LEGISLATIVE NEWSLETTER

In the past, I have mailed out a May newsletter containing a listing of all of the bills coming up in the legislature that involve fishing. This newsletter is one that some readers find a great deal of use for and others don't use at all.

Beginning this year, I will send a regular newsletter in May to all subscribers and a summary of bills only to those people to specially request to be on this list. If you use the legislative newsletter and would like to receive it, you MUST call or write my office and ask to be placed on the Legislative Newsletter mailing list. If you do not call or write my office you will receive the regular newsletter, but not the legislative one.

T.E.D. INFORMATION MEETING

The Concerned Shrimpers of America, the National Marine Fisheries Service, Louisiana Sea Grant and Nicholls State University are sponsoring a "Complete TED Information Meeting" on Saturday April 27, 1991 from 10 a.m. to 5 p.m. at Nicholls State University Peltier Auditorium in Thibodaux.

The purpose of the meeting is to clear up confusion on current legal TED types and TED modifications and to discuss new proposed TED regulations. Speakers from the National Marine Fisheries Service and the U.S. Coast Guard will be present. The agenda is as follows:

Current TED Regulations
New Proposed TED Regulations
Legal TED Types and Legal Modifications
Coast Guard Boarding and Enforcement Procedures
Questions and Answers

All currently certified TED installed in trawls, will be there for fishermen to see. Fishermen are also encouraged to bring their TED or TED modifications to see if they meet the regulation's requirements.
SHRIMP SEASON MEETING

The Louisiana Wildlife and Fisheries Commission will be holding its annual public hearing to discuss the forecast for the upcoming brown shrimp season and to set the opening date for the season. In addition to hearing the biological data from Department biologists, the Commission encourages the public to make comments. The meeting will begin at 9 a.m. on Thursday, May 2 and will be held at the UNO University Center on Lakeshore Drive and Elysion Fields Avenue.

RED SNAPPER LIMITS AND QUOTAS

After a great deal of discussion about reducing the red snapper catch, the Gulf of Mexico Fishery Management Council has taken action to set the Commercial Quota at 7.64 million pounds and the recreational daily limit at 7 fish per person.

The Council has warned that unless the scientific data on the fishery shows solid improvements in the stock, that they may have to reduce the catch even more by 1993. The Council also wants to reduce the bycatch of young red snappers in shrimp trawls by half beginning in 1994.

BRETON-CHANDELEUR SOUND REGULATIONS

The 1990 Louisiana legislature changed the exact boundaries of Breton and Chandeleur Sounds. This is important because only in these sounds are fishermen allowed to use two 65 foot trawls. (Everywhere else in inside waters the law is two 25 foot trawls). Each 65 foot trawl is limited to a maximum lead line of 8 feet.

Also state law prohibits the use of any trammel net, seine, gillnet or other fish webbing in this area except for menhaden purse seines and pompano nets. For an exact copy of the boundary lines for this area call or write my office.

Also, some fishermen have been tying or connecting four small trawls together to make two larger ones or using Siamese trawls in this area. This will be considered four-rigging, which is illegal in all inside waters, and will no longer be allowed. According to the Department of Wildlife and Fisheries Enforcement Division, Single tail trawls only will be allowed. Two tails on one trawl makes it illegal.

SEAFOOD WASTEWATER PUBLICATION

In the last year many seafood processors have had to deal with the oncoming Department of Environmental Quality regulations on wastewater disposal. Treating wastewater properly may be complicated and expensive. To assist seafood processors in understanding their options, LSU Sea Grant has prepared a 76 page booklet Wastewater Treatment, Options for Louisiana Seafood Processors by Walter H. Zachritz and Ronald F. Malone.

The publication discusses in detail, the problems and some solutions for shrimp, oyster, crab, crawfish, and finfish processors. The publication is free and can be ordered from:

Louisiana Sea Grant College Program Publications Office Center for Wetlands Resources Louisiana State University Baton Rouge, LA 70803 (504) 386-1558

JAPAN TRADING IN SEA TURTLES

The secretaries of the U.S. Departments of Interior and Commerce have certified that Japan is continuing to buy and sell endangered sea turtles. Under the Pelly Amendment to the Fishermen’s Protective Act of 1967, they may recommend to President Bush that imports into the U.S. of Fish and Wildlife products from Japan be restricted.
From 1981 to 1989 Japan imported at least 234,000 Hawksbill turtle shells and another 18,000 in 1990. The shells are used to make eyeglass frames, jewelry and art. Japan has also been a major importer of endangered olive ridley sea turtle skins, which are used for leather.

According to the studies by the two departments, Japan's trade in sea turtles has seriously hurt the effectiveness of international sea turtle conservation programs. Under the Pelly Amendment, the president has 60 days to notify Congress if he will take action against Japan.


NEW SEAFOOD SUPPLIERS DIRECTORY

The Louisiana Seafood Promotion and Marketing Board has just published the latest edition of the Louisiana Directory of Seafood Suppliers. The 44 page booklet lists most of Louisiana's wholesale seafood dealers, the products they handle, and in what form, terms of sale and a contact person for each firm.

A free copy can be gotten by writing the Louisiana Seafood Promotion and Marketing Board, P.O. Box 70648, New Orleans, LA 70172-0648 or calling (504) 568-5693.

BROWN SHRIMP MOVEMENT

Recently the Department of Wildlife and Fisheries and LSU have been working on the development of a shrimp management plan for the state of Louisiana. Part of any management plan for shrimp would involve opening and closing seasons. When to open or close a season would not just depend upon how fast shrimp grow, but also when and how far they move.

Unfortunately, I could find no very recent studies on shrimp migration, but I did find a study done in 1978 to 1981 to be very interesting. I have often heard that when brown shrimp leave inside waters and hit the beaches, that they move rapidly to the west and end up in Texas or even Mexico very quickly. This study showed that brown shrimp migration is not as simple as that.

In general, brown shrimp tagged and released early in the season showed very little movement to the west, but as it got later and later into the season more shrimp moved westward. For shrimp tagged and released in Barataria Pass in late April and early May, more shrimp actually moved back inside than offshore.

By June, tagged brown shrimp began to show more of a pattern, with their movement being more to the south than any other direction.
By July, a southwestern movement of shrimp become more noticeable and by August westward shrimp movement begin to show more. In no case, however, did brown shrimp tagged in Louisiana show a mass migration to Texas. The furthest west that any shrimp tagged in Caillou Lake in May and June traveled was to the area off of Southwest Pass and Freshwater Bayou in 45 days.

Tagged brown shrimp released offshore off of Cameron Parish and East Cote Blanche Bay in June scattered in all directions, with a few ending up as far east as the Mississippi River's Southwest Pass, 120 days later and as far west as Freeport Texas, 30 to 45 days later. Shrimp tagged in August showed the most westward movement with a few turning up off of Matagorda Bay 120 days after release.


THE GUMBO POT
Kallaloo Caribbean Gumbo

At a recent 4-H Seafood Cookery Contest, I tasted this unusual and delightful dish prepared by Daniella Philip of Jefferson Parish. It tastes like gumbo with greens in it. I loved it and I think you will too.

By the way, the seafood bouillon cube may be hard to find. They are available at Latin grocery stores, but if you can't find one, you can use chicken flavor instead.

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<th>Ingredient</th>
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<tr>
<td>10 cups water</td>
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<td>10 oz. chopped mustard greens</td>
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<td>10 oz chopped spinach</td>
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<td>1 lb. cut okra</td>
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<td>2 lbs. shrimp</td>
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<td>1 doz. gumbo crabs</td>
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<td>1/3 cup chopped bell pepper</td>
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<td>1/3 cup chopped tomatoes</td>
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<td>1/3 cup chopped onions</td>
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<td>1 seafood bouillon cube</td>
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<tr>
<td>1 Tbs. vinegar</td>
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<td>1/4 tsp. powdered oregano</td>
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<tr>
<td>salt</td>
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<tr>
<td>black pepper or hot sauce</td>
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<td>cooked rice</td>
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Boil mustard greens, spinach, okra, onions, bell pepper and tomatoes in water for 45 to 60 minutes. Add bouillon, oregano and vinegar and boil for 5 minutes. Add crabs and shrimp and cook for 10 to 15 minutes. Salt and pepper to taste. Serve over cooked rice.

Serves 4-6

Sincerely,

Jerald Horst
Area Agent (Fisheries)

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