

LOUISIANA COOPERATIVE EXTENSION SERVICE

Jefferson Parish
Orleans Parish
St. Charles Parish

1825 Bonnie Ann Drive
Marrero, LA 70072
(504) 341-7271, 341-7272

SEA GRANT PROGRAM



Volume 6, Number 5
May 22, 1982

LAGNIAPPE

NEW SHRIMP LAW PAMPHLET

The LSU Sea Grant Legal Program has just come out with the updated 1982 pamphlet covering Louisiana shrimp laws. The pamphlet is written in easy-to-read language and 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 information-packed publication call or write me at my office in Marrero.

OYSTER LEASE APPLICATIONS

The Seafood Division of the Louisiana Dept. of Wildlife and Fisheries began to take applications for oyster leases on May 3, 1982. The moratorium which prevented new oyster lease applications had been in effect since April 1978.

The Seafood Division will be taking new applications for one month only (until June 3). Anyone wishing to make an application must come in to the office at 400 Royal St. in person. The applicant will be assigned a number and have to come back for a scheduled appointment to fill out the lease application.

Secretary Jesse Guidry stated that only people who agree to hire a private surveyor to survey their lease should apply. Applicants will have six months after their form has been processed to do the survey work.

TEXAS MAN WANTS LOUISIANA CLOSURE

Recently, Kenny Vandergriff, president of the Freeport Shrimp Association in Texas, stated that he is in favor of a closure off Louisiana at the same time that the Texas shrimp closure occurs.

He feels that the Texas closure created the large shrimp harvest Texas had when the season opened up. All waters off of Texas were closed from May 22 to July 15 last year.

Vandergriff felt a Louisiana closure would help solve three problems. First, he feels that a closure would let Louisiana shrimp grow larger. Second, it would help relieve the over crowding that occurred off Texas when the season opened back up.

Finally, he said that if Louisiana had a closure the price on shrimp would not drop as heavily, because the glut would be spread over two states.

Incidentally, Vandergriff estimates that 60% of the Freeport-based shrimpers shrimped off of Louisiana during last year's Texas Closure.

SOURCE: Brazosport Facts 4/22/82

COALITION AND CONGRESS ON THE ROPES

According to the April "Marine Fish Management" the Texas Shrimp Association has voted to withdraw from the Shrimp Harvesters Coalition. The Coalition was formed a year ago with high hopes by the Texas Shrimp Association.

Its goals were to get relief from high fuel costs and to reduce shrimp imports. In addition to losing almost all of its funding, the Coalition's Washington lobbyist, Leigh Ratiner quit and went to work for the U.S. State Department.

Earlier this year National Shrimp Congress took steps to become inactive. The Texas Shrimp Association pulled out of the National Shrimp Congress over a year ago and the Florida Shrimp Association withdrew this year. With the death of the Congress, the Florida Shrimp Association is now cooperating with the Southeastern Fisheries Association Inc.

CRAB POTS—GHOST FISHING

One concern of many fishermen in Louisiana has been lost crab traps. Not only does the crab fisherman have to spend money to replace the trap, the lost trap goes right on fishing and catching crabs.

The traps become self baiting because of trapped crabs and fish dying. Several years ago, the Maryland Tidewater Administration decided to look at the problem. During January and February, 47 abandoned pots were picked up and checked. Twenty-six of the traps were rated in good condition, 7 were rated fair and 14 were rated as in poor condition. A total of 361 crabs were found in the pots—all dead because of the cold weather. Only eight pots had no catch.

In order to study the problem further, 40 unbaited crab traps were placed in Sinepoxent Bay, Md and checked weekly from July through September. Later 20 more unbaited traps were fished in November and December.

During the summer study, it was found that 40% of the crabs that entered the pots escaped in one week. By three weeks 59% had escaped. By the end of the study however, almost 32% of the crabs died. Using the death rate of almost 32% it was figured that each abandoned pot killed about 8 crabs per season. This means that every 100 lost or abandoned traps killed about 10 bushels of crabs.

During the November-December test the figures changed. About 63% of all the crabs that entered the pots stayed there and 88% of the undersized crabs stayed in the pots. An average of 44 crabs were in each pot (39 undersized and 5 legal sized). All of these crabs would have died in the cold in January.

Using these figures, 100 lost or abandoned traps would kill 33 bushels of crabs (if all the under-sized ones would have grown up). In any case the figures are sizable and point out the need to destroy worn-out traps, not return them to the water.
SOURCE: Tidewater Fisheries News: July 1981.

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:

Battistella's Seafood
James E. Fitzmorris
McIlhenny Company
Sal Piazza & Son Seafood
B. F. Trappeys' Sons Inc.

South Louisiana Production
Credit Association
W. E. Ulmer
Zatarain, Inc.

CRAWFISH - (Grand Prize Winner)

Metairie Mudbugs—Jill Henry, Jefferson Parish

| | |
|--|-----------------------------|
| 2 Mirlitons, cut in half, seeded | ½ Cup seasoned bread crumbs |
| 1 Cup crawfish, cooked and peeled, chopped coarsely | Parmesean cheese |
| 2 Tablespoons butter | Paprika |
| 5 Green onions, with tops, chopped | Parsley |
| 2 Toes garlic, minced | Lemon Slices |
| ½ Of a 16 ounce can peeled tomatoes, drained & seeded | |

Place mirlitons in 2 quart pot, cover with water, and boil for 30 minutes. Remove the mirlitons, cool them until you can handle them. Scoop out pulp, leaving a ¼" shell. Reserve the pulp. Saute' the onions and garlic in butter until the onions are transparent, in a medium frying pan over medium heat. Mash the pulp in a mixing bowl, drain off excess liquid. Add the tomatoes, mash or chop them into the mixture. Combine this with the crawfish, onions, garlic, and bread crumbs and mix. Spoon this into the shells. Sprinkle with Parmesean cheese, then with paprika for color. Decorate with a sprig of parsley and a slice of lemon, after heating in a 350 degree oven for 20 minutes, in an oven-proof container. 4 Large servings.

OYSTER

Stuffed Wild Rabbit—Dolores Babin, Plaquemines Parish

| | |
|---------------------|--|
| 1 rabbit | 2 T. sherry |
| 2 cups rice | 2 cups (mixture) chicken hearts, livers, gizzards |
| ¼ cup shallots | 1 cup small whole oysters |
| ¼ cup parsley | 1 cup oyster juice |
| 3 cloves garlic | Salt and pepper |
| 1 small bell pepper | 1/3 cup shortening |
| 2 hot peppers | |

Cook rice one day ahead of time. Day-old rice makes a firmer dressing. Boil the livers, etc. and rabbit but do not add salt because this may make it tough. Put your fire on low and let the shortening get hot. Chop seasoning and put in skillet. Saute this for about 10 minutes. Add your oyster juice and saute for 5 minutes. Add chopped livers, hearts and gizzards and stir well. Next add oysters. Then add sherry and stir. Add your rice and mix well. Salt and pepper to taste. Turn off the low fire and cover pan. Cut rabbit in half and sprinkle with salt and pepper. Spoon dressing on to rabbit halves and mash down with spoon. Put rabbit on a cookie sheet that has been covered with foil. Cover the entire dish with foil and put it in oven to keep it warm. Serves 12.

FISH

Flounder Fillets With Crabmeat a la Microwave—Steve Bell, Orleans Parish

Cooking time: 7 minutes

Utensils: 7 x 11 inch glass baking dish
1 quart glass bowl

Servings: 6

| | |
|---|---|
| 1 ½ to 2 pounds flounder | 1/2 pound crabmeat |
| 1 Tablespoon butter | 1/4 cup seasoned bread crumbs |
| 3 Tablespoons minced onion | 1/2 teaspoon salt |
| 3 Tablespoons minced parsley | 1/2 teaspoon white pepper |
| 3 Tablespoons chopped green onion tops | 1/2 teaspoon cayenne pepper |
| 1/2 cup fresh sliced mushrooms | 1 beaten egg white mixed with 2 Tablespoons milk |

Cut fish into 6 serving size pieces. Dry on paper towels before placing in a 7 x 11 inch glass baking dish. Saute butter, mushrooms, onion, parsley and green onion tops in a 1 quart bowl on HIGH for 2 minutes. Stir in crabmeat, breadcrumbs, salt, pepper, cayenne pepper, egg white and milk. Spread Crabmeat mixture over fillets in baking dish. Cover with wax paper. Microwave on HIGH 5 minutes or until fish flakes easily with a fork. Turn dish once. Garnish with parsley and lemon slices.

SHRIMP

Hot Shrimp & Carrot Jambalaya—Sean Covin, Jefferson Parish

| | |
|-------------------------------------|---------------------------------------|
| 3 Cups peeled shrimp | 1 Tablespoon thyme |
| 4 Tablespoons butter | 4 Tablespoon parsley flakes |
| 1/4 Cup plus 1 Tablespoon celery | 1/2 of 6 oz. can tomato paste (3 oz.) |
| 3/4 Cup shallots (1 bunch) | 1 1/2 Tablespoon creole seasoning |
| 1/2 Cup diced carrot | 1/2 Teaspoon cayenne pepper |
| 3 Bay leaves | 1/2 Teaspoon salt |
| 1 1/2 Cup rice | 4 Cups water |

Chop all ingredients, put in a large glass bowl, stir, cover with plastic wrap and microwave on HIGH for 15 minutes. Stir. Microwave on HIGH for 15 minutes. Let stand for 15 minutes before serving. 8-10 servings

CRAB

Crabmeat Au Gratin—Michael E. Kurtich, Plaquemines Parish

| | |
|--|---|
| 1 cup hot Bechamel Sauce (recipe below) | 3 tablespoons grated Swiss cheese |
| 2 cups lump crabmeat salt and ground white pepper to taste | 3 tablespoons grated Romano cheese |
| | 3 tablespoons grated Mozzarella cheese |
| | 1/4 cup breadcrumbs |

Blend the Bechamel Sauce and the crabmeat. Add salt and pepper to taste and heat for a minute. Spoon the mixture into 6 small ovenproof dishes. Combine the grated cheeses and breadcrumbs and sprinkle over the top. Bake in a preheated 400°F oven until top begins to brown. Serves 6.

Bechamel Sauce

| | |
|----------------------|--|
| 2 tablespoons butter | 1 1/2 cups warm scalded milk |
| 2 tablespoons flour | salt and ground white pepper to taste |

Melt the butter and stir in the flour. Stir and cook without coloring until mixture becomes foamy. Stir in the milk and bring to a boil, then turn fire down to a simmer. Add salt and pepper to taste. Remove from the fire and dot top of sauce with a few pieces of butter to prevent a film from forming. Yields 1 1/2 cups.

COMBINATION

Shrimp and Crabmeat Au Gratin—Vinnie Sczesny, Orleans Parish

| | |
|------------------------|--|
| 2 chopped onions | 1 10 3/4 oz. can cream of mushroom soup |
| 2 chopped green onions | 1/2 cup sliced fresh mushrooms |
| 1 stalk chopped celery | 2 tablespoons minced parsley |
| 1/2 cup butter | 1 cup grated american cheese |
| 2 pounds raw shrimp | 1/4 cup white wine |
| 1 pound lump crabmeat | |

Saute onions, green onions and celery in butter until soft. Add shrimp, cook until pink. Add crabmeat, soup and mushrooms. When well blended, add parsley, cheese and wine. Serve in large patty shells or may be served in a chafing dish as a dip with party crackers. Can fill 12 medium patty shells.

Sincerely,


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