

NOTICE

THIS WILL BE YOUR LAST NEWSLETTER UNLESS
YOU FILL OUT THE INFORMATION
BELOW AND SEND IT IN.

Federal law requires that we update our mailing list periodically. We would prefer that you mail the renewal form in, but if it is more convenient, you may call the information in. Remember if you do not send this in or call us, you will no longer receive this newsletter.

NAME _____

COMPANY OR AGENCY NAME (IF APPLICABLE) _____

MAILING ADDRESS _____

TELEPHONE NUMBER _____

CHECK ONE CATEGORY THAT MOST APPLIES TO YOU

___ Full-time Commercial Fisherman (makes most of living from fishing)

___ Part-time Commercial Fisherman (makes part of living from fishing)

___ Recreational Fisherman

___ Charter boat or Marine Dealer

___ Seafood Dealer, Processor, Buyer or Marketer

___ Government or University Agency

___ Other _____

Please mail to:
LAGNIAPPE - LCES

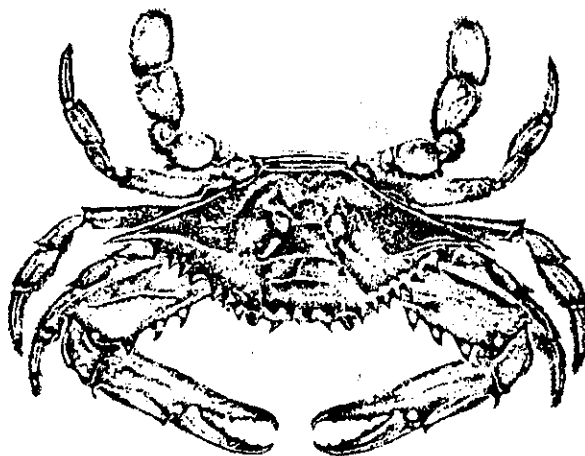
1825 Bonnie Ann Drive

Marrero, LA 70072

or

Call (504) 341-7271

SEA GRANT PROGRAM



LAGNIAPPE

MARYLAND TAGS CRABS

The Maryland Department of Natural Resources is in the third year of a tagging study on blue crabs to answer questions about their growth, life span and movement. While their waters are different than ours, the results of their study are still interesting.

On average, female crabs traveled more than male crabs, with mature females moving towards saltier waters during July and August. Medium sized male crabs stayed where they were tagged or moved towards fresher water. Larger males showed some movement towards the ocean.

Some crabs also survive quite well. One 6.3 inch male crab wasn't caught until 375 days after tagging and a mature female lived 625 days before being caught again.

Source: Tidewater Fisheries News, in the Waterman's Gazette. June, 1991.

BRINE FREEZING BOOK

The last few years many retail or small wholesale seafood businesses have been using brine freezers to freeze shrimp and sometimes crabs and crawfish. Although brine freezers are not designed to handle large quantities of shrimp they are ideal for smaller businesses with limited space. Brine freezers are also used on offshore shrimp vessels to deliver a top quality frozen-at-sea shrimp.

I have recently received a small supply of the new brine freezing booklet which covers the subject from A to Z. The booklet has sections on the economics of brine freezing and how to build and operate them, including the use of glazing syrups, anti-foaming agents and salt. If you would like a free copy of this booklet call or write my office in Marrero.

SKIMMER REGULATIONS

Recently, I have received quite a few calls on the laws that apply to skimmers or bay sweepers as they are also called. At this time, skimmers are licensed as butterfly nets and the laws that apply to butterfly nets also apply to skimmers.

The maximum size on the frame and webbing on skimmers is 12 feet high and 16 feet wide. Also, any sweeper devices, leads, extensions, wings or other attachments were illegal. Finally, the law does not make an allowance for the use of a test trawl with either butterfly nets or skimmers.

RED SNAPPER COMMERCIAL QUOTA CHANGE

The National Marine Fisheries Services is proposing to lower the commercial red snapper quota for the Gulf of Mexico from 3.10 to 2.04 million pounds. If adopted, it would apply to all catches starting in January of this year (1991). If the stocks of red snappers do not improve enough under current management, catch limits may be lowered even more.

Source: NMFS News Bulletin 91-23.

SEAFOOD ATTITUDES

The Louisiana Seafood Promotion and Marketing Board has released the results of a seafood opinion poll taken by Ed Renwick of New Orleans. The survey was conducted in March of 1991 and the sample consisted of about 750 registered Louisiana voters.

The voters were asked their opinion on the importance to Louisiana of the seafood, tourism and petrochemical industries. They said that the seafood industry was the most important of the three, with 93% agreement. Tourism was second with 84% and the petrochemical industry was third with 79%.

The survey also questioned people about how often they ate certain foods. The numbers below show what percentage of the people ate each product more than once a week:

| | |
|----------------|-----|
| Red meat | 94% |
| Poultry | 93% |
| Fish | 86% |
| Shrimp | 47% |
| Crawfish | 31% |
| Crabmeat | 20% |
| Oysters | 9% |

Half of the people said they ate less meat now than they did a few years ago, mainly because of health reasons.

When asked where they eat seafood, 74% of the people eat it at home, 63% eat seafood in restaurants. Some people, of course, do both. They were also asked where they buy the seafood that they eat at home. Fish and seafood stores were the number one choice with 42%, followed by supermarkets at 28%, neighborhood groceries at 9%, and truck vendors at 7%. Thirteen percent of the people didn't purchase seafood or didn't know where it came from.

The voters were also asked their opinion on gamefish status for speckled trout and redfish. Eighty one percent of the people favored both sport and commercial fishermen catching these fish, while 7% wanted only sportsfisherman to catch them and less than 1% wanted only commercial fishermen to catch them, and 10% said they didn't know. The 42% of the households having a sportsfisherman voted almost identical to the voters in general.

Source: Opinions and Attitudes of Louisiana Voters Regarding Seafood. March 1991.

CRAWFISH PROCESSING INDUSTRY INVESTIGATIONS

The U. S. Justice Department has started an investigation on possible price-fixing in the crawfish industry according to Gina Talamoua, a public information officer in Washington, D.C.

Records have been subpoenaed from crawfish processing plants and buying docks across the state. The case was scheduled to be heard before a federal grand jury in Lafayette beginning on June 11.

Source: The Times of Acadiana 5/22/91

CHOUPIQUE REGULATIONS PROPOSED

The Louisiana Department of Wildlife and Fisheries is taking written comments on a proposal by the Commission to set a minimum commercial size on bowfins (choupique) of 22 inches.

The purpose of the regulation is to allow most females the chance to spawn at least once before being harvested. In recent years, a fishery has developed for this fish as its eggs are used to make a caviar-type product.

Interested persons may send written comments on the proposed rule to Bennie J. Fontenot Jr., Administrator, Inland Fish Division, Department of Wildlife and Fisheries, Box 98000, Baton Rouge, LA 70898-9000.

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THE GUMBO POT

Crab 'N Spaghetti

This month's recipe comes from Jennifer McCormack of Catahoula Parish. Blue crabs are always a favorite of mine, cooked any way possible.

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|-----|------------------------------|-------|--------------------------------------|
| 1 | large onion, chopped | 1 1/2 | cups crab meat |
| 1 | green pepper, finely chopped | 1 | cups sour cream |
| 1/2 | cup sliced, fresh mushrooms | 1 | 8-ounce package spaghetti, cooked |
| 1/4 | cup margarine | 1/2 | cup grated sharp cheese |
| 2 | cups tomatoes | | |

Preheat oven to 325 degrees F.

Saute onion, green pepper, and mushrooms in margarine in skillet. Add tomatoes, crab meat, sour cream, and spaghetti. Mix gently. Pour mixture into greased 9 x 13 inch casserole. Top with cheese. Bake at 325 degrees F. for 30 minutes. Serves 6 to 8.

Sincerely,

Jerald Horst
Area Agent (Fisheries)

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LOUISIANA COOPERATIVE EXTENSION SERVICE
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