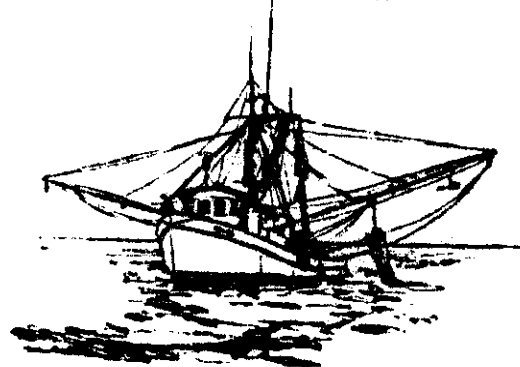


LOUISIANA COOPERATIVE EXTENSION SERVICE

Orleans Parish
St. Charles Parish
Jefferson Parish

1825 Bonnie Ann Drive
Marrero, LA 70072
341-7271

SEA GRANT PROGRAM



LAGNIAPPE

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SAVE THOSE GAS RECEIPTS

On January 6, 1983, President Reagan signed into law a 5 cent per gallon federal tax on gasoline and diesel. This increased the federal road tax from 4 cents per gallon to 9 cents.

Commercial fishermen who buy their fuel in bulk or from the dock-side are usually not charged the tax, but those who buy their boat gas from service stations are.

If you buy your gas from the service station pump, you can get the 9 cents per gallon back. Simply save your gas receipts and file form 4136 with the IRS when you file your taxes. If you burn only 6 gallons per day and fish 200 days a year, that's a \$108 rebate, which can come in handy in helping pay your self-employment (Social Security) tax at the end of the year.

CATFISH FARMING IS BIG BUSINESS

South Louisiana has a large and healthy commercial fishery for freshwater catfish. In the last year or so, anyone that handles catfish has noticed an extra large amount of catfish on the market, in fact, at times the market was flooded.

The main reason for this has been the tremendous increase in catfish farming in Mississippi and Alabama. Even though the market glut has lowered prices and catfish farming is not as profitable as it was, the average farmer does better with catfish than with soybeans and cotton, the traditional crops of the area.

Below are the figures on the pounds of farm-raised catfish processed over the last 13 years. The tremendous jump from 1981 to 1982 alone should explain why the market was flooded.

Year	Pounds Delivered for Processing
1969	3,201,000
1970	5,741,000
1971	11,257,000
1972	18,332,000
1973	19,731,000
1974	16,944,000
1975	16,140,000
1976	18,978,000
1977	22,125,000
1978	30,179,000
1979	40,636,000
1980	46,464,000
1981	60,640,000
1982 estimated	95,000,000

According to a 1979 study, 80% of the farm-raised catfish were processed in Mississippi and 17% in Alabama. Average dress out percentage yield was 58% for dressed fish and 40% for filets.

The processors reported that demand for farm-raised catfish was highest from January through May, average from June through September and low from October through December.

Source: Fish Stories, From Survey of Commercial Catfish Processors - Structural and Operational Characteristics and Procurement and Marketing Practices by J. S. Miller, J. R. Conner and J. E. Waldrop. Department of Agricultural Economics. Mississippi State University. October 1981.

STROBE LIGHTS ON WING NET BARGES

The U.S. Coast Guard make a press release on March 1, 1983 cautioning against the use of strobe lights for any other purpose than as a distress signal. They have received many reports of their being used on wing net barges or anchored vessels.

The Coast Guard said that if the illegal use continues, they will consider enforcement of the law which has a \$5,000 fine for each violation.

REDFISH TAGGING

The Louisiana Department of Wildlife and Fisheries has begun a tagging program on redfish in the Barataria Bay (Grand Lake) area. The tags look like a piece of yellow spaghetti about 5 inches long and they will be sticking out of the belly area on the fish. On the end of the tag inside the fish is a button with a number on it.

If you catch a tagged redfish, get the number on the button and the length of the fish (from the tip of the nose to the tip of the tail) and report the information to Department biologists. You can report the information to:

Dept. of Wildlife & Fisheries
Marine Biological Lab
P.O. Box 37
Grand Isle, LA 70358
(504) 787-2163

This information will be very important to Department biologists, who are trying to get enough information to manage redfish and trout the best way.

Also for the next year, biologists will be working in the bay interviewing fishermen on their catch to get some idea on how healthy the fishery is.

HANG BOOKS AVAILABLE

Ed wagner with the state hang fund has announced that the book charts on hangs are now available. Books are available in three areas; 1) Barataria Bay and waters outside of the Bay, 2) Cameron Parish waters and 3) Eloi Bay. Loran readings are included, when known. The book charts cost \$1.50 each and can be ordered from:

Fishermen's Gear Compensation Fund
Department of Natural Resources
P.O. Box 44124
Baton Rouge, LA 70804-4124

CHANGING TIMES

Recently, Ed Smith with the National Marine Fisheries Service sent the newspaper add on the next page. It was from 1935 or 1936. The Frey Store was one of the giants of its time, but is now gone. I doubt that I could find where it once stood. Prices have changed, haven't they?

PLENTY OF PARKING SPACE

FREY

1028-1042 S. RAMPART ST.—OPPOSITE I. C. UNION STATION
Retail Store Open 7 A. M. to 6 P. M.—Saturdays to 10 P. M.



Fresh
FISH
Today

Oysters 2 Doz 15c
In Shell 5c BY THE SACK 75c

Crabs ^{Fresh Lake} Doz 20c

Fresh Lake
SHRIMP
3 lbs 10c

Freshly Killed
RABBITS
Each 20c Up

Trout, medium size . . Lb. 10c
Tenderloined Catfish . . Lb. 15c
Sliced Redfish Lb. 15c
River Catfish Lb. 12 1/2c
Sheepshead ^{1/2 lb} Lb. 10c

SPECKLED TROUT
12 1/2c 15c 20c

Crab Meat	Turtle Meat
White 20c	20c
Dark 15c	

8 to 10-lb. Veal Legs . . . lb. 15c	Lamb Legs . . . lb. 15c
Veal Shoulders . . . lb. 10c	Lamb Forequarters . lb. 8c
Veal Chops . . lb. 12 1/2c	Lamb Chops . . lb. 20c



Mrs. D. S. A. A. L.
The
People's Favorite
New in Chicago
and all parts of
the country

BUTTER . . . Fresh Creamery TUB Lb. 33c

EGGS . . . Every Fine Guaranteed Extra Large Swarted White or Brown Doz. 29c

The same high quality (for 25 cents) price
19c
Union Coffee

NUCOA
Oleo 2 Lbs. 37c
Macaroni 3 lbs. 25c
Red Beans 1 lb. 6c
Ovaltine can 53c
Tomatoes 4 1/2 25c

Wm. S. I. Standard Granulated Sugar Not Plantation Sugar
SUGAR
All You Want No Limit
5 Lbs. 24c
100-Lb. Sack **\$4.70**

LUZIANNE 21c
COFFEE & CHICORY

100-Lb. Sack
Cheese lb. 19c
Lard 2 lbs. 25c

Fish & Shellfish Buying Chart

Type of Fish	Amount to Buy Per Serving
Fish, whole	¾ lb.
Fish, dressed or pan-dressed	½ lb.
Fish, filets or steaks	⅓ - ½ lb.
Fish, portions	1 to 2 portions
Fish, sticks	4 to 5 sticks
Clams, in the shell	6 to 8 clams
Crab, cooked meat	¼ - ½ lb.
Loosters, live	1 small to medium whole lobster
Lobster cooked meat	¼ - ½ lb.
Oysters, in the shell	¾ dozen
Oysters, shucked	½ pint
Scallops	¼ - ½ lb.
Shrimp, headless	⅓ - ½ lb.
Shrimp, peeled & deveined	¼ - ½ lb.
Shrimp, cooked meat	⅓ - ½ lb.

THE GUMBO POT

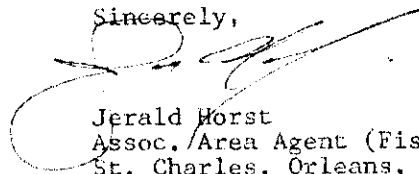
The French have made the cooking of frog legs into a fine art. In this recipe which I modified from one in "Amicale Des Cuisiniers Et Patissiers Auvergnats De Paris Cuisine d'Auvergne" the frog legs are cooked as a casserole. I used legs from large old frogs that should have been tough, but the meat just fell from the bone. It is very simple to prepare and I'm sure you will like it.

Frog Legs Gratin

10 pairs of frog legs	1 small garlic clove, chopped
2 cups seasoned bread crumbs	2 tbsps. fresh parsley, chopped
¾ lb butter, melted and cooled	Cayenne pepper to taste
2 shallots, finely chopped	

Mix shallots, garlic, parsley and cayenne pepper with bread crumbs. Dip frog legs in cooled melted butter and coat frog legs well with bread crumb mixture. Coat a fairly large glass baking dish with butter and lay the frog legs in it. Fill in the spaces between the legs with the bread crumb mixture. Pour the remaining melted butter over this. Bake uncovered in a preheated oven at 400 degrees for 15 to 20 minutes until the top is lighted browned. Serves 4.

Sincerely,



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