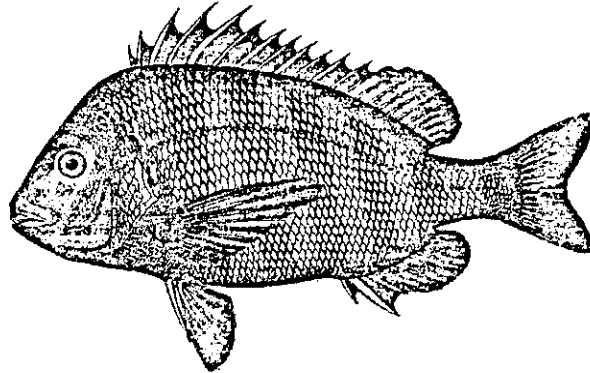


## SEA GRANT PROGRAM



### LAGNIAPPE

#### SHRIMP DEALERS AND BUYERS WORKSHOP

With the recent increase in imported shrimp, the shrimp market has become a very competitive place. Since these imported shrimp are often cheaper than Louisiana shrimp, our shrimp must be of top-notch quality to sell.

The U.S. Food and Drug Administration has developed a method of accurately judging the quality of shrimp using mainly smell, but also touch and sight. This method (called organoleptic examination) is so accurate it will stand up in court.

The Louisiana Cooperative Extension Service, the American Shrimp Processors Association and the FDA will be holding a two-day workshop to teach Louisiana shrimp dealers and buyers the method of organoleptic examination. The workshop will be held at the International Room of the LSU Union in Baton Rouge and the program will begin at noon on Friday, August 3 and end at 5 p.m. on August 4. The registration fee is \$30.00 per person and the program is limited to 35 participants on a first-come-first-served basis. Registration must be in advance and can be made by calling Dr. Michael Moody at 388-4141 in Baton Rouge. Overnight accommodations can also be arranged through Dr. Moody at \$17.50 per person.

#### LONGLINE CRUISE REPORT AVAILABLE.

This past spring the Coastal Ecology and Fisheries Institute of LSU funded three exploratory longline fishing cruises for grouper, tilefish and snapper off of the Louisiana coast. The purpose of these cruises was to determine the possibility of bottom longlining being an off-season fishery for offshore shrimp vessels during the winter months.

The cruise report includes a detailed log on where the fishing was conducted and how much was caught. Also included are explanations and drawings of the gear used, the cost of rigging up and expected trip costs.

For a free copy of this report call or write my office and I'll be happy to send one to you.

## HANG PHOTOS NEEDED

Ed Wagner, who is in charge of the state "Hang Fund" has notified me that he needs some photographs of hangs and snags which come from Louisiana waters. The legislature has appointed a committee to study the problem of underwater obstructions and what to do about them. Ed needs the photographs to show them the problems fishermen are facing in our waters with hangs.

The photographs can be of junk brought up in nets or of hazards that stick up out of the water at low tides. If you have any such photographs, write where the hang is located on the back of the photograph, and if you would like your photos returned, also put your name and address on the back. Sent the photos to:

Fishermens Gear Compensation Fund  
P.O. Box 44124  
Baton Rouge, LA 70804

The photographs are important because the findings of this committee can determine whether or not a hang removal program ever gets started.

## FRESHWATER DIVERSION MEETINGS

The U.S. Army Corps of Engineers has announced a public meeting to discuss their plans to channel fresh water from the Mississippi River into the Barataria Basin and Breton Sound. For some years, biologists have been concerned about the increased loss of marshland and saltwater moving further and further inland.

The freshwater diversion projects are designed to hold back the saltwater and slow down further marsh and swamp land loss. According to Corps of Engineers figures, between 1945 and 1968 saltwater marshes moved inland an average of 2.1 miles and brackish marshes 3.8 miles. They state that unless something is done, by the year 2035, more than 281,000 acres of marshland will become open water.

The Barataria Diversion site will be into the Davis Pond area of Lake Cataouache (see map). From there the water will work its way through Lake Salvador and Little Lake into Barataria Bay. The east bank site will be at Big Mar in Plaquemines Parish.

The meeting will be at 7 p.m. on Tuesday, July 31 at the Council Chambers at the West Bank Jefferson Parish Courthouse. The public is invited to speak for or against the plan at the meeting. Each speaker will be allowed five minutes to make his presentation. If you would like to see a copy of the plans, they are available at the following libraries:

Jefferson Parish Library  
Gretna Branch  
102 Willow Drive  
Gretna, LA 70053

Lafourche Parish Library  
526 Green Street  
Thibodaux, LA 70302

Plaquemines Parish Public Library  
203 LA Highway 23 South  
Buras, LA 70041

St. Charles Parish Library  
298 Lakewood Drive  
Luling, LA 70070

St. John the Baptist Pub. Library  
Riverland Shopping Center,  
Airline Highway  
LaPlace, LA 70068

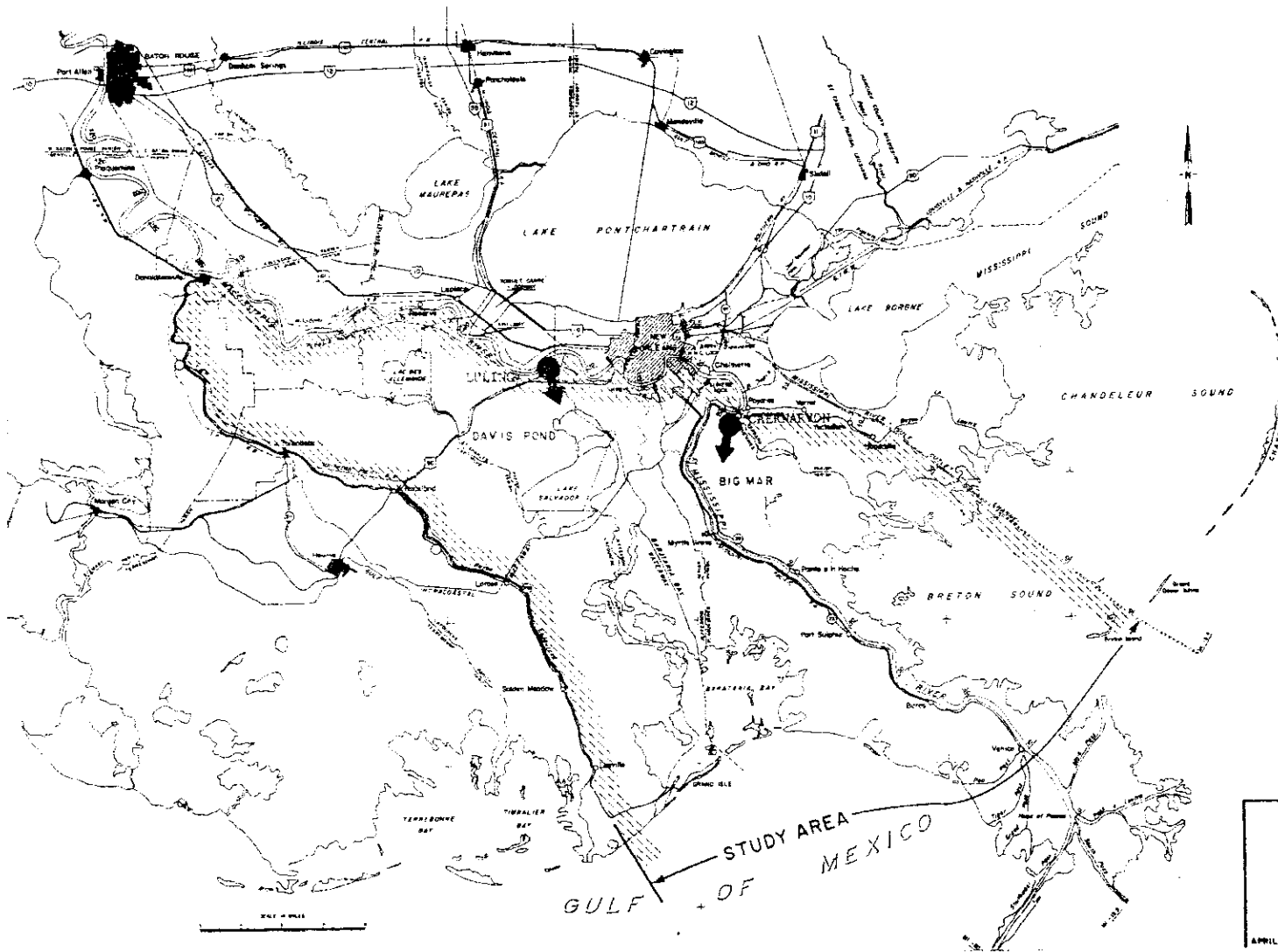
New Orleans Public Library  
3014 Holiday Drive  
New Orleans, LA 70114

Louisiana State University Library  
Government Documents Department  
Baton Rouge, LA 70803

Nicholls State University Library  
Thibodaux, LA 70301

Tulane University Library  
6823 St. Charles Avenue  
New Orleans, LA 70118

University of New Orleans  
Government Documents Division  
Lakefront  
New Orleans, LA 70122



LOUISIANA COASTAL AREA STUDY  
 INTERIM REPORT ON FRESHWATER DIVERSION

STUDY AREA

U S ARMY ENGINEER DISTRICT, NEW ORLEANS, LA.  
 CORPS OF ENGINEERS

APRIL 1982 FILE NO M-2-29437

### LIVING LIGHTS IN THE SEA

One of the most beautiful sights that those of us who have been on the water at night have seen, is the glowing, bluish green wake of a boat on a warm summer night. With each splash or disturbance, the water often lights up like it's on fire. These beautiful displays which have been noticed by fishermen for centuries have recently caught the attention of scientists.

The lights seen in coastal Louisiana are usually due to tiny microscopic animals called dinoflagellates which float aimlessly in the water until disturbed. Another source of light in Louisiana waters are a kind of small round jellyfish called combjellies. These make a bigger light and often explode in light when hit by the boat prop.

These are not the only animals which exhibit this "bioluminescence" as it is called. Shrimp and even fish from deep sea areas also glow in the dark. Some of these animals glow because of special glands with nerves connected to them to allow them to turn off and on. Other fish glow because they carry luminescent bacteria in special packets and some fish even have shutters over these packets to open and close them.

The reason this glowing has been of interest scientists is that what is taking place is something very close to what happens in a fire, but without producing any heat. In other words, oxidation or a "slow burn" is occurring which is cold, not hot.

While researchers aren't quite sure of what is happening, the results sure are beautiful on a warm summer's night on the water.

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### THE GUMBO POT

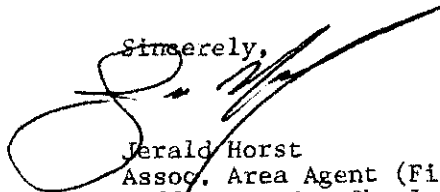
#### Trout and Crab Casserole

At first thought, a casserole dish with trout and crab meat doesn't sound real special. However, I can assure you this one is. It has a real smooth flavor and is much better if fresh rather than frozen crab and trout is used.

- |   |                                  |
|---|----------------------------------|
| 2 lbs. fresh or frozen tenderloined trout     | 1/2 cup chopped bell pepper      |
|   | 1/2 cup chopped green onion      |
|   | 1 clove chopped garlic           |
|   | 1/2 cup chopped celery           |
| <b>CRAB MIXTURE:</b>                          | 1 tablespoon hot sauce           |
| 1 lb. fresh or frozen crab meat               | 1/2 teaspoon salt                |
| 1 cup melted butter                           | 2 tablespoons lemon juice        |
| 1 1/2 cups crushed herb seasoned stuffing mix |                                  |
| 4 ounce jar sliced mushrooms                  | <b>TOPPING:</b>                  |
| 2 beaten eggs                                 | 1 cup herb seasoned stuffing mix |
| 2 tablespoons chopped fresh parsley           | 1/2 cup melted butter            |

Heat oven to 350 degrees F. In ungreased 11" baking dish place trout fillets. In 2 quart bowl mix all crab mixture and pour over fillets. In same bowl combine all topping ingredients; sprinkle over crab mixture.

Sincerely,



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