



## State continues efforts to get barrier bars

by Brian Doyle, Sea Grant Extension Specialist

Environmental Conservation Commissioner Peter A. A. Berle has accepted the recommendations of a Hearing Officers Report regarding the taking of Port Bay and East Bay barrier bars in Lake Ontario, Wayne County, under power of Emminent Domain (appropriation). This latest development is the result of action initiated more than a year ago by the State Attorney General's Office, acting through the Department of Environmental Conservation (DEC). For a review of the details surrounding this action see the May/June 1976 issue of COASTLINES.

The appropriation map and documents were filed with the Wayne County Clerk in February, and occupants of the barrier bars will be allowed 12 months to remove their houses and personal belongings. This process will displace as many as 31 property owners. Occupants claiming a valid title will be required to submit their claims to the courts and will be paid the lands' appraised value if the courts allow.

The State says that because these barrier bars are not of a permanent nature, they are not characteristic of most real property. In addition, DEC views the bars as important fish and wildlife habitat areas and, potentially, valuable recreation areas for fishing, hiking and picnicking.

Clearly, this appropriation action is significant in two ways. It demonstrates that property owners along similar barrier bars should take the necessary precautions to ensure they actually own that land. Secondly, it's an indication that DEC recognizes the lack of recreational access along Lake Ontario and is moving to alleviate the problem.



Mrs. June Darfler's "Lasagna Oceana" made with minced fish.

## "BIG MACerals"?

by Daniel B. Whitaker, Cornell  
Department of Agricultural Economics

"What's for dinner . . . ?" This proverbial question was answered with "Sloppy Jonahs," "Lasagna Oceana" and "Rhonda's Fish Dish" in many upstate New York homes last winter. These tasty dishes and others developed by Professor Robert C. Baker and his staff in the Poultry Science Department at Cornell became popular thanks to Sea Grant research in Ithaca. Professor Dana C. Goodrich, Jr. from Cornell's Department of Agricultural Economics worked with Baker to package, label and market **Frozen Minced Fish** in Rochester and Ithaca, New York.

Baker saw the need to better utilize our food resources, specifically our fishery products. He knew there had to be a way to use the fish that is discarded after normal filleting operations as well as those "underutilized species" that are never landed in the first place. Indeed, up to 70 percent of the landed weight of many fish

never enters the human food chain, while uncounted millions of pounds of fish are never caught due to their size, bone structure, and so on.

Baker chose white sucker (*Catostomus commersoni*) taken from Lake Superior. These fish were mechanically deboned (minced) and the resulting "fish hamburger" was packed, frozen in one-pound containers, and shipped to Ithaca. Working with his staff, Baker transformed this innocent looking product into very exciting fish recipes. His people felt that minced fish could be used much like ground beef in many recipes. Scalloped Fish and Potatoes and Quick Fish Pie went over well in the test kitchen.

But what about the public at large? Professor Goodrich took over here and New York State was conquered. Working with the College of Agriculture and Life Sciences' Visual

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## "Big Macs" of minced fish *continued from page 1*

Communications Group, an attractive four-color label was prepared (see photo). This label became the cover of a 16-page recipe book (the now familiar Sloppy Jonahs, Quick Fish Pie . . .) which was fastened to each one-pound unit of minced fish. Goodrich and his staff set up distribution through eight supermarkets and one seafood market in Rochester. Home economists were engaged to demonstrate (to prepare and serve minced fish dishes) the new product for three weeks in the stores, and the rest is history. Cayuga Frozen Minced Fish was an instant success. Rochester supermarkets sold an average of 45 pounds per week per store for 11 weeks. Individual totals ranged from a low of 7 pounds to a high of 83. This is more remarkable when we consider the absence of advertising — the product sold by word of mouth after the initial in-store demonstrations.

In Ithaca, the supply of Frozen Minced Fish was exhausted after only three short weeks. Here, sales averaged 127 pounds per week! In fact, Sea Grant personnel continue to receive requests for more minced fish a year later. "When are you gonna get more of that fish?" is heard regularly when Sea Grant people visit the stores. Fortunately, a large food distributor has taken a real interest in the product. At last report, this firm was negotiating with sup-

pliers to distribute the product under their own brand name.

Who benefits from all the success of new minced fish products? For one, the consumers of the state (hopefully, the country too) will be able to purchase inexpensive, tasty and nutritious seafood dishes. Also, the fishing industry gains a great deal as new markets for their previously discarded species are opened up. Thirdly, the food distribution industry has another profitable, fast-moving item to make available. Finally, all of us at Sea Grant benefit as the public begins to recognize yet another important job performed by the Institute — developing and marketing new fishery products. In short, we all reap benefits from this interesting and important research effort.

What does the future hold for new products made from underutilized seafood species? Baker's and Goodrich's experience has been very promising. Two new seafood chowders have sold well in Ithaca, and the cooperating supermarkets continue to ask for Frozen Minced Fish. Finally, **Cayuga Brand Seafood Crispies**, another intriguing product made from minced fish and minced scallops, is nearly ready for production. If past experience is any indication, Sea Grant likely has another "winner" on its hands.



Minced fish was frozen in one-pound units and packaged with a special recipe booklet. (Photos on pages 1 and 2 by the New York State College of Agriculture and Life Sciences at Cornell University.)

## Stimulating tourism by hospitality

by Stephen D. Brown,  
Sea Grant Extension Specialist

Tourism is big business. In 46 states, tourism ranks as one of three leading industries, and unlike many other industries tourism is growing.

In New York State, tourism has the potential to be an extremely vital industry. In 1975, 35.7 million people traveled in New York and spent \$4.6 billion doing so. This level of activity generated \$682 million in taxes and provided more than 180,000 jobs.

However, the tourist industry in New York is losing ground to competition. In 1972, New York had 6.7 percent of the nation's travel associated business, but in 1977 it had only 4.7 percent of the business. If stimulated appropriately, tourism can make the state more attractive, because an area must be appealing to draw and satisfy visitors; more prosperous, because visitors spend money; and more interesting, because varied areas, facilities and programs are required to maintain the industry.

One way to stimulate tourism is by making the state and your community more hospitable. Tourism is a "people business." People in a tourism community deal with visitors and must cater to their needs. Visitors who feel insecure or unwelcome because of an unfriendly atmosphere will not stay, certainly will not return, and may tell their friends not to go there. This is why hospitality is so important. Hospitality not only helps hold on to the visitors we have, but also encourages others to visit.

In a St. Lawrence River tourist survey conducted in 1977, 36 percent of the visitors said friends influenced their decision on whether or not to visit a particular area. If their friends had had a bad experience, many of the visitors would not have come to the St. Lawrence River.

From a practical standpoint, hospitality should not be ignored. Unlike the other variables which can stimulate tourism, such as building new facilities, advertising more and providing more activities, hospitality can be altered without a large outlay of capital.

You must first understand what

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## Tourism

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Hospitality is before you can alter it. Hospitality is anticipating the needs of visitors and working to meet those needs. This is done by offering a cordial welcome in advertisements and at contact points enroute to destinations; by providing a warm, helpful reception to visitors when they arrive; and by offering a pleasant, safe environment in which to shop, eat, sleep and recreate. A hospitable area can be created if the tourist industry does not clash with community values and if people are trained and encouraged to treat visitors courteously.

One way to make an area more hospitable is by conducting hospitality seminars. This is a program provided for all persons — adults and young people — who directly contact the visitor. The seminar is designed to make participants aware of the importance of tourism; the areas, facilities and attractions of the local tourist industry; the nature of requests that can be expected from

visitors; why they should be proud of their area and jobs; and how to deal with visitors. Involvement in planning such a seminar kindles support and enthusiasm. Planning ensures that the seminar is well publicized, well attended, interesting and effective.

The first step in getting started is selecting an enthusiastic chairperson who is sold on the value of a hospitality seminar and knows how to work with people to get things done. The chairperson should then select a committee to help in the planning and execution of the seminar. This committee identifies and recruits an audience, selects a seminar site, and arranges logistical support (coffee, soft drinks, audio-visual equipment). The most effective seminars are those which use visual aids, demonstrations, role playing, tours, and handouts to increase interest and participation. If presented properly, hospitality seminars can help communities better satisfy visitors.

Suggestions for planning and conducting such seminars are found in booklets such as "Keep New York State Tourists Coming — Turn Them

on With Hospitality," available from the Division of Tourism, Department of Commerce, 99 Washington Avenue, Albany, NY 12245, and in manuals such as one developed by the Travel Industry Association of Canada (TIAC), available for \$4 from TIAC, Suite 1016, 130 Albert Street, Ottawa, Ontario, Canada, K1P 5G4.

Vincent J. Dee, director of retail merchandising hospitality and tourism programs at Jefferson Community College, is developing a Sea Grant project entitled "A Hospitality Training Program for Coastal Tourism Recreation Industries and Communities." Once completed, this training package will contain a manual on how to organize and conduct hospitality seminars, a slide set which can be adapted to different communities, and handout materials. If you are interested in receiving this information, contact me at the Potsdam Sea Grant office.

Hospitality will encourage visitors to stay longer, spend more money, provide effective word of mouth advertising, and return to your area soon!

## Lake Erie is alive . . . with recreation!

by Jean L. Kinnear, Sea Grant Extension Intern

Poor Lake Erie! It's been declared dead, when it wasn't. It's been called unpredictable and treacherous. And now, a lifetime resident of the Fredonia-Dunkirk area has complained there's no recreational opportunities on, along, or in the lake.

In response to these problems, the Fredonia Sea Grant Program designed a project to let folks know what recreational opportunities exist for Lake Erie. The project, called Coastal Recreation Opportunity Education, was, in part, a 10-week series of newspaper articles on warm weather recreation opportunities in, on, and along Lake Erie in Chautauqua County.

Each article in the series, published by the **Dunkirk Evening Observer**, the **Westfield Republican** and the **Ripley Review**, featured a different recreational activity or group of closely related activities. The emphasis on aspects of participation varied with each article and included safety, health and legal restrictions, as well as the how, what, why, who, when and where of participation. Ideal places along the lake for each recreational activity were also given.

If you're a recreation-minded person, the activities described below might appeal to you for shoreline recreation on Lake Erie. These are only a few of the 100 or so potential activities. For further information, the series of CROE articles is available from the Ithaca Sea Grant office (see I WANT MORE).

**Bicycling:** In Chautauqua County, Route 5 lies on the coastal plain and parallels Lake Erie providing

relatively flat terrain and frequent views of the lake for bikers. It's good for bicycling because of its wide-paved shoulders and link to various popular recreation places along the lake.

**Barbecuing** Lake Erie fish at home or on a picnic in the various parks and campgrounds is often a forgotten recreational activity.

**Kite flying** usually is thought of as a child's springtime activity. However, along the coasts, kite strings are held by folks of all ages during the spring and summer. Summer lake breezes make kite flying possible. In addition to flying kites in the "traditional" way with a ball of string, you could even use a surf-casting rod and reel.

Other recreational activities people tend to forget are jogging, wading, watching sunsets, strolling along the beach, beach combing, diving, exploring underwater historic sites, treasure hunting, sunbathing, skipping stones, taking photographs, building sand castles, and studying nature. Of course, we can't forget swimming, boating and fishing.

The recreation opportunity project helped Lake Erie residents become aware of the variety of recreational opportunities along the lake. It also encouraged them to take the time and energy to understand the lake, as well as their equipment and personal limits. Those who do could expect to find the lake less treacherous and less unpredictable than originally thought. They could also find Lake Erie is very much "alive".



## The more he does it, the more he likes it

by Michael Voiland, Sea Grant Extension Specialist

Ed Maxon loves to fish.  
Ed Maxon loves Lake Ontario.

These two short statements tell quite a bit about one Rochester resident. On any given day, come summer, winter, spring or fall, you'd have better than an average chance of finding Ed Maxon testing his angling skills on salmon and trout along the Lake Ontario shoreline. "I guess I go fishing just about as much as anybody I know," said Ed, an engineer during his "off hours" at Xerox Corporation, "but the more I go, the more I love it — and the more I love that lake."

"That" lake is, of course, Ontario, which has been evolving into an outstanding source of cold-water salmonid species, such as Pacific salmon, brown trout, lake trout, and rainbow or steelhead. This development, based on the efforts of the State Department of Environmental Conservation and Canadian resource management agencies, has been slowed by findings of toxic chemicals such as Mirex and PCB's in these attractive gamefish (see COAST-LINES Nov.-Dec. 1976).

But, enthusiasm over this trout and salmon fishery, especially on the part of many lakeshore resident fishermen who have experienced the thrill of catching large salmon, certainly has not been dulled. Ed Maxon's own interest and concern for that fishery — and particularly for its chemical contaminant problems — led him and a small cadre of avid



Ed Maxon and a "friend" (a trophy Lake Ontario brown trout) taken from Henderson Harbor.

anglers to form a group last spring. As Ed put it, the "Rochester Trout and Salmon Anglers (RTSA) started with about a dozen or so guys who had enjoyed fishing together in many of the good trout waters found in New York and Michigan. When this fishery in the big lake began to take off and then ran into pollution problems, we all felt strongly that dedicated anglers at the local level had to come together to organize. This would not only be to try to protect this valuable resource, but to promote its full use and development as best as we could."

Under Ed's leadership as president, the Rochester Trout and Salmon Anglers has grown to include over 75 members. In just a little more than one year, the group could look back on not only this numerical growth but also on involvement and achievement in a number of activities that supported their goals of protecting, conserving, and developing sport-fishery resources in Lake Ontario and the state as a whole.

Many of these activities were educational in nature. For example, the association sponsored a display at the regional festivities of National Hunting and Fishing Day, which carried the theme, "Quality Fishing Now and in Your Own Backyard." "Our intent," Ed explained, "was to inform local people that salmonids were stocked and maturing in Lake Ontario, were available, were exciting to catch and could be found so very close to home." The group also produced and disseminated their own "how to do it" informational brochures on catching and cooking salmon and trout.

In other instances, Ed helped out in educational programs cosponsored by Sea Grant Extension. Once, he addressed about 150 interested Lake Erie anglers on ways that he and other club members had learned "by hit or miss" to hook Lake Ontario salmonids and how easily and immediately these same techniques could be applied in Lake Erie waters. "I really tried to shake those people up by helping them grasp the prospect that Lake Erie's salmonid fishery could be tremendous in a few more years," he noted.

Sea Grant Extension staff arranged

for Ed and other RTSA members to visit Niagara County, where lake sportsfishermen who had been thinking of forming an association had been assembled by Cooperative Extension. The visitors related experiences about the formation and operation of the RTSA, and provided real "nuts-and-bolts" type information. According to Del Rowles, the first president of the Niagara Chapter Lake Ontario Trout and Salmon Anglers Association, "Ed's insights and suggestions really filled a need in organizing our new group."

"Education is so important to achieving our goals," stated Ed. "As a group we've learned that it can only be through informing the public and key officials of the nature, problems, and benefits of sportfishery development that we can hope to make the lake a more attractive and more useable resource."

This realization that education and information is so very critical in resource use decision-making has put Sea Grant in a good light, as far as Ed Maxon is concerned. "Sea Grant has really impressed me. I know that they'll listen to our needs and ideas, as well as those of other interests, and then try their best to stimulate the wise use of lake resources through their research and educational efforts. Once you understand what they do, Sea Grant people are really OK."

When talking about the lake, Ed sounds a bit like an agent for a Superstar. "Lake Ontario has already proven itself to be a major resource for public recreation, and it's got potential that can be mind-boggling when you think about it. The lake, and especially its fishery, should be developed to benefit all state residents and to improve our quality of life in New York."

There is little doubt that Ed Maxon and the Rochester Trout and Salmon Anglers will continue to support the development and conservation of what they feel is a most important untapped resource that just happens to be "in their own backyard." And if you ever have occasion to meet Ed out on streams such as Irondequoit Creek or the Salmon River, don't be surprised if his version of the "I Love New York" jingle is just a bit different. As Ed might say, "I live in New York, but I love Lake Ontario."

## Is scuba for you? by Edward Matthews, Sea Grant Extension Intern

Every day of your life you exist in an ocean of air. You are as much a slave to this ocean as any fish is to his watery world. Unfortunately for the fish, there are no options. Once out of the water the fish is doomed. But man has overcome this "barrier" and entered "inner-space" — the world beneath the waters — with scuba.

Scuba, which stands for Self Contained Underwater Breathing Apparatus, has been with us since the invention of the aqualung in the mid-1940's.

What is it that fascinates us so about the sea? The beauty, mystery and power of the oceans has captured our imagination for centuries. But what is it that lures us to venture beneath the waves, to swim for hours, or to live for weeks at a time in an underwater habitat?

### Starting out

For the novice diver it is the excitement of a new adventure, an experience in an alien environment, floating in perfect equilibrium with your surroundings — weightless in a watery world. New sensations of sight, sound and a different kind of silence envelop you. From here your fascination with this new, exciting sport grows.

This first dive, as part of an approved diving course, can be the beginning of an enlightening recreational past-time you can enjoy for the rest of your life. However, without proper training, even experiences in an indoor pool can end in disaster. The biggest danger in diving is air embolism which may result in paralysis or death. It has been known to occur in water as shallow as four feet in persons untrained in the proper use of scuba. Do not accept offers from friends to "try it because it's so easy," because as many have discovered, it is even easier for a mishap to occur without knowledge of the sport. Any basic course in scuba will not turn you into a Jacques-Yves Cousteau, but it will teach you proper technique and safety. From there, your skills develop and advanced diving courses can be taken if you are interested in diving as a professional or improving your capabilities for sport.

### Physical condition

Scuba diving makes unusual demands on a diver both physically and

mentally. You run more than ordinary risks if you dive with a known physical defect or if you are not in good physical condition and "fitness." Mentally you should be "up" for a dive and should avoid diving if you are not feeling up to par. (Emotional stability is very important during a dive.) Before diving, assess your own abilities as well as your buddy's and plan your dive accordingly. Once underwater you are dependent on each other for safety. Remember one of the basic rules of diving is **never** dive alone.

A complete medical examination is required before beginning a course in scuba and is suggested once a year thereafter to be on the safe side. Remember, your body must be capable of meeting the physical and mental extremes encountered during a dive. It has been well documented that alcohol and narcotics are dangerous prior to diving and should be avoided the day before a dive because of their residual effects.

### Training

Because of its popularity, scuba diving is taught in most states. You can safely and enjoyably pursue the



Scuba diving can be an exciting adventure, but it also can be dangerous if standard precautions are ignored.

wonders of life under water only after you gain confidence from pool practices and lectures.

Many people believe you must be an olympic swimmer to take a scuba course. Although it doesn't hurt to be a good swimmer, it is not necessary. You are required to pass a basic swimming test as part of the course but with practice you should be able to pass this requirement with little effort.

Before signing up for any scuba course, make sure there is a certified scuba instructor running the class. Be sure to ask the instructor for his instructor's certification card. If he or she doesn't have one, don't take that course.

There are many approved scuba courses available in New York. These courses differ slightly in technique but all teach good basic scuba. Such courses are sponsored by NAUI (National Association of Underwater Instructors), PADI (Professional Association of Diving Instructors), NASDS (National Association of Skin Diving Schools), and the YMCA (Young Men's Christian Association). For information on any of these groups or ones not mentioned, contact the CNCA (Council for National Cooperation in Aquatics), 220 Ashton Road, Ashton, Maryland, 20702, 301-774-3925.

Whether your interest in scuba is for sport, scientific inquiry or strictly profit, Sea Grant actively supports research and educational programs which may aid you in the future. These are designed to improve diver safety, comfort and instrumentation. Underwater habitats like "Lake-Lab" in Lake Michigan and "Hydro-Lab" in the Virgin Islands are Sea Grant supported projects. These underwater sites provide a dry underwater base from which fresh and salt water research is being conducted. Efforts to improve diver safety, underwater medicine and develop improved techniques for the commercial diver have also been undertaken by Sea Grant Programs throughout the country. As the concept of scuba improves and evolves through efforts such as these, the far-ranging capabilities, popularity and safety of the sport will grow with it.

For a list of scuba publications for beginners or for further information on scuba and skin diving, contact me in the Brockport office.





Fresh fish are economical as well as nutritious. You can buy fish and shellfish in fish markets such as Danowski's Fish Market in Riverhead, pictured above.

## Tips on buying fresh fish

by Jim Daniels, Sea Grant Extension Specialist

Since there are no federal inspection regulations for fish or fish products, you must be responsible for ensuring that the fish you buy is fresh, safe, and wholesome.

Fish make good sense on your dinner table for a number of reasons. One of the most important reasons is that most fish, both marine and freshwater species, contain relatively high amounts of protein but very little fat or cholesterol. This makes them ideal for those people who want to limit their intake of these substances. Along with being nutritious, fish are also economical and can be prepared in a number of attractive and appetizing ways. Fish also can add variety to your weekly menu and provide a welcome change from the meats we are used to. The tips below can help you be a selective and informed shopper when buying fish.

The most important consideration when buying fresh fish is to be sure they are fresh. First, smell the fish. A strong fishy smell or any trace of an ammonia-like odor means that the fish is too old. A fresh fish will have a nice clean, even sweet, smell.

Next, check the eyes. If the eyes are cloudy, dry, or sunken into the head, then don't buy the fish. The eyes should be clear and protruding slightly from the head.

Look at the gills. The desirable color is bright red or pink. As a fish begins to go stale the gills will darken to a dull brown.

Examine the gut cavity. If the fish has been gutted, turn it over and look inside. The cavity should be clean and pink with no objectionable odors.

Press on the flesh. Fresh flesh will spring back quickly when it is touched and won't leave deep depressions. This is a good test to use when the retailer has already removed the head.

The rule for buying fresh shellfish is simple — try to buy them alive. But sometimes it's not easy to tell if they are alive. When buying crabs or lobsters (if they are not swimming in a tank) check to make sure that the legs are still moving. Since flavor deteriorates rapidly after they die (it is still acceptable for a couple of hours) some dealers may give you a lower price for the dead ones.

When clams, oysters and scallops die, their shells open wide. However, tap the open ones. If they are really dead nothing will happen, but if they are alive they will close quickly. These are still good to buy.

For shucked shellfish (those that have already been cut from their shells) make sure the meat is moist

## Ban lifted

Environmental Conservation Commissioner Peter A. A. Berle on March 31st lifted the ban on possession of certain salmon, trout, smallmouth bass and other fish from Lake Ontario and the Niagara and St. Lawrence Rivers.

The ban was imposed September, 1976, because of the health threat posed by chemical pollutants, primarily mirex, in the lake and rivers.

Commissioner Berle said he lifted the ban because the Department has changed its fish stocking program so that the big fish species with high contaminant levels are no longer there; because recent studies show certain preparation methods can drastically reduce the amount of contaminants in fish to be eaten; and a uniform regulation and enforcement policy is necessary on the New York and Canadian sides of the waters.

In repealing the possession ban, however, he emphasized that "this does not mean that mirex is good for you—far from it. The Health Department's advisory against human consumption of fish which exceed Federally set levels remains in effect. The Federal actionable level is set at 0.1 part per million for mirex in fish sold for interstate commerce."

and a nice creamy white color. Also, check to make sure that the liquid in which they are kept is clear and sweet smelling.

All seafoods go bad rather quickly unless they are kept cold. For this reason, it might be a good idea to make the fish market or supermarket your last stop on shopping trips — especially on hot days. Once you get home, refrigerate the fish immediately.

If you don't intend to use the fish in the next day or two, freeze it. When freezing fish, it is particularly important to prevent any air from contacting it, so double wrap the fish or place it in a sealable plastic bag. A good practice is to dip the fish into water before wrapping it, so that when the water freezes it provides an air tight glaze on the surface of the fish. Initially, lay the fish flat in your freezer so it will freeze as quickly as possible; then it can be moved to any convenient storage place in the freezer. As long as the fish stays wrapped and completely frozen you can expect it to stay good in your freezer for several months.

These tips should help you take advantage of New York's fine fish selections and enjoy many tasty meals.

## Why eat fish?

by Michael P. Voiland, Sea Grant Extension Specialist

Do you know . . . .

- that fish flesh has such outstanding nutritional and digestive qualities that it is recommended in therapeutic, convalescent, geriatric and heart patient diets?

- that carp is considered a delicacy in such countries as Russia, China and Rumania, and that there are ways to prepare this and other "boney" species for your dinner table?

- that squid is a tasty, versatile, and boneless source of protein?

- which ways freshwater fish can be trimmed and cooked to minimize ingestion of trace chemical contaminants?

- that lemon juice, vinegar and even toothpaste are effective "deodorizers" for removing fish scent from your hands and cleaning utensils?

Twenty-five cooperative extension home economists, representing 23 New York State counties, can now answer "Yes!" to these and other questions related to the preparation and consumption of fish in the home.

More importantly, however, these same individuals are now better equipped to teach the basic and "finer" points of fish utilization to their audiences!

These agents attended workshops on fish use and preparation, sponsored by New York Sea Grant Extension and held last fall in Batavia and Ithaca. The workshops, which were offered as part of Cooperative Extension's "In-Service" Training program, were designed to sharpen the

educator's skill, knowledge, and confidence so that she or he might offer similar training to local consumers.

Topics such as nutritional value, inspection, handling, storing, cleaning, and fresh fish products were covered. The sessions also stressed ways to prepare underutilized and inexpensive species such as carp, sucker, sheepshead, squid, and smelt.

One of the workshops' unique features was the luncheon itself. The Batavia menu, for example, consisted of the "delicacies": fish crispy hors d'oeuvres, fish chowder, fish parmigiano, salad and beverage.

The minced items were fashioned from deboned minced fish products developed by Sea Grant-supported food scientists at Cornell. Workshop attendees had the opportunity to question those researchers about new convenience fish foods and potential market forms, availability,

and acceptability.

Some "fringe" benefits stemming from the workshops, however, have not been limited to actual participants. Two color slide presentations, which were developed as workshop teaching aides, have been reproduced and are now available for use by others who are planning on presenting their own education programs on consumer fish use. The program entitled "Why Eat Fish?" can help audiences understand the nutritional profile and benefits of fish as food. A second program, "Preparing Those Forgotten Fish" offers tips and instruction on how to turn those neglected freshwater species such as carp into tasty table dishes. (See "I Want More").

If you are involved or interested in planning programs to enhance the safe and proper handling and consumption of fresh fish, contact me at the Brockport Office.

## I WANT MORE

Additional information which will help you solve coastal problems is available from New York Sea Grant. Check the publications which interest you and send to your nearest Sea Grant Extension Office.

Single copies of the following publications are free.

- \_\_\_\_\_ Fish Contaminants: Minimizing Your Intake, Voiland and Duttweiler, 1977.
- \_\_\_\_\_ Try Fish as an Alternative Protein Source, Regenstien and Regenstien, 1976.
- \_\_\_\_\_ Marine Trades Flyer #10: Coastal Management in New York State: Some Answers to Your Questions, Doyle and Voiland, April 1978.

There is a charge for the following publications. Make checks payable to Cornell University.

- \_\_\_\_\_ Copies of the CROE articles on Lake Erie Recreation (see article), \$1.00.
- \_\_\_\_\_ Development of Products From Minced Fish #3: Frozen Minced Fish, Baker, et. al., 42 pp., 75 cents.
- \_\_\_\_\_ Development of Products From Minced Fish #4: Creamy Fish Bites, Baker, et. al., 27 pp., 75 cents.
- \_\_\_\_\_ Retail Market Tests of Frozen Minced Fish, Goodrich and Whitaker, 1977, 23 pp., 25 cents.
- \_\_\_\_\_ Why Eat Fish?, 18 color slides with script, \$6.00.
- \_\_\_\_\_ Those Forgotten Fish, 50 color slides with script, \$15.00.
- \_\_\_\_\_ MESA New York Bight Atlas Monograph #3: Circulation, Donald V. Hansen, 1977. 23 pp., \$4.00.
- \_\_\_\_\_ MESA New York Bight Atlas Monograph #27: Water Quality, Donald J. O'Connor, et. al., 1977. 104 pp., \$4.00.



NEW YORK STATE

# Coastal Management Program



For additional information, contact Robert Hansen, Program Manager, or Dot Fellows, Public Participation Specialist, at the New York Coastal Management Program, Department of State, 162 Washington Ave., Albany, New York, 12231, 4-5793.

## CMP seeks citizen input

The New York State Coastal Management Program is actively seeking citizen opinions on recommendations for a Coastal Management Program, principally through public meetings and hearings. Thirteen public information meetings and thirteen public hearings will be held in various cities and towns along the coast. The public meetings will take place from May 22 through June 23, 1978. The hearings are scheduled to take place between September 18, and October 17, 1978.

The Coastal Management Program staff, located in the Department of State, has been studying the shorelines throughout the state and gathering data from local and regional planning agencies. Based on this data a draft Coastal Management Program has been developed which makes recommendations for wise management of the coastal areas.

This draft program will be brought to the attention of the public at the upcoming meetings and hearings at which time citizens and interest groups will have an opportunity to express their views. Citizen opinions expressed at these sessions will be considered for incorporation into the final plan.

Public meetings and hearings are scheduled for 7:30 p.m. as indicated in the table on this page.

## Public meetings and hearings

Location	Meeting Date 7:30 p.m.	Hearing Date 7:30 p.m.
Buffalo	June 15, 1978	October 3, 1978
Lockport	June 14, 1978	October 4, 1978
Rochester Legislative Chambers	June 13, 1978	October 5, 1978
Oswego	May 30, 1978	September 26, 1978
Watertown	May 31, 1978	September 27, 1978
Albany-Legislative Office Building, Hearing Room C (Roosevelt Room)	June 8, 1978	September 28, 1978
Kingston-Legislative Chambers	May 25, 1978	September 21, 1978
Poughkeepsie	May 24, 1978	September 19, 1978
Greenbush-Town Hall	June 20, 1978	October 17, 1978
Mamaroneck Village Hall	June 21, 1978	October 16, 1978
N.Y. City, City University	June 23, 1978	October 12, 1978
Mineola	May 22, 1978	September 18, 1978
Riverhead	May 23, 1978	September 20, 1978

\* Where the exact location is not indicated, this information will be available at a later date in public notices and from local officials.



Orchards and vineyards (like the one pictured above) often are found along the coasts of New York. Both enjoy the climate moderation of coastal waters, which postpones frost in the fall and prevents premature budding in the spring. See story on foldout page "B". (Photo by New York State College of Agriculture and Life Sciences at Cornell University.)

This foldout page is prepared and paid for by the New York State Coastal Management Program.



# New York's Coast: Agriculture — A Coastal Consideration

Agriculture is New York's largest single industry with sales in the neighborhood of \$2 billion. Dairy farming accounts for more than 50% of these sales. Fruit and vegetable production, the second largest source of agricultural income, accounts for 13% of the total. Other major farm products are cattle and calves, poultry products, and nursery crops. To produce this wealth, New York farming occupies 8.3 million acres of land. Thirty-five percent of this total (2.9 million acres) is in the coastal counties of the State. These counties are the primary location of the State's important fruit and vegetable farming.

While only a small portion of the agricultural land in coastal counties is in fruit and vegetables, it produces nearly 10% of total market value of all agricultural products produced in New York State. Moreover, in coastal counties the fruit and vegetable farming is concentrated in areas immediately adjacent to the coast, and this concentration tends to diminish as one moves inland. This is particularly true of fruit farms, which benefit from the positive climatic influences of coastal waters.

There are two major issues relative to agriculture in the State's coastal areas. The first concerns how the continued loss of farmland to other uses can be stemmed. The second concerns the possible significance of agriculture as a source of water pollution. While these issues apply throughout the State, they are particularly critical in coastal areas, because prime and unique farmlands are more characteristic of the coastal area and the water bodies which may be susceptible to pollution from agricultural runoff are extensive and important for many other uses. Secondary issues relate to the priority that will be accorded to agricultural uses in coastal areas, the extent to which agricultural resources and impacts will be factors in determining the coastal boundary, and the identification and definition of important and valuable farmland.

The Coastal Management Program Policy reflects existing State Policy in that it calls for conservation of all important agricultural lands in the coastal area. The agricultural land that is viewed as most important and hence needs to be conserved consists of 1) those lands that meet the U.S.

Soil Conservation Service's criteria for prime, unique, or lands of statewide importance; 2) active farmland within Agricultural Districts; or 3) agricultural areas identified as having high economic viability. The location of these lands within the coastal area is being specifically identified and mapped.

While agricultural land that lies within the coastal boundary is not a significant percentage of total agricultural land in the State, it is one of most important land uses within the coastal area, and is characterized by a higher percentage of prime or unique farm land than is found statewide. In addition, much of the agriculture carried on is coastal dependent. Thus, though the goal of conserving valued agricultural lands is statewide in scope, it is appropriate for the CMP to specifically address the conservation of agricultural land within the coastal area.

In implementing this policy, the program will concentrate on methods that attempt to control the direct conversion of agricultural land to urban uses and that reduce the pressures of urban development on the continuation of farming. Many other forces influence the economic circumstances of agriculture and, hence, the viability of any farm; however, most of these are national or even international in origin and cannot be influenced by the program. Others such as the viability of agricultural communities and the existence of a strong agri-business network require the statewide attention of a broad range of state and local agencies if they are to be maintained.

In the other major issue area identified, that of water quality and agriculture, any clearly formulated policy is premature. While the CMP foresees that it may be necessary to develop a policy of its own in this regard, the status of '208' planning, which would be a major guide to CMP policy, is not sufficiently advanced at this time.

It will be CMP policy that each locality in developing a local coastal management program will have the option of choosing the method(s) by which it will implement the policy of conserving important agricultural lands. The CMP will, in approving local programs, evaluate the method(s) chosen by each locality accord-

ing to the likelihood of its effectiveness and the circumstances of each locality. The specific criteria that the CMP will develop for this evaluation will be based on the degree of urban development pressure, the fiscal resources of the locality, the values and attitudes of the community, the economic importance of farming in the area, and the nature of farming carried on. The criteria would also be based on consideration of priorities.

In addition, the operation of a locality's program will be evaluated for effectiveness in conserving agricultural land on the basis of some quantifiable measures such as the annual rate of conversion of agricultural land to other uses. This measure would vary from locality to locality, depending on the intensity of urban pressures and would be modified for any locality if circumstances occur over which the locality has no control or over which control is not desirable.

For the State to assure implementation of a policy of conserving important coastal agricultural lands, it is recommended that provisions of the Agricultural District Law regarding the regulations of State agencies and the exercise of eminent domain apply to all lands identified as important agricultural lands within the coastal management boundary. It is also recommended that where the creation of Agricultural Districts would further the policy of conserving important coastal agriculture and there is no local impetus for the creation of such districts, the State exercise its option to create them.

Although agricultural resources are but a portion of the entire Coastal Management Program, it is easy for one to see that it is a very important factor that is interrelated with all facets of the program. Many of the regional planning agencies have contributed greatly to the awareness of these agricultural resources issues. The Coastal Management Program will continue to receive input in this area, especially from citizens and interest groups. There will be opportunity for such input at the upcoming public information meetings and public hearings to be held at various coastal locations throughout the State. These are your coastal resources; why not have a say in their future?

# UPDATE

A directory of environmental organizations and agencies in New York State has been prepared by the New York State Department of Environmental Conservation to aid communication between citizens and government and to facilitate public participation in solving resource management problems on a local, regional and statewide basis.

"Environmental New York — A Directory" is available for \$3.95 (postage paid) from "Directory," NYS Department of Environmental Conservation, Bureau of Community Assistance, 50 Wolf Road, Albany, NY 12233.

\* \* \*

If you are interested in staying abreast of the most recent developments in the rapidly increasing, changing and evolving mechanisms for environmental regulation and planning, you may want to attend an upcoming one-day presentation and discussion of current environmental and planning issues which have the greatest impacts on communities and local governments.

"An Environmental And Planning

Law Briefing" will be held Saturday, May 6 from 9 a.m. to 4 p.m. at Campus Center Assembly Hall, Albany. Topics to be discussed will include coastal zone management, 208 water quality management, local implementation of SEQRA, zoning techniques such as transfer of development rights, historic preservation, urban cultural parks, uniform procedures and real property tax.

You can register at the door the day of the conference, or you can send your \$14 registration fee (\$7 for students) to Paul M. Bray, Room 308 — Bill Drafting Room, The Capitol Building, Albany, NY 12210.

\* \* \*

Two extension specialists join our staff in May. Robert Buerger will be working in the Oswego area to promote wise use of coastal resources along Eastern Lake Ontario in areas such as business management and tourism, lake access (emphasizing harbors and facilities), and the changing opportunities related to the Lake Ontario salmonid fisheries. Bob has experience with parks and recreation in the Lexington, Kentucky area and an academic background in recreation and tourism. He also

has teaching experience as a naturalist.

David Greene has stepped into a newly created position in East Aurora to plan, develop and implement educational programs for youth along New York's Great Lakes with emphasis on the urban youth of Rochester and Buffalo. Dave has experience in natural resources and youth environmental education and an academic background at Penn State University and Denison University in natural resources and recreation.

\* \* \*

The 1978 National Marine Education Conference will be held at the Evergreen State College, Olympia, Washington, on August 9-11. The conference is sponsored by the National Marine Education Association.

The N.M.E.A. serves the needs of educators from all levels and disciplines who share an interest in the world of water. Membership is open to all interested individuals, institutions, and organizations.

For further information on this conference, contact N.M.E.A., 546-B Presidio Blvd., San Francisco, California, 94129.

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