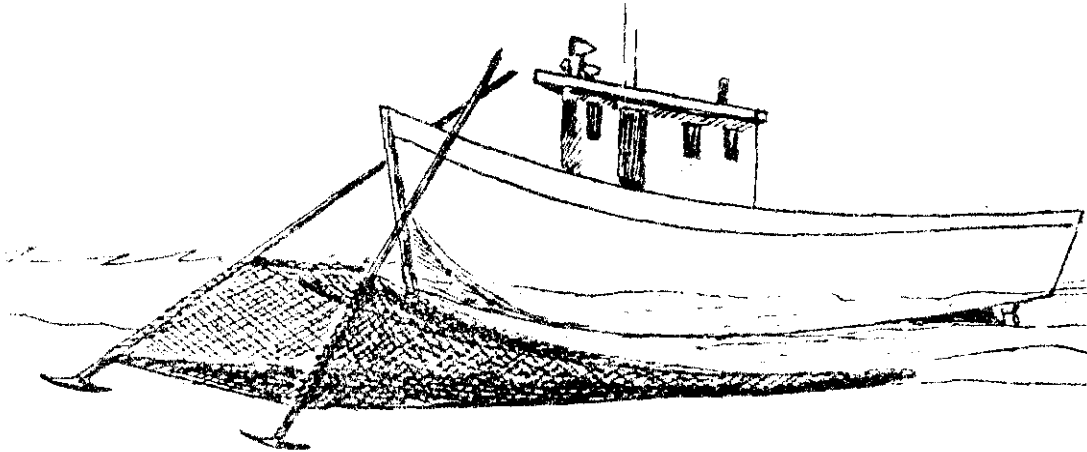


SEA GRANT PROGRAM



LAGNIAPPE

WHOA!!

Stop right here for a moment. The post office has informed me that they will stop delivering any newsletters that have even the smallest mistake in your address. Check your envelope before you throw it away and if the address isn't perfect, call or write and let us know. Our address and telephone number is on the upper right hand corner of this page.

CHOPSTICKS

In the last year, we have been getting many questions on a new piece of shrimping gear used by Vietnamese fishermen in Louisiana called "chopsticks". The picture in the letterhead is a rough drawing of the equipment in fishing position. Dr. David Bankston, our marine engineer, has looked at this equipment and while there are still questions to be answered, it appears that there are some advantages to the use of chopsticks.

1. The catch rate seems to be better than for a bottom trawl of the same size, probably because there is no wheel wash in front of the net.
2. The net fishes all of the time. Unlike a trawl, which must be picked up to be emptied, the chopsticks keep on fishing and only the bag is put on deck to be emptied.
3. Chopsticks equipped boats appear to burn less fuel, probably because there are no otter doors to create drag.
4. Hangs are easily handled by backing up and going around them. A cable in front of the trawl, between the skid ends of the beams, prevents damage to the nets.
5. Since the bag can be emptied often, the shrimp can be kept in better shape.

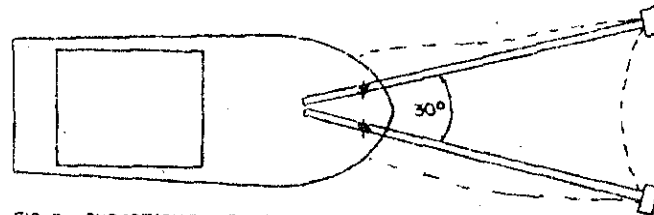
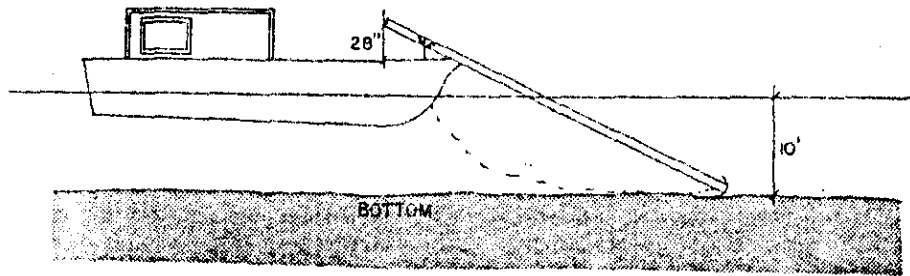


FIG. 2 CHOPSTICKS DEPLOYED

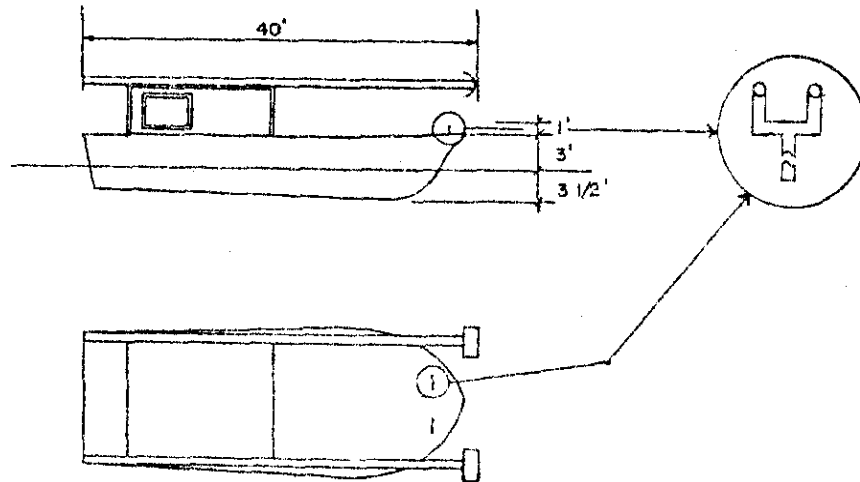


FIG. 1 CHOPSTICKS STORED

The net is attached to two 10x10 or 12x12 inch beams. The bottom end of each beam has a metal skid which skims the water bottom. Each beam is lashed to a stanchion and the two beams are bolted together where they cross at the back end. The lashing holds the beams in place but allows them to be flexible so that the angle can change with the depth of the water. Chopsticks appear to work well in waters up to 10 to 15 feet deep. Fishing in deeper water would mean that the beams would have to be longer or that their angle into the water would have to be larger. This could present safety problems and burn more fuel.

The bottom half of the drawing above shows how the chopsticks are stored. The cabin-aft design in the drawing allows plenty of work space up front and good clearance for the chopsticks when they are working.

At the present time, chopsticks are licensed as a beam trawl. This means that the largest legal size in Louisiana is 22 feet at the widest opening.

HANG FUND CLAIMS GROWING

Both the state and federal fishermen's gear compensation funds are handling an increasing number of claims. In fact, this month the state fund heard a record 79 claims for \$117,386.35. The average size claim was \$1,485.90, and they ranged from \$119.53 on up into the thousands of dollars.

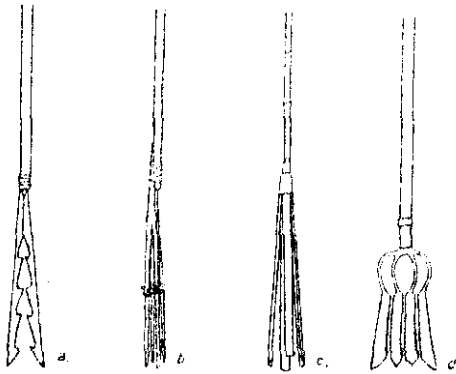
If you are a commercial fishermen and have suffered net or hull damage from underwater obstructions, you may be eligible for a claim. If you need more information, call me at my Marrero office and I'll be happy to help you.

FISHING METHODS OF THE WORLD - CLAMPS, TONGS AND RAKES

Clamps are a modified spears. Spears cannot pick up shellfish like oysters and clams and the points and barbs kill or injure the fish they catch. Clamps were designed to avoid these problems. The prongs, instead of piercing, are used to squeeze and hold the shellfish or fish. The figure below shows some of the different types of clamps.

Figure 1

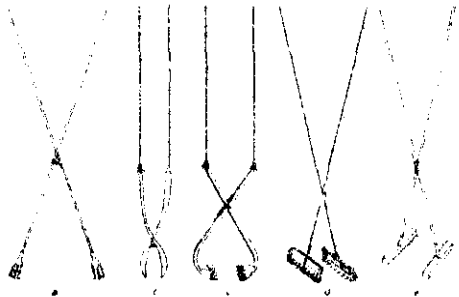
- a. Eskimo clamp;
- b. Shrimp fork used in Tierra del Fuego;
- c. Japanese shellfish clamp;
- d. Eel clamp of Northern Europe



Tongs, which are still widely used in the world's shellfisheries, are usually built of two-handled or roped jaws that work toward each other. Tongs are especially useful in bringing up seafood products uninjured, however, they are very difficult to use in water over 20 feet deep. Some tongs are designed for use in deeper water. (Figures 2b and c) They have one or two rope handles.

Figure 2

- a. Japanese shellfish tong;
- b. French lobster tong;
- c. Maltese tong with two movable claws;
- d. American shellfish tong;
- e. Mexican tong.

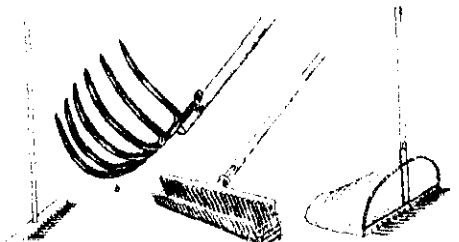


A tong like the one shown in Figure 2b is used in Chile to harvest mussels, but it takes three men to operate it. One man handles the stick of the tong, another, the line and the third one takes the mussels out of the tong when it is brought up.

Instead of tongs, rakes (Figure 3) may also be used to catch bottom-living fish and shellfish. These are simply used to dig or rake animals out of the mud. Rakes can be in deeper waters than tongs.

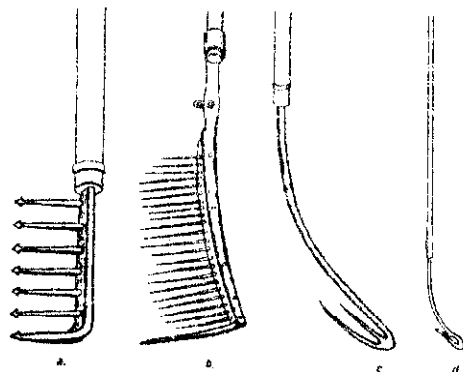
Figure 3

- a. Simple rake;
- b. A French "Grappin" for sea urchins;
- c. American "Bullrake" for shellfish;
- d. English mussel rake.



A special modified rake is the eel-comb (Figure 4). Eels, while not popular in this country, are a delicacy elsewhere and many pieces of gear have been invented to fish for them.

Figure 4



- a. Finnish eel-comb; b. German Hölger; c. Japanese eel fork with two points; d. Thai eel-fork with one point.

Eel combs are pressed into the mud and jabbed sideways to spear the eel. While eel combs are still used in some parts of the world, they are illegal in others. This is because the injured eel often escapes from the comb and dies elsewhere.

Sources: Fish Catching Methods of the World, A. Brandt; 1a. Pre-historic Fishing in Europe and North America, Rau CH.; 1b. Urmenschen in Feverland, M. Gusinde; 1c. Illustrations of Japanese Fishing Boat and Fishing Gear, N.N.; 2b. Les Richesses de la Mer, N. Boudarel; 2c. A Report on the Fishing Industry of Malta, T.W. Burdon; 2e. Breve Rešena Sobre las Principales Artes de Pesca Usadas en Mexico, P. Sanchez; 3b. La Pêche en Mer, L. Naintre et al.; 4c. Herkunft der Magyarischen Fischerei, J. Jankó; 4b. Rybackie Narzedzia Kolne W. Polico i w Krajach Sasrednich, M. Znamler-owska; 4d. The Commercial Fisheries of Maryland, N.N.

THE GUMBO POT

I'd like to thank Pat Raiford of Norco, LA for this recipe. It's very good and best of all, quick and easy to fix.

Rake's Crab Meat Spread

- 1 lb. crab meat
- 1/2 lb. peeled shrimp
- 1 tsp. garlic salt
- 2 tsp. Worcestershire sauce
- 1/2 tsp. red pepper
- 2 cups mayonnaise
- 2 tsp. parsley flakes

Check crab meat for shells. Devein shrimp and chop coarsley. Mix all ingredients in a two quart saucepan. Heat thoroughly but do not boil. Serve on crackers.

Sincerely,

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