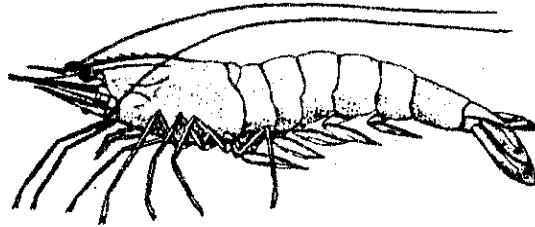


## SEA GRANT PROGRAM



## LAGNIAPPE

### CONCERNED SHRIMPERS MEETING AND SEAFOOD FEAST

The Concerned Shrimpers Association of Louisiana will be holding its annual meeting and seafood feast at Talbert Hall, Nicholls State University in Thibodaux, La. on Saturday, February 15, 1986.

The informational part of the meeting will begin at 10 a.m. and will cover some of the critical problems facing the shrimp industry today including:

- 1) A possible Federal closure of shrimp waters off of Louisiana
- 2) The possibility of shrimp farmers in Louisiana using weirs and dams to catch the wild shrimp spawns for their ponds
- 3) Hull and P&I insurance problems
- 4) The 100 count law
- 5) The possible mandatory (forced) use of TEDS in shrimp trawls
- 6) The entirely new license system being proposed
- 7) The recommendations of the Governor's Shrimp Task Force. This group has been meeting for 2 years and many of their recommendations will turn up in the Legislature this year.
- 8) The outlook and prices and supplies in the shrimp industry.

The underwater shrimp trawl film will also be shown immediately after lunch. Featured speakers at the meeting include Representative John Breaux, State Senator Sammy Nunez, Seafood Promotion Board chairman Mike Voisin, LSU economist Dr. Ken Roberts, Gulf of Mexico Fishery Management Council President Julius Collins and of course Tee John Mialjevich who is President of the Association.

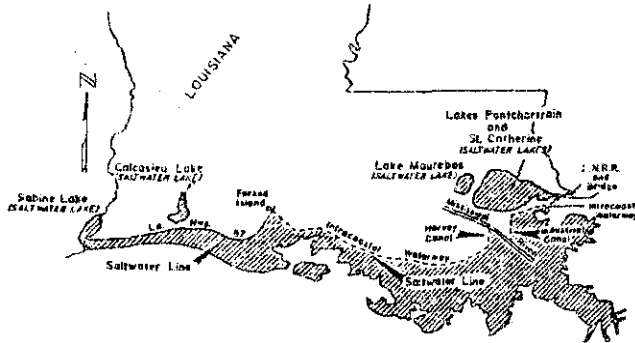
The Association will be asking each fisherman who attends the meeting to fill out a questionnaire on needs of the shrimp industry. The results of the survey will be announced during the meeting.

The meeting is open to the public. Registration, from 9-10 a.m., is \$2.00 and includes coffee. The seafood feast, all the boiled crawfish and shrimp and marinated oysters you can eat, plus drinks, is free to paid up members (and their spouses) of Concerned Shrimpers. Association dues are \$100 and may be paid at the meeting. The Holiday Inn (where the feast will be held) will also be sponsoring a dance beginning at 9 p.m. For more information, call Tee John Mialjevich (318) 685-2683.

### SALTWATER FINFISH NET LAWS

In the last year there has been a great deal of confusion over saltwater commercial fish netting laws. In some cases both commercial and sports fishermen do not know all of the laws that cover netting. What follows below is a summary of net laws as they now are.

The state has been divided into two areas by the legislature with a saltwater/freshwater line. The laws below apply only to the area designated as saltwater even though some areas with freshwater, such as the mouths of the Mississippi and Atchafalaya Rivers are in the saltwater zone and some saltwater areas such as Lake Salvador are in the freshwater zone.



The areas designated as saltwater areas are the lakes St. Catherine, Pontchartrain, Maurepas, Calcasieu and Sabine and all areas south of the following line:

Louisiana Highway 32 from the Texas-Louisiana boundary to its junction with the Intracoastal Waterway at Forked Island, the Intracoastal Waterway from Forked Island to Bayou Barataria to the Harvey Canal, the Harvey Canal to the Mississippi River, the Mississippi River to the Industrial Canal, the Industrial Canal to the Intracoastal Waterway, the Intracoastal Waterway to the Rigolets in Orleans Parish to the Louisville and Nashville railroad bridge, the Louisville and Nashville railroad right of way from the Orleans Parish line to the Mississippi state line.

The following nets are legal in the saltwater zone: (All mesh sizes below are for square measurement. Stretched mesh sizes are double the square mesh size.)

- 1) Hoop nets; one inch minimum mesh.
- 2) Seines; one inch mesh only. 1200 ft. maximum length.
- 3) Trammel nets; outer walls a minimum of 3 inches and a maximum of 12 inches. Inner walls a minimum of 1 5/8 inches. 1200 ft. maximum length.
- 4) Gill nets; a minimum of 1 3/4 inches. 1200 ft. maximum length.

The use of gill nets, trammel nets and seines made of single strand monofilament is illegal. Monofilament nets made of two or more strands is legal. Single strand monofilament nets may be fished in offshore state waters with a special permit from the Department of Wildlife and Fisheries.

It is illegal to connect two nets together in any way (including tying them to the same pole) to make one net over 1200 feet long.

All gill nets, trammel nets and seines must be attended by the fishermen when the nets are in the water (unless the nets are attached to a wharf at a camp). A net is considered to be attended if the fisherman is within sight (even binocular sight) and can get to the net before the game warden can pick it up.

It is illegal for anyone other than the owner of the net (even if the net is illegal) to tamper with the net. This includes removing fish from the net, picking the net up or damaging it in any way.

It is illegal to set a net within 500 feet of the mouth of any inlet or pass or within 500 feet of any water control structures, weirs or dams.

It is illegal to set a net which completely blocks free passage of fish in any stream, lake, bayou or any other water body in Louisiana. A minimum passageway for fish must be allowed of 5 feet wide from the top to the bottom of the water in the deepest portion of the water.

The minimum commercial size limits on saltwater fish are as follows:

- speckled trout.....12 inches
- redfish.....16 inches
- sheepshead.....10 inches

Five percent of the number of each kind of fish in a fisherman's possession may be under the legal limit.

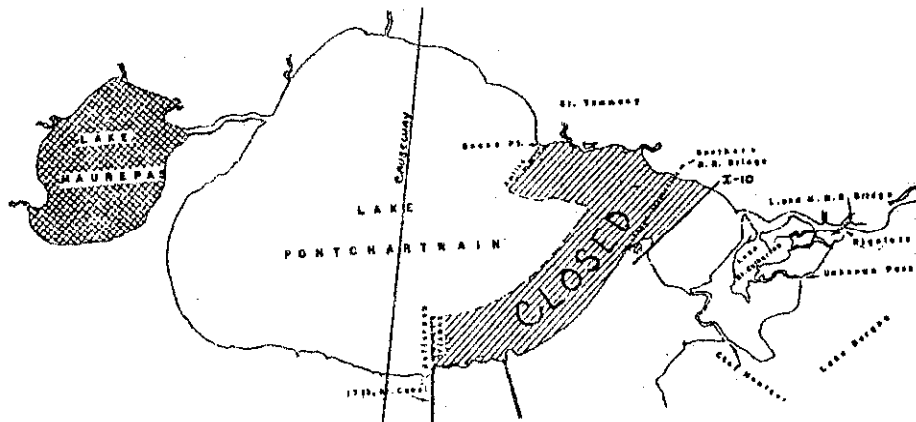
Resident commercial license fees are as follows:

- Sellers license.....\$105
- Gear license.....\$30 per net
- Vessel license.....\$10 per vessel 45 ft.  
long or smaller  
\$15 per vessel larger  
than 45 ft. long

All licenses must be purchased in the month of October only for the next year's fishing. These licenses do not apply to the menhaden fishery. There is no commercial rod and reel license available.

The use of gill nets, trammel nets and seines is prohibited in the waters surrounding the Chandeleur Islands, except that between May 1 and October 31, gill nets with a minimum mesh size of 2 1/2 inches square may be used under special permit only to catch pompano and black drum. These nets may be fished in daylight hours only and must be more than 2500 ft. from land and in waters over 7 ft. deep.

All fish netting is prohibited in the Lake Pontchartrain sanctuary as shown below.



SPAGHETTI WORMS IN FISH

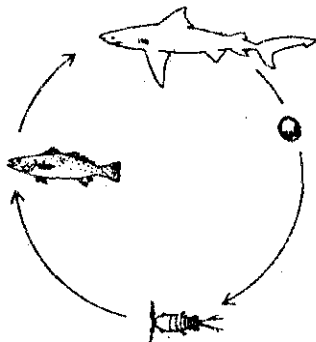
Recently I have received a great many calls from seafood dealers and shippers about the parasitic worms found in the flesh of black drum and speckled trout. At times this worm is very common and fish infested with them can be hard to sell.

This worm, which has the tongue-twisting scientific name of Poecilancistrum caryophyllum has a very interesting life cycle. The adult worm lives in the gut of a shark. The eggs it lays pass out in the shark's waste and hatch in seawater. There they are eaten by a tiny little animal called a copepod (shown at the bottom of the picture below) which is about the size of a pin head.

When the copepod is eaten by a fish the parasite bores its way out of the fish's gut and into the flesh which is where we find it. The worm completes its life cycle when a shark eats the fish. As the fish is being digested, the worm is freed and it hooks itself onto the wall of the shark's intestine and the cycle starts all over again.

An interesting thing about this parasite is that it seems that the cleaner the water is, the more worms there are and the more polluted the water is, the less worms there are. Also the saltier

the water is, the more worms there are. In clean, salty Apalachee Bay in Florida, 98% of the trout had worms and each trout averaged over 4 worms per fish. In polluted Tampa Bay, only 10% of the trout were wormy and they only averaged about 1 worm per wormy fish. In Louisiana, we average about 40% wormy trout with each having about 2 worms.



Fortunately, these worms can't in any way harm humans. Cooking kills them and even if they are eaten raw, they would die in a human.

SOURCE: Marine Maladies? Worms, Germs, and Other Symbionts from the Northern Gulf of Mexico. 1978. R. M. Overstreet. Mississippi-Alabama. Sea Grant Consortium.

TAX CHANGE FOR VESSEL OWNERS

The Senate technical amendment (S.392) did not survive during this Congressional session. It was designed to extend the exemption from Federal Unemployment Tax Act (FUTA) tax liability through calendar year 1985. Since it did not pass, those commercial fishing vessel owners who are liable for FUTA taxes under the existing tax law are required to pay their FUTA bills for 1985.

The proposed House tax bill does not contain a provision for a permanent extension of the FUTA exemption for commercial fishing vessel owners. However, it could be added to a Senate version. Until such time that a FUTA exemption is extended into 1986, commercial fishermen will be responsible for paying quarterly FUTA bills to the IRS. If the exemption goes into effect for 1986, then fishermen would apply for a refund using Form 843.

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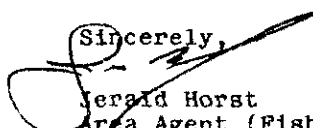
THE GUMBO POT

Shrimp Remoulade

I have a real weakness for a good shrimp remoulade, but a recipe for a good one is hard to find. This is my recipe. I do not recommend using shrimp smaller than 36-40 since the sauce may overwhelm the shrimp.

- 1 1/2 lbs. shrimp tails
- 1/4 head iceberg lettuce
- 4 1/2 Tbsp. Creole mustard
- 2 Tbsp. wine vinegar
- 6 Tbsp. olive oil
- 2 8-inch stalks from heart of celery
- 1 Tbsp. paprika
- 1 Tbsp. parsley flakes
- 1/2 tsp. white pepper
- 1/2 tsp. salt
- 1 small white onion

Boil shrimp 5 minutes, peel and if you wish, devein. Grate the onion and chop the heart celery stalks finely. Mix all the ingredients except the lettuce and shrimp. Marinade sauce for at least 6 hours in refrigerator and chill shrimp. Shred the lettuce finely. In four salad bowls make a lettuce bed, put the shrimp on the lettuce and spoon the sauce over both. Serves 4 as a salad or appetizer.

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