

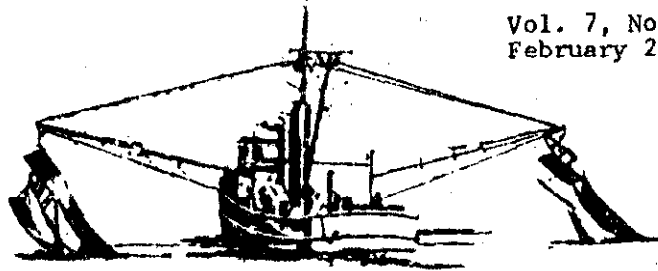
LOUISIANA COOPERATIVE EXTENSION SERVICE

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SEA GRANT PROGRAM

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LAGNIAPPE

SPECKLED TROUT-REDFISH MEETINGS

As a lot of you probably already know it seems that the old argument on gill nets, speckled trout and redfish has come up again. This disagreement between sports and commercial fishermen goes back almost 10 years.

The Department of Wildlife and Fisheries is again in the middle and will be trying to come up with a management plan that will at least partially satisfy each group and be best for the trout and redfish populations.

As part of this effort the Department will be holding three public meetings to get the feelings and ideas of each group. Each meeting will be from 7 to 10 p.m. and held at the following locations:

March 29	Lake Charles	Police Jury Meeting Room in Parish Government Building
March 30	Houma	Municipal Auditorium 880 Verret Street
March 31	Lafitte	Lafitte Civic Center

These will be very important meetings for both commercial and sport fishermen. If you are interested in this fishery you will have a chance to put your feeling on the record with the Department at these meetings.

HIGH FINES FOR FEDERAL FISHING VIOLATIONS

The National Marine Fisheries Service has announced a new set of penalties for violations of the law in the Fisheries Conservation Zone (From 3 miles offshore out to 200 miles offshore)

First Violation - \$12,000-\$15,000 plus seizure of entire catch on board the vessel.

Second Violation - \$15,000-\$25,000 plus seizure of entire catch on board the vessel.

Third Violation - \$25,000 plus seizure of entire catch on board the vessel and seizure of the vessel.

There is also provision for confiscating the vessel on the first or second offense if the vessel tries to run away from or disobey enforcement officers.

The main violation in the northern Gulf that these penalties would apply to would be trawling during the Texas closure.

ALLIGATOR COOKBOOK

The National Alligator Association, a nonprofit group which promotes the use of alligator has recently published 70 page booklet of alligator meat recipes. Also included is a short section on biology of alligators.

The cookbook costs \$7.00 and can be ordered from the National Alligator Association, P.O. Box 7113-A, Orlando, Florida 32854.

SOFT SHELL CRABS AND DIESEL ENGINES

We've just received two fine new publications in which should be of interest to commercial fishermen. The first publication, "Diesels for Louisiana Skiffs", was written by Dr. Kenneth Roberts, our staff economist.

In the last few years many fishermen who have always run gas burners have been debating whether or not to drop a diesel in their skiff. This publication should help them make their mind up. It gives the pros and cons of a diesel engine and a breakdown on how long a diesel should take to pay for itself.

The second publication is "The Fishery for Soft Crabs With Emphasis on the Development of a Closed Recirculating Seawater System for Shedding Crabs" by Harriet Perry, John Ogle and Larry Nicholson, of the Gulf Coast Research Laboratory. The publication is an A to Z guide to catching and shedding softshell crabs. The booklet has drawings and plans for float cars and closed and open shedding systems. This publication is one of the finest of its kind, however they are quite expensive and I am in short supply so I ask that only those people seriously interested in commercially shedding blue crabs request one.

Either publication can be gotten by calling or writing my office in Marrero.

CHANGING PRICES

Recently I was looking over an old Louisiana Wildlife and Fisheries Commission Biennial Report. They had some landing figures and prices received by commercial fishermen for 1969. I whipped out my pocket calculator and did some figuring. I thought the prices might interest you, when you compare them to today's prices.

Freshwater Fisheries

catfish	28¢/lb	buffalofish	13¢/lb
carp	3½¢/lb	garfish	8¢/lb
gaspergou	10¢/lb	crawfish	20¢/lb
turtles.....	32¢/lb	frogs	71¢/lb

Saltwater Fisheries

shrimp	40¢/lb	crabs.....	9¢/lb
oyster meats.....	43¢/lb	speckled trout.....	30¢/lb
redfish.....	14½¢/lb	flounder.....	16¢/lb
pompano.....	62½¢/lb	red snapper.....	27¢/lb

Source: 14th Biennial Report 1970-71, Louisiana Wildlife and Fisheries Commission

EXPENSIVE FISH

A new record price has been established at the Tokyo, Japan fish auction. The 550 pound tuna brought a wholesale price of \$24,486. That averages \$44.52 per pound.

In case you didn't already figure it out, a spokesman for the market said that the tuna would be served in high class restaurants where ordinary people couldn't afford to eat.

Source: Houston Chronicle 1/25/83

GASOLINE OR DIESEL REFUND

As we announced in our last newsletter, the legislature passed a bill effective January 1, 1983 permitting commercial fisherman to get a refund on gasoline and diesel used in a car or truck when used for business related purposes.

With the passage of the bill, commercial fishermen will be able to get the 8¢ per gallon tax refunded to them on gasoline used in a commercial fishing boat and gasoline or diesel used in a car or truck when used for business related purposes.

Diesel, when used in a commercial fishing boat does not come under this refund program. Diesel when used in a boat is not charged the 8¢ per gallon tax. It does have 3% sales tax included, but this is covered under the fisherman's sales tax exemption which is administered by the Department of Wildlife and Fisheries.

Any fisherman in the N. O. District Office area, which includes Orleans, Jefferson (except Grand Isle), Plaquemines, St. Bernard, St. Tammany, St. Charles, St. John and St. James parishes who wish to register or who want additional information should contact Melvin Siemssen with the Department of Revenue and Taxation. His number is 568-5232. Those who wish to make contact by mail the address is:

La. Dept. of Revenue and Taxation
230 Loyola Ave. Sixth Floor
New Orleans, La. 70112
Attn: M. Siemssen

When contacting by phone or mail please include your phone number and address. Mr. Siemssen will call you and set a time and place to meet with you.

KING MACKEREL REGULATIONS

One year ago, news about king mackerel wouldn't have been worth repeating. However with all the interest in the fishing off of Grand Isle this winter, this maybe of some interest to certain fishermen.

Final regulations for the fishery management plan that covers mackerel went into effect on February 4, 1983. The main point of interest to Louisiana fishermen are the quotas that have been set on the king mackerel catch in the Gulf and South Atlantic. The quotas look like this:

Sport catch 28,000,000 lbs.
Commercial catch ... 9,000,000 lbs.
3,877,200 lbs - hook and line
5,122,800 lbs - nets

The quotas are for 12 month periods and begin on July 1 of each year. Any time any group hits their quota they will be shut down for the rest of the year in federal waters.

STATE HANG FUND

Ed Wagner who is in charge of the state hang fund is asking fishermen to give the most accurate reading or location possible when making a claim for a lost or damaged nets or hulls.

Several fishermen have mentioned that they didn't know that the hang fund would pay off for a hang that someone else had already filed on.

Ed said that the state fund will pay for an honest claim, no matter how many other people have already claimed on that one obstruction. So be sure to give the most accurate location possible when you file a claim.

THINK GREEN

Over the next six years, the Coast Guard will be making some changes in buoys and lights. Probably the biggest change will be black buoys to green. After some testing the Coast Guard found that the color green can be identified better than other colors from a further distance.

The second change involves midchannel buoys. These will be changed from black and white striped to red and white striped. Black and white markings are very hard to see. In fact, in World War I black and white was used to camouflage warships.

In another change the Coast Guard will be replacing the white lights on lateral aids with red and green lights.

Source: The Challenger, Florida Cooperative Extension Service from Proceedings of the Marine Safety Council. Sept/Oct. 1982.

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. California Sea Grant, Marine Briefs.

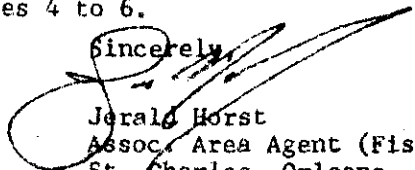
THE GUMBO POT

This is one of my wife's favorite recipes. But we can't take the credit for it, since she got it from Red Dudenhefer of Lake Catherine. I'm sure you'll enjoy it, especially since the oysters on the market now are of very good quality.

Oyster Patties

- 1 pint oysters
- 1/2 lb butter
- 5 Tbsp flour
- 1 bay leaf
- 1 tsp salt
- Dash red pepper
- 1 med. onion - minced
- 1 bunch shallots - minced
- 2 Tbsp parsley - minced
- 1 Tbsp celery - minced
- 1 Tbsp bell pepper - minced
- 1 clove garlic - minced

Drain oysters. Save liquid. Saute' onions, celery, shallots, bell pepper and garlic in butter until light brown. Add flour, stirring until well blended. Add oyster liquor, seasonings and 1 cup water. Cook 5 to 10 minutes. Add oysters and cook till oysters curl around edges. Keep hot in double boiler or on asbestos pad. If it gets too thick, add a little milk. It should be creamy but not runny. Serve in patty shells. Serves 4 to 6.

Sincerely

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