An Index to Selected Technical Publications for South Carolina's Seafood and Mariculture Industries

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SEAFOOD TECHNOLOGIST AND FRIEND
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INTRODUCTION

In the last two decades, the quantity and variety of literature on mariculture and commercial fisheries has grown dramatically. Much of this literature has been appropriately focused on research and development efforts rather than on the immediate information needs of the practitioner in the private sector. However, the results of these R&D efforts as well as other information have been communicated to the practitioner in articles written by researchers but published in trade journals and through extension/education programs. For example, the National Sea Grant College Program, through its funding of university and state-level programs, has supported the production of pragmatic publications for the fishing industry and commercial aquaculturists which bridge the gap between R&D and the everyday information needs of people making a living from our aquatic resources.

This work attempts to identify publications actually or potentially relevant to the information needs of South Carolina fishermen, mariculturists, seafood processors, and seafood retailers. When selecting literature for inclusion, publications which deal with potentially harvestable species as well as currently harvested species were considered. "How-to" literature, or literature which provides specific, practical information (e.g., descriptions of procedures and methods) which could be employed by a commercial enterprise without specialized academic training, was emphasized. This information ranges, for example, from detailed instructions for the construction of a blue crab trap to specific recommendations on pasteurizing blue crab meat. Omissions of "how-to" publications germane to South Carolina are regrettable and unintentional. Although intended for use in South Carolina, we hope that this publication will prove useful to members of the seafood and mariculture industries in other states as well.

The topics covered by the publications listed herein include harvesting gear, handling of seafood on-board, shore-side processing, seafood sanitation practices, transportation and retail handling of seafood, and applied mariculture. Topics not included in the manual include fishing vessel design, maintenance, safety, communications and navigation. These topics and related topics tend to be generic in nature and are not necessarily specific to the fishing industry. One exception to this generalization is the utilization of electronic equipment to locate fish for harvesting. For information on this subject, we refer the reader to Duncan Amos's excellent booklet, A Fishermen's Guide to Echo Sounding and Sonar Equipment: Acoustic Fish Detection Instruments, which is available for $2.00 from the URI Marine Advisory Service, University of Rhode Island, Marine Resources Bldg., GSO, Narragansett, RI 02883 (Order no. P870).
HOW TO USE THIS INDEX

This Index is a subject guide to selected technical publications which are about certain aspects of mariculture and the seafood industry particularly relevant to South Carolina. This Index does not contain the publications themselves; it contains the bibliographic information necessary to locate the publications indexed. By following the steps outlined below, you should be able to determine which publications indexed contain the information you need and then obtain those publications.

1. Turn to the SUBJECT INDEX section and look up the topic about which you would like some information. If you look up the same term as is used here to describe that particular topic, you will find that term, plus one or more numbers. These numbers refer to those different publications which contain information about the topic you are researching. (See Example 1.)

Example 1: Term is used

Crabs, Blue:
   Handling: 54, 155
   Harvesting: 47, 60, 82, 155

Publications 54 and 155 contain information about handling blue crabs, and publications 47, 60, 82, and 155 contain information about harvesting blue crabs.

2. If you look under a term which is not used in the SUBJECT INDEX, you should find that word, followed by "SEE" and the term which is used in the SUBJECT INDEX. (See Example 2.)

Example 2: Term is not used

Blue crabs: SEE Crabs, Blue

"Blue crabs" is not the term used in the SUBJECT INDEX. Look under the term "Crabs, Blue" instead.
3. Under some terms, you will find a "SEE ALSO" note. A "SEE ALSO" refers you to another term (or terms) in the SUBJECT INDEX that might also be relevant to the topic you are researching. (See Example 3.)

Example 3: SEE ALSO note

Mariculture:
Clams: 41, 141, 142
Permits (South Carolina): 62
Shrimp: 231, 232
SEE ALSO: Aquaculture

If you are interested in the topic "Mariculture", you might also find relevant information by looking under the term "Aquaculture" in the SUBJECT INDEX.

4. Take the number(s) of the publication(s) you found by using the SUBJECT INDEX and look up each of them in the PUBLICATIONS INDEXED section. Next to each number will be a reference (that is, detailed bibliographic information such as the author and title which are necessary to identify and locate that publication) for that publication. There will also be one or more coded sources listed from which to obtain that publication. Examples of some references follow.

Example 4: Reference for an article published in a journal:

47. Cummins, Robert, Jr. and Joaquim B. Rivers. ← AUTHORS

BLUE CRAB TRAWL FISHERY OF GEORGIA ← TITLE OF ARTICLE

Commercial Fisheries Review, vol. 24, ← TITLE OF JOURNAL

no. 3 (March 1962): 1-6. ← ISSUE #

ILL ← SOURCE CODE

DATE PAGES

Example 5: Reference for an item which is published separately:

68. Hart, Kathy. ← AUTHOR

HOW TO BUILD A CRAB POT ← TITLE OF PUBLICATION

Raleigh: UNC Sea Grant College Program, North ← PLACE OF PUBLICATION

Carolina State University, 1980. ← DATE OF PUBLICATION

(Loma Sea Grant Publication 80-03) 14 p. ← TITLE OF SERIES

(NGU, NSGD) SOURCES CODES
5. Look up the Source Code(s) listed at the end of each reference in the PUBLICATIONS INDEXED section in the SOURCES FOR OBTAINING PUBLICATIONS section. Under each code, you will find either an address from which you might obtain the publication or some other information about how to obtain it. (See Example 6.)

Example 6: Source Code with address of source

NCU

UNC Sea Grant College Program
North Carolina State University
105 1911 Building, Box 8605
Raleigh, NC 27695-8605
(919) 737-2454
SUBJECT INDEX

Aquaculture
   Finfish:  20, 237
   Permits (South Carolina):  52
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   SEE ALSO:  Mariculture

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Autolining:  SEE Longlining:  Mechanized

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   Equipment

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Blackcod:  SEE Sablefish

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Bottom set gillnets:  SEE Nets, Gill:  Bottom set

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By-products: SEE Fishery by-products

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    Sanitation: 97

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