

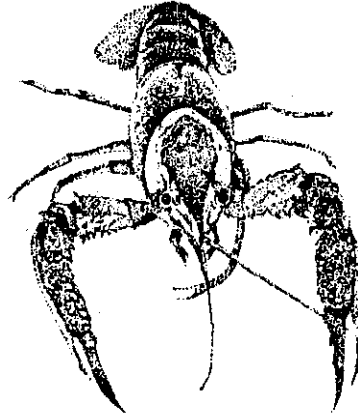
SPECIAL NOTICE - SOFTSHELL CRAB WORKSHOPS

Due to popular demand, there will be another softshell crab workshop this year, similar to the one we had last spring. The program will cover the design and operation of the closed-system method of softshell crab shedding, peeler harvesting methods and a tour of a commercial shedding system.

This year you will have your choice of either May 11 (Friday) or May 12 (Saturday) to attend the program. The agenda will begin at 9 a.m. each day and last to 5 p.m. It will be held at the Volunteer Fire Station in Lacombe, La. Although registration at the door will be accepted, we would greatly appreciate advance registration.

To register, send a \$10 check to Crab Workshop, Center for Wetland Resources, LSU, Baton Rouge, La. 70803. The program is jointly sponsored by the Louisiana Sea Grant College Program, the Gulf Coast Research Lab, the Mississippi/Alabama Sea Grant Consortium and the Louisiana Department of Wildlife and Fisheries.

SEA GRANT PROGRAM



LAGNIAPPE

FREE SHRIMP LAW PAMPHLETS

I've just received a nice supply of "Louisiana Shrimp Laws". This pamphlet covers all of the laws concerning shrimping in Louisiana and is written in a simple, easy-to-read form. For a free copy or copies, call or write my office.

LSU AQUACULTURE FIELD DAY

For those of you interested in fish farming, LSU will be holding its annual aquaculture field day on Tuesday, May 22, 1984.

The program will include a tour of the aquaculture research operation at LSU. Current research at LSU includes crawfish, prawns (shrimp), catfish and carp farming projects. A short program will also be held featuring Secretary of Agriculture Bob Odom as the main speaker.

The program begins at 9 a.m. and includes a crawfish stew lunch. The registration fee is \$3.00. If you are interested in attending, contact my office and I'll send you a map showing you how to get to the Baton Rouge research farm.

CRAB SURVEY

If you live in Jefferson Parish and you have a commercial crab license, you probably received a survey form in the mail recently. Charles Dugas, a biologist with the Department of Wildlife and Fisheries is conducting the survey to check into the possibility of a stone crab fishery in Louisiana.

For years, crabbers fishing in areas near the Gulf have noticed some stone crabs turn up in their traps. If you received a survey form in the mail, please fill it out, even if you don't catch any stone crabs. That's important for Charlie to know too.

LOGGERHEAD TURTLES O.K.

The U.S. Fish and Wildlife Service has decided not to put the alligator snapping turtle (the turtle we in Louisiana call a loggerhead) on the Endangered Species List. If it would have been listed, the catch of the turtle could have been sharply limited or outlawed. While the decision was made not to list it now, the service will continue to watch the population and they may take action later.

Source: Endangered Species Technical Bulletin, Vol. IX, No. 3.

SEAFOOD PROMOTIONAL MATERIALS

One of the sure ways for a seafood retailer to increase sales is with the offer of recipes with his products and promotional material to decorate his shop or market. Listed below are the sources of promotional materials from different parts of the United States and what they have to offer.

Alaska Seafood Marketing Institute 526 Main Street, Juneau AK 99801 * (907) 586-2902 * <i>Bill Hudson</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
California Fisheries Association 441 S. Central Avenue, Los Angeles CA 90011 * (213) 447-4068	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Cape Cod Seafood Council 30 Kildee Road, Harwichport MA 02646 * (617) 432-5493 * <i>Sandy Vining</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Catfish Farmers of America P.O. Box 34, Jackson MS 39205 * (601) 353-7916 * <i>Mark D. Freeman</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Florida Department of Natural Resources Bureau of Marketing and Extension Services Room 905, 3900 Commonwealth Blvd., Tallahassee FL 32303 * (904) 488-0163	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Food Marketing Institute 1750 K Street N.W., Washington DC 20006 * (202) 452-8444 * <i>John Farquhar</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Gloucester Fishermen's Wives 77 Chapel Street, Gloucester MA 01940 * (617) 281-2384 * <i>Becky Bernie</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Great Lakes Fisheries Development Foundation P.O. Box 658, Grand Haven MI 49417 * (616) 842-2440	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Halibut Association of North America 300 Elliot Avenue W., Seattle WA 98119 * (206) 284-8383	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Maine Fishermen's Wives Association 38 Birchvale Drive, Portland ME 04102 * (207) 775-3982 * <i>Linda Balsano</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Maine Sardine Council P.O. Box 137, Brewer ME 04412 * (207) 989-2180 * <i>Rachel Ross</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Maryland State Seafood Marketing Authority Dept. of Economic and Community Development 1748 Forest Drive, Annapolis MD 21401 * (301) 269-3461	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Mid-Atlantic Fisheries Development Authority 2200 Sumerville Road, Suite 600, Annapolis MD 21401 * (301) 266-5530 * <i>Kerry Aluse</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
National Fisheries Institute Promotion Division 111 E. Wacker Drive, Chicago IL 60601 * (312) 634-6610 * <i>Sheila Hoffmeyer</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
National Government, U.S. Department of Commerce NOAA/NMFS Washington DC 20035 * (202) 634-7451 * <i>Elizabeth Kissel</i> (for information only)	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
New England Fisheries Development Foundation 280 Northern Avenue, Boston MA 02210 * (617) 542-8890 * <i>Ken Coons</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
New Bedford Seafood Council 17 Hamilton Street, New Bedford MA 02740 * (617) 999-5258 * <i>Jim Costaker</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
North Atlantic Seafood Association 1220 Huron Road, Cleveland OH 44115 * (216) 781-6400 * <i>Nikki Schawffer</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Oregon Duquessne Crab Commission 635 Capital Street, #210, Salem OR 97310 * (503) 347-9129 * <i>Nancy Fennel</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Rhode Island Seafood Council 3 Robinson Street, Wascott RI 02879 * (401) 783-4200 * <i>Ralph Boragine</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Texas Parks and Wildlife Department 5200 Smith School Road, Austin TX 78744 * (512) 479-4880	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Tuna Research Foundation, Inc. 1101 17th Street N.W., Suite 603, Washington DC 20036 * (202) 296-4650	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
Virginia Marine Products Commission P.O. Box 1248, Newport News VA 23601 * (804) 500-7261 * <i>Jim Wallace</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•
West Coast Fisheries Development Foundation 812 S.W. Washington Street, #900, Portland OR 97205 * (503) 232-5518 * <i>Pete Granger</i>	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•	•

- Posters
- Ad Signs
- Recipe Materials
- Recipe Books
- Cookbook
- In-store Demo
- Film & Slide Shows
- Training Seminars
- Media Liaison
- Freezer Strips
- Information Brochures
- Books/Mammals
- Aprons, Hats, T-Shirts
- Product Source Lists
- Charts

Source: Seafood Business Report. Winter 1984.

TWO NEW SEAFOOD POSTERS

Two new seafood posters are available promoting Louisiana seafood. Seafood posters have been useful to seafood dealers for decorating their businesses and in recent years many people have begun collecting them.

The first poster is the World's Fair seafood poster entitled "Nature's Gift From the Waters". This poster was designed by the Louisiana Seafood Promotion and Marketing Board and funded by the Gulf and South Atlantic Fisheries Development Foundation. The poster shows a Louisiana marsh scene and a spread of all of Louisiana's seafood delicacies. I have a supply of these at my office and they are free. However due to a lack of mailing tubes I will have to fold them to send them to you. If you want an unfolded copy, I would suggest that you drop by our office to pick up a copy.

The other poster is a signed and numbered limited edition poster by Ken Varden, entitled "Louisiana Loves Fish".



The poster is in emerald green, yellow, aqua and dark blue. It is available for \$8.00 including postage and handling. Make checks payable to Sea Grant Publications, Center for Wetland Resources, Louisiana State University, Baton Rouge, La. 70803-7507. Allow 4-6 weeks for delivery.

GATOR PUT COOK IN HOT WATER

A Hoboken, Georgia man recently was charged with hunting alligators and possession of illegal wildlife. It turns out that a six foot alligator made itself at home in his backyard pond. After the alligator ate 26 of his pet ducks, the man killed the alligator.

Not wanting to waste the meat, he fried and served it at a community wild-game dinner. His problems started when his fried alligator won first place and a P.M. Magazine television crew was on hand to film the event.

The local game wardens happened to be watching T.V. when the show was aired and paid the man a visit. The maximum penalty for the two violations is a \$1,000 fine and a year in prison.

Source: Brazosport Facts, 2/16/84.

BUGS IN YOUR TANK?

As more diesel engines are replacing gasoline engines in boats, more and more fishermen are having trouble due to contamination of diesel fuel.

The first sign of contamination is a rust colored stain coating the primary fuel filter. If not corrected, the next symptom is loss of power along with a red or blackish sludge. When this happens, some of the sludge often gets through the secondary filter to the engine.

At best, you can end up with fouled injectors and at worst, the fuel injector can seize and break the pump drive shaft.

Believe it or not, the reason for this problem is due to microscopic plants that actually feed on the diesel fuel. These small plants can't grow in a tank with only diesel fuel in it. They go just wild however, when you have a bit of water in the tank, especially if the temperature in the tank is over 90 degrees.

The key to preventing this problem is to keep water out of your fuel tank. There are two ways that it commonly gets in your tank. First, since water is used in the refinery to wash the fuel, and water is often added in the storage tanks to prevent fuel seepage from the bottom of the tanks; a little water always gets in your boat tanks. Secondly, some water will condense on your tank walls from the air entering your fuel vent line.

There are a few things you can do to prevent the contamination caused by these bugs in your tank. You can remove the water by pumping from the lowest part of the tank with a low pressure, low volume pump like the type used to remove crankcase oil from an engine. Secondly, attempt to keep your fuel tanks full when at all possible. This leaves less space for air and keeps down condensation.

Lastly, you can add chemicals to your tank. The most commonly used chemical is stove alcohol. Add 3 to 5 gallons per 100 gallons of fuel and it will assist the engine in burning up the water. DO NOT put in more than 5 gallons per 100 gallons of fuel, because it may cause poor lubrication for the injection pump.

THE GUMBO POT

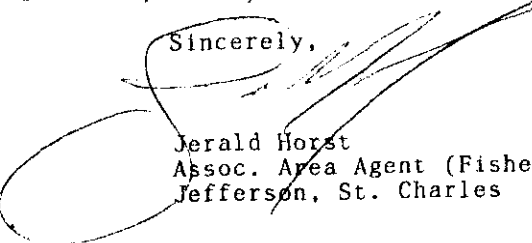
Chinese Crawfish

Since this is the middle of crawfish season, what could be more appropriate than a crawfish dish. This dish was a prize winner in the Jefferson Parish 4-H Seafood Cookery contest. The young chef who prepared it was Rita Bonin. (I know this is two Chinese recipes in a row, but when you've got a winner, you have to go with it.)

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|---------------------------------------|--------------------------------|
| 4 tablespoons of oil | 1 1/2 cups warm water |
| 2 medium onions, coarsely sliced | 1 1/4 teaspoon salt |
| 1 green pepper, medium sliced | 1/2 teaspoon black pepper |
| 1 pound of fresh crawfish | 1/2 cup cold water |
| 4 ounces of fresh mushrooms | 4 level tablespoons cornstarch |
| 5 stalks of celery, diagonally sliced | 1 tablespoon soy sauce |
| | 1/2 can sliced water chestnuts |

Heat oil in a wok or deep frying pan to high heat (375 degrees). Stir-fry onions and green peppers for 2 minutes. Then add crawfish tails and stir-fry for 1 minute. Add mushrooms and fry for 1/2 minute. Add celery, water, salt and pepper. Cover and simmer for 2 minutes. Mix together cold water, cornstarch and soy sauce. Slowly add to mixture, stirring constantly. Add water chestnuts and let cook for 1 minute. Serve over hot, fluffy rice. Makes 4 servings.

Sincerely,


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