

## SEA GRANT PROGRAM



### LAGNIAPPE

#### IMPORTANT LICENSE NOTICE

Any commercial fisherman including shrimpers who are planning to sell any saltwater finfish or baitfish in 1985 must purchase special licenses to do so. These licenses can only be purchased in the month of October. If a fisherman misses getting them this month, he cannot sell saltwater finfish or baitfish during 1985.

The first license required is the seller's license. This license is required of anyone who catches saltwater finfish or baitfish for sale and includes shrimpers who sell their bycatch. The license is \$105 for residents and \$405 for non-residents.

Also required for seines, gill nets, purse seines, and trammel nets are gear licenses. These licenses cost \$30 for a 1,200 foot net.

Finally, a saltwater fish vessel license is required. For Louisiana residents the fee is \$10 for a vessel 45 feet or less and \$15 for a vessel over 45 feet long. Non-residents must pay a flat \$205 regardless of the size of their vessel.

The only exception to the October purchase time for these licenses is if a fisherman buys or otherwise acquires a vessel at another time of the year. The licenses needed must then be applied for within 45 days after acquisition of the vessel.

These licenses are required of all saltwater fish (except menhaden) taken or landed in Louisiana including mackerel and offshore longline fish. License applications are available through the Department of Wildlife and Fisheries.

#### NEW RULES FOR TAX EXEMPT NUMBER

Beginning this year, fishermen will have to send a notarized statement that they make at least 50% of their income from commercial fishing in order to get their new tax exempt card. The 1984 legislature made the change because many people who are not commercial fishermen had gotten a tax exempt number and were not paying sales taxes on their purchases.

The statement should be included with the old card when you send it in for renewal. The statement does not have to be complicated. Simply put down your name and address and that you make at least 50% of your income from commercial fishing and have it notarized.

#### CRAB POT COLORS AND CATCH

Recently the Maryland Department of Natural Resources conducted a small study comparing the catch of crab pots which were painted different colors. Five different colors of pots and uncoated galvanized pots were fished twice a week and the catches were compared. Pots painted black and white caught the most crabs and uncoated galvanized pots caught the least.

| <u>Color of Pot</u> | <u>% of Catch</u> |
|---------------------|-------------------|
| black .....         | 19%               |
| red .....           | 19%               |
| white .....         | 18%               |
| blue .....          | 16%               |
| green .....         | 15%               |
| galvanized .....    | 14%               |

Source: Tidewater Fisheries News in the Waterman's Gazette. August, 1984.

#### NEW SEAFOOD DEALERS DIRECTORY

The Gulf and South Atlantic Fisheries Development Foundation and the National Marine Fisheries Service are preparing a Directory of Gulf and South Atlantic Seafood Purveyors for 1985. The directory will include processors, distributors, wholesalers and brokers in the Southeast Region that buy and sell southeast fishery products.

The directory will be distributed at twenty of the major U.S. food shows and elsewhere throughout the year and should be an excellent tool for finding new customers and increasing production.

Any dealer who would like his business included in the directory must obtain a form from Virginia Slosser and return it by November 1, 1984. Mrs. Slosser's address and telephone number is:

Mrs. Virginia Slosser  
National Marine Fisheries Service  
9450 Koger Blvd.  
St. Petersburg, FL 33702  
(813) 893-3384

#### CRAWFISH BOOK

LSU is reprinting the 148 page book "Red Swamp Crawfish: Biology and Exploitation" by J. V. Huner and J. E. Bar. The book has chapters on crawfish life history and ecology, wild crawfish harvesting, and crawfish farming. The book costs \$10.00 and can be ordered from:

Sea Grant Communications  
Center for Wetland Resources  
LSU  
Baton Rouge, LA 70803-7507

#### FREE PUBLICATIONS OF INTEREST

The following publications are free of charge and may be obtained by calling, writing, or coming by my office in Marrero.

How to Hang a Gill Net

Louisiana Shrimp Laws

Net Mending and Patching

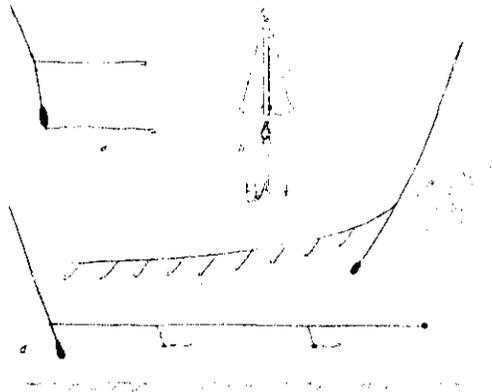
First Aid for Fishermen

Directory of Louisiana Seafood Suppliers

#### FISHING METHODS OF THE WORLD - TROLLING

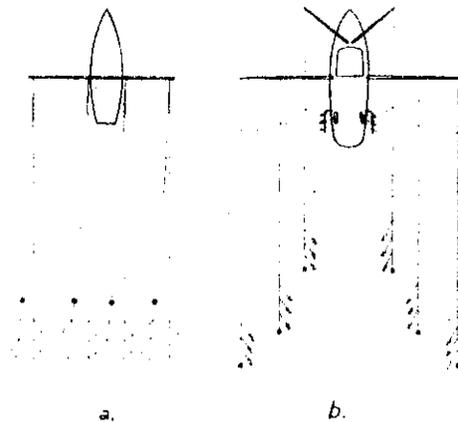
In the last newsletter, one of the advantages listed for drift lines was the fact that they can cover a large area. Trolling a line takes this even further as the lures or baits are dragged by a vessel under power. Trolling is heavily used by commercial king mackerel and salmon fishermen.

Figure 1



Troll lines. (a) A Norwegian "Dorg". (b) Typical Troll Lure. (c) English Darmouth Dab Line. (d) Nor-wegion "Dypyansdorg".

Figure 2



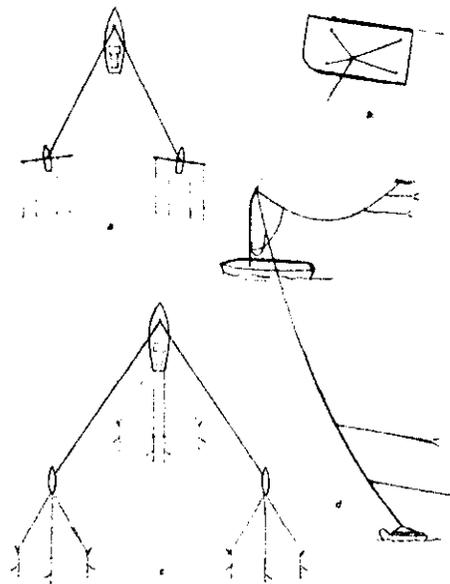
Rig of Troll Lines. (a) For mackeral (Germany) and (b) salmon (Canada).

Troll lines are typically rigged with one or more hooks or lures and a weight to take the hooks to the desired depth. The amount of weight and the amount of line let out determine how deep the rig fishes (Figure 1).

Figure 3

Sports fishermen also troll, however they usually pull only one to four lines. Commercial trollers must pull many more hooks and lines so they can pay for their operation (Figures 2 and 3). Frequently, commercial trollers use small otter boards or shearing devices to spread their lines. Spreading the lines fishes a larger area and prevents line tangling.

Sources: Fish Catching Methods of the World, A. Brandt. 1a and b, Fartøy og Redskap, K. Brobak. 1c, An Account of Fishing Gear of England and Wales, F. M. Davis. 3b, ABC Für Sportfischer, H. Hunziker.



Equipment for directing horizontal shearing: (a) Shearing boats with troll lines for mackerel in the Bay of Kiel, Germany; (b) otterboard for mackerel lines; (c) mackerel fishery with otterboards; (d) Swiss "Sechund" (seal) for troll lines for catching sea-trout

### COLORED OYSTERS

Have you ever opened an oyster that has an unusual color? There are many reasons for oysters which have unusually colored meats. Here are some of the more common colors and their causes.

Green Gills - This is caused by the depositing of Chlorophyll from the tiny plant life that the oyster uses as food.

Green Oysters - Many oysters will concentrate copper in their bodies giving them a green color.

Red Oysters - 1) Pink yeasts will sometimes give oysters and their liquid a pink color. The yeast growth results from unsanitary conditions in the processing plant or on the boat harvesting them. 2) Sometimes a bacteria Serratia Marcescens with a red pigment will multiply and cause a red color. This bacteria is rarely observed. 3) A small crab called the pea crab is sometimes found inside oysters. The ovaries of this crab contains a red pigment which can leak out and cause a pink color. 4) The most common cause of red colored oysters is a microscopic dinoflagellate which the oysters have been consuming in recent years. If the oyster is cut during shucking or damaged during freezing and thawing the red pigment will leak out and discolor the oyster liquor. This color can be destroyed by heating to 120°F. This red color has no relation to the very poisonous red tide. These red pigmented oysters are safe for human consumption. 5) Brown spots - Oysters in the south will develop brown spots due to biochemical reactions. This is normal for these oysters and not harmful.

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THE GUMBO POT

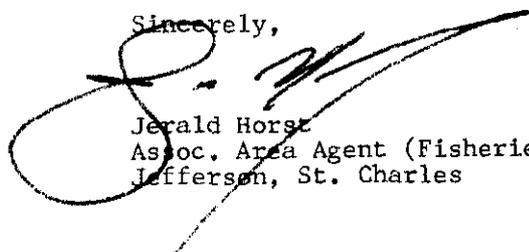
French-Fried Catfish

Fried catfish is a long tradition in South Louisiana. Over the years, I've probably used or seen two dozen recipes for frying catfish and most of them were good. This one is one I hadn't tried before, until Marvin and Susan Dempster of Des Allemands prepared it for me. The French dressing really adds an exciting tingle to the taste that I think you'll enjoy. Use small fillets when possible.

- |                         |                   |
|-------------------------|-------------------|
| 1 lb. catfish fillets   | Seasoned Fish Fry |
| 1/3 jar French Dressing | 1 egg             |
| 1/2 tsp. salt           | cooking oil       |
| 1/4 tsp. black pepper   |                   |

Mix French dressing, egg, salt and pepper until well blended. Dip fish fillets in mixture until coated. Roll each fillet in fish fry. Pan fry fillets in oil over a medium to medium high heat. Remove when golden brown. Serves 4 with French fries and salad.

Sincerely,



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

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