REEF FISH MANAGEMENT PLAN

The Gulf of Mexico Fishery Management Council has completed the Reef Fish Management Plan. This plan affects snappers and groupers mostly. Some of the proposed regulations are as follows:

1.) A minimum length of 12 inches fork length for red snappers. An allowance is made for keeping up to five undersized fish caught incidentally. Shrimp trawlers are exempt from the minimum length requirement.

2.) Random sportsfishermen, charter boats, commercial fishermen and fish dealers will be chosen for a mandatory reporting system on their catch.

Most of the other regulations deal with regulations on the use of traps for reef fish. The public hearings for this plan in this area are listed below.

April 30, 1980  New Orleans, LA  Chamber of Commerce Auditorium (301 Camp Street)
May 1, 1980  Lafayette, LA  USL Conference Center

BIG BOAT-BIG LOAN

For years we've been hearing that the American fishing fleet is way outclassed by many foreign fleets. Their vessels often are newer, larger and more efficient than ours.

Recently however, the Federal Government's Fishing Vessel Obligation Loan Guarantee program has just backed the biggest loan in it's history for a single fishing vessel, $5 million. The vessel called the "American No. 1", is a 160 foot, $7 million trawler-processor that will be used for fish in the northern Pacific. The electronics alone cost $500,000 and it has a refrigerated hold capacity of 25,500 cubic feet. It has 5 deck levels and quarters for 21 people.

With the 200 mile limit keeping many foreign vessels out, we will very likely see more of these kind of large fishing-processing boats.

Source: The Fisherman. Volume 31, Number 1.

MORE ON MUSKRAT LOLLIPOPS

Last month when I discussed the use of lollipop poisons to control muskrats which are destroying levees in crawfish ponds, I left one very important point out. It is necessary to contact your local office of the Louisiana Department of Wildlife and Fisheries for permission before their use. They will be able to provide on-site advice in helping control animals causing damage.
WANTED—TAGGED FISH

Freshwater catfish are being tagged and released on the Salvador Wildlife Management Area to study their movements and growth rates. If you catch a tagged catfish, please return the tag to the address below or call one of the telephone numbers. Be sure to include WHERE AND WHEN you caught it and the WEIGHT AND LENGTH of the fish when you send the tag in. You don’t have to send your name and address in, but if you do, they will send you the information on where it was tagged and how long ago. Send the tags to:

Louisiana Wildlife and Fisheries Commission
Refuge Division
400 Royal Street
New Orleans, LA 70130
Phone: 568-5885

(or)
Irvin Dares, Supervisor
Salvador Wildlife Management Area
1113 Edinborn Street
Metairie, LA 70001
Phone: 834-1415

FISHERY MANAGEMENT PLAN REGULATIONS BEING ENFORCED

All management plans proposed by the Fishery Management Councils and approved by the Dept. of Interior in Washington, D.C. are to be enforced by the National Marine Fisheries Service and the U.S. Coast Guard. Six violators of a demarcation line in Florida, which separates an area in which commercial shrimping is not allowed, have been issued $2000 penalties each. According to the stone crab management plan, shrimping with the exception of bait shrimp is not permitted within this area. Although these individuals were able to settle the fines for $1000 each, it does show that these proposed federal management plans will be strictly enforced.

Source: Gulf of Mexico Fishery Management Council Newsletter.
LAC DES ALLEMANDS BUOYS INSTALLED

After two years of work, the Lac Des Allemands buoy system is finally installed. The main line of buoys extends from Two Oaks Bay to Back Vacherie. The other line runs from the Humble field on the east side of the Lake to Bayou Boeuf.

The buoys are presently spaced at 4 to the mile. However, the St. John Police Jury is applying for a supplement to the grant in order to double the number of buoys to eight to the mile. This buoy system was funded by the Coastal Energy Impact program under the Coastal Management Program.
CHECK YOUR WOODEN HULL BOAT FOR DECAY

Decay or rotting of wood is a real problem in wooden hull boats. Often the damage can be quite serious before it is noticed unless you know what to look for. There are five ways to detect decay.

1.) Discolored paint or cupping (indents) on the wood surface may indicate decay.

2.) Sounding with a hammer produces a dull sound in infected wood. This is a useful way to find wood with decayed insides.

3.) A sharp ice pick penetrates decayed wood rather easily. Wood splintered off will break in short pieces if it is going bad, instead of in long splinters like good wood.

4.) Decayed wood is brittle when dry and breaks easily across the grain.

5.) Drilled holes are best for inspecting large timbers. Drill holes 3/8-inch in diameter not more than one-fourth of the way through the timber. How easily the drill penetrates and the condition of the chips will indicate the condition of the wood. Plug the inspection holes with tight-fitting wood dowels which have been soaked in wood preservative. Coat with marine glue before driving the dowels in.


NEW SUPPLY OF RECORD BOOKS IN

I’ve just been resupplied with a new stack of commercial fishermen’s record books. We had such a heavy demand that I ran out. If you wanted one, but didn’t get one, call or write me.

I’ve also gotten in a new publication called SHRIMP BOAT SANITATION from the Georgia Sea Grant Program. It explains how properly cleaning the deck and the shrimp keep bacteria down and improves the quality of your shrimp. This will be real important now with warm weather and shrimp season coming up. It is also free and I’ll send one on request.

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THE GUMBO POT
Capt. John’s Oyster Soup

Although I love oysters year around, they are at their best in the cooler months. With warmer weather coming on, I’d like to wrap up the oyster season with an excellent recipe sent to me by Capt. John Alario of Westwego. This recipe is a snap to fix, as it only takes a few minutes to prepare.

2 medium onions
1/2 block margarine
2 pt. oysters
2 cans cream of celery soup

Chop onions fine and fry down with margarine. Add 2 pints of oysters after onions are browned. Brown oysters for about 15 minutes. Add cream of celery soup and both cans of water and the parsley. Cook until oysters are tender (approximately 15 minutes). Salt and pepper to taste. Serve with crackers or french bread.

Sincerely,

Jerald Horst
Assoc. Area Agent (Fisheries)
Jefferson, St. Charles, Orleans

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