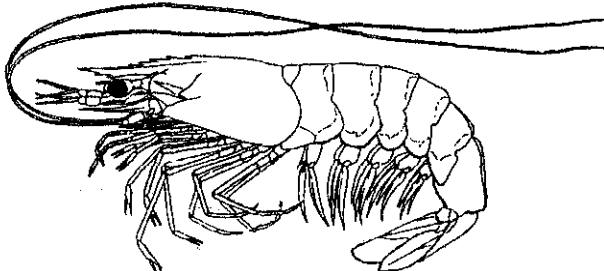


SEA GRANT PROGRAM



LAGNIAPPE

IMPORTED SHRIMP HEARINGS

The International Trade Commission (ITC) will be holding a public hearing on the impact of imported shrimp at 9 a.m. on Thursday, March 21 in New Orleans. The hearing will be in the Queen Ann Room at the Monteleone Hotel, 214 Royal Street.

The hearing will give commercial fishermen and seafood dealers the chance to speak up on the price and profit situation in the shrimp industry today. Depending on the information that the ITC gets, it may possibly put tariffs or quotas on shrimp imports.

CONCERNED SHRIMPERS ASSOCIATION MEETING

The Concerned Shrimpers Association will be holding a meeting on February 23 (the Saturday after Mardi Gras). The main topic will be the current shrimp price situation and the possibility of ITC action on imports. The meeting will begin at 1 p.m. and will be at Powell Auditorium at Nichols State University in Thibodaux. For more information contact Tee-John Mialjevich (318) 685-2683.

LOUISIANA SHRIMP ASSOCIATION ANNUAL MEETING

The Louisiana Shrimp Association will be holding its annual meeting on March 20-23 at the Monteleone Motel (214 Royal Street) in New Orleans. While the final agenda is not out yet, the Association usually has several days of very good speakers lined up.

For a final agenda and registration information, call Tommy Bush at 835-2556.

SHRIMP AQUACULTURE

Shrimp farming and its impact on the Louisiana shrimp industry is a hot subject nowadays. At the recent Shrimp World Market conference organized by Bill Chauvin and sponsored by Seafood Leader magazine, world shrimp experts gave their opinion of the shrimp situation and its outlook. In brief, here are some of the highlights.

- 1) The harvest of wild shrimp throughout the world is not expected to increase much over its present 1.7 million metric tons.
- 2) At present, 5% of the total world shrimp production is from aquaculture.
- 3) Cultured shrimp are heavily concentrated in the medium sizes which is also the mainstay of the Gulf of Mexico shrimp fleet.
- 4) By 1990 cultured shrimp could hold as much as a 26% share of the world's market for medium and large shrimp.

- 5) Between 1977 and 1983, shrimp aquaculture production in Ecuador increased from 2.2 million pounds to 36.4 million pounds and could reach 99 million pounds by 1990 if everything goes right.
- 6) This expansion in Ecuador will depend heavily on the development of shrimp hatcheries.
- 7) Due to favorable conditions, a large expansion in shrimp aquaculture is expected in Asia.
- 8) If Brazil can fully develop its shrimp aquaculture potential it may produce 150 to 350 million pounds yearly.
- 9) Serious obstacles to shrimp aquaculture do exist however, some of which are a shortage of post-larval (baby) shrimp, habitat destruction, a lack of hatchery and grow-out technology and a possible weakening of prices for medium shrimp due to overproduction.

LOUISIANA FUR CATCH 1983-84

The final figures for last season's fur catch are finally out and Louisiana's fur catch dropped from \$5.5 million dollars the year before to \$4.6 million last year. Part of the reason for the decline was low fur prices for the second year in a row.

COMPARATIVE TAKES OF FUR ANIMALS IN LOUISIANA

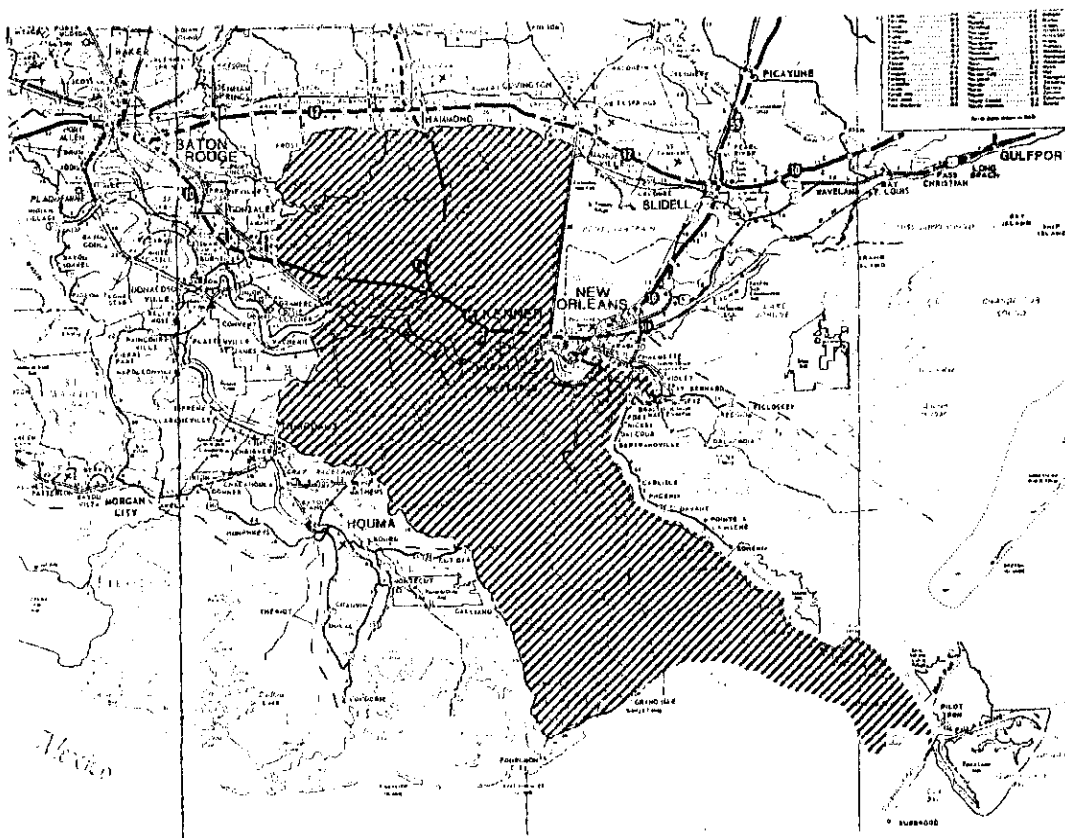
1983-84 SEASON

	No. of Pelts		Approximate Price to Trapper	Value
NUTRIA (Eastern)	613,599	@	\$ 2.60	\$ 1,595,357.40
NUTRIA (Western)	267,952	@	3.30	884,241.60
	<u>881,551</u>			<u>\$ 2,479,599.00</u>
MUSKRAT (Eastern)	249,734	@	1.60	\$ 399,574.40
MUSKRAT (Western)	74,596	@	2.40	179,030.40
	<u>324,330</u>			<u>\$ 578,604.80</u>
RACCOON (Upland)	62,587	@	10.00	\$ 625,870.00
RACCOON (Coastal)	65,342	@	4.80	313,641.60
	<u>127,929</u>			<u>\$ 939,511.60</u>
MINK	24,147	@	8.20	\$ 198,005.40
OPOSSUM	5,957	@	.60	3,574.20
OTTER	4,122	@	12.00	49,464.00
SKUNK	10	@	.60	6.00
RED FOX	465	@	25.00	11,625.00
GRAY FOX	988	@	23.00	22,724.00
BOBCAT	1,441	@	33.00	47,553.00
BEAVER	288	@	5.00	1,440.00
COYOTE	432	@	5.00	2,160.00
	<u>1,371,660</u>			<u>\$ 4,334,267.00</u>
No. of Pounds				
NUTRIA MEAT	500,000	@	.04	\$ 20,000.00
RACCOON MEAT	494,000	@	.50	247,000.00
OPOSSUM MEAT	6,000	@	.25	1,500.00
TOTAL MEAT	<u>1,000,000</u>			<u>\$ 268,500.00</u>
TOTAL PELTS AND MEAT				<u>\$ 4,602,767.00</u>

Prices were up slightly for nutria, and down on everything else. Of the major fur animals the coon catch dropped the most (-41%) followed by the mink (-27%) and otters (-24%). The muskrat catch stayed the same and the nutria catch was up 17%.

CATFISH SIZE LIMIT

The Department of Wildlife and Fisheries has approved a 5 year suspension of the 11-inch minimum size length on channel catfish (eel cats) in the area shown below.



Within this area there is no minimum size limit on channel catfish only. The Department has determined that the majority of the fish within this area are stunted. Waters affected by the size-limit suspension are Lac des Allemands, lakes Salvador, Cataouatche and Maurepas and the western part of Lake Pontchartrain and the bayous and streams associated with these lakes but not including the Mississippi River and Bayou Lafourche.

The exact boundaries are as follows:

West and south of the west descending bank of the Mississippi River from the Gulf of Mexico to the Huey P. Long Bridge; north and west of U.S. 90 from the Huey P. Long Bridge to Causeway Blvd.; west of the Lake Pontchartrain Causeway from U.S. 90 to La. 22; south and east of La. 22 to U.S. 61 at Sorrento; north of U.S. 61 from Sorrento to La. 20; east of La. 20 to the east descending bank of Bayou Lafourche at Thibodaux; east of the east descending bank of Bayou Lafourche to La. 1 at Leeville; east and north of La. 1 from Leeville to the Gulf; north of the Gulf from Grand Isle to the west descending bank of the Mississippi River.

ALLIGATOR FARMING MEETING

A jointly sponsored program on alligator production will be held in Gainesville, Florida on March 7 and 8. Subjects which will be covered include breeding, diseases, financial management and alligator farm operation information.

Advance registration is \$50 (before March 1). Late registration is \$65. For more information contact:

Alligator Production Conference
Director of Conferences, IFAS
1041 McCarty Hall, University of Florida
Gainesville, Florida 32611
(904) 392-5930

CRABMEAT PROCESSORS WORKSHOP

The Louisiana Cooperative Extension Service is coordinating a sanitation workshop for Louisiana crab processors on February 27, 1985. Last year the U.S. Food and Drug Administration inspected almost every crab processor in Louisiana. Since FDA found some problems in Louisiana, it was felt that a good crab processing workshop would be helpful. The workshop will be held at the Vieux Carre Room at the LSU Union and will begin at 10 a.m. The following subjects will be discussed:

- 1) Basic Microbiological Problems and Refrigeration
- 2) Good Practices and FDA Inspection Procedures
- 3) Laboratory Practices
- 4) FDA, Regulatory Aspects
- 5) FDA, Small Business Representative
- 6) State Regulatory Requirements
- 7) Sanitizing and Processing Techniques

This workshop is free and no preregistration is necessary.

FISHERIES EXPORTS

President Reagan recently signed into law HR6342 (PL98-623) to encourage exports of American fisheries products. The legislation, sponsored by Congressman Walter B. Jones of North Carolina will allow fisheries exporters to use the same federally supported export strategies that have been of such help to American farmers.

Last year the United States ended up importing \$4.1 billion worth of products more than it exported. A whopping 14% of this deficit was due to seafood imports. Since U.S. waters have an estimated 20% of the whole world's fisheries resources, Jones feels that seafood exporting can help solve the deficit problem and also help the U.S. fishing industry.

The new legislation does not spend any taxpayers money but simply gives the Secretary of Agriculture and the Commodity Credit Corporation the authority to allow fisheries products to qualify for existing agricultural export programs.

THE GUMBO POT

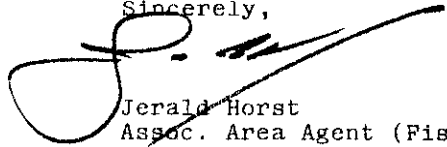
Debbie's Crab Stew

This month's recipe comes from Debbie and Gary Percle of Baton Rouge. I used the thyme, bell pepper and parsley and found it delicious Gary tells me this recipe also works well with shrimp, crawfish, alligator and fish fillets. He says if you use alligator, increase the cooking time and if you use fish, decrease it.

- | | |
|------------------------------|-----------------------------|
| 12 crabs | 2 sprigs thyme (optional) |
| 4 tablespoons flour | 1 bell pepper (optional) |
| 2 onion - minced | 4 sprigs parsley (optional) |
| 2 No. 2 cans stewed tomatoes | salt |
| 8 tablespoons butter | pepper |
| 4 cloves garlic (or equal) | Tony's Creole Seasoning |

Brown flour in butter and add minced onion and bell pepper. Saute onion until transparent and tender, add tomatoes and seasoning, salt and pepper and Tony's Creole to taste. Simmer about 30 minutes on low heat. Add crabs which have been cleaned. If small, leave whole, large crabs halved. Cook in gravy for about 30 minutes. If gravy becomes too thick, add water to desired consistency. Serves 6 to 8. Serve over rice with garlic bread and tossed green salad.

Sincerely,



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