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SEA GRANT PROGRAM

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LAGNIAPPE

SHIPWORMS

Almost anyone around the water a lot, has picked up a piece of driftwood and noticed that it is honey combed with small holes. These holes are caused by several animals and they can do the same thing to an unprotected wooden boat hull. The word worm is really misleading because these little critters are a lot closer kin to clams and oysters than they are to worms.

As far as is known, no kind of wood below the waterline is immune from their attack. The best way to prevent shipworm problems, is to paint below the waterline with antifouling paints. These paints contain chemicals which are poisonous to shipworms.

Drydocking the boat will also kill them and so will burning with a propane torch. Milton Dudenhefer, a commercial fisherman from Lake Catherine, informed that he gets rid of borers when he pulls his boat out of the water, by cleaning the infested area and spraying it heavily with a good brand of insecticide. According to Milton, the borers fall like rain as the bug spray makes them pop out of their holes. It is also said that letting your boat sit in freshwater will kill the borers, but I wouldn't guarantee it. Source: F. J. Captiva, Fishing Gazette October 1977.

COAST GUARD TO THE RESCUE

According to the December 1977 issue of the National Fishermen, the U.S. Coast Guard will begin a listening watch to monitor CB radio distress calls during the 1978 recreational boating season. Prior to this, the Coast Guard has only monitored the VHF-FM and 2182 KHz systems.

TAX CREDIT FOR EMPLOYERS WHO HIRE WELFARE WORKERS

Seafood processors in southeastern Louisiana suffer from a constant shortage of employees. However, under the Work Incentive Program Credit, which is part of the Tax Reform Act of 1976, a little-used tax credit is available for employers who hire people receiving Aid to Families with Dependent Children (AFDC).

This credit allows the employer to claim 20% of the wages paid to the former welfare recipient as a credit against the Federal income tax. This tax credit is a direct dollar deduction from the amount of Federal tax due; not just an expense claim to reduce income before taxes.

Employers can also claim training expenses up to 50% of the worker's wages for 44 weeks. As you can see, this program could be of great benefit in reducing your Federal tax bill.

If you are interested in learning more about this program, the U.S. Internal Revenue Service will be happy to send you a booklet with a complete explanation of the program. Just call the I.R.S. at 500 Camp Street, in New Orleans, 581-2440 and ask for publication number 529.

TAX GUIDE ARE IN

The new edition of the Tax Guide for Commercial Fishermen for 1977 taxes is now out and I have a supply at my office in Gretna. This guide is made up to help you become familiar with tax laws so that as a commercial fisherman, you pay only your correct tax. Call my office or drop me a line and I'll send you a copy.

MORE SHRIMP DRAWING WINNERS

The latest winners in the drawings for those tagged shrimp, have just been announced. For a change, we have a winner from our area, Vincent Wiseman from Lafitte, who won third prize. This will be worth \$100 to him. The other winners were Albert Lacaben of Dulac, first prize; Abel Trosclair of Houma, second prize; and Charles Lirette of Theriot, fourth prize.

"FOURCHETTE" STILL HERE

The troublesome plant called "fourchette" is still common in freshwater marshes of Louisiana. In the last few years, this plant has been giving trappers fits, as the seed from this plant has a barb on one end which punctures a nutria's skin. This causes a good deal of damage to the pelt and it's value decreases.

The Department of Wildlife and Fisheries recommend trapping the areas with fourchette early in the season, because the seed becomes harder later in the season and will puncture the pelts easier.

OYSTER REEF REHABILITATION

The Louisiana oyster is known throughout the United States as a fine quality product. However, in recent years there has been a great deal of controversy over the increasing problems which this fine industry has been facing.

Louisiana is not alone in problems concerning oysters. Mississippi's oyster fishery has suffered a dramatic decline in the last 20 years and they are doing something about it.

Mississippi oyster landings were consistently high from the late 1800's until 1940 when they averaged 265,000 barrels (1,060,000 bushels) yearly. During World War II, the reefs were unregulated and over harvesting reduced landings to only 32,000 barrels yearly, for the next 20 or so years. In 1960, landings sharply increased to 160,000 barrels due to a shell and oyster seed planting program. However, in 1970, oyster production dropped dramatically until only 15,000 barrels were landed in 1974. Also, only 5% of the oysters processed in Mississippi came from her own reefs, with the rest coming from Louisiana. The three reasons for this last dramatic decline were due to: 1) hurricane damage 2) salinities too low in 1973-74 and too high in 1972 3) closing of reefs due to pollution.

The oyster rehabilitation program in Mississippi consists of three parts. 1) The transplanting of oysters from polluted to clean reefs. 2) Washing mud off of formerly productive reefs 3) Returning buried shells to the surface of reefs for oyster spat collection. Source: C. L. MacKenzie, Jr. Marine Fisheries Review Vol. 39, No. 8

ATTENTION---SEAFOOD CANNERS

The Low-acid Canned Food Operator's Training Course will be offered at the Baton Rouge Campus of LSU on January 23-26. This course is sponsored by the U.S. Food and Drug Association, the National Canner's Association and LSU. This may be the last time that this course is held at LSU, and the fee for the course is \$250. Since the law requires that companies canning low-acid food have a retort operator on duty who has passed the course on hand during operation, this may be a good time to train some additional personnel.

BLUE CRAB MEETING

The annual meeting of the National Blue Crab Industry Association, was held on November 4-6 in Atlanta, Georgia. At this meeting, concern was expressed by out-of-state fishermen over Louisiana's new blue crab law. Under the new law, Louisiana fishermen will have to pay a \$50 license for the first 100 traps he uses and \$25 for each additional hundred up to a maximum of 300 traps. Out-of-state fishermen will have to pay \$500 for their first hundred traps however, and this concerned some members at the meeting. The Association was asked to draft a letter protesting this law. As I mentioned in September's newsletter, the U.S. Supreme Court is knocking down certain laws which can discriminate against out-of-state fishermen in some areas.

FISHERIES LANDINGS

The latest Department of Commerce figures on Louisiana seafood landings available, are those for the month of August, 1977. Something that I found interesting, is a comparison of the landings for this August with the August 1976 landings. Listed below are some of the figures for comparison.

	(pounds landed)	
	1976	1977
<u>SALTWATER FISHERIES</u>		
Menhaden (pogies)	242,868,970	122,947,921
Shrimp	6,851,374	11,661,580
Blue crabs	1,689,592	1,233,409
Oysters (meats)	467,073	290,322
Speckled Trout	152,585	15,143
Redfish	99,351	30,182
<u>FRESHWATER FISHERIES</u>		
Catfish	1,142,133	467,468
Gaspergou	143,690	26,870
Buffalofish	58,562	2,116

While you must remember, that these are just one month's landings and that landings vary from month to month, you can see why many fishermen have been complaining this fall. In August, the saltwater landings were down for all categories except shrimp. Only the blue crab landings were even close to the August 1976 landings.

However, the freshwater fish landings took an even greater beating, with catfish landings dropping to less than half of last year's, gaspergou landings less than $\frac{1}{2}$ of 1976 and buffalo landings 24 times less than August 1976.

MORE ON MUSKRATS

In last month's newsletter, I mentioned a way of getting rid of muskrats in ponds. The method involved using creosote as a repellent. However, there is one problem in using creosote in crawfish ponds. Since crawfish bury-up in the pond levees during the summer, the creosote could kill them. There are other methods of controlling muskrats however. If you have a muskrat problem, I can fill you in on the details.

BELIEVE IT OR NOT

Believe it or not, but the Environmental Protection Agency (EPA) is actually going to require that you put in a treatment unit in your boat's toilet to prevent pollution. The regulations cover all boats with permanent toilets on board. All new boats built after January 1977, are required to have a treatment unit installed.

Older boats or boats built before January 30, 1977 have until January 30, 1980 to install a unit. If you want more information on this subject, call the Coast Guard center and ask for publication number CG-485, "Federal Marine Sanitation Device Regulations". Source: Alaska Seas and Coasts October 1977.

JELLYFISH RESEARCH

The Portuguese man-of-war is a familiar sight to everyone that spent some time either on the Gulf or at Grand Isle. At some times of the year, their beautiful purple floats can be seen dotting the water everywhere or piled up on the beaches. If you've ever handled one, you know they can give a very painful sting.

Their tentacles have been found to be up to 90 feet long and tests have shown that their poison is every bit as strong as cobra venom. While very few people die directly from the poison, the stings are so powerful that people have gone into shock and drowned or even had heart attacks.

Researchers at the University of South Florida at Tampa, have been working on an anti-serum to assist people who have been stung. In fact, the researchers feel that a serum can be developed which can be injected in commercial fishermen to make them immune to these stings. Source: Marine Fisheries Review Volume 39 Number 7.

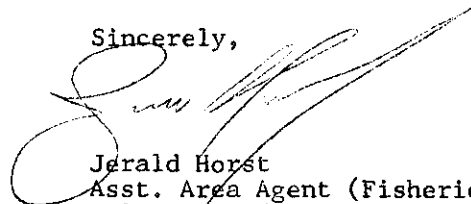
THE GUMBO POT
Curried Shrimp

- | | |
|---------------------|------------------------|
| 1 lb. cooked shrimp | dash of pepper |
| ½ cup chopped onion | 1 tsp. curry powder |
| 3 tbsp. margarine | ½ tsp. powdered ginger |
| 3 tbsp. flour | 2 cups |
| 1 tsp. salt | rice |

Peel shrimp and if they are large, cut in half. Cook onion in margarine until tender; blend in flour and seasonings. Add milk gradually and cook until thick, stirring constantly. Add shrimp and heat well. Serve on rice.

Curries are not a common dish in Louisiana, however, if you like spicy foods, I'm sure that you'll enjoy this Asian treat.

Sincerely,



Jerald Horst
Asst. Area Agent (Fisheries)
Orleans, Jefferson, St. Bernard