At the time this newsletter went to press the subject of most interest has the least news. The news is that there is no news—yet. The proposed date for TED usage is still July 15, 1987. The Center for Environmental Education (CEE) and the U.S. Fish and Wildlife Service (FWS) are still insisting on TEDs. Fisherman in the state still say they won't pull them and almost no one has built or ordered TEDs and the National Marine Fisheries Service (NMFS) is in the middle.

Several new TED designs have been proposed. The "Mississippi Hybrid" is shaped like a Cameron TED, has an oval door like the Georgia TED and opens at the top like the NMFS TED. Another TED out of Florida is wedge-shaped and has a twine accelerate funnel, like the NMFS TED.

The soft "McClellanville" TED out of South Carolina, has the most interest right now. It has no metal frame and is made entirely out of webbing. It has not been certified by NMFS yet, but should be undergoing tests at the time you get this newsletter.

One final note. I have a four page report on some new testing with the Georgia and the NMFS TEDs, which was conducted between April 27 and May 22, 1987. If you would like a copy of this report call or write my office.

In the meantime, keep in touch with your shrimping associations for news on TED regulations which should be coming out soon.

SEAFOOD TECHNOLOGY AND MARKETING CONFERENCE

Due to the success of last year's Seafood Technology and Marketing Conference, the LSU Extension Service and LSU Sea Grant Program are planning a similar conference. The conference is designed for seafood processors, retailers, wholesalers, lenders, planners and people planning new seafood businesses. Some of the subjects which will be covered are shown below.

- National Market Situation And Trends
- Importing As A Means Of Getting Supply
- Collecting Your Money After You Sell
- Telemarketing (selling over the phone)
- What's On The Horizon For Seafood Products
- Credit Shortages And Other Bottom Line Pitfalls
- Mechanization For Seafood Processing
- Pasteurization Of Seafood
- Using Senses To Determine Seafood Quality
- Mandatory Federal Inspection And Its Impact
- Purpose And Use Of Food Additives In Seafoods
- Lawyers And The Seafood Company

The program will last three days, from July 29-31, 1987, and will be held on the LSU Campus. Registration is $75 and includes a reception on Wednesday night and a luncheon and a banquet on Thursday. Call or write my office for a registration form if you are interested in attending. Early registration
PLASTIC POLLUTION

The problem of garbage in the water, especially plastic garbage, is really attracting a great deal of attention lately. There are bills in both the U.S. House and the Senate about this problem. One Senate bill outlaw plastic six-pack rings and requires a federal study of discarded plastic garbage including fishing nets. A House bill would prohibit throwing anything plastic away within 200 miles of the coast and all forms of unprocessed garbage within 12 miles of the shore.

Commercial and sports fishermen are increasingly being blamed for dumping their garbage on fishing trips overboard. If fishermen are not careful about all forms of garbage disposal, they may end up with monofilament lines and nylon nets being banned.

NO NIGHT CRABBING IN ST. CHARLES

The St. Charles Parish Council has passed an ordinance which prohibits the baiting, tending, checking or removing of crab traps or their catch or handling a crab trap, buoy or line between a half-hour after sunset to a half-hour before sunrise.

The purpose of this law is to help prevent the rubbing of crab traps after dark. Anyone running a crab trap at night is automatically in violation of the law. The penalty is a fine of up to $500 and/or a 30 day jail term.

A similar law is already in effect for Terrebonne Parish and several other parishes are expected to enact similar laws.

MORE CRAB TRAP RAIDERS CAUGHT

The crab fishery is up in arms statewide about the epidemic of theft of crabs from fishermen's traps. Fishermen in the Manchac area have banded together in a Neighborhood Watch Program on this problem and it is paying off. The Tangipahoa Parish sheriff's water patrol nabbed two poachers recently on a tip from fishermen who saw the raiders running another crabber's traps.

Crabbers in the central part of the state have recently organized into an association with their main purpose being the prevention of theft of crabs and crab traps.

GEAR FEES APPLY TO ALL FISHERMEN

There has been some confusion over what sportfishing licenses apply to fishermen over the age of 60 and under 16. Such fishermen still do not have to pay for a basic recreational license, but they must buy licenses to use nets, crab traps, slat traps and oyster tongs.

The licenses are good through June 30, 1988 and the resident fees are as follows:

- 10 crab traps..........................$10
- Gill nets under 150 ft. long............$25/net
- Trammel nets under 150 ft. long.......$25/net
- Seines under 150 ft. long...............$25/net
- 5 hoop nets............................$20
- 5 slat traps............................$20
- Oyster tongs............................$5/tong

Beginning July 1 (unless the legislature changes it) sport shrimp trawls not larger than 16 ft. will require a $25 license. None of these licenses allow sale of catch.

NEW MISSISSIPPI FISHING LAWS

As some Louisiana fishermen fish in Mississippi, especially shrimpers, three changes in Mississippi saltwater fishing laws may be of interest.

First is a Law which would allow the use of two 25-foot (corkline measurement) trawls in state waters. This would exempt shrimpers from TED regulations as they are now proposed, as TEDs would only be required on nets 30 feet and
The second change prohibits the possession of sponge crabs caught anywhere in the state waters. Finally is a "landing permit" law which allows fishermen that are not licensed in Mississippi and are not fishing in state waters to land their catch in the state. The permits are free and can be obtained from the Bureau of Marine Fisheries. Violations of the landing permit can bring stiff penalties.

The changes were made in late April and must be on file 60 days before going into effect, although the double rig law may be pushed through faster for the season opening.

Source: Gulf Coast Fishermen, Sea Grant Advisory Service. May 12, 1987.

MORE SHRIMP TAGGING

The Louisiana Department of Wildlife and Fisheries is conducting a shrimp tagging project east of the Mississippi River. According to Assistant Secretary Corky Perrut, 16,000 brown shrimp will be tagged and released in May and June. The tags will be located toward the front of the tail and will be green streamer tags with several numbers and the initials "LDWF" on them.

The purpose of the study is to learn more about shrimp growth rates and migration patterns. Fishermen catching tagged shrimp are asked to save the shrimp and record the date, time and location the shrimp were caught and call a Department office; New Orleans, 568-5860; Houma, 594-4130; or Baton Rouge, 342-9279.

SEAFOOD PROCESSING OPPORTUNITIES

At a recent Greater Baton Rouge Chamber of Commerce meeting, LSUExtension-Sea Grant economist Ken Roberts, made some interesting comments on the state of the fishing industry in Louisiana.

He pointed out that while Louisiana is number one in the U.S. in pounds of seafood landed and number two in dollar value, the state trails five other states in the amount of seafood processed. Processing seafood adds value and creates more jobs and a stronger tax base.

Mississippi gets $8 in processing for every $1 of seafood landed. Alabama gets $5. Louisiana gets only $1.70. He stated that "we are probably No. 1 in missed opportunities."

Louisiana issues 68,000 commercial fishing licenses yearly, but 23% of the shrimp, 20% of the crabs and 35% of the oysters landed here go out of state for processing.

He did point out, however, that processing is a tough business demanding a great deal of money. Processors usually must pay cash for their products and often must wait 30-40 days to collect their money on sales.

NEW PUBLICATIONS

We have recently received two new publications. For a free copy of either, call or write my office.

1986-87 Louisiana Shrimp Laws

Bottom Longline Fishing Off Louisiana's Coast: Techniques For Profit.
THE GUMBO POT

Nancy’s Fast Fish Delite

This recipe comes from the Bayward Stone family of Grand Isle, Louisiana. It's delicious and healthy.

1 six to eight ounce fish portion per person (1/2-3/4 inch thick)
Sliced vegetable mixture—broccoli, cauliflower, carrots, onions, celery, mushrooms, bell peppers
Seasoned salt
Black pepper
Garlic salt
Oil
Margarine

Place each fillet or portion on a double layer of freezer paper, smooth side down. Lightly oil the area on the paper before placing the fish on it. Sprinkle the fish with seasoned salt. Arrange the vegetables of your choice on top of the fillet and dust the vegetables with seasoned salt, garlic salt and pepper. Place a few pats of margarine on the vegetables. Fold the freezer paper over the fillet “package style.” Cook each fillet separately in the microwave on the “high” setting for 10 minutes. If several servings are being cooked, keep the early ones in a warm oven until all are done or reheat in the microwave.

Sincerely,

Jerald Forst
Area Agent (Fisheries)
Jefferson/St. Charles Parishes

JH/ajw

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LOUISIANA COOPERATIVE EXTENSION SERVICE
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