NEW FISHING AND FUR LAWS

The following bills were passed by the 1983 Louisiana Legislature and are now law and will go into effect on August 29, 1983. If you need to know any more about any of these new laws, feel free to contact me at my office in Marrero.

**Senate Bill 232 (Act 580) - Sevario**

Makes careless or reckless operation of a boat a crime with a fine of now more than $300 and/or 30 days in jail.

**Senate Bill 441 (Act 600) - Nunez, Chabert and Patti**

Legalizes the use of twin trawls (four-rigs) in outside state waters (beyond 3 miles out).

**Senate Bill 442 (Act 515) - Nunez, Chabert and Patti**

Requires that any resident or nonresident shrimper must have a Louisiana commercial shrimp license on board when the vessel is carrying shrimp for commercial purposes in Louisiana waters.

**Senate Bill 469 (Act 640) - Nunez**

Exempts chinchara nets from the maximum 1200 foot length for tying two seines together.

**House Bill 149 (Act 679) - Martin, Picard and others**

Creates the Louisiana Crawfish Promotion and Research Program and Board. The program will be paid for by a 1¢ per pound tax on artificial crawfish bait.

**House Bill 188 (Act 528) - Kember**

Legalizes the taking of raccoons and opossums by licensed hunters during daylight hours during open squirrel season.

**House Bill 639 (Act 72) - Hogan and others**

Sets the maximum fine for a first offense, class four violation at $750.

**House Bill 641 (Act 73) - Hogan and others**

Provides that slat traps must have at least one 1-inch crack the length of the trap on both sides and the top of the trap.
House Bill 913 (Act 545) - Theriot and others

Provides that an applicant for a commercial fishing license must only prove his Louisiana residency on his first application and not on renewals.

House Bill 1063 (Act 232) - Patti and others

Requires the Louisiana Department of Health to accept and use water quality data from other state and local government agencies in checking the quality of Louisiana oysters.

Also provides that the final decision on opening and closing oyster waters still rests with the Department of Health.

House Bill 1184 (Act 433) - Hogan

Changes the mesh size on freshwater commercial fish seines from a maximum of two inches square to a minimum of two inches square.

House Bill 1203 (Act 712) - M. Hebert

Adds the words "inside all freshwater and saltwater areas of the state" to the law which permits the Secretary of the Department of Wildlife and Fisheries to issue permits for equipment to harvest under-utilized species.

Senate Concurrent Resolution 10 - Landry

Suspends the minimum size limit on channel (eel) catfish until June 15, 1986.

House Concurrent Resolution 93 - Patti and others

Creates a Task Force on Water Quality in oyster propagating areas to study the decline in oyster production and the reasons for this decline and to make recommendations on solving the problems of increasing Louisiana's oyster production.

FISHING METHODS OF THE WORLD - SPEARS: PART 1

Beginning with this issue of the LACNIAPPE, I will be writing an article each month on different fishing methods and gear used throughout the world. We will start with some of the most primitive methods of fishing and gradually work our way into some of the more complicated seines, trawls and traps. This series of articles will be possible largely because of the gracious permission of Prof. Dr. A. V. Brandt of Hamburg, Germany and Keith Richmond of the Food and Agriculture Organization of the United Nations in Rome, Italy, to reprint portions of their books "Fish Catching Methods of the World" and "FAO Catalogue of Small Scale Fishing Gear".

We will begin the series with a discussion of the use of spears and harpoons for fishing. While there are certainly more primitive forms of fishing, such as hand gathering or diving for shellfish, training birds to catch fish and poisons, electricity or explosives, we will by-pass these because they are either so simple that they are not worth discussing or they have no chance of ever being legal anywhere in the U.S.

A spear was probably one of the first forms of fishing "gear" used by primitive peoples all over the world. This was only natural, since spears were already used in hunting and primitive warfare. The first spears were probably just pointed hardwood sticks, just as some primitive peoples today still use. With time, the wooden point was replaced with tips or bone, stone and finally metal.

With time, the single point was replaced by a many-pointed spear which worked better for obvious reasons. Another addition for efficiency, was barbs on the points to prevent the fish from wiggling off once it was speared.
While spears were a very effective tool and some were up to 40 feet long they didn't work well in deep water because they were hard to handle and the long pole was buoyant. To get around this, fish plummetes were used. Plummets shown below are weighted spearheads on a rope.


Next Month - Spears: Part II

ILLEGAL MARINE RADIO USE

The Federal Communications Commission (FCC) is cracking down on the illegal use of radio channels by boat operators along the Gulf Coast. The FCC is doing this because the use of illegal channels is causing harmful interference to Police Radios in Lafayette, LA and Gulfport, MS areas.

So far, four people have been fined and two more have been issued violation notices. The fines ranged from $600 to $1000. The maximum penalty is $10,000 and one year in jail. The fines were issued for
operation on Marine Channel 3 which is also the Lafayette Police frequency. Marine Channel 3 is illegal to use in U.S. waters.

The Marine Channels that are supposed to be used by fishing vessels are 7, 8, 9, 10, 18, 19, 79, 80 and 88.

The FCC has prepared an easy to read users guide called "How to Use Your Marine VHF Radio". To get a free copy call (504) 589-2095 or write:

Federal Communications Commission
1009 F. Edward Hebert Federal Bldg.
600 South Street
New Orleans, LA 70130

ALLIGATOR SEASON

This year's 30 day alligator season will be from September 10 through October 9. As usual, alligator hunters will have to own, lease or have written permission to hunt the lands they are applying for tags for. During the 1982 season 1,184 hunters were issued 18,188 tags. The 17,142 alligators taken were worth over $1.5 million.

FEDERAL SEAFOOD PLANT INSPECTION STUDY

The Library of Congress' Congressional Research Service, at the request of Representative Dorgan of North Dakota has begun a study of the possible benefits of making seafood plant inspection mandatory and putting it under the Department of Agriculture with other meat inspection programs.

At present, meat and poultry plants must have a federal inspector on hand during operations. The plant operator must pay for the inspector ($30-$35 per hour) and provide office space and expenses.

Representative Dorgan said that he would consider introducing legislation to enforce similar regulations on fish and seafood as those now in effect for meat and poultry.


THE GUMBO POT

I got this recipe from Melvin Seimsson, the fella that signs up commercial fishermen for refund fuel. This is one of his mother's original recipes. I've always been a lover of seafood casseroles and I'm sure that you'll enjoy this one too.

Seafood-Eggplant Casserole

2 small eggplants
2 lb. peeled shrimp
1 cup lump crabmeat
6 slices cheddar cheese
1 tsp. margarine
1 large onion - chopped

½ bell pepper - chopped
3 green onions - chopped
2 cloves garlic - chopped
¾ tsp. thyme
¾ tsp. sage
¾ tsp. rosemary
salt and pepper

Peel and cube eggplants. Melt margarine in pot over low fire. Add chopped seasonings and saute until they are clear. Add cubed eggplant and cover tightly. When the eggplant is cooked down and soft, add seafood and spices. Cook until shrimp are pink. Spoon into a casserole dish and top with cheese slices. Bake at 350°F until cheese is melted and lightly toasted. Serves 4 comfortably.

Sincerely

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

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