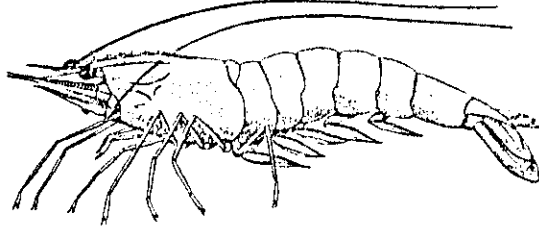


SEA GRANT PROGRAM



LAGNIAPPE

SEAFOOD RETAILERS WORKSHOP

If you own a seafood market or plan to ever own one, this is the program for you. The workshop which is funded by the Coastal Ecology and Fishery Institute and coordinated by the Extension Service will cover the following subjects:

- 1) Interior and exterior market layout and design
- 2) Efficient business management
- 3) Money saving sanitation tips
- 4) Seafood case and display organization and design.

This program is being held due to popular demand by the dealers that attended our last one, five years ago. Our main speaker will be Dr. Samuel Gillespie from Texas A&M University, who is recognized as the foremost expert on seafood retailing in the United States. Our specialists Dr. Mike Moody and Dr. Ken Roberts will also be on the program.

The workshop will be held at the Howard Johnson's at 6401 Veterans Highway (junction of I-10 and Veterans Highway) in Metairie, on Monday February 6 from 6 to 10 p.m. Free posters and promotional literature will be provided to each workshop participant. **MARK THIS DATE ON YOUR CALENDER.** This program is too expensive to repeat often.

COMMERCIAL FISHERMENS TAX GUIDES

I've just received a supply of Commercial Fishermen's Tax Guides for filing 1983 Income Taxes. The guides are very complete and include chapters on the following subjects:

- 1) Filing Requirements and Return Forms
- 2) Importance of Good Records
- 3) Employment Taxes
- 4) Determining Your Income
- 5) Business Expenses
- 6) Self-Employment Tax
- 7) Losses from Operating a Business
- 8) Business Assets
- 9) Depreciation
- 10) Gains and Losses
- 11) Casualty and Theft Losses
- 12) Reporting Gains and Losses
- 13) Investment Credit
- 14) Other Tax Saving Considerations
- 15) If Your Return is Examined
- 16) Sample Record System and Tax Forms

If you would like to receive a free copy of the Tax Guide, call or write my office and I'll be happy to send one to you.

SQUID WORKSHOP

Just a note here to remind you of the squid workshop on Monday, January 23, 1984. Many biologists feel that there are enough squid off of the Louisiana coast to support a commercial fishery.

The workshop will cover how to harvest, process and sell them. With the squeeze that the shrimp industry has been in in recent years, this may be something worth looking at.

The workshop will be at the New Orleans Airport Hilton on Airline Highway. The program will be from 6 to 10 p.m. and will open with a reception serving squid dishes and a cash bar.

The workshop is being sponsored by the Sea Grant Marine Advisory Service, the National Marine Fisheries Service and the Gulf and South Atlantic Fisheries Development Foundation.

SHRIMP LICENSE TIME

Don't forget that shrimp vessel licenses must be applied for between January 1 and February 1. This is the commercial shrimping license you need to catch shrimp for sale. Last year, the legislature passed a special resolution which allowed people who missed the deadline to get licenses, but that may not happen this year.

It may be wise to send your application by certified mail to make sure that you know that the Department received it.

LOUISIANA SEAFOOD PROMOTION AND MARKETING BOARD

The 1981 Louisiana Legislature, through Act No. 890 created a promotion and marketing board to develop and promote markets for Louisiana seafood. The legislation was introduced by Senators Nunez, Chabert and Lauricella and Representatives Fernandez, Guidry, Haik, Hebert, Patti and Ullo.

The purpose of the board in the words of the legislation that created it is as follows:

"...to enhance the public image of commercial fishery products, thereby promoting the consumption of these products and, further, to assist the seafood industry, including commercial fishermen and wholesale and retail dealers, in market development so as to better utilize existing markets and to aid in the establishment of new marketing channels. Attention to the promotion and marketing of non-traditional and underutilized species of seafood would be inherent in the purpose of the council established herein."

The board had no money with which to operate until 1983 when it received a grant from the Gulf and South Atlantic Fisheries Development Foundation. With the grant, the board swung into action and the following eleven members were appointed.

Chris Ansel	Louisiana Restaurant Association
Thomas Bush	Marketing Specialist
William D. Chauvin	American Shrimp Cannery & Processors Assn.
Pat Gautreaux	Louisiana Crawfish Farmers Association
Leroy T. Kiffe	Louisiana Shrimp Association
Ray Skrmetta	Seafood Processor
Frank Tullos	Finfish Industry
Tony Venterella	Louisiana Oyster Dealers & Growers Assn.
Nick Venterella	Seafood Wholesaler
Mike Voisin	Seafood Retailer
Barbara Coatney	Home Economist

In the first four meetings of the board, since September 1983, the board has taken the following actions:

- 1) Hired an artist to create a World's Fair Seafood Poster
- 2) Worked through several state universities to begin design on an official Louisiana seafood logo.

- 3) Formed a brochure committee to begin work on promotional literature.
- 4) Begun exploring the possibilities of using shrimp canneries in the off-season to can underutilized fish.
- 5) Established contact with newspaper and magazine food editors and other agencies for seafood promotional purposes.

The board is planning a series of public hearings around the state to gather ideas and determine the needs of the fishing industry and the public.

In the meantime, board chairman Mike Voisin has asked that anyone with any questions or ideas, feel free to contact any member of the board.

FLORIDA CRAB TAGGING STUDY

Biologists with the Florida Department of Natural Resources have been conducting a study of blue crab movements on their coast. The study was centered in Tampa Bay, about half way down Florida's Gulf Coast.

The biologists conducting the study tagged more than 12,000 blue crabs and then waited to see where they turned up. About 55% of the tagged crabs were females and 45% were males.

When the tagged crabs began turning up in fishermen's catches, there were some surprises. Within six months of the start of the study 30% of the females had left the bay and almost all of them headed north toward the Florida panhandle and Alabama. One female crab traveled all the way to Mobile Bay, Alabama in 99 days, a 500 mile trip. That means she averaged over 5 miles per day.

Interestingly, none of the males migrated at all, which leads the biologists to believe that male crabs stay very close to the area of their spawning. Another interesting point was that even after 30% of the females left the bay, the ratio of males to female stayed the same as before. The means that female crabs probably moved up the coast from further south.

The biologists will be tagging in the southern part of the state this year to check that theory out.

One final point that the study brought out was that some of the females spawned at least twice in two different bays.

Source: Fla. Study Reveals that Female Blue Crabs Migrate. Russ Fee, in National Fisherman. January, 1984.

CROAKER AGE AND GROWTH

Croakers are one of the most common fish in the waters off the Louisiana coast. Recently, the National Marine Fisheries Service completed a two year study on their growth rate. The results are shown below.

<u>Age of Fish</u>	<u>Average Length of Fish</u>
1 year	8 inches
2 years	10 inches
3 years	11 1/2 inches
4 years	13 inches
5 years	13 3/4 inches
6 years	14 1/4 inches

Source: Southeast Fisheries Center Newsletter: National Marine Fisheries Service Issue 58: Sept. 1983.

TWO NEW HANG BOOKS

The Texas A&M Sea Grant Program has revised and updated their "Hangs and Bottom Obstructions of the Texas/Louisiana Gulf" by adding 3860 new hangs, dropping some old ones and improving the readings on 2980 hangs. The cost of the book is \$5.00.

A new publication is "Hangs and Bottom Obstructions of the Mississippi/Alabama Gulf". It includes readings from the Southwest Pass of the Mississippi River to Alabama. The price is \$2.50.

Both of these books can be ordered from Marine Information Service, Sea Grant College Program, Texas A&M University, College Station, TX 77843. Checks should be made payable to Texas A&M University.

SNAKE DIES OF MANBITE

While teaching his son how to handle poisonous snakes recently, a Lake City, Florida man was bitten by a canebrake rattlesnake. The man, who obviously didn't like the snake's attitude, promptly bit the rattlers head off in return.

The snake didn't go down without a fight though. During the struggle it bit the man six more times, including one final bite on the tongue.

The man was rushed to the hospital, where his head and neck swelled to the size of a basketball. The man did survive. The snake didn't.

Source: Outdoor Life. January 1984.

THE GUMBO POT

Frank's Infamous Crawdad Sauce

This months recipe comes from the "Frank Davis Seafood Notebook". It's a sauce that is served over redfish or trout fillets that have been sauteed crispy in butter. Frank says that it is as close to heaven as you'll get in this life.

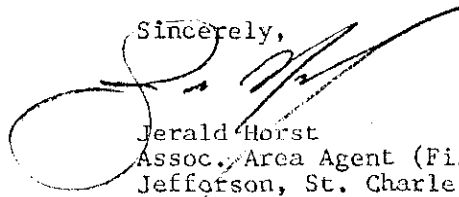
- | | |
|--|-------------------------------|
| 2 cups boiled, deveined crawfish tails | 1/4 tsp. cornstarch |
| 1/2 stick butter | 1 tsp. salt |
| 1 tbsp. chopped ^{onions} shallots | 1/2 tsp. white pepper |
| 2 tbsp. chopped shallots | 1 cup whole milk |
| 1 large clove garlic, finely chopped | 1 cup shredded cheddar cheese |

Run the crawfish tails through the slicing blade of your food processor and set them aside. In a large saucepan, melt the butter and fry the onion, shallots, and garlic until they are tender. Then toss in the crawfish tails and saute them for about 5 minutes, stirring constantly.

While everything is simmering away, liquefy the cornstarch in a little water and stir in the salt and pepper. Then, a little at a time, begin adding the milk to the crawfish mix. Make sure the fire is on low and stir as you add the milk so that it doesn't burn. Pour in the cornstarch and stir vigorously until the sauce begins to thicken. Turn up the heat again to almost boiling, cook for 2 minutes, then reduce to simmer. Cover and cook for another 5 minutes.

If the sauce isn't thick enough for your liking, simply cook in some extra liquefied cornstarch, adding about a teaspoon at a time. Then, when you're ready to serve up the fish fillets, place them on heated plates, liberally sprinkle them with the grated cheddar cheese, and ladle the hot sauce over the top of the cheese.

Sincerely,



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