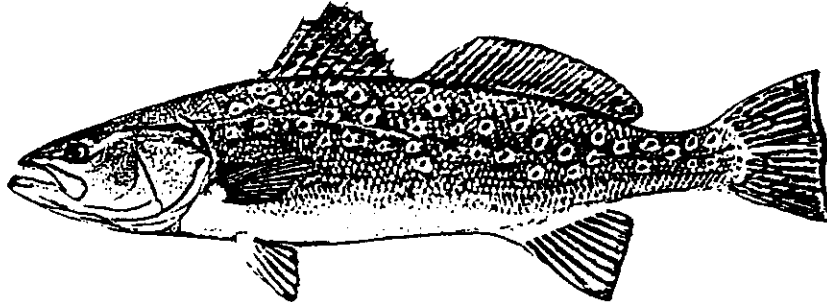




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## SEA GRANT PROGRAM



### LAGNIAPPE

#### FINFISH MANAGEMENT QUESTIONNAIRE AVAILABLE

The management and allocation of finfish, especially speckled trout and redfish, has been the subject of a lot of interest in recent years. The Louisiana House of Representatives Committee on Natural Resources has prepared a questionnaire to get public input on finfish management. This survey consists of 28 detailed questions on gear, seasons, quotas, limits, licenses and so fourth. Each questionnaire is individually numbered.

If you would like to get a copy of the "Louisiana Finfish Management Questionnaire" call or write my office in Marrero. In addition to the questionnaire, the Natural Resources Committee will be holding hearings in early 1994 on future finfish management in Louisiana.

#### FUEL TAX CREDIT

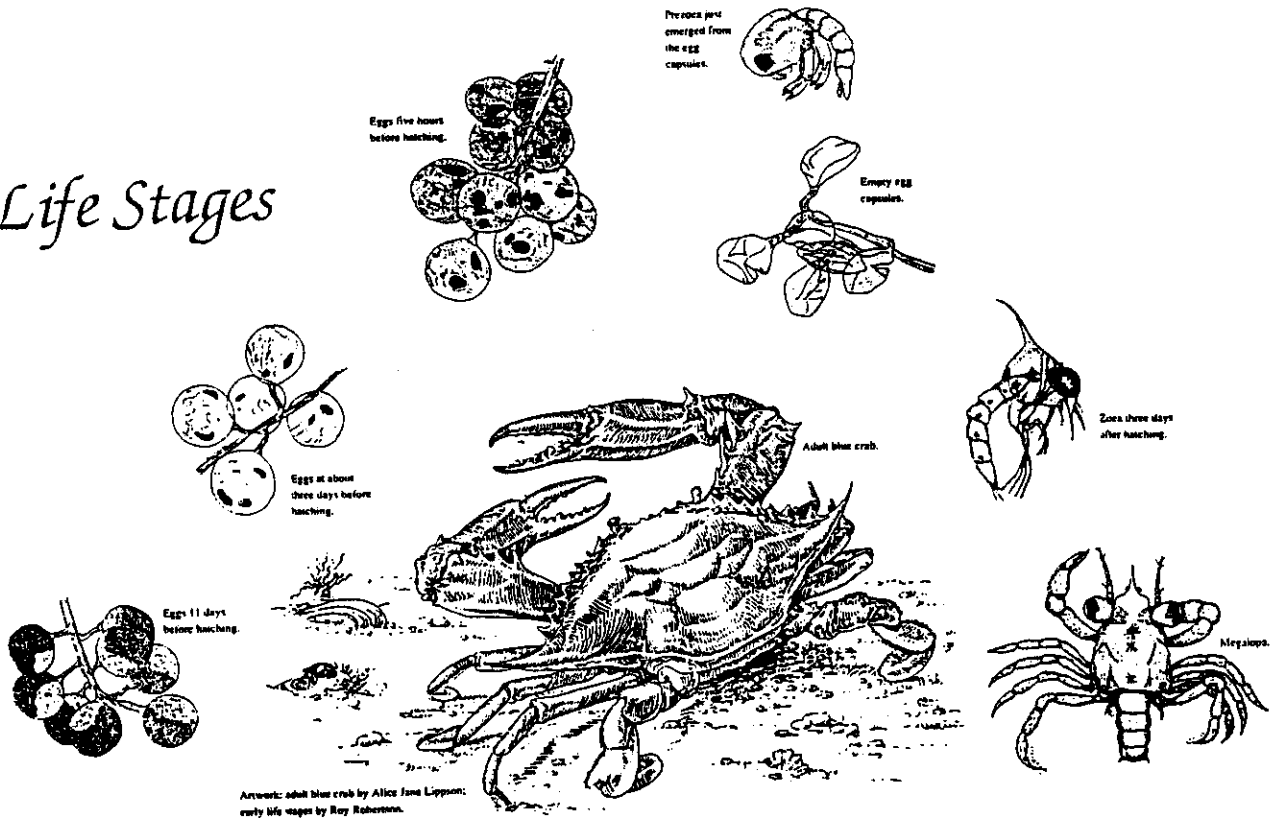
The 1993 Louisiana legislature passed Act 164 to provide a tax credit for commercial fishermen who purchase gasoline or other fuels for their boats from dealers (such as service stations) which do not have state road taxes removed from their price. This tax credit may be used against state income taxes and this could amount to as much as .20 cents per gallon.

At this time, the Louisiana Department of Revenue and Taxation does not plan to use a new form for this credit. Eligible fishermen should use the "other credits" line of the existing income tax form. In order to use this credit, it is important for fishermen to keep good records of their fuel purchases from dealers who are charging road taxes on their fuel. When the Department of Revenue and Taxation releases more information, I will pass it on to you.

# BLUE CRAB LIFE HISTORY

Blue crabs provide a very important fishery for Louisiana. In 1992, commercial hard-shell blue crab landings were 51.7 million pounds, worth over \$26.6 million. While there are no exact figures on soft shell crab production, they were certainly worth hundreds of thousands of dollars. In 1992, the state sold 2734 commercial crab trap licenses and 767 "crab trap on a trotline" licenses., Crabs are also very important to sports fishermen, with 2270 recreational crab trap licenses being sold in 1992. No one knows how many "chicken neckers" fish for crabs since a gear license is not required for the use of bait on a line without a metal hook or pin for sport crabbers.

## Life Stages



Crabs begin their life cycle when the mature female carrying fertilized eggs (sponge crabs) move to the lower bays and beaches to lay their eggs. One female may produce as many as 2 million eggs.

These eggs will hatch about two weeks after spawning. When first hatched, the baby crabs, known as prezoa look like anything but a crab. Seven molts over a 31 to 47 day period will take the crab through the zoea state to the megalopa stage. They begin to look more like a crab at this stage, and even have tiny claws that they can use like an adult crab. After 6 to 9 days, the megalapoda molts into a small crab that is 1/8 of an inch wide from point to point. After this, the crab may shed between 15 and 20 more times in its life. Under good conditions a female may mature and spawn within 12 months.

Zoea larva need fairly salty water in order to survive, but megalopae larva are found in wide range of salinities. Early crab stages look for protection and food in and around coastal marshes. No one knows exactly what pattern of currents, tides and winds bring the larvae into the marshes at the right stage in their life.

Illustration source: Virginia Marine Resources Bulletin. Vol. 25, Nos. 1 & 2.

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## THE GUMBO POT

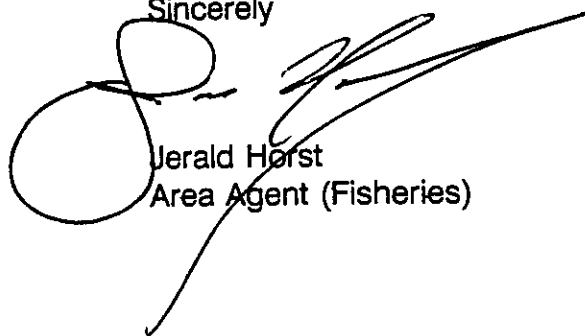
### Noodly Shrimp

This is a dish that I whipped up using some left-over noodles. I enjoyed it and thought I might share it with you.

1	lb. cooked, peeled shrimp	1/2 tsp. dill
1	can cream of mushroom soup	1/2 tsp. salt
3/4	cup milk	1/4 tsp. pepper
2	cups cooked egg noodles	1/4 cup dry bread crumbs
1/2	cup sour cream	1 Tbsp. melted margarine
3	Tbsp. chopped parsley	

Mix soup and milk in a mixing bowl. Add shrimp, noodles, sour cream, parsley, dill, salt, and pepper. Mix well. Pour into a well-greased 8" x 8" baking dish. Combine bread crumbs and margarine and sprinkle over casserole. Bake at 350 degrees for 20 to 25 minutes. Serves 4.

Sincerely



Gerald Horst  
Area Agent (Fisheries)