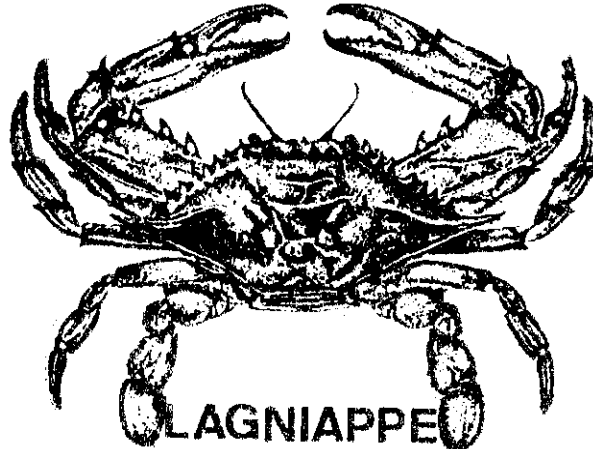


SEA GRANT PROGRAM



AFFIDAVIT FOR TAX EXEMPTION

Enclosed in this envelope with this month's newsletter is an affidavit form that will have to be filled out and notarized before a commercial fisherman can get his new commercial fisherman's sales tax exemption card for next year. Send the signed and notarized affidavit in with your old card to the Department of Wildlife and Fisheries when you order your commercial fishing licenses.

COMMERCIAL FISHERIES SEMINARS

The Southeast Marine Advisory Service and H. L. Peace Publications are planning three days of commercial fisheries seminars at the 1986 International Work Boat Show. The seminars will be from 9:00 a.m. to 1:30 p.m. each day. This will leave the rest of the day for browsing the floor at the show. The enclosed brochure contains a listing of topics at the seminars and pre-registration information.

LOOKING FOR REDFISH

Dr. Charles Wilson of LSU's Center for Wetland Resources is looking for 200 1-2 pound tagged redbfish that were released by Hurricane Juan. The fish were part of a long term research project studying growth rates and tag retention as part of a future Sea Grant redbfish project.

Three types of tags were used in this study: a red belly tag; a yellow synch tag, located behind the dorsal (top) fin; and a white streamer tag placed next to the dorsal fin. If you catch one of these fish keep it as fresh as possible (well iced or in the freezer) and call me in Marrero or call Dr. Wilson in Baton Rouge at (504) 388-6455.

WHAT'S IN A NAME?

Even though there are over 500 species of seafood available in the U.S., most people have tried only a few, tending to avoid fish with unusual or unattractive names. Though a bizzare name is not an indication that the fish tastes bad, many delicious species of seafood are underutilized because consumers are repulsed by their names.

Years ago, the people who named fish simply picked words that best described the physical appearance of the fish. For example, the fish with the red spot was aptly called "redfish". But the redbfish was lucky. Other fish, like the croaker and sheephead, have been discriminated against in the market for years because of their unappealing names.

Recently, the New York Sea Grant Program developed an "edibility profile" in order to help people learn about the rich variety of seafood species that are available and that taste delicious in spite of their strange names. Such a profile has developed for the Gulf of Mexico.

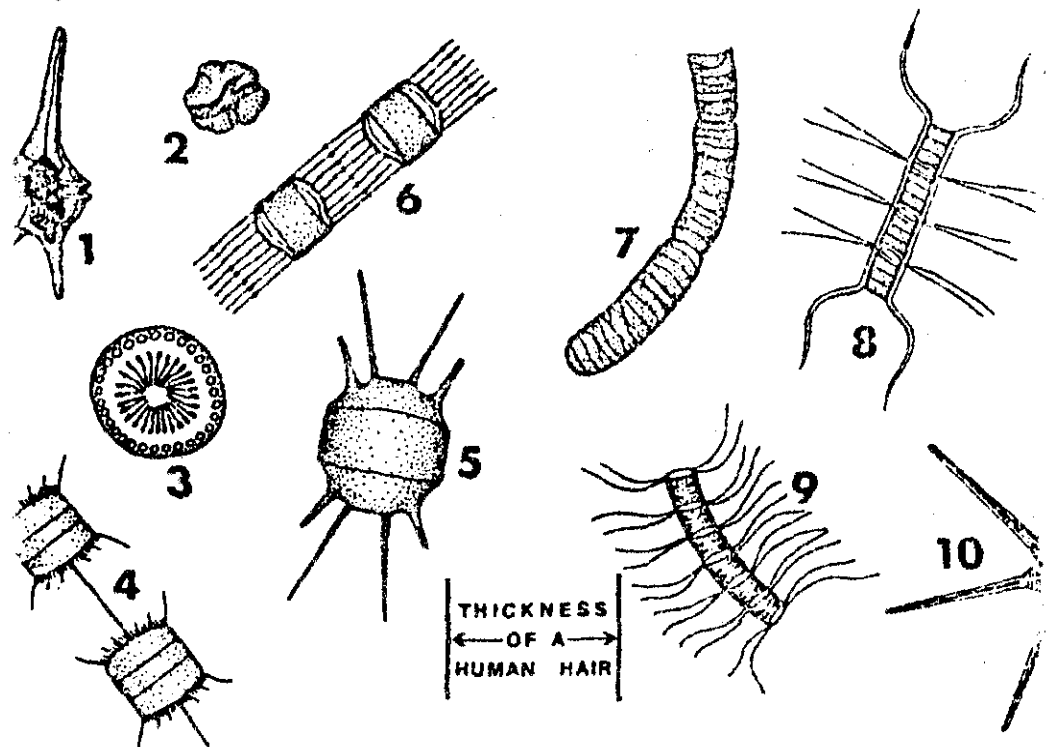
About 40 species of Gulf fish were divided into five groups according to the quality of their meat. Qualities rated included color, flavor, and texture. In group 1, for example, along with the popular flounder, speckled trout, and red snapper, are the triggerfish, mahi mahi and wahoo. The last three are oddities in the seafood market, but have the same white meat and delicious flavor as the popular species. Monkfish may not sound tasty, but it is very similar in flavor to pompano.

Experimenting with new kinds of fish means that adventurous seafood eaters can enjoy other varieties while also saving money. This is because many of these "weird" species are far less expensive per pound than the well-known ones.

For a copy of the Gulf of Mexico edibility profile, write Communications, Louisiana Sea Grant, LSU, Baton Rouge, LA 70803.

GRASS OF THE SEA

That's what phytoplankton is called. Phytoplankton is a word that takes in all of the microscopic one-celled plants that float in the water. Just as on land where plant eaters eat plants and meat eaters eat the plant eaters, so it goes in the water, whether fresh or salt water. The only difference is that almost all the plants are microscopic. The picture below shows how large some of them are compared to human hair.



All of the plants shown above are in a group called diatoms except for numbers 1 and 2. These two are dinoflagellates. Number 2 is the one that sometimes becomes so numerous that it causes red tides in Florida, which poisons tons of fish.

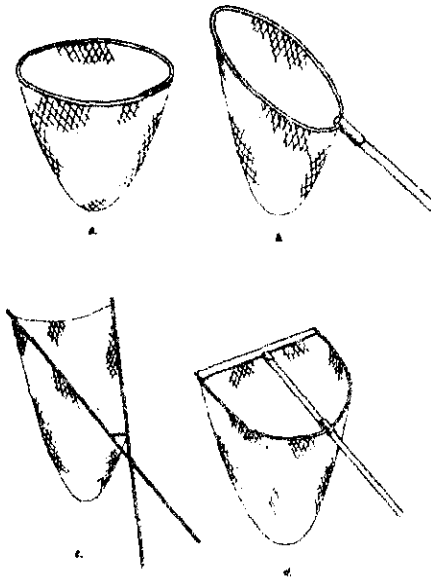
Phytoplankton is very sensitive to pollution by pesticides, herbicides and oil. For example, DDT interferes with the food and oxygen producing abilities of some phytoplankton at a concentration of less than one part DDT per billion parts of water. Needless to say, without phytoplankton there would be very few fish, just as without plants on land, there would be very few animals.

Source: Phytoplankton, Grass of the Sea. Herbert Curl, Jr. SG Bulletin No. 9. Oregon State University Extension Service.

FISHING METHODS OF THE WORLD — SCOOPS, SKIMMING AND SCRAPE NETS

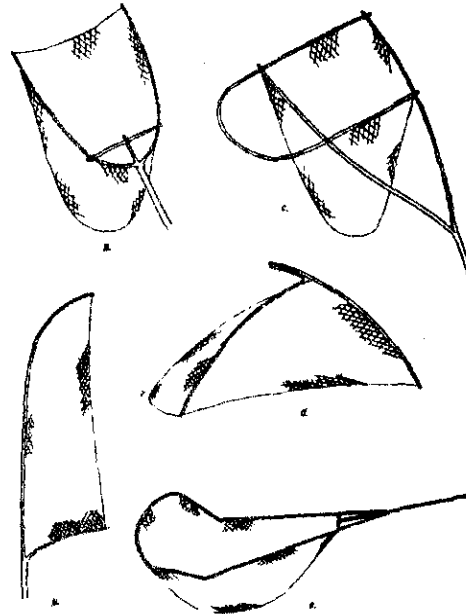
Scoop nets are some of the oldest fishing gear known to man. Primitive fishermen did not have cloth webbing and many scoop nets were made of plaited wooden strips or reeds. In the South Sea Islands, even spider webs were plaited and used for webbing.

Figure 1



Here are shown the usual forms of small scoop nets: (a) Without handle; (b) with handle; (c) skimming net; (d) push net.

Figure 2



Some special forms of scoop nets from different islands in the South Sea: (a) Yap; (b) Luangnia; (c) Ysk; (d) Truk; (e) Ponape.

The simplest scoop nets are dip nets with or without some sort of handle (Figure 1). As scoop nets become more refined, all sorts of shapes and sizes came into use as shown in Figure 2.

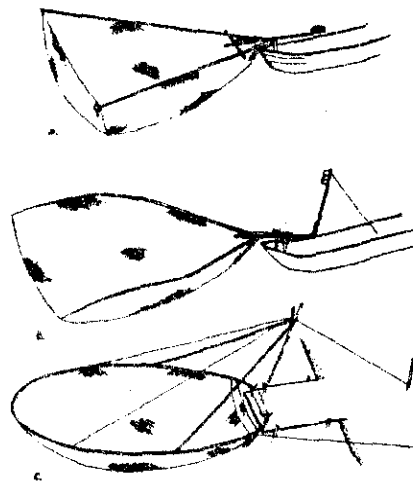
The most efficient of the scoop nets are those known as skimming or scraper nets. These nets can be pushed by hand (Figure 3) or by a vessel (Figure 4).

Figure 3



A skimming net used on the Pacific coast of Taiwan.

Figure 4



Fixed scraping nets in boats or on the beach in: (a) Japan; (b) Lake Chad, Africa; (c) area of Cameroon.

Skimming and scraper nets are in very common use throughout Asia and in parts of Africa. As can be seen, the now outlawed "chopstick" nets which Vietnese immigrants brought to Louisiana are a type of skimming or scraper net.

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

GILL NETS GONE IN ANOTHER STATE

Governor Mario Cuomo of New York recently signed a bill banning gill nets in New York's Lake Erie waters. The ban will go into effect April 1, 1986. In the meantime, the state will be buying out the current commercial gill netters. Each gill netter has the choice of either a lump sum payment equal to the value of his average annual catch for the last three years or the appraised value of his boats and equipment. The money for this buy-out will come from a \$3.00 special sportfishing permit.

With this act, New York joins a large number of states that have banned or restricted gill nets or made desirable fish, game fish in recent years.

Source: New York State Conservation Council Comments. October 1985.

F.D.A. FINES INCREASED

The Department of Justice has announced that maximum fines for violations of U.S. Food and Drug Act have been increased dramatically. Maximum fines were \$1,000 per count. Under the new act, fines for violations can be up to

- 1) \$100,000 for a misdemeanor by a corporation or individual not resulting in death
- 2) \$250,000 for a misdemeanor by an individual that results in death
- 3) \$500,000 for a misdemeanor by a corporation that results in a death or for a felony

Much of the seafood processed in the United States falls under the power of this act.

Source: Food Chemical News. November 4, 1985.

THE GUMBO POT

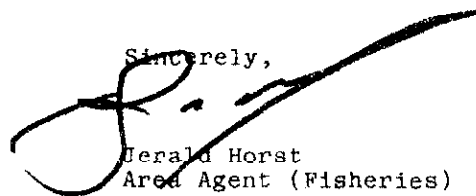
Shrimp Kabobs

This is something that I put together last weekend that came out really good. You will however, need a charcoal grill and shish-kabob skewers. If you have a rotisserie, so much the better. Also, I strongly recommend that you use white shrimp as the shell peels much easier after cooking.

- | | |
|--|------------------------------|
| 1 1/2 lb. large shrimp tails | 1/2 cup cooking oil |
| 1 basket cherry tomatoes | 1/2 cup lemon juice |
| 1/2 lb. fresh mushrooms | 1/2 cup dried parsley flakes |
| 1 bell pepper cut into one-inch squares | 1/2 cup soy sauce |
| 1 can (14 oz.) pineapple chunks, drained | 1 1/2 teaspoon salt |
| | 1 teaspoon black pepper |

Rinse shrimp tails and drain. Do not peel. Place shrimp, tomatoes, mushrooms, bell pepper and pineapple in a bowl. Combine rest of ingredients, mix and pour over shrimp mixture. Allow 30 minutes to marinade, stirring once or twice. Alternately place the shrimp, mushrooms, tomatoes, bell pepper and pineapple on skewers. Cook over a moderately hot fire and baste with remaining sauce. When the cherry tomatoes become soft (no more than 10-12 minutes) remove the skewers and serve. Serves 6.

Sincerely,



Gerald Horst
Area Agent (Fisheries)
Jefferson and St. Charles Parishes

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