

INTERNATIONAL ASSOCIATION
OF ASTACOLOGY
I.A.A.

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NEWSLETTER

ABOUT MEMBERS

JAY HUNER is one of two recipients of the 1984 NAFEO Research Achievement awards. NAFEO, the National Association for Equal Opportunity in Higher Education, was founded in 1969 and consists of 114 historically and predominantly black institutions of higher education. Awards were presented earlier this year in Washington, D.C.

CHARLES GOLDMAN will deliver the keynote address for a conference entitled "The River and Environmental Concerns: A Symposium on the Ecology and Environmental Assessment of Waters in West Tennessee" to be held May 31-June 1, 1984, at Memphis State University.

Honorary member Dr. h.c. RUBEN RAUSING died on 10 August, 1983 at the age of 88. Dr. Rausing was a most successful industrialist with a deep interest in scientific research. His support for crayfish aquaculture and astacology was of significance to the I.A.A. and honorary membership was conferred on him in 1976.

SOME RECENT PUBLICATIONS

Taylor, R.C. 1983. Drought-induced changes in crayfish populations along a stream continuum. *The American Midland Naturalist*, volume 110, pp. 286-298.

Momot, W.T. 1984. Crayfish production: a reflection of community energetics. *Journal of Crustacean Biology*, volume 4, pp. 35-54.

Momot, W.T. and Howard Gowing. 1983. Some factors regulating cohort production of the crayfish, *Orconectes virilis*. *Freshwater Biology*, volume 13, pp. 1-12.

Laurent, P.J. 1983. Un siecle de transplantations d'ecrevisses Nord-Americaines. *C.R. Soc. Biogeogr.*, volume 59, pp. 393-404.

Price, J.O. and J.F. Payne. 1984. Size, age, and population dynamics in an R-selected population of *Orconectes neglectus chaenodactylus*. *Crustaceana*, volume 46, pp. 29-38.

- Price, J.O. and J.F. Payne. 1984. Postembryonic to adult growth and development in the crayfish Orconectes neglectus chaenodactylus. Crustaceana, volume 46, pp. 176-194.
- Hobbs, H.H., Jr. 1984. On the distribution of the crayfish genus Procambarus (Decapoda: Cambaridae). Journal of Crustacean Biology, volume 4, pp. 12-24.

OTHER ITEMS

The Mississippi Crawfish Growers Association has focused most of its recent marketing toward the states of Arkansas, Tennessee, and Mississippi according to Roger Dicks of Merigold, Mississippi. Dicks noted that it took two years to demonstrate that crawfish could be produced there and that the sales of the crop are developing in Memphis, St. Louis, New York and other northeastern cities. Thus far, the state's growers have been presenting their product as a novelty item; however, people in Memphis are beginning to eat specimens on a regular basis. The Mississippi Association is hoping to participate in more festivals to introduce crawfish across the country. The Merigold Crawfish and Wine Festival--set for June 9--has been a successful way to introduce crawfish to new consumers according to Dicks. (from The Commercial Appeal, Memphis, TN.)

M. Husni Amarullah, an aquaculturist working for the Agency for the Assessment and Application of Technology in Jakarta, Indonesia writes that he and his colleagues are conducting research on Cherax monticola. He indicates that they are the first to culture this species in Indonesia and wishes to learn more about current literature and research on Cherax.

A translation from Russian to French of The Biology of the Crayfish (Astacus astacus) by J. Cukerzis is now available from: I.N.R.A.-C.N.R.A., Route de Saint Cyr. F 18,000 VERSAILLES, FRANCE. Price: 145 French francs postpaid (surface mail).

A 16 mm color and narrated film, "The respiratory system of the crayfish (a gas and ion exchanger)" was produced by J.C. Massalriau, Laboratoire de Physiologie Respiratoire du CNRS, 23 rue Becquerel, 67087 Strasbourg, FRANCE. This film is a morpho-functional study of the respiratory system of the crayfish Astacus leptodactylus which illustrates aspects of ion and gas exchange in the gills.

Professor H.O.v. Hagen requested that the following citations of his former coworker be included in this Newsletter:

Albrecht, H. 1982. Das System der europäischen Flußkrebse (Decapoda, Astacidae): Vorschlag und Begründung. Mitt. hamb. zool. Mus. Inst. 79:187-210.

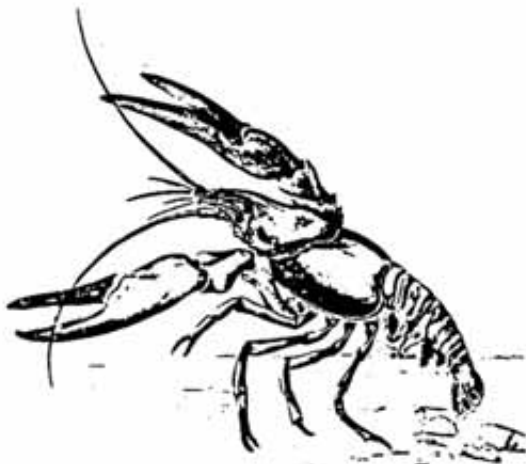
Albrecht, H. 1982. On the origin of the Mediterranean crayfishes. Quad. Lab. Tecnol. Pesca (Ancona) 3: 355-362.

Albrecht, H. 1983. Besiedlungsgeschichte und ursprünglich holozäne Verbreitung der europäischen Flußkrebse (Decapoda: Astacidae). *Spixiana* (Munche) 6: 61-77.

Albrecht, H. 1983. Die Protastacidae n.fam., fossile Vorfahren der Flußkrebse? *N.Jb. Geol. Paläont. Mh.* (Stuttgart) 1983: 5-15.



Donald S. Farner, President of the American Society of Zoologists, has invited the I.A.A. to meet with A.S.Z. in 1986 and 1987. Stellan Karlsson has accepted. These invitations give our association a fine opportunity to recruit new members, organize paper sessions and symposia, and publicize our meetings and publications. A copy of the current A.S.Z. meeting logo is shown at the right; thousands of copies of this pamphlet are sent to zoologists in most parts of the world.



MEETING OF

AMERICAN SOCIETY OF ZOOLOGISTS

AMERICAN MICROSCOPICAL SOCIETY

ANIMAL BEHAVIOR SOCIETY

BIOLOGICAL SOCIETY OF WASHINGTON

THE CRUSTACEAN SOCIETY

INTERNATIONAL ASSOCIATION OF ASTACOLOGY

SOCIETY OF SYSTEMATIC ZOOLOGY

WESTERN SOCIETY OF NATURALISTS



DENVER '84

**MARRIOTT CITY CENTER HOTEL &
HOLIDAY INN DENVER DOWNTOWN**

Thursday-Sunday
December 27-30, 1984

Meeting Hosted by University of Denver
Dennis Barrett — James Platt
Co-Chairpersons of Local Committee

The following is a copy of an article by Jan Sjöby which appeared in the magazine *Scanorama*, August-September, 1976. It seemed appropriate and of special interest considering the upcoming meeting in Lund:

Crayfish Party

By Jan Sjöby



When the clock strikes midnight on August 8 the Swedes are free to catch, cook and consume crayfish, those little fresh-water lobsters, so underrated in many parts of the world. They will feast until early September when the fish-and-game protection law is lowered again. The catching of a crayfish out of season is a serious offense in this country.

The crayfish may be just a crawdad to many Americans and generally considered inedible. To a Frenchman, a German or a Dane (who can pick, buy, boil and shell crayfish any time of the year) the meat of the claws and the tail of the tender crustacean may be considered a before-pay-day substitute for the lobster or the langoustine in the seafood salad.

To Swedes (and Finns) the crayfish is one of the supreme gastronomic experiences of the year, comparable to the Christmas ham, the wild raspberries and the late-fall smoked eel. The event is celebrated by a *kräftskiva*, an orgiastic ritual that, more often than not, takes on the character of a mini-carnival. *Kräfta* means crayfish, *skiva* means party.

With the light of the bright August

moon augmented by strings of paper lanterns, paper-hatted Swedes sit down around sturdy wooden tables, preferably on some rustic porch facing some body of water. Virtually everything under the red shell is eaten and the dill-flavored juices are carefully sucked out from the thorax area.

The "crayfish butter" under the top of the head is carefully scraped out with the thumbnail and ingested. The spindly legs are carefully broken, squeezed and sucked. When a Swede is through with his crayfish only a carapace and vestiges of the gills are left.

"I believe," said a Swedish crayfish connoisseur, "that we and the Finns are the only people in the world who eat *all* of the crayfish."

Each crustacean, traditionally, needs one touch of aquavit. By the sixth or eighth or 10th crayfish, the party is normally very much alive. Back in the thirties, when crayfish could be had at the fishmonger's for four kronor a score (a little more than \$1.25 at the time) and a liter of rationed aquavit at the *Systemet* for perhaps twice that, parties tended to be very lively. A man like Brueghel would

certainly have been inspired, had he been alive and present.

Misery came in the fifties. Pestilence struck in Swedish waters and crayfish were either killed or really rendered inedible. The supply didn't meet the demand and prices went up to a present level of some 60 kronor a kilo. A traditional *kräftskiva*—20 crayfish per person with heavily taxed aquavit—would run the tab for the host to the level of a champagne and Iranian caviar repast.

The Swedes, in desperation, started to look for crayfish elsewhere. They looked and bought in Poland, Russia and Romania, but the quality wasn't right. The meat was soft and stringy, the shell turned deep pink instead of intense red upon boiling. They were considered *ersatz*.

Finally, a few years ago, the Swedish crayfish spies discovered Turkey.

The Turkish crayfish isn't really up to classical Swedish standards. It lacks, for example, the broad claws of the old-fashioned Swedish river crayfish. But the tail is all right and the price is all right: Slightly over 20 kronor (about \$5) a kilo this year.

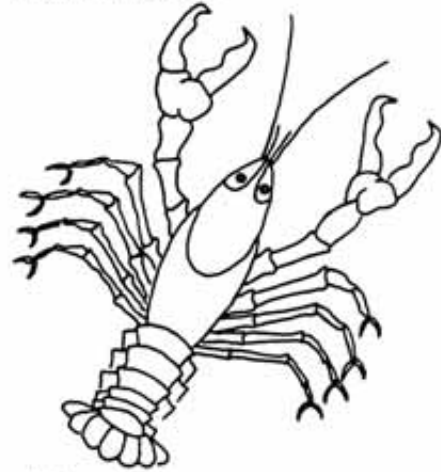
To start with, the crustaceans were

flown live to Sweden. But no live crayfish is allowed to cross the Swedish customs barrier before the magic stroke of midnight, Aug. 7, and a lot of the immigrants died in transit at the Copenhagen airport. Crayfish importers hit upon another idea: To process the animals on the spot, freeze them and send them on in refrigerated trucks. Boiled and frozen crayfish pose no problems with the Swedish immigration authorities.

A Swedish crayfish, unlike, say, a Danish, French or German, is boiled with dillweed, lots of dillweed. Swedish dillweed, for some unknown reason, is headier than other dillweed. Swedish dillweed is now grown in Turkey and some 50 tons are harvested each year to properly flavor some 500 tons of the Sweden-bound creatures. Two Swedish crayfish experts are stationed in Istanbul to make sure everything is performed according to tradition.

The Turks are happy. A lot of jobs have been created in a country with unemployment. The Swedes are happy. They have a chance of having at least one *kräftskiva* this year, providing they go easy on the heavily taxed aquavit.

The Turks, incidentally consider the crayfish inedible. ■



J. D.

SEE YOU IN



SWEDEN!