Coastlines E

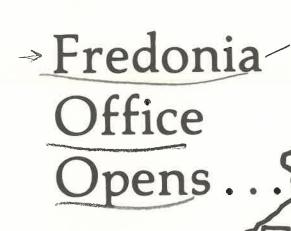
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If Lake Erie is of concern to you, new help is at hand. An Advisory Service office is now open at the <u>State University College at Fredonia</u>. Offices are located on the third floor of the Mason Hall Addition.

The result of a cooperative effort between Pennsylvania State University and the New York State Sea Grant Program, the staff in this new Advisory Service office will work with people on both New York and Pennsylvania coastlines solving problems.

Fredonia

Initially the two man team of Robert Patten and Sandy Schuman will explore ways Sea Grant can help industries and communities stimulate the economic development of certain coastal areas prevent or mitigate high water damage; extend youth education in selected topics.

Brockport

This is the first jointly sponsored Extension type effort by these two states and has been encouraged as a new means of providing Sea Grant help to

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persons in Pennsylvania, a state net now having a major Sea Grant program.

Sea Grant Advisory Service staff in the Marine and Great Lakes regions are nearly fully staffed again. Mr. Norman Bender, an economist with degrees from the University of Massachusettes, has filled Roger Allbee's position at Stony Brook. Norm will be focusing his initial efforts on commercial fishermen and marine recreation industries.

New York City again has an Advisory Service staff member. Mr. Richard Raymond is taking over Glenn Malloff's responsibilities in stimulating minority youth involvement with marine environments. Rick comes from California following a three year stint with the Peace Corps in Valpariso, Chile. His degrees in marine fisheries are from Humboldt State and the University of the Pacific.

Richard Sojda will be stepping in for Dick Gross at the Brockport Advisory Service office as Dick returns to the Bureau of Outdoor Recreation. Rick is a graduate of Cornell University with training in outdoor recreation.

Robert Patten joined Sandy Schuman in opening a new office in Fredonia (see above story) to serve Lake Erie interests in Pennsylvania and New York. Rob is a graduate of SUNY College of Environmental Science and Forestry and the SUNY College at Buffalo with recreation development his main field of interest.

-> FLOUNDER FRAMES: FOOD FOR THE FUTURE

by Dr. Robert B. Gravani, Assistant Director Institute of Food Science and Marketing, Cornell University

"What can we do with eight million pounds of fish wastes" been employed in new product development at Cornell, Dr. coming from the filleting houses in the New York City area each year?"

Baker feels past research with poultry meat and eggs at the New York State College of Agriculture and Life Sciences

That's the question food scientists in the Poultry Science Department at Cornell University's College of Agriculture and Life Sciences asked themselves as they initiated a Sea Grant research program bearing the title, "Utilization of Filleting Waste from Flounder for Human and Pet Food."

The growing clamor for additional sources of increasingly scarce and expensive protein, and the possibilities for raising the market return for flounder have given impetus to this program, according to Dr. Robert C. Baker, principal investigator.

Only 40 per cent of the weight of the fish goes into fillets. The rest (head, viscera and frame) is salvaged primarily for mink food which brings a return of only three cents a pound.

Dr. Baker estimates that at least a 50 per cent yield, valued at a minimum of 50 cents a pound, can be recovered by using new processing techniques to remove meat from the flounder frames (without heads and viscera.) That represents a sizeable increase in return for the fish and yet the consumer will pay considerably less for the resulting product than for fillets. Some of the remaining flesh plus heads and viscera can be used for pet food, further increasing market gain.

Joseph D. Slavin of the National Marine Fisheries Service predicts this process of "separating fish flesh from bones and skins by mechanical means and the subsequent processing of the resulting material for intermediate or consumer products" may be as significant to the fish industry as the development of freezing.

Products from fish frames are not new items, but to date, the yellow tail flounder, caught in the off-shore waters of Long Island, has not figured in new product development. Researchers at other institutions have also found that no two fish species seem to behave the same when tested in new forms and products.

Although this program represents the first time fish have

been employed in new product development at Cornell, Dr. Baker feels past research with poultry meat and eggs at the New York State College of Agriculture and Life Sciences should prove very helpful in developing and marketing products from flounder frames. Possibilities for using the minced fish as human food include fish spreads, sausages, fish cakes, canned fish, fish frankfurters, fish croquettes, casseroles, loaves and a high protein addition for other processed foods.

The principal item of equipment for the research is a Beehive Vari-speed Deboning Machine, which can be used for poultry as well as fish.

The flounder frames go through a series of augers (screw-like devices that push the flesh) and the edible meat is pressed out through holes in a drum, leaving the bones behind. The machine can process more than 2000 pounds of flounder frames in an hour.

Before determining how the fish can be used, the researchers will put it through several tests including chemical composition, water-holding capacity, fat emulsion ability, cohesiveness, shelf life and effects of additives on all of these properties.

The development of pet food also requires careful chemical analysis of the remaining waste. The finished product will be evaluated on the basis of its acceptability to humans and to pets and its nutritional acceptability.

Initially the fish for the research have come from the plan of Robert Cooper in Greenport, Long Island. Last year this plan produced more than 450,000 pounds of flounder frames.

The Palmer Fish Market in Rochester has agreed to market test the products from this program.

In addition to Dr. Baker, other investigators include Dr. Robert B. Gravani, Assistant Director of the Institute of Food Science and Marketing at Cornell, Mrs. June Darfler, Research Technologist in the Poultry Science Department, and Dr. Keith Steinkraus, of the Food Science Department at the New York State Agricultural Experiment Station in Geneva.

Robert Cooper (center) shows Dr.
Robert Baker (right) and Roger
Allbee of the Brockport Sea Grant
office (left) some of the yellowtail
flounder racks that will be used in
the Sea Grant research project. Previously these racks were discarded or
only partially salvaged for mink food.



COASTAL ZONE MANAGEMENT MAY BE FUNDED

A formal Coastal Zone Management program may soon be initiated in New York as a result of a proposal recently submitted to the federal Office of Coastal Zone Management by Governor Malcolm Wilson

Under the 1972 national Coastal Zone Management Act, states may apply for federal monies to set up formal programs to assure wise use of their coastal regions. New York's proposal for funding identifies the Office of Planning Services, the Department of Environmental Conservation, regional governments and planning boards and the New York State Sea Grant Program as having major roles in drawing together the interests of the state to insure maximum benefit is derived from its coastal resources in the future

Mr. Paul Marr (Department of Geography, SUNY/Albany) a Principal Investigator for the New York Sea Grant Program, indicates New York Sea Grant research findings will be used in the initial planning phase of the formal program. Mr. Marr expects to serve as a liaison person between Sea Grant researchers and other groups who will have a hand in the planning.

"Coastlines" will carry further details as decisions are made in the future.

Americans are eating more fish than at any time since the federal government began keeping records in 1909, according to the National Oceanic and Atmospheric Administration.

The Commerce Department agency reports that the 1973 statistics indicate the average per capita consumption of seafood was 12.6 pounds — an increase of slightly more than 2 per cent, or three tenths of a pound per person over the 1972 figure. The 12.6 figure includes edible fish (fresh, frozen, canned or cured) that entered usual commercial channels from all sources, and represents about 2.6 billion pounds of fish, edible weight.

BOAT REGISTRATION PROCEDURES CHANGED

If you own a mechanically propelled boat or are about to purchase one, you'll want to note that New York boat registration is now being handled by the New York State Department of Motor Vehicles.

Registration of motorized watercraft, whether original or renewal, may be done in person at any Department of Motor Vehicles District Office (addresses are listed on back of registration flyer mentioned below), through the dealer from whom the boat is purchased, or by mail through the Bureau of Marine and Off-Highway Vehicles, Department of Motor Vehicles in Albany.

If you purchase your boat from a dealer, he will collect the sales tax and note the same on your bill of sales. You may then take your bill of sales to the District Office and obtain registration cards.

If you purchase your boat from a private individual, you should receive from him a bill of sale and the boat's signed registration certificate. Take these two documents and pay the appropriate sales tax at any Motor Vehicles Office. You may then obtain a certificate of registration through a District Office.

The sales tax is paid only once by you; a modest registration renewal fee must be paid periodically.

Information on tax requirements may be obtained from any District Office of the Department or from its Bureau of Marine and Off-Highway Vehicles, Empire State Plaza, Albany, N. Y. 12228.

A flyer entitled "How to Register Your Boat In New York State" which gives detailed registration information and lists addresses of District Offices, is available free from any Department of Motor Vehicles Office.

I WANT MORE

Further details to help solve several coastal problems are available. Each month we try to list several publications of possible interest to you; check off those you would like and return to the Sea Grant Advisory Office nearest to you. Addresses are listed on the back page.

J18 Publications—New York State Sea Grant (flyer)
(a listing of N.Y. Sea Grant publications)
J19 Aquaculture at Cornell 15 pp.
J20 University Curricula in the Marine Sciences and Related Fields.
(revised edition) 175 pp.
J21 Laws and Regulations For New York State Wetlands. (mimeo) 15 pp.
(a brief summary of Federal and N.Y. state regulations affecting N.Y. wetlands.)
There is a charge for the following publications. Make checks payable to:

"Cornell University."

_____C3 Home Freezing of Seafood. (prepared by Oregon State Marine Exten-

- sion program) 10 pp. 15¢
 _____C4 Fish and Shellfish Over the Coals. (National Marine Fisheries Service)
- ____C5 Proceedings from the New York Marina Management Conference. 114 pp. \$2.00.

REDUCE TAXES AND SAVE FOR NEW COMMERCIAL BOAT

Commercial fishermen can save taxfree money for new or reconstructed boats under the Capital Construction Fund administered by the National Marine Fisheries Service.

Eligible commercial fishermen can invest this money (not to exceed 100 percent of their taxable income for a given year) in an interest bearing trust fund. The taxable income of the fishermen for that year is reduced by the deposited amount. Money deposited in the fund can be saved over years to either buy a new vessel, or to reconstruct one presently owned.

As a commercial fisherman you are eligible if you own a U. S. constructed and documented vessel. For additional information on the fund, and on how to execute an agreement with the Secretary of Commerce, contact Bill Walters at the Long Island Sea Grant Advisory Service office.

GROSS LEAVES

"Dick" Gross and his trusty dog, Jade were guests at a going-away party held by 40 of his upstate friends June 22. Dick, an employee of the Federal Bureau of Outdoor Recreation, has been on loan to the Advisory Service of New York's Sea Grant program for two years, helping to establish its Great Lakes coastal program.

Dick has played a significant role in helping communities understand and prepare for the possible influx of fishermen that may result from the state's salmon program. Another major accomplishment for him has been helping many New York residents become aware of Sea Grant.

Dick's many friends and colleagues extend their appreciation and wishes for continued success in the future.

Proceedings from the New York Marina Management Conference are now available. Copies at \$2.00 each, may be obtained from any of the offices listed on the back page.

UPDATE

A national Marine Education Conference will be held on August 26-30, 1974 at the University of Rhode Island (Kingston and Narragansett campuses.) The program is aimed at "everyone interested in marine education, from kindergarten through grad school," and will include presentations on curriculum approaches, a survey of existing programs and a Curriculum Resources Center. Those wishing further information should contact Mr. Thayer Shafer at URI Marine Advisory Service, Narragansett, Rhode Island 02882.

Your ability to obtain flood insurance may be enhanced by law A 12370, passed in New York's recent legislative session. The bill authorized the Department of Environmental Conservation to provide technical assistance to communities to aid them in preparing the flood management program; a program needed to qualify for federal subsidies.

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Marine Sciences Research Center
SUNY/Stony Brook
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COASTLINES, published bi-monthly, is available free of charge on written request to the editor.



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