

December 19, 1986 Vol. 10 No. 11 1825 Bonnie Ann Drive Marrero, LA 70072 (504) 341-7271



MORE ON SEA TURTLES

The issue of sea turtles and the mandatory use of TED's by shrimpers is rapidly coming to a head. Representatives from the Concerned Shrimpers Association, the Louisiana Shrimp Association, the National Marine Fishery Service, the Fish and Wildlife Service and the environmental groups have geen involved in a steady round of meetings for the last month.

It appears, at the present time, that shrimpers are losing the battle and that they will have to put TED's in all trawls by next year's season or at very latest the year after.

The U.S. Fish and Wildlife Service and the environmental groups are demanding that TED's be on all shrimp boats in <u>inside and outside</u> waters from Southwest Pass, Louisiana to the Texas-Mexico border by April 1, 1987 and on all boats in the Gulf and South Atlantic by April 1, 1988. This includes all bays and estuaries.

Their suggestion is that it should be made illegal to possess any shrimp on board any vessel that is required to have a TED unless the vessel is equipped with certified TED's.

There is some discussion that outboard powered boats will be exempted and that trawls under 35 feet be exempted, but nothing is certain yet.

This is a very serious situation as sea turtles are protected by the Endangered Species Act. First violation of the act can result in prison, thousands of dollars in fnes and confiscation of fishing equipment.

It is very important that anyone who shrimps keep in touch with his Fishing Associations (Concerned Shrimpers and Louisiana Shrimp Association) on this matter as it develops.

CHANGE IN HANG FUND

Effective immediately, the Fishermen's Gear Compensation Fund (State Hang Fund) is limiting commercial fishermen to 2 claims per year. This rule is retroactive to July 1 of this year. If a fisherman has already made 2 claims since July 1 he is not eligible to make another claim until after July 1, 1987. The 12 month period for 2 claims will be from July 1 of each year to June 30 of the next year. This is an emergency rule and may or may not be permanent.

SOFT-SHELL CRAB PUBLICATION

The "Proceedings of the National Symposium on the Soft-Shelled Blue Crab Fishery" is now available. The 128 page booklet is a collection of papers given at a 1985 symposium on soft-shelled crab production. Subjects covered include crab diseases, hormones and the molt cycle, shedding biology, biological filters, tank design, nutritional problems, profitability, regulations and export marketing.

The cost of the booklet if \$7.00 and it can be ordered from:

Communications Office Sea Grant Program Center for Wetland Resources LSU Baton Rouge, LA 70803-7507

COMMERCIAL FISHING SEMINARS --- WORK BOAT SHOW

The LSU Sea Grant and Cooperative Extension Programs will be presenting a two day seminar program on commercial fishing at the 1988 Workboat Show on January 16 and 17 at the Superdome. The first day will be devoted to new or developing fisheries and the second day to shrimp fishing, with several speakers discussing TED's and sea turtles. The program agenda is whoe below.

FRIDAY, JANUARY 16, 1987

- 10:00-12:00 Butterfish: Bonanza or Bust? Chaired by Tom Murray, Gulf and South Atlantic Fisheries Development Foundation
 - I. Potentials and Limitations Andy Kemmerer, National Marine Fisheries Service
 - II. New England Trawler Experiences Mark Grace, National Marine Fisheries Service
 - III. Shrimp Trawler Conversions Dayton Graham, Deep Sea Boats, Inc.
 - IV. Finding the Fish Duncan Amos, Georgia Marine Extension Service
 - V. Marketing the Catch Tom Murray, Gulf and South Atlantic Fisheries Development Foundation
- 12:00-1:00 LUNCH BREAK

1:00-4:00 Other Developing Fisheries: Obstacles and Opportunities Chaired by Andy Kemmerer, National Marine Fisheries Services

> Mullet Opportunities in the Louisiana Gulf Coast Bruce Thompson, LSU Coastal Fisheries Institute

Yellowfin Tuna and Swordfish Longlining Frank Lawlor, University of Florida

Redfish and Black Drum Jerald Horst, Louisiana Cooperative Extension Service

Issues in Finfish Management Mike Wascom, Louisiana Sea Grant Legal Program

A Buyer's Perspective Harlon Pearce, Harlon's Old New Orleans Seafood House, Inc.

SATURDAY, JANUARY 17, 1987

10:00-12:00 TEDs - An In-Depth Look at the Issue Chaired by Tee John Mialjevich Concerned Shrimpers of Louisiana

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- The Federal Role in Turtle Conservation Τ. . Responsibility of the U.S. Fish and Wildlife Service: Jack Woody, USFWS
 - . Responsibility of the National Marine Fisheries Service: Chuck Oravetz, NMFS
- II. Gear Technology . TED Design, Fabrication and Development: Paul Coreil, Louisiana Cooperative Extension Service
 - . Cape Canaveral Fishing Trials: Dave Harrington, Georgia Marine Extension Service
- 12:00-1:00 LUNCH BREAK
- 1:00-4:00
- A Systems Engineering Approach to Shrimp Harvesting Gear
 - Nontraditional Doors, Webbing, Net Designs Duncan Amos, Georgia Marine Extension Service
 - How To Set Up An Insurance Club (Mutual Association) Jim McCauley, Point Judith Fishermen's Co-op

Maintaining On-Board Seafood Quality: Trawl Time vs Water Temperature: Mike Moody, Louisiana Cooperative Extension Service

- . Proper Handling
- . Use of Sodium Bisulfite
- . Icing/Brine Freezing
- Disaster Assistance Programs for Commercial Fishermen John Supan, Louisiana Cooperative Extension Service
- Shrimping and the Louisiana Artificial Reef Program Chuck Wilson, LSU Coastal Fisheries Institute
- Shrimp Fishery Management Options to Increase Landings Richard Condrey, LSU Coastal Fisheries Institute
- Economic Outlook for Gulf Shrimp Fisheries Effect of TEDs, Insurance, Seafood Quality, Disaster Assistance, and Gear on Shrimp Prices: Ken Roberts, Louisiana Cooperative Extension Service

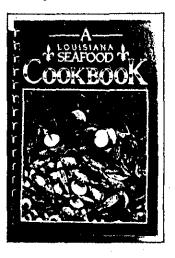
Registration is \$5 per person at the door, however advance registration is Free. Use the form below for advance registration. This registration also admits you to the display floor. Anyone who shrimps or is interested in new fisheries will find this program important.

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SEAFOOD COOKBOOKS

LSU Sea Grant still has a supply of the Louisiana Seafood Cookbooks. The recipes came from ones that people have contributed to this and other agents' newsletters.



The cookbook has over 180 recipes for crabs, oysters, crawfish, shrimp and fish along with other Louisiana species such as turtles, alligators and squid. A consumer guide gives information on buying and storing seafood and a table lists amounts of fish and shellfish needed for serving one to six people. Individual copies are available at \$5.20 each. Seafood dealers and other people who will be reselling the book can order them (in lots of 10 or more) for \$3.12 each. Order from:

> Louisiana Sea Grant College Program LSU Center for Wetland Resources Baton Rouge, LA 70803-7507

THE GUMBO POT

Cajun Baked Fish

This month's recipe comes from Allen Wiseman of Harvey. I used grouper, a favorite fish of mine, but he says it is also good with redfish, black drum or snapper.

| l large fish fillet (3-5 lbs) | 1 sliced lemon |
|-------------------------------|----------------------------------|
| 1 large onion (ringeð) | <pre>1/2 cup vegetable oil</pre> |
| 1 large bell pepper (ringed) | l pint spaghetti sauce |
| 1 cup sliced jalepeno peppers | salt and pepper |

Make a bed of onion and bell pepper rings in a heavy pot or roaster, large enough for the fillet. Add oil and lay fillet on top of onions and peppers. Salt and pepper to taste and place lemon slices over fillet. Bake covered at 400 degrees. Add jalepeno peppers and over fillet with spaghetti sauce. Cook 30 more minutes uncovered. Serves 8.

incerely erald Horst

Area Agent (Fisheries) Jefferson/St. Charles Parishes

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