

SEA GRANT PROGRAM



LAGNIAPPE

LOUISIANA SEAFOOD TECHNOLOGY AND MARKETING CONFERENCE

The Louisiana Cooperative Extension Service and LSU Sea Grant will be sponsoring a three-day conference on all aspects of seafood processing and marketing from July 30 to August 1 in Baton Rouge. Some of the subjects which will be covered include the following:

Seafood Processing

- * Quality, a key to successful seafood businesses
- * The ABCs of seafood processing—fresh, cooked, pasteurized, and canned products
- * New seafood techniques, including minced fish and smoked fish
- * Packaging seafoods, the final touch
- * Seafood shipping using containers and air freight

Seafood Marketing

- * Outlook for Louisiana seafood supply for your business
- * Seafood consumption trends: demand for your product
- * Sales prospects from seafood's new image
- * Marketing and development help for companies
- * Freshwater species—a development opportunity

This conference is targeted at seafood processors, retailers and wholesalers, bankers and other lenders, city and parish planners and most especially, people who are not now in the seafood processing and marketing business, but are planning to get into it. The registration fee is \$60 per person (\$70 after July 18), and includes lunch and dinner at the LSU Faculty Club on Thursday.

The Seafood Promotion and Marketing Board will host a reception on Wednesday evening at which participants will have the chance to meet board members and learn about the board's activities.

For more information or for a registration form, call or write my office in Marrero.

SHRIMP EQUIPMENT —WHAT'S LEGAL

Just a reminder - last year the Louisiana Legislature passed a bill (Act 908) which provides that the only legal shrimping gear is trawls, wing nets and cast nets. Any other form of shrimping gear, including mamou nets and tied off trawls, is illegal.

U.S. FISH CONSUMPTION SETS NEW RECORD

Americans ate more seafood last year than ever before. The average American ate 14.5 pounds in 1985, which is up from 13.7 pounds in 1984, also a record year. This is the first year that seafood consumption went over 14 pounds since 1909, when figures were first kept.

The bad part of this is that more of the seafood was imported than domestic. Imported shrimp and tuna are the two major reasons that consumption of imports outweighs domestic seafood. Shrimp set an all-time record, rising from 1.90 pounds to 1.98 pounds per capita. Canned fish, mostly tuna, rose from 5.0 to 5.2 pounds. Consumption of fish fillets and steaks also rose, but consumption of fish sticks and portions dropped.

Many people feel that health consciousness and further publicity about seafood's contribution to health will result in an even bigger rise in seafood consumption during the next couple of years.

NET RESTRICTIONS AT GRAND ISLE

The Wildlife and Fisheries Commission has prohibited the use of trawls, trammel nets, gill nets and seines longer than 30 feet on the Grand Isle beaches. The Commission acted at the request of Grand Isle Mayor Thomas Marullo and city alderman.

The restriction applies to waters from the beach out to a depth of 6 feet and extends from the easternmost jetty at Grand Isle State Park to Caminada Pass. This regulation will be in effect from May 1 to September 15 of each year.

LOUISIANA CLAMS

A St. Bernard Fisherman, Malcolm Assevado, working with his Cooperative Extension Service sea Grant marine advisory agent Warren Mermilliod, is looking into the possibility of marketing Louisiana clams. This clam, Rangia cuneata is the same clam that Louisiana uses to pave its roads and is very common.

The Gulf and South Atlantic Fisheries Development Foundation has awarded a \$14,500 grant to Assevado for this project. The clams will be harvested and moved to areas of good waters to purge themselves. If the clams test out safe and good to eat, marketing efforts will begin.

RECORD SHRIMP LANDINGS IN 1985

Louisiana's shrimping industry set a new record for the amount of shrimp caught in 1985. Figures released by the National Marine Fisheries Service revealed that a catch of 149,174,281 pounds (heads on) was taken from the state's waters in 1985. The catch was worth almost 200 million dollars.

Louisiana's landings were almost half of the production from the Gulf states. Texas was second followed by Florida, Alabama and Mississippi.

Resident commercial shrimp licenses sold in Louisiana in 1985 totaled 19,868, up 588 from the year before. Nonresident licenses increased by 435 to 3,540.

FUEL TAX CREDIT

Users of number 2 diesel fuel in many industries are eligible for a fuel tax credit by using IRS Form 4136. Apparently during the past several years, many fishermen have applied for a fuel tax credit on diesel fuel used in their vessels. The Internal Revenue Service has issued a clarification for the application of this fuel tax credit. Before any tax credit can be applied for, the federal excise tax must have been paid on fuel as it was purchased. This will be noted on your fuel invoice. If federal excise tax has not been paid, no fuel tax credit can be generated by the purchase of fuel. For most commercial fishing operations, IRS informs the Advisory Service Program that it is unlikely that any excise tax would have been paid. However, there are exceptions; for example, if your fuel is purchased through a truck stop or some other non-marine supplier, excise tax potentially could have been paid.

In general, if your fuel invoices do not show a federal excise tax, that tax was probably not paid, and thus, no tax credit may be applied for.

Source: Wildlife Newsletter, Louisiana Cooperative Extension Service.

FISHING METHODS OF THE WORLD — BEAM TRAWLS

Beam trawls are very similar to the commonly used otter door shrimp trawls used in the Gulf and South Atlantic. They do not, however, use otter doors to spread the webbing, but rather a stiff wooden or metal beam.

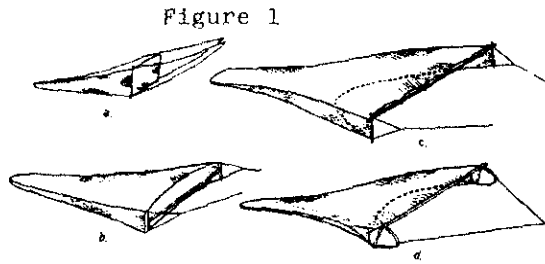


Figure 1
Simple types of dragging gear: (a) towed stow net; (b) "Kcitel" of Curisne and Friche Haff; (c) Japanese beam trawl; (d) modern European beam trawl for shrimps.

Beam trawls do not cause the fishing vessel to burn as much fuel as there are no otter doors but they are very clumsy and bulky to handle. Because of this, few beam trawls spread more than 40 feet. There has been some research conducted recently on adapting beam trawls to the Gulf of Mexico shrimp fishery.

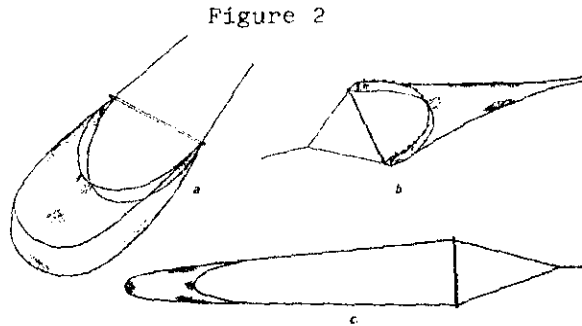


Figure 2
Trawls with the beam pulled forward: (a) "Gangui" of the Mediterranean; (b) old type of beam trawl of California; (c) old Baltic type.

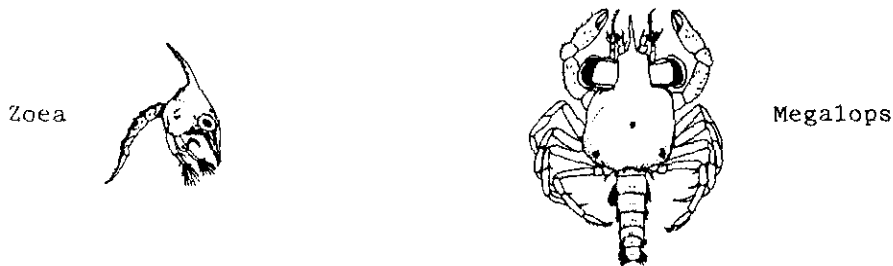
In Europe where beam trawls are most heavily used, they are used for catching flatfish (such as flounders) and also shrimp.

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

BLUE CRAB LIFE HISTORY

The blue crab in Louisiana can live as long as two to four years and reaches a size large enough to catch in 12 to 18 months after they are hatched. The female crab mates during the soft-shell stage during their final molt and they will not shed again. The females can carry viable sperm from this one mating for at least a year and she can spawn several times from this one mating. After mating, the females move to the more salty waters near the gulf to spawn the 700,000 to 2,000,000 eggs.

The eggs hatch into a tiny stage called the Zoea, which is about the size of a large pencil dot. The crab will have 4-8 molts in this stage and after 31 to 49 days will turn into the next stage called a Megalops. This stage still does not look like a crab, but it has tiny claws which it used like the adult crab.



After one to three weeks and one molt, the megalops becomes a crab about 1/8 of an inch across, which looks just like the adult

crab. These tiny crabs tend to move inland toward shallower and fresher water in their search for food, and 12 to 18 months after hatching a crab large enough to be fished commercially will be produced.

Sources: The Blue Crab Fishery, Barataria Estuary, Louisiana; 1972, Eugene Jaworski. Blue Crab, Marine Educational Leaflet Number 5, Gulf Coast Research Laboratory.

PUBLICATIONS OF INTEREST

The following publications may be obtained free of charge by calling or writing my office in Marrero.

The Potential for a Stone Crab Menippe mercenaria Fishery in Barataria Bay, Louisiana.

1985-86 Louisiana Shrimp Laws.

Net Mending and Patching.

Fiberglass and Foam Shrimp and Fish Boxes. (How to build them.)

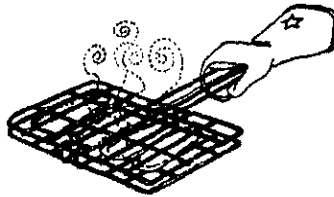
Louisiana Fishermen's and Trapper's Record Book. (Used to keep a record of fishing business expenses.)

Construction and Installation Instructions for the Trawling Efficiency Device (Turtle Cage, Fish Cage or TED).

1985-86 Louisiana Recreational Boating Laws.

THE GUMBO POT

Grilled Redfish



This is something that I put together on the spur of the moment the other evening and it came out great. I used redfish but I'm sure that black drum would be good too.

- 1 2½ lb. fish fillet
- 1 cup Italian dressing
- ½ stick margarine
- ½ lemon
- ½ tsp. liquid smoke
- salt & pepper

Cut the fillet in half and place in a shallow pan. Mix the Italian dressing and liquid smoke and pour over the fillet. Marinade 8-12 hours in the refrigerator. Turn at least once. Build a fire on the barbeque pit. While the charcoals are lighting, put the fillets in a fish basket and salt and pepper them. Melt the margarine and mix with the leftover dressing. When the charcoals are ready, put the basket on the fire. Turn several times, basting with the margarine/dressing mixture. Cook until the fish flakes easily with a fork. Don't overcook! Dribble lemon juice over the fillets right before removing from the fire.

Sincerely,

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

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