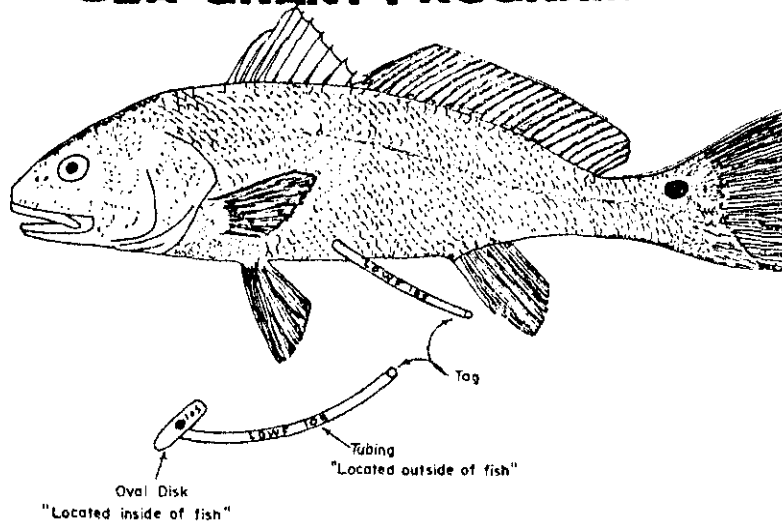


## SEA GRANT PROGRAM



## LAGNIAPPE

### REDFISH TAGGING STUDY

The Louisiana Department of Wildlife and Fisheries is participating in a redfish tagging study funded by the Federal Marine Fisheries Initiative Program. Redfish were tagged from October through December. Fishermen who catch a tagged redfish should call 568-5897 (New Orleans) or 1-342-9252 (Baton Rouge). The information from this tagging study is very important for the better management of redfish in Louisiana and the Gulf.

### SEAFOOD SUPPLIERS DIRECTORY

I have just received a supply of the new revised "Louisiana Seafood Suppliers Directory." This booklet, which is compiled by Dr. Ken Roberts and published by the Louisiana Seafood Promotion and Marketing Board and LSU Sea Grant, contains the most complete listing available of seafood dealers and wholesalers.

Each listing has the dealer's address, telephone number, contact person's name, species and product forms handled and terms of sale.

For a copy of the directory call or write my office and I will be happy to send one to you.

### GAME WARDEN CATCHES SUSPECT WITH "BAITED" TRAPS

"Baited" crab traps produced an unusual catch for a Louisiana Department of Wildlife and Fisheries game warden. Fishermen in southern Lafourche Parish had complained that crab traps were being stolen by night, so Lt. Forrest Travirca had five of them paint or mark their traps and then set them out.

Sure enough, the marked traps disappeared. After an investigation with the help of the Lafourche Parish Sheriff's office, Travirca got arrest and search warrants. Travirca arrested a suspect from Grand Isle and seized 46 crab traps, a pirogue and other equipment. The suspect was booked on four charges and bond has been set at \$10,000.

Source: Louisiana Department of Wildlife and Fisheries News Release

### REDFISH REGULATIONS FOR FEDERAL WATERS

Final regulations for fishing redfish in federal waters went into effect on December 23, 1986. The main points of the rule are as follows: 1) There is no

harvest allowed for commercial fishing for redfish directly. 2) An incidental commercial catch allowance of 100,000 pounds of redfish per year is established for fishermen fishing for other species (except shrimp trawlers). State Landing laws do not apply to these fish, but the redfish catch may not be more than 5% of the total weight of fish on board the vessel upon landing. Commercial fishermen fishing for other species who anticipate an incidental catch of redfish must get a permit from the National Marine Fisheries Service before landing the fish and must keep a logbook. The permit is free and can be gotten from National Marine Fisheries Service, 9450 Koger Blvd., St. Petersburg, FL 33703, phone (813) 893-3722. 3) There is no catch limitation on shrimp trawlers, but shrimp trawlers must obey state landing laws (no more than 2 fish over 30 inches long in Louisiana). Shrimp trawlers do not need a permit. 4) Transfer of redfish caught in federal waters from one vessel to another is not allowed. 5) A sport catch limit of one redfish per fisherman per trip is allowed. State landing laws also apply to sports fishermen.

#### LOUISIANA CRAWFISH FARMERS MEETING

The Louisiana Crawfish Farmers Association (LCFA) will hold its annual meeting in conjunction with the 1987 International Crawfish Tasting and Trade Show this year. The Association meeting will begin at 9:00 am on February 27 at the Cajundome in Lafayette, LA. Seventeen Crawfish Farming talks are scheduled for the day concerning water quality, management, bait and harvesting.

After the seminars (Friday night) the Tasting and Trade Show will open and be open through the next day. In addition to samplings of a wide variety of crawfish dishes cooked by some of Louisiana's finest chefs, much of the latest crawfish farming equipment will be on display at the show.

#### WHO'S EATING THE SEAFOOD

Seafood consumption, especially in restaurants is growing every year. Knowing who is eating the seafood and where it is eaten is most important in planning a seafood sales business.

According to a survey conducted by the Market Research Corporation for the National Marine Fisheries service, the typical seafood consumer is as follows:

- \*Well educated, earns between \$25-\$35,000 and lives in a city.
- \*Is more likely to go to a seafood restaurant if there are no children in the household.
- \*Is likely to live in the north central or mid and south Atlantic areas of the U.S.

In another survey conducted by Better Homes and Gardens magazine it was discovered that 72.1% of those surveyed had eaten seafood in a family style restaurant, 34.5% had eaten it in a fast food restaurant and 41% in a white tablecloth restaurant. Thirty-eight different varieties of seafood were ordered. Shrimp was asked for at least once by 92.7% of the people in the survey, followed by lobster at 71.6%, crab at 67.1%, seafood platter at 65.3% and fish sandwich at 54.5%.

According to the National Restaurant Association, 35-44 year olds are the target to aim for. Not only do they eat out more than most at three to four times per month, they also spend 36% more on food, like to visit "atmosphere" restaurants and are more likely to try new items on the menu.

#### RECORD BOOK & TAX GUIDES

I have just received a new supply of Commercial Fishermen's Record Books. These books are designed for fishermen to keep a simple record of their expenses and income. This is one of the most used publications we offer to commercial fishermen.

Also available are the 1986 Commercial Fishermen's Tax Guides. The Tax Reform Act of 1986 made many changes in the tax laws and some will affect commercial fishermen. Some of these changes deal with investment credit, depreciation, income averaging, self employment and passenger autos.

Call or write my office for as many copies of record books or tax guides as you need.

#### STATE HANG FUND NEWS

Due to the large number of claims, the Fishermen's Gear Compensation Fund is running slightly behind in paying fishermen's claims for gear and vessel damage. Fishermen with good claims will get paid, but can expect to wait 3 to 6 months for their money.

In November 1986, 216 claims worth \$463,724.36 were paid. In the same month, 49 new claims amounting to \$61,855.13 were received by the fund office.

#### SEAFOOD MARKETING INFORMATION

Lately, I've received many calls from people interested in starting a wholesale/retail seafood business. Obtaining and marketing products are real challenges in this type of business. If you are starting a business or are already in business, listed below are some informational sources that may be of assistance:

1) A Directory of Louisiana Seafood Suppliers - This guide provides names, addresses and telephone numbers and products handled by Louisiana seafood wholesalers. This tool is valuable to retailers to find supply services and to wholesalers for in-state and out-of-state sales. Compiled by Dr. Ken Roberts, LSU Marine Economist, the latest version is now in press. Copies can be obtained by calling this office as previously stated.

2) Southeast Seafood Transportation Directory - Lists 105 trucking companies, 5 airline companies, and one railroad shipping agent involved in the transportation of fresh, frozen, and canned seafood. Published by LSU's Coastal Fisheries Institute, this brochure is now available from this office.

3) Seafood Business - A bi-monthly magazine on seafood marketing and management. It is an excellent source of information on the current trends in the marketplace. Required reading. Subscriptions are \$20 per year. Write to Seafood Business, Circulation Department, 21 Elm St., Camden, Maine 04843. An advertising possibility, as well.

4) Seafood Leader - Published five times a year, it is also required reading for educational information on seafood supply and market trends. Also, an advertising possibility. Subscriptions are \$15 per year. Write to SEAFOOD LEADER, 1115 N.W. 46th St., Seattle, Washington 98107.

5) Shrimp Notes - A market news analysis published monthly in New Orleans. An invaluable source of shrimp industry news, domestic and foreign production and market situations and outlook. If you are in the business, this is "must reading." Subscriptions are \$89 per year. Write to SHRIMP NOTES INCORPORATED, 417 Eliza St., New Orleans, LA 70114 or call 504-368-1571.

6) NMFS "Goldenrod Sheet" - A market report prepared weekly and tri-weekly by the National Marine Fisheries Service. Includes Gulf shrimp landings by areas, species and sizes; Gulf finfish landings; average ex-vessel shrimp prices, international trade leads, etc. Subscriptions are \$20 per year for the weekly report and \$50 per year for the tri-weekly report. Call 504-589-6151 (New Orleans). The "green" sheet covers New York (call 212-620-3405). The "yellow" sheet covers California (call 213-548-2572). The "pink" sheet covers Seattle (call 206-527-6128), and the "blue" sheet covers Boston (call 617-542-6070).

7) Seafood Price-Current - Published twice per week, this price sheet lists current prices of fresh and frozen seafood in eastern and southern markets. Import prices and a Fulton Fish Market Summary are also included. Subscriptions are \$90 per year. Write to Umer Bay Publications, Inc., P.O. Box 389, Tom River, New Jersey 08754-0389.

8) InfoFish - A market analysis news service from Malaysia. The "Full Net" program (\$295 per year) provides: 1) the InfoFish Trade News, listing prices (23 issues per year); 2) Globefish Highlights, global information and analysis forecast on shrimp, tuna, cured fish, ground fish, cephalopods, pelagic fish, fish meals and oils; and 3) Marketing Digest (6 issues per year). To obtain, write to InfoFish, P.O. Box 10899, 50728, Kuala Lumpur, Malaysia.

THE GUMBO POT

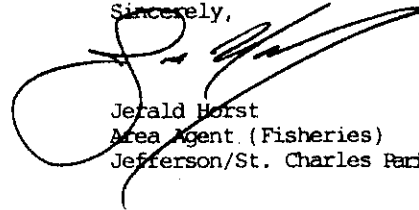
Marinated Crawfish with Ginger

It's the time of the year for everyone to start thinking about crawfish again. This month's recipe comes from Tommy Simmons, assistant food editor for the Morning Advocate Newspaper and Renee' Tull of the Louisiana Department of Agriculture. Tommy won the National Hawaiian Ginger Growers contest with it, so you know that it's good.

4 lbs. boiled peeled crawfish tails	1½ tsp. celery seed
2 medium onions, sliced	1½ tsp. salt
1½ cups vegetable oil	4 tps. capers with juice
1½ cups white vinegar	3 slices of ginger root
½ cup sugar	

After boiling, peeling and draining the crawfish tails, mix with the rest of the ingredients and marinate at least 6 hours. Garnish and serve. Serves 12.

Sincerely,



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

kwj

LOUISIANA COOPERATIVE EXTENSION SERVICE  
LSU AGRICULTURAL CENTER  
U.S. DEPARTMENT OF AGRICULTURE  
LOUISIANA STATE UNIVERSITY AND A. & M. COLLEGE  
UNIVERSITY STATION, BATON ROUGE, LA 70803-1900

OFFICIAL BUSINESS

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