

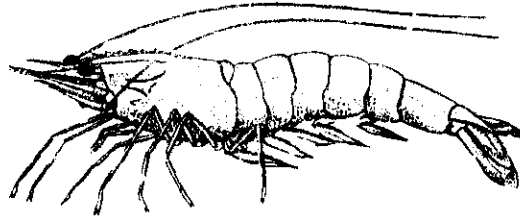
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SEA GRANT PROGRAM

Volume 2 Number 1  
January 20, 1978



LAGNIAPPE

Dear Friends:

This issue begins volume 2 of the Lagniappe. I hope that you have enjoyed it in its first year. If you have a friend who would like to be put on the mailing list, have him or her call or write me and I'll be happy to add their name.

## ATTENTION COMMERCIAL FISHERMEN

Here is a chance for you to learn how to save some money. As you probably already know, the Internal Revenue Service is checking into the fishing industry more and more, so it is very important that you become aware of the benefits due to you under the tax laws. To do this, I will be holding two meetings on Tuesday, January 24. The first meeting will be at 10:00 a.m., at the Jean Lafitte Civic Center in Lafitte and the second meeting will be at 7:00 p.m., at the Fort Pike Fire Station on the Chef Menteur Highway, between the Chef and Rigolets Passes. We will have a tax expert at these meetings to show you how to pay only your correct taxes. The meetings are free and wives are welcome to attend.

## FISH-DOGS

Recently, there has been a big deal made over all the new kinds of products which can be made from fish. One of the products that everyone thought would be great, is a fish hot dog or "fish-dog." Now that they have been tested, it turns out that while people like the idea of fish-dogs, they don't particularly like eating them.

The fish-dog tested, was made of freshwater mullet and was found to be more nutritious than our regular hot dogs. However, in their present state, people just don't like their taste--so it's back to the drawing board.

Source. Upwellings Volume 2 Number 1, 1977.

## NEW TAX WRITE-OFF FOR ANTI-POLLUTION FACILITIES

Some seafood industries will be able to take advantage of a tax write-off for anti-pollution facilities. Recently, the Environmental Protection Agency has tightened up on the discharge of wastes by seafood processing plants.

The EPA has recently announced final regulations for certifying pollution control facilities which qualify for rapid amortization under Section 169 of the Internal Revenue Code. This allows the seafood plant to amortize over a 60-month period, the cost of the anti-pollution facilities which have been certified by EPA and the appropriate State Agencies. Forms and additional information are available through EPA Regional offices.

## AND YOU THINK WE'VE GOT PROBLEMS

With all of the local flap over the gill net controversy between sport and commercial fishermen, we've been thinking that we have a corner on fishing problems. However, in the state of Washington, they might have another Indian War on their hands.

The problems out there are over their valuable salmon fishery. With each salmon caught worth over five dollars apiece, you can see why the fishery is valuable. The dispute in this area is due to a conflict between Indians and Whites over a 1974 ruling by Federal District Judge, George H. Boldt. While there always has been mild disagreement between the Indian and white fishermen, their relationship recently has been almost open warfare.

In 1974, Judge Boldt ruled that the Washington Treaty Indians could not only catch whatever amount of salmon on their reservations that they wanted, but that they must be allowed 50% of all the salmon off of their reservations. Whites are not allowed to fish on the reservations. What really makes matters worse, is that the Indians can buy a license and fish on the 50% allowed the white fishermen. Then when they glut the white's quota and the season is closed for white fishermen, they move over and start fishing the Indian's 50%.

The problem has reached the point that white fishermen often can only fish one or two days a week during the season. What they really resent, is having to tie their boats up, while the Indians are fishing and making money everyday.

It appears that there is no end in sight, unless the U.S. Congress or Supreme Court settles it. It seems that the fishing industry is going to get more and more Federal controls, not only in Washington, but here and everywhere else.

## SURVIVAL IN COLD WATER

This time of the year, when our waters are cold, both sportsmen and commercial fishermen face real problems if their boat goes down. The problem I'm talking about, is hypothermia and it's a real killer. Hypothermia is just a big word which means lowered temperature deep in your body. In cold water, the skin and outer layers cool rapidly, but it takes 10-15 minutes before the heart and brain begin to cool. This deep cooling, is what causes very strong shivering, which tries to stop the heat loss.

When your deep body temperature drops below 85 degrees, you can expect death. This happens very quickly; in water as cold as we've been having lately, in the low 40's, the survival time is two hours.

One of the most interesting facts, is that you should not swim to keep warm. The heat you create in your body by swimming, is lost from your body quickly. In fact, a person just floating in a life jacket, lasts 35% longer than one that is swimming.

One of the best solutions to this problem, is the newly Coast Guard approved survival suits. These suits are designed so that you can step into them with your shoes and all your clothing on. The suit automatically floats you face up and you can last over 12 hours, even in the coldest water. These survival suits are widely advertised in fishing magazines and they have already been responsible for saving many lives in the Pacific Northwest.

LSA TO MEET

The Louisiana Shrimp Association will hold it's annual convention at the Old Fontainebleu Hotel in New Orleans from March 2-4. This year's agenda should prove to be very informative to all involved in the shrimp industry. Of special interest to fishermen should be the session on Lorán A to C conversion.

TRAWL FILM NOW AVAILABLE

Over the past several months, I have had a great many requests to show the Gulf of Mexico shrimp trawl film. I'm happy to announce that I will have this film available the whole month of February and I will be glad to show it to groups of at least 5 or 6 fishermen upon request. This excellent underwater film shows the flat, balloon and semi-balloon trawls working underwater and how they catch. The film also covers the effect that different trawl board adjustments have on the efficiency of the trawl.

If you have a group of fishermen who would like to see this film, contact me at my office in Gretna.

SLAT TRAPS

This is just a reminder about the new slat trap law, which became effective on January 1, 1978. Under the new law which also defines a slat trap, the slat trap is legal only in the following parishes:

- |              |                      |
|--------------|----------------------|
| Avoyelles    | Ouachita             |
| Caldwell     | Point Coupee         |
| East Carroll | Rapides              |
| Evangeline   | Red River            |
| Grant        | St. Charles          |
| Iberia       | St. James            |
| Iberville    | St. John the Baptist |
| Jefferson    | St. Landry           |
| Lafourche    | West Baton Rouge     |
| LaSalle      | West Feliciana       |
| Natchitoches | Winn                 |

Also included, are Wards 1,2,3,4, and 5 of St. Martin Parish except that portion of Ward 1, formerly designated as Ward 6.

Possession or use of slat traps in any parishes not listed above, will be considered a violation.

GAME WARDENS LIST

One of the most common questions asked of me as I travel around the area, is "how do I get touch with our game wardens when the office is closed?" There are many law-abiding commercial and sport fishermen who really get upset when they see fishing violations and would like to report them. Below is a list of the game wardens from this area and their home phones.

<u>ORLEANS</u>		<u>ST. CHARLES</u>	
Albert Camus	366-3089	Thomas Candies	758-2507
		Larry Matherne	758-2482
<u>ST BERNARD</u>		<u>JEFFERSON</u>	
Buddy Seal	279-2556	Al Fraley	737-3280
Patrick Drury	279-2270	Charles Clark	837-0155
Royce Guillory	271-8902		
<u>PLAQUEMINES</u>		<u>ST. TAMMANY</u>	
Layne Pelas	657-9660	Bradley Herrin	886-5845
		Gary Thigpen	892-3762

### WHITE-EYED CRAWFISH???

Who cares about a white-eyed crawfish? Well maybe you do, if you're in the crawfish business. Over the last five years, Dr. Joe Black, of Louisiana College, has been breeding all sorts of mutant crawfish and recently in his work, he made an interesting find.

Some crawfish are missing certain pigments in their eyes. Without these pigments, the eyes appear white and the crawfish can't see very well. Naturally, what they can't see, they can't pinch. When loosely packed, crawfish often pinch other crawfish, breaking the shell. Naturally, these crawfish die when their shell is broken and few people like dead crawfish.

These crawfish are also easier to handle and aren't as bad about eating each other. These crawfish may be ideal for stocking in crawfish farm ponds, especially since they feed well and grow just as fast as do their darker-eyed cousins.

### FOREIGN FISHERIES SEEK U.S. PARTNERS

The 200-mile limit enacted in the U.S. has caused foreign fisheries firms to fear sharp reductions in their seafood supplies. Since their boats can no longer fish in our waters, they are hurrying to form partnerships with U.S. firms.

The reason they can do this, is because of a major loop hole in the new law, which allows foreign processing vessel owners to form joint ventures by which they can buy fish directly from U.S. fishermen.

Source: Journal of Commerce September 19, 1977.

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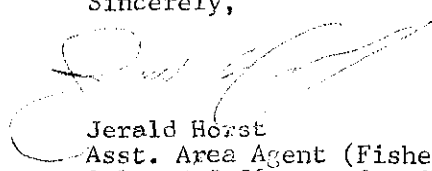
### THE GUMBO POT Pickled Catfish

5 lbs catfish fillets	Salt
2 bags of crab boil	Onions
4 cayenne peppers	3 cups vinegar (5% acid, white)
2 quarts jars	

Prepare a brine, by adding enough salt to a large bowl of water to float an egg. Then cut the raw catfish fillets into 1-inch cubes and soak them in the brine for 24 hours. Break open the bags of crab boil and add one bag to each jar. Peel your onions and cut them in rings. On top of the crab boil, add alternating layers of the soaked catfish cubes and onion rings. Add 2 cayenne peppers to each jar. Mix tap water and vinegar, half-and-half and fill the jars. Make sure all pieces of fish are covered. Cap the jars and set them in your refrigerator for one month.

Open them up and eat as a snack. They taste very much like pickled herring, only better and they are much cheaper.

Sincerely,

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