

## SEA GRANT PROGRAM



## LAGNIAPPE

### BIG COMMERCIAL FISHING PROGRAM

This year, the Work Boat Show in New Orleans will be sponsoring a three day program, jam-packed with information for commercial fishermen. This program is being done in cooperation with the Southeastern Marine Advisory Service. In addition to the educational programs, the Work Boat Show will have the New Orleans Convention Center (world's fair site) full of displays of fishing boat equipment.

Registration for all three days of the program and admission to the Work Boat Show displays is \$30 per couple at the door or \$25 per couple using the advance registration form which was included in last month's newsletter. Single-day registration is also available at the door at \$15 per day.

Also of interest to most shrimpers will be the uncut version of the underwater trawl film which will be shown on Sunday, January 12 at 9 a.m.

The most popular speaker from last year's schedule, Don Cuning from Ketchikan, Alaska will be back for two presentations this year. Don is probably the foremost expert on electrical problems electrolysis and corrosion on fishing vessels in the U.S. He will be speaking Friday at 12:45 p.m. and Saturday at 1:15 p.m.

The complete agenda for the show is shown below:

#### DEVELOPING FISHERIES

Thursday, January 9, 1986

- 9:30 Role of Foundation in Developing Fisheries; Thomas Murray, Gulf and South Atlantic Fisheries Development Foundation
- 9:50 Production of Stone Crabs in Louisiana; Jerald Horst, Louisiana Cooperative Extension Service
- 10:10 Golden Crab Trapping and Handling in the Eastern Gulf of Mexico, Steve Otwell or Don Sweat, University of Florida
- 10:30 Golden Crab Exploratory Fishing Off South Carolina; Jack Keener, Clemson University
- 10:45 Break
- 11:00 Drift Longlining for Tuna and Swordfish; Frank Lawler, University of Florida
- 11:20 Fish Trawling Off the South Atlantic Coast; Jack Rivers, University of Georgia
- 11:40 Butterfish Production in the Northeast; Duncan Amos, University of Rhode Island
- 12:00 Exploratory Butterfish Production Off Louisiana; Andrew Kemmerer, National Marine Fisheries Service
- 12:20 Tokyo Fish Markets: Quality Finfish Handling; Charles Wilson, Louisiana State University
- 12:40 Mackerel and Reef Fish Management; William Chauvin, Shrimp Notes, Inc.

GULF SHRIMP FISHERIES

Friday, January 10, 1986

- 9:30 Trawling Efficiency Devices Past and Future; Chuck Oravetz, National Marine Fisheries Service, St. Petersburg, Florida
- 10:10 TED Technology in the Commercial Sector; Rick Wallace, Alabama Sea Grant Advisory Service
- 10:30 Shrimp Trawl Design and Performance; Dave Harrington and Capt. Lindsey Parker, Georgia Marine Extension Service
- 11:00 Break
- 11:15 Brine Freezer Technology for Shrimpers; Billy Ladnier; Ladnier and Hardy Marine Service, Bayou La Batre, Alabama
- 11:45 The Sodium Bisulfite Issue; Gunnar Finne, Texas A&M University
- 12:15 Current Shrimp Markets and the Future Role of Shrimp Substitutes; Ken Roberts, Louisiana Cooperative Extension Service
- 12:45 Troubleshooting Electrical Problems On-Board Shrimp Boats; Don Cuning, Aurora Communications, Ketchikan Alaska
- 1:30 Poster Sessions  
Computer Software for Marine Application  
Marine Safety Equipment  
Catfish Longlining  
Marine Paints-Question and Answer Session  
Oyster Depuration  
Engine/Propeller Technology

COMMERCIAL FISHING BUSINESS AND TECHNOLOGY

Saturday, January 11, 1986

- 9:30 Are My Taxes Going to Change? Economist--To be announced.
- 10:00 Who Says My Insurance Company is Quitting? P&I Insurance and Trends Panel: Dennis Nixon, University of Rhode Island; Al Reynolds, Marine Insurance Rep., Florida Representative, G&M Marine, Inc.
- 11:00 Break
- 11:15 Chromoscopes and New Fish Finding Devices; Duncan Amos, University of Rhode Island
- 11:45 Saving Bucks, On-Board Cooling and Less Pollution: Converting Your Engine to Liquid Propane Gas; Evertt Brett, University of Alabama
- 12:15 Save Your Back: Hydraulics for Small Boats; L.D. Winebrenner, Seattle, Washington
- 1:15 Avoiding Lost Time With Short Circuits: Boat Wiring and Electrical Circuits; Don Cuning, Aurora Communications, Ketchikan, Alaska

Sunday, January 12, 1986

- 9:00 Uncut Version of Underwater Trawl Film

SOFTSHELL CRAWFISH PRODUCTION

While crawfish are loved all over Louisiana and softshell crabs are a delicacy all over the United States, softshell crawfish are just beginning to appear in the marketplace.

Dr. Dudley Culley of the LSU Fisheries Department, with the support of Louisiana Sea Grant, has been working on how to produce softshell crawfish for over a year.

Much of his research has looked promising and the results are now available in a new publication entitled "Producing Soft Crawfish: A Status Report". The booklet has a color guide to identifying molting stages of crawfish and plans for building a shedding system.

The booklet costs \$3 and can be ordered from the Center for Wetland Resources, LSU, Baton Rouge, LA 70803.

1984-85 LOUISIANA FUR HARVEST

The preliminary fur industry harvest figures for 1984-85 have been recently released by the Fur and Refuge Division of the Louisiana Department of Wildlife and Fisheries. These are not final figures but do give a good indication of harvest success for last year's fur trapping season.

	No. of Pelts		Approximate Price to Trapper	Value
NUTRIA (Eastern)	845,419	@	\$ 3.50	\$2,958,966.50
NUTRIA (Western)	369,181	@	5.00	1,845,905.00
	<u>1,214,600</u>			<u>\$4,804,871.50</u>
MUSKRAT (Eastern)	94,236	@	1.60	150,777.60
MUSKRAT (Western)	94,237		2.30	216,745.10
	<u>188,473</u>			<u>\$ 367,522.70</u>
RACCOON (Upland)	115,570	@	11.50	\$1,329,055.00
RACCOON (Coastal)	77,046	@	5.10	392,934.60
	<u>192,616</u>			<u>\$1,721,989.60</u>
MINK	34,497	@	11.80	\$ 407,064.60
OPOSSUM	15,543	@	.60	9,325.80
OTTER	5,727	@	12.00	68,724.00
SKUNK	6	@	.60	3.60
RED FOX	803	@	19.00	15,257.00
GRAY FOX	1,487	@	18.00	26,766.00
BOBCAT	1,397	@	44.00	61,468.00
BEAVER	375	@	3.00	1,125.00
COYOTE	633	@	5.00	3,165.00
TOTAL	<u>1,656,157</u>			<u>\$7,487,282.80</u>

	No. of Pounds			
NUTRIA MEAT	430,000	@	.04	\$ 17,200.00
RACCOON MEAT	743,789	@	.50	371,894.50
OPOSSUM MEAT	15,655	@	.25	3,913.75
TOTAL MEAT	<u>1,189,444</u>			<u>393,008.25</u>
TOTAL PELTS AND MEAT. . . . .				\$7,880,291.05

**RECORD BOOKS & TAX GUIDES**

I have just received a supply of both the commercial fishermen's and trapper's record books and the commercial fishermen's tax guides. The record books are a revised version of the same popular booklet that we have supplied to commercial fishermen for several years to keep a record of their expenses.

The tax guide may be useful in filing 1985 income taxes. They are very complete and include chapters on the following subjects:

- 1) Filing Requirements and Return Forms
- 2) Importance of Good Records
- 3) Employment Taxes
- 4) Determining Your Income
- 5) Business Expenses
- 6) Self-Employment Tax
- 7) Losses from Operating a Business
- 8) Business Assets
- 9) Depreciation
- 10) Gains and Losses
- 11) Casualty and Theft Losses
- 12) Reporting Gains and Losses
- 13) Investment Credit
- 14) Other Tax Saving Considerations
- 15) If Your Return is Examined
- 16) Sample Record System and Tax Forms

**MANDATORY SEAFOOD PLANT INSPECTION**

For the last two years, the U.S. Congress has considered legislation requiring mandatory federal inspection of seafood plants. This year, the National Fisheries Institute has agreed to draft legislation for mandatory seafood plant inspection by the Department of Agriculture.

If legislation is passed similar to the USDA red meat inspection program, a federal inspector will have to be present at the plant at all times when seafood is processed. Also, the seafood plant will have to provide office space for the inspector and pay for much of the cost of production.

When mandatory inspection became law for the red meat industry, many small slaughter houses went out of business. Some observers fell that a similar inspection program would have the same effect on small seafood processing plants.

SEAFOOD SURVEYS

A new report comparing four surveys on seafood consumption since 1969 has been released by Dr. Teh Hu, Professor of Economics at Penn State University. Some of his findings are very interesting.

- \* White people are eating more seafood, especially finfish than ever before
- \* Canned fish consumption's share of the market is declining
- \* People in the mountain areas of the U.S. are eating much more seafood than before, probably because of improved shipping
- \* 50% of all shellfish and 30% of the finfish eaten are eaten in restaurants
- \* The more money a person makes, the more he is likely to eat his seafood in restaurants rather than at home
- \* Consumption of fresh seafood is as high as frozen seafood
- \* City people eat more shellfish in restaurants than country people and less finfish in restaurants than country people
- \* Much of the underutilized species such as swordfish, dolphin and squid are eaten in restaurants. Such species are eaten more by white people with middle and top incomes who live in cities or the New England or Pacific area.
- \* Sablefish, shark, tilefish and eel are eaten more at home than in restaurants. These seafoods are eaten more by lower-middle income people who live in the Pacific area. Blacks consumed more shark than whites.

Source: "Going to Market" National Fisheries Institute, Nov. 1985.

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THE GUMBO POT

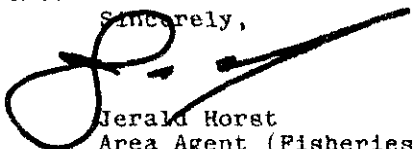
Ceviche

This is a dish which may be a little exotic for the average American. It is widely prepared in the Caribbean and does not use heat, but rather acid to cook the fish. The first time I tried it was on a snapper-grouper longline boat out of Tarpon Springs, Florida. I use grouper which is the traditional fish for ceviche but any lean white-fleshed fish will do. It is an excellent dish for light summer-time eating and with its holiday colors, is a good Christmas appetizer.

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|-----------------------|------------------------|
| 2 lbs. grouper filets | 1/2 cup olive oil      |
| 3 large tomatoes      | 1 Tbsp. oregano leaves |
| 2 bell peppers        | 1 Tbsp. salt           |
| 8 shallots            | 1 tsp. black pepper    |
| 15 lemons             |                        |

Cut the fish, tomatoes and bell peppers into bite-size pieces and place in a glass or stainless steel bowl. Dice shallots and add to bowl. Add olive oil and seasonings. Juice the lemons and add to the mixture. Mix well. If you don't have enough liquid to cover the mixture, add more lemon juice. Set aside in refrigerator for at least 6 hours, or better yet, 12 hours before serving. May be served with or without crackers.

Sincerely,



Gerald Horst  
Area Agent (Fisheries)  
Jefferson and St. Charles Parishes