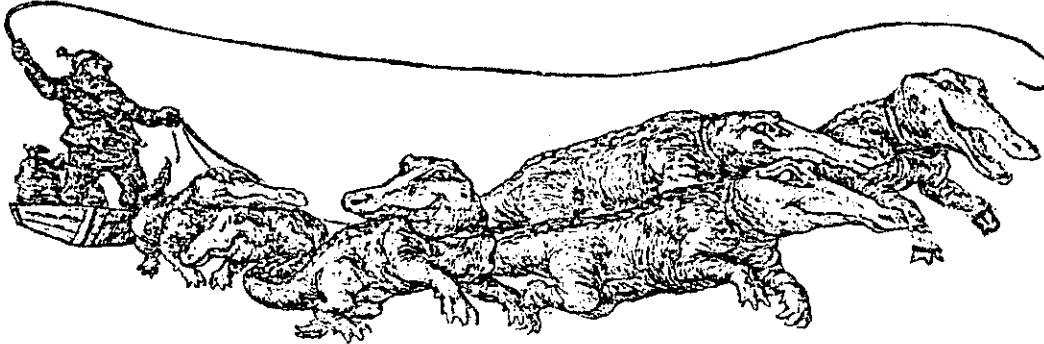


SEA GRANT PROGRAM



LAGNIAPPE

BAYOU BARATARIA SPEED LIMIT

The Jefferson Parish Council has passed an ordinance on the speed of boats in Bayou Barataria. The ordinance (No. 16164) states that no vessel or watercraft on Bayou Barataria shall produce a wake larger than the wave action produced at a dead idle.

The penalty for violation of this law is a maximum of a \$500 fine and/or 30 days in jail.

NEW UNDERWATER SHRIMP TRAWL FILM

The Sea Grant Programs of Louisiana, Texas, Mississippi, Alabama, Florida, Georgia, South Carolina and North Carolina, in cooperation with the National Marine Fisheries Service have produced a film on shrimp trawl designs.

The film gives shrimpers with an underwater view of the latest trawling systems and techniques. And it will help fishermen make decisions about what system is best for their operation.

The film shows how trawl and door designs and shrimping techniques have changed since 1958. And it describes common rigging adjustments and how they affect trawl performance.

Fuel use is another topic the film tackles. It is estimated that 40 to 54 percent of the operating costs for a trawler over 50 feet long result from fuel and oil expenses. The film demonstrates how gear selection and fishing techniques affect fuel efficiency.

Several interesting findings are recorded in the film. One deals with the use of a float on tongue nets, such as the mongoose. Some shrimpers have been enclosing the float in the webbing to decrease drag. The film shows that this technique causes the net to lose flotation. Consequently the net does not fish as high in the water as when the float is attached outside the webbing.

The film also demonstrates that by attaching the tickler chain on the inside face of the doors, instead of at the heel, the chain operates more efficiently.

Nine types of nets were evaluated in the film --- the flat net, the semi-ballon net, the ballon net, the jib net, the twin trawl, the three-wing trawl, the tongue trawl and several combinations of these systems.

Filmmakers shot the footage aboard the University of Georgia's 73-foot "Georgia Bulldog." They used electronic equipment on board and divers overboard to gather information on door spreads, drag and trawl speeds.

In addition to the funds and staff provided by Sea Grant and the National Marine Fisheries Service, the seafood industry and equipment suppliers also contributed funds and gear.

The film will premiere at the Work Boat Show in New Orleans in January. Afterward, it will be made available to the sponsoring Sea Grant Programs.

COMMERCIAL FISHING SHOW

The 1985 International Work Boat Show, in cooperation with the Southeastern Marine Advisory Service will be holding a three day program for commercial fishermen and seafood dealers during the Work Boat Show. While the final program is not out yet, the preliminary agenda includes the following subjects:

- Showing of New underwater trawl film
- Impact of shrimp aquaculture on U.S. shrimp fishery
- Sodium bisulfite on shrimp and on-board quality control
- Shedding crabs commercially on shrimp trawlers
- Use of trawling efficiency devices (TEDS)
- New trawls and net technology
- Fishing with chromoscopes
- Anti-fouling crab pots/crab escape rings/table top graders
- Longlining for snapper, grouper and tilefish
- Potential for new offshore finfisheries
- The new golden/red crab fishery
- Technology of propellers and pitch
- On-board seawater refrigeration systems
- Electrolysis effects on fishing vessels
- Business considerations for commercial fishermen
- Insurance and the commercial fisherman
- New Coast Guard regulations
- Setting up a vessel safety program

The program will be held on January 24, 25 and 26. The final agenda and registration information will be in next month's newsletter.

VOISIN ELECTED

Michael C. Voisin of Houma, a seafood processor and wholesaler, has been elected President of the Gulf and South Atlantic Fisheries Development Foundation. The Foundation, with headquarters in St. Petersburg, Florida, is an industry organization which works closely with government agencies to promote the development of the region's fisheries resources.

SHRIMP INDUSTRY PROBLEMS INVESTIGATED

At the request of Congressman John Breaux, the International Trade Commission (ITC) will be sending out questionnaires to all shrimp

processors and packers of shrimp, as well as selected boat owners and shrimp importers. The purpose of the questionnaires is to find out what the impact of imported shrimp has been on U.S. markets and producers. Some of the questionnaires are quite long and may take several days to fill out. This information is important since the ITC is the agency that has the power to regulate imports. The questionnaires are scheduled to be sent out in February.

Source: Hot Lines. Southeastern Fisheries Assoc. Inc. November 1984.

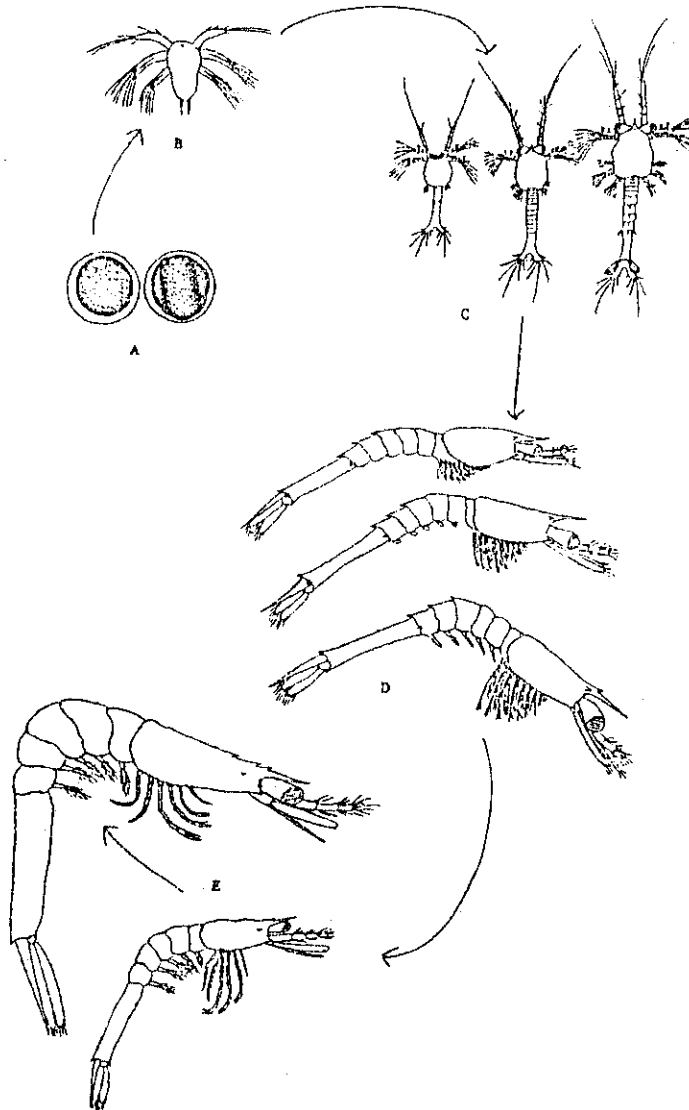
COMMERCIAL FISHERMENS RECORD BOOKS ARE IN

We have just received a new supply of commercial fishermens record books for the next year. So many fishermen use this book that I tried to lay in an extra large supply for this year. It seems I run out every year because more and more people are using them. If you would like your free copy or copies, (you can have as many as you need) call or write my office and I'll be happy to send them to you.

SHRIMP LIFE HISTORY

Shrimp are the most valuable of all of Louisiana's commercial fisheries. While a small amount of freshwater shrimp are landed each year, by far and away the most valuable shrimp are the saltwater brown and white shrimp.

The life histories of these two shrimp are very similar and both of them must have the valuable coastal marshes along the Gulf to rear their young in. The adult shrimp spawn in the Gulf with the brown shrimp spawning a little further out than the white. Each female shrimp releases from a half a million to a million eggs. The eggs are only 1/100 of an inch across and float freely with the tides and currents.



The egg hatches into a nauplius stage larvae shown in figure B on page three. There are five molts in the nauplius stage. The baby shrimp at this stage live off of their yolk sac and do not feed. In both this stage and the next, the young are still free-floating in the water.

The protozoa stage shown on page three in figure C has three stages and is about 1/8-inch long. The next stage called the mysis stage is shown in figure D. It also has three stages. All of the above stages and molts take place while the tiny shrimp is in the Gulf and at the mercy of the currents.

When the postlarvae stage (Figure E) is reached, they begin to look like shrimp and are about 3/8-inch long. At this stage, the tides and currents carry them into the marshland estuaries. Here in the rich feeding areas, the shrimp grow very rapidly. Growth and survival are affected by temperature, salinity and food supply.

When the shrimp reach about 3 inches long, the reproductive organs begin to develop and shrimp leave the marsh land estuaries and move out into the Gulf. When the shrimp mature and get ready to spawn, they move to the spawning grounds in the open Gulf. Very few shrimp live more than 1 year, although some may get to be 16 months or so old.

Sources: Descriptions of Shrimp Larvae (Family Penaeidae) off of the Mississippi Coast. C.B. Subrahmanyam. Gulf Research Reports Vol. 3, No. 2. December 1971. And the Biology (Life Cycle) of Penaeid Shrimp in Mississippi Waters. Marine Educational Leaflet No. 8. Gulf Coast Research Laboratory.

THE GUMBO POT

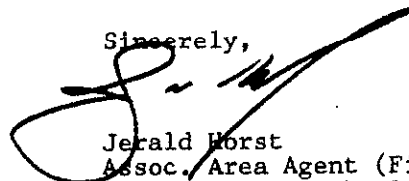
Oyster and Artichoke Soup

A good oyster and artichoke soup is a real delight and this one is, by far, the best I've ever eaten. I first tasted it is when I judged the 4-H Seafood Cookery Contest in 1981. The only hitch is that you will need a microwave oven to prepare it.

- | | |
|---|--|
| 6 Tbsp. butter, melted | 1 (14 oz.) can artichoke hearts, drained and chopped |
| 1/2 cup shallots, chopped fine | 2 tsps. salt |
| Pinch of thyme | 1/4 tsp. hot sauce |
| 1/4 tsp. cayenne pepper | 1/2 cup whipping cream |
| 2 Tbsp. flour | 3 sprigs parsley, chopped |
| 1 (13-3/4 oz.) can chicken broth | |
| 1 bay leaf | |
| 1 pt. oysters, drained (reserve liquid) | Liquid from oysters plus 1 extra pint of liquid |

In a three-quart casserole, melt butter, saute shallots, thyme, bay leaf and pepper on HIGH 3 MINUTES. Add flour and wisk well. Add broth, oyster water, artichokes, salt and hot sauce. Microwave on HIGH 6 MINUTES. Add oysters and parsley. Cover with wax paper and cook on HIGH 5 MINUTES. Then add whipping cream and serve. Serves 6.

Sincerely,



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