

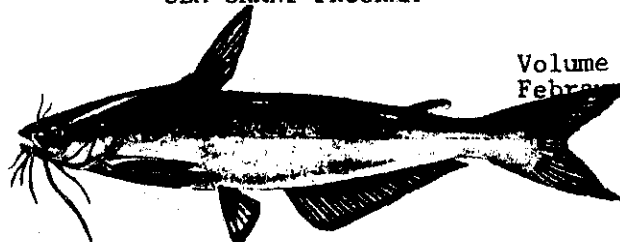
# LOUISIANA COOPERATIVE EXTENSION SERVICE

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## SEA GRANT PROGRAM

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LAGNIAPPE

### UNDERWATER TRAWL FILM SHOWINGS

I will be holding two showings of the underwater trawl film at the end of the month. This is the tremendously popular film that shows the flat, baloon and semi-baloon shrimp trawls working underwater.

Also at the meetings, will be officers of the Louisiana Fisheries Federation. They will be collecting information on snags, hangs and hookers. The damage that snags do to shrimp trawls is one of the top problems in the shrimp industry. Information on these hook-ups is needed from both inside and outside fishermen.

The first meeting will be held in Lafitte on Wednesday, February 28 at the Lafitte Civic Center. Tom Hebert of the Bucktown Fishermen's Association has arranged for the second meeting to be held at the Catholic School Cafeteria at 1600 Lake Avenue in Bucktown. This meeting will be on Thursday, March 1.

We will begin showing the film at 7 p.m. at each meeting. We will have about three showings of the film at each meeting, so fishermen can come anytime they find convenient between 7 and 10 p.m. This is the first time this film has been shown in either Lafitte or Bucktown.

### UNDERUTILIZED FISH

At the recent Louisiana Fisheries Federation Convention, one of the guest speakers was Ed Smith with the National Marine Fisheries Service. Ed's main specialty is marketing fish overseas that we have a hard time selling here.

He mentioned that he will be going to Japan in April and was interested in trying to introduce gaspergou, sheepshead and drum to the Japanese market. Fishermen or buyers who would be interested in working with Ed on this problem can contact him by writing Ed Smith, National Marine Fisheries Service, P. O. Drawer 1207, Pascagoula, MS 39567 or by calling 601-762-4591. There is no cost except for the cost of 50 pounds of samples and air freight and packing.

### TAX WORKSHOPS A SUCCESS

Most fishermen who attended our tax workshops last month felt that they learned quite a bit. We also had very good attendance, considering that taxes are probably not the most popular subject in the world.

I would also like to thank the many people who assisted us in this effort. First I'd like to thank Alario Brothers Hardware & Fishing Supplies for the use of their building. I'd like to apologize for my

mistake on their name and address on the announcement. That's a heck of a thing to do to someone who is as helpful to us as they are.

In Des Allemands, I'd like to thank Police Juror Philip Cortez for his help in arranging a meeting place and helping get the word out. Thanks are also extended to Father Terry Becnel for his announcements and to Mayor Leo Keener for use of the Lafitte Civic Center.

#### GEAR COMPENSATION FOR COMMERCIAL FISHERMEN

With the big energy crunch that the country is going through now, it looks like there will be more and more offshore oil drilling. Since oil work can cause problems for offshore shrimp trawlers and other fishermen, Congress passed a bill to set up a fund to pay a fisherman for equipment lost on hangs and for lost profits.

The \$1 million fund will be gotten by charging oil field and pipeline companies in each area of work up to \$5000. If the funds are used up, they will be charged for more money. Only commercial fishermen can make a claim for money and only if the snag is not charted or marked and the owner of the obstruction isn't known. While this fund is designed for hookers 3 miles and out, a fisherman whose net is damaged inside of 3 miles by a peice of equipment which fell off of a supply or construction boat should also be able to get paid.

Fishermen will be given 60 days after the hangup to report the damage. However, since the program is brand new, anyone who has lost or damaged gear as far back as September 18, 1978 has until the middle of March 1979 to file a claim. A local claims office will be set up, but until one is, claims should be sent to:

National Marine Fisheries Service  
Financial Services Division (F25)  
Washington, D.C. 20235

Any fisherman who is interested in knowing more about this new fund, can call or write me at my Gretna office and I'll be glad to send him an LSU Sea Grant Legal Program pamphlet explaining the fund.

#### IS IT A BLUE CRAB?

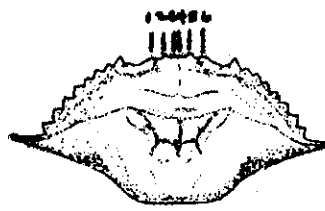
One thing that many fishermen comment on is the number of small crabs that are killed in salt barrels and wing nets. Many of them are concerned because they feel that these little crabs are baby blue crabs.

However, more often than not, what they are catching is not little blue crabs but a whole different kind of crab. This little crab which is a close first cousin to the blue crab, never gets any bigger than 3 or 4 inches. In fact, you sometimes find the little 3-inch females in berry stage.

While they look almost alike at first glance you can tell them apart if you look close. One sure way is to count the number of bumps on the front of the shell. The real blue crab has four and the little crab has six bumps.



Callinectes sapidus



Callinectes similis

You can see from their scientific names that they are closely related. Another interesting point is that baby blue crabs tend to be more common in the brackish and fresh water areas. The little crab tends to spend more time in areas of saltier waters like bays and passes. Next time you get a load of little crabs in a trawl or wing net, check them out, they may surprise you.

Source: An Annotated Key to Crabs and Lobsters from the Coastal Waters of the Northwestern Gulf of Mexico. D.L. Felder, LSU Sea-Grant. 1973.

#### TAX GUIDES AVAILABLE

Those commercial fishermen who were not able to attend one of our money-saving income tax workshops, can call my office to obtain the New 1979 Tax Guide for Commercial Fishermen. These booklets are made up to help fishermen become familiar with tax laws so that as commercial fishermen, they only pay their correct taxes. With either a phone call or a letter, I'll drop one in the mail to you.

#### SPORT OR COMMERCIAL???

In a recent article in a Florida Newspaper, the St. Petersburg Times, Jeff Klinkenberg the outdoors writer, covers a subject that is on many people's mind, not only in Florida, but in Louisiana. Jeff, in his article, felt that both sports fishermen and commercial fishermen served an important role in fishing.

Sportfishing provided recreation to thousands of outdoor lovers and commercial fishermen provided needed food for thousands more. The problem as he saw it was with the sports fishermen who sold his catch. He feels that selling of the sportman's catch runs against the sports ethic. Furthermore, most who do sell their catch don't report this income on their tax returns.

Besides hurting the commercial industry by cutting into their sales, these people hurt the true sportsman's image. Actually, he feels that these people are not sportsmen, but commercial fishermen, the very people whom they often attack as catching too many fish. As the years have gone by, more and more people have started fishing, both commercial and sport. However, since the number of fish they are after hasn't increased, there is more competition for each fish. This means that the state legislatures have to decide who gets what. In these battles, the commercial sport, as he is sometimes called, just doesn't fit. He fishes commercial and talks sportsman.  
Source: Organized Fishermen of Florida Newsletter. January 1979.

#### DERMO, THE OYSTER KILLER

The word "Dermo" is a cuss word to most oyster fishermen. Dermo is a shortened name for Dermocystidium marinum which is a microscopic one-celled animal that kills oysters. As if its old name wasn't bad enough, biologists have changed its name to Perkinsus marinus.

This tiny animal can cause large die-offs of oysters in the summertime. Oysters dying from this disease can't close their shells and the meat is yellowish and shrunken up. Biologists have found this disease in all salinities down to almost fresh water. Many biologists feel that water temperature is the controlling factor.

It seems that the oysters get infected with Dermo when the salinities are high and then later when the water temperature gets high, the disease runs wild. It also seems to affect older oysters more than smaller, younger ones. This could be because the younger oysters are healthier and can fight off the disease or maybe the young fast growing oysters grow so fast that they get to be adults before the disease can strike. This disease seems to only infect oysters and certainly has no effect on the people that eat them.

Source: Marine Maladies? Worms, Germs and Other Symbionts from the Northern Gulf of Mexico. 1978. R.M. Overstreet. Mississippi-Alabama Sea Grant Consortium.

OLD CLAMS

In recent years there has been some interest in clam fishing in Louisiana. The traditional fishery for surf clams on the East Coast has dropped because of pollution and overfishing and so the demand for East Coast quahogs (pronounced co-hogs) has increased. These quahogs are very closely related to our large saltwater clam, therefore a small market has developed for our clam.

With the interest in quahogs, some scientists have started working on them. Dr. Ida Thompson at Princeton University recently determined that the East Coast quahog lives to be at least 150 years old. She ages them by counting growth rings in the shell, just like you count tree rings to find out how old a tree is.

One interesting point is that even the oldest clams she has looked at are healthy, still producing eggs and show no sign of getting old. It may be possible that clams don't die of old age.  
Source: The Morning News, Wilmington, Delaware, November 24, 1978.

NEW CRAB BOOKLET

Dr. Mike Moody, our Seafood Technologist with the Extension Service, has just published a new booklet on Louisiana blue crabs. This fine booklet covers their life history, commercial and home processing of crabs and has a guide on how to clean crabs with a crab knife. There is also a section on handling and storage of crab meat. The booklet is full of interesting pictures and can be obtained free by calling or writing me at my office.

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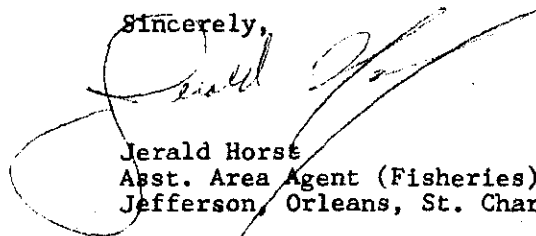
THE GUMBO POT  
Shrimp au Gratin

This month's recipe is a recipe which I ran in my first newsletter two years ago. It is my all-time favorite seafood recipe. Since my newsletter only reached a few hundred people back then, I thought that I'd run it again to give all the people on my list a chance to try it.

- |                        |                                |
|------------------------|--------------------------------|
| 3/4 lb. cooked shrimp  | Dash of pepper                 |
| 3 Tbsp. chopped onion  | 1-1/2 cups milk                |
| 3 Tbsp. butter, melted | 1 cup grated cheese (Valveeta) |
| 1/4 cup flour          | 1 Tbsp. butter melted          |
| 1/2 tsp. salt          | 1/4 cup dry bread crumbs       |
| 1/4 tsp. dry mustard   |                                |

Cut large shrimp in half. Cook onion in butter until tender; blend in flour and seasonings. Add milk gradually and cook until thick, stirring constantly. Add 3/4 cup of cheese and heat till melted. Stir in shrimp and pour into well-greased casserole. Combine butter, crumbs and remaining cheese; sprinkle over top of casserole. Bake in 400 degree oven for 10 minutes or until brown. Serves 6.

Sincerely,



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

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