Crawfish Cascade in
Upon a Golden Tide

By HOWARD JACOBS

THIS IS the crawfish issue of Remoulade, and don’t try to say that “crawfish issue” too fast, or you are subject to trip over your tongue. The glad tidings come from Al Scramuzza, the nabob of crawdadia, that the tasty little mudbugs have descended in a golden tide upon the city within the past week. Balmy, springlike weather has encouraged the delectable crustaceans to emerge from their holes, where they have been pounced upon by eager crawfish hunters in growing numbers.

Scramuzza, presiding elder of the Bayou Seafood Co., advises that hordes of crawfish have been bagged and trucked New Orleansward from the Bell river-Pierre Part-Bayou Pigeon area, as well as the Pearl lake area around Hessmer. Cultured crawfish (so called not because of their courtly manners but because they are raised under controlled conditions) have cascaded in from the Henderson-Breaux Bridge area, he said. The sudden abundance has plummeted the cost of boiled crawfish to the public from three pounds for $1.94 to three for $1.17.

Currently, said Scramuzza, crawfish are almost non-existent in the swamp back of Michoud, the Gentilly swamps and the eastern area of the city. Hurricane Betsy pounded a deluge of salt water into this area, killing off the crawdads by the tens of thousands, he added, holding out hope that by May there may be some hardy specimens in evidence. Contrariwise, said Scramuzza, the storm was beneficial to crawfish cultivation in Northwest Louisiana by spreading fresh water from the rivers there into areas where mudbugs breed.

The crawfish authority looks for an abundance to prevail into late June, and for the sale and consumption of boiled crawfish to continue at an unprecedented rate.