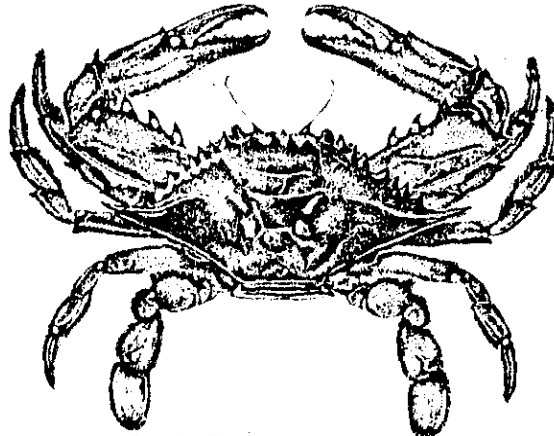


SEA GRANT PROGRAM



LAGNIAPPE

PINK SHRIMP SEASON?

The Department of Wildlife and Fisheries has announced the possibility of a special pink shrimp (hopper) season in parts of Breton and Chandeleur Sounds. The Department has the authority to open the special season anytime between March 12 and April 27. Department biologists are checking the area regularly and the opening of the season will be based upon when their catch shows enough shrimp are present to harvest commercially. According to department biologists, fair to good populations of these shrimp move through our waters every year, but they are not harvested by Louisiana fishermen because the season is closed.

Fishermen interested in trawling in this experimental season must obtain a permit in advance from the Seafood Division Office at 400 Royal Street in New Orleans. (Remember, you must use the back door on Chartre Street to get in the building.)

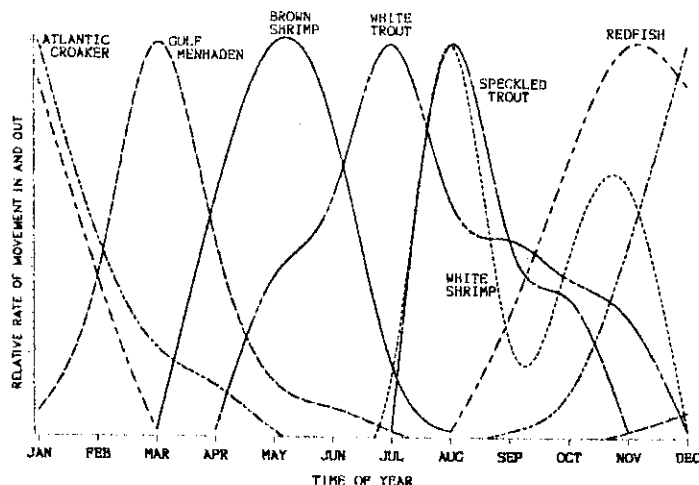
Fishermen will be allowed to use up to two 50 foot trawls and a 16 foot try net. Twin trawls (four-rigs) will not be allowed and the 68-count size will be in effect.

The Department will give at least 27 hours notice in advance of the season. A detailed map of the area to be opened is included with each permit. The season will be closed if it is determined that pink shrimp trawling is effecting brown shrimp migration or if enforcement problems develop.

WHY IS THE MARSH IMPORTANT?

Lately you've probably been hearing a lot about the loss of marshland in Louisiana. The reason that scientists and others are worried, is that these marshes serve as a place for the young of many of our important seafood animals to grow up in. The marshes provide food and shelter for these animals. Every bit of lost marsh means there is less area for those young animals. These marshes help make Louisiana the important seafood state that it is, with 1,700,000,000 pounds of seafood worth \$240,000,000 landed in 1982.

Biologists at Louisiana State University have been studying how the juveniles or young of some of our seafood animals use the marsh near Calcasieu Lake.



What they have found is that the marsh areas serve as a source of food and shelter for one animal or another for the entire year. The graph above shows when each of the animals studied used the marsh during each time of the year. As you can see, even without blue crabs and oysters, the marshes are a busy nursery ground.

Source: Louisiana's Coastal Marsh: A Nursery for Saltwater Fish and Crustaceans. W. H. Herke and B. D. Rogers, in Louisiana Agriculture. Vol. 27, No. 2. Winter 1983-84.

SHRIMP LANDINGS

The Louisiana Shrimp Association publishes a very good newsletter called "Net-Log". I found their summary of Gulf shrimp landings most interesting. The landings are in thousands of pounds (in other words, add three zeros on the end of each number) and are headless.

Jan-Dec	FL W.C.	AL	MS	LA	TX	Gulf Total	Imports Jan-Nov	Cold Storage Dec 31
1983	15,514	9,709	6,527	48,927	44,879	125,556	304,492	70,409
1982	13,687	10,351	6,362	57,369	44,508	132,277	239,112	57,552
1981	21,555	13,321	5,229	71,335	59,951	171,391	200,537	64,871
1980	15,526	9,514	3,735	57,581	46,408	132,764	194,198	77,678
1979	17,643	12,852	5,349	49,737	42,491	128,072	206,876	87,443
1978	18,664	13,244	5,193	66,222	52,907	156,230	198,214	64,772
1977	20,685	15,657	6,610	66,043	57,009	166,904	228,028	94,213
1976	16,732	11,700	4,716	52,163	46,888	132,199	227,460	72,863
1975	17,632	8,794	2,534	33,886	44,287	107,134	200,339	55,889
1974	17,741	8,714	3,321	37,892	49,416	117,085	222,804	81,020
1973	16,321	7,518	2,259	37,270	51,453	114,821	199,535	83,967
1972	14,265	10,959	4,860	52,689	61,112	143,885	222,103	95,772
1971	13,580	10,471	5,927	58,712	54,385	143,076	188,553	74,233
1970	16,639	9,448	6,014	57,837	55,408	145,345	214,839	78,690
1969	14,379	9,411	5,587	52,700	44,445	126,523	190,158	68,607
1968	17,071	9,636	6,349	42,823	52,324	128,202	184,798	60,566
1967	14,664	9,027	6,005	47,499	64,191	141,386	183,512	63,058
1966	18,063	6,623	4,731	39,564	43,774	112,754	176,425	46,685
1965	23,632	6,028	5,157	39,818	48,278	122,913	160,287	41,461
1964	25,028	4,552	4,034	38,095	41,574	113,284	151,168	48,516
1963	21,865	4,877	5,910	51,702	44,052	128,406	150,138	59,116

Notice that landings are down somewhat and that imports are up dramatically. Cold storage holdings are what is in the freezers as of December 31 of each year. Another interesting point is that shrimp landings haven't really increased that much in twenty years, while the number of commercial shrimp licenses almost doubled from 1976 to 1982 alone.

	1976	1982
Commercial Shrimp licenses	10,468	19,646
Sport Shrimp licenses	8,769	16,210

Since the pie isn't getting much bigger and there are a lot more people eating off of it — someone's slice has got to be getting smaller.

Source: Net-Log Vol. 5, No. 4, and Dr. Kenneth Roberts, Louisiana Cooperative Extension Service.

MORE SHRIMP NOTES

1. The market value of all domestic and imported shrimp sold to consumers in the U.S. in 1982 was \$4.8 billion. This was about 34 percent of the total \$14.4 billion consumers spent on seafood. Shrimp is clearly the mainstay of the U.S. market.
2. Breaded shrimp sales were up 8 percent over 1981. Sales of fresh shrimp were up 12 percent over 1981. Frozen shrimp (primarily green headless and peeled and deveined) sales were up 24 percent over 1981. About 86 percent of all shrimp sales in the U.S. were in this category. Canned shrimp sales were down about 33 percent compared to 1981. Specialty shrimp products such as dried, gumbos, creoles, etc., were also down about one-third. Shrimp exports were about equal to their 1981 level.
3. The shrimp industry continues to depend on the public and private eating and drinking places for its major market. In 1982, approximately 82 percent of shrimp sales occurred through these restaurants. The remaining amount was sold at retail in either grocery stores or seafood markets.
4. The 1983 shrimp year was highlighted by record imports of approximately \$330 million pounds and massive production of pond raised shrimp. Pond raising of shrimp in terms of success has been primarily limited to Ecuador. If other countries repeat this success in the next few years, the annual cycle of shrimp prices may be broken. Other price changes are also likely.

Source: Dr. Kenneth Roberts, Louisiana Cooperative Extension Service.

MARINE INSURANCE

Insurance is never a lot of fun to read about, but for most commercial fishermen it is an important subject. Most fishermen have probably never sat down and read their insurance policies.

The two most important forms of insurance to a fishermen are hull insurance and protection and indemnity (P&I).

Hull insurance covers actual damage to or total loss of a vessel and machinery. Although nets and other fishing gear aren't covered, engines, electronics, refrigeration equipment and even furniture usually are. Hull insurance should have a "4/4's Running Down Clause" which provides coverage if you ram and damage another boat. The hull insurance should cover repairs to both boats up to the limit of your coverage. If the replacement or cost of repairs to the other vessel is higher than the hull coverage, P&I normally would cover the difference.

Hull insurance rates depend on the age, condition and type of hull. For example, a wooden hull or an older hull is more expensive to insure than a newer or steel hull. Rates also vary depending on where you fish. This is why it is very important to check the limitations on the policy when you take a vessel to another place to fish.

P&I is a very important type of insurance for the vessel owner. P&I is probably the broadest form of coverage of any type of insurance. It provides coverage when the policy holder was proven negligent (like knocking down a dock) and for lawsuits or injuries to crewmen, guests, law officers and even trespassers.

Damage to other boats, docks, underwater cables, navigation aids and other objects is covered. P&I will even cover the cost of ransom or the cost of prosecuting a mutinous crew.

P&I does not cover seizure because of bad debts or expenses from purposely breaking the law.

If you haven't read your policy, this is a good time of year to sit down and do so. If there are parts you don't understand, call your broker for explanation.

Source: The Jersey Shoreline Bol. VI No. 4.

FEDERAL AID TO OYSTER STATES

Federal grants of \$2.5 million have been approved for Louisiana, Mississippi and Alabama to restore oyster reefs damaged by the 1983 flood. The money will go to the wildlife and fisheries departments of each state and come from the resource disaster assistance provision of the Commercial Fishery Research and Development Act.

The money will be used to plant cultch material such as clam or oyster shells. Young oyster spat need these clean hard surfaces on which to attach and grow. The three states plan to plant 181,000 cubic yards of shell this spring to restore 5,310 acres of oyster beds.

THE GUMBO POT

Leanna's Chinese Catfish

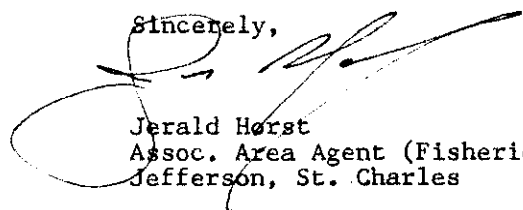
Recently, while visiting Frank and Leanna Kraemer of Des Allemands, Leanna prepared this dish for me. It has a distinct Chinese "stir fry flavor", even though the heat used in cooking is lower and margarine is used instead of oil. If you have a wok handy, use it, but if not, you can use a stainless steel or aluminum fry pan.

One more tip - use the smallest catfish filets you can find. Large filets tend to break up. This recipe is delicious and different.

- | | |
|----------------------|------------------------|
| 1 lb. catfish filets | 1½ sticks margarine |
| 1 medium bell pepper | Cajun Creole seasoning |
| 3 medium onions | soy sauce |
| 2 stalks celery | cayenne pepper |
| 2 carrots | |

Sliver bell pepper and onions. Slice the celery and carrots at a 45 degree angle (bias-cut). Melt half of the margarine in pan or wok over low flame. Season catfish filets to taste with Cajun Creole seasoning. Spread filets in single layer of pan and sear both sides over medium-high heat. Remove fish, sprinkle heavily with soy sauce and set aside. Melt rest of margarine and add vegetables. Add cayenne and soy sauce to taste and cook about 1½ minutes over medium-high heat (until vegetables are becoming translucent). Constantly turn and toss the vegetables while cooking. Return filets to pan and gently stir into the vegetables. Cover and reduce heat to medium-low. Cook until fish is done (flesh inside of filet is flakey white). Serve immediately over rice. Feeds 4 hearty eaters.

Sincerely,



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