

Crimestoppers: twin bed stolen

A new home under construction was the target of burglars on Sept. 28 at 1803 Amber Ridge in College Station.

Stolen were three Hunter ceiling fans, two brasscut glass chandeliers with leaded glass, one Litton microwave oven, one Kitchen Aid trash compactor, and one Sears apartment refrigerator. All of the appliances were almond in color. Also taken was a Duncan Fife Antique twin bed that was dark walnut in color with a four poster pine apple top.

If you know where the stolen property is or have information on the persons responsible for stealing it, call Crime Stoppers at 775-TIPS. For information given this week that leads to an arrest and a grand jury indictment, Crime Stoppers will pay \$1,000 in cash. Informants will be issued a special coded number to protect their identity.

Crime Stoppers also pays cash for information on any felony crime, or the location of any wanted felon.

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Dave Scott, Battalion photo

A tasty study break

Shannon Selman, a junior from Spring majoring in business analysis, enjoys an afternoon snack of ice cream outside the Sterling C. Evans Library Monday before heading inside to do a little homework.

Technology ups yield

Ex-prof farms shrimp

by Darla Bucuram
Battalion Reporter

In 1968, Texas A&M professor Dr. Jack Parker began trying to find ways to increase shrimp yields with technology. In 1980, Sea Grant — a state and federal program that matches funds for marine-related research — offered Parker the opportunity to put the technology he had developed into practice. That was an opportunity he couldn't resist.

Since Parker left Texas A&M, he has developed 140 of his 2,000 acres for shrimp farming purposes. Parker says he plans to develop the remaining 1,860 acres of Laguna Madre, his shrimp farm, within the next five years.

That would increase the season's present production from 200,000 pounds to 2 million or 3 million pounds, Parker said.

Parker joked about the process. "To do this we are having to beg, borrow and steal," Parker said.

"Begging and borrowing are not working, so I'm going to have to start stealing," he added with a chuckle.

Shrimp farming provides a controlled environment for the shrimp to live and reproduce. This happens the same way as in the wild, only that in the farm they are protected, Parker said.

The original brood shrimp — the "mamas and pappas" — are flown in around the middle of March from Central America's Pacific coast, he said. Once at the fishery, the shrimp are dumped into ponds and then

they simply do what comes natural, Parker said.

The shrimp are born only 15 hours after conception. The young shrimp then stay in the hatchery for 15 days. Then the shrimp are stocked in ponds for 150 days before they are ready to market.

Harvest season — the time when the shrimp are ready for marketing — begins in mid-November.

"We take them out of the ponds and pinch their heads off," Parker said. "The SPCA would be mad at us, but we don't know of any other way to kill them, besides, pinching off shrimp's heads is much nicer than hacking off chickens' heads."

Once the headless 165-day-old shrimp are frozen, they are sent to New York by truck where the highest bids — between \$5 and \$6 per pound — are made.

Parker said Texas A&M was the pioneer in developing the technology for shrimp farming, or shrimp mariculture. The system is so new that few countries have it, he said. The only countries that have the technology are Ecuador, Panama, Honduras and Costa Rica. However, those countries have gone out of business.

"None of them are as advanced as we are though," Parker said.

Parker assures that shrimp farming is not hard work, at least not for him, because he leaves the heavy work to the four marine biologists who work for him.

"I need time to get into shape

to go skiing in the Rockies," Parker said. "I'm ready to go, but the snow hasn't started falling yet."

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