

# LOUISIANA COOPERATIVE EXTENSION SERVICE

Orleans Parish  
St. Charles Parish  
Jefferson Parish

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SEA GRANT PROGRAM



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LAGNIAPPE

## MACKEREL PLAN HEARINGS

The Gulf of Mexico Fishery Management Council has announced dates of the public hearings on the Fishery Management plan for mackerel cobia (lemon fish or ling) dolphin, bluefish and little tunny.

Some proposed restrictions include a limit of 28 million pounds on sports fishermen, 3.9 million pounds on hook and line fishermen and 8.1 million pounds for net fishermen. Also included, are size limits of 12 inches for Spanish Mackerel and 33 inches for cobia.

Provisions are also made for bag limits on king and Spanish Mackerel in the future. Anyone interested in commenting on the plan or just wishing to listen, may attend one of the following meetings in this area. All hearings will begin at 7 p.m.

<u>DATE</u>	<u>CITY</u>	<u>LOCATION</u>
March 13, 1980	Lake Charles, LA	Maple Jr. High School, Sulphur
March 18, 1980	New Orleans, LA	Chamber of Commerce Auditorium
March 19, 1980	Baton Rouge, LA	Knapp Hall LSU Coop. Ext. Center
March 19, 1980	Biloxi, MS	Biloxi Cultural Cen. (Library)
March 20, 1980	Houma, LA	Houma City Auditorium (Wing)

## OYSTER PROCESSOR DISASTER LOANS

Recently, the Farmer's Home Administration made disaster-relief loans available to oyster farmers (lease-holding fishermen). On December 31, 1979, the Small Business Administration (SBA) followed up with a loan program for which fishermen and processors are eligible.

The loans are designed to carry over the person or processor

making the loan until better times. If you feel that you may qualify for such a loan, call or write my office and I'll be happy to send you a loan application and a paper explaining the requirements.

#### BOAT LOANS

One constant problem that commercial fishermen face is the lack of money available for borrowing to finance new boats and equipment. Many commercial banks don't understand the fishing industry and how it operates. Naturally when a banker doesn't understand something, he is hesitant to lend money for it.

Recently, the Production Credit Associations (PCAs) in the Gulf Coast area have taken an active role in financing commercial fishermen. Until recently, they did almost all of their lending to farmers. These banks are owned by the farmers and fishermen who make the loans. The following four PCAs service coastal area.

South Louisiana Production Credit Association  
Post Office Box 488  
Napoleonville, LA 70390 (504) 369-7214  
Serves central and eastern coastal Louisiana

Baton Rouge Production Credit Association  
Route 3, Box 731  
Covington, LA 70433 (504) 892-8424  
Serves the North Shore of Lake Ponchartrain

Jennings Production Credit Association  
Post Office Box 599  
Jennings, LA 70546 (318) 824-2024  
Serves western coastal Louisiana

Bay Minette Production Credit Association  
Post Office Box 180  
Bay Minette, AL 36507 (205) 937-2471  
Serves coastal Mississippi and Alabama

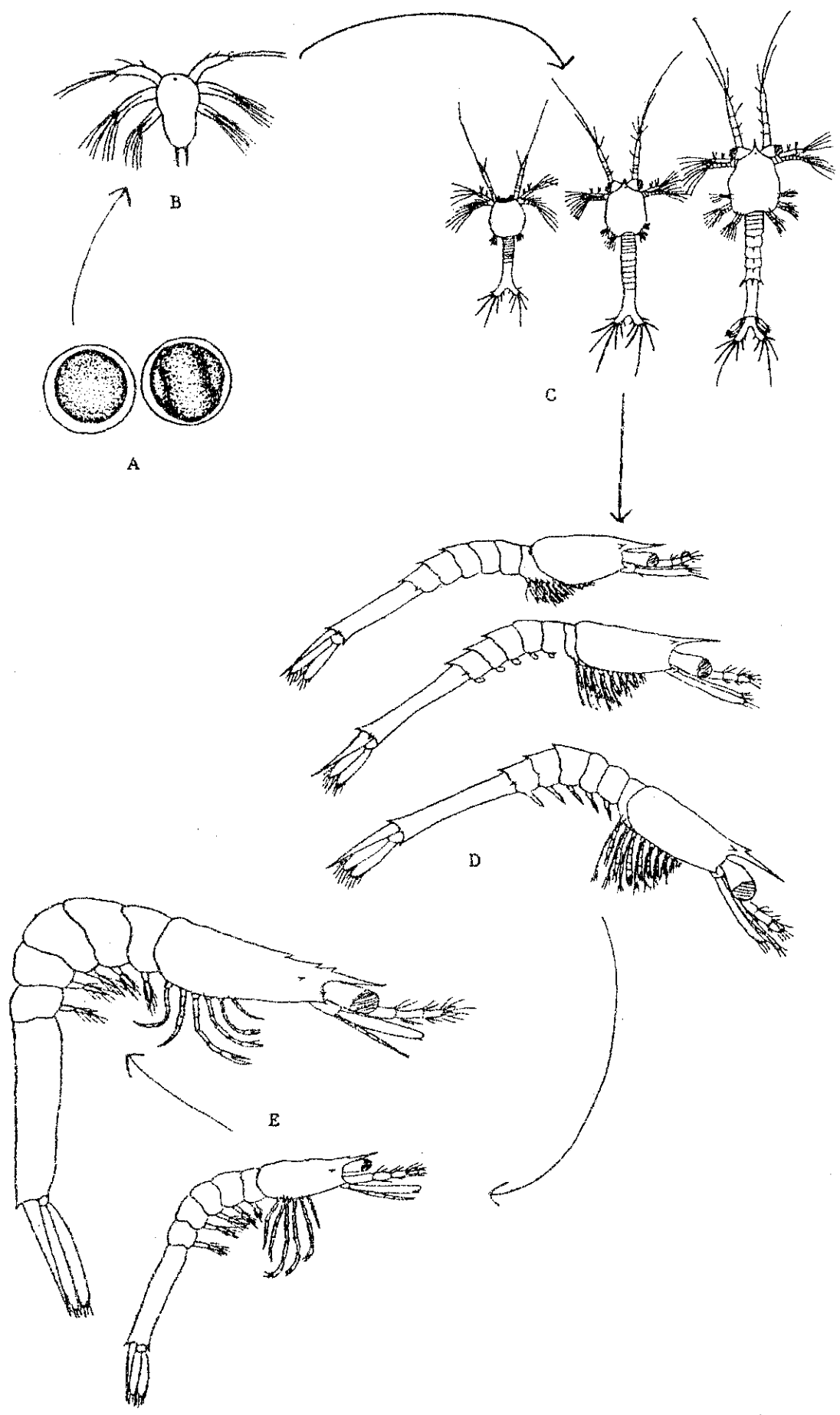
Fishermen interested in applying for a boat or equipment loan can contact the PCA for their area. Also, anyone interested in making a loan may contact me in my Gretna office and I'll send you a brief outline of what you need to get together before you apply.

#### SHRIMP LIFE HISTORY

Shrimp are the most valuable of all of Louisiana's commercial fisheries. While a small amount of freshwater shrimp are landed each year, by far and away the most valuable shrimp are the salt-water brown and white shrimp.

The life histories of these two shrimp are very similar and both of them must have the valuable coastal marshes along the Gulf to rear their young in. The adult shrimp spawn in the Gulf with the brown shrimp spawning a little further out than the white. Each female shrimp releases from a half a million to a million eggs. The eggs are only 1/100 of an inch across and float freely with the tides and currents.

The egg hatches into a nauplius stage larvae shown in figure B on page three. There are five molts in the nauplius stage. The baby shrimp at this stage live off of their yolk sac and do not feed. In both this stage and the next, the young are still free-floating in the water.



The protozoa stage shown on page three in figure C has three stages and is about 1/8-inch long. The next stage called the mysis stage is shown in figure D. It also has three stages. All of the above stages and molts take place while the tiny shrimp is in the Gulf and at the mercy of the currents.

When the postlarvae stage (Figure E) is reached, they begin to look like shrimp and are about 3/8-inch long. At this stage, the tides and currents carry them into the marsh land estuaries. Here in the rich feeding areas, the shrimp grow very rapidly. Growth and survival are affected by temperature, salinity and food supply.

When the shrimp reach about 3 inches long, the reproductive organs begin to develop and shrimp leave the marsh land estuaries and move out into the Gulf. When the shrimp mature and get ready to spawn, they move to the spawning grounds in the open Gulf. Very few shrimp live more than 1 year, although some may get to be 16 months or so old.

Sources: Descriptions of Shrimp Larvae (Family Penaeidae) off the Mississippi Coast. C.B. Subrahmanyam. Gulf Research Reports Vol. 3, No. 2. December 1971. And the Biology (Life Cycle) of Penaeid Shrimp in Mississippi Waters. Marine Educational Leaflet No. 8. Gulf Coast Research Laboratory.

#### BUTTERFLY NET SIZES

For several years now there has been some confusion on what butterfly nets were legal and how to measure them. Now, according to Act 286 passed by last year's legislature, butterfly nets cannot be larger than 12 feet long and 12 feet deep. Also, beam trawls can't be larger than 22 feet by 22 feet. If you have any changes to make, it may be wise to make them now before the spring season closes in on us.

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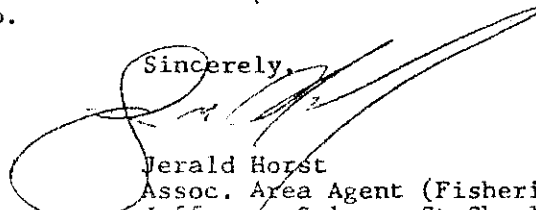
#### THE GUMBO POT Marie's Corn Soup With Shrimp

I'd like to thank Marie Hymel of Hymel's Restaurant in Convent for this recipe. My wife discovered this soup and after hearing her rave about it, I had to check it out. It's as good as she said it was.

1 or 2 lbs. peeled shrimp	2 med. onions,
1 can whole tomatoes, undrained, chopped	chopped fine
1 can cream style corn (15-16 oz.)	1 or 2 pieces of
1 can whole kernel corn (15-16 oz.)	celery, chopped fine
1 large bell pepper	flour and oil
parsley	salt and pepper

Make a roux with 1/3 cup oil and 3 tablespoons of plain flour. When golden brown, add peeled shrimp and cook about 10 minutes. Add onions, celery, corn, tomatoes and cook for 1 1/2 hours on a low fire. Add 3 quarts of water and cook on low fire for at least another 1 1/2 hours. Add salt, pepper, bell pepper and parsley to taste and cook at least another 1/2 hour. If the soup is too thick, add more water and bring to a boil. The soup should have the consistency of a vegetable soup.

Sincerely,



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

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