seafood as being expensive, especially shrimp, which was almost totally ruled out as a home-cooked family meal.
- 8) Most people felt that a supermarket was a poor place to buy seafood. The seafood section was small and they didn't trust the freshness. Display was not attractive and there was no one to help them. Most customers disliked overwrap trays and wouldn't buy anything with ice crystals inside.
- 9) The final conclusion of the survey was that most people like seafood, but the place where they do most of their shopping, the supermarket, is doing a very, very poor job of selling it. Market managers need to make a better effort at salesmanship and seafood companies selling to supermarkets should make sure that their packaging is top notch.

SOURCE: The Biloxi Schooner. April 1982 from Consumer Attitudes Toward Seafood. Miklos Research Associates Inc. New York.

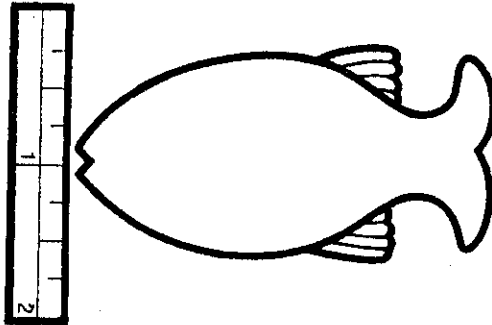
TOLL FREE INFORMATION LINE

Often a question arises concerning laws, management, enforcement and users of our wildlife resources. In order to make information easily accessible to the commercial and sports hunters and fishermen of the state, a toll free number has been installed by the Department of Wildlife and Fisheries.

The number is 1-800-442-2511.

When you call for information, the operator will refer your call to someone in the Department of Wildlife and Fisheries who can give you an answer. You may get the answer by the phone, or later by a letter.

It's Easy... Cook Fish by the Inch!



1. Measure fish fillet or steak at the thickest part.
2. Allow 10 minutes of cooking time per inch of thickness.
3. Double cooking time for frozen product.
4. Add an extra 5 minutes for fish cooking in foil or sauce.
5. Test for doneness. Fish flakes easily when tested with a fork.

THE GUMBO POT

Veal Alex

This month's recipe is an excellent crab dish but I disagree with its name. After all, it has 4 times as much crabmeat as veal, but then what's in a name when the dish is delicious. This recipe was supplied by Alex Lopez of Metairie.

- | | |
|----------------------------------|--------------------------------|
| 2 Lbs. lump crabmeat | 1 Teaspoon white pepper |
| 1½ Cups finely diced green onion | 4-2 oz. pieces veal cutlet |
| 1 Teaspoon of garlic | 1 Stick margarine |
| 1 Teaspoon of paprika | 2 Cups fresh chopped mushrooms |
| 1 Cup cream sauce | ½ Cup red pimento |
| 1 Tablespoon salt | ½ Cup water |

Cream Sauce

- | | |
|---------------------|------------------------------|
| 4 Egg yolks | ½ Teaspoon salt |
| 1 Teaspoon Tabasco | 2 Tablespoons lemon juice |
| 1 Cup vegetable oil | 2 Drops yellow food coloring |

Place egg yolks into a blender. Add Tabasco. In a separate container, measure oil. Pour the oil very slowly into the blender while blending the egg yolks and tabasco. Mixture should look like mayonnaise. Add salt, lemon juice, and food coloring to mixture while continuing to blend. Blend until thick.

Sauté mushrooms in skillet with margarine. Use low fire. Mix other ingredients. Sauté lightly, not mixing too much in order to keep crabmeat together. Add ½ cup water. Sauté until it becomes bubbly and remove from fire.

Sincerely,

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