

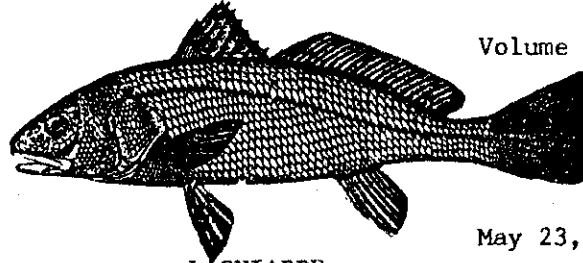
LOUISIANA COOPERATIVE EXTENSION SERVICE

Orleans Parish
St. Charles Parish
Jefferson Parish

Room 800, Courthouse
Gretna, LA 70053
Phone: 367-6611 Ext: 355

SEA GRANT PROGRAM

Volume 3, Number 5



May 23, 1979

ALLIGATOR SEASON

As you've probably heard, the U.S. Fish and Wildlife Service is proposing a reclassification of the alligator in the parishes of Iberia, St. Mary, Terrebonne, Lafourche, St. Charles, Jefferson, Plaquemines, St. Bernard and St. Tammany. This would allow an alligator season like the one in Cameron, Calcasieu and Vermillion Parishes.

A hearing will be held by the U.S. Fish and Wildlife Service in Morgan City on May 25 on this subject. The hearing will be in the Civic Center, starting at 1:00 p.m. If you feel that alligators have become overabundant and need harvesting, it is important to attend and make your voice heard. Also to be discussed at the meeting, will be a provision to allow the sale of the alligator meat.

TURTLE PROBLEMS

Louisiana shrimpers may be heading toward a serious problem with sea turtles in the Gulf of Mexico. While shrimpers certainly would rather not catch a turtle, sometimes they do. We have five different kinds of sea turtles in the Gulf and three of them are classed as endangered. The other two are considered threatened.

Under the Federal Endangered Species Act, it is against the law to even take one of the endangered turtles by accident. This is a very strong law and it has a lot of teeth in it. This was the law that was used to shut down the multi-million dollar Tellico dam to save the 3-inch fish, the snail darter. This law could shut down the shrimp industry, as anything that interferes with an endangered species must be stopped. The law is clear and definite on that point.

The National Marine Fisheries Services is hoping that the excluder trawl being developed, will cut way down on the number of turtles that are caught in trawls. This trawl has a panel of large-mesh webbing that fits over the mouth of the trawl. It is supposed to stop turtles from entering the trawl, but still allow shrimp and fish to enter the trawl.

The three turtles listed as endangered are the hawksbill, loggerhead and kemp's ridley turtles. The ridley turtle is a small sea turtle, while the loggerhead is large and has a leathery shell. The green turtle, the one that used to be considered the best to eat, is classed as a threatened species.

If you catch a sea turtle in your trawl, return it to the water immediately unless it is unconscious. If the turtle is unconscious, here are the recommended steps to reviving one.

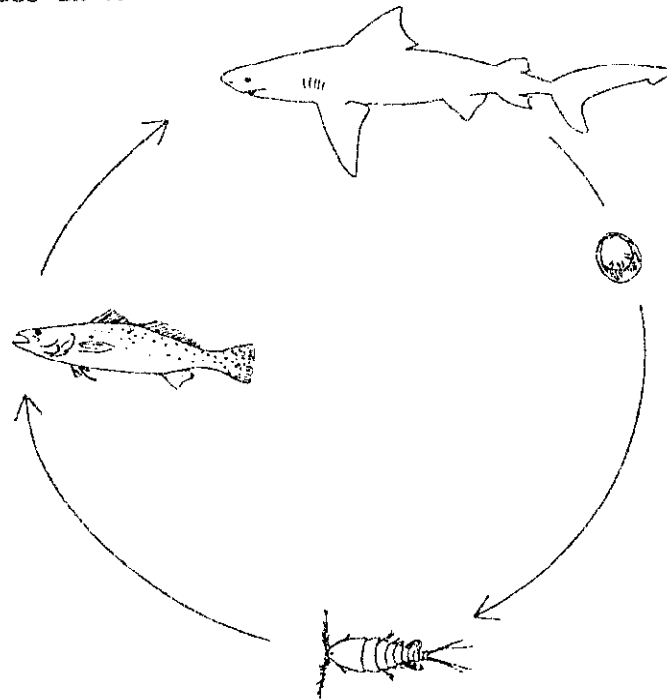
1. Take the turtle out of the direct sun.
2. Turn it on its back to help it breathe.
3. Pump the bottom shell with your foot to force the water from their lungs (10-20 minutes).
4. Once turtle begins breathing and moving, wait 10-20 minutes and then put it overboard.

I know that this sounds like a lot of trouble, but if the number of sea turtles keeps dropping, the shrimp industry could be in a lot more trouble.

Source: Aquanotes, LSU Seagrant. February 1979.

SPAGHETTI WORMS

One thing that anyone who has cleaned speckled or white trout has seen are the worms in the flesh of the trout. The worms look like white threads in the meat of the fish.



This worm has quite an interesting life cycle. The adult worm that lays the eggs is a tapeworm that lives in the gut of a shark. The worm lays its eggs there and they pass out in the shark's waste. When they hatch in seawater, the little parasite is eaten by a tiny animal called a copepod. This little animal shown at the bottom of the picture above, is about the size of a pin head.

The parasite lives there until the copepod is eaten by a fish such as a trout. It bores its way out of the trout's gut and moves in to the flesh and there is where we see it. The worm completes its life cycle when a shark eats the trout. As the trout is being digested, the worm is freed and it hooks itself onto the wall of the intestine and the cycle starts all over again.

An interesting thing about this parasite is that it seems that the cleaner the water is, the more worms there are and the more polluted the water is, the less worms there are. Also the saltier the water is, the more worms there are. In clean, salty Apalachee Bay in Florida, 98% of the trout had worms and each trout averaged over 4 worms per fish. In polluted Tampa Bay, only 10% of the trout were wormy and they only averaged about one worm per wormy fish. In Louisiana, we average about 40% wormy trout with each having about 2 worms.

Fortunately, these worms can't in any way harm humans. Cooking kills them and even if they were eaten raw, they would die in a human. Source: Marine Maladies? Worms, Germs, and Other Symbionts from the Northern Gulf of Mexico. 1978. R.M. Overstreet. Mississippi-Alabama. Sea Grant Consortium.

4-H SEAFOOD RECIPES

Every year the 4-H clubs of this area hold a seafood cookery contest. Contests were held in 6 categories; crawfish, fish, shrimp, crabs, oysters and combination, in each parish. The best of each parish meet for a regional contest, so the recipes below, are the best of the best. We would like to thank five people for helping LSU Extension Service sponsor this event.

Sal Piazza, Jr. - Piazza Seafood
 Joe Becker - Fisherman's Dock Seafood
 Stan Pausina, Jr. - New Orleans Oyster Company
 S.J. Sampey - Sampey Seafoods
 W.E. Ulmer

Good Eating

Crawfish Category

Missy Trahan- Arabi, Louisiana

CRAWFISH PIE

1 1/4 cup minced celery	Hot sauce, to taste
1 sm. bunch shallots, chopped fine	3 cups cooked rice
1/2 small green pepper minced	1 1/4 cup water
3 cups cooked crawfish, tails and fat	1 can Golden Mushroom Soup
1 sm. clove garlic put through press	3 yolks of hard boiled egg (if desired)
1/2 teaspoon seafood seasoning	2 slices bread well buttered
1 bay leaf	Salt and pepper to taste.

Saute in oil: celery, shallots, sweet pepper about 5 minutes. Add crawfish tails, fat, garlic, seafood seasoning and bay leaf and saute about 5 minutes longer. Add worcestershire sauce and tabasco and salt and pepper; mix well. Next add rice, water and soup. Pour into 2 quart casserole which you have buttered. Grate egg yolks over top. Remove crusts from bread and put into triangles. Arrange in circle on top. Sprinkle with paprika. Bake uncovered at 350 degrees for 30 minutes. Serves 8.

Combination Category

Denise Laguens-Metairie, LA

SEAFOOD SUPREME

2 - 5 ounce cans shrimp	1/2 Tbsp. chopped parsley
2 - 6 1/2 ounce cans crab meat	1/2 Tbsp. worcestershire sauce
1 1/2 cups shredded day old white bread	1/2 Tbsp. caper liquid
1/2 cup peeled and finely chopped onion	1 tsp. dry mustard
1/2 cup minced celery	1/2 tsp. curry powder
1 Tbsp. capers	1/2 cup mayonnaise
1 Tbsp. lemon juice	

Drain shrimp, reserving liquid. Mix all ingredients together. Moisten with 1/2 cup shrimp liquid, turn into 1 1/2 quart casserole. Bake at 350°F for 1 hour. Serves 4.

Crab Category

Mark Nuschler-Chalmette, LA

CRAB DIP

4 ounces butter	1 pound crabmeat
8 ounces cream cheese	Tabasco sauce
2 cloves garlic	

Melt butter in saucepan. Add cream cheese to melted butter and blend thoroughly, cooking over low heat. Add two cloves garlic finely chopped or squeezed through a garlic press. Add crabmeat and continue to heat over low flame until mixture bubbles. Remove from heat and add tabasco sauce. May be served hot or cold with crackers. Serves 6.

Oyster Category

Patrick Laguens- Metairie, LA

ITALIAN OYSTERS

1 dozen oysters	2 Tbsp. lemon juice
3/4 cup oil	2 tsp. worcestershire sauce or
2 toes of garlic	steak sauce
1 cup Italian bread crumbs	grated parmesan cheese
4 Tbsp. melted butter or oleo	

Butter a 9 inch pie plate. Drain oysters, put oil in a dish. Squeeze garlic into oil, dip oysters in oil. Roll oysters in bread crumbs and put in buttered dish. Dribble over top with melted butter or oleo, lemon juice, worcestershire sauce, sprinkle with grated parmesan cheese. Bake in 450 degree oven 15 to 20 minutes. Serves 2.

Shrimp Category

Leigh Anne Gibbons-Gretna, LA

BAR-B-QUED SHRIMP

4 lbs. jumbo headless shrimp	1/2 tsp. Oregano
1/2 lb. butter	1/2 cup Olive Oil
1/2 lb. margarine	1 lemon sliced
1 1/2 ounces worcestershire sauce	1/2 tsp. Hot Sauce
2 Tbsp. black pepper	1 tsp. salt
1/2 tsp. ground Rosemary	1/2 garlic clove

In a saucepan, melt butter and margarine. Add worcestershire, pepper, rosemary, oregano, olive oil, lemon slices, hot sauce, salt, garlic and mix thoroughly. Put shrimp in a 2 quart 8x12 inch casserole dish, and pour heated sauce over each. Stir well. Cook in a 400° oven about 15-20 minutes, turning once. Shells should be pink, the meat white, and not translucent. Serves 6-8 as an appetizer.

Fish Category

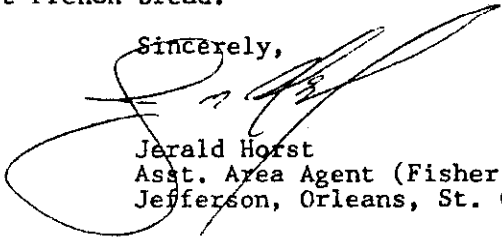
Kenny Dasch-St. Charles, LA

CATFISH LOAF

1 lb. catfish	1/2 cup ketchup
2 cups oil	1 quart baking pan
1 egg	1/2 block butter, melted
1 sm. onion, finely chopped	1/2 tsp. salt
1 slice bell pepper, finely chopped	1/2 tsp. black pepper
1/2 cup plain bread crumbs	

Place catfish in hot oil. Fry lightly until meat falls off bones. Remove catfish from oil. Drain well. Cool and remove from bones. Shred fish, place in bowl. Add eggs, onions, bell pepper, bread crumbs, salt and pepper. Mix well and shape into loaf. Place fish loaf in a greased baking dish. Pour ketchup over loaf. Bake 15 minutes at 350°F. Baste with melted butter every 5 minutes. Sprinkle with additional bread crumbs. Makes 4 servings. Serve with green salad and hot French bread.

Sincerely,



Jerald Horst
Asst. Area Agent (Fisheries)
Jefferson, Orleans, St. Charles

The Louisiana Cooperative Extension Service follows a non-discriminatory policy in programs and employment.