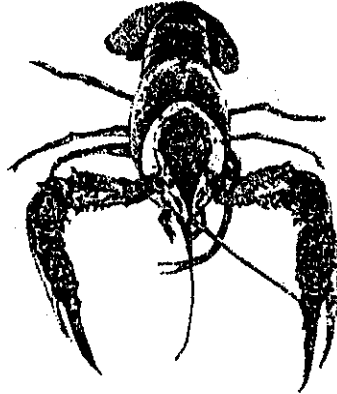


SEA GRANT PROGRAM



LAGNIAPPE

CRAWFISH MARKETING

Crawfish, long a Louisiana delicacy, are becoming more widely accepted across the country, according to a study conducted by Dr. Kenneth Roberts of LSU. A survey of crawfish processors conducted during late 1984 and early 1985 showed that approximately 15% of unpurged whole crawfish and 17% of the fresh crawfish meat produced by Louisiana processors was consumed out of state.

Even more interesting was that about 80% of the consumption of pre-prepared crawfish products such as etouffees and bisques for restaurant steam trays and microwaves was from out-of-state.

This not only shows an awareness of crawfish products out-of-state, but a willingness to eat them the way Louisiana people prepare them.

Marketers planning to go out of state should still be willing to launch a large-scale effort to establish consumer awareness and confidence for them to prepare crawfish themselves. The survey did show coast-to-coast interest in crawfish, but outside of Louisiana and the areas close to Louisiana, consumers knew very little about preparation and handling of the products.

HOW YA LIKE DEM ERSTERS

This is a phrase you'll hear in New Orleans every winter. Cool weather and holiday season usually signal oyster time in south Louisiana. The reason is that this is when the oyster is fattest and juiciest. The fat is actually glycogen and is really just stored energy. When the oyster gets "skinny" in the summer, he is using this energy up for growth and reproduction.

The old saying that oysters are not good to eat in months without an "r" in their name is not true. The oysters may not be as pretty, but they are still good to eat. This saying may have originated in Europe since the European oyster is different from our oyster. The European oyster broods its tiny baby oysters in its body in the summertime and the baby oyster shells give the big oyster a gritty or crunchy taste. Our oysters don't brood their young.

Oysters are not only good to eat, they are good for you. They have a fat content of less than 5% and while they are lower in protein than other seafoods like shrimp, their protein is of the highest quality and is very digestible.

One note for seafood retailers: Oysters should never be kept in the display case over 10 days. Also, jar oysters should be

packed in ice or ice-slush to a depth of 2/3 of the height of the jar. Temperatures of over 31-33° F cause bacterial growth and deterioration to speed up.

CATFISH TAGGING STUDY

The Department of Wildlife and Fisheries is conducting a catfish tagging study in Lakes Maurepas and Des Allemands. Fishermen should be on the lookout for catfish with bright orange tags marked "LDWF, B.R. La. 70895".

Anyone catching a tagged catfish is being asked to record the following information.

- 1) tag number
- 2) date of catch
- 3) length of fish in inches
- 4) exact location of catch

This information and either your return address or telephone number should be sent to:

Louisiana Department of Wildlife & Fisheries
Tim Morrison, Fish Division
P.O. Box 15570
Baton Rouge, LA 70895

The information may also be called in by telephone to (504) 342-5865.

PADDLEFISH OUTLAWED

The Department of Wildlife and Fisheries has outlawed the taking of paddlefish or spoonbill catfish as they are usually called, in Louisiana. Biologists with the Department felt that this freshwater fish was being overfished because of the demand for its eggs (\$40-\$50 per pound) which can be used to make caviar.



Much of the world's supply of caviar came from Iran and Iraq. Since these countries have been at war, caviar exports have stopped. This in turn has caused other fish roe suitable for caviar to go up in price.

The paddlefish is a very slow-growing fish, with females having to be 7 to 14 years old before spawning. Also, paddlefish do not spawn every year like other fish but only once in 2 to 5 years.

LOUISIANA ECONOMY LOSING MILLIONS TO OUT-OF-STATE SHRIMP PROCESSING

A recent study of seafood marketing by Dr. Ken Roberts of LSU shows that over 22% of Louisiana's 110 million pound shrimp catch is processed out of state. Processing these shrimp in-state could add \$47 million and 800 new jobs directly into the state's economy. By the time this additional money would be turned over, the total benefits to the state would be \$102 million.

The economics of the coastal parishes have long been tied heavily to the oil and gas industry, but declining demand and prices for petroleum products have caused state, parish and local officials and businessmen to look at Louisiana's fisheries harvest with new interest.

Roberts said that in order to get the most benefit from expansion of the seafood industry, there must be a coordinated effort between industry leaders, elected officials and University researchers and educators.

Roberts noted that the key to getting the quickest benefits back to the state is in the orderly expansion of processing operations already in place, with fisheries already being fished. The

development of processing and marketing abilities for underutilized species such as butterfish and squid should also be worked on, but will not yield results until later on.

While this study was heavy on shrimp, it did note that a similar situation exists for oysters, blue crabs and finfish.

FISHING METHODS OF THE WORLD — STOW NETS

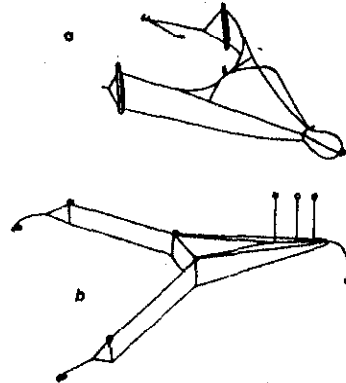
Stow nets are simply trawl shaped nets used without boats in rivers (Figures 1 and 2). They are usually staked or tied to posts but may also be anchored.

Figure 1



German stow nets as used in the river Weser.

Figure 2

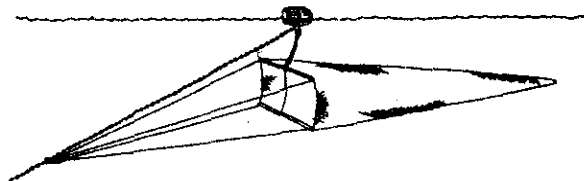


Stow nets with wings: (a) American channel net
(b) Korean "long bag" stow net

Most stow nets have a funnel or trap door in the throat of the net to keep the fish from leaving the bag once they enter it.

The English swing net shown in Figure 3 uses an anchor instead of stakes to hold it in place. This has several advantages. It allows the net to swing with the tides. Also the net can be picked up and moved much easier than a staked net.

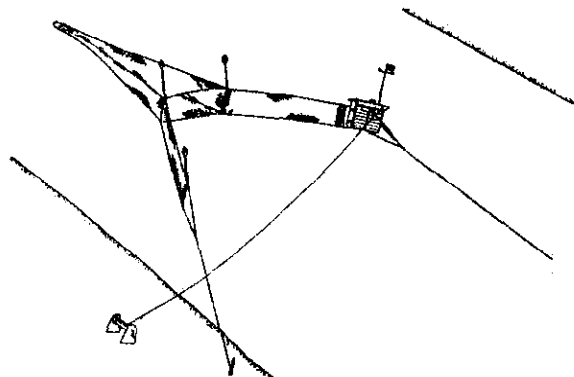
Figure 3



The English swing net

One other modification to the traditional staked stow net is the otter board stow net. The warpline to the otter board is anchored to the bottom but the board also has a rope attached to the bank. This allows the net to be brought in to avoid vessel traffic and also allows for easy emptying of the catch. The door also usually has a flotation tank on its upper edge to keep it upright.

Figure 4



An otter board stow net.

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

RELEASED RED SNAPPER SURVIVAL

Since the 12-inch minimum size limit has been put on red snappers, many people have been concerned with how many of the undersized fish survive after being released. The National Marine Fisheries Service has conducted two studies to answer this question.

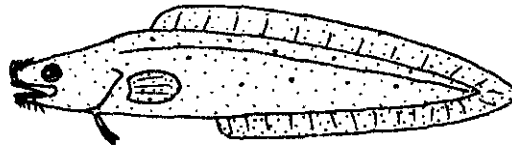
In this last study, red snapper were caught at 165 feet, hauled to the surface, placed in cages and lowered to 115 feet for 2 weeks. The survival rate of the fish was 64% with most all of the deaths occurring on the first 2 days. One interesting note was that a much higher percentage of fish survived that had their air bladders popped out of their mouths than ones that didn't.

In the earlier study done at depths of 70 to 100 feet, 79-89% of the snappers lived. The next study will look at the survival rate of snapper that are released at the surface of the water rather than being lowered in a cage.

Source: Southeast Fisheries Center, Quarterly Highlights. Oct.-Dec., 1985.

THE GUMBO POT

BROILED FISH



cusk-eel

Until recently, like most Louisiana people, I ate 99% of my fish fried. For the last several months I've been broiling fish of all kinds using all kinds of seasonings and recipes. I've learned several things. First, broiling does not hide the flavor of fish as much as frying, so the kind of fish you use is very important. My favorite fish for broiling are grouper and a fish called a cusk-eel (called sugarfish by shrimpers and hake by snapper fishermen), although sheepshead and flounder are also good.

Secondly, simple recipes with few seasonings are usually the best. I like a baste of melted butter or margarine with a strong dose of lemon juice. Baste both sides of the fillets, salt and pepper them and sprinkle either tarragon or basil on them. Put them on a broiling pan and put the pan about 4 inches from the source of heat in an oven set on "broil". Cook for 10 to 12 minutes per inch of thickness of the fillet. Turn fillets once and rebaste both sides halfway through the cooking time.

Sincerely,

[Handwritten signature]

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

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