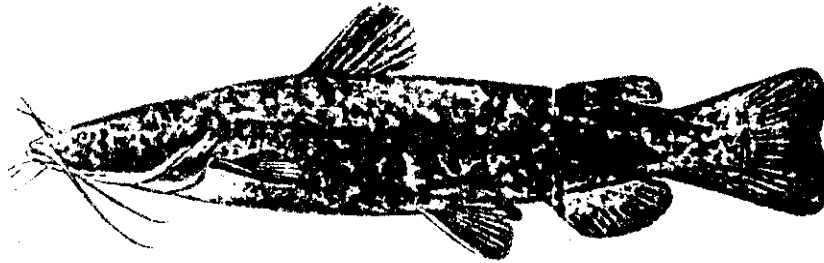


#### SEA GRANT PROGRAM



LAGNIAPPE

#### IRS CHANGES FORMS FOR REPORTING DECKHAND'S INCOME

The Internal Revenue Service (IRS) has replaced form 1099-F with form 1099-Misc. This is the form used by vessel owners to report income for crewmen who are paid by shares.

Copy A of the new form will need to be filed with the IRS by the last day of February, 1984 along with summary form 1096. Copy B of the 1099-Misc. must be sent to each crewmember by February 1, 1984. One 1099-Misc. is to be done for each crewman who is paid by shares.

#### LOUISIANA'S FORGOTTEN FISHERY

In the last couple of years Louisiana's commercial fishery has gotten a lot of attention from scientists, concerned legislators and the news media. Most of that attention has been directed at the more glamorous marine fisheries such as shrimp, oysters, and crabs and at aquaculture such as crawfish and catfish farming.

Louisiana fisheries do, however, have another important part, the freshwater commercial fishery. Average freshwater commercial fisheries production for the last three years (1979, 1980, 1981) that the National Marine Fisheries Service has completed figures for, is 19.5 million pounds valued at \$6.96 million in Louisiana.

While this doesn't hold a candle next to Louisiana's giant shrimp fishery, it is half as large as the state's oyster fishery (\$12.8 million) and larger than its blue crab fishery (\$4.8 million).

The lack of attention may be due to the fact that Louisiana's freshwater commercial fishery is scattered over all 64 parishes and not concentrated in any one area such as the coastline. Also, while all of Louisiana's fisheries landings are under-reported, the freshwater fishery is probably the most under-reported. This is also due to the scattered nature of the fishery. Much of the product moves directly from the fishermen to the consumer or restaurant and even what part does move through wholesalers is very hard to pick up properly.

In 1982, Louisiana sold 11,796 freshwater commercial net licenses. While some of these are duplicates, because one fishermen may buy two or possibly even three licenses for different types of nets, that's still a hefty number. In addition, 2,258 "Commercial Fishermen-retail Bait Seller" licenses were sold. Most of these went to crawfish, slat trap, and trotline fishermen.

CHOLERA RESEARCH

While the 1978 cholera scare in crabs has been largely forgotten by the public, researchers at Louisiana State University have been studying the bug hoping to prevent another such problem. Even though the problem in 1978 was caused by backyard crab boils and not the industry, the commercial fishery really suffered. For a period of time you couldn't even give crabs away.

Researchers now feel the problem bacteria Vibrio Cholerae O1 may naturally and normally live in coastal waters of the United States. If that is the case, then only carefull and sanitary handling of our seafood products will prevent another "cholera scare".

The LSU researchers have tested crabs, shrimp and oysters to see how long the cholera bacteria could live in refrigerated and frozen samples. While the number of cholera bacteria did drop lower as the seafood was stored longer, there were some interesting differences.

After 3 days in frozen storage the cholera bacteria count dropped rapidly to less than half in all seafoods. After 21 days of frozen storage some cholera bacteria remained in all three seafoods but the level was much lower in crabs than in shrimp and oysters. In a few cases, some cholera bacteria were still alive in the oysters and less than one-fourth were alive in crabs. Shrimp were in between oysters and crabs.

One thing this study shows is that cholera bacteria will survive in seafoods for long periods of time. While cooking will kill cholera bacteria, seafood handlers must be very careful not to cross-contaminate cooked product with raw product. This includes using the same containers for cooked product that previously held the raw product. I'm sure that no one wants another seafood health scare.

Source: Survival of Vibrio Cholerae During Cold Storage. L. Reilly and C. Hackney, in Louisiana Agriculture.

COMMERCIAL FISHING LICENSES

One point that many fishermen have been making recently is about the increased number of boats on the water. According to license sales, the number of shrimpers has almost doubled in six years. In 1976, 10,468 commercial and 8,769 sport shrimping licenses were sold. By 1982, 19,646 commercial and 16,210 sport shrimp licenses were issued. The top seven parishes in commercial shrimp licenses are:

Jefferson.....	3,377
Terrebonne.....	3,214
Calcasieu.....	1,876
Lafourche.....	1,791
St. Bernard.....	1,322
Plaquemines.....	1,289
Orleans.....	988

Commercial oyster licenses increased 71% over the same period, from 1,628 to 2,693. Much of this increase was in oyster tonnage licenses for tong fishermen in Calcasieu Lake. The top seven parishes in oyster license sales (tonnage and dredging) in 1982 were:

Calcasieu.....	452
Plaquemines.....	409
Terrebonne.....	288
St. Bernard.....	251
Lafourche.....	249
Cameron.....	193
Jefferson.....	177

Non-resident commercial oyster and shrimping licenses were broken down as follows:

	Oyster	Shrimp
Alabama	23	415
Florida	0	247
Mississippi	68	613
Texas	75	1,450

FISHING METHODS OF THE WORLD — SPEARS: PART II

Spears or harpoons are still used in todays fisheries in many parts of the world. Harpoons are used in some areas to capture turtles, swordfish and whales. Harpoons, which are just advanced throwing spears with lines attached, come in many different forms.

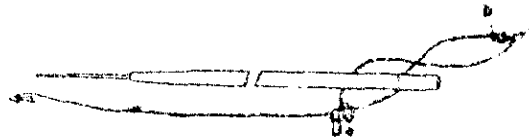


Figure 1

Example of the rigging of a Chinese harpoon. The iron point is held by the harpoon line to the stick of the harpoon by knot (a). Thus when the point is in the prey, knot (a) is loosened, separating the point of the harpoon. But the stick is also fixed on the harpoon line (b) so as not to be lost.

The shaft of harpoons is shorter than spears and the point is always barbed and usually detachable. Harpoons usually have one point but some are also three pointed as the electrified one shown below which is used by the Japanese. The other harpoon shown below is used in Madagascar to capture turtles.

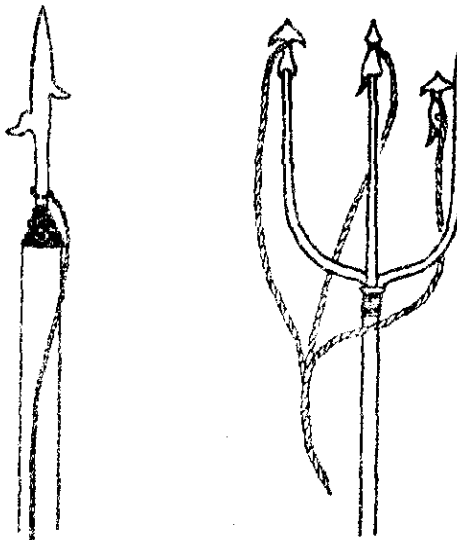
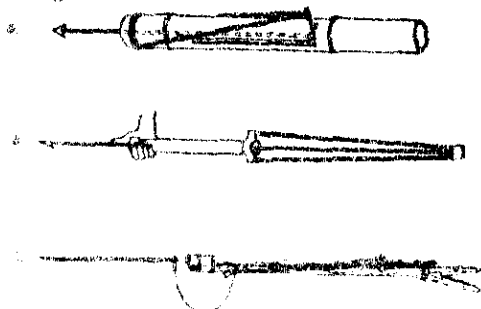


Figure 2

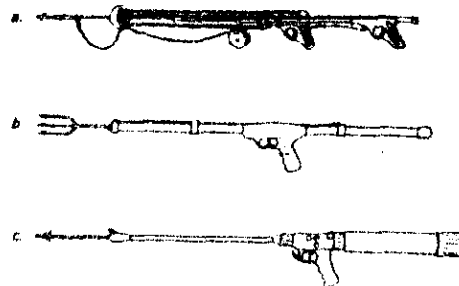
The next step in spear development was the use of spear guns. These were and are still mostly used by divers and all of the early ones (Figure 3) used a rubber band or elastic cord to throw the spear. More advanced guns use several different ways of throwing the spear as shown in Figure 4.

Figure 3



a. Japan; b. Hawaii; c. Hotel Tobago.

Figure 4



a. French rubber gun; b. U.S. compressed airgun; c. Italian gas propelled gun.

In some parts of the world, like Thailand and South India, blowpipes are fitted with a small metal harpoon head. (See Figure 5) The head has a card attached which is wrapped around the blowpipe and unwinds when the dart or harpoon is blown. The mouth-piece is on the bottom end of the spear.

Fig. 5



Sources: Fish Catching Methods of the World, A. Brandt; 3a. Illustrations of Japanese Fishing Boat and Fishing Gear, N.N.; 3b. and 4a. Modern Spearfishing, V. Ivanovic.

FEDERAL FUEL EXCISE TAX

Commercial fishermen can recover the Federal taxes on fuel (including the 5 cents per gallon increase that started April 1, 1983) by either:

- 1) Registering with the District IRS office for tax free purchases of gasoling or lube oil (using Form 637), or
- 2) Filing Form 4136 to obtain a credit for excise taxes paid in the previous tax year

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THE GUMBO POT

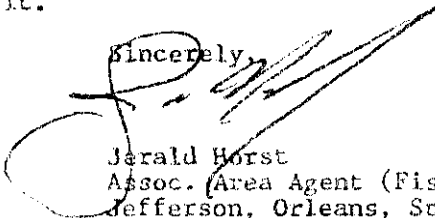
This recipe is rapidly becoming a legend in the New Orleans area. It was developed by Paul Prudhomme of K-Paul's Louisiana Kitchen. I know that some of you have tried it and most of you have heard of it. It's messy to cook, smokes up your house, looks like the devil, but tastes devine.

Blackened Redfish

- 6 8 to 10 oz. redfish filets (1/2 inch thick)
- 1 1/2 cups unsalted butter melted
- 1 tbsp. sweet paprika
- 2 1/3 tsp. salt
- 1 tsp. cayenne pepper
- 1 tsp. granulated garlic
- 1 tsp. granulated onion
- 3/4 tsp. white pepper
- 3/4 tsp. black pepper
- 1/2 tsp. dried thyme
- 1/2 tsp. dried oregano

Heat a large cast iron skillet over a very high fire for at least 10 minutes until it is beyond the smoking stage and you see white ash in the bottom of the skillet. Meanwhile, pour two tablespoons of melted butter into each of six dishes, set aside and keep warm. Combine the seasonings and sprinkle them generously and evenly on both sides of the filets, patting the seasoning in by hand. Right before cooking each filet, dip it in the reserved melted butter so that both sides are well coated. Place the filet in the hot pan and pour one teaspoon on top of it (be careful, the butter may flame up). Cook uncovered over high heat for 2-2 1/2 minutes until the underside looks charred. Turn the filets over and repeat the process. Serve immediately, allowing one filet and one of the dishes of butter for each person.

If the smoke is too much for you, and it probably will be, consider cooking this dish outdoors on a gas grill (charcoal isn't hot enough). It's worth it.

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