

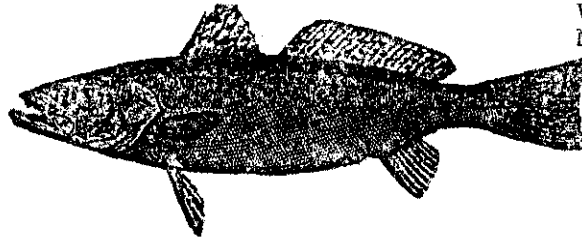
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SEA GRANT PROGRAM

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LAGNIAPPE

GILL NET LAW GOING INTO EFFECT

The new gill net law goes into effect on April 1, 1978. The map of affected areas is found on the back side of the last page of this newsletter. Most of the provisions of this law are also found there.

However, J. Burton Angelle of the Department of Wildlife and Fisheries, wants to remind sports fishermen that violation of the creel limit is punishable by a fine of \$50 to \$500 and loss of license and tackle.

He also warned the sports fishermen who have been selling their catch, must purchase a \$250 license before continuing to sell their rod and reel catch.

Also a number of game wardens will be sent from north and central Louisiana to enforce all aspects of this law.

BLACK SPOT ON SHRIMP

Black spot on shrimp as most shrimpers know, is a darkening of the edges of the shell on shrimp tails. Often half of the tail is darkly discolored. This darkening is also called box ring, ice burn, or ringer shrimp.

While most customers who buy shrimp don't like the look of these shrimp, the black spot shrimp are probably not bad. Black spot is not caused by high bacteria levels and spoilage. In fact, large numbers of bacteria actually slow down black spot. This is because they use up the oxygen needed for black spot formation.

The actual black spot formation is a chemical reaction similar to suntanning, so the longer the shrimp are exposed to sunlight on the deck, the faster they will get black spot in the hold.

The best way to prevent black spot is by fast handling of the shrimp when exposed to sun and a real good washing and then storage in a good quality melting ice. The word "melting" is important, since if shrimp are over-iced, then no melting to wash away the black spot agents occurs.

Chemicals, especially sodium bifulfite, are also used. This chemical is also called "shrimp powder" or "dip." What this chemical does is have a chemical reaction when put on the shrimp, which ties up the oxygen needed for the black spot reaction.

Although many fishermen just sprinkle the powder on the shrimp in the hold, it is more effective if a dip is made. Simply add one pound of the powder for every 10 gallons of water. Then set the basket of headed shrimp in the solution for one minute. When you remove the shrimp and rinse them off, the chemicals that cause black spot also rinse off.

However everything good also has its bad sides. It is not useful to cover poor handling of shrimp. Also shrimp which are overtreated (have white blotches) can be seized by inspectors. Also shrimp to be breaded MAY NOT be treated at all. Any shrimp product that contains treated shrimp MUST say so on the label.

While this chemical can be a useful tool, the word is "don't abuse if you use." If it appears that fishermen are abusing sodium bisulfite, the Federal people could prevent its use at all. Source: STOP SHRIMP BLACK SPOT. Texas A&M R. Nickelson II, B. Cox.

COAST GUARD NAVIGATION MANUALS STILL AVAILABLE

We still have a few of the 170-page U.S. Coast Guard Navigation Manuals left. This is the new revised 1977 edition. We had a real run on them when we first announced them six months ago, so if you want one of the few we have left, be sure and call or write me soon.

PINK SHRIMP SEASON

The Louisiana Department of Wildlife and Fisheries has opened an experimental pink shrimp season in the Chandeleur Sound Area. The map of this area is on the yellow supplement at the back of the newsletter.

The season opened at midnight on Tuesday, March 14 and is planned to extend through Saturday, April 8. As you probably know, the first reports back in were very poor. This is too bad, since when the area was tested on February 15 by Department biologists, a good supply of beautiful shrimp were there. Maybe this cool weather moved them out like it moves brown shrimp.

In any case, don't give up the ship yet, fishermen that have fished this area in other years claim that the catch usually gets much better around the end of March. Since for lots of fishermen its been a long winter, this might help catch you catch up on bills.

If you decide to go try the area, be sure and check in with the M/V Captain Sandrus, stationed in the Mississippi River Gulf Outlet near the end of the Jetties, or the M/V Angelfish located near the Chandeleur lighthouse. These are the check points and you can get your permits there.

ESCAPE RINGS FOR CRAB TRAPS

The South Carolina Wildlife and Marine Resources Department conducted a study on the addition of escape rings to crab traps and their effect on the catch. These escape rings are simply metal rings of a size large enough to let undersized crabs escape and they are built into the standard chicken wire crab trap.

In Louisiana the minimum legal size hard crab is 5 inches from point-to-point. An escape ring of 1½ inches by 2¼ inches seems to work best for our legal size limits.

The advantages that South Carolina biologists found in the use of the rings, is that first of all it will benefit the resource not to take small crabs. Also of benefit to the fishermen, is the fact that he spends less time culling his catch. Also by letting the small crabs out, there seems to be more room for the big crabs and the little ones don't eat all the bait.

Source: Marine Fisheries Review. Volume 39, Number 11.

FISH STORAGE

For people involved in the wholesaling, retailing and processing of fish, storage has always been a number-one headache. Freezing is the best means of holding fish for any length of time. However, freezing never improves the quality of fish. At best, it keeps it the same, temporarily.

Problems associated with freezer storage are freezer burn and rancidity. Freezer burn is simply water loss from the flesh of the fish. It not only toughens the flesh, but causes a loss of weight during storage. Rancidity is due to an oxidative process and causes the stale, strong or rancid taste sometimes noticed in fish.

This is why polyethylene bags make very poor freezing containers. While they are better than nothing, because they slow down drying out, they do allow air to seep through and this speeds rancidity.

The best packaging materials are gas impermeable or gas-proof. These don't allow exchange with outside air. Some of these materials are coated cellophanes, polyvinylidene chloride, nylon II, aluminum laminates, certain rubber hydrochlorides and polyvinyl alcohol.

Also it is very important never to store fish above 0°F. The lower the temperature, the longer the quality of the fish is maintained. Source: Marine Fisheries Review. Volume 39, Number 5.

LIVING LIGHTS IN THE SEA

One of the most beautiful sights that those of us who have been on the water at night have seen, is the glowing, bluish green wake of a boat on a warm summer night. With each splash or disturbance, the water often lights up like it's on fire. These beautiful displays which have been noticed by fishermen for centuries have recently caught the attention of scientists.

The lights seen in coastal Louisiana are usually due to tiny microscopic animals called dinoflagellates which float aimlessly in the water until disturbed. Another source of light in Louisiana waters are a kind of small round jellyfish called combjellies. These make a bigger light and often explode in light when hit by the boat prop.

These are not the only animals which exhibit this "bioluminescence" as it is called. Shrimp and even fish from deep sea areas also glow in the dark. Some of these animals glow because of special glands with nerves connected to them to allow them to turn off and on. Other fish glow because they carry luminescent bacteria in special packets and some fish even have shutters over these packets to open and close them.

The reason this glowing has been of interest to scientist is that what is taking place is something very close to what happens in a fire, but without producing any heat. In other words, oxidation or a "slow burn" is occurring which is cold, not hot.

While researchers aren't quite sure of what is happening, the results sure are beautiful on a warm summer's night on the water.

TWIN-TRAWL WORKSHOPS

The series of twin-trawl workshops we held across the Louisiana coast are over now. They were very successful. We had about 100 fishermen attend the meeting in Lafitte and over 200 people attended the one in Westwego.

The meetings were a success and I'll like to thank certain people for their help. In Lafitte, I would like to thank Mayor Leo E. Kerner for letting us use the Civic Center and Charles Arcement for helping me get the word out.

I would like to offer special thanks to Antoine and Daniel Alario of Alario Brothers Hardware and Fishing Supplies, not only for the use of their place, but for supplying the soft drinks and sandwiches.

If anyone who attended these meetings has any further questions on the twin-trawl, feel free to contact me at the Gretna courthouse.

THE GUMBO POT
Poached Trout Mariniere

- | | |
|-----------------------------|--------------------|
| 4 half lb. fillets of trout | 1 1/2 cup milk |
| 1/3 cup butter | 1/3 cup white wine |
| 3/4 cup chopped shallots | 2 beaten egg yolks |
| 3 tbsp. flour | salt & pepper |

Poach the trout fillets. Saute shallots until tender in melted butter, stir in flour and cook 3 minutes over low heat, stirring constantly. Blend in milk and stir until thickened and smooth. Add salt and pepper to taste, add wine and cook 10 minutes more. Remove from heat and quickly stir in beaten egg yolks. Spoon over poached trout, dust with paprika and run under broiler until piping hot. Serves 4 with beaucoup de pride.

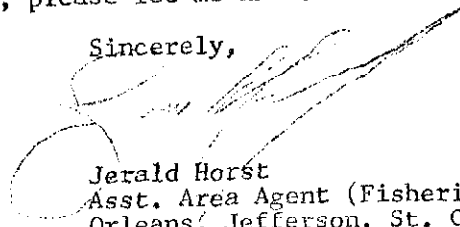
Trout, especially speckled trout, is an all-time favorite in south Louisiana. I'd like to thank Grant and Lois Rodriguez for this recipe. They introduced it to me and I'll have to say that it is absolutely delicious.

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This newsletter is a free service of the LSU Extension Service in conjunction with the Sea Grant Program. I hope it is of some interest and value to you.

If you have any recipes or information that you would like to contribute and that our readers would enjoy reading, please by all means pass it on to me. Also, if you have a friend or friends who would like to recieve Lagniappe, please let me know.

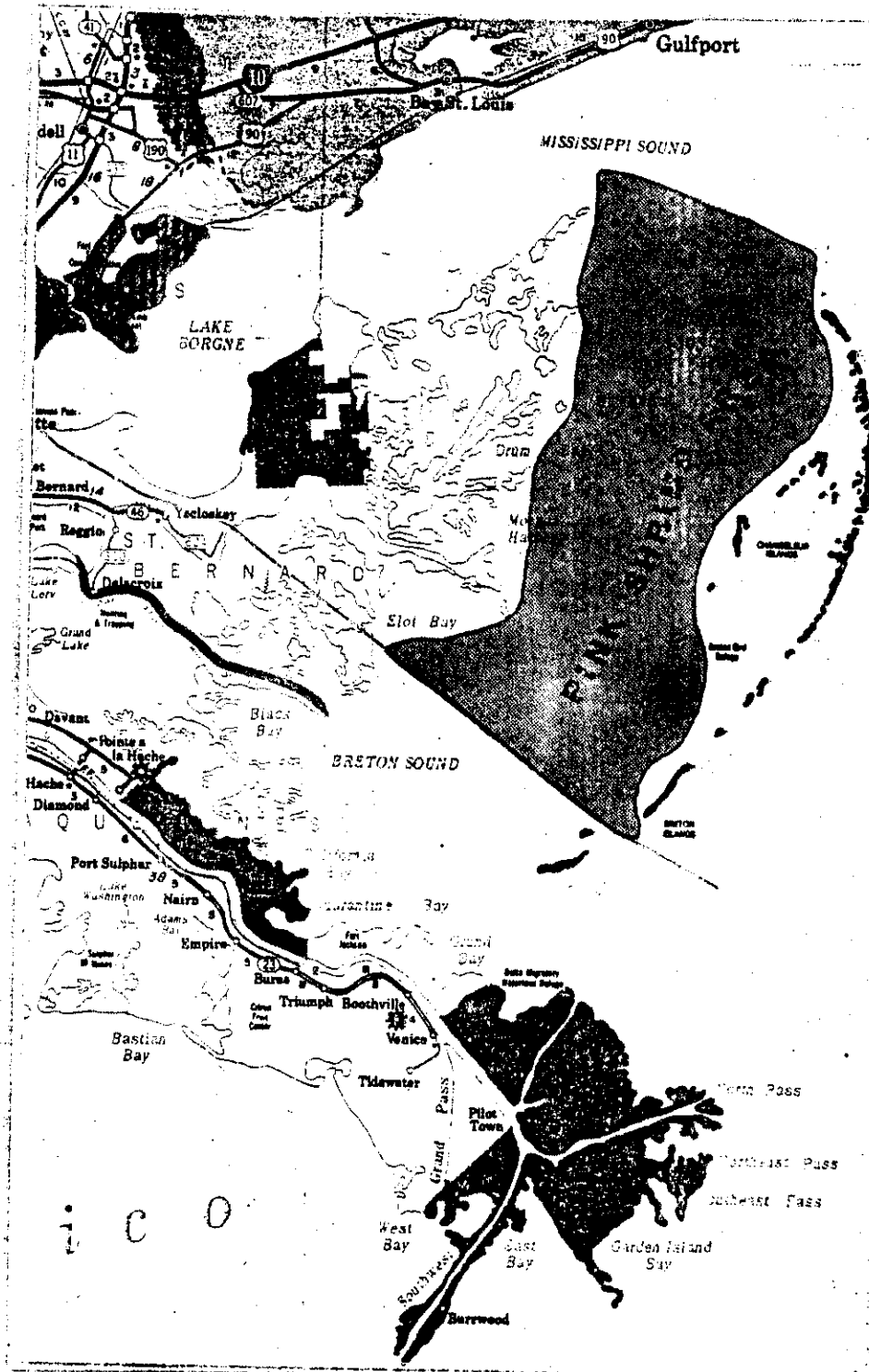
Sincerely,



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

The Louisiana Cooperative Extension Service follows a non-discriminatory policy in programs and employment.





In accordance with Act 653 of the 1977 Louisiana Legislature, all areas shaded in on this map are closed to monofilament gill netting as defined in the revised law, effective April 1, 1978. By description, the boundary line runs along La. Hwy 82 from the Texas-Louisiana border to its junction with the Intracoastal Waterway at Forked Island. . .the Intracoastal Waterway from Forked Island to Bayou Barataria. . .Bayou Barataria to the Harvey Canal. . .the Harvey Canal to the Mississippi River. . .the Mississippi River to the Industrial Canal. . .the Industrial Canal to the Intracoastal Waterway. . .the Intracoastal Waterway to the Rigolets in Orleans Parish to the Louisville and Nashville Railroad Bridge. . .the Louisville and Nashville Railroad right-of-way from the Orleans Parish Line to the Mississippi State Line. Also closed to monofilament netting as specified are Lake Pontchartrain, Lake Maurepas, Calcasieu Lake (including the portion of the Calcasieu Ship Channel that adjoins Calcasieu Lake), Toledo Bend, and Lake St. Catherine.

NO MONOFILAMENT GILL NETS ARE PERMITTED SOUTH OF THE LINE DESCRIBED ABOVE AND IN THE WATERWAYS LISTED. VIOLATION IS PUNISHABLE BY A MANDATORY FINE OF \$500 PLUS REVOCATION OF ALL FISHING AND GEAR LICENSES FOR ONE YEAR. THE LAW WILL BE STRICTLY ENFORCED!

SPORTSFISHERMEN MAY TAKE NOT MORE THAN A COMBINED TOTAL OF 50 SPECKLED TROUT OR REDFISH PER DAY WITH A MAXIMUM TWO-DAY CATCH IN POSSESSION. FOR REDFISH OVER 36-INCHES LONG, THE LIMIT IS TWO FISH PER DAY PER ANGLER.

NOTE: The new Act did not change the provisions of Section 409 of Title 56 which closed all gill netting south of the Intracoastal Waterway in Terrebonne and Lafourche parishes, but allowed seines and trammel nets to be used south of the Intracoastal Waterway only between the period from July 16 through April 14.

