

LOUISIANA COOPERATIVE EXTENSION SERVICE

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Orleans Parish
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SEA GRANT PROGRAM



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LAGNIAPPE

TALK TO YOUR BANKER!

This year's fishing season has been a real tough one for many fishermen. The combination of poor price and low supply has made it very difficult for many fishermen to meet their notes. With fishing becoming more and more of a business, fishermen are having to become good businessmen.

As a businessman, it is very important to keep your banker up to date on what is happening. If you can't make a note or if you will be late, it is very, very important to let him know. Most bankers are very reasonable and will work with you if they know what's happening. If they don't know, they get worried about being taken and have to take action to protect their investment.

This is going to be especially important as we enter the winter slow season after January. As a businessman, you must protect your interests. Contact your loan officer and work closely with him.

SHRIMP TAGGING

The Louisiana Department of Wildlife and Fisheries would like to remind shrimpers that they are still tagging shrimp east of the Mississippi River. They are drawing names for prizes up to \$500 for shrimp returned to them with the tag in them.

If you catch a tagged shrimp, wrap it in plastic or tin foil and freeze it. Contact the closest office of the Louisiana Department of Wildlife and Fisheries and they will pick it up.

ALLIGATOR PRODUCTION MANUAL

I've just received a supply of our new 33-page Alligator Production Manual. This fine publication is broken down into three sections. The first section covers the rules and regulations on harvesting, processing and selling alligator meat, hides and other parts.

The second section discusses the alligator as food. It gives a nutritional breakdown on the meat and yields of meat for each different size animal.

The last section has eight recipes for preparing alligator meat. If you would like a copy, please contact me at our new office in Marrero.

1979-80 TRAPPING SEASON FIGURES

Results from last year's trapping season have been computed by the Louisiana Department of Wildlife and Fisheries. The nutria, muskrat and coon catch was up over the 1978-79 season. The mink catch was down a little and otter stayed the same. Nutria, muskrat and mink prices were up over the year before and coon prices down.

COMPARATIVE TAKES OF FUR ANIMALS IN LOUISIANA

1979-80 SEASON

	No. of pelts	@	Approximate price to trapper	Value
NUTRIA (Eastern)	885,475	@	\$ 6.00	\$ 5,312,850.00
NUTRIA (Western)	415,347	@	8.50	3,530,449.50
	1,300,822			8,843,299.50
MUSKRAT (Eastern)	429,808	@	6.00	\$ 2,578,848.00
MUSKRAT (Western)	121,228	@	7.00	848,596.00
	551,036			3,427,444.00
RACCOON (Upland)	168,062	@	12.00	\$ 2,016,744.00
RACCOON (Coastal)	72,026	@	6.00	432,156.00
	240,088			2,448,900.00
MINK	41,598	@	12.00	\$ 499,176.00
OPOSSUM	94,341	@	3.00	283,023.00
OTTER	9,324	@	40.00	372,960.00
SKUNK	418	@	2.00	836.00
RED FOX	1,877	@	30.00	56,310.00
GRAY FOX	6,284	@	36.00	226,224.00
BOBCAT	4,645	@	50.00	232,250.00
BEAVER	2,317	@	8.00	18,536.00
COYOTE	3,921	@	15.00	58,815.00
TOTAL PELTS	2,256,671			\$16,467,773.50
	<u>No. of pounds</u>			
NUTRIA MEAT	582,000	@	.04	23,280.00
MUSKRAT MEAT	18,000	@	.04	720.00
RACCOON MEAT	930,000	@	.30	279,000.00
OPOSSUM MEAT	95,000	@	.25	23,750.00
TOTAL MEAT	1,625,000			\$ 326,750.00
TOTAL PELTS AND MEAT.....				\$16,794,523.50

A MILLION FOR OYSTERS

The Louisiana Department of Wildlife and Fisheries has received word that their million dollar grant from the Coastal Energy Impact Program (CEIP) has come through.

They plan to spend \$900,000 for clam shell plants on public seed grounds. Most of the plants will be made east of the Mississippi River.

The other \$100,000 will be used to move oysters from polluted

waters to clean waters in Calcasieu Lake. The oysters can then be fished with tongs only beginning on November 1 and going through March. Commercial fishermen are limited to 15 sacks per day and sportsmen to 2 sacks per day in Calcasieu Lake.

BACTERIA GALORE

More than any other one thing, bacteria are a shrimp fisherman's enemy. Two months ago I mentioned that one square inch of wooden deck can have over a million bacteria on it. Shrimp from the Gulf of Mexico are estimated to have well over a million bacteria per ounce. These are the critters that make your shrimp spoil.

However, with a little knowledge and some proper handling, the amount of bacteria can be reduced way down. Just a very good washing can get rid of 75% of the bacteria. Heading and washing can get rid of 97% of the bacteria. This is because 3/4 of the bacteria are in the head and most of the rest are on the outside of the shell and in the gut.

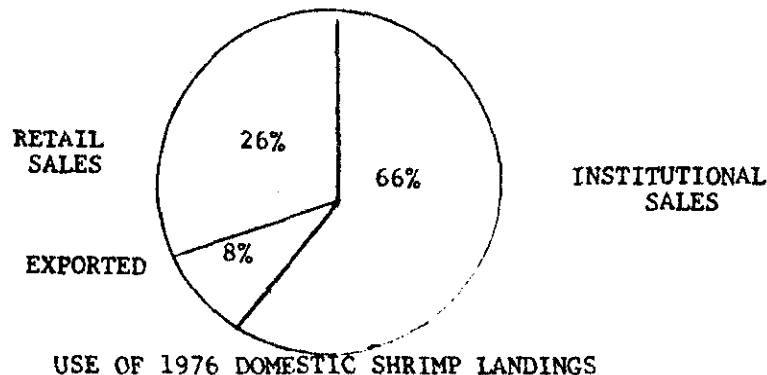
Captains should be sure that deck hands know how to head shrimp. If some of the insides of the head are mashed onto the tail or if some front legs are left on, it can really reduce how long the shrimp stay good. Proper handling is very important because one bacteria can multiply into a million in 10 hours. The bacteria don't affect living shrimp, but as soon as the shrimp dies they go to work.

Finally of course, good icing can do wonders. Ice not only slows down bacteria growth, it gets rid of saltwater bacteria and as it melts, it washes away the bacteria and slime. Water draining from ice bins has been found to contain 23 billion (not million) bacteria per gallon. This is why it is important to have good drainage at the bottom of the bins. Use about twice as much ice as shrimp when icing. Source: Seafood Quality Control: Vessels. Ranzell Nickelson II. Texas Sea Grant Program.

SHRIMP PRICES

One thing that really seems to confuse most shrimpers is the price they receive for their catch. It only seems right that when shrimp are scarce, the price should be high and when shrimp are plentiful, the price be lower. But it doesn't work that way.

For example, this year shrimp are scarce and the price is low. In 1978 the shrimp crop was great and prices were also good. Most shrimpers blame imports or left over shrimp from the year before for low prices. But the real problem is the economy of the United States. As the chart below shows, 2/3 of all the shrimp eaten in the country are eaten out like in restaurants and country clubs.



When inflation hits people in the pocketbooks or when the country has high unemployment, one of the first things people cut out of their budget is eating out in restaurants. When the economy is booming, we can eat all the shrimp we catch, even in good years. When the economy is sick, demand drops and so does the price.

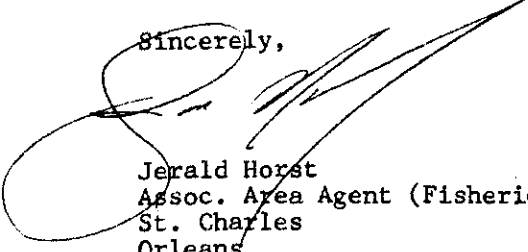
The price breaks of 1954, 1960, 1963, 1969 and 1974 all occurred in years of slowdowns in the national economy. Based on past records, it would be wise to watch the U.S. economy before making plans for the year.

THE GUMBO POT
Smothered Shrimp and Cucumbers

When Barbara Olano of Lafitte first offered me a taste of this dish, I thought she was kidding. Who ever heard of cooking cucumbers with shrimp. After I tasted it, I was a believer! It is one of the best seafood casserole dishes I've ever eaten. This is Barbara's invention and not found in any other cookbook I've seen. You have to try it! It is a very good way to use those cucumbers that some how hid themselves in the vines and got too large for salads.

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|---|--------------------------------------|
| 2½ lbs. peeled cubed cucumber
(with seeds removed) | ½ cup seasoned bread crumbs |
| 1½ lbs. peeled shrimp | 1 tsp. Kitchen Bouquet
(optional) |
| 1 large onion | ½ cup vegetable oil |
| | salt and pepper |

Heat vegetable oil in skillet. Fry onions, shrimp and cucumbers until the water cooks out. Add Kitchen Bouquet for color. Salt and pepper to taste. Add bread crumbs and cook 5 minutes. The cucumbers will make their own water so do not add any.

Sincerely,

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

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