

LOUISIANA COOPERATIVE EXTENSION SERVICE

Orleans Parish
St. Charles Parish
Jefferson Parish

Room 800, Courthouse
Gretna, LA 70053
Phone: 367-6611-Ext: 355

SEA GRANT PROGRAM



LAGNIAPPE

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EXPENSIVE SEA TURTLE

Last month a Corpus Christi shrimper was convicted on a violation of the endangered species act. He had kept and cleaned a loggerhead seaturtle which he caught in his trawl. He was convicted even though the turtle was dead in his net when it came up and he was fishing on the high seas off of Mexico.

He was given 1 year suspended sentence, 3 years supervised probation, fined \$5,000 and spent 50 days in jail. As I've mentioned before, this Endangered Species Act has some teeth in it and can severely affect the shrimp industry if we aren't careful.

RETAIL SEAFOOD DEALER'S LICENSE

Recently game wardens from the Department of Wildlife and Fisheries have been making spot checks at retail seafood markets to make sure that they have their proper licenses.

Suprisingly, many dealers didn't. While they all had their city and state occupational licenses and their Board of Health permits to operate, they had no Department of Wildlife and Fisheries license to retail seafood. The resident seafood retail dealer's license is \$5.00 and allows a business to buy or sell commercial and bait fish. If any oysters are shucked and sold on the property, then oyster resale license is also required. For 5 or less shuckers, the fee is \$10.00. Five to 10 shuckers cost \$15 and a license for over 10 shuckers costs \$25.00.

FREE MEDICAL CARE FOR COMMERCIAL FISHERMEN

Commercial fishermen working aboard a documented vessel of five gross tons or more can get free medical, surgical and dental care by the U.S. Public Health Service (PHS).

Any captain or crew member who is injured or sick while on board the vessel is eligible regardless of how long he has been working. However, if injured off of the boat, the person must have completed 60 days of sea service. Owners are eligible only if they actually work on the boat. To get these benefits, the fishermen must get a form called the Master's Certificate of Service and carry them on the boat. These forms can be obtained from my office in Gretna or from the U.S. Public Health Service.

An injured or sick fisherman should go to the nearest Public Health Service Out-Patient Clinic or to one of the following contract doctors:

- 1.) Dr. Howard Alleman, 304-A North Hospital Drive-Abbeville, LA (318) 893-1506.
- 2.) Dr. Douglas W. Davidson, 5625 Government Street-Baton Rouge, LA (504) 924-6336.

- 3.) Dr. Cecil W. Clark, Marshall St.-Cameron, LA (318) 775-5141
- 4.) Family and industrial clinic, P. O. Box 747-Grand Isle, LA (504) 787-2126.
- 5.) Dr. Cornelius Whitley, Dr. Robert P. Elereau, Dr. Melvin C. Bourgeois - 1122 Eighth Street- Morgan City, LA (504) 384-2260.
- 6.) Houma Medical & Surgical Clinic, 855 Belanger Street-Houma, LA (504) 868-2121.
- 7.) Dr. Kate Lee, 315 Hwy. 14 East-Delcambre, LA (318) 685-2524.

For additional treatment, the doctor can get the fisherman admitted to the P.H.S. Hospital, 210 State Street, New Orleans, LA 70118, (504) 899-3441.

If a person is too ill or seriously injured to apply at a P.H.S. Clinic, he could be taken to the nearest hospital and P.H.S. notified by telephone. Public Health Service will take care of the bill for eligible fishermen.

ATTENTION TRAWLERS!!

The LOOP Deepwater Port crude oil pipelines are not yet totally buried. An 8,000-foot section of pipeline runs from each of the single point mooring (SPM) sites to the platform. A 19-mile section of pipeline runs from the platform to the shoreline. Buoys are in place at each of the SPM sites and navigational aids are in place at the Platform site.

The following LORAN-C coordinates mark key pipeline locations:

STATION	PATTERN 1	PATTERN 2	GEOGRAPHICAL COORDINATES	
			LATITUDE	LONGITUDE
SPM 104	46771.42	11794.10	28-51-45	90-01-24
SPM 103	46772.70	11800.00	29-52-14	90-00-19
SPM 102	46776.53	11799.34	28-53-16	89-59-59
Platform	46776.69	11789.62	28-53-06	90-01-30
Angle Point 1	46790.02	11762.99	28-56-11	90-04-06
Angle Point 2	46829.21	11698.11	29-06-20	90-06-57
Shoreline Crossing	46835.21	11698.11	29-07-36	90-08-28

These coordinates are based on LORAN-C, 7980 Network with the following pattern stations:

Pattern 1 = Station Y, Jupiter, Florida
 Pattern 2 = Station W, Grangeville, Louisiana

By plotting these coordinates on your nautical chart you will have a good idea as to the location of the line. Final stages of pipeline burial are underway and should be completed by July.

In addition, the diffuser heads and the end of the brine disposal line are also exposed. Each end of the brine diffuser are marked by two red buoys approximately 700 feet apart. No trawling should be attempted between the buoys. These buoys are located approximately 2½ miles offshore of Belle Pass.

4-H SEAFOOD RECIPES

Every year the 4-H clubs of this area hold a seafood cookery contest. Contests were held in 6 categories; crawfish, fish, shrimp, crabs, oysters and combination in each parish. The best of each parish then meet for the regional contest, so the winning recipes below are the best of the best. We would like to thank the following people or firms for helping the LSU Extension Service sponsor this event.

Douglas Couture - Couture Seafood Company
 Paul C.P. McIlhenny - McIlhenny Company
 Stanley Pausina - New Orleans Oyster Company

Sal C. Piazza - Sal Piazza & Son Seafood, Inc.
 S. J. Sampey - Sampey Seafood, Inc.
 Paul Thomas - South Louisiana Production Credit Association
 Trappey Fund Company
 W. E. Ulmer

Good Eating!!!

CRAB - (Grand Prize Winner)

Stuffed Crabs---Ada Fahrenholt

1 cup bread crumbs	3 stalks celery
1 head garlic	6 pieces parsley stems
1 bell pepper	1 dozen fat crabs
3 pieces green onion	1 slice butter or margarine
1 large onion	

Fry seasonings well. Add crabmeat and cook until almost done. When almost done, add bread crumbs and cook real well. Remove from heat and let set about ten minutes.

Clean crab shells and stuff with crabmeat ingredients. Sprinkle tops with bread crumbs and add 1 slice butter or margarine. Place in oven until brown and serve hot.

SHRIMP

Shrimp Cups---Kelly Lanning

1 cup cheddar cheese	2 celery stalks, chopped
1 cup mayonnaise	1 cup cooked shrimp
1/2 cup chopped green onions	12 slices white bread
3 Tbsp. horseradish	1 Tbsp. butter

Mix first six ingredients together. Place mixture in bread cups and bake at 375 degrees 8 to 10 minutes.

BREAD CUPS

Trim crust from 12 slices of white bread. Thinly spread one side with butter. Press buttered side up into ungreased muffin cups. Bake 12 minutes at 375 degrees.

Yields: 12 cups.

OYSTERS

Oyster Pie---Stephen Arnoult

1/2 stick margarine	1/2 teaspoon salt
2/3 cup chopped mushrooms	1/4 teaspoon pepper
1 cup fried bacon, crumbled	1/4 teaspoon cayenne
1 cup chopped green onions	1/2 cup oyster water
1/2 cup chopped onion	1/2 cup red wine
3 cloves garlic, pressed	1-1/2 dozen oysters
4 tablespoons flour	2 9" pie shells

In a 9" skillet, melt margarine and lightly saute mushrooms, bacon, green onions, onions and garlic. When soft, add the flour, salt, pepper and cayenne. Cook well about 8 minutes. Blend in oyster liquid and wine and simmer over low heat for 35 minutes. Cool. Pour in unbaked pie shell. Top with crust, make other shell. Vent top to allow steam to escape. Bake in preheated 450 degree oven for 10 minutes. Turn heat to 350 degrees and bake 40 minutes. Slice and serve.
 Serves 6-8.

FISH

Catfish Almondine---Melissa Butler

- 2 lbs. catfish fillets
- 1 tsp. seasoned salt
- 1/8 tsp. pepper
- 1 egg
- 1 Tbsp. water
- 1 cup fish fry
- 1/8 cup melted shortening
- 1/4 cup butter or margarine (softened)
- 1/4 cup toasted slivered almonds
- 2 tsps. lemon juice
- 1/4 tsp. salt

Season both sides of fish with salt and pepper. Blend egg and water. Dip fish into egg mixture and coat with fish fry. Heat shortening in skillet. Cook fish in shortening over medium heat for about 10 minutes. Turn fish carefully to brown both sides. Put aside.

Brown butter or margarine in small skillet, and toasted almonds, salt and lemon juice. Pour almond butter over fish. Serve hot. Makes 4 to 6 servings.

CRAWFISH

Crayfish Etoufee---Jenay Keating

- 15 lbs. crayfish
- 1/2 cup shortening
- Crayfish fat
- 1/2 stalk celery
- 3 medium onions
- 2 cloves garlic
- 1/2 bell pepper
- 1 pimento
- 1/2 cup green onion tops
- Hot sauce to taste
- salt and pepper to taste
- 1/2 tsp. monosodium glutamate
- 2 tsps. Worcestershire sauce
- crayfish tails

Cook 15 pounds crayfish in almost boiling water for 20 minutes remove and drain. Peel tails, saving any yellow fat that clings to tail or head in a separate container. Grind vegetables and cook in shortening until tender. Add seasonings and blend well. Add crayfish tails and cook about 15 or 20 minutes (do no overcook). Turn off heat and let stand 30 minutes until seasoning blends. Serve on rice. When reheating, use double boiler. Makes 4 quarts or 15 servings.

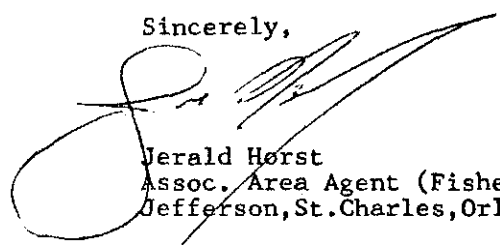
COMBINATION SEAFOOD

Crab-Shrimp Casserole Quickie---Pam Triche

- 1 cup cooked cleaned shrimp
- 1/4 cup diced celery
- 1/4 cup chopped green pepper
- 1 small onion, finely chopped
- 1 cup crab meat
- 3/4 cup mayonnaise
- 1 tsp. Worchestershire sauce
- salt & pepper-
- hot sauce to taste
- 1 cup soft bread crumbs
- 1 Tbsp. melted butter

Cook shrimp to desired tenderness; add seasonings, then all other indredients. Turn into 1 quart casserole. Mix 1 tablespoon melted butter and 1 cup bread crumbs; sprinkle on top. Bake at 350°F for 30-35 minutes until hot. Serves 4.

Sincerely,



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