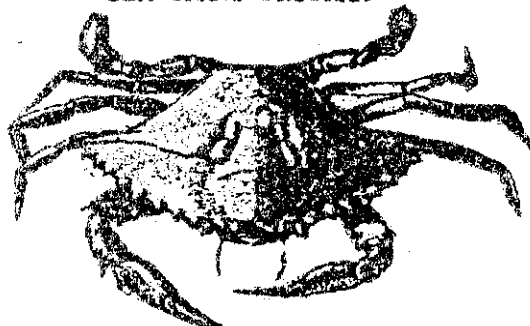


LOUISIANA COOPERATIVE EXTENSION SERVICE

Orleans Parish
St. Charles Parish
Jefferson Parish

Room 800, Courthouse
Gretna, LA 70033
Phone: 367-6611, Ext: 355

SEA GRANT PROGRAM



Volume 4, No. 3
March 17, 1980

LAGNIAPPE

PUBLIC HEARINGS ON TRAWL SNAG FUND

The public hearings on the State Fishermen's Gear Compensation Fund are going to be held this month. This program will be very important for commercial fishermen who fish inside waters and off-shore out to 3 miles out.

The purpose of the meetings is to set the final rules that fishermen must use to apply for payment on lost or damaged fishing gear due to snags and hangs. It is very important that fishermen show up and give their view point on how this fund should be run. If you sit at home and then don't like the final rules, its too late then.

By the time this newsletter reaches you, the first two meetings will probably already be over, but try to attend one of the other four. The schedule is below.

3/18	HACKBERRY	9:00 a.m.	Recreation Center, Hwy. 390
3/20	DELCAMBRE	9:00 a.m.	D.V.O. Hall, La. Highway 14
3/25	GALLIANO	9:00 a.m.	American Legion Hall, La. 1
3/26	DULAC	9:00 a.m.	V.F.W. Hall, Highway 57
3/27	LAFITTE	9:00 a.m.	Civic Center
3/28	CHALMETTE	9:00 a.m.	Police Jury Chambers 8201 W. Judge Perez Drive

MUSKRAT LOLLIPOPS

Musk rats can be a real problem to crawfish farmers and owners of farm ponds. They have a real bad habit of burrowing into pond levees, causing serious leaks and even collapse of the levee.

One of the most effective methods of muskrat control is trapping. This can also be profitable, considering the present prices of muskrat furs. However, many crawfish farmers just don't have the time to trap out their muskrats. Another way of controlling muskrats is with lollipops. These use an anti-coagulant poison similar to rat poisons. They are made in such a way that they won't poison other desirable animals.

Lollipop Formula

Rolled oats (crushed).....	10 pounds
Paraffin wax.....	6 pounds
0.5% Pival anti-coagulant concentrate.....	1 pound

Combine grain and Pival in a washtub. Heat until the grain is evenly warmed. Melt the paraffin wax in a double boiler or other suitable container until it is liquid. Let it cool slightly and put it over the grain-Pival mixture. Stir well until the mixture is coated with paraffin. Then while still warm, pour or ladle it into a paper cup and stick in an eight-inch stick for a handle. Tamp the mixture into the cup well and let cool. Using nine-ounce paper cups, this formula will make 50 lollipops.

To use, take the lollipop from the cup and stick it near burrow entrances, slides or other fresh muskrat signs. Put plenty of them out, as the muskrat must chew on them 3 or 4 times before they die. When they die, they usually die in their burrows so you won't see dead muskrats all over. Pival can usually be obtained from Agricultural Coops or large pest control operators. Source: Muskrat Control. Leaflet No. 436. Arkansas Agricultural Extension Service.

SHRIMP MARKET OUTLOOK

With another shrimp season right around the corner, everyone is looking at the present price and supply situation. As I've mentioned in previous newsletters, the shrimp market is much more than just local, it is national and even international in scope.

This past year, many shrimpers feel that without the high prices they received for their catch, they couldn't have made it. We produced 15 or 16 million less pounds of shrimp last year than in 1978, but got \$14 million more for them.

The price of shrimp depends too, a great deal on the general health of the U.S. economy. When the economy has problems, often the shrimp market does. One reason is that in the U.S., shrimp are a luxury food and two-thirds of them are eaten in restaurants. The Government's efforts to slow down the runaway inflation rate may cause a weakening of buying power by consumers in the U.S. Also with the increased gasoline prices, Americans are driving less. Previous fuel crises have hurt the restaurant trade where most of our shrimp go to. These two factors may cause a lessening of demand.

Also, many economists feel that the record interest rates may cause brokers to have to dump some of their cold storage holdings because they can't afford to finance them.

These indicators generally point to a weakening of prices, at least for the next few months. This picture may change of course, since the shrimp market can be hard to predict and is subject to change just as any other market is.

SHRIMPERS, SHRIMPERS EVERYWHERE!

At times you wonder how the shrimp escape with all the boats that are shrimping. There are commercial skiffs, trawlers, commercial out-of-state shrimpers and sport shrimpers. Sport shrimpers using a trawl larger than 16 feet must buy a license. So by checking the number of licenses sold by Wildlife and Fisheries, the number of licensed sport shrimpers can be found. The same records are used to give you the following figures on the number of people catching shrimp in Louisiana:

Commercial skiffs	13,827
Commercial trawlers	1,003
Out-of-state commercial shrimpers	2,338
Licensed sport shrimpers	10,875
TOTAL	<u>28,043</u>

In addition to these 28,043 licensed shrimpers, it is estimated that there are another 30,000 sport shrimpers. These sport shrimpers pull 16 foot or smaller trawls which exempts them from buying a license. So we are probably looking at something close to 58,000 shrimpers trying to catch Louisiana shrimp. The sportsman and commercial shrimper both depend on good shrimp crops.

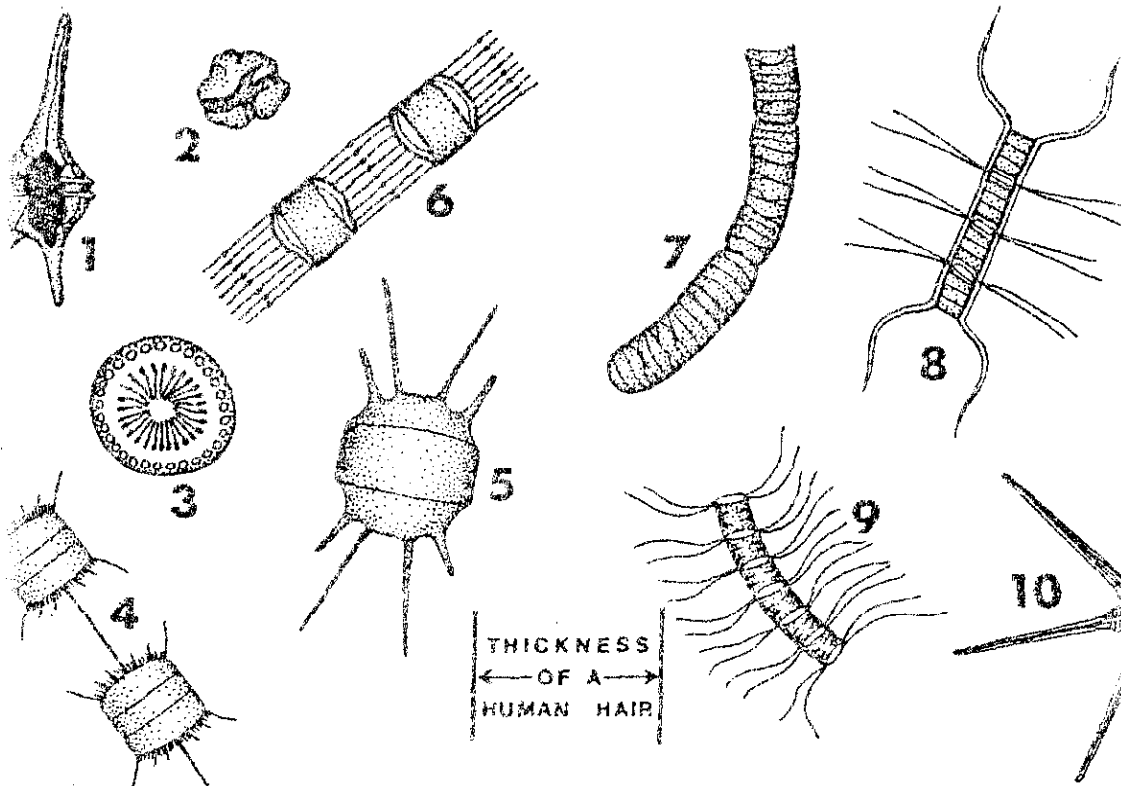
BLUE CRAB OUTLOOK POOR IN CHESAPEAKE BAY

W.A. Van Engel of the Virginia Institute of Marine Science, expects the blue crab landings in the Chesapeake Bay in the next 20 months will probably be the lowest in more than 20 years.

According to Van Engel, large numbers of the 1978 hatch died or failed to grow at a normal rate in the first half of 1979. This may have an effect on our crab prices, since Louisiana exports large numbers of crabs to the east coast, especially in their poorer years. Mr. Van Engel is probably the number one crab expert in the U.S. and his forecasts have been very accurate in past years.

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 a 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 of 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.

NAUTICAL CHART CATALOGS

I have just received ten 1980 Nautical Chart catalogs. These catalogs show all the charts available for the Gulf and Atlantic Coasts and how to order them. I'll be happy to send them free of charge to the first ten people who request one.

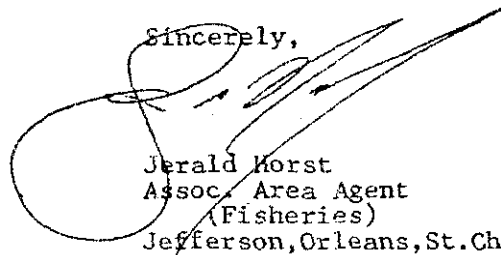
THE GUMBO POT
Oyster Dressing

I'd like to thank Connie Fonseca of Des Allemands for this recipe. She says its one of her mother-in-law, Joycelyn Fonseca's, favorites. If this recipe is too large, you may want to cut it in half.

- | | |
|--------------------------|----------------------------|
| 20 chicken gizzards | 1 cup corn oil |
| 5 chopped livers | 1 block butter |
| 6 dozen oysters | 3 cups rice |
| 1 bunch celery | salt & pepper |
| 15 sprigs shallots | 2 medium onions |
| 15 sprigs parsley | 1 sweet pepper |
| 1 turkey gizzard & liver | 1 small stale french bread |

Boil livers and gizzards (keep broth). Cook rice (salted). Soak and drain french bread. Grind all greens in blender at medium speed. Save parsley for last and keep separate. Grind all gizzards and livers and cut up the oysters. Heat oil. Brown all the greens except parsley. Add bread and simmer. Add gizzards and livers. Simmer again. Add oysters and oyster water, cooked rice, butter, parsley and a little gizzard broth. Save the rest of the broth for gravy. Simmer uncovered 1/2 hour. If not dry enough, simmer a little longer.

Sincerely,



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

The Louisiana Cooperative Extension Service follows a non-discriminatory policy in programs and employment.