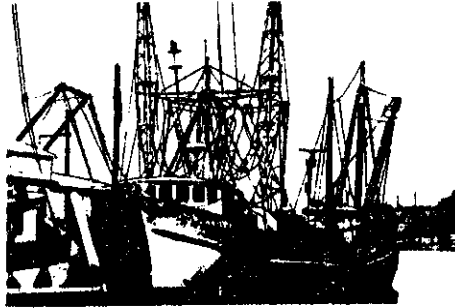


LOUISIANA COOPERATIVE EXTENSION SERVICE

Jefferson Parish
St. Charles Parish
Orleans Parish

1825 Bonnie Ann Drive
Marrero, LA 70072
341-7271, 341-7272

SEA GRANT PROGRAM



Vol. 5, No. 3
March 18, 1981

LAGNIAPPE

GROUNDFISH PLAN SHELVED

The Groundfish Management Plan which concerned shrimpers so much has been put on a shelf, at least for the time being. The plan, as it was presented, could have caused some serious problems for the shrimp industry.

Every shrimper that testified at the hearings in New Orleans, Biloxi and Mobile was very critical of the plan. Most shrimpers were upset with the part of the plan which would have made the shrimpers use special trawls which caught less groundfish and also less shrimp. Another point which caused some worry was a provision which would have allowed the Department of Commerce Secretary to shut down areas to trawling if it was felt that too many groundfish were being taken.

Without the shrimpers testimony at the hearings, the plan would probably have been put into effect. This is why it is so important for fishermen to keep informed on what affects their industry.

F.D.A. GETS TOUGH

In recent months there have been two court actions by the U.S. Food and Drug Administration against two Louisiana seafood processors. Both cases were because of bacteria levels being too high in their seafood products.

One case resulted in a fine of \$3500, one year suspended jail sentence and two years probation against the owner of the plant. The other case is to be heard this month.

Under FDA guidelines, the first offense of this sort is a misdemeanor and can carry a \$1000 fine and one year in prison for each count (If they sample 10 lots and all ten are too high in bacteria, that's 10 counts.) Second and all following offenses are considered felonies and carry up to a \$10,000 fine and 5 years in prison on each count.

If you are interested in seafood plant sanitation, Dr. Mike Moody has two booklets on the subject, one old and one new. The new booklet is entitled Bacteria, Seafood and You and the other one is Seafood Plant Sanitation. If you would like either or both booklets, call me or drop me a line. Dr. Moody and I are also available for plant visits to assist owners in sanitation problems.

GEAR COMPENSATION FUND

Edward Wagner, with the Louisiana Fishermen's Gear Compensation Fund, asked me to spread the word on a few tips which will help them process fishermen's claims faster.

- 1) Answer all the questions. Don't leave any blank. If you get stuck on one, call me or him in Baton Rouge for help.
- 2) Be sure and sign the form and have it notarized.
- 3) Send along some proof of citizenship like a copy of your voter registration card or your parish ward and precinct of registration. (This is because only Louisiana citizens can make a claim.)
- 4) Proof that you make at least 50% of your living by commercial fishing. Last year's tax return is best, but you can also send in a sworn statement from a buyer that you are a commercial fisherman.
- 5) You need to show that you have tried to locate the party responsible for the hang. Mr. Wagner will help you try to locate the people by giving you names and addresses to contact.
- 6) Receipts for the equipment damaged or lost or receipts for repairs must be included.
- 7) A statement from witnesses if there were any should be included.
- 8) A copy of your boat number, papers and your fishing license should be included.

Don't let this scare you. The claim form is only one page front and back and is pretty simple. This program has been of real benefit to the industry. If you have a damage claim to submit for fishing gear or vessel damage, you must make a preliminary claim within 30 days of the incident by calling the Fund at 342-4600 in Baton Rouge.

TEXAS FISH BATTLE

The Texas Legislature is in the middle of a battle over speckled trout and redfish like the one Louisiana went through several years ago. A bill introduced into the Texas State Legislature by Senator O.H. Harris of Dallas, proposes making speckled trout and redfish game fish. The bill would outlaw commercial fishing for the two species and also make it against the law to even import them into the state for sale.

Robert J. Kemp, Director of Fisheries for the Texas Parks & Wildlife Department, supports the bill claiming that 75% of the redfish catch is made by commercial fishermen. However, Dick Ingram representing the Gulf Coast Conservation Association (which favors the bill) stated that in 1980 only 24 commercial fishermen reported catches for the year as high as 5000 pounds. Therefore, he feels that outlawing commercial fishing wouldn't hurt many people. Like with the gill net battle in Louisiana, it seems that no one's figures agree even if they are on the same side.

W.J. Praker, president of the Gulf Coast Commercial Fishermen's Association, felt that the reason the Texas Parks and Wildlife landing figures showed a drop in landings is because the commercial fishermen will not report their catches of redfish and trout to the agency. He said that fishermen refused to make reports "because it isn't any of their damn business how many fish I catch or where I catch them." "We have 65 commercial fishermen in Galveston County and not one of them fills in those reports."

Committee chairman Tati Santiesteban of El Paso has calmed things for a little while by accepting a motion to send the bill to a subcommittee. Santiesteban noted that 132 persons had signed up to testify against the bill and another 107 indicated that they were against the bill, but would not testify.

Sources: Port Arthur News, 2-19-81; Beaumont Enterprise, 2-19-81; Brownsville Herald, 2-26-81.

NEW CRAWFISH BOOK

LSU Sea Grant has just published a new 148 page book on the red swamp crawfish. This book on "everything you've ever wanted to know about crawfish" has sections on general biology, diseases, ecology and culture of the red swamp crawfish. Also included, are sections on how wild crawfish are harvested and on how crawfish have influenced the south Louisiana culture.

The book costs \$7.50 and can be ordered from the LSU Center for Wetland Resources, LSU, Baton Rouge, LA 70803. The title is "Red Swamp Crawfish: Biology and Exploitation by J.V. Huner and J.E. Barr, Publication number LSU-T-80-001.

STATE SNAG FUND PAYOFF HEARINGS

Hearings to consider payment to the fishermen below for lost or damaged gear or vessels will be held at the places listed. Anyone wishing to testify for or against the claim may do so.

Tuesday, April 7—10:30 a.m., Lafourche Port Commission Building, Hwy. 308, Galliano, LA.

<u>Name</u>	<u>Vessel</u>	<u>Claim Amount</u>
Alidor J. Chabert	Ann Pat	\$368.84
Alvin Charpentier	Captain Alvin	800.00
Webb Cheramie, Jr.	Master Wayne	936.42
Webb Cheramie, Jr.	Miss Dana	638.75
Webb and Ojess Cheramie	Rita	1,021.33
Alvin LeBouef	Big Vin	278.96

Thursday, April 9, 11 a.m., Lafitte Civic Center, Lafitte, LA

Lester C. Arcement	Captain	640.13
--------------------	---------	--------

BLUEFIN TUNA REGULATIONS

With the increased interest in longlining in the Gulf of Mexico, the National Marine Fisheries Service has expressed worry about possible overharvesting of bluefin tuna. Since these fish reach 500 to 1000 pounds and are worth several dollars per pound, they are quite a catch.

On January 21, NMFS amended the regulations on bluefin tuna catch as follows:

- 1) They prohibited the use of longlines specifically aimed at bluefin tuna. (You can still catch them incidentally while fishing for other species like swordfish).
- 2) They changed the allowable incidental (accidental) catch from two percent of all species aboard at the end of a trip to a flat two giant bluefin tuna per vessel each trip.
- 3) They prohibited buyboats from buying or carrying any giant bluefin tuna incidentally caught on longlines.

FISHERMAN'S WIDOW SUES

The widow of a fisherman lost at sea in a storm is suing the National Weather Service and the U.S. Coast Guard for \$2.2 million. The law suit states that the Weather Service issued the wrong forecast that caused her husband and others to go to sea as a storm neared.

She has also sued the Sea Fever Corp., owner of the lobster boat for \$2.2 million, charging that the boat was not seaworthy. Source: Austin American Statesman. February 9, 1981.

BOATERS TO PAY FOR COAST GUARD

The Reagan administration said that it costs \$1.3 billion a year to run the U.S. Coast Guard and that American boat and yacht owners should be willing to foot a large part of the bill. President Reagan proposed that recreational and commercial boat owners pay a yearly "user fee" of \$10 to \$20 for recreational boaters up to several thousand dollars for commercial vessels. If approved, the fee schedule is to be phased in over the next 4 years and is hoped to cover about half of the Coast Guard's non-military costs. Source: Willie Younger, Matagorda Tide Lines. Texas Marine Advisory Program.

BRINE FREEZING BOOKLETS

In the last year, many fishermen have been installing freezing systems on their shrimp boats. These systems use one or two tanks on deck to freeze the shrimp which are then stored in a freezer hold below decks.

While most fishermen love their freezers, there are some problems that can occur. Two problems which have been coming up with brine freezing shrimp are black spot and salty shrimp.

A new pamphlet by the LSU Extension Service, Brine Freezing Fact Sheet, discusses exactly how to handle and use a brine freezer. It explains how to mix your salt and syrup solutions and how much to add to keep it working right. This is important because every batch of shrimp takes a certain amount of salt and dip (sodium bisulfite) out of the tanks.

There is also a section on the costs of the freezers and their advantages and disadvantages. Whether you already have a freezer or you are thinking about buying one, this publication should be of interest to you if you own a large shrimp boat. You can get a free copy of the fact sheet by calling or writing me at my Marrero office.

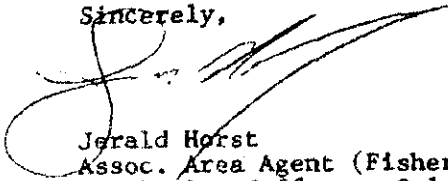
THE GUMBO POT
Stuffed Crabs

I picked this recipe up at a recent seafood cookery contest sponsored by the Jefferson Parish 4-H program. I got to taste each recipe and I found this one to be one of the best. It was submitted by Kim Roger of Lafitte. It made one of the best stuffed crabs that I've ever eaten.

- 1 pound crabmeat
- 1 egg
- 1 small onion
- 3 green onions
- 1/2 bell pepper
- 1/2 cup bread crumbs
- 1/2 cup cooking oil
- salt
- pepper
- 4 cleaned crab shells

Chop onions and bell pepper. Saute until tender in oil in medium frying pan. Add crabmeat and cook several minutes. Beat egg and mix with bread crumbs. Add to other ingredients and mix. Cook over medium heat or few minutes then stuff into crab shells. Sprinkle some bread crumbs on top of stuffed crab. Serves 4.

Sincerely,



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