

## Fish And Their Names

by Jim Tyler  
Fish, like people, are stuck sometimes with names that fit.

Fishes such as marlin, pompano, tarpon, and barracuda have racy names that denote sleekness in body and style.

On the other hand, fishes such as puffers, pigfish, eels, toadfish, and croakers are by no means flashy in color or shape, and they grub around on the bottom with no style whatsoever, and nobody talks much about them.

Yet croaker was the number one edible commercial fish in North Carolina, during 1980, with a reported 21 million pounds landed, and number two during 1981.

Croaker are undeniably important here (worth \$5.2-million at North Carolina docks to commercial fishermen during 1980, and \$4-million during 1981). Detailed records are not kept on recreational catches, but sportsmen take plenty. One federal study estimated .75 million pounds during 1979. When the commercial catch dropped 50 per cent in poundage from 1980 to 1981, concern was understandable.

Is there a problem? No one knows. We do not know enough about croakers.

Catches were great during 1976-1980, building from a 1975 harvest of 10-million pounds. Catches are not always a good indicator of abundance, however. Prices paid for croaker during a particular year could be too low for fishermen to fish specifically for them, for example.

Marine Fisheries biologists began recently different phases of croaker research to provide data for use in fisheries management decisions within North Carolina waters, aid in preparation of state fisheries management plans, as well as aid in interstate management.

The most obvious next approach during the next three years tagging will begin this month. Some 30,000-50,000 croakers will be caught, small orange tags attached, and released.

We really do not know where croakers go when they leave North Carolina waters. Some evidently migrate south. Maybe a lot migrate far offshore when the water cools, and then move closer to the land during winter warm spells, and then back to deeper waters when it cools again.

Commercial and sport fishermen catching a tagged croaker are urged to return the tag, along with information of when, where, and how caught. Each tag is numbered. Biologists can trace croaker movements by knowing where tagged fish were caught later. With enough tag returns, biologists can get an idea of fishing pressure.

Fishermen will be paid \$2 for each tag return, plus each year a lottery drawing of the returned tag numbers will have one \$500 prize, two for \$100, and six of \$50. Success depends on tag returns, so cash incentive is simply good business.

Marine Fisheries biologist Doug DeVries said they would tag mainly fish less than one year old, seven to eight inches, because they know fish that size have never left North Carolina waters.

Another phase will determine the number of populations (or gene pools) of Atlantic croaker between Chesapeake Bay and South Carolina using a biochemical technique called electrophoresis.

According to DeVries, "It is very important for fishery managers to know how many populations they are dealing with when trying to manage a species. Each population may require very different management, as one might be heavily overfished and another almost unexploited. If there is only one population shared by several states, there would be little use in one state trying to manage

the species if the other states with significant fisheries were not."

Yes, a croaker does croak. It makes drum noises internally when in stress. Sport fishermen catch a lot of smaller croaker, as do commercial fishermen, but commercial men have been seeing more larger ones, two to three pounders, the past few years. The North Carolina hook-and-line record is five pounds. One reference book lists a record North Carolina size of eight pounds, 26 inches.

## Get The Wood Stove Ready

Summer's heat won't be with us too much longer, and before we realize it we'll soon have cool days and chilly nights. Then it will be time to build you first fire of the heating season in your fireplace or woodstove. But before you start a fire, you should thoroughly inspect your wood heating system to make sure it is in good working order.

Several key items to inspect and clean, if necessary, are the chimney, stovepipe and woodstove or fireplace insert. You can hire a professional chimney sweep to do this job. Most professional chimney sweeps charge from \$40 to \$60 for the complete job. The higher price is charged for a fireplace insert because it must be completely removed from the fireplace in order to adequately clean the fireplace chamber and damper opening.

Do-it-yourselfers can inspect and clean their own chimneys, stovepipes and woodheaters. The chimney would be cleaned if an inspection shows a creosote deposit of 1/4 inch or more. Creosote is a highly flammable substance and if it catches fire, temperatures can reach 2,000 F. Many members of the North Carolina Guild of Professional Chimney Sweeps have said creosote deposits are a potential timebomb waiting to go off.

The brush size for cleaning the chimney should fit the inside measurement of the flue liner to do a good job. These are usually rectangular in shape. Different diameters of round brushes are available for prefabricated chimneys and stovepipes. Other equipment needed for cleaning your own woodheating system are a ladder, a pair of protective goggles, a good quality respirator, a hand wire brush and gloves. A high-powered vacuum sweeper is needed to collect the fine dust particles while sweeping.

A bonus for cleaning your own woodheating system is being able to thoroughly inspect if for repairs. Chimneys should be inspected for loose mortar, loose bricks, blackened bricks where smoke has escaped and where there is inadequate clearance to wood chambers. Stoves should be checked for warped doors, loose or missing gasket seals, ease of working the draft openings and if the stove itself is warped or cracked.

Defective, damaged or broken materials should be replaced and repaired before starting a fire in your woodheater this Fall. You should also check to make sure you have the correct distances from it to combustible materials. You can get more information from your Agricultural Extension Agent.

Many have found that burning wood for home heat has been an economical way of lowering their heating costs. Wood heat is comforting and satisfying even though it requires more work. Most of all, it requires diligence on the part of the homeowner to insure that heating with wood is done safely. Proper inspection and maintenance of a woodheating system is a most vital step in accomplishing this.



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RAISIN BRAN	1.23E
12OZ WD FRK	1.39E
PRODC	.88E
SB SLI CHESE	.99E
PRODC	.79E
PRODC	.59E
2LB DINNER	1.62E
LILAC LIQDIO	.59H
PEANUT BUTER	1.09E
SLIC BOLOGNA	1.69E
POT PIE MORT	.33E
183/99	
HUNTS CATSUP	.69E
FOLGER COFFEE	2.19E
PB PL FLOER	.89E
MAYONNAISE	1.49E
WESSON OIL	1.99E
DIXIE TEA	1.39E
AST COCKTAIL	.50E
182/1.00	
CRINKLE CUT	1.49E
16 OZ COKE	1.49E
BT DEP	.80H
TAX	.94H
TOTAL	25.12

WINN-DIXIE  
TOTAL  
\$25.12

FOOD TOWN 09/22/82	
GROCERY	
MEAT	1.56 L
PRODUCE	.99 L
GROCERY	1.59 L
PRODUCE	1.29 L
PRODUCE	1.29 L
PERISHBL	.89 L
NON-FOOD	.69 L
GROCERY	1.83 L
MEAT	.66 D
PERISHBL	1.09 L
183/1.29	1.59 L
GROCERY	.43 L
GROCERY	.69 L
GROCERY	2.29 L
GROCERY	.79 L
GROCERY	1.76 L
PERISHBL	2.36 L
GROCERY	1.29 L
PERISHBL	.59 L
COKE PRODUCT	1.53 L
BOTL DEP	1.99 L
SUBTOTAL	.80 H
4% TAX	26.76
TOTAL	1.04
	27.80

FOOD TOWN  
TOTAL  
\$27.80

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