OUR OFFICE HAS MOVED

The Louisiana Cooperative Extension Service fisheries office for Jefferson, St. Charles and St. John Parishes has moved to **1855 Ames Blvd.** in Marrero, LA 70072. We are now located in the new Health Unit Office, which is on Ames Blvd. between Lapalco Blvd. and Westbank Expressway. If you have our address on file, please change it.

For the time being, our telephone number will remain the same at 349-5644.

SEA TURTLES

In a November 14 memorandum, the National Marine Fisheries Service stated that the continued operation of the southeastern U.S. shrimp fleet is likely to wipe out the Kemps ridley sea turtle. In order to prevent this turtle from becoming even more endangered, the National Marine Fisheries Service will keep up its current levels of enforcement and develop an emergency response plan to make sure that shrimpers meet the sea turtle regulations. The National Marine Fisheries Service is also required to take the following actions:

1) Require fishing permits for Gulf of Mexico trawlers.
2) Develop a training program for U.S. Coast Guard boarding parties.
3) Increase TED training efforts for fishermen.
4) Make sure that soft TEDs exclude turtles properly.
5) Identify special sea turtle management areas and develop regulations for.
There are areas.
6) Increase monitoring for turtles that wash up on beaches.
7) Increase the number of government observers on shrimp boats.
8) Form a special TED enforcement team to move to areas of heavy turtle deaths or improper TED use.
9) Choose a team of experts to estimate the current population of Kemps ridley sea turtles and how many that can safely be taken by the shrimp industry without depleting the turtles.

INSTRUCTIONS FOR TED ANGLES

With the intensified enforcement by National Marine Fisheries Service and the Coast Guard, it is very important to have the grid in the TED installed at the right angle. This has caused some confusion among fishermen.

To clear up the confusion, the National Marine Fisheries Service has supplied me with some instruction sheets for checking angles on grid TEDs. If you would like a copy, call, write, or come by my new office in Marrero.

UPDATE ON EPA PROPOSED BAN ON LEAD FISHING SINKERS

On July 8, the public comment period closed on the Environmental Protection Agency's proposed ban on the manufacture, sale, or distribution of lead fishing sinkers. An overwhelming majority of over 8,000 comments (plus 5,000 form letters) received by the EPA were in opposition to the ban, including 34 out of 37 states which submitted official comments. Most people stated that the EPA lacked sufficient data to enact such broad sweeping measures.

The EPA has claimed that lead sinkers lost by anglers are threatening populations of waterbirds throughout the U. S. and must be banned. Over a 16 year period, the EPA documented fewer than 50 individual incidences from across the United States where waterbird deaths were associated with the eating of lead sinkers. The EPA proposal, if approved, would ban the manufacture or distribution of any sinker measuring less than 1 inch in any dimension. It would also ban the in-home production of lead sinkers, based on the idea that it poses a health threat to the public, while continuing to allow such production of all other lead products.

RECORD BOOKS AVAILABLE

Over the years, many of you have used the Extension Service's Commercial Fishermans and Trappers Record Books to keep a record of your expenses and earnings. Since the new year is right around the corner, this is a good time to get your new record book. For a free copy or copies, call or write my new office in Marrero and we will send it to you.
NEW BOOKLET ON FISHERIES MANAGEMENT

I've just received a small supply of a new booklet called "Fisheries Management for Fishermen: A Manual for Helping Fishermen Understand the Federal Management Process." This fine 56 page booklet by Richard Wallace, William Hosking and Stephen Szedlmaier covers how fish are managed from A to Z. Included are sections on fishery biology, how fishery stocks are assessed, how regulations are made and how fishermen can have input into the process.

If you would like a free copy call or write my office in Marrero.

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THE GUMBO POT
Oyster Loaf

This is the time of year to enjoy Louisiana's really great oysters. This wonderful recipe won first place in the oyster category of the Extension Service's 4-H seafood cookery contest, which is funded by the Louisiana Seafood Promotion and Marketing Board. It was prepared by Crystal Normand of Avoyelles Parish.

<table>
<thead>
<tr>
<th>Item</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 lb frozen loaf bread</td>
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<tr>
<td>4 tbsp. margarine divided</td>
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<tr>
<td>1 large onion, finely chopped</td>
<td></td>
</tr>
<tr>
<td>1 stalk celery, finely chopped</td>
<td></td>
</tr>
<tr>
<td>1 cup shallots, chopped</td>
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<tr>
<td>1 tbsp. jalapeno peppers chopped</td>
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<tr>
<td>½ cup mozzarella cheese</td>
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<tr>
<td>1 lb oysters, drained, chopped</td>
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<tr>
<td>oyster liquid</td>
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<tr>
<td>½ cup reduced fat American cheese</td>
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<tr>
<td>1 clove garlic, minced</td>
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<td>salt and pepper to taste</td>
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Place loaf in warm oven to rise. In large saucepan, heat 2 tablespoons margarine and saute' onion, celery, shallots and garlic until soft. Add oyster liquid and cook stirring until thickened. Add oysters, cooking until done. Add seasoning. Simmer 5 minutes. Place risen loaf on surface sprinkled with flour and cornmeal. Slit loaf lengthwise, halfway through thickness, and then toward each side to create a pocket. Spread oyster mixture down length of dough pocket. Spread oyster mixture. Place jalapeno peppers over cheese. Season with salt and pepper. Fold sides of loaf over mixture, pinching to seal. Brush top of loaf with remaining margarine. Wrap in foil and bake at 375 degrees until brown.

Sincerely,

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