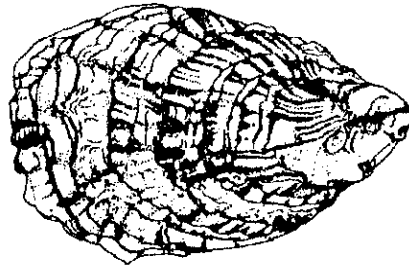


LOUISIANA COOPERATIVE EXTENSION SERVICE

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

Room 800, Courthouse
Gretna, LA 70053
Phone: 367-6611/ext: 355

SEA GRANT PROGRAM



Volume 2, Number 8
August 21, 1978

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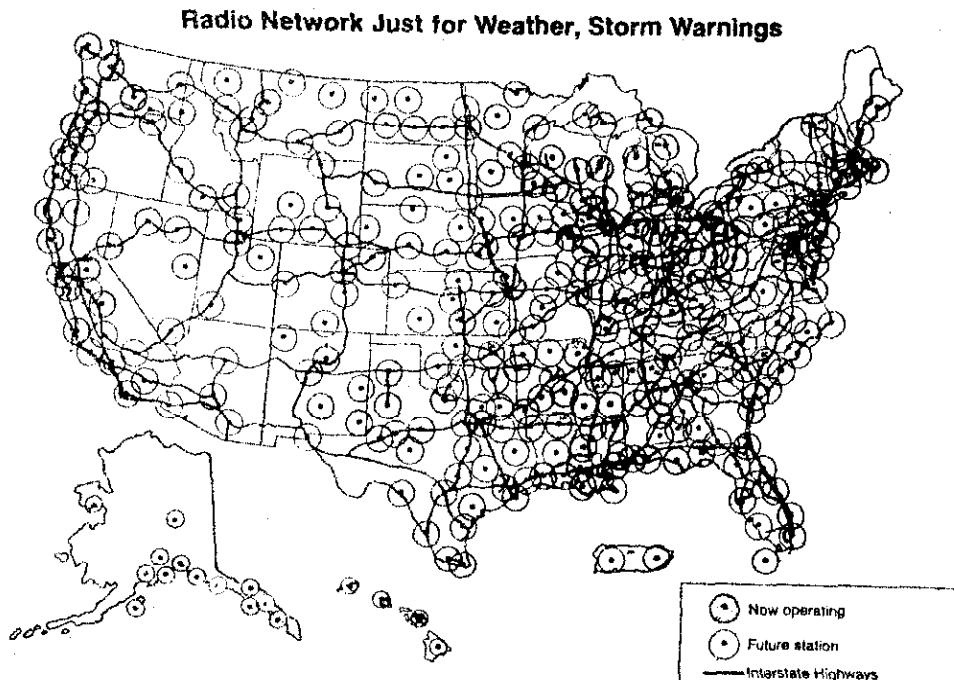
WEATHER RADIOS

In most of coastal Louisiana and all of coastal Mississippi and Alabama, you can now get continuous weather forecasts plus special warnings 24 hours a day, seven days a week. There are no commercials or other interruptions in this service.

The catch is that unless you already have a VHF radio, you have to get a special weather radio. Fortunately these radios cost less than \$20 and are widely available at electronics stores.

If you already have a VHF radio, you can pick up the broadcasts at frequencies of 162.40, 162.475 or 162.55 megahertz. The small portable radios are ideal for small boats not already rigged out with a VHF.

The map below shows where the coverage is available now and where additional coverage is planned.



NEW OYSTER OPENER

The Chesapeake Bay Seafood Industries Association has been working with the National Marine Fisheries Service for several years on new ways to open oysters.

They feel that their latest effort has a good deal of promise. Using steam, the oysters gaped at about 140°F and were then quickly cooled in a water bath. The meats were slightly tougher, but when breaded and fried, many consumers preferred these oysters. Bob Prier, executive director of CBSIA, sees many advantages to this method: easier to open by unskilled shuckers; a bacteria free product; meats that are acceptable both as fresh and prepared product; greater production; and longer shelf life.

OUTFOXED

It seems like fur trappers are catching it from all angles. But every once in a while it backfires on the people after the trappers. This year in North Carolina, the fox hunters got the fox classified as a game animal to prevent trapping.

However, since its a game animal, it can't be hunted at night either and that's when fox hunting is done. So now everyone is upset, the trappers can't trap them and the hunters can't hunt them. Only the fox is happy. Source: Outdoor Life. August 1978.

SICK SHRIMP

In any trawl catch of shrimp you will probably find at least one or more shrimp called "milk shrimp" or "cotton shrimp." These shrimp really stand out when compared to a normal shrimp. The meat is cottony-white and the shell is darker, often almost black.

The reason the shrimp looks this way, is because the entire body of the shrimp is infested with a microscopic, one-celled animal call microsporidians. The white color is due to their thousands of cell bodies being embedded in their flesh.

These little animals use spores to reproduce. A healthy shrimp eats a spore which burrows out of the gut and into the meat. Here it divides many times and produces the spores in the flesh.

Infected shrimp swim and feed as well as healthy shrimp, but they don't produce any eggs. It seems that these microsporidians sterilize the shrimp.

ATTENTION SEAFOOD PLANT OPERATORS

For those of you who do your own bug spraying on your plant property, this will be of interest to you. With the new regulations passed by the Environmental Protection Agency certain pesticides used in spraying commercial food processing operations are being put on the restricted list.

This means that unless you have been properly certified, you or your employees will not be able to buy and apply these sprays. The LSU Extension Service can certify you, if you choose to continue spraying with these restricted pesticides. If not, you may have to hire a professional exterminator.

We will be holding a training meeting soon, so if you are interested in becoming certified, contact my office and leave word. The time and place will be arranged.

NEW MISSISSIPPI FISH LAWS

Like Louisiana, Mississippi had no possession limits on speckled trout and redbfish. Last year Louisiana passed a law putting possession limits on these fish. This year Mississippi followed our footsteps.

In a new ordinance, the Mississippi Marine Conservation Commission put a 50 fish combined limit on redbfish and speckled trout. Also, no sportsfisherman can sell his catch.

In addition, no sport or commercial fisherman may have more than two redbfish over 36 inches long in his possession. The minimum size redbfish which may be sold is 14 inches, speckled trout, 12 inches; and mullet, 10 inches. Unlike the Louisiana law however, gill nets were not banned. Source: Marine Briefs. Volume 7, Number 6.

SEAFOOD MONTH POSTERS IN

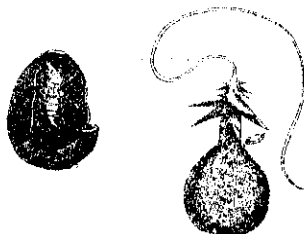
We've just received a small shipment of the new Seafood Month posters. These are put out by the National Fisheries Institute and publicize October as seafood month.

Since we only have a limited supply of these posters, I'll have to limit their distribution to seafood dealers. A set consists of four different posters and you can get them by calling or writing my office.

JELLYFISH STINGS

Sometimes of the year we get large numbers of stinging jellyfish in Louisiana waters, as most commercial fishermen already know. While most fishermen know that the stings hurt, they don't know how a jellyfish stings.

The jellyfish has special cells which do the stinging (called nematocysts) and they are found on the tentacles. They use them to capture their food. When they are touched, they shoot a tube-like stinger into skin or animal that touches them. An acid poison is sent through the tube. Below are pictures of a stinging cell before and after it discharges. The thread-like tube on the right is what carries the poison.



The pain of jellyfish stings can be helped by baking soda, household ammonia or unseasoned meat tenderizer. These things counteract the poison and break it down. Source: Alaska Seas and Coasts. Vol. 6, No. 3.

BEAM TRAWLS??

Florida Sea Grant researchers recently tested a beam trawl off the Florida coast and found that it caught $2\frac{1}{2}$ times more shrimp than a regular trawl and used $\frac{1}{2}$ less fuel to make the catch.

A beam trawl is simply a trawl without doors. The net is held open by a bar spread across the mouth of the net. One of the researchers feels that this type of trawl may be more effective than the standard trawl in deep water over muddy bottoms. Source: Fishing Gazette. July 1978.

SEA TURTLE PROTECTION PLAN ANNOUNCED

Last month several Federal agencies announced a new program to prevent the extinction of several kinds of sea turtles.

While no one fishes for sea turtles in Louisiana, the sea turtle protection plan may have an effect on commercial shrimping in the Gulf. This is because some sea turtles are taken by shrimp trawlers by accident. Often the turtles are drowned before the trawl is brought up.

Part of the plan will be to step up effort to develop an "excluder or shooter trawl" to let the turtles escape from the trawl while dragging.

THE JOY OF COOKING SQUID

Squid are commonly caught by Louisiana trawlers, especially offshore. Most squid are just raked overboard along with the trash fish. What isn't widely known here is that squid are truly a delicacy. In fact, I find them as good as shrimp.

The reason most people don't eat squid is that they don't know how to clean them. There are three parts to a squid; the arms, the body and the mantle. The mantle is the outer covering that the head and body stick out of.

To clean a squid just pull the head and body out of the mantle. Then feel inside the mantle for the pen. This is just a small "bone" the size of a short pencil. Pull it out. Then slit the mantle open and wash it. For frying, just cut the mantle up into strips and cook it. On larger squid, the arms can also be saved for cooking.

Squid are really delicious and once you've tried them, you'll think twice before you rake them overboard again. The recipe below is for fried squid.

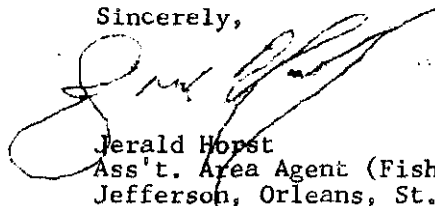
THE GUMBO POT

Fried Squid

2 lbs. fresh or frozen squid	1/2 tsp. salt
1 egg, slightly beaten	1/4 tsp. pepper
1/4 cup milk	1/4 cup shortening
2/3 cup fine saltine cracker crumbs	

Clean, skin and wash squid. Slit hollow body cavity to flatten. Pat dry on paper towels. Combine egg and milk. Mix cracker crumbs, salt and pepper. Dip squid into egg mixture; then coat with crumbs. Heat shortening in heavy skillet. Add squid and cook quickly until done, about 2 minutes per side. Makes 6 servings.

Sincerely,



Jerald Hopst
Ass't. Area Agent (Fisheries)
Jefferson, Orleans, St. Charles