Fish And Their Names

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

Fishes such as marlin, ompano, tarpon, and arracuda have racey 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 nebody talks much about them.

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

Croaker are undeniably important here (worth \$5.2million 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 damper opening. example.

biologists began recently different phases of croaker research to provide data for use n in fisheries management decisions within North Carolina waters, aid in preparation of state fisheries management plans, as well as aid in interstate management. 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 job. These are usually waters. Some evidently migrate south. Maybe a lot Different diameters of migrate far offshore when round brushes are available the water cools, and then for prefabricated chimneys move closer to the land and stovepipes. Other during winter warm spells, and then back to deeper waters when it cools again.

fishermen catching a tagged 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 inadequate clearance to 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 inchers, 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 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 managepa 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

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

Yes, a croaker does croak. It makes drum noises internally when 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 in-

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

Do-it-yourselfers Marine Fisheries inspect and clean their own chimneys, stovepipes and woodheaters. The chimney would be cleaned if an inspection shows a creosote despoit 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.

A HAVE'N

The brush size for cleaning the chimney should fit the inside measurement of the flue liner to do a good rectangular in shape. equipment needed for cleaning your own woodheating system are a Commercial and sport ladder, a pair of protective goggles, a good quality croaker are urged to return respirator, a hand wire brush and gloves. A high powered vaccum 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 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.

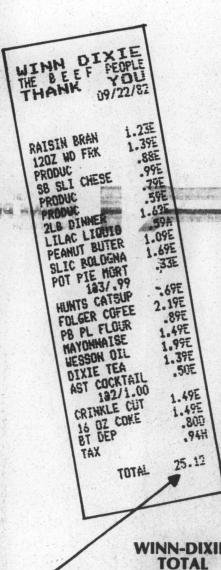


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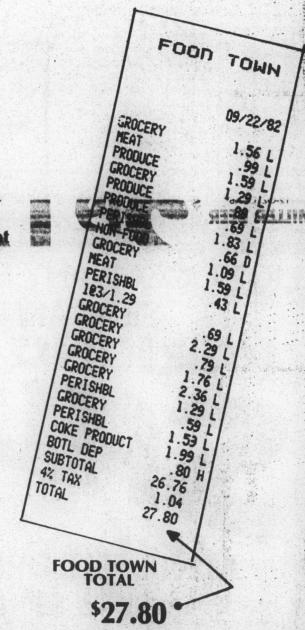
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