A BRAND NEW WORD called “abundantful” has been coined by bayou seafood king Al Scramuzza, the Nabob of Crawdadia, to convey the plentious nature of the toothsome little marine morsels which had been rather scarce and expensive in recent weeks.

The mudbugs cascading in at this time are the Bell River, or wild, crawfish, noted Scramuzza. They are supplanting the pond, or cultivated, crawfish, which cannot compete in price with the Bell River variety.

The February market of the then sparse pond crawdads was 50 cents a pound by the sack, said Scramuzza. Today the Bell River product is a modest 27 cents by the sack. In February boiled crawfish were selling at three pounds for $1.95. Now the Bell River crustaceans are going for $1.43 for three pounds.

“I expect the crawfish to be abundantful through June,” said Scramuzza, “and that after Lent the price will decline substantially from the present figure.”

Early in 1973, said Scramuzza, cold weather inhibited the capture of the wild crawfish (they don’t bite in water 65 degrees or less). And even when it grew warmer, the melting ice created high water that widely dispersed the elusive little crawdads. Hence their scarcity (except for the pond, or cultivated, type). But because of the recent rise in temperature and the drying up of some areas, the wild crawfish have become quite abundant (or “abundantful”) to quote our source.