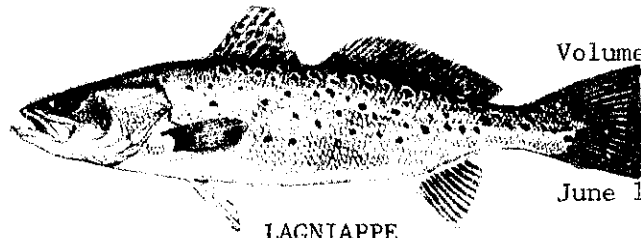


LOUISIANA COOPERATIVE EXTENSION SERVICE

St. Charles Parish
Jefferson Parish
Orleans Parish

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

SEA GRANT PROGRAM



Volume 4, Number 6

June 17, 1980

LAGNIAPPE

REGULATIONS FOR SLAUGHTERING ALLIGATORS

It appears that this year again, sales of alligator meat will be legal. While many alligators were cleaned in sheds and back yards last year, the Louisiana State Health Department will be tightening regulations this year. Listed below are the proposed regulations for butchering alligators for human food for the coming year.

- (1) A permit will be needed to process alligator meat for sale.
- (2) The alligator must be placed in refrigeration at a minimum temperature of 45°F within 4 hours of being killed and must be dressed within 24 hours of being killed.
- (3) Plans for new plants should be submitted to the Food & Drug Control Unit, State Office Building, 325 Loyola Avenue, P. O. Box 60630, New Orleans, LA 70160, before construction begins.
- (4) Plants used for alligator processing should meet the following requirements.
 - a. Floors and walls (to a minimum height of 4 feet from the floor) shall be made up of a smooth, impervious material such as concrete to enable easy cleaning.
 - b. The floor must have drains with traps or other approved methods.
 - c. Coolers used for whole alligator and meat storage must be constructed, painted or treated to provide a smooth impervious surface for cleaning. The floors must be of smooth concrete, and sloped toward adequate floor drains. Dressed meat can't be stored directly on floor.
 - d. Tables used for processing must be made of stainless steel, aluminum or other approved material. All tables or other food contact surfaces must be smooth, impervious, and have no open seams.
 - e. Processing plants must have adequate approved hot water under pressure. Cross connection with unapproved water supplies is not allowed.
 - f. Approved sanitary toilets shall be available for use by employees. Sewage systems must also be inspected and approved by the parish health unit. Toilets in the home may be used, however, when small family-type slaughtering facilities are located near the home.
 - g. The plant must have a 3-compartment sink with hot and cold running water for all three compartments for washing, rinsing and sanitizing utensils. A 2-compartment sink can be used if a method for sanitizing utensils is used.
 - h. A lavatory with hot and cold running water through a common valve with hand soap (powdered or liquid is recommended) and paper towels is required.

- i. The plant must be screened and built to keep out rats, mice and insects.
- (5) Dressed alligator meat should be labeled using the label below as a guide.

DRESSED ALLIGATOR MEAT	
Perishable - Keep Under Refrigeration	
Packed By	
John Doe Seafood Co. New Orleans, La. 70123	
LA-25	Net Wt. 32 ozs. (2 lbs.)

If you have any questions about processing alligators for food or if you need permits or registration, contact:

Department of Health and Human Resources
Office of Health Services and Environmental Quality
(Seafood Sanitarian Program of Food & Drug Unit)
325 Loyola Avenue, Post Office Box 60630
New Orleans, Louisiana 70160
Phone: (504) 568-5400

TOLL FREE NUMBER TO FIND PHS HOSPITAL

The U.S. Department of Health and Human Services has put in a toll free number that commercial fishermen can use to locate the nearest Public Health Service Hospital. This will be especially useful since fishermen on larger boats are traveling more and more to fishing waters away from home.

Callers from Texas should call 800-392-SHIP. Anywhere else in the U.S., callers should call 800-231-SHIP. Only fishermen and crewman from documented vessels of 5 net tons or more are eligible for PHS treatment.

AMERICAN FISHERIES PROMOTION ACT

Congressman John Breaux from here in Louisiana has introduced a major bill (H.R. 7039) into the U.S. Congress which has been called one of the biggest blessings for U. S. fisheries ever. According to Breaux, 20% of the world's fish resources are in U.S. waters, yet we only catch 4% of the world's catch. Yet we consume 7% of the world's catch which means we import \$2 billion worth of seafood annually.

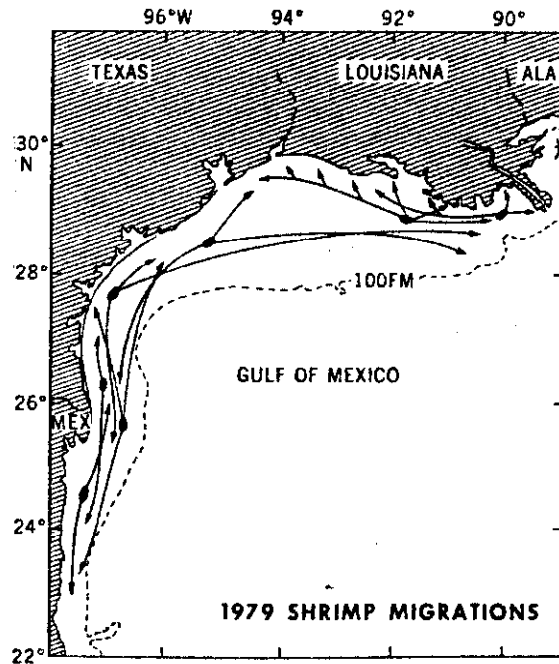
The bill as introduced would do the following:

- (1) Slap a 10% tax on foreign fish catch within the U.S. 200-mile limit.
- (2) Phase out foreign fishing entirely in the U.S. 200-mile zone by 1985.
- (3) Extend the Capital Construction Fund to include shoreside and floating processors and the purchase of used fishing vessels.
- (4) Expand Title XI Loan guarantees to the above and other categories involved in underutilized fisheries.
- (5) Put U.S. observers on 100% of the foreign vessels in the U.S. 200-mile zone at their expense.
- (6) Amend the 200-mile act (Fishery Conservation Management Act) to consider a country's trade barriers with the U.S. when deciding whether to allow them to fish in our waters for surplus fish.

TAGGED SHRIMP MOVEMENTS

The map below shows the movement patterns for shrimp tagged during 1979. Over 55,000 shrimp were tagged in and off of Louisiana. Over 6% were recaptured and reported. Over 44,000 shrimp were tagged in Texas. Less than 1% of the inshore tagged shrimp were returned and almost 19% of those tagged off of Texas were returned.

For 1980 the study is expanding to the east side of the Mississippi River. From May to September researchers will be tagging shrimp in the Lake Ponchartrain-Lake Borgne area.



1979 FISHERIES LANDINGS

According to the new "Fisheries Statistics of the United States", the 1979 fishing year was a very good one. Commercial landings were a record 6.3 billion pounds (up 4%) worth a record \$2.2 billion (up 20%). The top states in landings were as follows:

Louisiana-----	1,529.1 million pounds
Alaska-----	898.5 million pounds
California-----	728.4 million pounds
Virginia-----	572.2 million pounds
North Carolina-----	390.5 million pounds

The top states in value were:

Alaska-----	\$597.0 million
California-----	\$227.5 million
Louisiana-----	\$198.5 million
Massachusetts-----	\$175.5 million
Texas-----	\$160.2 million

U.S. landings of shrimp were 336 million pounds worth \$471.6 million—down 21% in volume, but up 22% in value from 1978. Gulf landings were down 17%. Shrimp were the most valuable U.S. fishery. Louisiana was number one in shrimp landings with 80.2 million pounds followed by Texas with 67.6 million pounds.

Blue crab landings increased 11% over 1978 to 152.8 million pounds worth \$31.4 million. The Chesapeake states showed the largest increase, 23% while the Gulf states showed a 1% increase.

U.S. menhaden (pogie) landings were record 2.6 billion pounds worth a record \$109.4 million. This is up 1% in volume and 11% in value. Gulf landings showed a 5% decline over the 1978 record Gulf harvest. Over 98% of the catch was reduced to meal and oil, and the rest was used as bait and canned pet food.

The oyster harvest in the U.S. was down by about 5%, but up in value by over 7%.

CATFISH FARMING

While crawfish farming is still the most profitable type of fish farming in the U.S., catfish farming comes in second. Mississippi is the center of catfish farming in the U.S. and recently two major studies on the economics of catfish farming in Mississippi have been completed as part Project S-83, Freshwater Food Animals.

Only 4500 acres were in catfish production in Mississippi in 1967. This grew to 13,000 acres in 1969 and then grew slowly to 15,000 acres by 1977. However, in a period of rapid growth, the acreage increased to 22,500 acres by 1979. Current estimates are that it costs 65¢ per pound to produce catfish on a 160 acre farm in acre ponds stocked with 4000 fish per acre. The following five conclusions can be drawn from the studies.

- (1) Catfish farming demands a lot of money with a starting investment of about \$2000 per acre of water.
- (2) The larger the farm the less it costs to produce a pound of catfish.
- (3) Profitable production demands close and constant management. It's not a part-time hobby.
- (4) At present prices there is enough profit for the industry to grow larger.
- (5) The catfish farming industry is growing and is expected to continue to grow as long as demand keeps the price up.

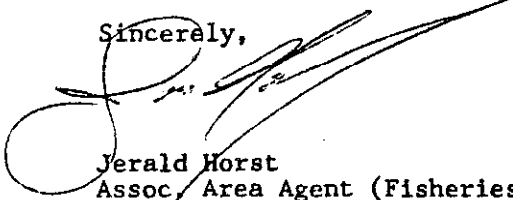
Source: Economic Aspects of Catfish Farming. John E. Waldrop, R. Dale Smith. Aquaculture Magazine. March/April 1980.

THE GUMBO POT
Trout Amandine

This is my wife's recipe for trout amandine. It's a good un' and can really do some damage to your appetite.

- | | |
|------------------------|---------------------------|
| 6 8-ounce trout filets | 2 Tablespoons lemon juice |
| 1½ stick butter | milk |
| ½ cup slivered almonds | flour |
| | salt and pepper |

Dip fish in milk and roll lightly in salted and peppered flour. Melt half the butter in skillet and lightly brown fish in butter. Place in oven set on warm. Wipe skillet and melt remaining butter. Lightly brown the almonds. Stir in the lemon juice and pour over fish. Serves 6.

Sincerely,

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