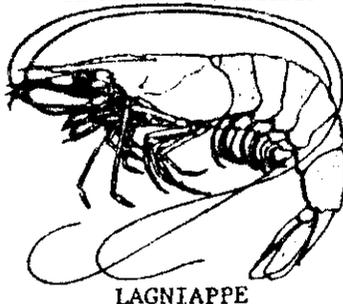


LOUISIANA COOPERATIVE EXTENSION SERVICE

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SEA GRANT PROGRAM



LAGNIAPPE

Volume 5, Number 2
February 20, 1981

LONGLINES AND POLES

At the upcoming Louisiana Shrimp Association Convention the Louisiana Cooperative Extension Service (that's us) will be holding a session on conversion of offshore shrimp trawlers to other kinds of fisheries.

With rising fuel costs and more competition for the shrimp, many shrimpers feel that they will need to fish for other critters in the off season or at least pick up something on the side while they are shrimping.

Charlie Lyles has been most helpful in arranging what we feel will be an excellent program on this subject during the afternoon session of Friday, March 13.

We plan to cover pole fishing for blackfin tuna, and longlining for tilefish and swordfish. If possible, we'd also like to cover longlining for red snapper and grouper. Speakers at this session will be people that have been involved in fishing for or buying these fish, not just government experts that have never fished.

This year's Shrimp Association meeting will be in the Monteleone Hotel. If you are interested in learning about some of these fisheries, I strongly recommend that you attend this Friday afternoon session.

CONCERNED SHRIMPERS TO MEET

The Concerned Shrimpers of Louisiana will be holding an important educational meeting at Nicholls State University in Thibodaux on Saturday, February 21 from 1 p.m. to 5 p.m.

Two important talks will be by Congressman Billy Tauzin and State Senator Samuel Nunez. Tauzin will discuss the possibility of a Federal fuel subsidy and Nunez will discuss the Louisiana Commercial Fishermen's Fuel Compensation Fund which he sponsored. Arrangements are also being made to invite Congressman John Breaux to speak on tariffs on imported shrimp.

Also speaking, are Jesse Guidry, Secretary of the Louisiana Department of Wildlife and Fisheries; Charles Lyles, Executive Director of the Gulf States Marine Fisheries Commission and Ed Smith from the National Marine Fisheries Service.

The meeting will be held in Powell auditorium which is the first building on the right on Acadia Drive, which is the entrance to the University from Highway 1.

BEWARE CRAB TRAP THIEVES!

On September 27, a commercial crab fisherman fishing in Lake Maurepas caught a man running his traps. When the fisherman got near, the thief took off. The quick-thinking crabber took down the thief's boat numbers and called the game warden.

Formal charges were filed two days later in Hammond. In court, he denied the charges and claimed that he had gotten his motor tangled in the crab trap line.

He was found guilty, sentenced to a suspended 6 month jail term, fined \$250 plus \$17.50 court cost plus a 2 year active probation. Part of the probation was that he may not boat on Lake Ponchartrain, Lake Maurepas, North Pass, South Pass or Pass Manchac. The man also had his commercial trawling license and fishing license revoked for the two year period.

Source: Clio Messenger, Vol. 17, No. 2, Clio Sportsman's League.

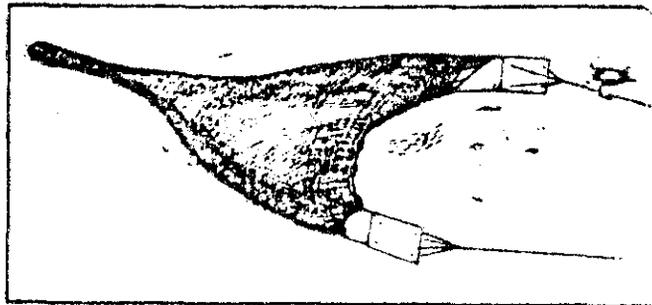
MORE ON SEA TURTLES

As I've mentioned in previous issues, the offshore shrimp industry is still faced with sea turtle problems. The five different species of sea turtles in the Gulf of Mexico are either on the threatened or endangered species lists. There has been strong enforcement against keeping sea turtles accidentally caught in shrimp trawls and shrimpers have been encouraged to try to revive unconscious turtles before returning them overboard.

However, some sea turtles are still being killed in trawls. Because the Endangered Species Act has the power to shut down trawling if it affects endangered sea turtles, the National Marine Fisheries Service has been doing research on different types of trawls to cut down on the turtle catch.

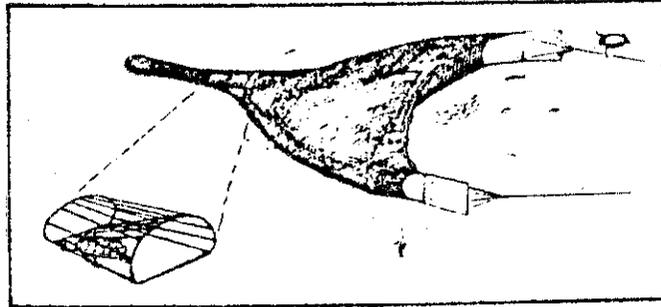
Shown below are the three main types of trawls tested.

Reverse Barrier Trawl



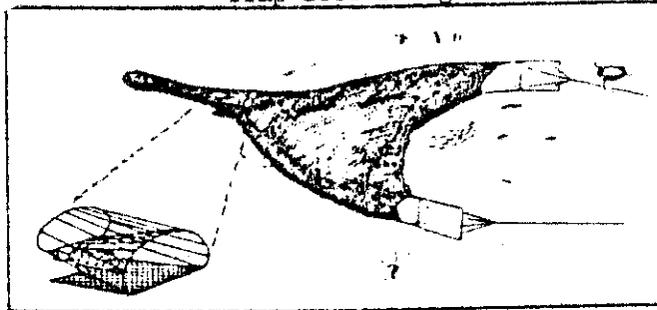
This trawl has a panel of large webbing across the front to keep sea turtles from entering the trawl.

Funnel Design



This type of trawl has a funnel to shoot turtles (and large fish) through the bottom of the trawl before they enter the bag.

Trap Door Design



This type of trawl is much like the trawl above, but has a trap door on the funnel. It seems to be the best of the three types tested.

These trawls will naturally be a little more expensive than what we use now and may reduce the shrimp catch some. There will be public hearings before shrimpers will be required to use them. If you have a comment on them you should plan to attend when the hearing dates are announced.

SHRIMPERS NOTE — GROUND FISH PLAN

The Gulf of Mexico Fishery Management Council has announced the dates of their public hearings on the Groundfish Management Plan. This hearing is very important for shrimpers, as many of the proposed management measures are aimed at shrimpers. Groundfish are 14 different kinds of fish including croakers, white trout, silver eels, channel mullet and hardhead catfish.

Some of the proposed measures which will affect shrimpers are listed below.

- 1) Establishment of gear restrictions on shrimp trawlers to decrease the bycatch of groundfish. This might mean forcing shrimpers in Federal waters to use gear like excluder panels or Belgian beam trawls.
- 2) Request that states with groundfish fisheries close some of their waters to all trawling for shrimp and groundfish so as to establish groundfish sanctuaries.

- 3) Require by law that selected fisherman including inshore shrimpers, offshore shrimpers and sport shrimpers file reports on each trip on how many groundfish they catch.

The other 4 management measures have to do with research, education and groundfish harvest limits.

It is important that shrimpers give their feelings on these proposed measures at the public hearings. The local hearing will be at 7 p.m. on Tuesday, February 24 at the Landmark Hotel in Metairie. The Landmark is the tall round building near Causeway Blvd.

NEW CRAWFISH BOOKLET

Dr. Mike Moody our seafood technologist, has just put together a very nice 7 page booklet on crawfish. His timing was really good since crawfish season is just kicking off.

The booklet covers a little bit of crawfish biology and a good bit on crawfish processing. It has a large section on commercial processing explaining how it is done and a section on processing, cooking and freezing crawfish at home.

The booklet also covers step-by-step with photographs how to peel crawfish.

If you would like a free copy of this booklet, call or write me at my Marrero office and I'll be glad to send you one.

THE GUMBO POT Aloha's Barbequed Shrimp

My next door neighbor Aloha Moll prepared this dish for us over the Holidays. It has a lot if ingredients, but is simple to prepare and its really good. Its also very spicey. I personally would add a little less barbeque seasoning, but you will have to make the dish to your taste.

If you have favorite seafood recipe, send it to me and I'll be happy to try it for the newsletter.

6 lbs. shrimp tails (unpeeled)	1 tsp. salt
5 pods garlic, pressed	1 tsp. rosemary
3 lemons, sliced	1 tsp. Oregano
3 sticks celery-coarsely chopped	1 tsp. creole pepper
2 large onions, sliced	1 tsp. cayenne pepper
6 tsp. barbeque seasoning	1 tsp. Tobasco sauce
2 tsp. liquid crab boil	2 Tbsp. black pepper
1 Tbsp. Worcestershire sauce	3 sticks butter
	1/4 cup olive oil

Drain shrimp well and mix thoroughly with olive oil to prevent the shell from sticking. Set aside $\frac{1}{2}$ hour. Melt butter and mix in all seasonings except lemons, celery and onions. Pour this sauce over shrimp in a 9 by 13 baking pan and mix well. Spread onions, lemons and celery over top. Bake 35-45 minutes in oven at 350°F, basting shrimp with the sauce every 5 to 10 minutes. Serve with plenty of French bread to sop up the sauce. Feeds 6 comfortably.

Sincerely,
Gerald Horst
Gerald Horst
Assoc. Area Agent (Fisheries)
St. Charles, Jefferson, Orleans