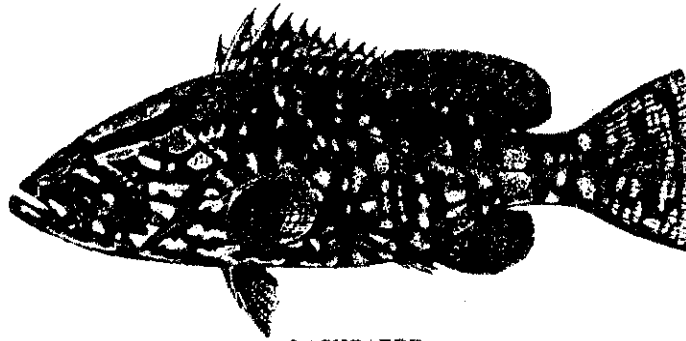


LOUISIANA COOPERATIVE EXTENSION SERVICE

Orleans Parish
St. Charles Parish
Jefferson Parish

1825 Bonnie Ann Drive
Marrero, LA 70072
341-7271, 341-7272

SEA GRANT PROGRAM



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LAGNIAPPE

NO MORE COLLECT CALLS TO HANG FUND

Ed Wagner, the administrator for the State hang fund has asked me to announce that his office cannot accept any more collect calls from fishermen who need to make a claim. This shouldn't be a real hardship since the average telephone call will be less than \$1.50 and the average claim is around \$660.00.

For those of you who don't have the telephone number, it is 1-342-4600 in Baton Rouge. The fund covers damage to fishing gear hulls and propellers caused by underwater obstructions. If you have any questions on the fund, feel free to contact me.

LSU TESTS CRAWFISH TRAPS

Researchers from the LSU Fisheries Department have finished testing 25 different trap designs in 6 commercial crawfish ponds. While there was not much difference in the different styles of traps, like pillow traps versus stand-up traps, they did get some interesting results.

1. Black traps (PVC-coated or tar or net dipped) traps caught 25% more crawfish than galvanized traps.
2. Traps with 2 or 3 funnels caught 2 to 3 times as many crawfish as single funnel traps.
3. On crawfish traps fished once a day (once every 24 hrs.) traps with retainer rings caught 25% more crawfish. This is because crawfish begin to leave the trap after 12 hours and the retainer rings keep them in. In traps fished every 12 hours (twice a day) there was no catch difference between traps with or without retainer rings.
4. Traps in which the bait is thrown in loosely caught 40% more crawfish than traps with bait boxes. Evidently this was because the crawfish could cut the bait with their claws and move it around, spreading the smell.
5. In healthy ponds with good crawfish populations it took 20 to 30 traps per acre, fished up to 3 times a day, to get the maximum harvest.

Source: Catch Efficiency of Commercial Crawfish Traps. Robert Romaine, V. Pfister, and A. Granados. School of Forestry and Wildlife Management. Fisheries Section LSU, Baton Rouge, LA 70803.

U.S. GOVERNMENT TO BUY SURPLUS CATFISH

The US Department of Agriculture has decided to buy \$2.5 million worth of surplus farm-raised catfish and give them away. The Department has long been involved in buying surplus agricultural products like beef and pork. The products are distributed to charities, prisons and food programs for elderly people.

The catfish farming industry has been growing rapidly, especially in Mississippi. But in the last year and a half it has produced more catfish than the market can handle and catfish have been piling up in the freezers, driving catfish prices down.

Last year catfish farmers sold 72 million pounds to the processors. The first purchase involves spending \$110,000 to buy 72,000 pounds of catfish. The total purchase of \$2.5 million is planned to be complete by the end of the fiscal year.

Source: Fishing Gazette, September, 1982.

FUR PRICES

With this year's fur trapping season coming near, many trappers are worried about the outlook for prices. Fur prices not only change from year to year but are different in different parts of the country. I've got some figures for fur prices in Arkansas last year as compared to ours that I think you will find interesting.

	<u>Arkansas</u>	<u>Louisiana</u>
Raccoon	\$16.74	\$10.80
Muskrat	3.14	2.70
Nutria	2.67	4.36
Mink	13.95	12.00
Otter	21.59	22.00
Beaver	4.65	3.00
Gray fox	26.37	25.00
Bobcat	44.18	39.00
Coyote	18.26	17.00
Skunk	1.40	1.50
Opossum	1.06	.80

Source: Arkansas Outdoors News Release

SEAFOOD PLANT WASTES - POLLUTION OR FERTILIZER?

For several years, the Environmental Protection Agency (EPA) has been after seafood plants to stop dumping their wastes back into the natural waters that the seafood came from. EPA's goal is to totally stop any such discharges by 1985.

According to Allison Perry, coordinator of the Office of Fisheries Assistance with the Gulf Coast Research Lab. in Mississippi, this might not be a smart thing to do. His feeling is that the discharges are just part of a natural recycling process that mother nature has been doing for centuries. Since seafood plant wastes are natural products, returning them to the water serves as fertilizer for the food chain that produces our seafood.

As an example, Perry points to an EPA study done on tuna cannery waste water in Los Angeles Harbor. Over an eight year period, the tuna waste discharges were reduced to zero. As these waste discharge levels dropped, so did the animal life in the harbor.

In addition, Perry feels that the EPA regulations on waste water discharge may contribute to unsanitary plant conditions onshore. In the year that Mississippi seafood factories have met the water pollution regulations, he noted, some plants have developed problems with odor, flies and rats. Perry feels these problems are due to the presence of wastes such as shrimp shells and juices which used to be washed into nearby waters.

Source: Marine Briefs Vol. 11 No. 10

FEDERAL HANG FUND AMENDED

The Fishermen's Contingency Fund (also called the Federal Hang Fund) has been amended to make claims simpler and faster. One change has been in the amount of time a fisherman has to make a claim after he has suffered damage.

The old regulation stated that a fisherman had to make a first

report of damage within 5 days after the damage to his trawl occurred. The new rule gives a fisherman up to 15 days after the end of the trip to make a first report. This is a very big improvement, because many vessels fishing in Federal waters (outside of 3 miles) make 15 to 25 day trips.

Other changes have been made in the agency that will review the claim, which should speed up payment for damage. Also a new, much simpler formula will be used to determine payment for lost income due to trawl damage from underwater obstructions.

Fishermen who need to make claim for trawl damage in Federal waters should call 1-813-893-3272 to make a preliminary report. As usual, I will be happy to assist any fisherman fill out his claim form.

OLD CATFISH

Recently, Texas biologists when were sampling the fish population in Lake Kirby, Texas, they caught a 31 pound flathead catfish (also called goujon, yellow, spotted, or Opelousas cat) with a metal tag in his jaw. When they went back to the books they found that the fish had been tagged on August 11, 1969 making the fish 12 years old. The fish weighed less than 2 pounds when it was tagged. If a 31-pounder is that old, it makes you wonder how old the 60 and 70 pound fish are.

Source: Texas Parks and Wildlife Magazine, October 1982.

NEW OYSTER PUBLICATION

Dr. Mike Moody, our seafood Technologist has just completed a new publication called "Louisiana Seafood Delight - Oysters". The publication is very similar to his two previous ones, "Louisiana Seafood Delight - The Crawfish" and Louisiana Seafood Delight - The Blue Crab".

It has a section on the life history of oysters and how they are processed. It also covers how to handle oysters at home. If you would like a free copy of this publication, please call or write my office. The publication on blue crabs and crawfish are also still available through our office.

CHECK YOUR WOODEN HULL BOAT FOR DECAY

Decay or rotting of wood is a real problem in wooden hull boats. Often the damage can be quite serious before it is noticed unless you know what to look for. There are five ways to detect decay.

1. Discolored paint or cupping (indents) on the wood surface may indicate decay.
2. Sounding with a hammer produces a dull sound in infected wood. This is a useful way to find wood with decayed insides.
3. A sharp ice pick penetrates decayed wood rather easily. Wood splintered off, will break in short pieces if it is going bad, instead of in long splinters like good wood.
4. Decayed wood is brittle when dry and breaks easily across the grain.
5. Drilled holes are best for inspecting large timbers. Drill holes 3/8-inch in diameter not more than one-fourth of the way through the timber. How easily the drill penetrates and the condition of the chips will indicate the condition of the wood. Plug the inspection holes with tight-fitting wood dowels which have been soaked in wood preservative. Coat with marine glue before driving the dowels in.

Source: Decay and Its Prevention. E.J. Condon, R.D. Graham. 1975. Oregon State University Extension Service.

THAWING FROZEN SEAFOOD

The favorite method of storing seafood both commercially and at home, is by freezing. While many people think they know how to freeze seafood, not many know how to properly thaw it.

There are two proper methods of thawing seafood. The first method is by thawing in the refrigerator. This takes planning ahead however, because you will need about 18 hours per pound of frozen food. The second method is thawing under cold running water. This only takes 1/2 hour per pound. Either way, keep the food in its original wrapper until it is thawed.

The reason that thawing at room temperature or in warm water isn't recommended, is because the thinner edges thaw very quickly and will actually start to breakdown or spoil before the center is thawed.

Also, thawed seafood will spoil easier than fresh seafood and should be used within a day after thawing.

Source: California Sea Grant, Marine Briefs.

REFUND GAS

According to the latest estimates, less than half of the commercial fishermen in this area who are eligible for refund gasoline are taking advantage of this benefit. There are eight cents state road taxes on every gallon of gasoline sold. These taxes are used to build roads, so gasoline burned in commercial fishing boats is exempt. This applies to all outboard or inboard gas-burners.

To be eligible for this refund however, a fisherman must sign up. This is a very simple thing and no questions are asked on proof of income or other hard to answer questions.

The man to call if you would like to sign up or if you just have a question on the refund gas program, is Roy Bourgeois at 568-5232 in New Orleans. The best time to catch him in the office is between 8:30 and 9:30 in the morning. If you want to write, his address is 230 Loyola Avenue, 6th Floor, New Orleans, LA 70112.

THE GUMBO POT

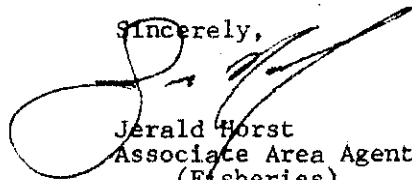
Seafood Bake

I got this excellent recipe from Lizzie Stephens, a 4-H Club member from Ascension Parish. Its very good and I'm sure you'll enjoy it.

1 9-inch partially baked pastry shell	3/4 cup light cream
2 tablespoons butter or margarine	1/2 teaspoon salt
2 tablespoon minced onion	dash cayenne pepper
1 can 3 ounce sliced mushrooms drained (save broth)	1 cup lump crabmeat
6 beaten eggs	1 cup grated swiss cheese

Partially bake pie shell about 5 minutes, in 350°F. oven. Let cool. Saute onions in butter until tender. Add all but 12 slices of mushrooms, continue to saute until hot. Combine beaten eggs, light cream, mushroom broth, salt and cayenne pepper. Fold in sauteed mushrooms, onions, and crabmeat. Pour into pie shell. Sprinkle with cheese and bake 35 minutes in 375°F. oven (350°F. for glass baking dish). After 20 minutes top with extra mushrooms. When done, seafood bake will be puffed. A knife inserted in middle will come out clean. Let stand 5 minutes before cutting. Serves 6.

Sincerely,



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