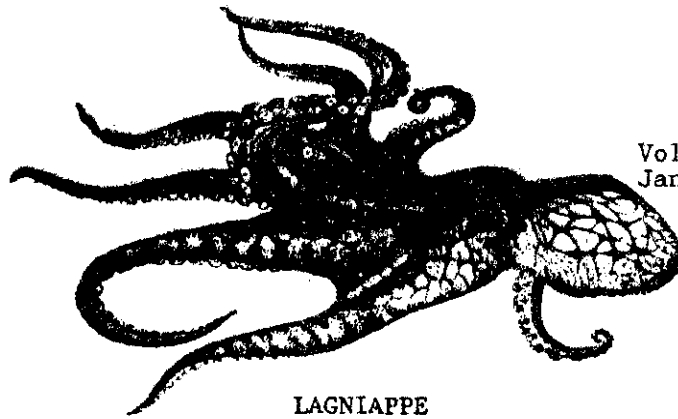


LOUISIANA COOPERATIVE EXTENSION SERVICE

Orleans Parish
St. Charles Parish
Jefferson Parish

1825 Bonnie Arm Dr.
Marrero, LA 70072
Phone: 341-7271

SEA GRANT PROGRAM



Volume 6, Number 1
January 22, 1982

LAGNIAPPE

RECORD BOOKS AND TAX GUIDES

I have a fairly good supply of commercial fisherman's record books and tax guides available right now. The record books are becoming very popular and are going like hotcakes. Good records are worth their weight in gold if you are ever audited.

Both the tax guides and the record books can be gotten by calling or writing my office and requesting what you need.

CONCERNED SHRIMPERS SEMINAR

The Concerned Shrimpers of Louisiana will be holding an educational seminar open to the public in conjunction with their annual meeting on February 6, 1982. The preliminary outline supplied to me includes presentations on limited entry, group health insurance plans for the fishing industry, new Coast Guard regulations, tax breaks and Gulf of Mexico shrimp management. Several members of the LSU Extension-Sea Grant Marine Advisory Program are listed as speakers.

U. S. Congressman Billy Tauzin and State Senator Samuel Nunez are featured speakers. The seminar will begin at 9:00 a.m. and end at 5:00 p.m. The program will be held at Peltier Auditorium on the campus of Nicholls State University in Thibodaux, LA.

INCREASING SHELF LIFE OF FRESH FISH

A professor of food science at Cornell University has applied a common, everyday process to one of the big problems of the seafood industry and he thinks he has obtained some good results. Preserving the freshness of iced fish is one of the biggest headaches a seafood packer or retailer has. It is also a limiting factor in sales distribution.

No matter how well iced the fish had been, in his tests, the university researcher found that fish would maintain a "good" rating for no longer than approximately 9½ days. The tests he ran took into consideration taste, texture, odor, chemical, and biological determinations. They were classified as "excellent" for 6 days.

But if fish were first dipped into 190°F. water for 2 seconds (blanched) before they were put on ice, then the period of being in "excellent" condition was prolonged to 9½ days. A "good" rating could be maintained for about 11½ days.

This blanching destroys bacteria on the fish and their enzymes, but the heat does not penetrate further than the skin layer. They say it does not affect the physical appearance of the fish. Eye clarity and color of the gills are important sales factors; and if

hot water changed that, then it would not be worth the effort. So far, hake and cod are the only two species being used. Source: The Marine Scene. Vol. XI No. 5 Fla. Cooperative Extension.

VESSEL FUEL ECONOMY

With the ever increasing cost of fuel, fishermen need to look at every possible way of cutting their fuel costs. While more efficient trawl and hull designs may be the answer in the future, there are some things a fisherman can do right now.

One of the simplest is just to back off the throttle a little bit in running to and from the fishing grounds. The maximum speed with the minimum fuel consumption that a full displacement hull (lugger type hull) can reach is 1.34 times the square root of the vessel water line length.

For example, the most efficient speed a 64 foot hull (the square root of 64 is 8) can reach is 10.7 knots. If you can't figure the square root of your hull length, any good high school math text book should have a square root table in the back.

The table below shows some comparisons on fuel used and time lost for lugger or displacement hulls run at full and reduced speed. For example, a fisherman running a 66 foot hull for 100 miles would save 121 gallons of fuel (92 gallons instead of 213) and lose 2 hours by running at 8.5 knots instead of 10.2 knots.

VESSEL SPEED, FUEL, TIME COMPARISON

Vessel length (Ft)	Dist Run (NM)	Full Speed			Reduced Speed			
		Speed (Kts)	Fuel Used (Gals)	Run Time (Hrs)	Speed (kts)	Fuel Used (Gals)	Run Time (Hrs)	Time Lost (Hrs)
40	25	8.6	28.6	2.9	7.5	15	3.3	0.4
66	100	10.2	213	9.8	8.5	92	11.8	2.0
80	100	10.7	590	18.7	9.5	341	21.0	2.3
110	500	12.1	2329	41.3	10.5	1216	47.6	6.3

NM=Nautical Miles

Is the trade off in fuel saved worth the time lost? Only you can tell. In the above example the only way the increased speed is worth the fuel cost is if you would catch enough shrimp after expenses in those two hours to pay for the extra diesel. Source: URI Commercial Fishery Newsletter March-April, 1981.

SHARK TAGGING

In recent years many people have shown an interest developing a commercial fishery for sharks, not only in Louisiana, but also on the Atlantic and Pacific Coasts. However, very little is known about shark biology as they have not been a traditional commercial fishery.

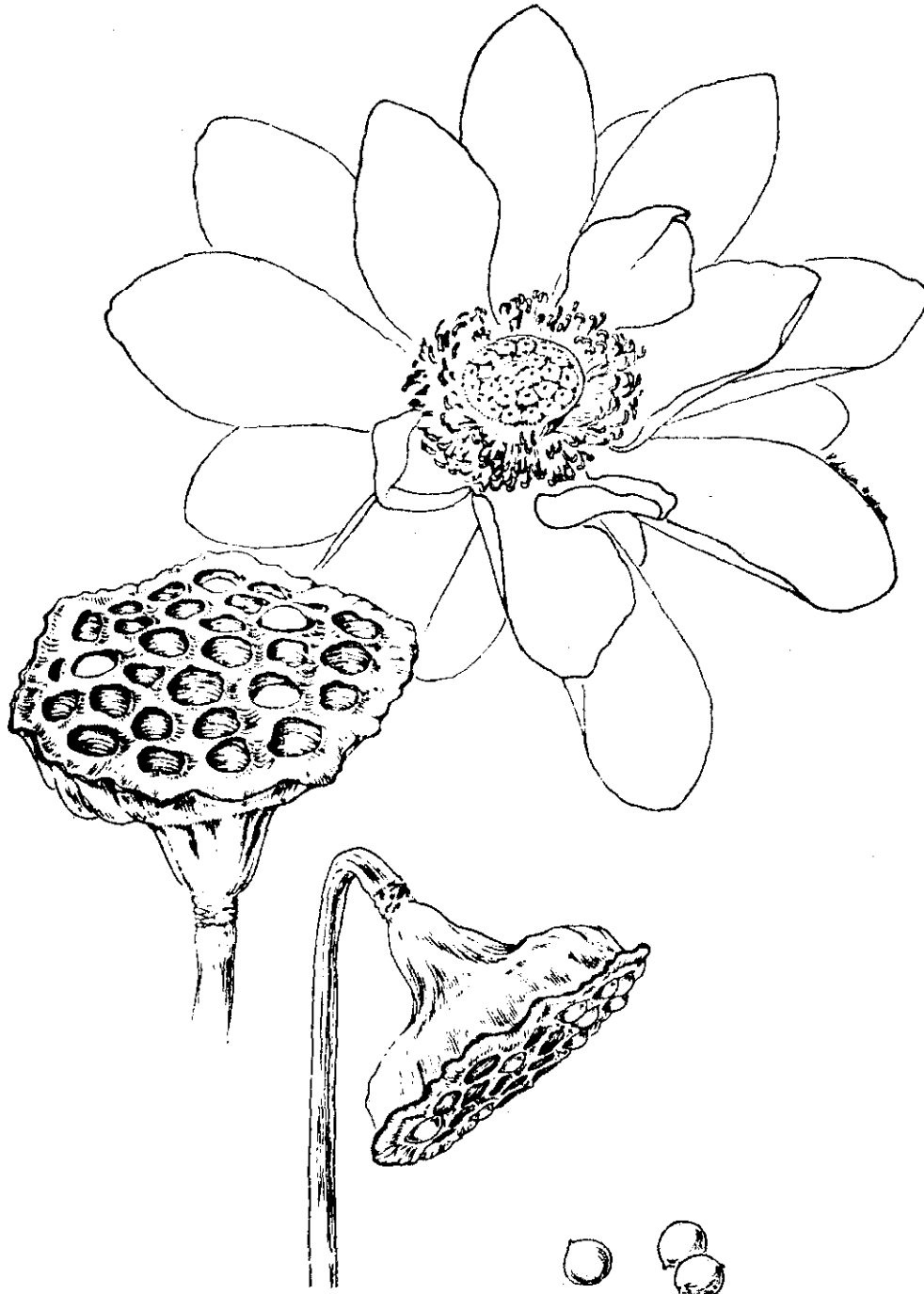
Recently, three researchers with the National Marine Fisheries Service from the Northeast Fisheries Center in Rhode Island released the results of their work in tagging sharks during 1980. A total of 5,236 sharks from 34 different species were tagged and released. A total of 146 tagged sharks from 14 species were later recaptured. Sports fishermen recovered 48% of the fish, U. S. Commercial fishermen recovered 33% and foreign commercial fishermen recovered 19%.

Recaptures were of blue sharks (87), sandbar sharks (14), shortfin mako sharks (10), blacktip sharks (7), tiger sharks (4), bonnethead sharks (4) and others (14).

One tag recovered from a sandbar shark had been attached over 15 years. What was most interesting was how far some of the sharks had moved since they were tagged. One blue shark moved across the Atlantic 3,630 miles in 9 months. Another blue shark moved 3,150 miles in 16 months. Several sandbar sharks moved 1000 to 1500 miles and one dusky shark travelled 1464 miles.

THE "GRAIN THAT FLEW"

That's the English interpretation for the plant that we in south Louisiana call Graine a voler. Biologists give it the scientific name of Nelumbo lutea and the common name of American lotus. A total of 37 different names have been recorded for this plant in different parts of the country such as yanquapin, duck acorn, water chinquapin, rattlenut, alligator buttons and monaca nuts.



Once you've seen the plant it is hard to mistake for any other. Each yellow flower sticks up above the water on a long stem and can be as big as a dinner plate. The lily pad-like leaves can each be over two feet across and float on the water or stick up on a stem above the water. Each flower blooms for a couple of days. After insects fertilize the flower and the petals fall off a hard seed pod containing a couple of dozen seeds is left.

While we eat the seeds today as a treat, the early Indians of this country relied upon them as an important food source. They ate almost every part of the plant including the roots.

The roots form thick banana-shaped tubers that taste something like sweet potatoes. The Indians would wade barefoot in the mud to find the tubers and then pull them up with a hooked stick. Some they peeled and cooked fresh, other tubers they dried for the winter.

Although lotus plants produce up to 85,000 seeds per acre, they spread by their roots not by seed. With enough room a patch can grow 45 feet in each direction each summer. When a seed does sprout it takes about 6 years before the plant grows enough to start blooming. Each seed has a very tough shell on it and seeds up to 400 years old have been sprouted.

Source: Missouri Conservationist: July 1978.

THE GUMBO POT

Deep-Dish Oyster Pie

I'd like to thank Margaret Barron for this recipe. Besides being a good friend, Margaret is also the LSU Extension Service Home Economist for Orleans Parish. The dish is as good as she said it was and I'd recommend that you try it.

- | | |
|---|-----------------------|
| 4 tablespoons butter or margarine | Salt to taste |
| 2 tablespoons minced onion | Freshly ground pepper |
| 1/2 cup diced celery | Dash of Tabasco |
| 3 tablespoons flour | Pastry for top crust |
| 2 cups oysters, drained oyster liquor plus milk to make 2 cups liquid | |

In large saucepan heat butter. Add onion and celery and saute until soft, about 5 minutes.

Stir in flour and cook for 2 minutes. Add liquid and cook, stirring, until thickened and smooth. Add oysters and cook until edges curl. Season. (salt, pepper, tabasco)

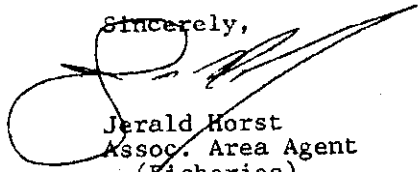
Pour mixture into greased 1-quart baking dish and cool.

Preheat oven to 400°.

Put on top crust and seal edges. Bake for 25 to 30 minutes, until crust is golden.

Makes 4 generous servings.

Sincerely,



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