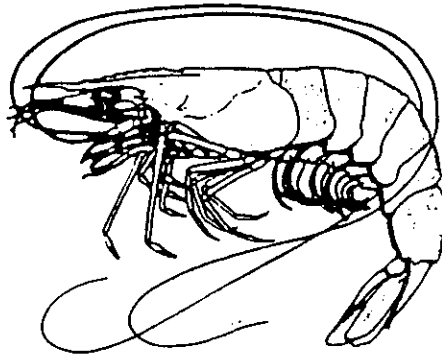




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SEA GRANT PROGRAM



LAGNIAPPE

SPECTRA WEBBING FOR SHRIMP TRAWLS

The replacement of cotton nets by nylon was a major advancement in the commercial fishing industry. Now researchers at Texas A & M University and the University of Georgia are looking at several modern fibers as a replacement for nylon.

Most promising of the new materials is Spectra, a high-density polyethylene material. Researchers and fishermen testing trawls made of the material report a 10% to 15% savings in fuel. This allows a fisherman to use smaller doors, trawl at a lower engine rpm, trawl faster or use a larger net. Any of these result in more shrimp caught per gallon of fuel burned. This appears to be due to the fact that Spectra webbing is slicker, doesn't absorb water and to the fact that a lighter twine size can be used. No. 7 Spectra replaces No. 15 and No. 18 nylon and No. 11 Spectra replaces No. 21 nylon.

Also, Spectra trawls seem to catch more shrimp, foot for foot, than nylon trawls do. No one knows exactly why, but some fishermen feel that it spreads better and tends bottom better. Other fishermen feel that the Spectra net doesn't make as much noise or as much of a shock wave ahead of it, which can spook shrimp. Research has shown as much as a 15% gain in shrimp catch.

On the negative side, Spectra webbing costs quite a bit more than nylon. While nylon costs about \$4 per pound, Spectra can cost \$36 to \$37 per pound. However, since

Spectra nets are much lighter than nylon nets, the cost of a completed Spectra trawl is not nine times as high as a nylon net, but rather about 2 to 2½ times as high. Texas A & M economists calculate that the increased performance of the Spectra net will pay for its extra costs in two to four weeks of work.

Source: National Fishermen, Vol. 73, No. 7, Nov. 1992

SEAFOOD DOLLARS

The United States and Japan are the two largest seafood markets in the world. Recently the Department of Commerce released some figures showing just how large the U.S. market is.

Consumer Spending for Seafood
(billions of dollars)

Year	Restaurant	Retail	Total
1987	19.7	8.9	28.8
1988	19.7	8.9	28.8
1989	19.1	9.0	28.3
1990	18.3	8.2	26.7
1991	18.2	8.4	26.8

As the table above shows, U.S. consumers spent \$26.8 billion on edible seafood in 1991. This is down quite a bit from the boom years in the late 1980s. During this period two-thirds of the seafood was purchased in restaurants rather than at retail stores for consumption at home. Retail purchases did increase slightly in 1991 and restaurant consumption dropped. This was probably due to the recession. Best estimates are that 46% of the seafood consumed in this country is imported.

BAYOU DES ALLEMANDS BRIDGE RULES

Effective immediately, the Des Allemands swing draw-bridge will operate under new rules. The bridge will open for boats and vessels on signal only if at least four hours notice is given ahead of time. The toll free telephone number to call for opening of the bridge is 1-800-256-1599.

RECREATIONAL BOAT USER FEE REPEALED

The recreational boat user fee imposed by the federal government two years ago has been repealed by H.R. 2152. Effective immediately, all boats 21 feet and under are no longer required to purchase the user fee decal. On October 1, 1993, all boats 37 feet and

under will be exempted and on October 1, 1994, no decal will be required on any recreational boat, regardless of size.

Boat owners in the non-exempted categories who wish to order their decal should call 1-800-848-2100.

UPDATED GULF FISHING REGS AVAILABLE

I have received a supply of updated pamphlets on the fishing regulations for federal waters of the Gulf of Mexico. These pamphlets contain both sport and commercial regulations. I also have a few of the 1992 Louisiana Fishing Regulations booklets for state waters available. For a free copy of either or both call or write my office.

THE GUMBO POT

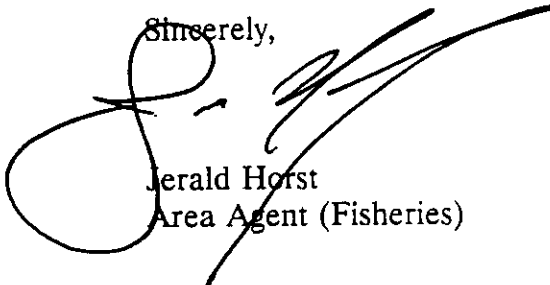
Shrimp Cupcakes

This month's recipe was supplied by Betty A. Cortez of Des Allemands. She says that she adapted it from Weight Watchers. I enjoyed it.

12 oz. cooked shrimp (crumbled)	2 tbsp. cooking oil
2 tbsp. ranch dressing	1 egg
4 slices of bread (crumbled)	

Combine all ingredients and mix well. Divide evenly into 12 cupcake papers. Bake in 350° oven for 10 to 15 minutes until brown. Serves 4.

Sincerely,



Gerald Horst
Area Agent (Fisheries)

LOUISIANA COOPERATIVE EXTENSION SERVICE
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U.S. DEPARTMENT OF AGRICULTURE
LOUISIANA STATE UNIVERSITY AND A. & M. COLLEGE
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