

SEA GRANT PROGRAM



LAGNIAPPE

ALLIGATOR HIDE AUCTION

An alligator hide auction is being coordinated by the Louisiana Cooperative Extension Service Sea Grant Program at 9:00 a.m. on Tuesday, October 11, 1988 at Sebastian Roy School in St. Bernard Parish.

Buyers will submit sealed bids for alligator hunter's hides after each hunter shows his hides. The sealed bids will be opened and the highest bid for each lot announced.

The auction is strictly voluntary and both large and small hunters are welcome. Preregistration is not necessary, but a telephone call to let the agent in charge know you are attending is helpful. The more hides that are committed in advance, the more attractive the auction is to buyers. For more information or for notice you plan to attend, call Warren Mermilliod at 277-6371 in Chalmette, Louisiana.

COMMERCIAL FISHING LICENSES

Recently there have been several cases made in this area on commercial fishermen fishing on another person's license. A commercial fisherman fishing south of the fresh-water-saltwater line must license himself, the boat and the gear. If he puts a hired captain on the boat, the captain must have a \$55 commercial fisherman's license in his own name. The captain cannot fish on the boat owner's license. This is one of the few offenses that will result in immediate confiscation of the license.

TWO TRAWLS O.K. IN ZONE TWO

Shortly after the 1988 Legislature outlawed the use of two 25-foot trawls in west Jefferson, Lafourche and Terrebonne Parishes, the 19th Judicial District Court in Baton Rouge placed a preliminary injunction against the law. This was done at request of the Organization of Louisiana Fishermen, a Lafourche Parish based fishing association.

This means that until the court can hear the case on the constitutionality of the law, the use of two 25 foot trawls in inside waters will be legal statewide during open season.

BAYOU SEGNETTE WATERWAY

The Orleans Audubon Society has gone on record as supporting the Lafitte National Park in stopping maintenance dredging of the Bayou Segnette Waterway. According to the Audubon Society, the waterway is no longer used as a major access for shrimp boats going to Westwego and the waterway is causing erosion and saltwater intrusion.

Source: 1987-88 Annual Orleans Audubon Society Conservation report.

AQUACULTURE STATISTICS

The last few years the potential of fish farming in Louisiana has been in the news constantly. Louisiana aquaculture will continue to grow, however, the potential investor must carefully consider where and how much to invest. Louisiana produces 85% of the nation's crawfish, however, prices have been sliding in recent years. As shown below, acreage in crawfish production is increased 123% in seven years, but total income to crawfish farmers has only increased 21%. Average prices per pound slid from over 80 cents to 45 cents.

Louisiana Farm-Raised Crawfish Production Statistics, 1981-87

Year	Acres	Lbs. (millions)	Avg./Acre	Value (millions)	Price/Lb.
1981	58,123	31.7	545	\$26.7	\$.84
1982	65,927	43.3	657	35.0	.81
1983	100,688	69.5	691	33.1	.48
1984	103,622	65.6	633	27.6	.42
1985	102,088	65.0	637	29.4	.45
1986	118,540	66.1	557	33.1	.50
1987	129,867	71.7	552	32.3	.45

Although Louisiana presently produces less than 8% of the nation's farm-raised catfish, acreage involved in catfish farming is increasing rapidly. Catfish prices have tended to be a little cyclic in the past. This may change with the heavy national promotion of catfish which is taking place. Most catfish production in the state is in northern and central parts of the state.

Louisiana Farm-Raised Catfish Production Statistics, 1981-87

Year	Acres	Lbs. (millions)	Avg./acre	Value (millions)	Price/Lb.
1981	836	2.0	2,396	\$1.1	\$.55
1982	1,065	2.1	1,985	1.2	.55
1983	1,233	3.1	2,522	1.6	.50
1984	1,317	2.8	2,087	1.2	.42
1985	3,085	14.0	4,522	9.6	.69
1986	5,298	19.7	3,723	12.2	.62
1987	6,146	21.9	3,562	13.0	.59

Source: Seafood Market Trends by Kenneth J. Roberts and C. David Harper. 1988.

DEALER LICENSES

The Department of Wildlife and Fisheries has issued a reminder that all persons "buying, acquiring or handling" fish or seafood must have a wholesale/retail dealers license. This includes both crawfish dealers and softshell crawfish producers, even if they are handling only farm-raised crawfish. This license costs \$105 (\$405 for nonresidents) and may be purchased in person at Wildlife and Fisheries offices in New Orleans and Baton Rouge or through the mail. Licenses for next year will be made available after October 1 of this year.

Dealers should also be aware that a \$35 transport license must be purchased for each delivery vehicle and if the driver is handling any money or checks he must also be licensed individually as a dealer.

NEW BILLFISH REGULATIONS

Unless last minutes changes are made, the regulations listed below on billfish are scheduled to go into effect on October 18, 1988.

- * Prohibits the sale in the U.S. of blue marlin and white marlin caught in the north Atlantic north of 5°N latitude, sailfish caught in the north and south Atlantic west of 30°W longitude and longbill spearfish caught anywhere in the Atlantic Ocean.
- * Establishes the following minimum sizes inside of 200 miles (measured from the tip of the lower jaw to the fork in the tail).
 - blue marlin ---- 86 inches
 - white marlin---- 62 inches
 - sailfish----- 57 inches

- * Prohibits the possession of marlin, sailfish and spearfish inside of 200 miles by longline and drift net vessels.
- * Limits possession of these billfish in these waters to those caught by rod and reel.
- * Requires catch and effort reports from selected billfish tournaments.

CRAWFISH FOR THE MILITARY

Crawfish have finally been added to the procurement list for the U.S. military due to the efforts of the Evangeline Economic Development District. Before the Army, Navy, Air Force or Marines are allowed to purchase anything, it must be on their official bid list.

Until earlier this year, crawfish have not been on the list. An effort to do so several years ago was refused because crawfish were ruled to be an ethnic food.

Getting crawfish into officers' clubs and commissaries should not only increase sales now, but even more importantly, expose people from all over the country to the idea of eating crawfish. New markets are extremely important to an industry that has seen average prices drop (to the farmer and fisherman) to almost half of what it was seven years ago.

Source: Lake Charles American Express 6/21/88.

NEW FEDERAL PLASTIC POLLUTION LAW

Late in 1987, the United States signed an international treaty called MARPOL to limit ocean pollution. Public law 100-220 was passed to put MARPOL into effect before the end of the year.

The part of MARPOL which will affect commercial and sport boats is called Annex V. It will:

- * Prohibit dumping of all plastic in all waters.
- * Prohibit dumping of dunnage, lining or packing material which floats within 25 nautical miles of land.
- * Prohibits dumping all food wastes and all other garbage within 12 nautical miles of land, except that food wastes ground small enough to pass through a 25 mm (1-inch) screen.
- * Requires ports, harbors and marinas to have garbage containers.

Annex V applies to everything from pirogues to super tankers.

PUBLICATIONS

The following publications are available free of charge from my office in Marrero. They can be obtained by calling, writing or dropping by the office.

----- Shrimp Trawls - Performance & Efficiency

----- Shrimp Trawl Design and Performance

----- Fish Trawling in Louisiana Inshore Waters

----- Plans for Fuel Efficient Vertically Slotted Trawl Doors

THE GUMBO POT

Oyster Rockefeller Soup

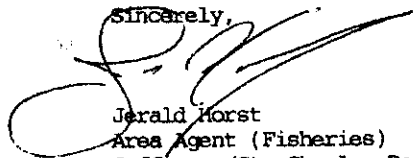
This recipe is from Al Sunseri at P & J Oyster Company in New Orleans. It won first place in the soup division of the Times-Picayune cooking contest earlier this year. Delicious!

5 dozen oysters	2 stalks celery
1/4 head iceberg lettuce	1/2 stick butter
3/4 cup fresh grated Romano cheese	2 boxes frozen spinach leaves (thawed)
3 green onions	1/2 cup Herbsaint, Pernod or Aniset liqueur
2 garlic toes	1/4 teaspoon cayenne pepper
2 pints half & half	salt to taste

Chop in food processor celery, lettuce, spinach, green onions, and garlic. Saute, in butter, chopped ingredients in large skillet about 10 minutes over medium-low flame, stirring occasionally. Meanwhile, poach oysters until mantles curl, about 4 minutes.

Pour cooked oyster water and cayenne into sauteed ingredients, and stir in. Chop 2 dozen poached oysters in processor, then put into sauteed ingredients. Stir in Herbsaint, Romano, half & half. Heat on medium-low flame for about 15 minutes, stirring occasionally. Salt to taste. Add whole poached oysters when serving. Makes 8 large servings.

JH/kwj

Sincerely,

Gerald Horst
Area Agent (Fisheries)
Jefferson/St. Charles Parishes

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