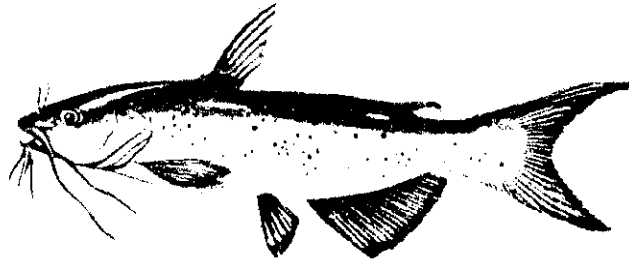


SEA GRANT PROGRAM



LAGNIAPPE

ARKANSAS CATFISH LAWS

Sometimes it is interesting to take a look at other states' commercial fishing laws. Recently, I got an Arkansas Game and Fish commission news release which clarified their fishing laws.

According to their news release, anyone fishing licensed commercial fishing tackle cannot keep more than 10 catfish or buffalo unless they have a \$50 Commercial Fishermens Permit.

The minimum size limit on catfish is 16 inches, except in waters where fidler nets and slat traps are legal where the minimum size is 12 inches.

Also, non-residents are not allowed to fish commercially in the state.

FREE PUBLICATION ON MARINE DIESEL FILTERS

One thing everyone involved in fishing has to worry about is the health and life of his engines. An engine overhaul is expensive and can cost valuable fishing time.

Some fishermen in recent years have begun using paper towel or toilet paper filters. The filter element is cheap and easy to find (at any grocery store) and can increase engine life from two to three times. They can either be installed as by-pass or full-flow filters.

Our marine engineer, Dr. David Bankston has just put together a publication on these filters explaining how they are installed and how they work. If you would like a copy of this publication call or write me at my office and I'll be happy to drop one in the mail to you.

OFFSHORE SHRIMPERS - WATCH THE LACY ACT!

As I mentioned several months ago, the Feds are strengthening enforcement of the Lacy Act, which makes it a Federal offense to transport illegally caught fishery products across state lines or to fish illegally in foreign waters. Since October 1982, 50 criminal misdemeanor warrants and 6 felony arrest warrents have been issued by the Federal court in Brownsville Texas, alone. These have mostly been for fishing in Mexican waters.

Both the owners and the captains of vessels cited for Lacy Act violations will face a civil penalty of \$10,000 and loss of the entire catch on board. For aggravated circumstances, criminal penalties of \$20,000 and five years in prison can be applied.

Also, many offshore vessels have been hiding or removing their

vessel documentation numbers. Owners and captains of vessels not properly displaying their numbers can face a fine of up to \$25,000. The rules for number display are as follows:

- 1) All U.S. vessels' documentation numbers must be displayed on the port and starboard sides of the deckhouse or hull and on an appropriate weather deck to be clearly visible to aircraft.
- 2) The numbers must be in block letters that contrast with the background.
- 3) For vessels over 65 ft. in length, the numbers must be at least 18 inches tall. For smaller vessels the numbers must be at least 10 inches tall.
- 4) The numbers must either be painted or welded permanently to the vessel.
- 5) The vessel operator must be sure that no part of the vessel, its gear or rigging, hides any part of the number in any way.

1982 FISHERIES LANDINGS

According to the 1982 "Fisheries Statistics of the United States", the United States landed 3,767,000 metric tons of seafood placing U.S. fourth in the world behind Japan, Russia and China.

The top 5 states in the U.S. in fishing landings are as follows:

<u>Volume in pounds</u>	<u>Value</u>
Louisiana.....1,718.7 million	Alaska.....\$575.6 million
Alaska..... 878.9 "	California..... 241.2 "
California... 695.4 "	Louisiana..... 239.9 "
Virginia..... 690.7 "	Massachusetts... 204.2 "
Mississippi.. 383.8 "	Texas..... 186.2 "

Louisiana also had many of the most important fishing ports in the United States. Listed below are our major ports and their ranking in the U.S.

<u>Volume</u>	<u>Value</u>
Cameron..... 1	Dulac - Chauvin..... 6
Empire - Venice..... 4	Cameron.....10
Dulac - Chauvin..... 5	Empire - Venice.....11
Golden Meadow - Leeville..37	Lafitte - Baratavia.....14
Lafitte - Baratavia.....40	Golden Meadow - Leeville.15
Delacroix - Ysclosky.....43	Delcambre.....23
Delcambre.....45	Delacroix - Ysclosky.....44
Grand Isle.....60	Grand Isle.....55

Shrimp was the number one fishery in value and number 4 in volume in the U.S. Menhaden (pogies) were the number one fishery in the U.S. in volume and number 5 in value. Salmon was number 2 in volume and value. Crabs (all types combined) were number 3 in volume and value and tuna were number 4 in value and number 5 in volume.

Shrimp accounted for 283.7 million pounds worth \$49.4 million. That was a 20% drop in landings from the year before and a 10% increase in value.

Oyster landings were 54.3 million pounds of meat worth \$76.5 million. This is up 9% in volume and 12% in value from the year before. The value is a new record. The Gulf Region produced 44% of the total U.S. production and Louisiana produced over half of all the Gulf oysters.

Blue crab landings were 195.5 million pounds worth \$49.4 million. This is a very slight increase in volume and a 6% increase in price. Gulf of Mexico states produced 18.4% of the harvest and the Atlantic states produced 81.4%.

Menhaden had record landings of 2.8 billion pounds worth \$107.7 million. This is up 31% in volume and 32% in value. The Gulf of Mexico accounted for all of the increase, since Atlantic landings were down by one percent.

FISHERY LANDINGS BY MONTH

The tables below are a monthly breakdown by percent of the annual fisheries landings of Louisiana, Mississippi and Texas. I found some of the figures interesting and I thought you might too.

TEXAS LANDINGS													
Species	Average Annual Landings 000 lbs	Monthly Landings Shown as Percent of Annual Landings											
		J	F	M	A	M	J	J	A	S	O	N	D
Catfish	93	2	1	29	16	13	3	5	8	8	11	3	1
Drum, black	1,514	12	11	13	10	6	5	5	10	6	7	7	8
Flounders	366	4	3	3	4	5	6	8	8	7	15	25	12
Sheepshead	338	13	14	17	8	5	4	3	4	5	7	10	10
Snapper, red	525	6	9	8	10	8	9	10	10	8	9	7	6
Crab, blue	7,144	3	4	6	7	11	13	12	11	9	10	8	6
Oysters, eastern	2,039	18	18	14	9	1	2	3	2	2	3	15	13
Shrimp	77,854	3	3	3	3	5	9	17	18	13	12	10	6

NOTE: Species with annual landings under 90,000 pounds not included.



LOUISIANA LANDINGS													
Species	Average Annual Landings 000 lbs	Monthly Landings Shown as Percent of Annual Landings											
		J	F	M	A	M	J	J	A	S	O	N	D
Buffalofish	4,105	8	9	12	11	8	8	7	6	7	9	7	8
Carp	294	6	10	18	26	8	7	4	3	3	5	5	5
Catfish	7,407	5	8	8	12	11	9	8	8	9	9	8	6
Croaker	331	9	15	13	10	7	5	7	6	7	7	7	7
Drum, black	861	10	11	9	6	4	5	8	13	12	7	11	6
Flounder	281	8	8	5	4	5	4	5	5	8	14	22	14
Garfish	673	15	12	10	11	6	4	4	3	4	7	11	13
King whiting	173	11	13	10	10	13	9	5	5	5	7	6	6
Mullet, black	784	1	1	1	—	2	5	12	12	2	12	43	9
Sea trout, spotted	1,406	13	11	7	9	12	7	7	4	3	7	8	10
Sea trout, white	120	12	17	9	9	4	4	6	5	4	10	11	9
Shad	1,064	16	38	32	11	2	1	—	—	—	—	—	—
Sheepshead, frwtr	1,218	4	5	10	13	11	13	9	7	7	8	7	6
Sheepshead, slwtr	165	13	21	12	11	8	5	5	3	3	6	8	7
Snapper, red	235	9	9	7	6	6	7	10	12	9	13	6	6
Spanish, mackerel	96	7	3	25	11	7	11	7	7	5	5	4	8
Crab, blue	19,058	6	5	6	5	9	16	10	23	6	7	4	3
Crawfish, frwtr	9,038	1	6	17	31	33	12	—	—	—	—	—	—
Oysters, eastern	10,585	10	12	16	14	9	7	4	4	5	5	7	7
Shrimp	54,511	3	1	1	1	18	20	11	10	8	12	11	6

NOTE: Species with annual landings under 90,000 pounds and industrial species not included.



MISSISSIPPI LANDINGS													
Species	Average Annual Landings 000 lbs	Monthly Landings Shown as Percent of Annual Landings											
		J	F	M	A	M	J	J	A	S	O	N	D
Croaker	615	5	9	16	15	12	5	8	9	6	5	5	5
Drum, black	949	4	7	4	5	9	6	9	13	15	14	7	7
Groupers	119	5	7	9	12	11	11	10	10	6	6	6	7
King whiting	223	4	3	6	8	8	13	13	12	8	11	7	7
Mullet, black	957	5	4	4	4	8	7	10	9	5	12	28	4
Sea trout, spotted	176	18	16	9	15	13	2	1	1	1	3	6	15
Sea trout, white	129	6	10	12	11	6	5	7	11	6	7	11	8
Snapper, red	1,622	5	8	9	7	9	8	10	10	8	9	8	9
Spanish, mackerel	167	4	5	25	28	10	3	6	6	4	5	2	2
Crab, blue	1,805	4	4	6	7	11	14	15	15	7	6	6	5
Oysters, eastern	611	19	30	19	7	—	—	—	—	—	2	4	14
Shrimp	4,713	1	1	1	1	8	34	23	12	5	8	5	3

NOTE: Species with annual landings under 90,000 pounds and industrial species not included.

Source: The Seasonality of Gulf and South Atlantic Finfish and Shellfish Species. Gulf and South Atlantic Fisheries Development Foundation.

OZONATED ICE USED TO EXTEND SHELF LIFE OF FISH

A 1982 study funded by the State of Alaska Department of Commerce and Economic Development, Office of Commercial Fisheries Development, was conducted to determine if the shelf life of freshly caught Alaska salmon could be extended by packing the fish in ice made from ozonated water versus fish which are normally packed in ice made from non-ozonated water.

Ozone is a powerful oxidizing agent and has the capability of rapidly inactivating viruses and killing bacteria. It is safe to use as prescribed in fresh water where it leaves no by-product chemical compounds which might produce odor or impart off-taste to

fish. One of the project phases simulated a refrigerated van shipment of fresh dressed and iced-down salmon to distant markets. Fish were packed in sealed wetlock boxes containing either ozonated or non-ozone treated control ice. Boxed fish remained in the van for eight, and in some cases, nine days. The fish were then removed and tested for bacterial counts, rancidity levels, and physical deterioration characteristics.

Conclusions drawn from this experimental test program include:

- 1) Fresh quality of salmon can be extended to at least 6 days, and in many cases to 9 days.
- 2) Bacterial counts on fresh fish kept in ozonated ice was only 3% of the count made on fish packed in regular ice for an 8 to 9 day time period.
- 3) Rancidity after 8 to 9 days is 3.21 times higher in fish packed in regular ice as compared to fish packed in ozonated ice.

For a copy of this report in its entirety, address request to:

Office of Commercial Fisheries Development
 State of Alaska
 Dept. of Commerce and Economic Development
 333 W. 4th, Suite 35
 Anchorage, Alaska 99501

THE GUMBO POT

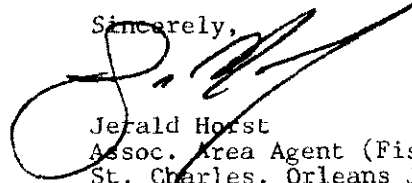
I got this recipe from Mrs. Clarence Loupe of Des Allemands. Clarence himself is one of the best turtle fishermen I know and goes through a lot of turtles every year. Using this recipe, I tried a batch on my wife and a friend, Fred Deiler. I liked it and since my wife who dosen't like turtle, and Fred who is a connoisseur of turtles, both liked the dish, the recipe has to be good. I used the bay leaf, mushrooms and sherry when I prepared it.

Turtle Sauce Piquante

- | | |
|------------------------------|------------------------------|
| 3 lbs. turtle meat | 1 can whole tomatoes |
| 3 Tbsp. cooking oil | 1 can tomato paste |
| 3 Tbsp. flour | 1 can tomato sauce |
| 4 onions | 2 dashes hot sauce |
| 1 stalk celery | 1 tsp. worchestershire sauce |
| 1/2 bell pepper - chopped | salt and cayenne pepper |
| 1/2 cup chopped shallot tops | 1 can mushrooms (optional) |
| 3 sprigs parsley - chopped | 1 bay leaf (optional) |

Boil turtle meat in water for about 30 minutes. In a separate pot, make a roux with flour and oil. After the roux is good and brown, add all the remaining ingredients. Drain water from turtle meat, preserving the water. Add turtle meat (after frying it for a while, if desired) to the sauce and cook gently until the meat is tender. If more water is needed to thin the sauce during cooking add the turtle water. Salt and pepper to taste and add sherry if desired. Serve over rice. Serves 6 to 8.

Sincerely,



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