

Coastlines



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A Play Pier for the Village of Piermont

by Stephen Lopez, Sea Grant Specialist in
New York City

The Village of Piermont, nestled along the Hudson River less than an hour north of New York City, is special. Visitors are immediately struck by its view of the river.

Here, not far from its mouth, the river is broad and slow moving. There are no rapids or waterfalls here. It's not like the wild stretches at its source in the Adirondack mountains where water moves swiftly. Because of its proximity to the ocean, the river at Piermont is affected by tides: water ebbs and flows twice a day mirroring the rhythm of the ocean.

The Village of Piermont has a rich history that's intimately intertwined with the Hudson. From the first settlers whose main occupation was fishing, to the railroad magnates who built a mile-long earth-and-stone pier that juts out from shore into the river, the village has benefited from the Hudson. Now, leaders see another new promising use of the river.

In February, village officials gained title to the largely unused, stone pier from the Continental Group, Inc., a company that operates a small factory at the base of the pier. The transfer involved 50 acres including both unimproved property and marshland. The property is valued at \$1.2 million.

At the same time the village acquisition took place, the Nature Conservancy, an environmental preservation group, acquired 45 acres of tidal marshland south of the pier. This land lies contiguous to over 200 acres of protected marshland currently administered by the Palisades Interstate Park Commission.

Plans for specific use of the pier are still sketchy. Prior to the purchase of



This mile-long, earth-and-stone pier (right) is the focus of Piermont's new, recreational river project.

the pier, Sea Grant was contacted for suggestions and an evaluation of preliminary ideas. These deliberations helped frame feasible concepts that will hopefully lead to a viable development plan. The input of private citizens, elected and appointed government representatives will also be essential in developing the final plan.

Preliminary thoughts for the pier include provision for both active and passive recreational activities. A picnic area is contemplated to complement the fishing that is the pier's primary use now. Another passive use might be to develop a nature trail into the marshes and to link the pier with Tallman State Park, just to the south.

Active recreational uses being discussed include a small boat basin. This might include a boat launch ramp, a small concession for boat rentals and supplies, and a public place to moor boats. Or it might include dock space for shad fishermen. Because the shad season precedes the popular boating season, and because these fishermen do not need special facilities, special construction or extra

expenditures may not be necessary.

Once plans are outlined, the next major hurdle will be to identify the appropriate mechanism for development. The scarcity of public funds will necessitate a creative approach, perhaps one that involves a joint effort of private and public sectors.

From an historical perspective, the possibility of having a recreational pier at Piermont brings to mind the great play piers of the past in New York City. Here, as Donald Squires, Director of the Sea Grant Institute in Albany pointed out in the July-August 1980 issue of *Coastlines*, piers were used by "between 500 and 2,000 people per afternoon, with evening performances drawing 4,000 and 7,000 at the 3rd Street Pier alone." These piers were obviously very popular!

The Village of Piermont has a very special waterfront resource. Through foresight of local officials, an exciting river project in Piermont has begun.

Note: See page 8 for suggested publication on improving waterfronts

Attitude of Anglers Toward Limits on Saltwater Fishing

by Chad Dawson, Sea Grant Researcher
in Ithaca

Competition between recreational and commercial fishermen for the same marine fish resources has long been recognized by fishery experts. But it's only in recent years that the magnitude of the recreational catch has been documented. For several species in New York's coastal waters, the catch by anglers equals or exceeds the commercial harvest. Thus, to manage a common resource, it is ineffective to place limits on the commercial and not the recreational catch.

To evaluate the possibility of establishing limits on recreational fishing, it is useful to survey the attitudes of anglers. Toward this purpose, an exploratory study of attitudes of 800 marine anglers who fish from private, rental, party and charter boats docked in New York City and Long Island was conducted during the summer of 1980.

Results of that study indicate that anglers were motivated to make their marine fishing trips for a variety of reasons — for fun, for a change in daily routines, for social interaction, for enjoying the scenery, and for catching fish. And while catching fish was an important motive for all anglers, it was not ranked as the most

important motive. Furthermore, catching fish did not necessarily mean catching a large number of fish.

When anglers were faced with the possible necessity of accepting constraints, as suggested in the questionnaire, over one-half of them either supported or were neutral to the four possible measures. A breakdown of their attitudes is seen in the accompanying chart.

The opinions of anglers toward these constraints reflect their motives in engaging in saltwater fishing. While catch was an important factor

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in making these trips, there were other more important reasons for them. On the whole, anglers did not react overwhelmingly against restraints limiting catch. Eighty-four percent of those surveyed reported that they would fish about the same number of times in the future as they

Measures to Limit Catch

Attitudes of New York Anglers Surveyed (in percentages)

	Supported	Neutral	Opposed
Set minimum size limits on fish kept	76	10	14
Limit of two fishing rods and lines per angler	44	23	33
Limit the daily number of fish kept	37	22	41
Prohibit the sale of fish caught by recreational anglers	30	31	39

had in the past regardless of which constraint might be imposed. This was true for all anglers — even those not favoring the constraint.

Based upon the attitudes of anglers expressed in the survey, it appears the number of trips made by anglers will change very little even if limits are placed on their catch. In this way, fishery resources and recreational industries dependent upon saltwater fishing can be maintained without a decline in the satisfaction of anglers or the number of trips they take.



In New York, approximately 1.3 million sport and 9,000 commercial fishermen vie for fish off the coast.

Choosing the Right Type of Fish Hook

by Chris Smith, Sea Grant Specialist in Riverhead

"If you've seen one; you've seen 'em all." You hear this said about a lot of things these days and to the inexperienced fisherman, it's a common misconception about fish hooks.

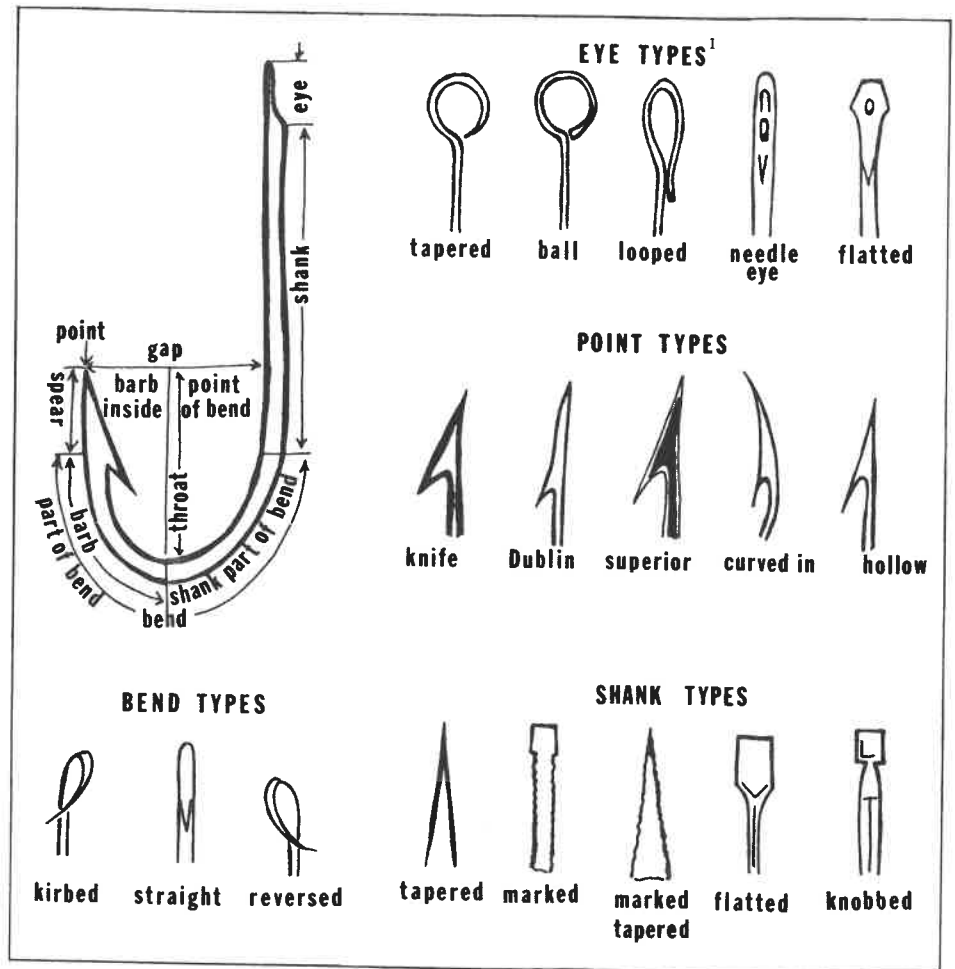
For those who don't know, the largest manufacturer of fish hooks in the world today produces over 30,000 different types of hooks. In the United States, the largest manufacturer turns out more than 2½ million hooks a day.

The technology used to construct present-day hooks has come a long way since primitive times 650,000 years ago when the first hook was made. Today, computerized machines make each hook to exact specifications. Cutting a hook usually is followed by a heat-tempering process that gives the required flex for optimum performance. Incorrect tempering can result in either a "brittle" hook that can break under too much stress or a "soft" hook that bends too easily. Reputable hook manufacturers eliminate these potential problems with experience, careful construction, and quality control checks. For these reasons, it's wise to beware of the bargain hook.

Choosing the correct hook size and design for a particular use can be difficult. No uniform system of measurement exists since the gap of a hook varies with design. Under present designation small hooks are numbered from 32 (smallest) to 1 (largest), and large hooks from 1/0 (smallest) to 22/0 (largest). Actual dimensions corresponding to these numbers will vary from manufacturer to manufacturer. When selecting a hook, your own experience or that of others is the best teacher, so ask those knowledgeable and observe.

After a hook is chosen, it's important to keep it in peak operating condition. Hook points should be touched-up occasionally with a flat file or honing stone. This can be done by first filing the bottom of the hook point flat, and then filing each side of the point on a slant to form cutting edges.

When used correctly, fish hooks are the critical ingredients to successful sport and commercial fishing.



Suggestions for Hooking Common Mid-Atlantic Species²

Species	Hook Size	Hook Design
Black Drum	7/0 - 9/0	O'Shaughnessy, Beak
Bluefish	1/0 - 3/0*, 4/0 - 8/0**	O'Shaughnessy, Beak (wire leader)
Croaker	2, 4*, 2/0**	Beak, O'Shaughnessy
Kingfish	6 or 8	Beak, O'Shaughnessy
Seabass	2 or 4	Beak
Spot	10 - 12*, 6**	Beak
Striped Bass	2/0 - 4/0*, 6/0 - 8/0**	Beak, O'Shaughnessy
Summer Flounder	1/0 - 3/0	Wide Gap (Live Bait)
Tautog	1/0 - 2/0	Beak
Weakfish	1/0 - 2/0*, 3/0 - 4/0**	Beak, O'Shaughnessy
White Perch	4 - 6	Beak
Winter Flounder	8 or 10	Chestertown, Beak
Albacore	5/0 - 7/0 feather	
Dolphin	4/0 - 5/0 feather	
Tuna	7/0 - 9/0 feather	
White Marlin	7/0 - 9/0 feather	

* smaller fish
** larger fish

¹From O. Mustad and Sons, 1980 catalog, and N. N. Andreev, Handbook of Fishing Gear and Its Rigging, 1962.

²From A Fish Hook, Marine Advisory Service, University of Delaware.

For more information, our office in Riverhead has a free publication entitled **A Fish Hook** available on request. Published by Sea Grant in the

state of Delaware, it describes the history of fish hooks and gives tips on hook choice for catching common species in Mid-Atlantic waters.

Edibility Profile:

Names Will Never Hurt You

What fish can you name? At the supermarket do you puzzle over their names? Wonder what the ones with strange names taste like? Then buy what's familiar to you?

There are over 500 seafood species available commercially in the United States. But it's not surprising if you haven't tried more than a few of them. And there are reasons why.

Decades ago, the folks who named fish in American waters weren't trying to be appetizing. They picked names that best described the fish. Those that were unsightly got unsightly names. Over the years, this has resulted in a bad reputation for some fish, even those having light, flaky meat and delicate flavor.

In recent years, the National Marine Fisheries Services (NMFS) of the U. S. Department of Commerce has been looking for ways to help people learn about the rich seafood treasure in American waters. Researchers developed what is known as "edibility profiles."

The idea is simple.

The profiles rate seafood on such eating characteristics as flakiness, color of meat, moistness, flavor and fat content. Take snow crab, for example. It may not be exactly like

king crab but it ranks with the better known king of crabs because of similar taste, texture, and so forth.

Or take another fish like winter flounder. If you like flounder, you can check the edibility profile for names of other fish with similar taste and texture. You'll see fish like "wolf-fish," "sauger," "gray trigger fish" and "catfish" listed. Chances are if you try one of these fish with the strange name, you'll find it tastes remarkably like your flounder. And if you see it in the supermarket, it'll probably cost less per pound, too.

To help people learn about fish with unusual names, Sea Grant in New York joins NMFS, National Fisheries Institute and Food Marketing Institute in promoting **October Fish and Seafood Month**. One theme being used for this national effort is, "Catch America: Great Things to Eat from the Seafood Fleet."

A pamphlet on the edibility profile, specially prepared for this event, entitled **Seafood Selection Guide: "But Will I Like It?"** is available for 25¢ from our Ithaca office. Part of the profile is reprinted here.



Catch America

Great Things to Eat from The Seafood Fleet!

In keeping with naming October as Fish and Seafood Month, Coastlines looks at the importance of the seafood industry to consumers and the State of New York.

Edibility Profile for Fin Fish

Group I	White meat Very light, delicate flavor	Pacific Sanddab, Cod, Cusk, Haddock, Spotted Cabrilla, Lake Whitefish, Southern Flounder, Dover Sole, Petrale Sole, Rex Sole, Summer Flounder, Yellowtail Flounder, Witch Flounder, Yellowtail Snapper, Pacific Halibut
Group II	White meat Light to moderate flavor	Pacific Whiting, Spotted Seatrout, Butterfish, Whiting, Sauger, Red Snapper, American Plaice, Wolffish, Gray Triggerfish, Catfish, Lingcod, White Seatrout, Cobia, English Sole, Winter Flounder, Snook, Arrowtooth Flounder, Mahi Mahi
Group III	Light meat Very light, delicate flavor	Shovelnose Sturgeon, Smelt, Alaska Pollock, Pacific Ocean Perch, Brook Trout, Walleye, Rainbow Trout, Giant Sea Bass, Grouper, White Seabass, Bluegill, White Crappie, Tautog
Group IV	Light meat Light to moderate flavor	Atlantic Salmon, Pink Salmon, Lake Sturgeon, Monkfish, Sculpin, Atlantic Ocean Perch, Scup, Northern Pike, Burbot, Rockfish, Pollock, Carp, Swordfish, Black Drum, Greenland Tourbot, Spot, Sheepshead, Buffalofish, Jewfish, Lake Herring, Croaker, Chum Salmon, Pompano, Striped Bass, Sand Shark, Vermillion Snapper, Perch, Lake Trout, Mullet, Coho Salmon, Crevalle Jack, Eel, Sablefish, Lake Chub
Group V	Light meat More pronounced flavor	Atlantic Mackerel, King Mackerel, Spanish Mackerel, Red-eye Mullet, Blue Runner
Group VI	Darker meat Light to moderate flavor	Black Seabass, Ocean Pout, Chinook Salmon, (Red) Sockeye Salmon, Bluefish

Fishing and Farming in New York State

by Jon M. Conrad, Sea Grant Professor in Ithaca

There are many economic similarities between farming and fishing in New York state. Each industry has a large number of small, independent, often family run, operations. Farming and fishing both require major capital investments, including buildings, equipment, and implements on the farm, and vessel, gear, and electronics at sea. Both industries have been significantly affected by rising fuel costs, (fishermen perhaps, to a greater degree). Both are subject to the vagaries of weather and farmgate or dockside prices. Both are producing food or feed for human or animal consumption.

The most important difference between farming and fishing is one of property rights. The farmer owns or leases land which carries with it the exclusive right of harvest. The fisherman enjoys no such right and typically competes for this harvest in a **common property** or **open access** resource. There is little incentive on the part of individual fishermen to conserve part of the resource for the future if he cannot trust his competitors to behave in a similar fashion. Fishery resources harvested on an open access basis are often subject to **overfishing**, which results in depleted fish stocks incapable of sustaining a very large harvest. Public policy in the fishing industry has been oriented toward resource conservation while agricultural policy has focused on stabilizing production and prices.

In New York state, agricultural production is spread throughout a large number of counties in northern, central, and western New York and on Long Island. Commercial landings of finfish and shellfish are almost exclusively concentrated in Nassau and Suffolk counties on Long Island. As might be expected the value of New York's agricultural production (\$2,240,056,000 in 1979) far exceeds the value of fish and shellfish, (\$38,457,739 in 1979), however, because of its locational concentration New York's fishing industry exerts considerable influence on the economy of eastern Long Island.

Dairy products dominate New

Value of Agriculture and Fishing in 1979			
Livestock products (72.3% of total)	\$1,619,586,000	Shellfish (73.3% of total)	\$28,178,880
Dairy products (58.8% of total)	\$1,316,960,000	Hard clams (45.3% of total)	\$17,435,275
Total Agriculture	\$2,240,056,000	Total Fishing	\$38,457,739

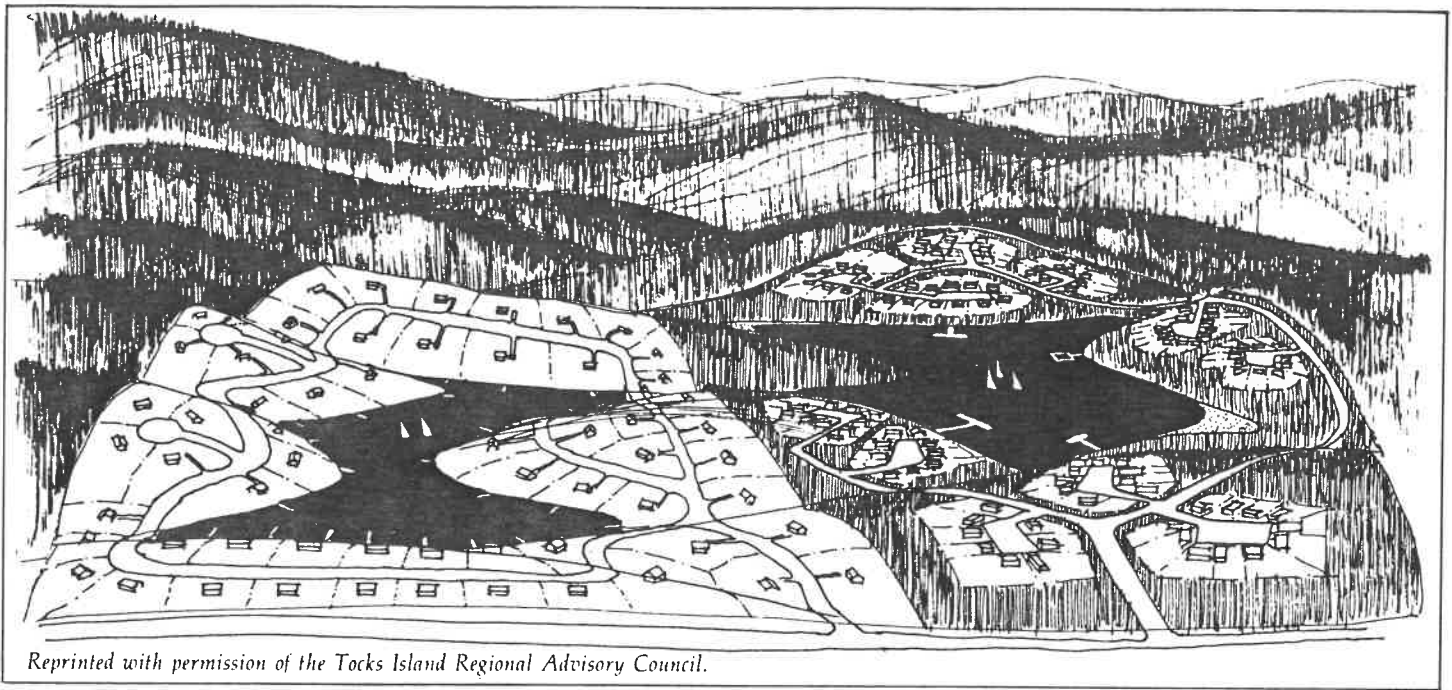
York agriculture accounting for 58.8% of the total value of farm receipts. New York's fisheries are dominated by the hard clam, (*Mercenaria mercenaria*), with combined public (open access) and private production valued at \$17,435,275 in 1979 or 45.3% of New York's total. All shellfish; (including lobster, surf clams, mussels, oysters, bay scallops, sea scallops, as well as the hard clam), combined for a harvest valued at \$28,178,880 or 73.3% of the 1979 total for all finfish and shellfish. Thus New York's shellfisheries occupy a similar position of prominence within the fishing industry that dairying occupies in the state's agriculture.

Some additional comparisons of agricultural commodities and finfish and shellfish species are shown in the table below. The agricultural commodities used in comparison with

finfish and shellfish species are **not** major commodities in New York State agriculture, yet collectively, these farm and seafood products amount to an important source of income within the state's economy.

While most of New York's agricultural commodities have a lengthy tradition of production, processing, and/or marketing, this is not the case for many of New York's finfish species. There would appear to exist opportunity to expand the harvest of such underutilized species as butterfish, red hake, whiting, mackerel, and squid, which if processed promptly could be marketed in Europe and the Far East. Through expanded domestic and export markets these underutilized species have the potential to make a significant contribution to the economic welfare of fishermen and processors on eastern Long Island.

A Comparison of Farmgate and Dockside Values for Selected Commodities and Fisheries in New York State in 1979			
Agricultural Commodity	Farmgate Value in 1979	Finfish or Shellfish Species	Dockside Value in 1979
Rye	800,000	Cod	244,267
Peaches	1,089,000	Flounders (fluke)	1,161,377
Green Peas	2,595,000	Scup (Porgy)	1,557,847
Maple Syrup	3,917,000	Striped Bass	864,602
Turkeys	1,539,000	Tilefish	1,716,715
Sweet Corn	17,030,000	Hard Clams	17,435,275
Chickens	2,529,000	Lobster	1,710,786
Strawberries	4,679,000	Oysters	4,331,125
Other Fruit	1,248,000	Bay Scallops	1,243,365
Sheep and Wool	1,670,000	Sea Scallops	1,827,199
Total	37,096,000	Total	32,092,558



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The impact of tourism on a coastal community can lead to uncontrolled development (left) which eliminates public access, visual and environmental quality. Or if planned according to long-range goals (right), it can lead to benefits that satisfy both visitors and the coastal community as a whole.

The Impact of Tourism on a Coastal Community

by Stephen Brown, Sea Grant Specialist in Potsdam

Everyday, travellers spend money in coastal communities — money which goes to restaurants, motels, gift shops, and attractions, and to the community as a whole.

For example, for every \$1,000 spent by a traveller, \$315 goes for overnight accommodations. Out of the \$315, the motel operator pays \$110 for salaries; \$63 for taxes; \$35 for mortgage and return on investment; \$31 for repairs and maintenance; \$31 for commissions to travel agents; \$17 for supplies; \$16 for utilities and insurance; and \$11 for advertising and promotion. Thus, money spent in one business flows into other parts of the economy. This means that tourism, which is the business of serving and accommodating visitors and travellers, creates economic growth and jobs in every community.

Tourism may differ greatly from community to community but every community can alter the attractions which induce visitation. Controlled tourism can help strengthen a community. Visitors will have a pleasant vacation or business trip; local businesses will be better able to pay salaries and produce profits; and residents will acquire an expanded set of cultural and shopping opportunities as well as a sense of pride.

Left alone, however, tourism may evolve in a haphazard manner. Congestion, visual blight, limited public

access, and the destruction of the natural habitat can occur. In these instances, tourism will have destroyed what attracted visitors in the first place.

Generally, the tourist industry is healthiest if it is part of a balanced economy. Too much specialization makes a community vulnerable to change. For example, a community that builds its tourist industry around recreational fishing exclusively can be hurt easily. A hike in the price of a fishing license, a fishing ban imposed due to chemical contaminants, or a rule that limits the amount of fuel available to boaters could cut visits and affect tourism drastically. Therefore, a community's tourist industry should be based on several attractions and its economy should extend to other viable job-producing activities such as manufacturing and agriculture.

A question which a community faces is how to guide and control tourism. Tourism can be molded to meet community goals. If people decide to maintain a family-oriented rural atmosphere the Chamber of Commerce, the Planning Board and elected officials should establish guidelines that discourage unwanted development. They should also carry out projects that encourage the type of visits they desire, especially those that build on existing attractions.

Tourism can be managed. The first step is to put together a Long-Range Tourism Planning Committee which is responsible for developing an action plan. Ideally, the committee should have broad representation since tourism depends on widespread understanding and support for projects undertaken.

The committee should:

- inventory and analyze community image attractions, accommodations, shopping and services such as information centers, public restrooms and the like;
- develop a description of visitors and keep track of the number who use various facilities;
- identify communication and transportation links between community and various markets;
- determine size and type of tourist industry desired by the community;
- develop a conceptual plan;
- develop and implement a plan of action.

Successful completion of the tasks by the committee will require understanding, involvement, and commitment; the end result will make tourism a beneficial force in the community.

For a list of publications intended to help develop tourism in your community, write to Stephen Brown, at our office in Potsdam.

Dioxin Findings Result in Stricter Lake Ontario Health Advisory

Citing new information on the presence of Dioxin in fish from Lake Ontario, in August State Health Commissioner David Axelrod repeated previous warnings against eating most sportfish species from the lake.

Recent tests, carried out by the State Health Department in collaboration with the State Department of Environmental Conservation (DEC), revealed detectable levels of Dioxin in 45 out of 46 samples of Lake Ontario fish. Content levels ranged from 2 parts per trillion (ppt) to 162 ppt. Test results indicated the following range: lake trout (whole fish) from 41-107 ppt.; chinook salmon from 26-39 ppt.; coho salmon from 18-31 ppt.; rainbow trout from 9-32 ppt.; brown trout from 8-30 ppt. with one sample from St. Catharines/Niagara at 162 ppt.; white perch from 4.9-45 ppt.; white sucker from 3.2-18 ppt.; small-mouth bass from 4.8-7 ppt.; brown bullhead from 2-5 ppt. (Note that all values except for lake trout are based on filets.) The Dept. of Health has set an acceptable level of 10 ppt. dioxin for fish flesh compared to 50

ppt. suggested by the U. S. Food and Drug Administration and 20 by the Government of Canada.

For those who wish to eat Lake Ontario sportfish despite the Dept. warnings, Dr. Axelrod suggested:

- that fish be prepared according to guidelines previously published by the DEC to minimize retention of toxic materials. This means removing skin and fatty portions along the back, sides and belly. Trimming will not reduce contaminant levels substantially in chinook salmon.

- that ingestion be limited to no more than **one meal per month**;

- that populations potentially at special risk — women of child bearing age, pregnant women, nursing women and young children under the age of 15 — do not consume Lake Ontario fish not otherwise acceptable for commercial sales.

DEC, cooperating with the Dept. of Health, is preparing a list of fish species affected by contaminants and suggestions for limiting their ingestion. A booklet containing this information will be published in 1982. For more information on contami-

nants in Lake Ontario fish or fish trimming techniques described above, contact Michael Duttweiler at our Ithaca office.

About Dioxin — Dioxin is a chemical by-product found in certain herbicides and preservatives as well as certain combustible chemicals. It contains the toxic compound identified as 2,3,7,8-Tetrachlorodibenzo-pardioxin (TCDD). The tests results cited above were for this specific compound.

According to the Dept. of Health, Dioxin is a known animal carcinogen and has been associated with birth defects and adverse reproductive outcomes in animals at low dose levels. Exposure of humans to Dioxin during the course of chemical manufacture has been shown to cause chloracne, an acne-like inflammation of the skin. Dioxin has also been alleged to be the cause of a large variety of reproductive disorders and cancer in Vietnam veterans exposed to Agent Orange.

Source: New York State Dept. of Health, news release, August 5, 1981.

I Want More!

Additional information is available from New York Sea Grant. Please check the publications which interest you and send to your nearest Sea Grant Extension Office. Single copies of the following publication are free.

_____ **Discover Sea Grant in New York**, reprinted 1981, 4 pp.

For the following publications, make checks payable to Cornell University:

_____ **Promoting Coastal Tourism Through Vacation Packages**, L. Parks, 1981, 6 pp., \$.25.

_____ **A Prospective on Fish Contaminants**, M. Duttweiler, 1978, 3 pp., 15¢.

_____ **Sources of Fish Contaminants**, M. Duttweiler, 1978, 4 pp., 15¢.

_____ **Fish Contaminants and Human Health**, M. Duttweiler, 1978, 4 pp., 15¢.

_____ **Fish Contaminants: Minimizing Your Intake**, M. Duttweiler, 1980, 55 colored slides, script and cassette tapes.*

_____ **Seasonal Beach Response at East Hampton, N.Y.**, H. J. Bokuniewicz, et al., 1981, 63 pp., \$2.00.

_____ **Measuring the Sands . . . in East Hampton, N.Y.**, S. Willson, reprinted from **the Conservationist**, May-June 1981, 5 pp., \$.25.

_____ **Promoting Coastal Tourism Through Vacation Packages**, L. Parks, 1981, 6 pp., \$.25.

_____ **Effects of Jetties — Sodus Bay, N.Y.**, Great Lakes Coastal Geology Series, W. R. Browlie, et. a., 1981, 28 pp., \$2.00.

_____ **The Hydrodynamic Characteristics of the East River Tidal Strait**, M. J. Bowman, 1981, 10 pp., \$1.50.

_____ **Endemic Diseases of Cultured Shellfish of Long Island: Adult and Juvenile American Oysters (*Crassostrea Virginica*) and Hard Clams (*Mercenaria Mercenaria*)** Key R. Meyers, 1981, 25 pp., \$1.50.

_____ **Race, Income and Attitude Toward Beach Cleanliness**, C. A. Heatwole, 1981, 14 pp., \$1.50.

*Inquire at A.V. Resource Center, 8 Research Park, Cornell University, Ithaca, New York 14850.

Update on Publications and Conferences

Does your community or region want to turn its tourist businesses into a profit? Then, Sea Grant's new fact sheet, **Promoting Coastal Tourism Through Vacation Packages** by Linda Parks, is for you.

Tourist businesses such as marinas, vacation farms, hotels and motels, and restaurants in coastal areas can penetrate new markets through the use of cooperative vacation packages. Attractive package tours help increase travel tax revenues which, in turn, stimulate the economic growth of a community. This fact sheet discusses how and why communities can develop packages to promote their region and compete for tourist dollars. It stresses the importance of cooperative advertising and gives instructions on preparing a brochure which advertises vacation packages. Names and addresses of helpful organizations are given. For your copy, see I Want More.

The U.S. Dept. of Commerce has an excellent publication **Improving Your Waterfront: A Practical Guide** that ranks among the most complete studies of successful urban waterfront redevelopment projects. In it are case histories of management structures, zoning and districting, land acquisition, incentive to private developers and federal financial assistance. Some of the studies cited take place in San Francisco, Rhode Island, Baltimore and New York City. The 108-page, illustrated publication is available for \$5.00 from: Superintendent of Documents, U.S. Government Printing Office, Washington, D.C. 20402. Identify the publication by its title and No. S/N003-017-00488-1.

Conferences coming up:

- **International Seafood Confer-**

ence in Munich, Germany, October 18-21. Write to: ISC, 111 East Wacker Drive, Chicago, Ill. 60601.

- **The Coastal Society** in Galveston, Texas, October 11-14. Write to: Niels West, Coastal Society Conference, Dept. of Geography and Marine Affairs, University of R.I., Kingston, R.I. 02881.

- **Aquaculture Nutrition Conference** at Rehoboth Beach, Delaware, October 27-29. Write to: C. Langdon, College of Marine Studies, Lewes, DE. 19958.

- **Fish Expo's '81** in Seattle, Washington, October 28-31. Write to: National Fishermen Expositions, Inc., 4215 21st Avenue, W., Seattle, WA 98199.

- **Seafood Industrial Parks** in Norfolk, Virginia, September 30-October 1. Write to: William DuPaul, MAS Program Leader, Virginia Institute of Marine Science, Gloucester Point, VA 23062.

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