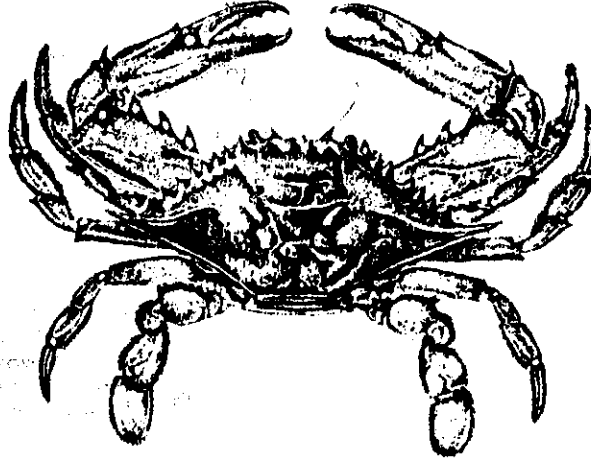


SEA GRANT PROGRAM



LAGNIAPPE

CRAB TRAP THIEF CONVICTED

A Cut Off man was recently convicted of possession of stolen crab traps after he was found in possession of 78 traps and 110 floats that weren't his. The Concerned Crabbers Association has been actively working to reduce the amount of theft which is occurring in the crab fishery. The Association has been forming chapters in different parts of the state and assigning numbers to members for the purpose of marking their traps. For more information on the Association, call Leroy Matheme, (504) 758-2781 in Des Allemands.

SEAFOOD USE DROPS IN 1988

The amount of seafood eaten per person in the United States dropped for the first time in seven years in 1988. Shrimp consumption increased a tenth of a pound to a record 2.4 pounds per person while fresh and frozen finfish use took the biggest drop.

U. S. Per Capita Consumption of Seafood (lbs.)

Year	Finfish	Shrimp	All Fishery Products
1968	3.2	1.4	11.0
1969	3.6	1.3	11.2
1970	3.9	1.5	11.8
1971	3.6	1.4	11.5
1972	4.1	1.4	12.5
1973	4.5	1.4	12.8
1974	3.9	1.5	12.1
1975	4.2	1.4	12.2
1976	4.5	1.5	12.9
1977	4.5	1.6	12.7
1978	4.7	1.5	13.4
1979	4.9	1.3	13.0
1980	4.5	1.4	12.8
1981	4.5	1.5	12.9
1982	4.4	1.5	12.3
1983	4.7	1.7	13.1
1984	4.8	1.9	13.7
1985	5.0	2.0	14.4
1986	5.0	2.2	14.7
1987	4.9	2.3	15.4
1988	4.5	2.4	15.0

MARICULTURE RESOLUTION

The Louisiana Chapter of the American Fisheries Society, a group made up of professional fisheries scientists, had passed a resolution against mariculture (fish farming) in Louisiana's coastal marshes.

Their feeling was that the state's coastal marshes are very valuable as a nursery ground for sport and commercial fisheries and as a wintering ground for much of the ducks and geese in North America and that use of these marshes for fish farming would harm natural fish populations and waterfowl habitat.

They therefore requested that Act 305 of the 1987 Legislative, which allows the use of 80,000 acres of marsh for experimental fish farming, be repealed and that an act be passed which would prohibit coastal mariculture.

Source: Newsletter, American Fisheries Society, Louisiana Chapter

FISH PACKAGING

Recently several seafood dealers have contacted me concerning the use of vacuum or modified atmosphere packaging for fresh fish. Fish packaged with these processes are packaged in sealed, heavy plastic bags from which the air has been removed and, in the case of modified atmosphere packaging, replaced with a mixture of gases. Both vacuum and modified atmosphere processes are supposed to greatly increase shelf life.

These processes are controversial, however. The deadly type E botulism bacteria may grow in these packages at temperatures over 37 degrees. This danger has led the National Marine Fisheries Service to stop inspecting any vacuum or modified atmosphere packaged fish, even though the Food and Drug Administration hasn't outlawed it.

SPORT MACKEREL LIMITS

The wildlife and Fisheries Commission has issued a notice-of-intent to put sport limits on spanish and king mackerel. The intended limits are 10 spanish mackerel per person per trip. The limit on King mackerel is two fish per person per trip for private boats and either three fish per person per trip (not including the captain and crew) or two fish per person per trip including the captain and crew.

LOUISIANA'S FISHERIES PORTS

The official 1988 commercial fisheries landing figures are in and Louisiana has slipped to second for the first time in many years. Alaskan production took a big jump to 2.6 billion pounds. Louisiana lost 500 million pounds of production and fell to 1.4 billion pounds. Menhaden accounted for most of the decline with a 30% drop in landings although other fisheries such as shrimp (down 13%) also declined.

Ten of the top 60 ports listed in the United States are in Louisiana. Most of these ports did show a decline in the value of their landings.

Port	National Ranking		Value in \$ Million		% Change
	1985	1988	1985	1988	
Empire-Venice	6	5	47.1	67.7	+43.7
Dulac-Chauvin	2	7	71.0	56.5	-20.4
Golden Meadow-Leeville	8	14	40.0	37.0	- 7.5
Cameron	12	17	34.8	33.2	- 4.6
Morgan City-Berwick	*	41	7.5	16.7	+123.7
Lafitte-Barataria	21	43	24.1	16.0	-33.6
Intercoastal City	47	46	11.3	14.7	+30.1
Delcambre	17	50	28.4	12.7	-55.3
Grand Isle	43	55	11.9	12.0	+ 0.1
Delacroix-Yscloskey	39	58	12.5	11.0	-12.0

* Not ranked in 1985

Source: Fisheries of the United States, 1988. National Marine Fisheries Service

THE GUMBO POT

Shrimp Bayou

This month's recipe comes from Lori Elliot of Bienville Parish in north Louisiana. It was a statewide winner of the 4-H Seafood Cookery contest sponsored by the Seafood Promotion and Marketing Board.

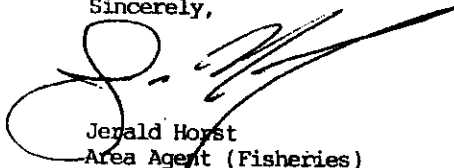
1 1/2 quarts water	1 finely chopped green onion
2 lbs. unpeeled large shrimp	2 tablespoons prepared horseradish
1/2 cup vegetable oil	1 tablespoons prepared mustard
2/3 cup finely chopped celery	1/2 teaspoon paprika
1/2 cup chili sauce	1/2 teaspoon salt
3 tablespoons lemon juice	Dash of hot sauce

Bring water to a boil; add shrimp, and cook 3 to 5 minutes. Drain well; rinse with cold water. Peel and devein shrimp.

Combine oil and remaining ingredients; stir well. Add shrimp toss gently. Cover and chill 8 hours, tossing occasionally.

Serves 10 as an appetizer

Sincerely,



Jerald Horst
Area Agent (Fisheries)
Jefferson/St. Charles

JH/jvp

LOUISIANA COOPERATIVE EXTENSION SERVICE
LSU AGRICULTURAL CENTER
U.S. DEPARTMENT OF AGRICULTURE
LOUISIANA STATE UNIVERSITY AND A. & M. COLLEGE
UNIVERSITY STATION, BATON ROUGE, LA 70803-1900

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