NEW SHRIMPING LAW

The 1990 state legislature has enacted a law effective immediately, which sets door sizes and lead line lengths on some shrimp trawls in inside waters. The new law limits doors used on two 25 foot trawls to no more than 6 feet long and 34 inches high. The law also sets a maximum lead line length of 82 feet on trawls used in Breton and Chandeleur Sounds.

This change was done as a compromise between the groups that wanted to completely outlaw the use of two trawls inside and those that wanted to keep them. The concern of most people was over fishermen who used large doors to fish trawls larger than 25 feet long.

TRASHING THE GULF

Over 14 billion pounds of garbage and litter is dumped in the world's oceans every year. The worst dumpers are merchant vessels, commercial and recreational fishing boats, the military, passenger vessels and oil and gas platforms, in that order.

The Gulf of Mexico is one of the most important coastal areas in the United States. The gulf produces 40% of the U.S. commercial fish yield and the most valuable U.S. fishery is gulf shrimp. Gulf area wetlands provide wintering grounds for 75% of all the ducks and geese in the country and about 45% of all the U.S. shipping tonnage passes through gulf ports.

In 1988, over one million pounds of trash was picked up on gulf beaches and 68% of that was plastic. A simple six-pack drink yoke can last over 450 years in the water. Such trash (including fishing line and gear) fouls boat propellers, water intakes and nets. In the U.S. alone, millions of birds, sea mammals and turtles tangle in the debris and die or die when they mistakenly eat it. While using recyclable materials is good, the best solution is to bring your trash back in.

Listed below are the results of the 1989 Fall Beach Cleanup by state.

<table>
<thead>
<tr>
<th>State</th>
<th>Volunteers</th>
<th>Miles</th>
<th>Tons</th>
<th>lbs. of trash per mile</th>
</tr>
</thead>
<tbody>
<tr>
<td>Texas</td>
<td>8,846</td>
<td>176</td>
<td>157</td>
<td>1784</td>
</tr>
<tr>
<td>Louisiana</td>
<td>3,475</td>
<td>67</td>
<td>57</td>
<td>1701</td>
</tr>
<tr>
<td>Mississippi</td>
<td>1,750</td>
<td>100</td>
<td>31</td>
<td>620</td>
</tr>
<tr>
<td>Alabama</td>
<td>750</td>
<td>52</td>
<td>6</td>
<td>231</td>
</tr>
<tr>
<td>Florida (gulf only)</td>
<td>6,589</td>
<td>670</td>
<td>94</td>
<td>281</td>
</tr>
</tbody>
</table>

NEW GARBAGE POLLUTION REQUIREMENTS

Effective July 31, 1990, new coast guard regulations will be required for sport and commercial boats 26 feet and longer. Boats 26 to 39 feet long must have a 4 X 9 inch placard posted to notify passengers and crew of MARPOL Annex V discharge restrictions and penalties.

Boats 40 feet long and larger must have a placard and must also carry a written waste management plan on board which describes how the boat's
For a set of example copies of waste management plans, call or write my office and I will mail them to you. We are also printing some placards and should have them ready before the end of the month.

REEF FISH REGULATION CLARIFICATION

Several questions have come up concerning the new regulations on reef fish which restrict trawlers and longliners inside of 50 fathoms to the sport bag limit of seven red snappers. Some vessels both trawl shrimp and fish for snappers at different times of the year and some vessels longline on some trips and fish with snapper reels on other trips.

According to the National Marine Fisheries Service, if either the trawl doors or the trawl nets are removed from the vessel, the vessel is not considered to have trawls on board. In the case of a longliner, if either the gangions, or the line or the longline reel is removed, the vessel is not considered to have a longline aboard.

Vessels holding a reef fish permit must also display their official coast guard documentation number or their state boat registration number on both sides of the cabin or hull and on a weather deck where it can be seen from the air.


LOUISIANA OYSTER INDUSTRY CONVENTION

The Louisiana Oyster Dealers and Growers Association, the Plaquemines Oyster Association, the Terrebonne Leaseholders Association, the St. Bernard Leaseholders Association and the Louisiana Oyster Leaseholders Coalition are holding their convention this year. The convention enters its fourth year of providing an educational business and social forum for Louisiana's oyster industry.

Convention activities include seminars beginning at 9:00 a.m. and ending at 4:30 p.m. Seminar topics are:

- A panel discussion on Pollution
- Sanitary and Shoreline Surveys - Ken Hemphill
- Urban Runoff - Mike Loden
- Pollution Personal Observations - Kerry St. Pe'
- Agricultural Runoff - the Tangipahoa River Lesson - Bill Branch
- Legal Matters - Mike Wascom
- Processing Plant Discharges - Gary Aydell
- The State of the Reefs - Ron Dugas
- Market Conditions: Economic Comments - Ken Roberts
- A Historical Review of LA Oyster Lease Transfers - Walter Keithly
- The Oyster Lease Lawsuit: Status Report - Mike Voisin
- Private Seed Production: A West Coast Tour - John Supan

The convention will end with a supper dance, beginning at 6:30 p.m.

The convention will be held Saturday, August 11, 1990 at the Landmark Hotel in Metairie. Advance registration will be $35 and $40 at the door. For more information, contact John Supan (504) 787-3131 or Capt. Pete Vujnovich (504) 947-2628 or 282-0169.

LICENSE LIMITS

Two east coast states are working to control the number of commercial fishing licenses that their states' issue. Virginia commercial fishermen are drafting legislation that would set up a delayed entry system, like their neighbor Maryland already has. Under this system, a person would have to wait two years after applying for a commercial fishing license, before getting it. Maryland originally put it in to prevent everybody from jumping into commercial fishing in good years.

In Delaware, officials are trying to freeze their commercial crabbing licenses. There are currently 173 commercial crabbing licenses issued. Under the proposal, no new licenses would be issued until the number drops
to 100 licenses. A lottery would then be held to bring the number of licenses up to 121.


OYSTER DISASTER LOANS

The U.S. Secretary of Agriculture has declared that the oyster farming industry of Jefferson, Lafourche and Terrebonne Parishes is eligible for low-interest disaster loans due to the December 1989 freeze. Oyster lease holders should contact their local Farmer's Home Administration offices in Gretna (361-4771) or Thibodaux (447-6311) for more information. The interest rate on the loans is 4%. 

HANG FUND SPEEDING UP SLIGHTLY

Gerald Theriot, with the Fishermen's Gear Compensation Fund, has informed me that his office has adopted new rules which should cut 45 days off of the time that a fisherman must wait to get his claim for lost or damaged fishing equipment or vessels. The waiting period now is between five and six months. The fund pays up to $5000 to replace or repair gear or vessels lost or damaged on underwater obstructions, in inside and outside state waters. Anyone who makes 50% or more of his income from commercial fishing is eligible for a claim. The claim must be reported within 30 days of when it happened, and the fund's telephone number in Baton Rouge is (504) 342-0122.

PROPOSED OPERATOR'S LICENSE

The Fishing Vessel Safety Act of 1988, formed an advisory committee of people from the commercial fishing industry. One of the recommendations of the committee was to draft a law that would require captains of vessels less than 200 gross tons to have a "certificate of competency."

The proposed requirements below are for captains of vessels less than 79 feet in length are:

1) a certificate from a coast guard approved personal survival course
2) at least six months experience at sea
3) must speak English
4) must meet vision standards, including color-blindness
5) must have instruction in basic navigation, rules of the road and seamanship

The coast guard will use these recommendations along with public comment in its report to congress in September, 1990.


THE DEAD ZONE

Researchers have been paying more attention recently to the area off of Louisiana that shrimp trawlers call the "dead zone." In this area, oxygen levels drop so low between May and September that very little bottom life can exist. Dead shrimp and fish have been collected from these areas, and increased catches have been made just outside the areas, so it seems that some animals swim away from the zone. Much bottom life, such as worms, which serve as food for fish, can't swim away and they die.

The area affected by this "hypoxia," as scientists call it, is up to 4,000 square miles in mid summer and is the most serious zone of hypoxia in the coastal United States. It is also located in the middle of the richest fishing grounds of the United States.

Scientists believe the problem is due to big die-offs of phytoplankton, which are the small one-celled floating plants that make water green. The phytoplankton builds up to very high levels because pollutants that man puts in the Mississippi River actually serve as food for phytoplankton growth. The more of certain pollutants that man puts in the river, the more phytoplankton grows and the more phytoplankton, the bigger the die-off. When the die-off occurs, the decaying phytoplankton removes oxygen from the water and a dead zone develops.

Louisiana scientists have only studied this problem closely since
1985. Research in other parts of the world have shown that hypoxia problems get worse unless something is done. More studies on the Gulf of Mexico problem are taking place or being planned by universities and state and federal agencies.


THE GUMBO POT
Kathy's Down Home Potato-Sausage-Shrimp Stew

I finally talked my secretary Kathy Johnson into sharing one of her super recipes with us. Since all of her recipes are in her head, she fusses about writing it down, but I think that you will agree it was worth the trouble.

1 lb. shrimp tails (peeled) 1 sm. bell pepper (chopped)
3 lg. potatoes (peeled & cubed) 10 sprigs parsley
2 smoked sausage links (cubed) 1 c. flour
1 med. onion (chopped) 1 c. oil
4 shallots (chopped) 3 3/4 c. water
4 toes garlic (chopped fine) salt and pepper to taste

Make roux with flour and oil. Add roux to shrimp, sausage, onions, garlic, bell pepper and shallots. Stir well. Add water, stir again. Cook on med-high heat until comes to a good boil, stirring occasionally. Add potatoes, parsley, salt and pepper, and cook for another 15 minutes on medium heat. Let simmer for another 5-10 minutes, being careful not to let potatoes get too soft. Serve over hot bed of rice. Compliment with toss green salad. Serves 6-8 people.

Sincerely,

...[signature]

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