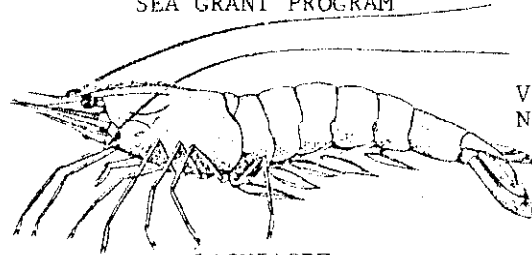


LOUISIANA COOPERATIVE EXTENSION SERVICE

Orleans Parish
St. Charles Parish
Jefferson Parish

Room 800, Courthouse
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Phone: 367-6611 Ext:355

SEA GRANT PROGRAM



Volume 3, Number 11
November 26, 1979

LAGNIAPPE

SHRIMP MANAGEMENT PLAN HEARINGS SET

The dates for the public hearings on the shrimp management plan have finally been set. If you remember, they were set for three months ago and then cancelled at the last minute. These are very very important meetings. If you make your living from shrimp, you should plan to be there.

This plan will directly affect and regulate the big slabs working outside of three miles and will also indirectly affect the smaller double riggers and inside fleet through recommended measures. This very likely might include recommendations for seasonal or permanent sanctuaries in inside waters. Also, some large boat fishermen may be required to keep a daily log on everything they catch and be required to turn it in to the Government.

There is also a recommendation for more research to develop gear such as excluder trawls to cut down on the catch of endangered sea turtles (At present, all such trawls also cut down on the shrimp catch).

Finally and most important of all, is a seasonal 6 week closure of waters off of Texas out to 200 miles. This would push their fleet into our waters since they can't fish their waters.

As you can see, some very important subjects are included. I strongly recommend that you attend one or more of the meetings below if you catch or handle shrimp.

November 26, 1979 - 7 p.m. - Cameron	Cameron Elementary School Auditorium
November 27, 1979 - 7 p.m. - Delcambre	DVO Hall
November 28, 1979 - 7 p.m. - Houma	City Auditorium
November 29, 1979 - 7 p.m. - New Orleans	Chamber of Commerce Auditorium (301 Camp Street)

STOPPING CRAB POT THEFTS

At the blue crab symposium sponsored by the Gulf States Marine Fisheries Commission, Colonel Cliff Willis from the Florida Dept. of Natural Resources spoke of the problem of crab trap theft in Florida.

One of the methods they used to catch crab thieves, was for the fisherman to mix vaseline and ultra-violet powder and smear it on his buoy rope. The ultra-violet powder can't be seen except with a blacklight flashlight. A crab thief will get the vaseline-powder on

his hook, pick up rig, hands and gloves. When a potential thief is sighted, all the officer has to do is throw a cover over the object and shine the light on it. If the suspect handled the trap rope, the vaseline-powder mix will show up. Several different colors should be used on different traps so that the arrested person can't claim that he got it on him by taking a rope out of his propellor.

According to Col. Willis, this system has resulted in over 100 convictions in Florida already. Here in Louisiana, a similar system may also work on slat traps and hoop nets besides crab traps.

HANDGUN BILL EXPECTED

Senator Edward Kennedy is expected to introduce a very strict handgun control bill into Congress this fall. Copies of the 82 page proposed bill have been circulated in Washington. The bill, through tough regulations and red tape, would eliminate many honest uses of handguns.

It would force most if not all states, to put in restrictive handgun permit systems and would prohibit importing, manufacturing and selling of "readily concealable" handguns. No one knows yet what exactly is a readily concealable handgun.

This could have some effect on our trapping industry since many trappers and almost all alligator hunters use some type of handgun or pistol in their work. It will be interesting to watch the progress of this bill.

Source: The Kansas Sportsman. Nov. 1979. Kansas Wildlife Federation.

PASTEURIZED OYSTERS

According to the September 5 NMFS Market News, National Marine Fisheries Service researchers have developed a process for pasteurizing shell oysters. They are supposed to be almost as good as raw oysters in flavor and aroma and maybe even better in appearance.

The oysters are steam heated to 152°F (60°C) while in the shell, then cooled to 86°F (30°C) by spraying them with water. The oysters are supposed to be just about free of bacteria and processing costs are only a little more than for raw oysters.

Source: California Sea Grant Marine Advisory Programs Newsletter, October 1979.

FISHERIES TRADE EXPORT SHOW

Recently, Ed Smith of the National Marine Fisheries Service informed me of an important trade show in New Orleans by the Southern U.S. Trade Association. This show will be sponsored by the Gulf and South Atlantic Fisheries Development Foundation and will take place at the Rivergate at the foot of Canal Street on February 5-7, 1980.

This is the largest export show in the U.S. and is devoted to attracting food buyers from 35 to 40 countries. If you are interested in exhibiting fish, it is best if they are fresh, however, frozen products are also acceptable. Frozen fish should be packed in ten pound cartons, with the fish neatly aligned in rows, belly down and glazed. Large fish should be individually quick frozen and wrapped in saran wrap.

Heavy participation is expected at this show so it may be best to make arrangements for space now. Those interested in booth space at the show should contact:

Ed Smith
National Marine Fisheries Service
P. O. Drawer 1207
Pascagoula, MS 39567
(601) 762-4591

1978-79 TRAPPING SEASON FIGURES

Results from last year's fur trapping season have been computed by Louisiana Department of Wildlife and Fisheries biologists. Both nutria and muskrat catch results were down from the 1977-78 season. Raccoon catch, however, was up significantly from the previous season.

1978-79 Fur Catch

	No. of pelts		Approx. Price to trapper	Value
NUTRIA (Eastern)	778,657	@	\$ 3.70	\$ 2,881,030.90
NUTRIA (Western)	366,427	@	5.30	1,942,063.10
	<u>1,145,084</u>			<u>\$ 4,823,094.00</u>
MUSKRAT (Eastern)	347,509	@	3.20	\$ 1,112,028.80
MUSKRAT (Western)	98,016	@	3.80	372,460.80
	<u>445,525</u>			<u>\$ 1,484,489.60</u>
RACCOON (Upland)	162,223	@	17.00	\$ 2,757,791.00
RACCOON (Coastal)	69,524	@	9.00	625,716.00
	<u>231,747</u>			<u>\$ 3,383,507.00</u>
MINK	51,731	@	9.00	\$ 465,579.00
OPOSSUM	63,303	@	2.75	174,083.25
OTTER	9,745	@	35.00	341,075.00
SKUNK	635	@	2.75	1,746.25
RED FOX	1,746	@	50.00	87,300.00
GRAY FOX	5,936	@	40.00	237,440.00
BOBCAT	5,672	@	80.00	453,760.00
BEAVER	512	@	6.00	3,072.00
COYOTE	3,297	@	22.00	72,534.00
MISCELLANEOUS	4	@	1.00	4.00
TOTAL PELTS	1,964,937			\$11,527,684.10
NUTRIA MEAT	1,579,000	@	.04	\$ 63,160.00
MUSKRAT MEAT	40,000	@	.04	1,600.00
RACCOON MEAT	1,251,434	@	.30	375,430.20
OPOSSUM MEAT	113,945	@	.25	28,486.25
TOTAL MEAT	2,984,379			\$ 468,676.45
TOTAL PELTS AND MEAT.....				\$11,996,360.55

ROYAL RED SHRIMP

With more and more boats in the shrimp fishery, everyone is complaining about overcrowding. When a fishery gets overcrowded, sooner or later someone will branch out into new fisheries. One that is not really new since some fishermen have worked at it before, is the royal red shrimp fishery.

This beautiful red shrimp is found from North Carolina through the Gulf of Mexico on to the Guianas. These are deep water shrimp found in 275 fathoms of water in the summer and about 200 fathoms in the winter. They also prefer soft bottoms.

Right now, royal reds are considered underharvested. One of the reasons why, is the depth of the water they are in. Boats with small winches just can't handle the cable. One method that the standard three drum winch can be used for deep water single rigging is shown on page 5. Also a problem is the fact that the tremendous water pressure at that depth so water-logs the wooden doors after 2 or 3 days that they don't spread the net properly. Aluminum doors like

that shown on page 6 are recommended for this fishery.

All in all, rigging up properly with the right winches and gear is a very expensive proposition. In addition, royal reds don't yield as well when headed as other shrimp do. They also need less cooking than brown and white shrimp. When overcooked, they loose quality. This and the fact that modern processing equipment tends to break them up discourages many processors from handling them.

However if the demand for shrimp keeps going up and volume of shrimp imported stays the same or keeps dropping, this may become a paying fishery. It is estimated that the stocks could yield almost 400,000 pounds annually.

Source: Gear and Techniques Employed in the Gulf of Mexico Shrimp Fishery. Edward F. Klima, Robert S. Ford. 1970. Presented at Conference on Canadian Shrimp Fishery.

RESTRAINING ORDER ON \$1000 NON-RESIDENT LICENSE

U.S. District Judge Jack Gordon has issued a temporary restraining order against Act 417 of the 1979 Louisiana Legislature. This act created a \$1000 license fee for all non-resident commercial fishermen who fish in Louisiana waters.

The law was declared unconstitutional because it interfered with interstate commerce, denied equal protection under the law and illegally discriminated against people just because they weren't residents of Louisiana.

THE GUMBO POT
Pickled Oysters

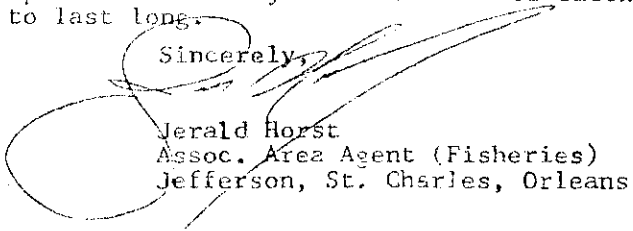
Since this is the beginning of oyster season it is only appropriate that we use an oyster recipe this month. I've chosen to use a unique recipe which I borrowed from the September-October South Carolina Wildlife Magazine.

Shuck about three dozen fresh medium-size oysters and plunge them into three or four cups of rapidly boiling water. Remove the saucepan from the heat then let them sit for about five minutes before draining oysters in a colander. Thinly slice one medium-size red onion and separate the slices into rings. Cut two red cayenne peppers in half lengthwise. Flatten and scrape out all the seeds and pulp. Cut the peppers into long thin slivers. Begin layering in a pint jar the oysters, the onions and the hot peppers along with about one-half tablespoon of whole peppercorns.

Place a whole bay leaf about halfway up the jar. When the jar is full or as full as it is going to get, pour in a mixture of just over one-half cup cider vinegar, one-half teaspoon salt and a dash or two of Tabasco.

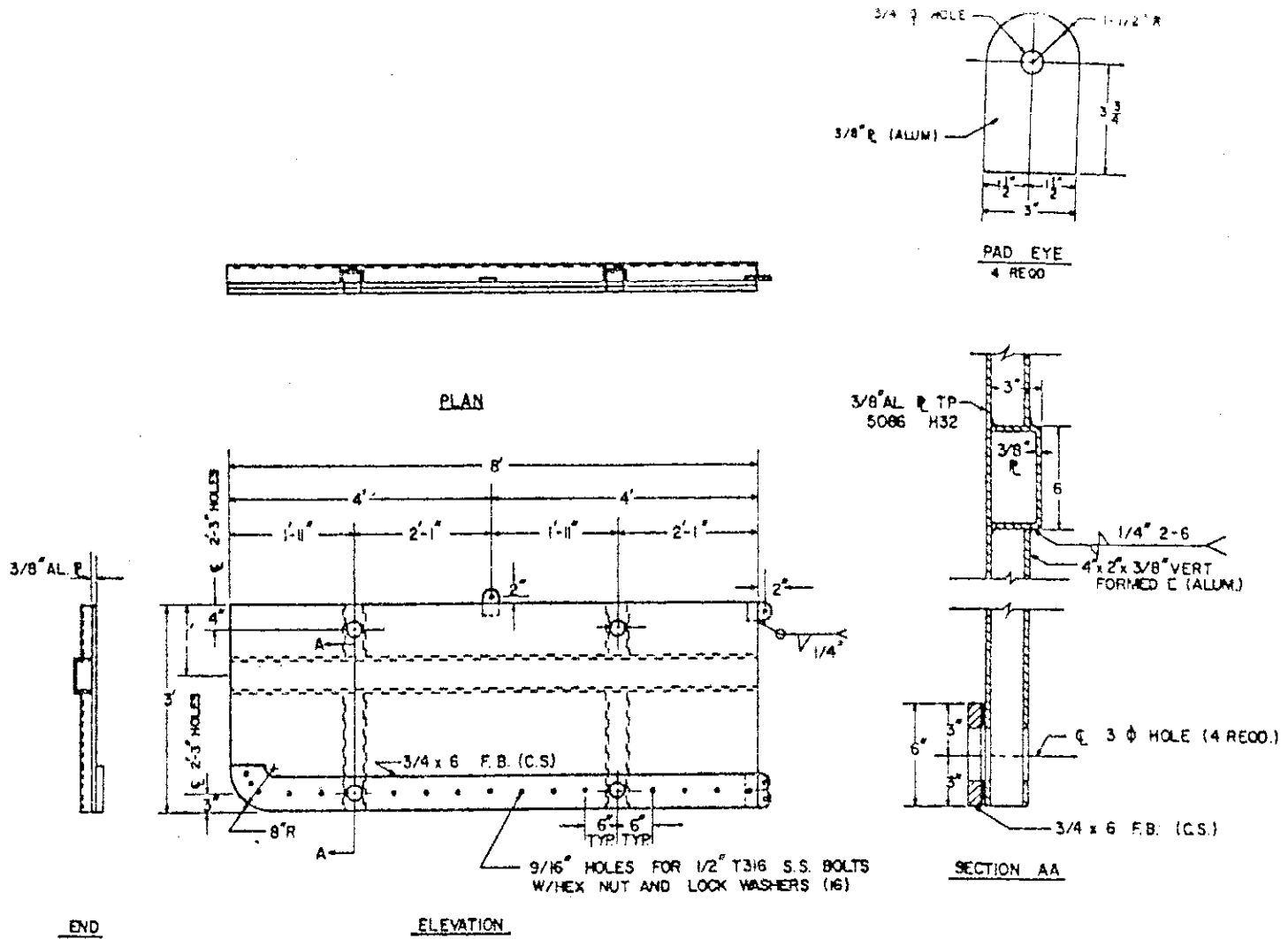
Hide the jar in the very back of your refrigerator for at least three days and get ready to pick some more oysters for another batch. The first jar is not going to last long.

Sincerely,



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

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



Blueprint of aluminum doors for deep-water trawling

Methods of using a small three-drum winch to drag in 250 fathoms

