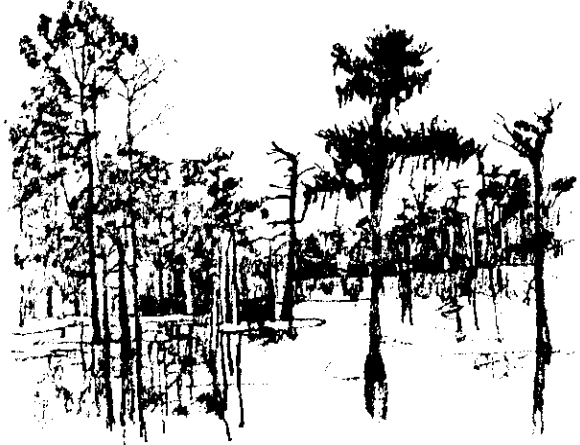


SEA GRANT PROGRAM



LAGNIAPPE

EMERGENCY LOW-INTEREST LOANS

Three million dollars in emergency low-interest loans have been made available from the Government's Fisheries Loan Fund to help fishermen keep from losing their financed vessels. The loans are through the National Marine Fisheries Service and the interest rate is 3 percent. Unfortunately, the list of qualifications is quite long and not many fishermen are likely to qualify.

- 1) Interest rate is 3 percent annually.
- 2) Repayment may be considered for up to 10 years.
- 3) Maximum loan amount is one years mortgage payments.
- 4) You must be a U.S. citizen.
- 5) You must own a commercial fishing vessel of at least 5 net tons.
- 6) You must be in danger of defaulting on a mortgage which financed the vessels construction or rebuilding. Mortgages that financed the purchase of a used vessel are not eligible.
- 7) You must have at least 3 years successful experience as a fishing vessel owner.
- 8) You cannot be in bankruptcy.
- 9) Your mortgage cannot be in the process of foreclosure.
- 10) You cannot have other assets from which you can raise funds.
- 11) Your vessel must have enough debt-to-equity ratio and insurable value to reasonable recure the loan amount you want.
- 12) You must have a reasonable chance of staying in business and repaying the loan.

Fishermen whose vessels are financed under the Fisheries Obligation Guarantee Program may apply until June 1, 1984. Fishermen whose vessels are financed by other means may apply until March 31, 1984.

If you would like more detailed information on how to apply for a loan, call or write my office and I'll send it to you.

TAX ON FUR

The federal government is considering a 5 to 10% excise tax on wild furs to fund the Fish and Wildlife Act of 1982. The tax, if it goes into effect, would be collected from the fur buyers who buy from the trappers.

The National Trappers Association is quite concerned about this tax since demand for furs is at a low right now and both U.S. and European anti-trapping organizations are involved in strong anti-fur

campaigns.

Source: Voice of the Trapper Vol. 24, No. 1, January 1984.

SEAFOOD PROMOTION BOARD PUBLIC HEARING

The Louisiana Seafood Promotion and Marketing Board will be holding public hearings across the state to determine the seafood industry's needs. The Board would like to hear from seafood dealers and processors, commercial fishermen and consumers on what their needs and priorities are.

The Board is becoming actively involved in Marketing Louisiana's traditional fisheries and developing fisheries in the state which are underutilized. The local hearing will be held on February 29 from 6 to 10 p.m. at the Howard Johnson Motor Lodge, 6401 Veterans Memorial Blvd. in Metairie. Other hearings will be held on March 26 at the Lafayette Hilton in Lafayette and on April 11 at McNeese State University in Lake Charles.

For more information on these hearings, contact Board Chairman Mike Voisin in Houma at (504) 868-7191.

CONCERNED SHRIMPERS ANNUAL CONVENTION

The Concerned Shrimpers of Louisiana will be holding their annual convention and party on March 10, the Saturday after Mardi Gras, at Nichols State University in Thibodaux, LA. The theme of the meeting will be "How the Shrimper Fits in Government".

Among the speakers will be State Senator Samuel Nunez, State Representatives Ted Haik and Frank Patti and a representative of Congressman Billy Tauzin. The educational session scheduled during the day is open to the public and will include sessions on the impact of imported farm-raised shrimp on prices, the use of color depth recorders in shrimping, hang fund updates and a underwater film on the use of TEDS (turtle, fish and cannonball shooter trawls).

The association's buffet supper-dance will be that evening. For further information on registration and fees, contact John Mialjevich, (318) 685-2683, P.O. Box 477 Delcambre, LA 70528. Pre-registration is appreciated.

LOUISIANA SHRIMP ASSOCIATION CONVENTION

The Louisiana Shrimp Association will be holding its 25th annual convention on March 21-24 at the Monteleone Hotel in New Orleans. Among the topics to be presented at the educational seminars are: The status of the Louisiana shrimp fishery as determined by state and federal officials, progressive plans for the management and conservation of its shrimp resources, and a progress report of the biological shrimp research in the Gulf of Mexico.

Also discussed will be topics such as marketing and consumer trends in the 80's. Also on the agenda are two dances, a cocktail party, an afternoon at the races and three tournaments, golf, tennis and basketball.

The educational programs are free, but there are fees for the other activities. For more information on agenda and registration contact:

Gaylord Bush Co.
126 Airline Hwy.
Metairie, LA 70001
(504) 835-2556 or 395-3551

SODIUM BISULFITE ON SHRIMP TO BE BANNED?

According to the Southeastern Fisheries Association, the use of sodium bisulfite (shrimp powder) may be banned by the US Food and Drug Administration. Sodium Bisulfite is widely used by offshore shrimpers to prevent black spot on shrimp. The reason for the increased regulation on sodium bisulfite is the current health concern over too much

sodium in people's diets. As more details on this proposal come forth, they will appear in this newsletter.

Source: Hot Lines. January, 1984. Southeastern Fisheries Association Inc.

FREEZING OYSTERS

One question that I hear over and over again is "Can I freeze oysters in my home freezer?" The answer to that question is yes, but you must expect some changes.

The frozen oyster will never taste like a fresh shucked oyster on-the-half-shell. There will be changes in flavor, texture and color as well as drip loss during freezing. Drip loss is simply loss of some of the moisture from inside the cells of the oyster. This is due to ice crystals popping the cells and letting the juices escape. The oyster will also be softer.

These oyster however, are good for frying and excellent for gumbos and soups. The important thing to remember is that you must use good live oysters and freeze them very rapidly in a cold freezer. It is also better to freeze them in pint containers, rather than quarts since they will freeze faster. The faster they freeze, the less drip loss and the firmer the texture.

To freeze oysters, shuck them into a strainer and save the clear liquor. Wash the oysters and after putting them in the freezing container, top it with the liquor. Add water if its needed to cover them.

Recent research has shown that steaming oysters for 15 minutes before shucking, makes them not only easier to open, but also stops or slows down some of the changes that occur when they are frozen. Steamed frozen oysters have been shown to be acceptable for as long as 6 months if dipped in 1% ascorbic acid before freezing. You can do the same thing by dipping them in lemon juice diluted with water.

BLUE CRAB LIFE HISTORY

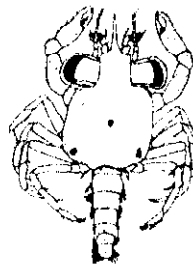
The blue crab in Louisiana can live as long as two to four years and reaches a size large enough to catch in 12 to 18 months after they are hatched. The female crab mates during the soft-shell stage during their final molt and they will not shed again. The females can carry viable sperm from this one mating for at least a year and she can spawn several times from this one mating. After mating, the females move to the more salty waters near the gulf to spawn the 700,000 to 2,000,000 eggs.

The eggs hatch into a tiny stage called the zoea, which is about the size of a large pencil dot. The crab will have 4-8 molts in this stage and after 31 to 49 days will turn into the next stage called a megalops. This stage still does not look like a crab, but it has tiny claws which it uses like the adult crab.

Zoea



Megalops



After one to three weeks and one molt, the megalops becomes a crab about 1/8 of an inch across, which looks just like the adult crab. These tiny crabs tend to move inland toward shallower and fresher water in their search for food and 12 to 18 months after hatching, a crab large enough to be fished commercially will be produced.

Sources: The Blue Crab Fishery, Barataria Estuary, Louisiana; 1972, Eugene Jaworski. Blue Crab, Marine Educational Leaflet Number 5, Gulf Coast Research Laboratory.

WHOLESALE SEAFOOD DEALER DIRECTORY

I've just received a supply of Louisiana Seafood Dealers Directories in my office. The directory is a listing of wholesale seafood dealers in Louisiana, what products they handle, the forms available and where they will ship to.

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

SEAFOOD RETAILING BOOKS

We have a small supply of the 124 page Seafood Retailing Manuals left over from our Seafood Retailing Workshops, for those who couldn't attend the workshop or had to leave early, this is an A to Z guide on seafood retailing.

The book has chapters on market design and layout, buying and caring for seafood, merchandising tips, promoting sales, and sanitation and temperature control.

The cost of the book is \$5.30 and it may be ordered from:

Center for Wetland Resources
LSU
Baton Rouge, LA 70803

Make checks payable to the Center for Wetland Resources.

THE GUMBO POT

Lois' Seafood Jambalaya

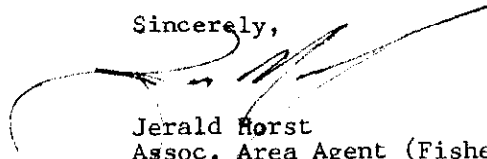
When you hear the word jambalaya, you just naturally think of Louisiana. And seafood jambalaya is the best jambalaya there is. I was lucky enough to get Lois Robeaux of Lafitte to share her recipe with us. I have to thank her, not only because the recipe is good, but because I know how hard it is to take a recipe from your head and write it down.

- | | |
|--------------------------------------|-------------------------------|
| 3 lbs. medium shrimp (peeled) | 1 large onion (chopped) |
| 1 lb. crab meat | 2/3 cup parsley (chopped) |
| 1 doz. shucked oysters | 2/3 cup shallots (chopped) |
| 1 lb. smoked sausage (cut in slices) | 2/3 cup bell pepper (chopped) |
| 3 cups rice | 2/3 cup cooking oil |
| 1 small can tomato sauce | |

Boil rice and set aside. Saute onion over medium-low heat in cooking oil until almost brown. Add shrimp and cook 15 minutes, stirring occasionally. Add parsley, shallots, and bell pepper and saute for 10 minutes. Add tomato sauce and cook 10 more minutes stirring repeatedly. Add smoked sausage and cook 10 more minutes. Then, add 3 cups of water and cook for 1/2 hour over medium heat. Add oysters and crab meat and cook 15 minutes more and salt and pepper to taste.

Add rice a little at a time steadily stirring, until all the rice is in. Heat over medium heat for 15 minutes stirring occasionally. Lois says to eat it when it's hot and that a little hot sauce will make it better. Serves 6-8 people.

Sincerely,



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