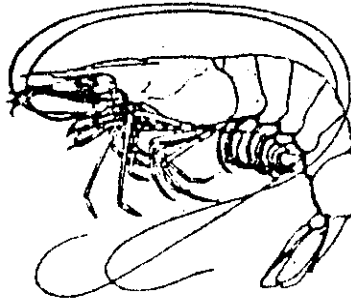


SEA GRANT PROGRAM



LAGNIAPPE

MANDATORY REPORTING BY SHRIMPERS AND DEALERS

The National Marine Fisheries Service has announced that as of May 30, 1984, shrimp fishermen and shrimp dealers and processors will be legally required to provide reports if asked to do so.

This regulation is part of the Shrimp Fishery Management Plan developed by the Gulf of Mexico Fishery Management Council. According to Jack Brawner, Director of the National Marine Fisheries Service's Southeast Region, the information collected will only be made public after it is combined with data from other fishermen and dealers in order to protect the privacy of the individual.

Shrimp vessel owners and operators will be picked at random by the National Marine Fisheries Service and will be required to supply the following information:

- name and official vessel numbers
- amount of catch and species
- whether catch was heads on or off
- depth fished and where fished
- person to whom shrimp are sold or traded
- number, size and type of nets
- days and hours of fishing

Shrimp dealers and processors will be required to supply the following information on request:

- name and official number of the vessel or person from whom he received the shrimp
- amount of shrimp by species and size category for each trip
- exvessel value by size category of shrimp received

Dealers or fishermen who want more information on mandatory reporting should contact:

Edward Burgess
National Marine Fisheries Service
9450 Koger Blvd.
St. Petersburg, FL 33702
(813) 893-3723

SHRIMP FARMING - WHAT'S HAPPENING?

For the last year, everyone in the shrimp industry has been talking about the impact of South American shrimp farming on the shrimp market. While the world shrimp situation is much too complex to summarize in a short article, there are some points to consider.

Most important, shrimp farming is growing by leaps and bounds. In 1983 about 15% of the shrimp imports into this country were farm-raised. Ecuador produced most of these. In 1983 Ecuador increased their imports into the U.S. by 42% (51 million lbs.) over 1982. About 70% were in the 30 to 50 count sizes. This competes directly with Gulf of Mexico production which has heaviest production in the 36-40 count size.

Ecuador has been the leader in production of farm-raised shrimp, with about a 40% increase in production of farm-raised shrimp each year since 1977. Future plans are for much heavier production. Additionally, many other countries are getting into the shrimp farming business, including Panama, Honduras, Mexico, Brazil, Columbia and Venezuela. Conservative estimates are that world farm-raised shrimp production will hit 400 million pounds by 1990.

This may possibly be more shrimp than world demand can use. The three major markets for shrimp, Japan, U.S. and western Europe are projected to have an increase in demand for shrimp by 1990 of only 121 to 134 million pounds.

In addition to possibly glutting the market, the cost of producing farm-raised shrimp in South America is much less than one might expect. In 1982 the average cost of farm-raised shrimp in Ecuador was \$1.14 per pound.

While rubbing a crystal ball and trying to look into the future can be very difficult, there are some things that the shrimper and the shrimp dealer should be aware of.

- 1) Farm-raised shrimp production is fairly even throughout the year. This may change the cycle of shrimp abundance and scarcity in the marketplace from what has been the rule over the years past.
- 2) Since most farm-raised shrimp production is centered in a few size counts now (this may change), the value of the different counts may change in relation to each other.
- 3) Since farm-raised shrimp appear to have a price advantage in the marketplace, quality will have to be the selling point for Gulf shrimp. The quality is not there just because our shrimp are produced locally. Our shrimp will have to be handled in a top-flight manner both on the boat and in the plant.

SHRIMP WORLD MARKET CONFERENCE

The first meeting of the Shrimp World Market Conference will be meeting in Acapulco, Mexico on November 29-December 1, 1984. Delegates from all over the world will discuss topics of current interest to shrimp dealers, processors, marketers, and producers, such as:

- world overview of the shrimp market and production
- the Japanese and Far Eastern markets
- the U.S. and Western European markets
- shrimp aquaculture in Central and South America
- economic projections of shrimp prices

The conference is jointly sponsored by "Shrimp Notes" market newsletter and "Seafood Leader" magazine. For more information on registration and program contact, Shrimp World Incorporated, 417 Eliza St., New Orleans, LA 70114.

MARSH MANAGEMENT MEETING

Louisiana State University will be sponsoring the 4th Symposium on Coastal Marsh and Estuary Management on June 6-8, 1984.

Among other subjects, speakers at the symposium will cover the effects and control of marshland erosion, freshwater diversion, marsh productivity and the ecology of marshes as related to ducks, fish, fur animals and birds.

The registration fee is \$45.00 for advance registration and \$50.00 at the door. The symposium will be held at the Prince Murat Motor Inn, 1480 Nicholson Drive, in Baton Rouge, LA. For more information contact: Dr. Phillip J. Zwank, Room 212, Forestry Bldg., LSU, Baton Rouge, LA 70803. (504) 388-4131.

WING NET SWEEPERS ILLEGAL

According to an April 16, 1984 ruling by Louisiana Attorney General William Guste Jr., the use of sweepers or any other extension on wing nets or butterfly nets is illegal.

Anyone caught using any sort of sweeper or extension may have his nets and vessel seized by enforcement agents and may permanently lose them.

PERMITS FOR PIERS, WHARFS AND BULKHEADS

For quite a few years now the U.S. Army Corps of Engineers has required that anyone building or modifying a pier or wharf, doing any bulkheading, or digging or filling in marsh or swamp areas get a permit to do so. Still every year many fishermen get caught doing such work to improve their property without a permit. They then have to get an after-the-fact permit which is quite a bit of trouble. Also, the penalty for doing unpermitted work can be quite strong.

If you are planning any such work in the future, you may obtain the proper permit application from:

U.S. Army Corps of Engineers
Permit Section
P.O. Box 60267
New Orleans, LA 70160
(504) 838-2278

One advantage to having a permit for your structure is that if a vessel hits and damages it, you have a legal structure and generally can get compensation for the damages.

FREE BOOK ON CUTTING FUEL COSTS

Texas A. & M. University has just published a booklet on different ways for commercial fishermen to save fuel. The pros and cons of each method are discussed as are the costs and payout periods.

The booklet is entitled "Cutting Fuel Costs: Alternatives for Commercial Fishermen" and up to five copies can be ordered free from the Marine Information Service, Sea Grant College Program, Texas A. & M. University College Station, Texas, 77843. Request publication No. TAMU-SG-84-504.

TAKE CARE OF THOSE SHRIMP

One of the real problems facing both shrimpers and seafood processors is producing a quality product. With our extremely hot weather, more and more shrimp are coming to the dock in bad shape. In fact, some people estimate that half of the shrimp landed are of poor or barely acceptable quality and the trend is getting worse. Since fishermen naturally want to get the best prices possible for their product, it is very important that they deliver a quality product.

The problem of keeping quality shrimp is especially tough on skiffs, since they have very little storage space. With the shrimp being scarce and expenses high, many fishermen are making one more drag before coming in. In this kind of heat that can be a problem.

One solution is to build yourself some lightweight homemade ice lockers from polyeurethane foam, covered with fiberglass cloth and resin. This type of box keeps shrimp much better than plastic ice chests and since they are larger, they are easier to work out of. Also, any type

of box needs a good daily cleaning with chlorine. You couldn't make a better place for bacteria to grow than in an uncleaned box.

If you just have to ice shrimp in baskets, be sure to put plenty of ice on the top, bottom and middle. This doesn't leave as much room for the shrimp, but they won't go bad.

One of the most important things a shrimper can do to protect his catch is to wash the shrimp. This is especially important if the shrimp have been put through a salt barrel. The best method is to use a deck pump and hose, but even if your boat can't be rigged with a pump, you can still wash the shrimp with a bail bucket. Many people, especially those new to shrimping, do not realize how important it is to do a good wash job.

Recently someone pointed out to me that some small boat shrimpers in a neighboring state use a two barrel system. The first barrel is the regular salt barrel. They get ice blown into the second barrel before they go out. After the first drag they fill the ice barrel with water to make a slush. When the shrimp are taken from the salt barrel they go into the ice barrel. This both washes them and chills them quickly. This keeps the ice from melting so quickly when the shrimp are iced.

Whatever method you use, it is very important to take care of your catch. Remember that if the dealer can't sell it, he can't buy it or he may pay less for your catch.

SNAKE-BIT

A Minden, LA fisherman got the surprise of his life while taking a large bass off of a fish stringer. When he reached into the fish's mouth to remove the stringer, a poisonous snake bit his finger.

Evidently the fish swallowed the snake tail first just before he caught the fish. After a short visit to the hospital, the fisherman returned home and had the fish and snake stuffed and mounted.

Source: Corpus Christi Caller Times 4/7/84.

THE GUMBO POT

Gay's Seafood Gumbo

No matter how fancy seafood recipes get, it's hard to beat a home cooked seafood gumbo. Recently, I had lunch with Gay and Arthur Matherne of Barataria, and she served up a real mean gumbo. I begged the recipe from her and I'd like to share it with you.

- | | |
|------------------------------|-------------------|
| 2½ lbs. peeled shrimp tails | 2 tbsp. parsley |
| 1 pt. oysters | 2 tsp. file' |
| 12 oz. crabmeat | 1½ cups flour |
| 1 lb. sausage, sliced thin | 1 cup cooking oil |
| ½ large bell pepper, chopped | 2 tbsp. salt |
| 4 medium onions, chopped | 1 tsp. pepper |
| 4 toes garlic chopped | rice |

Make a chocolate brown roux with the oil and flour. Add onions, bell pepper, garlic and sausage. Cook over medium heat for 2 minutes while stirring. Add 6 cups of water, mix well and cook 10-15 minutes. Add shrimp and 6 more cups of water. Add salt, pepper and 1 tsp. of file'. Cook over medium heat for 30 minutes. Add oysters and cook 20 minutes. Add crabmeat and remaining tsp. of file' and cook 10 more minutes. Serve over rice. Serves 8.

Sincerely,

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