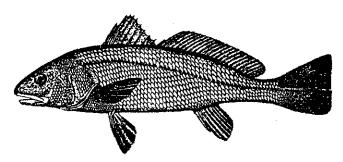
May 24, 1985 Vol. 9 No. 5 1825 Bonnie Ann Drive Marrero, LA 70072 (504) 341-7271

SEA GRANT PROGRAM



LAGNIAPPE

THANKS TO OUR FRIENDS

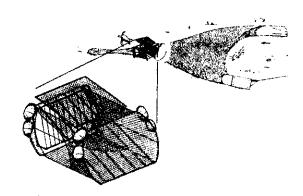
The showings of the underwater shrimp trawl film last month were a big success, with well over 200 people at each showing. A vote of thanks goes to James Frickey and the Young Men's Business Club of Westwego and Mayor Leo Kerner and the Board of Aldermen of the Town of Jean Lafitte for providing us with a place to show the film. Both the Town of Jean Lafitte and the Westwego YMBC have been very helpful in the past and receive our thanks.

OOPS

Last month when we announced the new telephone number to use to make a claim to the Fishermen's Contingency Fund (Federal Hang Fund), we made a mistake. The correct number is (202) 634-4688.

FREE BOOKLET ON "TEDS"

I have just received a supply of booklets on how to make and install the new trawling efficiency devices (TEDS).



The TED was originally designed to prevent trawls from catching sea turtles but has been modified so that it is most heavily used to get rid of finfish from the trawl catch. If you would like a copy of the booklet, call or write my office.

BUTTERFISH AND SQUID MEETING

The LSU Coastal Fisheries Institute will be sponsoring a meeting on June 1, 1985 to discuss the results of the research that LSU and the National Marine Fisheries Service (NMFS) have been doing off of Louisiana. Several exploratory cruises have been made in cooperation with a Japanese fishing vessel. Also, the NMFS vessels

"Chapman" and Oregon" have been trawling for these animals. Some tows have produced as much as 20,000 lbs. of butterfish.

The meeting will be at the New Orleans Hilton at #2 Poydras Street on Saturday, June 1, from 2-5 p.m. The meeting is open to the public, however the Coastal Fisheries Institute requests that anyone planning to attend please notify them by calling 388-6445 or 388-6448 in Baton Rouge.

STATE HANG FUND NEWS

Ed Wagner, administrator of the State Fishermen's Gear Compensation Fund, will no longer be in charge of the program. Those of you who have made claims with the fund know of Ed's reputation for fairness and willingness to help. As part of Ed's new job, he will still be involved in overseeing the fund. He has asked fishermen to bear with what may be some small delays until the new person is trained.

SOUTHEASTERN SEAFOOD EXPORT CONFERENCE

The U.S. Department of Commerce and the Gulf and South Alantic Fisheries Development Foundation, in coopoeration with several other agencies, will be sponsoring a two day conference on establishing and exporting to worldwide seafood markets. The agenda includes the following topics:

- Identifying potential export markets
- 2) Establishing a seafood export operation
- 3) Creating an export marketing strategy
- 4) Transporting seafood products5) Promoting southeastern Atlantic seafood exports
- 6) Export finance
- 7) Product quality

In addition, conference participants will have the opportunity to make contacts throughout the seafood industry and receive upto-date seafood information, including country and species reports.

The conference will be held on July 18-19, 1985 at the Plimsoll Club, New Orleans International Trade Mart, 2 Canal St. in New Orleans, LA. The registration fee is \$65. Call Ms. Judy Snyder at the U.S. Department of Commerce office at (504) 589-6546 to get a complete agenda and registration form.

WILDLIFE & FISHERIES LAW BOOK

The revised 1984 edition of the "Compilation of Louisiana Laws Pertaining to Wildlife and Fisheries" is now available. The book costs fifteen dollars and is the official law book on laws covering commercial and sport fishing, trapping and hunting. To order send a check and request to:

> Major Tommy Candies Department of Wildlife and Fisheries P.O. Box 15570 Baton Rouge, LA 70895

SEAFOOD EXPORTING GUIDES

The LSU Coastal Fisheries Institute has prepared a complete guide book for people interested in exporting seafood. The guide covers everything from how to locate a market to how to guarantee payment. This publication is free but only a limited number are available, so please only one to a person. Order "An Exporting Guide For The Louisiana Fisheries Industry" from Sea Grant Legal Program, 52 Law Center-LSU, Baton Rouge, LA 70803.

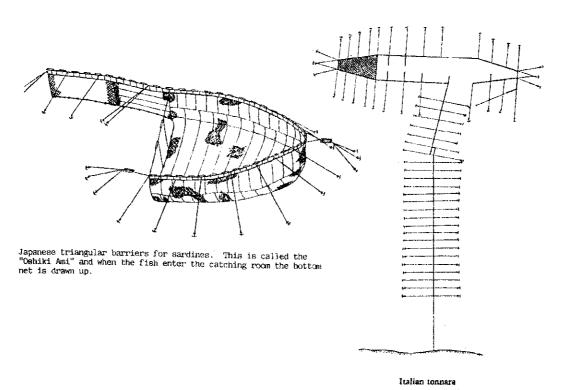
CATFISH GROWTH

Researchers at the Southeastern Fish Cultural Laboratory at Marion, Alabama studied the effect of gender (male or female) on the growth of channel catfish through 26 months of age. They found that through 10 months, males and females grew at the same rate. However, at 13 months old, males 5-6 inches long began to grow faster than females. They were longer and were heavier than females. At the end of the 26 month experiment the males were 26% heavier and 9% longer than females

FISHING METHODS OF THE WORLD -- POUND NETS

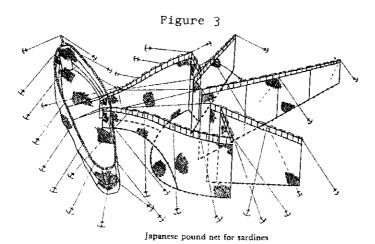
Pound nets are simply modernized and modified fish fences which are built of webbing rather than wooden poles. The major differences between fish fences and pound nets is that pound nets have a catching area with walls and a bottom made of webbing. The catching area can be raised by the fisherman to remove the fish. This allows the net to be fished in areas of permanent water. A fish fence or weir, on the other hand, can only be fished in areas where the tide runs out, since the fish can only be removed at low tide. Like fish fences and weirs, pound nets usually have a long leader to guide the fish into the net.





Some of the less advanced pound nets (Figures 1 and 2) are watched nets. With these nets, the fishermen stay with their nets and when a school of fish moves into it, the catching area is closed and the net is lifted. Both of the nets shown above are designed for catching schooling fish such as sardines and tuna.

The more highly developed modern pound net shown in Figure 3 does not have to be watched and will keep most of the fish in the net until the fisherman runs it.



Pound nets such as this and other modified forms are fished all over the world including part of the United States, such as the Great Lakes and the Atlantic Coast. The nets shown in these illustrations are shown with anchors and floats to hold them in place. Pound nets which are fished in areas with soft bottoms often use poles for support, instead of anchors and floats.

Source: Fish Catching Methods of the World. A. Brandt.

FISHERMEN'S GEAR COMPENSATION FUNDS

For Years, commercial trawlers have noticed the steadily increasing number of hangs and bottom obstructions in waters inside and offshore Louisiana. The latest figures released by the two gear funds in operation bear out the fishermen's claims.

The Fishermen's Contingency Fund, (Federal Fund) has received more than 560 claims since 1978 and has paid fishermen more than \$1.3 million in damages. During the fiscal year 1984 alone, 183 claims were processed and 111 were approved for a total of \$418,000. A whopping 70% of all of the claims in the U.S. were from offshore Louisiana fishermen.

The Fishermen's Gear Compensation Fund, (State Fund) which was created in 1979, has paid out \$1.2 million on 1,016 claims. An additional 546 claims were not paid, most of them because the fishermen did not return them by the 90 day deadline.

The feeling among many people in the fishing industry is that most damages are still not being reported for compensation. If that is truly the case, Louisiana does indeed appear to have a serious problem with hangs and other underwater obstructions.

Source: Outer Contineral Shelf Resource Development News. Louisiana Geological Survey. March 1985.

THE GUMBO POT

Shrimp and Cheese Manicotti

This is a true-blue invention of Gay Matherne of Barataria, LA. Her husband Arthur claims credit for the idea, but since she put it together, we'll give her the credit. It's so good, I hurt myself eating too much of it. I think you'll love it.

1 box manicotti noodles
1 lb. mozzarella cheese
1 lb. longhorn style colby cheese
2 eggs
1 lb. leadless medium shrimp
1 cup Italian bread crumbs
1 Tbsp. parsley
2 eggs
1 lb oz. jar spaghetti sauce
2 cup cooking oil
3 salt and pepper

Heat water to a boil in a pot large enough to hold noodles. After it begins boiling, add I cup cooking oil to the water. Drop noodles in boiling water singly. Boil till done, drain, and rinse well. Peel shrimp and cut cheese into small cubes. Mix all of the ingredients together except the spaghetti sauce and stuff into the noodles. Place noodles in single layer of baking dish and cover with the spaghetti sauce. Bake at 350° for 35 to 40 minutes. Serves 4.

Sincerely,

Jerald Horst

Assoc. Area Agent (Fisheries)

Jefferson, St. Charles