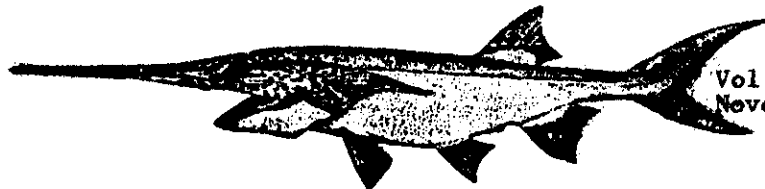


# LOUISIANA COOPERATIVE EXTENSION SERVICE

Jefferson Parish  
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St. Charles Parish

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## SEA GRANT PROGRAM



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## LAGNIAPPE

### MORE ON DIESEL

Last month we discussed the outlook for diesel supplies over the next two years. Another factor which will affect future supplies of diesel is the worldwide shortage of light crude oil. Much of the oil produced on Alaska's North Slope, Mexico and the Middle East is heavy crude. This means less diesel production per barrel of crude and a long-term reduction in the supply of 2D diesel because of an increase in the sulfur content in the fuel.

According to ASTM standards, 2D diesel cannot have a sulfur content of more than 0.5%. Any increase in sulfur content means an increase in the production of sulfuric acid as the diesel is burned. Sulfuric acid in a diesel engine causes wear on bearings, cylinder walls and rings and shortens the life of the engine.

The increasing amounts of sulfur, water and grit that will appear in diesel fuel are not impossible problems, however. Alkaline oils for lubrication that neutralize the acids are available, but they are more expensive and need regular testing to check their performance.

Water can be removed from diesel fuel by centrifuge and will help prolong injector life. The grit will require more filtering. Changing the filter element more often will prevent dangerous particles from reaching the engine, fuel pumps and injectors.

Along with increased fuel efficiency, fishermen will have to become more aware of diesel fuel specifications in the future. The ASTM specification for 2D diesel fuel is D975 2D. Source: U.R.I. Commercial Fisheries Newsletter July-August, 1981.

### FDA TO SAMPLE PEELED SHRIMP

The Food and Drug Administration has ordered the sampling of peeled shrimp to determine whether the agency should set guidelines for specific non-pathogenic microbial contamination.

Although these bacteria do not cause disease they are considered to be indicators as to how well the shrimp are being handled during processing.

The FDA will select certain shrimp processors for sampling. Plants will be selected from those found "in-compliance" on the last inspection. Selected plants will be surveyed twice a year on two successive days. Three weeks advance notice will be given to the plant managers.

Source: Food Chemical News. November 2, 1981.

**NEW BOAT REGISTRATION REQUIREMENT**

On November 1, the Department of Wildlife and Fisheries put in a new requirement on registration and renewing registration of boats. Applicants for registration must now include their hull identification number.

This number is located on the outside of the transom on all factory built boats since 1973. For factory built boats older than 1973 the number to use is the serial number found on the metal tag.

Homemade or backyard built boats will be assigned a number when the registration application is sent in. This number must be put on the outside of the transom.

The use of these numbers is to help recover stolen hulls.

**1980-81 TRAPPING SEASON FIGURES**

Results from last year's trapping season have been prepared by the Department of Wildlife and Fisheries. The muskrat and mink catch was up, otter and nutria were down slightly and the raccoon catch dropped quite a bit from the 1979-80 season. Nutria and muskrat prices went up, mink stayed the same and otter and coon prices dropped.

COMPARATIVE TAKES OF FUR ANIMALS IN LOUISIANA  
1980-81 SEASON

	No. of pelts	Approximate price to trapper	Value
NUTRIA (Eastern)	809,111	@ \$ 7.00	\$ 5,663,777.00
NUTRIA (Western)	397,939	@ 10.60	4,218,153.40
	<u>1,207,050</u>		<u>\$ 9,881,930.40</u>
MUSKRAT (Eastern)	598,770	@ 6.00	3,592,620.00
MUSKRAT (Western)	103,704	@ 10.00	1,037,040.00
	<u>702,474</u>		<u>4,629,660.00</u>
RACCOON (Upland)	150,327	@ 11.00	1,653,597.00
RACCOON (Coastal)	64,360	@ 5.50	353,980.00
	<u>214,687</u>		<u>2,007,577.00</u>
MINK	59,497	@ 12.00	713,964.00
OPOSSUM	39,591	@ 1.00	39,591.00
OTTER	10,411	@ 26.00	270,686.00
SKUNK	560	@ 1.00	560.00
RED FOX	1,598	@ 39.00	62,322.00
GRAY FOX	3,104	@ 32.00	99,328.00
BOBCAT	3,466	@ 55.00	190,630.00
BEAVER	1,504	@ 5.00	7,520.00
COYOTE	1,737	@ 15.00	26,055.00
	<u>2,245,679</u>		<u>\$17,929,823.40</u>
	No. of pounds		
NUTRIA MEAT	400,000	@ .04	\$ 16,000.00
RACCOON MEAT	830,000	@ .30	249,000.00
OPOSSUM MEAT	39,000	@ .25	9,750.00
TOTAL MEAT	<u>1,269,000</u>		<u>\$ 274,750.00</u>
TOTAL PELTS AND MEAT			\$18,204,573.40

NEW TAX BENEFITS

The Economic Recovery Tax Act of 1981 brought on by the Reagan Administration, will have some real benefits for commercial fishermen and seafood dealers. Besides a reduced income tax rate, the act provides for a faster write-off on depreciation of equipment like boats, electronics, trucks, coolers and other such equipment.

The old "Useful Life" method of depreciation is dropped in favor of the new "Accelerated Cost Recovery System" (ACRS) for all equipment purchased in 1981. Equipment that used to be depreciated in the 7 or 10 year brackets is now put in the 5 year bracket, as the table below shows:

DEPRECIATION DEDUCTION (% of Cost)

Year	Old "Useful Life" Method		New "ACRS" Method
	7 yr.	10 yr.	5 yr. class
1	7.1	5.0	15.0
2	26.5	19.0	22.0
3	19.0	15.2	21.0
4	13.5	12.2	21.0
5	9.0	9.7	21.0

The rules on Investment Tax Credits have also been revised to fit the ACRS schedule. A 6% investment credit will be allowed for property in the 3 to 5 year class (It was 3 1/3% before) and the full 10% credit will be given for anything depreciable for 5 or more years. The use of Investment Tax Credits is one of the smartest things a fisherman can do for his business. If you bought anything depreciable this year and aren't familiar with the use of Investment Credits, I strongly suggest that you check it out. I'll be happy to explain it to anyone who wants further information.

NEW LORAN C BOOK

With the change over from Loran A to Loran C, fishermen lost the use of their old stand-by Loran A hang book put out by Texas A & M University.

The new Texas A & M hang book for Loran C lists the hangs using the twenty line and the eleven line. Unfortunately, many Louisiana fishermen use the 20 and the 40 lines. A new booklet compiled by Arthur and Gay Matherne is now available using the 20 and 40 station lines.

This book is designed on a grid system covering 100 microsecond per page. Individual sheets can be laid right on the Loran grid which makes it especially useful for Lorans with plotters. The book covers the coastal area from Sabine to the Mississippi River from the beach out to about the 20 fathom line. The book is titled Louisiana "Hangs" and Bottom Obstructions and can be ordered from Arthur J. Matherne, Box 0429-C Barataria, LA 70036. The cost is \$20.

The Texas A & M hang log can be gotten by ordering "Hangs" and Bottom Obstructions of the Texas/Louisiana Gulf TAMU-SG-81-501 from Texas A & M University, Sea Grant Program, College Station, Texas 77843. The cost is \$5.00.

SPORT AND COMMERCIAL CATCHES

The Louisiana Department of Wildlife and Fisheries has just published the results of their two year survey on shrimp and fish catches in Vermilion Bay. The survey period began in October of 1977 and went through September 1979.

Department biologists took creel survey in the field, checking both the number of boats and the catches of fishermen. Shrimp and finfish were the subject of the study.

From their work the biologists determined the sports fishermen took 98.3% of all finfish and commercial fishermen took 1.7%. This broke down to sport catches of 95% of the redbfish, 94% of the sheeps-head, 98% of the black drum, 99% of the flounder, 99% of the croaker and 100% of the speckled trout.

Shrimping pressure was rated in "trawl hours" which is simply the number of trawls used times the hours they were in the water. Sports fishermen put out 56% of the trawl hours and commercial fishermen 44%. Commercial shrimpers landed 56% of the white shrimp caught and 54% of the brown shrimp. Sports fishermen caught 44% of the white shrimp and 46% of the brown shrimp.

One interesting point made by the study was that very few sports fishermen used the 16 foot trawls. Most of them bought a commercial license and pulled a bigger trawl, many of them selling part of their catch when they made a large catch.  
Source: A Survey of Recreational Shrimp and Finfish Harvests of the Vermilion Bay Area and Their Impact on Commercial Fishery Resources. Conrad L. Juneau, Jr. and Judd F. Pollard. Technical Bulletin No. 33 1981. Louisiana Department of Wildlife and Fisheries.

**GASOHOL--BE CAREFUL!**

The use of gasohol has been widely promoted as a way of providing additional fuel for automobiles. The use of gasohol in marine boat engines may not be a good idea. Alcohol/gasoline mixtures have a tendency to absorb water. In humid climates, like we have in Louisiana, this could become a problem.

In outboard motors which require a specific gas to oil mixture, settling out of a water-alcohol mixture can occur when the engine burns the alcohol with no oil in to, and serious damage to the power head can occur. This is especially true of some of the older outboards. Before using gasohol in your engine check with your dealer to make sure your engine can handle it.  
Source: Matagorda Tide Lines August, 1981. Great Lakes Troller, July, 1981.

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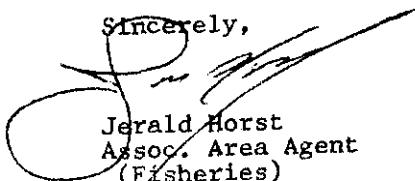
**THE GUMBO POT**

**Savory Baked Drum**

- |                           |                               |
|---------------------------|-------------------------------|
| 2 pounds drum fillets     | 2 teaspoons lemon juice       |
| 1/2 teaspoon salt         | 1/8 teaspoon pepper           |
| 6 slices bacon, diced     | 1/2 cup sliced onion          |
| 1/2 cup soft bread crumbs | 2 tablespoons chopped parsley |
| Pimiento strips           |                               |

Cut fish into serving-size portions. Place fish in a well-greased baking dish, approximately 12 x 8 x 2 inches. Sprinkle with lemon juice, salt and pepper. Fry bacon until crisp. Drain on absorbent paper. Cook onion rings in bacon drippings until tender and arrange evenly over fillets. Combine bacon, bread crumbs and parsley. Sprinkle mixture over fillets and onion. Bake in a moderate oven, 350° F., for 20 minutes or until fish flakes easily when tested with a fork. Garnish with pimiento strips. Makes 6 servings.

Sincerely,



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