

# LOUISIANA COOPERATIVE EXTENSION SERVICE

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## SEA GRANT PROGRAM



LAGNIAPPE

Volume 4, Number 12  
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### OYSTER MEETING

A meeting of importance to both oyster fishermen and shucking houses will be held on January 5, 1981 at 2 p.m. at the Belle Chasse Fire Station in Belle Chasse, LA. In recent years the oyster market has become topsy-turvy and perhaps overly competitive. People both in the industry and out of it have expressed concern that not everyone is familiar with the State standards for weights and measures.

Under Title 55 of the Louisiana revised statutes of 1950, there are definite standards that both oyster fishermen and oyster shuckers must meet. One purpose of this meeting is to explain the standards and how they are and will be enforced.

Presentations will also be made by the Louisiana Department of Wildlife and Fisheries and both the U.S. and Louisiana Food and Drug Administrations. A discussion period is also included to allow oyster industry members to comment on needed rule changes.

### ALLIGATOR MEAT

Louisiana Seafood wholesalers who handle alligator meat will now be able to ship and sell alligator meat nationwide. This is welcome news because up to now, the Federal Government only allowed sales within the state. Allowing the nationwide sale of meat will give a big boost to utilizing all the animal and help the industry get established.

### 1980 TAX GUIDES ARE IN

It's that time of year again—income tax time. While the subject might be unpleasant, it's important to know as much as you can about it. There are special rules and regulations for fishermen, most designed to help them.

Since most tax preparers do very few fishermen returns, they may not be familiar with the special benefits for fishermen. Whether you use a commercial tax preparer or do it yourself, you may find the 1980 Tax Guide for Commercial Fishermen useful. You can get a free copy by calling or writing me at my new office in Marrero.

## MARKET FOR GASPERGOU

In recent years it seems that the market for gaspergou has been getting worse and worse. As the standard of living has been improving, more freshwater fish eaters have been wanting catfish and less wanting gou. Marketing these fish has not only been a problem in the south, but also in the Great Lakes area. At one time Lake Erie alone produced millions of pounds of Gaspergou (or freshwater drum as they are called up there).

Recently, marketing specialists in Ohio feel they have come up with a good market for gou—food for mink ranches. Mink love raw fish; however, most freshwater fish have an enzyme in their bodies that causes a vitamin (B<sub>1</sub>) breakdown in the mink's body. Most saltwater fish don't have this enzyme. In freshwater fish only gaspergou don't have this enzyme. This makes them ideal mink food.

Michael Metcalf, an Ohio Sea Grant marketing specialist, feels that mink food presents a great opportunity for selling gaspergou. Let's hope he is right.  
Source: Making Waves. Volume 2, Number 2.

## PESTICIDES AND CRAWFISH

Since many crawfish farmers, especially in southwest Louisiana farm crawfish in rice ponds, there has been concern over whether pesticides used on rice will kill their crawfish. In a recent study at LSU, researchers tested the effects of the most commonly used insecticides, herbicides and fungicides on red swamp crawfish.

Malathion was by far the least harmful to crawfish of the five insecticides tested and Methyl parathion was easily the most poisonous.

Among the herbicides, propanil was most poisonous and the alkanamine salt of 2,4-D was by far the least toxic. In the fungicides, Arasan 70-S Red was most toxic and Captan 80WP the least toxic. The listing below gives the chemicals tested under each category with the most poisonous to crawfish at the top and the least at the bottom.

### Insecticides

Methyl parathion  
Methalkamate (BUX)  
Carbaryl (Sevin)  
Carbofuran (Furadan)  
Malathion

### Herbicides

Propanil  
Molinate  
2,4-D

### Fungicides

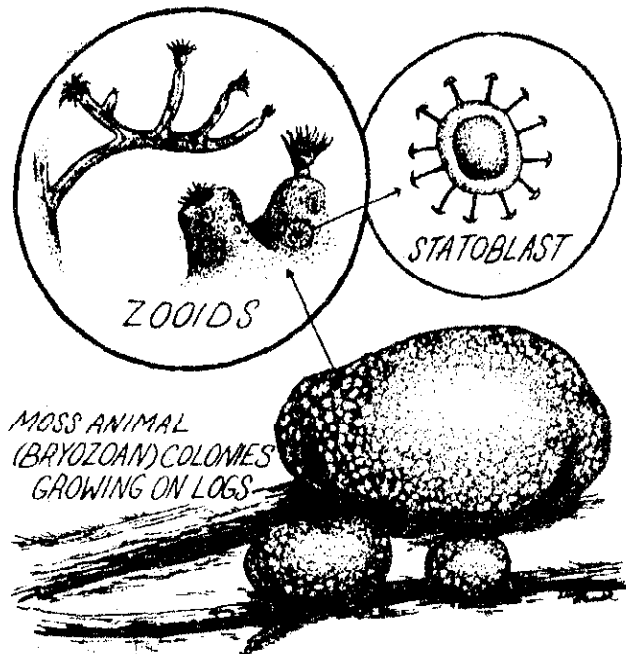
Arasan 70-S Red  
Vitavax-R  
Benlate 50 wp  
Kocide SD  
Captan 80 wp

The researchers felt that as a group, insecticides were most harmful to crawfish, fungicides least harmful and herbicides in between the other two. All of the insecticides tested were found to be extremely toxic to crawfish except Malathion.

Source: Acute Toxicity of Selected Rice Pesticides to Crayfish Procambarus clarkii. The Progressive Fish Culturist. Vol. 42(3). July 1980. Min-Long Cheah, James W. Avault, Jr. and Jerry B. Groves.

## JELLY BALLS

Most freshwater fishermen have at one time or another seen the big jelly balls in the picture below. They look a lot like a big brain and can be attached to a stick or log or free floating. Some of them get as big as basketballs.



Most people think they are a blob of slime, but really each jelly ball is a colony of animals. Each ball is made up of thousands of little animals called "zooids."

Each zooid has many tiny little arms used to sweep microscopic bits of plants and animals into its mouth. When cool weather comes in the fall, the jelly ball breaks up and the individual zooids die. However, before they die, they produce buds called statoblasts. These are really just a kind of "animal seed." The statoblasts have a hard shell made of chiton, the same thing that makes a crawfish or a crab's shell hard. The little hooks on the statoblast can hook onto a bird's foot or fish and get carried far from the area it came from. When the next spring comes it begins to multiply and make a new jelly ball.  
Source: Pennsylvania Angler. August 1980.

### RECIPES NEEDED

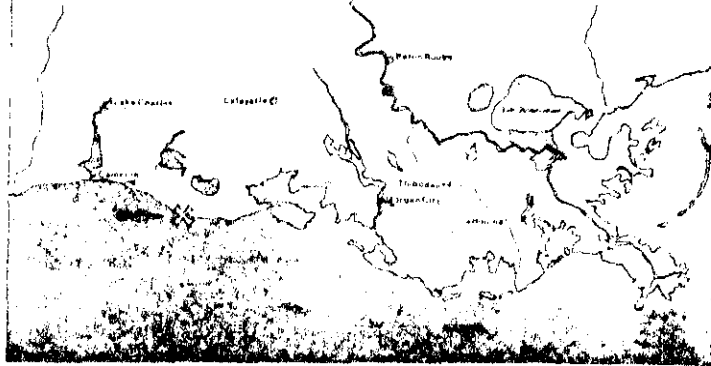
The National Marine Fisheries Service will be publishing a recipe brochure for shrimp this coming spring. Their home economists would like to get some shrimp recipes to test for their booklet. If you have a shrimp recipe you would like to submit, mail it to:

Mrs. Bertha Fontaine  
National Marine Fisheries Service  
P. O. Drawer 1207  
Pascagoula, MS 39567

All recipes must be received by January 15, 1980.

## LOUISIANA TREASURE SHIP

Last October, Curtis Blume, a Texas shrimper, was dragging in 15 to 18 feet of water off the Louisiana coast when he hung his nets. When he got his nets up he found ballast, rocks and copper ingots in what was left of his nets. Blume called for a diver Steve Smith from Cameron, LA to check out the hang.



What Steve found was a sunken Spanish treasure ship 214 years old. The ship, El Constanste, was one of five that left Veracruz on August 1766. Three of the ships were sunk by a hurricane. The captain of the El Constanste was able to salvage very little from the wreck. The passengers were taken first to New Orleans then to Havana.

An 1853 publication stated that the fleet carried 15 million pesos worth of gold, silver, and copper plus indigo, dyewood, sugar, hides, cacao, pottery and spices. According to Steve Perry, Deputy Secretary of Culture, Recreation and Tourism, there is no way to convert the cargo to 1980 value terms. "It is simply of untold value", Perry said. The Department has drawn up an agreement with Blume allowing the discoverers 75% of the value and the state 25%. Source: Aquanotes, Volume 9, Issue 5.

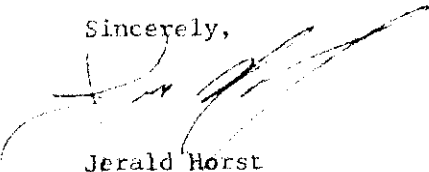
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GUMBO POT  
Crab & Shrimp Casserole

1 lb. crabmeat	6 Tbsp. flour
1 lb. shrimp tails	1 medium onion (chopped)
3 cups light cream (half & half)	2 Tbsp. parsley
1 can green peas	red pepper
10 Tbsp. butter	salt

Heat cream with butter and flour. Stir until smooth. Add other ingredients and pour into large casserole dish. Bake at 350 degree oven for 20 minutes. Serve with fresh french bread to sop up the sauce. Serves 8.

Sincerely,

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