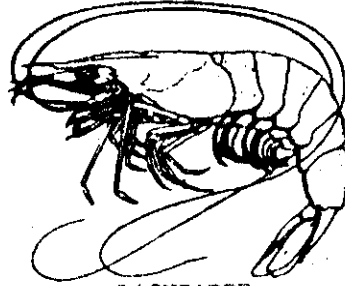


LOUISIANA COOPERATIVE EXTENSION SERVICE

Orleans Parish
St. Charles Parish
Jefferson Parish

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Marrero, LA 70072
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SEA GRANT PROGRAM



LAGNIAPPE

Volume 5, Number 7
July 22, 1981

NEW SHRIMP LAW PAMPHLET

The LSU Sea Grant Legal Program has just published a super pamphlet condensing all the laws concerning commercial and sport shrimping in Louisiana. The pamphlet in simple easy-to-read language covers the laws concerning seasons, mesh sizes, licenses, fines for violations and boundary lines among other things.

If you would like a free copy of this real informative pamphlet, call or write me at my office in Marrero.

FUEL SAVING TIPS

Here are some fuel saving tips supplied by George Lundgren and Tom Breiwick of Marine Efficiency Engineering in Seattle. With fuel prices sky rocketing, it pays to cut all corners possible.

- (1) Ease up on the throttle. Miles per gallon can be doubled simply by reducing speed, sometimes by as little as 15%. For example, slowing a 40-footer from 9 to 7½ knots will do it. It will take you 12 minutes per hour longer to get where you are going, but cut your fuel consumption in half.
- (2) Keep your engine cool. Engines need a lot of air. A diesel needs 2½ cubic feet of air per minute per horsepower. That's 1000 cubic feet per minute for a 400-horsepower engine, so make sure it can get it by keeping the air intake filters and exhaust lines open and clean and by providing good ventilation to the engine compartment.
- (3) Choose your propeller wisely. Slow turning large propellers can improve mileage as much as 30%.
- (4) Cut weight wherever possible. A 10% cut in weight cuts fuel consumption by 10%, so take a long hard look at removing excess weight.
- (5) Keep the bottom clean. Marine growths on the hull increase friction tremendously and can really jack up your fuel bill.
- (6) Idle as little as possible, especially with gas engines. Idling 20% of the time, a diesel has a 50% advantage over a gas engine.
- (7) Distribute your weight properly if you have a planing hull. Distribute the weight so that the trim angle is about 4 degrees (6 degrees on a deep vee hull). It takes about 4 gallons per hour to plane a ton. That's 50 times what it takes at slow speeds, so make sure its worth it to you to hurry.
- (8) Choose your hull wisely. Longer hulls of the same weight as a shorter hull use less fuel when traveling at the same speed. Ten percent more length gives about 5% better mileage if the boat weights are equal. Also narrow boats are generally more fuel efficient than wide boats.

Source: Commercial Fisheries News. Vol. 8, No. 11, July 1981.

SEAFOOD RETAIL POSTERS

The National Fisheries Institute has prepared a package of posters, banners, recipes, and ad slicks for use by seafood retailers. The campaign is centered around October being Fish and Seafood Month. Most of the items are available for under 35 cents.

Anyone interested in this package of promotional materials should write the address below for more information.
National Fisheries Institute, Promotion Division, 111 East Wacker Dr.,
Chicago, IL 60601.

MORE ON TEXAS OYSTER LAWS

Last month's newsletter contained an article on the change in Texas oyster laws which allow oystermen to carry two dredges on the vessel instead of one.

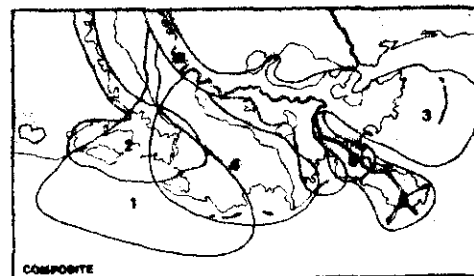
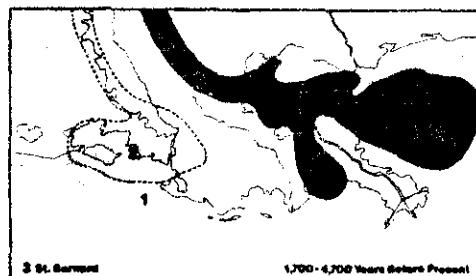
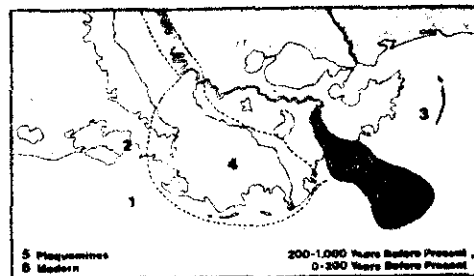
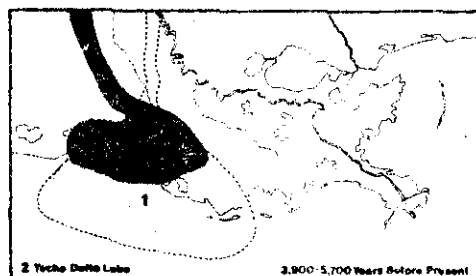
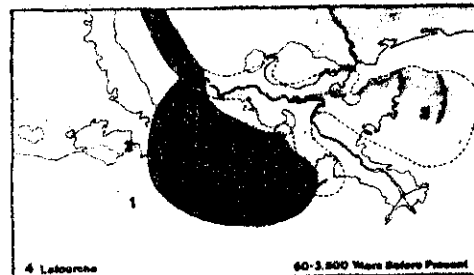
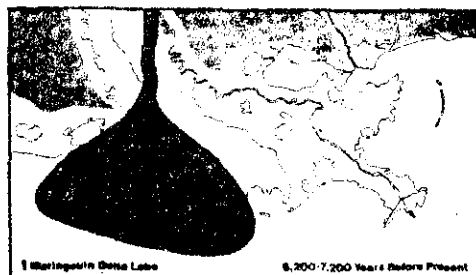
Another very important part of the bill which I didn't mention last month, is a provision that all oyster dredge licenses must be purchased in the month of August. Also, when one vessel is towing another vessel no more than two dredges are allowed on both vessels combined.

All oysters must be culled and oysters between 3/4 inch and 3 inches must be returned to the water. No more than two barrels of uncultured oysters may be in possession while on the reef.

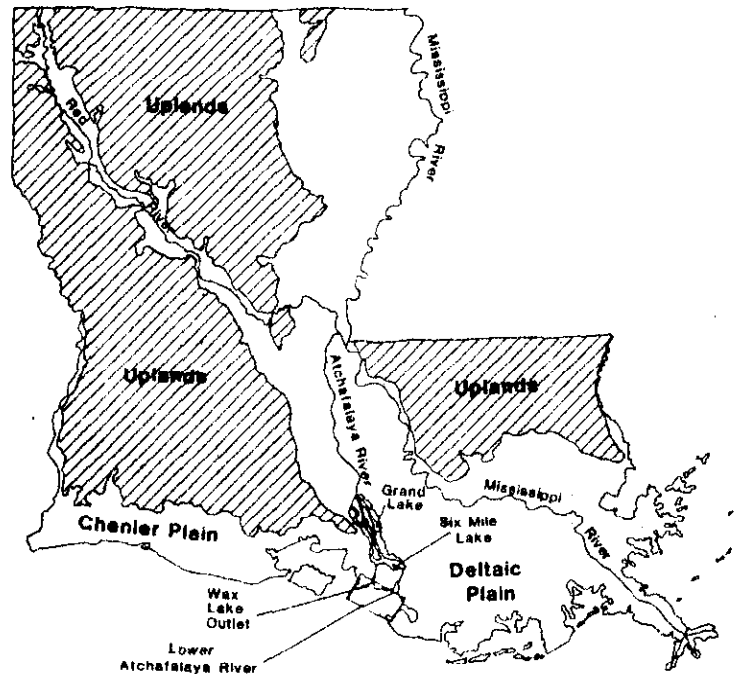
OUR CHANGING COASTLINE

One of the reasons that Louisiana is such an important state in fisheries production is the wide belt of super-rich marshlands along our coast. This marshland is called an estuary and serves as the breeding and feeding places of so much of our valuable seafood products. Examples are shrimp, blue crabs, oysters, menhaden (pogies), redfish and speckled trout.

All of the marshlands along our coast from Atchafalaya Bay eastwards were formed by the Mississippi River. Over the course of many centuries, the Mississippi River has flip-flopped from one place to another. Bayou Lafourche and Bayou Teche are old channels of the Mississippi River from centuries ago. The pictures below show how the River has moved from place to place.

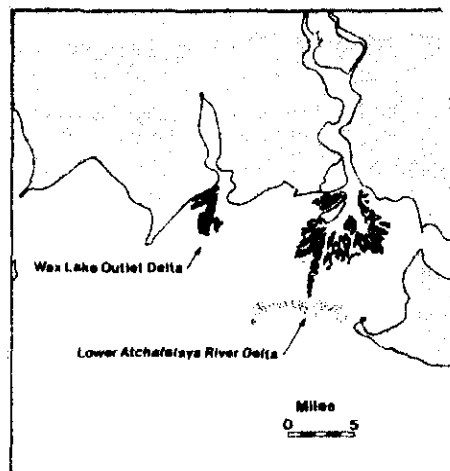


Some of the earliest deltas like the Maringouin and St. Bernard are now almost gone due to erosion and the sinking of the land level. The reason that the river changes its channels is because water will always take the shortest route to the sea. Right now the Mississippi River is trying to shift its main flow down the Atchafalaya River. From where the Atchafalaya and the Mississippi Rivers touch each other near Simmesport, the Atchafalaya route is almost 200 miles shorter than the route the river is now taking.



Only the high levees and the Old River Control Structure built by the U.S. Corps of Engineers keep it from doing so

Still, the Atchafalaya is taking all of the Red River's flow and 30% of the Mississippi's. All the mud and silt carried by the Atchafalaya River (and that's a lot), settle out when the river hits the calm shallow waters of Atchafalaya Bay. This is a new delta in the making. Many scientists feel that within the lifetime of most of us living today, Atchafalaya Bay will fill up and become new marshland.



This new marshland will provide more area for the production of fur and fisheries products and maybe balance out a little bit with what we are losing to erosion elsewhere on the coast. Source: Land Building in Coastal Louisiana; Emergence of the Atchafalaya Bay Delta. R.D. Adams, R. H. Baumann. LSU Sea Grant Publication Number LSU-T-80-02.

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 places listed. Anyone wishing to testify for or against the claim may do so.

Tuesday, August 4—1:00 p.m., Lafitte Civic Center, Lafitte, LA.

<u>NAME</u>	<u>VESSEL</u>	<u>CLAIM AMOUNT</u>
Dennis Creppel	Tee Michel	\$ 5,000.00
Allen Wiseman	Cajun Power	3,336.47
Adam R. Bruce	Lisa	418.90

Thursday, August 6—11:00 a.m., Greater Lafourche Port Commission Building, Highway 308, Galliano, LA.

Eule Duet	Bob Jace	542.41
Ellis Plaisance, Jr.	Master Burgess	1,444.98

Tuesday, August 11—11:00 a.m., LSU Extension Office, 1105 West Port Street, Abbeville, LA.

Paul J. Breaux	Marilyn	1,539.45
David B. Lowery	unnamed	1,000.80

Thursday, August 13—11:00 a.m., Council Chamber, City Hall, 2055 Serondo Street, Slidell, LA.

Tom J. Halliger Rango Kid

SHRIMP PLAN AMENDMENT HEARINGS

The Gulf of Mexico Fishery Management will be holding public hearings on an amendment to Shrimp Management Plan which would allow more flexibility on the dates for future closures in waters off of the Texas coast. The hearing on this amendment in Louisiana will be held at the Holiday Inn-South in Lafayette, LA at 7 p.m. on August 11, 1981. Anyone wishing to comment on the subject may do so at the hearing. I have copies of the proposed amendment in my office for anyone who would like to see one.

THE GUMBO POT

Janet's Salmon Gumbo

This really unique recipe was given to me by Kermit Braud, Jefferson Parish County Agent with the Cooperative Extension Service. Its really a neat recipe because it combines a traditional Cajun form of cooking with a type of seafood which is not widely eaten in south Louisiana. The batch that his wife Janet made for me was absolutely scrumptious.

- | | |
|--------------------------------|--------------------------|
| 1 can red salmon | 5 cups boiling water |
| 1/3 cup oil | 1/4 cup chopped shallots |
| 1/3 cup flour | file |
| 1 small onion (finely chopped) | salt and pepper |

Make a roux in a 4 quart pot. Add onion and saute for 5 minutes. Add 5 cups boiling water and simmer for 15 minutes. Add salmon, breaking lightly with a fork and simmer 20 minutes. Add shallots and cook 5 more minutes. Salt and pepper to taste. Add file to taste. Serves 4.

Sincerely,

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