

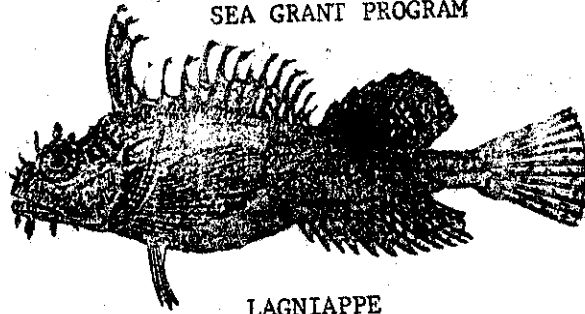
# LOUISIANA COOPERATIVE EXTENSION SERVICE

Box 427, Courthouse  
Hahnville, LA 70057  
Phone: 783-6231

Room 800, Courthouse  
Gretna, LA 70053  
Phone: 367-6611

## SEA GRANT PROGRAM

Volume 2 Number 2  
February 20, 1978



LAGNIAPPE

## TWIN TRAWL WORKSHOP

Good News!!! We have finally managed to set up the meetings we've been promising for the twin trawl rig. This is the rig that everybody has been talking about. It's sometimes called the four rig trawl set up.

We will be having Dave Harrington, the twin trawl expert here from Georgia for the meeting. Both he and his boat skipper will talk about their research and experience with this rig. He also has an excellent underwater film, showing these twin trawls at work.

Several boats in this area have tried twin trawls and are very impressed with them. Others have had trouble getting them to work. I believe that Dave Harrington can give us some tips from his experience that will really pay off.

We will be holding two of these twin trawl meetings. Both will be on Tuesday, March 14. The first meeting will be held at 10:00 a.m., at the Jean Lafitte Civic Center in Lafitte. The second meeting will be held at 6:00 p.m., at Antoine Alario's trawl shop in Westwego. The address is 894 Avenue A in Westwego.

Both small boat and double-rig fishermen are welcome. If you are interested in learning about this rig, be sure and attend, as this is a one-shot deal and we don't expect to have them back again.

## ENDANGERED SPECIES

The U.S. Fish and Wildlife Service's Law Enforcement Division has broken up an alleged international smuggling ring involving alligator hides. The investigation, which resulted in the indictment of four men and three corporations on December 6, began in 1974.

The hides were poached in Louisiana, however they had nothing to do with the legal and highly regulated season which is conducted in the state. The illegal hides were trucked to a New Jersey tannery, illegal shipments to Japan and France were also uncovered. All those indicted are expected to go on trial early in 1978. They will be tried under the Endangered Species Act of 1973 and can receive a fine of \$20,000 and up to two years in jail.

## SEAFOOD FREEZING SYSTEMS

Freezing is overall the most useful tool to lengthen the shelf life of seafood. However, few products demand more from a freezer than seafood. Pound for pound, seafood requires more refrigeration to freeze than other foods, due to its high water content.

There are three basic methods of freezing seafood:

- 1) Blast freezing or freezing in moving air.  
The advantage here, is that any shape product can be frozen and the freezer can be used for several different products. Blast freezers have few mechanical problems, but use a lot of labor.
- 2) Plate and Shelf freezing or freezing by direct contact with an evaporator surface. This is probably the most widely used system for seafood.

The pressure plate system has contact plates, which come in contact with both surfaces of the object to be frozen. This is usually used only with block or packaged products. Shelf freezers with the shelf acting as an evaporator are very flexible in accommodating a variety of products. Freezing rates are significantly lower than with other freezers, but can be increased by the use of blowers. Blowers help in two ways: (1) Movement of air across the underside of the shelves utilizes otherwise inefficiently used evaporator surface; and (2) heat transfer from the product is improved.

- 3) Immersion freezing in a liquid or gas.  
Immersion freezing is advantageous, considering efficiency and capacity, however it does have some serious drawbacks. If a salt brine is used, salt penetration into the product is often a factor to consider. Shrimp are sometimes frozen in a salt brine modified by the addition of glucose or corn syrup solids.

#### FACTS ABOUT FISH

Have you ever wondered what the smallest or the largest fish is? Are fish color blind? Can you eat shark? How old does a blue crab get or what do oysters eat? These questions and many others are answered in a free illustrated booklet I now have available at my Gretna office. This booklet is printed by the National Oceanic and Atmospheric Administration and it is not written in technical language, so it is easy to understand. If you would like a copy, call or drop me a line and I'll be glad to send you one.

#### TRAPPING HARVEST

This year's trapping season will soon be winding to a close. So far it looks like Louisiana will have its usual good season with ups and downs in different areas. We may not match last year's catch since last year was an all time record-breaker. Listed below are last year's figures on the Louisiana fur harvest.

<u>(Species)</u>	<u>(No. of Pelts)</u>	<u>(Approx. price to trappers)</u>	<u>(Total Value)</u>
MUSKRAT (Eastern)	615,889	\$ 4.25	\$ 2,617,528.25
MUSKRAT (Western)	350,000	5.00	1,750,000.00
MINK	54,858	11.50	630,867.00
NUTRIA (Eastern)	1,290,853	7.50	9,681,397.50
NUTRIA (Western)	600,000	8.50	5,100,000.00
RACCOON (Coastal)	60,000	10.00	600,000.00
RACCOON (Upland)	194,453	14.00	2,722,090.00
OPOSSUM	44,851	1.75	78,489.00
OTTER	11,900	45.00	535,500.00
SKUNK	513	2.00	1,026.00
FOX	6,255	35.00	218,925.00
BOBCAT	2,997	50.00	149,850.00
COYOTE	1,086	20.00	21,720.00
BEAVER	280	6.00	1,680.00
MISCELLANEOUS	13,071	1.00	13,071.00
<b>TOTAL PELTS</b>	<b>3,246,983</b>		<b>\$24,122,144.00</b>

## OYSTER TAGS NOW AVAILABLE

The Department of Wildlife and Fisheries has announced that official oyster tags are now available. The old tags formerly issued by the Health Department, are no longer any good and cannot be used.

All oyster tags are numbered and issued in numerical order and they are sold at 4¢ per tag in lots of 1000, 10¢ per tag in lots of 100 and 20¢ per tag in lots of 10.

Tags can be obtained from the Department of Wildlife and Fisheries main office at 400 Royal Street, New Orleans; the Marine Lab on Grand Terre Island, phone (504) 787-2154; the Houma office on Texas Gulf Road at Bourg, phone (504) 594-4130; the New Iberia office at the intersection of John Darnell Road and U.S. Hwy. 90, phone (318) 369-3807; the Lake Charles office at 1213 North Lakeshore Drive, phone (318) 436-3665 and the Opelousas district office on Hwy. 182, three miles south of town, phone (318) 842-7553.

## THE PAINFUL TRUTH ABOUT CATFISH STINGS

Most individuals are aware of the painful and poisonous nature of this well known saltwater stinger, but sometimes the fish's danger and potential for inflicting pain are unappreciated except by those with first hand experience.

Catfish are generally regarded as poor swimmers, a factor which probably accounts for the development of the poison-producing protective spines in the dorsal (back) and pectoral (side) fins. When the fish is excited or threatened, these sharp spines extend out from the body and protect the fish from attack. These spines can penetrate the flesh of a fisherman or swimmer, causing the covering of the spine to rupture and exposing poison producing glands that release venom.

Little is known about the poison the catfish inflicts and there is no medication to counteract its affects. The best prevention is to avoid catfish spines, but if an individual is "finned", certain first aid measures should be taken.

1. Clean the wound as soon as possible, removing the spine and other foreign matter. Wash the wound with clear water and if possible, apply an immediate suction to remove venom.
2. Reduce pain by soaking the injured portion of the body in hot water (as hot as the patient can stand without injury) for 30 minutes to one hour. Adding magnesium sulfate or epsom salts to the water may be helpful.
3. Dress the wound with an antiseptic and sterile dressing.

Prompt treatment as described usually eliminate the necessity for antibiotic therapy, but as a precautionary measure, a tetanus shot may be advisable. Severe wound and pain should be attended by a physician. Source: "The Texas Trawler"

## NEW SPECK RECORD

We in Louisiana love our speckled trout. But it appears we are not alone. A brand new world record speckled trout was just caught off of Mason's Beach in Virginia. This new record fish was 16 pounds. That's a whopper. Speckled trout have been caught as far north as New York, but they are not really considered abundant up there, even in Virginia where this record fish was taken.

WHO'S CATCHING THE FISH

In the February 1978 issue of Outdoor Life, Tom Paugh in his "Update Saltwater", discussed a new survey just conducted in the Chesapeake Bay area. Mr. Paugh states "Sport fishing interests are ever vigilant against the commercial fishing industry's encroachment. Now, it turns out, it's the sportsman who is catching the most fish, not the guys who are doing it for money."

The study he is talking about was conducted in the Maryland area of the Chesapeake Bay. This area is similar to coastal Louisiana in many ways. It is a big estuary with large marshlands and as in Louisiana, the commercial and sports fishermen are in competition for the same fish. In their area, the fish referred to, are striped bass, bluefish, white perch, croakers and spot.

The fact that surveys are showing larger sport landings than commercial landings in more and more states supprises many people. However, when you see that sports fishermen number in the tens of thousands in some states and commercial fin fishermen in the hundreds, the reason for these landings become obvious.

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THE GUMBO POT  
Baked Bluefish

Most people in Louisiana don't eat bluefish, in fact, they don't even like to catch them. This is unfortunate since on the Atlantic Coast, it is a highly prized food and game fish. I found the recipe below very good and I'd encourage you to try it.

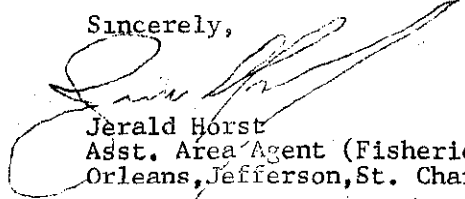
- |  |                                   |
|--|-----------------------------------|
| 2 lbs. bluefish  | small handful chopped sweet basil |
| 1/2 cup of parmesan cheese   | small handful chopped parsley     |
| 6 -8 slices of white bread, or<br>an equivalent amount of French<br>bread, broken into crouton-size<br>pieces. | 1/2 cup of bacon drippings        |
|  | 1 tsp. of salt                    |
|  | 1/2 tbs. of cayenne pepper        |

(Discard the dark streak of flesh that runs through the middle of each side of the fish-if you cut all the way through the filet on both sides of the streak, so as to remove the entire strip, the troublesome bones in this area will also be removed.)

Place fish in baking dish. Salt and pepper (salt and black pepper, not that in the ingredients list above) and baste with drippings. Mix all of the above ingredients with drippings and place on top of fish. Bake 30 to 40 minutes in 350 degree oven. (There will still be some water in the bottom of the baking dish, but if you bake it much longer, the top becomes too dry.) Serve garnished with lemon slices.

I'd like to thank Dr. William Herke of the Louisiana Cooperative Fishery Research Unit for this recipe. It's real good.

This newsletter is a free service of the LSU Extension Service in conjunction with the Sea Grant Program. If you have a friend who would like to recieve it, please let me know.

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

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