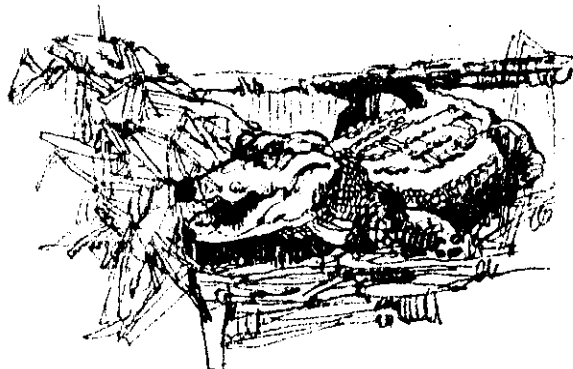


## SEA GRANT PROGRAM



## LAGNIAPPE

### SHRIMP FARMING AWARDS

For the last couple of years the business of shrimp farming in South America has been in the news more and more. Recently the President of the South American country of Venezuela gave his country's highest environmental award to two people with the United States National Marine Fisheries Service.

Bill Gordon, Assistant Administrator for Fisheries, received his award for his outstanding assistance to Venezuela's shrimp mariculture industry. Corney Mock, Aquaculture Specialist, received the award for his technical assistance in establishing the country's shrimp mariculture.

Source: NMFS Newsbreaker. 8/30/84.

### SODIUM BISULFITE ON SHRIMP

For years Louisiana shrimpers and seafood dealers have been using sodium bisulfite (shrimp powder) to prevent blackspot on shrimp. Recently, many consumer groups have questioned very seriously what they feel is the overuse of sulfites on foods. This is because some people are very sensitive to sulfites and can have reactions to them.

The U.S. Food and Drug Administration has now stepped in and declared that any shrimp with more than 40 parts per million sulfite are "subject to regulatory action such as seizure and/or detention". While sodium bisulfite may still be used, both fishermen and seafood dealers should be aware that the overuse of the material can cause problems.

Source: Food Chemical News. 7/2/84 and 8/20/84.

### LONGLINING PROHIBITED ON FLOWER GARDENS

As of August 22, 1984, fishing with bottom longlines, traps, pots or bottom trawls is illegal on the East and West Flower Gardens off of Cameron. The Gulf of Mexico Fishery Management Council said that the Flower Garden Coral Reefs are valuable for the habitat they supply for snapper, grouper and lobster and that they are easily damaged by fishing equipment.

1983 FISHERIES LANDINGS

According to the 1983 "Fisheries Statistics of the United States" the United States landed 6.4 billion pounds (up 1% over 1982) of fishery products. This places the U.S. fourth in the world behind Japan, Russia and China.

The top 5 states in the U.S. in fishery landings in 1983 were as follows:

<u>Volume in Pounds</u>		<u>Value</u>	
Louisiana.....	1,800.0 million	Alaska.....	\$543.9 million
Alaska.....	963.8 "	Massachusetts...	244.9 "
Virginia.....	751.1 "	Louisiana.....	230.3 "
California.....	528.9 "	California.....	202.1 "
Mississippi.....	444.7 "	Texas.....	186.2 "

Louisiana also had many of the most important fishing ports in the United States.

<u>Volume</u>	<u>rank</u>	<u>Value</u>	<u>rank</u>
Cameron.....	1	Dulac-Chauvin.....	6
Empire-Venice.....	3	Cameron.....	9
Dulac-Chauvin.....	4	Empire-Venice.....	11
Lafitte-Barataria.....	47	Lafitte-Barataria.....	22
Golden Meadow-Leeville..	48	Golden Meadow-Leeville..	26
Grand Isle.....	56	Delacroix-Yscloskey....	39
Delacroix-Yscloskey....	57	Grand Isle.....	49
		Delcambre.....	52

Shrimp was the number one fishery in the U.S. in value and sixth in volume. Menhaden were number one in volume and seventh in value. Salmon were number 2 in both volume and value. Crabs (all species combined) were third in volume and value and tuna was fourth in volume and value.

Shrimp landings accounted for 249.7 million pounds worth \$503.4. This was down 12% in volume and 1% in value from 1982. The Gulf of Mexico produced almost 80% of the shrimp in the U.S. last year. Average price per pound to the vessel for Gulf shrimp increased to \$2.10 per pound from \$2.02 the previous year. Louisiana again lead all states in shrimp production with 77 million pounds, followed by Texas with 70 million pounds.

U.S. oyster landings were 50.2 million pounds of meat (down 8%) worth \$67.3 million (down 12%). The Gulf states produced 55% of the nation's oysters. Louisiana was the number one producer in the Gulf region with 43% of the production. The average price per pound of oyster meats dropped from \$1.41 in 1982 to \$1.34 in 1983.

Blue crab landings in the U.S. were 191.8 million pounds (down 2%) worth \$55.1 million (up 12%). The Gulf produced almost 19% of the total U.S. blue crabs. The average price per pound paid to the fisherman increased from 25¢ per pound in 1982 to 29¢ in 1983.

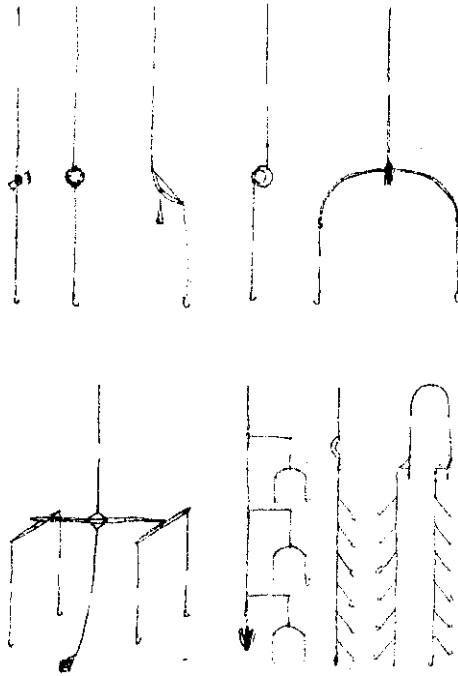
The menhaden harvest set new records in volume and value. Total U.S. landings were 3 billion pounds (up 7%) worth \$119.3 (up 11%). The Gulf of Mexico produced two-thirds of the national menhaden catch.

FISHING METHODS OF THE WORLD - HAND, SET AND DRIFT LINES

A few months ago I began a series in this newsletter on different fishing methods used in the world. I'm going to try to pick up where we left off with the development of the hook as a fishing tool.

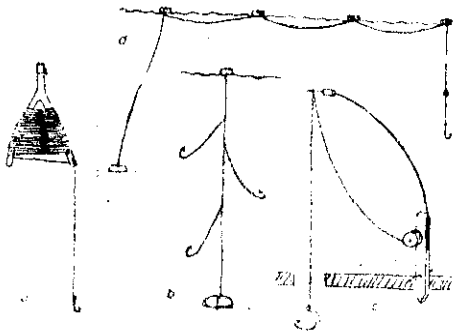
The simplest form of fishing with a hook is with a hand line. Many hand lines have more than one hook on them (Fig. 1). Often a fisherman will use several different hand lines. In Formosa, fishermen tie several lines on their toes and actually jig the lines and set the hooks with their toes.

Figure 1



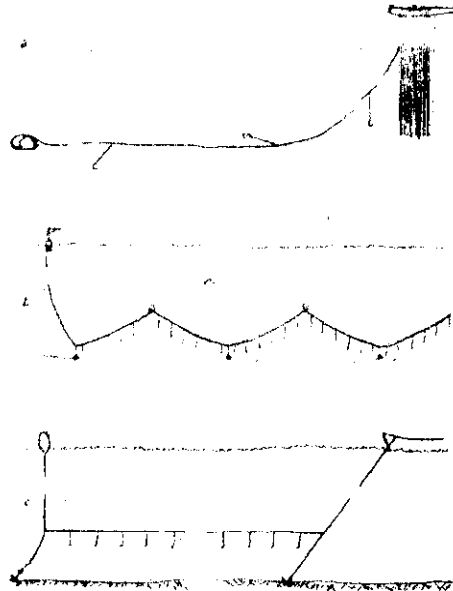
While hand lines do catch fish, a fisherman can only fish at best, with a few lines. Fishermen all over the world (including Louisiana) use set lines to get around this problem. There are many different types of set lines used the world over. Some are simple (Figure 2) and others, like long lines, are large and fish thousands of hooks (Figure 3). In Louisiana examples of set lines are trot lines and bush lines for catfish.

Figure 2



Simple setlines: (a) Roll-line; (b) setline for whitefish in Lake Constance; (c) Swedish ice-line; (d) setline for salmon in the eastern part of the Baltic.

Figure 3



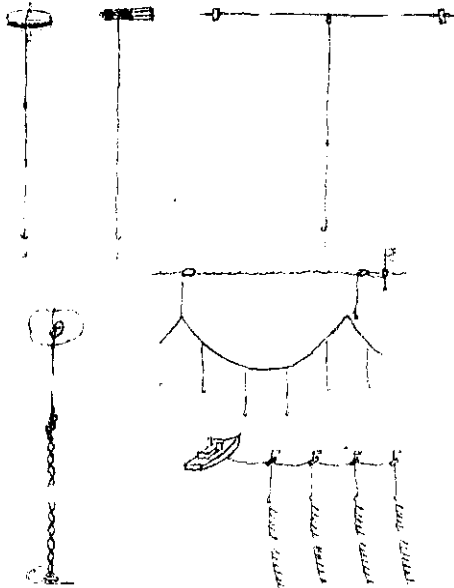
Longlines; (a) European longline for eels with clamp for storing the hooks; (b) longline with floats (Peters, 1916); (c) Portuguese longline for cod-fishing by dory-fishermen—the line hangs at a distance from the bottom.

Set lines of whatever type used are generally left unattended and are rigged so that the fish hook themselves when they take the bait. The fisherman usually runs his set lines once to several times daily removing his catch and rebaiting the hooks.

Drift lines are very similar to set lines except they are free floating and not anchored or tied off. This ability to drift with the currents and tides allows them to cover a large area. A saying goes that "The drift line searches for the fish".

Drift lines can be a simple single hook as shown in Figure 4, a, b and c or they can be 95 mile tuna long lines as shown in Figure 4e. Many of the Japanese tuna long line vessels are 800 gross tons or more and fish thousands of hooks daily. Retrieval of these giant long lines can take as long as 10 hours.

Source: Fish Catching Methods of the World, A. Brandt.



Drift lines: (a) French drift line for pike; (b) drift line for eel in Western and Eastern Europe; (c) Javanese drift line for crocodiles; (d) part of drift line for salmon in the Baltic; (e) drifting long line, tuna type, used in Malta for swordfish; (f) vertical long lines of Formosa

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### THE GUMBO POT

#### Big Bill's Alligator Sauce Piquante

Last week when I was in Des Allemands, Billy and Betty Schmill gave me a double treat. They cooked this excellent sauce piquante for me and gave me their recipe. There are many sauce piquante recipes in south Louisiana, but this one is unique. It has a very short list of ingredients and is absolutely delicious. It doesn't bite your tongue like some sauce piquantes and each ingredient accents rather than hides the other.

- |  |                                     |
|--|-------------------------------------|
| 3 lbs. boneless alligator meat               | 1/2 tsp. season all                 |
| 1 envelope old fashion French salad dressing | 2 1/2 Tbsp. Louisiana hot sauce     |
| 1 large Bermuda onion                        | 2 8-oz. cans tomato sauce           |
| 1 medium bell pepper                         | 1 2-lb. jar regular spaghetti sauce |
| 1 clove garlic                               | cooking oil                         |

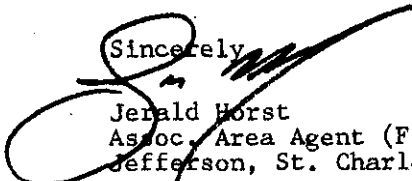
Cut alligator meat into small cubes, mix with envelope of French dressing and marinate in refrigerator overnight the day before cooking.

In a 4 quart saucepan, lightly brown alligator meat in 3 Tbsp. of cooking oil over medium heat. Pour off any excess water. While meat is browning, begin to saute onions in oil in another 4 quart pan. After a couple of minutes add the bell pepper and after a few more minutes, add the garlic. Saute mixture until seasonings are soft. Add both cans of tomato sauce and simmer for 30 minutes. Add jar of spaghetti sauce, season all and hot sauce and simmer 15 more minutes over a medium fire. Add the alligator meat and cook over a medium fire for 30 minutes. Serve over rice. Feeds 10 people.

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This newsletter is a free service of the Louisiana Cooperative Extension Service in conjunction with the Sea Grant Program. I hope you find it both interesting and informative.

If you have any recipes or information that you would like to share with our readers, by all means please send it to me. Also if you have a friend or friends who would like to receive LAGNIAPPE, please let me know.

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