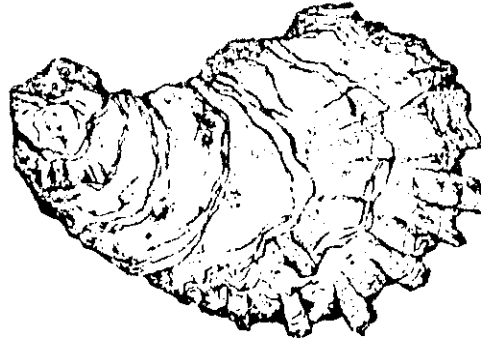


LOUISIANA COOPERATIVE EXTENSION SERVICE

Orleans Parish
St. Charles Parish
Jefferson Parish

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Marrero, LA 70072
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SEA GRANT PROGRAM



LAGNIAPPE

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HEATED SHRIMP

We are in the middle of another hot Louisiana summer again and its time for shrimpers to be very careful with the quality of their Shrimp.

This is especially true of shrimp caught by skiffs and wing net shrimp. These shrimp can be the very best quality shrimp or they can be the worst, depending on how they are handled. Some inside shrimpers feel that they don't have to be as careful with washing and icing their shrimp since they are sold the same day or night that they are caught.

If shrimpers are just held in baskets without ice until they are sold they easily become "heated". Heated shrimp look beautiful on the outside but after a few hours they turn bad very quickly even when iced. In fact even if the buyer uses 5 or 6 times as much ice as usual, he can still lose them.

When the buyer tells the fisherman that his shrimp turned bad the next day the fisherman can't understand why, since they looked beautiful when he sold them. What caused the shrimp to go bad was the build up of bacteria within each shrimp and the action of the shrimp's own enzymes (what some people call acid) on its own flesh. While the bacteria are building up and the enzymes are working they look fine until they reach a certain point, then bam! — the shrimp turned bad.

The only way to prevent this is with proper washing and icing of shrimp. A good washing is very important as it can remove 75% of the bacteria on the shrimp. Even if you don't have a pump and hose washing them with a bail bucket helps.

Then get them on ice as soon as possible. A good ice box is best, but if you have to use baskets, be sure to put plenty of ice in the bottom, middle and top of each basket. Ice slows down the growth of the bacteria and as it melts, it washes them and the enzymes away.

Putting a quality product on the dock benefits the whole fishing industry and in the long run each fisherman's own pocketbook as well.

1981-82 CRAWFISH SEASON

Dr. Kenneth Roberts, our marine economist has just completed a survey of this year's crawfish season. I picked a few interesting points from his report which may interest you.

In surveying four processing plants from the west side of the Atchafalaya Basin he found that they only picked 48% as much meat this season as last season. Several reasons were given: (1) Not as many crawfish were available; (2) A larger than usual share of their crawfish purchases were resold live; and (3) The market for the picked meat was not as large as usual because of the high prices.

The average price paid for crawfish by the four plant was 81¢ per pound. This brings up an interesting point, as many crawfish farmers east of the basin, especially near New Orleans, averaged a \$1.00 or more per pound for their catch this season. For many years crawfish farmers have pushed as hard as they could to get an early crop which brings higher prices. Dr. Roberts feels that the location of the farm may actually be more important in the profitability of the operation than the stress in early production.

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

Tuesday, Sept. 1--11 a.m., 511 Roussel St., Houma, LA.

<u>NAME</u>	<u>VESSEL</u>	<u>CLAIM AMOUNT</u>
John W Ambruster III	Wendy Lynn	\$ 1,347.13
Houston Trahan	Rebecca Lynn	495.56
Houston Trahan	Rebecca Lynn	495.56

Thursday, Sept. 3--11 a.m., Greater Lafourche Port Commission Bldg. Hwy. 308, Galliano, La.

Joseph Billiot	Captain Ed	1,000.00
James Prudhomme Jr.	Captain Jim	1,087.75

Tuesday Sept. 15--10:30 a.m., Lafitte Civic Center, Lafitte, LA.

Maro Hihar	Captain Baldo	5,000.00
Shelby Olano	Mr. Prowler	1,067.67
Eugene Cantrelle	Captain Jude	642.95
James Frickey	Mary Marie	70.00
James Frickey	Mary Marie	60.00
James Frickey	Mary Marie	330.00
William H. Harvey	Darla-Yvette	1,000.00
Brad Friloux	Todd Micheal	722.15

Thursday, Sept. 17--11 a.m., Police Jury Chambers, 2201 West Judge Perez Dr., Chalmette, LA.

Malcolm Assevado	Lady Cynthia	800.00
Joseph Assevado Jr.	Miss Mona	600.00
John Martinez Sr.	San Pedro	489.35

SKIN CANCER AND FISHERMEN

Skin cancer is one of the occupational hazards of being a commercial fisherman. Fishermen get a double dose of the sun since they not only get the sun's direct rays but also the reflected rays off of the water. The more time a person spends in the sun the greater the chance of developing a cancer.

There are several types of skin cancer. One type is called squamous cell carcinoma. It begins as an off-and-on redding and scaling of the skin and eventually develop into a cancer. Another, more common type of skin cancer, is called basal cell carcinoma and is often found on the head or neck. It is a sore or growth about 1/2-inch across or less and has a raised pearly looking border. The center of the cancer looses its skin easily causing it to bleed and be irritated.

Skin cancer don't spread as rapidly as other cancer but if you notice a red scaly area or a sore that doesn't heal you should contact a skin docter.

Even better than treating a cancer is to prevent one. If you spend a lot of time exposed to the sun, its smart to always wear a hat and a long-sleeved shirt with the sleeves rolled down. In areas that can't be protected by clothing use a sunscreen lotion that contains the ingredient PABA, which blocks the sun's rays. Also, many sunscreens now list their solar protection factor (SPF). The higher the number, the more protection. All fair skinned people should use a sunscreen with the

highest SPF-15. Its best to rub the sunscreen into your skin the night before you go out into the sun.
 Source: Blueprints UNC Sea Grant, Skin Cancer and Fishermen.
 UNC-SG-PB-81-6.

OYSTER SHUCKING TUNNELS

A new shucking method used in Virginia is making oyster shucking easier. The process uses steam to "heat shuck" oysters in a steam tunnel. The heat causes the oyster to relax its muscle and gap. This makes it easier to slip the knife into the shell.

The process was first experimented with by J.W. Ferguson Seafoods Company in 1977. In 1978 The Virginia Tech Sea Grant Marine Advisory Service began studying the method. Steam shucked oysters compared well to regular hand shucked oysters on bacterial levels and smell, however they occasionally had a "dry" appearance. This disappeared quickly after soaking in ice water. After being blown and packed, the oysters show no difference from shucked oysters in water content.

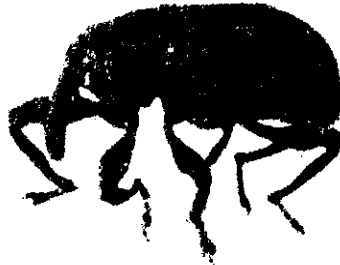
Steam shucking shows promise in three areas: (1) It increases productivity of the plant since the oysters are easier to shuck; (2) It reduces the amount of waste and improves the appearance since less oysters are damaged by the shuckers; and (3) It helps the labor problem, since its getting harder and harder to find experienced oyster shuckers.

Source: Virginia Marine Times Vol. 10 No. 1, Virginia Tech Sea Grant.

WEEVILS KILL LILLIES

The water hyacinth, usually called water lillies in South Louisiana has been here so long that many people almost consider it a native plant. Actually it was imported from Brazil in 1889 as a ornamental flowering plant. It has spread so widely that now more than 1.1 million acres are infested with it in Louisiana.

It is a very fast growing plant. In fact researchers estimate that in one year 10 plants can produce over 655,000 new plants. Until recently the only thing that controlled it at all was freezing weather.



Researchers have found that when weevil infestation search a level to where there are 6 to 8 weevils per plant, that the plants are severely weakened and begin to die. In the test areas, as the hyacinths died, native plants which are desirable food for ducks and fur animals returned.

CRAWFISH FARMERS MEETING

The Louisiana Crawfish Farmers Association will hold its annual meeting on September 1, 1981 at the Prince Murat Motor Inn, 1480 Nicholson Dr. in Baton Rouge. The program will begin at 9:30 a.m. and last all day. Some of the subjects covered will be new trap designs, trapping techniques, new harvesting equipment and an update on the development of artificial bait. If you are now farming crawfish or thinking about it, this meeting may be of interest to you.

NEW ALLIGATOR BOOK

I've just received a supply of our new alligator booklet "Alligators: Harvesting and Processing." This fine publication is broken down into three sections. The first section covers the rules and regulations on harvesting, processing and selling alligator meat hides and other parts.

The second section discusses the alligator as food. It gives a nutritional breakdown on meat and yields of meat for each different size animal.

The last section has some recipes for preparing alligator meat. If you would like a free copy, call or write me at my office in Marrero.

ANOTHER ANTI-TRAPPING BATTLE

It seems like several times a year we hear about the efforts of anti-trapping and hunting groups to do away with trapping fur animals. Recent battles took place in Oregon, Ohio and Florida. The latest battlefront was in Connecticut where the Friends of Animals (FOA) tried to get the state legislature to outlaw trapping .

The state's trappers organized into the Connecticut Trappers Association and defeated the FOA. Now in turn the Friends of Animals is suing the Connecticut Trappers Association for \$4 million for libel. The FOA claims that the trappers comments to the news media "damaged the credibility of the Friends of Animals."

So far this battle hasn't come up in Louisiana where fur trapping is a big industry (the largest in the nation) but no one knows what is in the future.

Source: New York State Conservation Council Comments, Vol. 20 No. 5 July 1981.

THE GUMBO POT

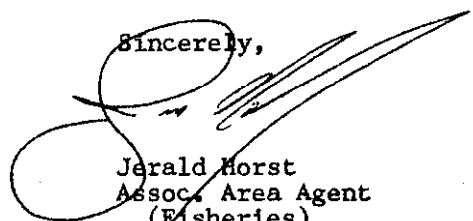
Catfish Loaf

For the last two years Kathryn Billeaud, LSU Extension Service home economist has been holding a catfish cookery contest at the Des Allemands Catfish Festival in July. This year's first place winner was Kenny Dasch of Paradis, La. His recipe is below. We also want to thank S. J. Sampey of Sampey Seafoods in Des Allemands for sponsoring the prizes for this event.

- 1 pound catfish
- 1 egg
- 1 small onion, chopped fine
- 1 small bell pepper, chopped fine
- 1/2 cup bread crumbs
- 1/2 cup ketchup
- salt and pepper to taste
- butter

Fry Catfish in deep fat 5-7 minutes. Remove and drain. Remove fish from bones. Place flaked fish, egg, vegetables, spices, bread crumbs in large mixing bowl. Mix well. Mold into loaf. Place in baking dish. Pour ketchup over loaf and bake 15 minutes at 350 degrees. Baste with butter while baking and top with additional bread crumbs before serving. Delicious as a main dish or appetizer served with crackers.

Sincerely,



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