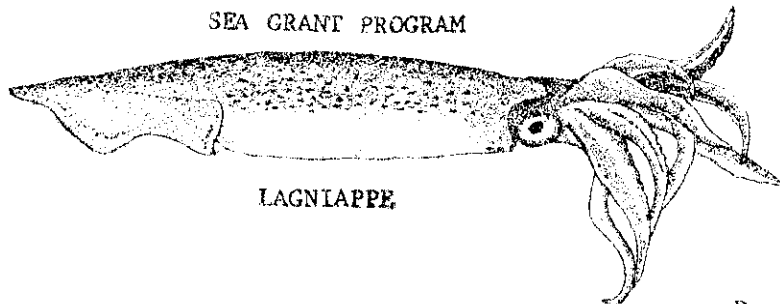


LOUISIANA COOPERATIVE EXTENSION SERVICE

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SEA GRANT PROGRAM



LAGNIAPPE

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COMMERCIAL FISHERMAN'S RECORD BOOKS

I've received a shipment of the commercial fisherman's record books for next year. These booklets are designed so that commercial fishermen can keep a record of their expenses involved in fishing. If you don't have good records when the IRS audits you, it can be very expensive. You can get a free copy by calling or writing me at my office.

CRAWFISH AND SALTWATER

Many Louisiana crawfish farms are located in the coastal areas of south Louisiana. Since most of our crawfish farmers use existing bayous and canals for their water supply, it is possible that some saltwater may be picked up during pumping operations.

Results from two studies on red swamp crawfish, show that a little saltwater may not be as bad as might be thought. Full strength Gulf of Mexico seawater is 30-35 ppt (parts per thousand) salt. In a recent study done in Texas, small crawfish (1½-2½ inches) were held in water salinities of 0,3,6,9 and 12 ppt. The crawfish survived well in all salinities for several weeks. However, as the salinity went up, their growth rate went down.

These findings are similar to a Louisiana study done in 1967 by Dr. Harold Loyacano, Jr. He used salinities of 0,10 and 20 ppt. Crawfish 1½ inches long grew slower as salinities went up. Crawfish 2-2½ inches long, however, showed the best growth rate at 10 ppt.

He also tried 30 ppt (almost full strength seawater). All of the 1½ inch crawfish died by one week. Larger crawfish (up to 6 inches) were still alive after one week. Newly hatched crawfish were wiped out at salinities of 15, 20 and 30 ppt in a few days.
Sources: Red Swamp Crawfish: Short-term Effects of Salinity on Survival and Growth. Bruce A. Sharfstein and Craig Chafin. The Progressive Fish-Culturist. Vol. 41, No. 3, July 1979 AND Acute and Chronic Effects of Salinity on Two Populations of Red Swamp Crawfish (*Procambarus clarki*) Harold A. Loyacano, Jr. Unpublished Master's Thesis. LSU 1967.

EXTENSION ON LORAN-A SHUTDOWN

The U.S. Coast Guard has announced a six month extension on the shutdown date for LORAN-A in the Gulf of Mexico. The new shutdown date is December 31, 1980. They feel that the new date will be less disruptive since this is a slow time of the year for vessel activity.

THREE-CORNERED GRASS

Three-cornered grass, also known as Scirpus olneyi to biologists, has long been known by trappers to be one of the most favored foods of muskrats and nutria. Louisiana is by far the leader in U.S. fur production, producing about 40% of all the fur sold in the U.S.

Three-cornered grass at one time made up 25% of the grass on Louisiana's 1½ million acres of brackish marsh. Now it only makes up a little more than 2%. It has steadily disappeared since the 1940's because of increased drainage and canals due to oil exploration. This changed the water levels and tides.

However, Dr. Robert Chabreck of LSU School of Forestry and Wildlife Management, is doing research to discover the key to re-establishing the stands of this important plant. Dr. Chabreck feels that managing water levels is the most important clue, since other research has shown that three-corner grass can take a wide range of salinities. Dr. Chabreck's work is funded by LSU Sea Grant and the Experiment Station.

BABY TURTLES

At one time Louisiana was the major supplier of baby turtles for the U.S. pet trade. However, with the Salmonella scare, interstate shipment of pet turtles was prohibited. Recently, the National Turtle Farmers and Shippers Association asked the FDA to lift their ban on baby turtle shipments. They felt that they had come up with methods of producing Salmonella-free turtles and that they deserved a chance to demonstrate these methods.

Their petition has run into trouble. The reason is that some biologists feel that the widespread treatment of turtles with antibiotics will over time, produce a super strain of Salmonella which is resistant to drugs. This could cause problems further down the road in control of Salmonella in foods.
Source: Food Chemical News. December 3, 1979.

SICK CRABS

The most common serious disease of blue crabs is one caused by a tiny one celled animal called a microsporidan protozoan. These "sick crabs" as they are called by fishermen, have a very white chalky meat. The meat is so white that you can see the white color through the belly of the crab.

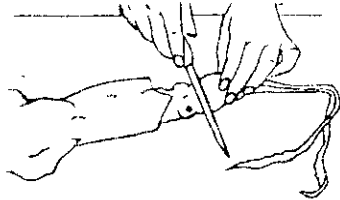
When a blue crab picks up one of the microscopic spores, it invades the crab's blood cell. There the parasite starts dividing and producing many new ones. Each parasite then produces a string of eight spores in the crab's meat. Soon there are so many of these spores that they actually start to replace the meat of the crab. This gives the crab meat the white color.

Many fishermen smash these crabs when they catch them and throw them back overboard. However, this allows healthy crabs to feed on the smashed meat of the infected one which in turn infects them with the disease. The best thing to do is not to return them to the water at all. It seems that this disease causes the crab to weaken and it can't migrate with the rest of the healthy crabs. When cold weather sets in, they are so weak that they die easily.
Source: Marine Maladies? Worms, Germs and Other Symbionts from the Northern Gulf of Mexico. 1978. R.M. Overstreet. Mississippi-Alabama Sea Grant Consortium.

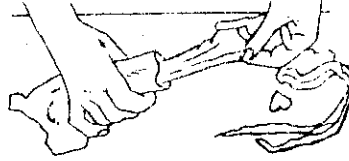
SQUID

Squid are one of the many seafood items fishermen in Louisiana see, but don't use or sell. They have been eaten for centuries in Europe and Asia, but have never caught on here in Louisiana. Offshore shrimp fishermen frequently see them in the catch and occasionally they are now available in supermarket fish departments.

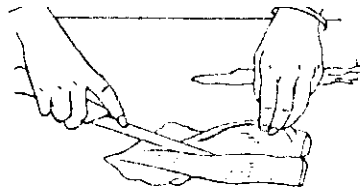
HOW TO CLEAN SQUID



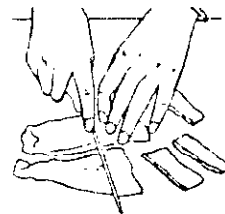
1. Thaw frozen squid. Cut through arms near the eyes. With thumb and forefinger, squeeze out the inedible beak which will be located near the cut. Reserve tentacles.



2. Feel inside mantle for chitinous pen. Firmly grasp pen and attached viscera; remove mantle. Wash mantle thoroughly and drain. It is now ready for stuffing. To make rings, cut across the mantle.



3. To cut mantle into strips or pieces, lay the mantle flat and cut down the center from top to tail. Spread open and wash thoroughly.



4. Cut mantle into size strips or pieces desired. Arms can be chopped, minced, or left whole.

Squid are easily cleaned and can be prepared in a variety of ways. You can fry them or cook them in a tomato sauce or spaghetti. Listed below are some free squid cookbooks and where to write to order them. Let's Cook Squid the European Way - University of California Sea Grant Marine Advisory Program, 554 Hutchinson Hall, University of California, Davis, CA 95616.

Catching, Cleaning and Cooking Squid - Marine Brief #3. Same address as above.

Squid, the Versatile Shellfish - National Marine Fisheries Service, Marketing Services Branch, P. O. Box 1109, Gloucester, MA 01930.

Squid - An underutilized Species - Cooperative Extension Service, Virginia Polytechnic Institute and State University, Blacksburg, VA 24061.

Source: Coastlines. New York State Sea Grant Institute. Volume 10, Number 4.

TWO NEW PUBLICATIONS

I've just received a supply of two new publications which can be obtained from my office free of charge. Smoked Fish Recipes by the South Carolina Wildlife and Marine Resources Dept. explains how to smoke fish on your own grill and then gives 11 recipes for smoked fish. Louisiana Boating Laws by LSU Sea Grant Legal Center covers all the laws that Louisiana boaters are subject to. Either or both of the publications can be obtained by calling or writing me at my Gretna office.

MARINE LIFE POSTERS

One request that keeps coming up, is where to buy those large brightly colored posters of the different fishes around the U.S. They are often used as wall decorations in seafood stores, camps and dens. The following six posters can be ordered from: Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402. Order by item and stock number.

ITEM	PRICE	STOCK NUMBER
31Y9 Marine Fishes of the North Pacific	\$2.30	003-020-00051-7
32Y9 Marine Fishes of the North Atlantic	3.75	003-020-00027-4
33Y9 Marine Fishes of the Gulf and S. Atlantic	2.30	003-020-00065-7
34Y9 Fishes of the Great Lakes	3.25	003-020-00069-0
35Y9 Marine Mammals of the E. Hemisphere	3.00	003-020-00106-8
36Y9 Mollusks & Crustaceans of the Coastal US	3.20	003-020-00087-8

SEAFOOD TRANSPORTATION DIRECTORY

Transporting seafood from one area of the U.S. to another has always been a problem for seafood dealers. Recently, the South Carolina Wildlife and Marine Resources Department has published a directory of seafood transporters on the East Coast. A great many of these companies also service the Gulf area.

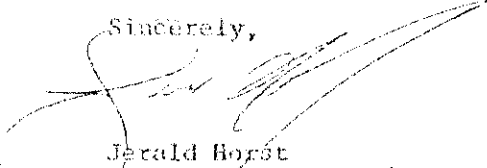
The directory lists points of origin and destinations with comments on the types of loads (for example, fresh or frozen, full or partial loads). For dealers doing business on the East Coast, this could be a valuable directory. For a copy, call or write me at my Gretna office and I'll be glad to send you one. Source: Sea Views. Michael Gesterling-Florida Marine Advisory Program.

THE GUMBO POT
Shrimp & Spaghetti

I'd like to thank Bev Lopez of Ed and Bev's Seafood in Metairie for this recipe. She says its one of her favorites.

- 1 lbs. peeled shrimp (31-35 size or larger)
- 2 sticks butter
- 1/2 cup olive oil
- 1/2 cup sauterne wine
- juice of 2 lemons
- 3 toes crushed garlic
- 4-6 chopped green onions
- Tony's Creole Seasoning
- Spaghetti
- French Bread

If shrimp are large, butterfly them. Melt butter, olive oil and lemon juice and put in 9X13X2" roasting pan. Add garlic, green onions and wine. Place shrimp in sauce and sprinkle Creole seasoning over shrimp. Place in broiler for 5 minutes. Take out of oven and turn shrimp. Sprinkle on some more Creole seasoning and broil 5 more minutes. Serve over boiled spaghetti. Use french bread to sop up juice. Serves 4-6. Good eating!!!

Sincerely,

Gerald Horst
Assoc. Area Agent (Fisheries)
Jefferson, Orleans, St. Charles

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