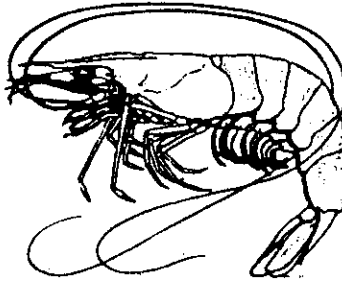


SEA GRANT PROGRAM



LAGNIAPPE

LABELING FOREIGN SHRIMP

As most fishermen are aware, a flood of foreign shrimp, much of it farm-raised, has been coming into the U.S. in recent years. In ten years, shrimp imports from Ecuador have increased from less than 9 million pounds to nearly 101 million pounds. In four years, shrimp imports from China have increased from about 2½ million pounds to about 44 million pounds last year. These heavy imports have changed the way shrimp are marketed in this country.

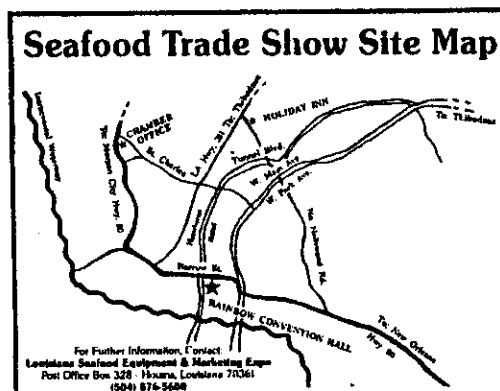
Another practice which has affected shrimp marketing is that many packers, with National Marine Fisheries Service approval, have been repacking these imported shrimp after very little processing and labeling them as a "product of the U.S."

This recently brought action on by the U.S. Customs Service which ruled that even peeling and deveining shrimp did not change them enough to label imported shrimp as a product of the U.S. After Customs put out the word, the U.S. Food & Drug Administration jumped in and ruled that imported shrimp that were peeled in the U.S. and then labeled "product of the U.S." would be considered misbranded.

Whether or not the labeling requirements will really make a difference in the price of domestic shrimp, in the long run, remains to be seen. One thing that is certain is that at the present time the Gulf of Mexico shrimp industry is suffering serious economic stress.

SEAFOOD EQUIPMENT & MARKETING EXPO

The 1989 Louisiana Seafood Equipment and Marketing Expo will be held in Houma, LA on January 17 and 18. This year the show will be in larger facilities at the Rainbow Convention Center. Visitors will have a chance to see and hear what's new in seafood products, processing equipment and marketing methods. Show hours will be 10 a.m. til 6 p.m. each day. For more information on exhibiting or attending, call or write the address on the map below.



HELP FOR ST. CHARLES BUSINESSES

Businesses located in St. Charles, St. James and St. John Parishes can get free help in doing business with the federal government. Through the program funded by the River Parishes Private Industry Council, the South Central Planning and Development Commission will help businesses go through the procurement process. Interested businesses should contact the commission at (504) 466-0514.

Source: SCPDC Notes. Vol. 2, No. 4.

T.S.A. WANTS GULF SHRIMP CLOSURE

In a letter to the Gulf of Mexico Fishery Management Council this fall, the Texas Shrimp Association has requested that all the EEZ (all federal waters) in the Gulf of Mexico be closed to shrimping from approximately June 1 to July 15 of each year. If this is not done, they have requested at least a closure of the EEZ off of both Louisiana and Texas. Their reasons for asking for the closure were as follows:

1. Enforcement problems for Texas waters.
2. Better market demand for larger shrimp.
3. Too much shrimping effort.
4. Early overfishing.

AQUACULTURE CONFERENCE

The LSU Agricultural Center will be sponsoring the Louisiana Regional Aquaculture Conference on January 31, 1989, at the Hotel Acadiana in Lafayette, LA. A registration fee of \$10 is being charged for conference materials and lunch. Registration will be allowed at the door, but will not include meal arrangements.

Agenda

- 8:30 Welcome Address. Walter Comeaux and Denver Loupe
- 8:45 Overview: Commercial Aquaculture in Louisiana. Larry de la Bretonne
- 9:00 Consumption Patterns in U.S. for Farm-Raised Catfish and Crawfish. Lynn Dallenbarger
- 9:20 Overview: Economics of Commercial Aquaculture Production. Kenneth Roberts
- 9:40 Legal Considerations and Regulations for Aquaculture Production. Fred Whitrock
- 10:00 Selling to the Seafood Buyer: The Buyer's Perspective. Randy Montegut
- 10:15 Break

		Concurrent Sessions	
Meeting Rooms:	A	B	
Moderators:	Charles Miller Soft-Shell Crab Production	James Dardieu Crawfish Research Update	
10:45	Producer's Perspective Fritz Trappay	Fauna and Feeding Robert Reigh Aeration and Energy Use Eugene Baker	
11:00	Soft-Shell Crab Production Ronald Malone	Forages for Crawfish Robert Romaire International Marketing Jay Hunter	
Noon	Luncheon Buffet	Luncheon Speaker: Representative Chris John	
		Afternoon Concurrent Sessions	
Meeting Rooms:	A	B	
Moderators:	L.L. McCormick Commercial Catfish Farming	James Avault, Jr. Commercial Crawfish Production	
1:30	Producer's Perspective Greg Lutz	Grower's Viewpoint Glen Dugas	
1:45	Start-Up Requirements Gary Jensen	Crawfish Production Practices Larry de la Bretonne	
2:15	Production Practices Jimmy Avery	Crawfish Processing Techniques Michael Moody	
2:45	Break		
3:15	Hybrid-Striped Bass and Redfish Production Wilhelm Wolfers Arthur Williams	Design and Construction of Soft-Shell Crawfish Systems David Bankston	
3:45		Collection, Acclimation and Production of Soft-Shell Crawfish Dudley Culley	
4:15	Intensive Fish Culture Systems Thomas Lawson	Alligator Farming Mark Shirley	
1:45	Drak		
5:00	Aquaculture Video Program Crawfish Catfish Alligators Redfish		
6:00	Adjourn		

Registration Form
Southern Louisiana Regional Aquaculture
Conference

Name _____

Company _____ Phone _____

Address _____

City _____ State _____ Zip Code _____

The registration fee is \$10 per person.

Amount enclosed: \$ _____ for _____ people.

Names of registrants: _____

Number attending the luncheon: _____

Please make checks payable to
Louisiana Aquaculture Conference and return to:

Dr. Gary Jensen
Louisiana Aquaculture Conference
202R Knapp Hall, LSU
Baton Rouge, LA 70603
Phone: (504) 388-2152

"ZERO TOLERANCE" AND YOUR BOAT

Recently the Zero Tolerance policy on illegal drugs has received quite a bit of publicity concerning boats. What does Zero Tolerance mean to the boat owner?

- * If the U.S. Coast Guard, in the course of their normal duties, board a vessel, any amount of illegal drugs on a boat (even one marijuana seed) will result in action. It doesn't matter whether the drug is brought on board by a crewmember or guest or even if it was left by someone who is not on the boat at the time.
- * If drugs are found, the Coast Guard will either escort the vessel in or send it in.
- * When Customs receives the vessel, they will determine whether to fine the owner and release the vessel or whether to seize the vessel.
- * Customs will issue a notice that the vessel is subject to seizure. The owner or owners may only get the vessel released if they pay the full value of the vessel in cash or in an irrevocable letter of credit.
- * Seizure and loss of the vessel are civil actions against the vessel and may take place even if those on board are not arrested or charged.
- * A boat owner may file a petition with Customs presenting evidence that they had no knowledge of the drugs and prove that they took actions to prevent drugs from being brought on board. These will be taken into account, but are not absolute defense against loss of the vessel.

Source: Transportation Facts. U.S. Dept. of Transportation.

FEDERAL HANG FUND MOVED

Thanks to Gerald Theriot, I have just noticed the Fishermen's Contingency Fund (Federal Hang Fund) has moved its offices. Fishermen who suffer gear or vessel damage and need to make a claim should use the following telephone number and address:

FISHERMEN'S CONTINGENCY FUND
1335 East-West Highway
Silver Spring, MD 20910
(301) 427-2396

SOFT SHELL CRAB PRODUCERS LIST

A softshell crab producers list for the state of Louisiana has been compiled by LSU Extension Marine Advisory Agent John Supan for the Louisiana Seafood Promotion and Marketing Board. Thirty-seven seafood dealers and producers are listed from ten parishes. For a copy of this list call or write: Louisiana Seafood Promotion and Marketing Board, P.O. Box 98000, Baton Rouge, LA 70898, (504) 765-2944.

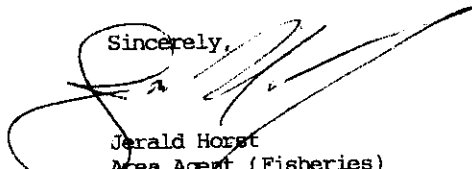
THE GUMBO POT
Grouper Bermudas

This recipe comes from Chef Bernhard Götz of the Sheraton New Orleans restaurant. He prepared it for the Louisiana Seafood Promotion and Marketing Board at the Louisiana Restaurant Show. We used grouper and gaspergou and it was delicious with both.

4 6-oz. fish fillets	2 Tbsp. white worchestershire
4 oz. diced shallots	2 tsp. thyme
4 oz. diced bacon	6 Tbsp. sherry wine
8 oz. sliced bananas	6 Tbsp. olive oil
2 cups heavy cream	salt
1 lemon, juiced	pepper

Season fillets with salt, pepper and lemon juice and saute in olive oil. In a separate pan saute the shallots and bacon until golden. Deglaze pan with sherry and add cream. Reduce cream on low heat until slightly thick and add rest of lemon juice, bananas, thyme, worchestershire and salt and pepper to taste. Spoon sauce over fillets. Serves 4.

Sincerely,


Jerald Horst
Area Agent (Fisheries)
Jefferson/St. Charles Parishes

JH/kwj

LOUISIANA COOPERATIVE EXTENSION SERVICE PROVIDES EQUAL OPPORTUNITIES IN PROGRAMS AND EMPLOYMENT. LOUISIANA STATE UNIVERSITY AND A. & M. COLLEGE, LOUISIANA PARISH GOVERNING BODIES, SOUTHERN UNIVERSITY, AND UNITED STATES DEPARTMENT OF AGRICULTURE COOPERATING

LOUISIANA COOPERATIVE EXTENSION SERVICE
LSU AGRICULTURAL CENTER
U.S. DEPARTMENT OF AGRICULTURE
LOUISIANA STATE UNIVERSITY AND A. & M. COLLEGE
UNIVERSITY STATION, BATON ROUGE, LA 70803-1900

OFFICIAL BUSINESS

Penalty for Private Use. \$300