SEA FOOD TECHNOLOGY AND MARKETING CONFERENCE

The Louisiana Cooperative Extension Service and the Louisiana Sea Grant Program are sponsoring a two-day Seafood Technology and Marketing Conference in Baton Rouge on August 2 and 3. The conference should be of interest to seafood processors, retailers, wholesalers, financial planners and lenders and people interested in getting into the seafood business. Some of the topics to be covered are:

* Update on FDA Seafood inspection
* Legal considerations dealing with FDA inspection
* Using computers in seafood processing plants
* New Seafood processing technology
* OSHA requirements
* Dealing with Seafood wastes
* National market situation and trends
* Importing as a means of supply
* Health care and family leave employee costs
* Louisiana and Gulf of Mexico supply outlook
* Factors in financial survival of processing firms

Registration is $75 (includes a meal and a social) if done before July 25 and $85 if done after or at the door.

For a registration blank, call my office in Marrero.
1994 LOUISIANA LEGISLATION

Under a constitutional amendment passed last year the Louisiana regular session of the legislature can only consider fiscal (taxation and budget) bills in even-numbered years. Since 1994 is an even-numbered year, very few fisheries bills qualified to be considered. The bills and resolutions listed below are what passed this session concerning fisheries.

**House Bill 197** - Sam Theriot and others  
Creates a severance tax of 5% on the sale of freshwater mussels (clams) taken in Louisiana.

**House Resolution 7** - Bowler  
Asks the Department of Wildlife and Fisheries to continue to notify boat owners about registration renewals by mail but to stop charging them one dollar for handling and shipping the registration.

**House Concurrent Resolution 30** - Bowler  
Asks the Department of Wildlife and Fisheries to submit any order closing seasons or restricting fishing or hunting to the official parish journal in time to be published at least 72 hours before the closure or restriction.

**House Concurrent Resolution 45** - Roach and others  
Asks the Gulf council and the National Marine Fisheries Service to issue a rule that changes the requirements to qualify for a federal commercial red snapper permit in order to give Louisiana fishermen fair and equal access to the red snapper fishery.

SHRIMPERS MUST ADJUST TEDS

The National Marine Fisheries Service (NMFS) is directing shrimpers to attach floats to all single grid bottom shooting hard TEDs. According to NMFS, the weight of the TED is forcing it to contact the bottom, keeping the flap over the opening from being able to open.

If a round aluminum or hard plastic float is used, it must be 9.8 inches in diameter and only one is needed. Foam-type floats may also be used, however if the TED is 120 inches or more in circumference (measured around the outside of the TED) two of these floats must be used. Foam-type floats must be 6 3/4 by 8 3/4 inches in size. All floats must be attached to the upper half of the TED, either inside or outside of it.

THREE MORE STATES CONSIDER LIMITED ENTRY

Fisheries managers in three southeastern states are considering limited entry as a management tool for the problem of too many fishermen chasing too few fish. Maryland's plan is most advanced. Under their law, which was designed to preserve resources for commercial fishermen still working, no new licenses can be issued except to people on their
two-year waiting list. For several years, Maryland has been operating under a limited entry
law that required a person to apply and pay for a license and then work two years under a
licensed fishermen before getting their own license. A current license can be transferred
to someone on the list or to a family member. The license can also be transferred to the
person buying a license holder's boat.

In North Carolina, the state legislature is expected to approve a two-year moratorium
on new commercial fishing licenses. State fisheries officials requested the move with the
support of commercial fishing industry leaders. Overcrowding in the blue crab fishery
triggered the move. The state Marine Fisheries Commission chairman stated that the
moratorium was needed to stop the flood of out-of-state fishermen coming into the state and
the growing number of weekend fishermen that sell their catch to pay for beach weekends.

Finally, in Texas, officials with the Texas Parks and Wildlife Department are studying
limited entry as a long-term solution to the increase in inshore shrimping effect. According
to their biologists, more smaller shrimp are being taken in the bays and less larger shrimp
in the Gulf, resulting in "growth overfishing." In the short-term, the state is increasing mesh
sizes and putting in shrimping closures to protect small shrimp.


SPECK AND DRUM SPAWNING RESEARCH

During a four year period, researchers at LSU studied when and where speckled
trount and black drum spawn in Barataria, Caminada and eastern Timbalier Bays. Both
species of fish spawned in groups and in very specific areas. The biologists were able to
locate these spawning groups by using a hydrophone to pick up the drumming sounds that
male trout and drum make to attract females to spawning sites.

Spawning places for both species were frequently located in deep moving water
between barrier islands (like Grand Isle or Grand Terre) as well as in channels in open
water, in depths between 10 and 165 feet. These locations changed with seasons and
environmental conditions.

Speckled trout spawned during the months of May to October and almost always
between 6 pm and midnight. Speckled trout spawning was strongly related to water
temperature and occurred between 76 and 92 degrees.

Black drum spawned between January and April. Spawning activity took place
between 7 pm and 10 pm and water temperatures ranged from 59 to 75 degrees. Black
drum spawning sites were closely tied to the amount of dissolved oxygen in the water, with
the more oxygen the better.

Source: Spawning site Selection by Spotted Seatrout, Cynoscion nebulosus, and Black
Drum, Pogonias cromis, in Louisiana. M. Saucier and D. Baltz. In Environmental Biology
of Fishes 36, 1993.
SEA TURTLES TRACKED

The Galveston office of the National Marine Fisheries Service has been tracking Sea turtle movements by putting transmitters on them and following them by satellite. A total of 34 Kemps ridley and two loggerhead turtles were tagged. Three of the Kemp’s ridleys were adults and 31 were young as were both of the loggerheads. All of the young turtles stayed within 30 miles of where they were released.

The adult ridleys show a good bit of movement. One moved 360 miles southward along the Texas coast in 60 days. A second one moved eastward 450 miles from Louisiana into Mississippi Sound in 104 days and the third one moved eastward 1020 miles in 217 days.

All turtles stayed near the coast, usually in waters shallower than 20 feet deep. During the winter, the turtles moved offshore, avoiding temperatures lower than 59 degrees.


COAST GUARD FACT SHEETS

The U. S. Coast Guard has produced a series of fact sheets concerning boating and maritime subjects. The fact sheets are free and may be ordered by calling 1-800-368-5647 or by writing:

Consumer Affairs and Analysis Branch (G-NAB-5)
U. S. Coast Guard Headquarters
2100 Second Street SW
Washington, DC 20593-0001

The fact sheets currently available are listed below.

1. THE COAST GUARD CONSUMER PROGRAM
2. BOATING SAFETY DEFECT NOTIFICATION PROGRAM
3. ALCOHOL AND BOATING - THE FACTS
4. MARINE VISITATION PROGRAM
5. BOATING ACCIDENT REPORTS
6. SAFETY ON SMALL PASSENGER VESSELS
7. COAST GUARD BOARDING POLICY
8. DOCUMENTING YOUR BOAT
9. CHECKLIST FOR SAFE BOATING
10. GOVERNMENT PUBLICATIONS FOR THE MARITIME CONSUMER
11. SOURCES OF BOATING SAFETY EDUCATION
12. IMPORTING A BOAT
13. MARINE SANITATION DEVICES
14. CONSUMER'S GUIDE TO BOATING SAFETY STANDARDS
15. TYPE V HYBRID PFD'S
16. PRECAUTIONS FOR USING ALCOHOL-BLENDED GAS
THE GUMBO POT

Roatan Shrimp

This unusual recipe comes from Tammy Macaluso of St. Bernard Parish. It is named after the Caribbean Island of Roatan off the coast of Honduras and it has a distinctive tropical flavor. In fact, the dish is very sweet. If you are a lover of sweets and shrimp, you'll like this one.

2 tablespoons vegetable oil
1/2 cup chopped green pepper
1/2 cup chopped onion
1 1/2 pounds peeled raw shrimp
2 tablespoons flour
1 15oz. can cream of coconut
1 10oz can cream of shrimp soup
1/4 teaspoon cayenne pepper
salt to taste
1/2 teaspoon of paprika
hot cooked rice

In a heavy 10 inch skillet or dutch oven, heat oil. Saute green peppers and onions until tender. Add shrimp and cook over low fire until pink. Add flour and stir. Add remaining ingredients, except for rice. Simmer over low fire for 20 minutes, stirring occasionally. Serve over hot rice.

Sincerely,

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