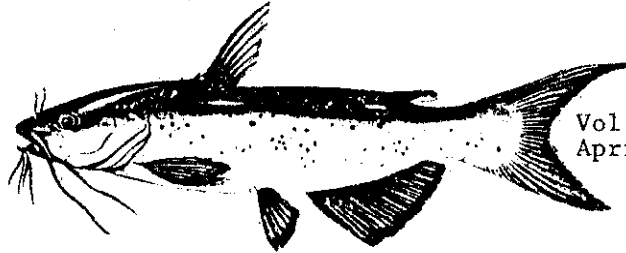


LOUISIANA COOPERATIVE EXTENSION SERVICE

Jefferson Parish
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SEA GRANT PROGRAM



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LAGNIAPPE

PUBLIC HEALTH SERVICE HOSPITALS MAY CLOSE

The Public Health Service (PHS) has operated a Federally financed system of hospitals and clinics for seamen since 1798. Many commercial fishermen (who have Coast Guard documented vessels) have been using these services for their medical and dental care.

This year, the Reagan Administration is planning to try to repeal this program and close all the hospitals and clinics. This is part of the Administration's plan to cut Federal spending.

Last year it cost the government \$85,000 per doctor to pay for health care for fishermen. Like all other interest groups, commercial fishermen will feel the pinch of the President's efforts to cut Federal spending.

NEW SHRIMP LEGISLATION PACKAGE

At the recent Louisiana Shrimp Association Convention, Congressman John Breaux announced a new legislative package he plans to submit to assist the shrimp industry. The package consists of the following five points:

- 1) Tariffs on imported shrimp - A 3 to 5 year tariff on imported shrimp. The money from the tariff is to be used to assist our shrimp industry.
- 2) Quotas on Imports - Limit on the amount of shrimp a country could ship to the U.S.
- 3) Tax breaks - Tax credits and faster depreciation of fuel efficient gear and equipment.
- 4) By-catch utilization - A program to try to create a market for the fish that shrimpers catch while shrimping.
- 5) Shrimp marketing program - Creation of regional boards to promote use of and increase demand for shrimp. The proposed boards would be funded by fishermen and processors.

JAPANESE TUNA REPORTS

The National Marine Fisheries Service is making available reports on the catch of the Japanese tuna boats in the Gulf of Mexico. Since many of our shrimpers have shown an interest in longlining, these reports may be of use to them. A sample report is shown below.

DATE	LOCATION	DAYS				
		FISHED	BLUEFIN	BIGEYE	YELLOWFIN	SWORDFISH
3/29/81	25°34N 87°59W	2	6	0	1	3
3/30/81	26°18N 35°21W	3	9	1	0	2
4/1/81	26°02N 85°24W	3	9	0	0	4

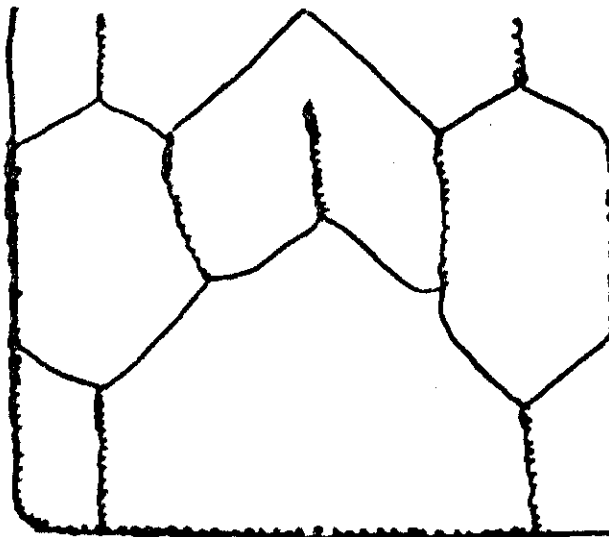
If you feel that these reports may be of use to you, contact Ed Smith, Fishery Marketing Specialist, National Marine Fisheries Service, P. O. Drawer 1207, Pascagoula, MS 39567.

Note the number of bluefin tuna on this report. Giant bluefin are the 500 to 1000 lb. fish worth \$3-7 per pound that American citizens are prohibited from fishing for. We can only catch them as a by-product to other types of fishing.

SELF-CULLING CRAB TRAPS

In March of 1978, I ran an article concerning escape rings in crab traps. At that time the South Carolina Wildlife and Marine Resources Department did a study on adding $1\frac{1}{2}$ by $2\frac{1}{2}$ inch escape holes in crab traps to release undersized crabs from the trap.

Now according to Sandy Corkern, our agent in the St. Mary—St. Martin area, some of his crabbers are using a similar trap. In a standard $1\frac{1}{2}$ inch-coated wire trap, they are clipping and bending one mesh as shown below.



They are cutting a hole in opposite corners of the traps (not the corners that the weights are attached to if you weight your traps). The fishermen who do this claim that it lets crabs of less than 5 or $5\frac{1}{2}$ inches escape. This allows them to run more traps because it cuts down on their time spent grading the catch. You might want to try it on a couple of traps to see if it works for you.

FEDERAL GEAR COMPENSATION FUND FINALLY PAYS OFF

The Federal Hang fund has just paid off the first seven fishermen for damages to gear in Federal waters. (From 3 miles offshore out to 200 miles). Five of the fishermen paid were from Louisiana and two were from Texas.

These first claims took $2\frac{1}{2}$ years to pay. The National Marine Fisheries Service expects that they will be paying off in 6 to 8 months after the damage now. If the regulation changes they want go into effect, they hope to cut payoff time down to 2 to 3 months.

Don't confuse this hang fund with the state hang fund which has been paying off regularly for some time. The state hang fund covers inside waters and offshore waters out to three miles.

If a fisherman suffers damage in state waters, he has 30 days to file a first report by calling Ed Wagner at 342-4600 in Baton Rouge. The final report on paper should be done within 90 days of the damage.

If the damage occurred in Federal waters, outside of three miles offshore, the fishermen has 5 days to file a telephone report. He should call Cheryl Carter at National Marine Fisheries Service in St. Petersburg, FL. The number is (813) 893-3271. He then has 60 days to file a report on paper.

LIMITED ENTRY-IS THE TIME RIGHT?

The feeling among most shrimp fishermen and many fishery biologists is that the Gulf of Mexico shrimp fishery is suffering from too many boats. Most biologists feel that we have been harvesting as many shrimp as the Gulf can produce now. This means that adding new boats does not increase the harvest any, but rather that everyone just gets a little less. In other words, the pie doesn't get any bigger; everyone just gets a smaller slice.

One method that has been kicked around for solving this problem, is limited entry. This means limiting the number of shrimp licenses sold to keep new people from entering the fishery. West Coast states have been doing this for some time with their salmon fisheries.

A typical limited entry program contains a grandfather clause which allows people already in the fishery to keep their licenses. When a fisherman with a license retires or quits, he can either sell his license to another fisherman or let it go back to the state. The state may either retire the license or re-issue it to applicants from a waiting list. The licenses can become very valuable. Some salmon licenses on the West Coast are worth tens of thousands of dollars. Fishermen now working in limited entry fisheries are divided over it. Some love it and some hate it.

Also, under the Louisiana State Constitution such a program may be unconstitutional, as it may not provide equal protection under the law. If so, it would take a constitutional amendment to allow limited entry.

In any case, keep your ears open, as you are very likely to hear more about the subject.

ANTI-HUNTERS STRIKE

The Friends of Animals, a well financed anti-hunting and trapping humane group, has filed an action in the New York State Supreme Court to block the state's deer season. They feel that the state has not determined the environmental impact of the state-wide hunting.

The Friends of Animals has asked that the state be prohibited from issuing deer hunting licenses, that hunters not be allowed to use state-owned lands and that deer hunting regulations be done away with.

The attorney for the Friends of Animals stated that "the heart of the suit is the group's opposition to deer hunting. We want deer hunting stopped. Hunting is not the way to control the deer population."

While this is taking place over 1000 miles away, it is a sign of the times over much of the U.S. Wise use and harvest of our renewable resources like fur animals and alligators is coming under increasing fire from such protectionist groups.
Source: New York State Conservation Council Comments. Vol. 20, No. 2. March 1981.

SEAFOOD CONSUMPTION UP

According to a recent article in Food Processing, Americans are eating more seafood. Between 1968 and 1978, consumption of seafood per person went up 17.3%. In the same period of time, consumption of red meats went up 0.3%.

The increased use of processed frozen fish products accounted for most of the growth. Canned and cured fish consumption showed little change.
Source: Gulf Fishery News. February 1981.

STATE SNAG FUND PAYOFF HEARINGS

Hearings to consider payment to the fishermen below for lost or damaged gear or vessels will be held at the National Resources Building, 625 North 4th Street, Baton Rouge in the Docket Room on the fourth floor on Tuesday, May 5, 1981. Anyone wishing to testify for or against the claim may do so.

<u>NAME</u>	<u>VESSEL</u>	<u>CLAIM AMOUNT</u>
Paul J. Breaux (Erath)	Marilyn	\$1,539.45
Collins Detiveaux (Houma)		571.31
Whitney Dardar (Golden Meadow)	Three Ladies	1,042.13
Joseph Assevado (St. Bernard)	Miss Muna	1,037.95
Luke Cibilich (Port Sulphur)	Marija	9,346.67
Sidney Hingle (Port Sulphur)	Missy Lane	1,107.95
Ronald Gaspard (Cameron)	Patty L.	1,100.00

4-H SEAFOOD CONTEST RECIPES

Every year the 4-H clubs of this area hold a seafood cookery contest. Contests were held in 6 categories; crawfish, fish, shrimp, crabs, oysters and combination dishes in each parish. The best of each parish then meet for the regional contest, so the winning recipes below are the best of the best. We would like to thank the following people or firms for helping the LSU Extension Service sponsor this event:

B.F. Trappey's Sons, Inc.
 McIlhenny Company
 Zatarain, Inc.
 W.E. Ulmer
 Battistella's Seafood, Inc.
 Coutoure Seafood Company

SHRIMP - (Grand Prize Winner)

Barbecued Shrimp---Chantel Ann Lincoln, St. Tammany Parish

4 lbs. Jumbo shrimp, head-on	black pepper
1 lb. butter	10 cloves garlic, chopped fine
worcestershire sauce	rosemary
hot sauce	French bread

Preheat oven to 350°. Wash jumbo shrimp in cold water leaving heads on (important)! In a large dutch oven or oval roaster, melt the whole pound of butter on top of the stove. To the melted butter, add ¼ cup of worcestershire sauce. (More worcestershire sauce can be added later to taste.) Add 5 to 8 drops of hot sauce. (Season to taste.) Add the 4 lbs. of Jumbo shrimp to the sauce and sprinkle with lots of black pepper, to taste. Sprinkle the chopped garlic all over the shrimp. Sprinkle rosemary seasoning all over the shrimp and toss lightly being careful not to break the heads off of the shrimp. Remove from stove and place uncovered in 350° oven for 35 to 40 minutes. Toss lightly once or twice during baking time. Bake until the shrimp have separated from their shells. Serve with lots of French bread (for dipping in the sauce) and tossed salad. Makes an excellent meal and serves four adults.

CRAWFISH

Crawfish Stew a la Microwave---Glen Camardelle, Jefferson Parish

Cooking Time: Roux - 12 minutes
 Stew - 19 minutes

Roux

2/3 cup oil	4 cloves garlic, chopped
2/3 cup flour	1/4 cup parsley, chopped
2 cups onion, chopped	1/4 cup green onion tops, chopped
1 cup chopped celery	Approx. 1/4 cup hot water
1/2 cup green bell pepper, chopped	

Mix oil and flour together in a 4-cup measure. Microwave uncovered on High 6-7 minutes. Stir at 6 minutes--roux will be a light brown at this time and will need to cook 30 seconds to 1 minute longer to reach the dark brown color. Add onion, celery and bell pepper to roux in measuring cup. Stir and return to microwave. Saute on High 3 minutes. Add garlic, parsley and green onion to roux, stir and return to microwave. Saute on High 2 minutes. Slowly add enough hot tap water to bring roux to the cup mark. Stir and you will have a smooth dark roux in only 12 minutes.

Crawfish Stew

1/2 cup hot water	2 teaspoons salt
1 10 oz. can of tomatoes with peppers	1/4 teaspoon pepper
	2 lbs. crawfish tails

Transfer roux to a 3 quart dish. Add hot water, tomatoes and liquid, salt, and pepper. Cover with lid or plastic wrap. Microwave on High for 12 minutes. Add tails, cover and cook on High for 7½ minutes until tails are pink and tender. Stir 2 times. Serve with cooked rice. Serves 4-6.

OYSTER

Oyster and Artichoke Soup---Joline Toranto, St. Bernard Parish

Cooking Time: 14 minutes in a Microwave
Utensil: 3 quart casserole

6 Tbsps. butter, melted	1 (14 oz.) can artichoke hearts, drained and chopped
1/2 cup shallots, chopped fine	2 tsps. salt
Pinch of thyme	1/4 tsp. hot sauce
1/4 teaspoon cayenne pepper	1/2 cup whipping cream
2 Tbsps. flour	3 sprigs parsley, chopped
1 (13-3/4 oz.) can chicken broth	
1 pt. oysters, drained (reserve liquid)	Liquid from oysters plus 1 extra pint of liquid

In a three-quart casserole, melt butter, saute shallots, thyme, bay leaf and pepper on HIGH 3 MINUTES. Add flour and whisk well. Add broth, oyster water, artichokes, salt and hot sauce. Microwave on HIGH 6 MINUTES. Add oysters and parsley. Cover with wax paper. Cook with wax paper. Cook on HIGH 5 MINUTES, then add whipping cream and serve. Serves 6.

FISH

Fish Cakes---Vernon C. Fisher, St. Tammany Parish

1/2 cup water	1-1/2 cups instant mashed potatoes
3/4 cup Frozen Seasoning (onion, celery, bell pepper, parsley, garlic)	14 ounces cooked firm fish
1/2 tsp. worcestershire sauce	1 egg
1/4 tsp. liquid crab boil	1 cup Italian bread crumbs
1 pinch each: French thyme, garlic powder, season-all	salt & pepper to taste
	1 cup cooking oil

Sauce (optional)

3/4 cup ketchup	1 tsp. worcestershire sauce
1/2 lemon	3 drops Tabasco

Combine first FIVE ingredients in a small saucepan. Cook on high for five minutes. Remove from heat. In a medium mixing bowl, combine instant potatoes, fish, and egg. Add Italian bread crumbs. To this add the ingredients from saucepan. Mix well until all dry ingredients are moist. Add salt and pepper to taste. Mix until firm. Press and form nice round cakes about 1 inch thick. To an electric skillet add cooking oil. Heat setting should be 400 degrees (Deep frying hot). Add cakes. Brown cakes 4 to 5 minutes on each side. Drain on paper towels. Place cakes on tray with sauce in separate little bowl. Serve hot. Sauce is prepared by mixing all ingredients together. Yield: 6 to 8 large cakes.

This recipe can be made well in advance into patties and placed in freezer. When ready for use, just drop in hot oil until golden brown.

CRAB

Crab Au Gratin---Julie Keating, St. Tammany Parish

1/2 stick butter	2 lbs. crab meat
4 Tbsps. flour	1/2 cup mushrooms
1 cup milk	1 chopped shallot
1 cup light cream	salt and pepper to taste
Grated cheddar cheese	

Melt butter, add flour. Add milk and cream, cook until thick. Add cheese, crabmeat, mushrooms, shallot, salt and pepper to taste. Pour in casserole dish, sprinkle cheese on top. Bake 15 minutes at 350°. Serves 4-6.

COMBINATION SEAFOOD

Seafood Newberg---Joel Randazzo, St. Bernard Parish

1/2 cup diced bell pepper	1-1/2 cup homogenized milk
1/2 cup diced onion	1/4 cup flour
1/2 stick of butter	1/2 tsp. yellow food color
2 cups raw, peeled shrimp	2 tsps. lemon juice
4 ounce flounder fillet, boiled and flaked*	1-1/2 tsp. salt (or to taste)
2 cans cream of celery soup (2-1/2 ounces)	1 tsp. hot sauce
1 jar sliced pimentos (4 ounces)	1/2 tsp. liquid crab boil
	1/2 tsp. white pepper
	1 cup half and half milk
	1 jar sliced mushrooms

In a medium saucepan, saute onions and bell peppers in butter just until tender over a medium fire. Pour in shrimp and saute for 5 minutes or until shrimp turn a brighter pink color. Stir in cooked, flaked flounder. Pour in 2 cans of Cream of Celery Soup and mix well. Then add 1 cup half and half and 1 cup milk. Use remainder of 1/2 cup of milk to blend in with 1/4 cup of flour to form a smooth paste. Gradually add and stir this paste into mix of seasonings, soup and seafood. Add the jar of mushrooms and pimentos, food color, lemon juice and spices. Stir. Turn fire to low setting and let simmer for 15 to 20 minutes, stirring occasionally. Serve in a warm pastry shell. Garnish with parsley and lemon wedge. Serves 6.

*Note: Trout, catfish, or crab meat may be substituted for cooked, flaked flounder.

Sincerely,


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