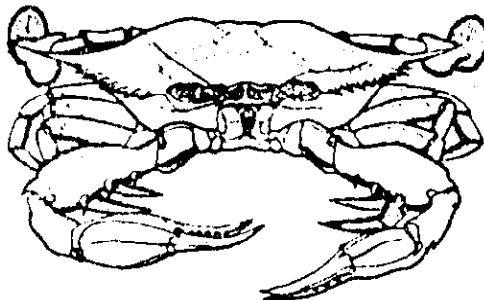


SEA GRANT PROGRAM



LAGNIAPPE

T.E.D. LAWSUIT

The Louisiana Attorney General's office has filed a lawsuit against the U.S. Department of Commerce, claiming its requirement that Louisiana shrimpers must use TEDs after March 1, 1988 is illegal and impossible to enforce. Attorney General William J. Guste, Jr., feels that the National Marine Fisheries Service failed to consider all relevant data about TEDs and that regulations were adopted without adequate public notice or input.

According to a recent news report, Guste said that he feels that the state has a 50-50 chance at winning the suit and at worst may buy time and allow for a compromise.

Louisiana is the second state, after North Carolina, to sue over the TED regulations.

FISH OILS

With all the news in the last two years about the healthful effects of fish oils on human health, many people have begun taking fish oil capsules. These pills may not be all they are cracked up to be. According to Dr. Ganet Fitzgerald of Vanderbilt University, a person would have to take 50 capsules a day to get the same level of protection against heart disease that Eskimos get in their diet. Eskimos eat a lot of fish and were the first people which were studied on fish oils.

The American Heart Association advises that until the long-term effectiveness and safety of these capsules has been studied, we would be better off making fish a regular part of a healthful diet.

Source: Tuft's University Diet and Nutrition Letter.

T.E.D. TESTING

Researchers from the LSU Center for Wetland Resources have been testing several different styles of TEDs on commercial shrimp boats this year. The project, which was funded by the Gulf and South Atlantic Fisheries Development Foundation, took place between January and September of this year and involved five different captains and vessels.

In almost all cases, the TEDs worked well at decreasing the by-catch of fish, cannon balls and blue crabs. The TEDs did loose shrimp, however. It was difficult for the researchers to determine why some captains did much better with one TED than another. Much of the suc-

cess that a shrimper has with a TED may well depend on his experience in using it with his particular vessel. The results are shown below.

| <u>Ted Type</u> | <u>Number of Tows</u> | <u>Shrimp Lost</u> |
|-----------------|-----------------------|--------------------|
| NMFS | 17 | 23.4% |
| Georgia Jumper | 37 | 11.3% |
| Cameron Shooter | 18 | 3.5% |
| Morrison Soft | 46 | 11.1% |

The researchers felt strongly that more testing is needed, unfortunately the money for the project ran out. For statistical purposes, the number of tows made by each captain was not enough.

Two other comments. The Cameron Shooter used in the test was only a 30-inch model, not the 32-incher which is the TED-approved version. Also, in testing the Morrison Soft TED, shrimp loss was greatly reduced (down to 3%) by sewing a flap over the slit in the trawl.

Source: Results of a Program for Introducing Turtle Excluder Devices (TEDs) into the Louisiana Shrimp Fishery: January 1 - September 30, 1987. Richard Condrey and Richard Day. Center for Wetland Resources, Louisiana State University. October 10, 1987.

NEW TAX BOOK

The Tax Reform Act of 1986 created several changes that affect seafood businesses and commercial fishermen. The IRS has released a new publication "Explanation of the Tax Reform Act of 1986 for Business." The publication has sections on the following topics:

- a. employment taxes for independent contractors
- b. partial list of business tax changes
- c. business use of homes
- d. health insurance costs of self-employed
- e. capitalizing costs of property
- f. modification of ACRS (accelerated cost recovery system)

For a copy of this booklet, call or write my office in Marrero.

AQUACULTURE PROGRAM

The LSU Extension Sea Grant Program in conjunction with the Southwest Louisiana Chamber of Commerce, will be sponsoring an Aquaculture Conference on December 3, 1987. The conference speakers will touch on the catfish, crawfish, redfish and alligator farming, softshell crawfish and crab production and seafood processing and business management.

The one-day program will be held at the Chateau Charles Hotel and Conference Center on US Hwy. 90 in Westlake, LA. Registration is \$15 (including lunch) and should be sent to:

Chamber of Commerce - Southwest Louisiana
Southwest Louisiana Aquaculture Conference
P.O. Box 3109
Lake Charles, LA 70602

WHITE SHRIMP COUNT

The Gulf of Mexico Fishery Management Council has enacted a regulation that all white shrimp taken in offshore federal waters must meet the count size in the state in which they are landed. This varies state-by-state and is 100 count in Louisiana. No exception was made for seabobs.

Source: Gulf Fishery News. Vol. 7, No. 5.

SEAFOOD IS PROFITABLE

According to a recent report by the Food Marketing Institute, the average gross profit margin of a supermarket seafood department is 25%. The survey, which gathered information from 9600 supermarkets, also showed that the top quarter of the markets had a 35% margin. Frozen seafood, with a profit margin of 29%, showed up more profitable than fresh which had a 25% gross profit margin.

The FMI researcher who conducted the study said that profits and losses are the result of how employees treat both the customer and the fish. The survey showed that more than 80% of the supermarkets offered training, usually about 20 hours for new employees. Most companies allow about 8 hours per year for advanced training for seafood employees. Training is done with videos, seminars, self-training manuals, certification and on-the-job, with videos being the most profitable. Companies with the lowest gross profit margin rely most heavily on self-training manuals. Nearly all of the companies with high gross profit margins send their seafood employees to seminar training programs.

Source: Supermarket News. October 5, 1987.

SHRIMP SURVEY

Beginning in January, LSU economists will be conducting surveys with Louisiana shrimpers. Names will be picked at random from the licensing list on the computers, so not everyone will be surveyed.

This is a very important survey, as things are changing rapidly in the shrimping business. If you are one of the lucky ones whose name comes up, be sure to give accurate answers to the interviewers. Your answers are confidential and mixed in with the other shrimpers' answers. Results of the survey will be available after it is completed.

THE GUMBO POT

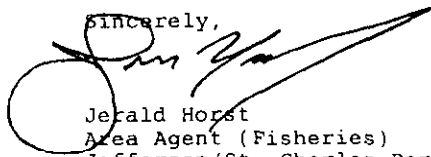
Cajun Baked Catfish Stuffed Sweet Peppers

This month's recipe was the second place winner in the catfish cooking contest at this year's Des Allemands Catfish Festival. It was prepared by Mrs. Azalie Guillot of Des Allemands.

- | | |
|---------------------------|-------------------------|
| 1 lb. catfish | ½ c. tomato juice |
| 8 sm. sweet peppers | ½ tsp. parsley |
| ¼ c. celery, minced | 2 Tbsp. shortening |
| ½ c. onions, minced | 2 tsp. Creole seasoning |
| 2 whole tomatoes, chopped | bread crumbs |

Saute onions and celery in shortening for 10 minutes on medium heat. Add tomatoes, tomato juice and fish. Cook until fish is flakey. Break fish and tomatoes into pieces. Continue cooking until almost all juice cooks out. Core sweet peppers and remove seeds. Stuff with fish mixture. Sprinkle tops with bread crumbs and place in baking dish. Bake at 400 degrees for ½ hour.

Sincerely,



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

JH/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

Penalty for Private Use, \$300