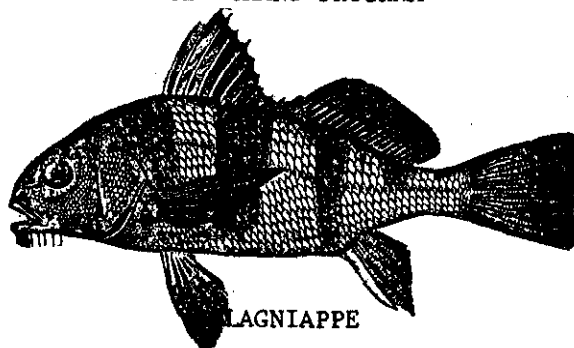


LOUISIANA COOPERATIVE EXTENSION SERVICE

St. Charles Parish
Jefferson Parish
Orleans Parish

1825 Bonnie Ann Drive
Marrero, LA 70072
(504) 341-7271

SEA GRANT PROGRAM



Vol. 5, No. 5
May 22, 1981

ALLIGATOR HEARING

The U.S. Fish and Wildlife Service will be holding a public meeting on the possibility of having an alligator season statewide. Right now the Fish and Wildlife Service only allows an alligator season in 12 coastal parishes.

If the results are favorable, the Fish and Wildlife Service may allow the Louisiana Department of Wildlife and Fisheries to have a regulated season in the other 52 parishes where they feel there are enough alligators to harvest.

The public meeting will be in two sessions, one at 1 p.m. and another at 7 p.m. at the Colonnade Theater in the Union Building on the LSU campus in Baton Rouge on Thursday, May 28. If you have an interest in harvesting alligators, this may be a meeting you want to attend.

TEXAS SHRIMP LICENSE MORATORIUM

Texas Governor, William P. Clements signed into law on May 6, a bill which would stop all new sales of bay (inside) shrimping licenses for two years. People who had already applied for licenses or had shrimp boats under construction more than 50% complete are not subject to the moratorium.

In last month's newsletter we discussed the possibility of "limited entry" coming to the Gulf Coast shrimp fishery. A move such as the one in Texas may be the first step in that direction.

STATE SNAG 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, June 2—10:30 a.m., 511 Rousset Street, Houma, Louisiana.

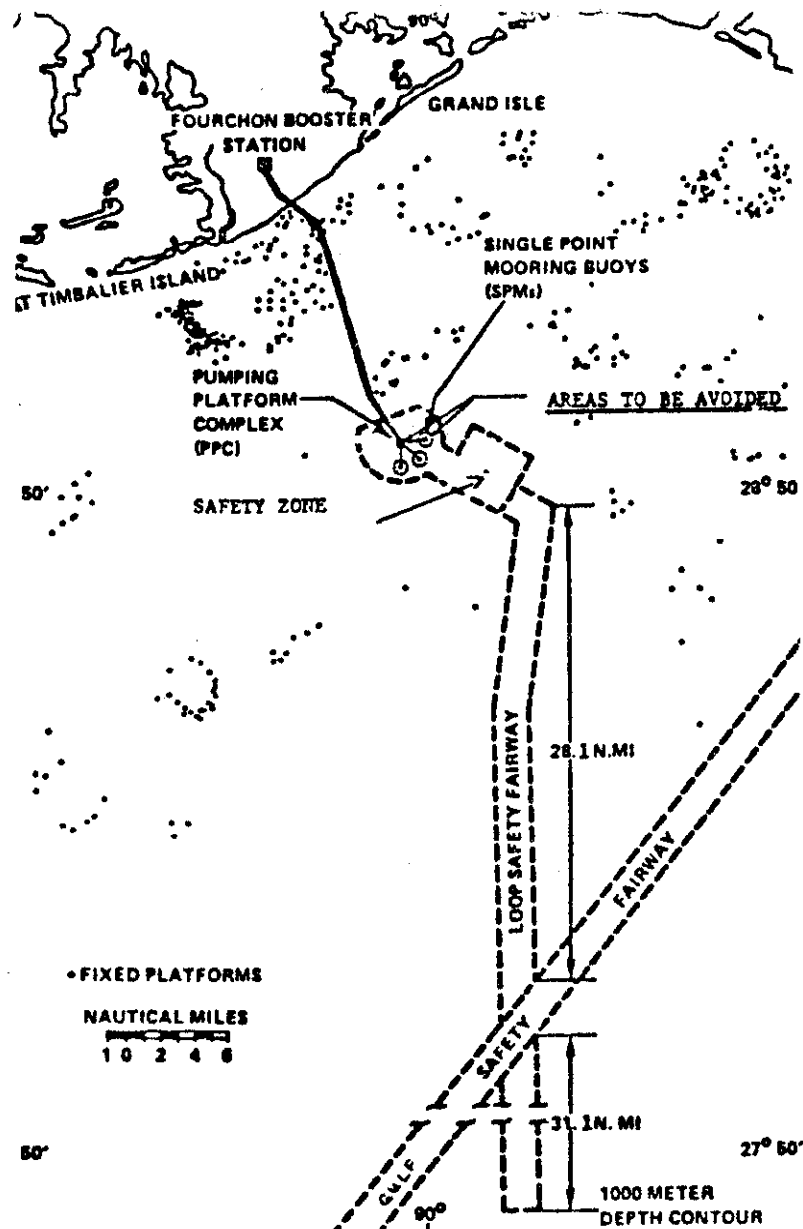
<u>Name</u>	<u>Vessel</u>	<u>Claim Amount</u>
*Collins Detiveaux (Houma)		\$ 571.31
*Whitney Dardar (Golden Meadow)	Three Ladies	1,042.13
Leroy Boudreaux (Morgan City)	Miss Vicki	3,370.43

Thursday, June 4—10:30 a.m., Police Jury Chambers, 2201 West Judge Perez Drive, Chalmette, Louisiana.

Earl Wockasen (Meraux)	Laint	\$ 300.00
Rodney Mayeaux (Chalmette)	L'Armour	2,097.50
*Joseph Assevado (St. Bernard)	Miss Mona	1,037.95
*Luke Cibilich (Port Sulphur)	Marija	9,346.67
*Sidney Hingle (Port Sulphur)	Missy Lane	1,08.25
Frank Slavich (Hopedale)	Franka	5,000.00
Allen Wiseman (Harvey)	Cajun Power	3,006.60
Allen Wiseman (Harvey)	Cajun Power	5,000.00
*Rescheduled		

RESTRICTED AREAS AT LOOP

Shrimpers off the Fourchon will see a new double yellow structure this year. This is LOOP's offshore terminal which will be used in the unloading of super tankers.

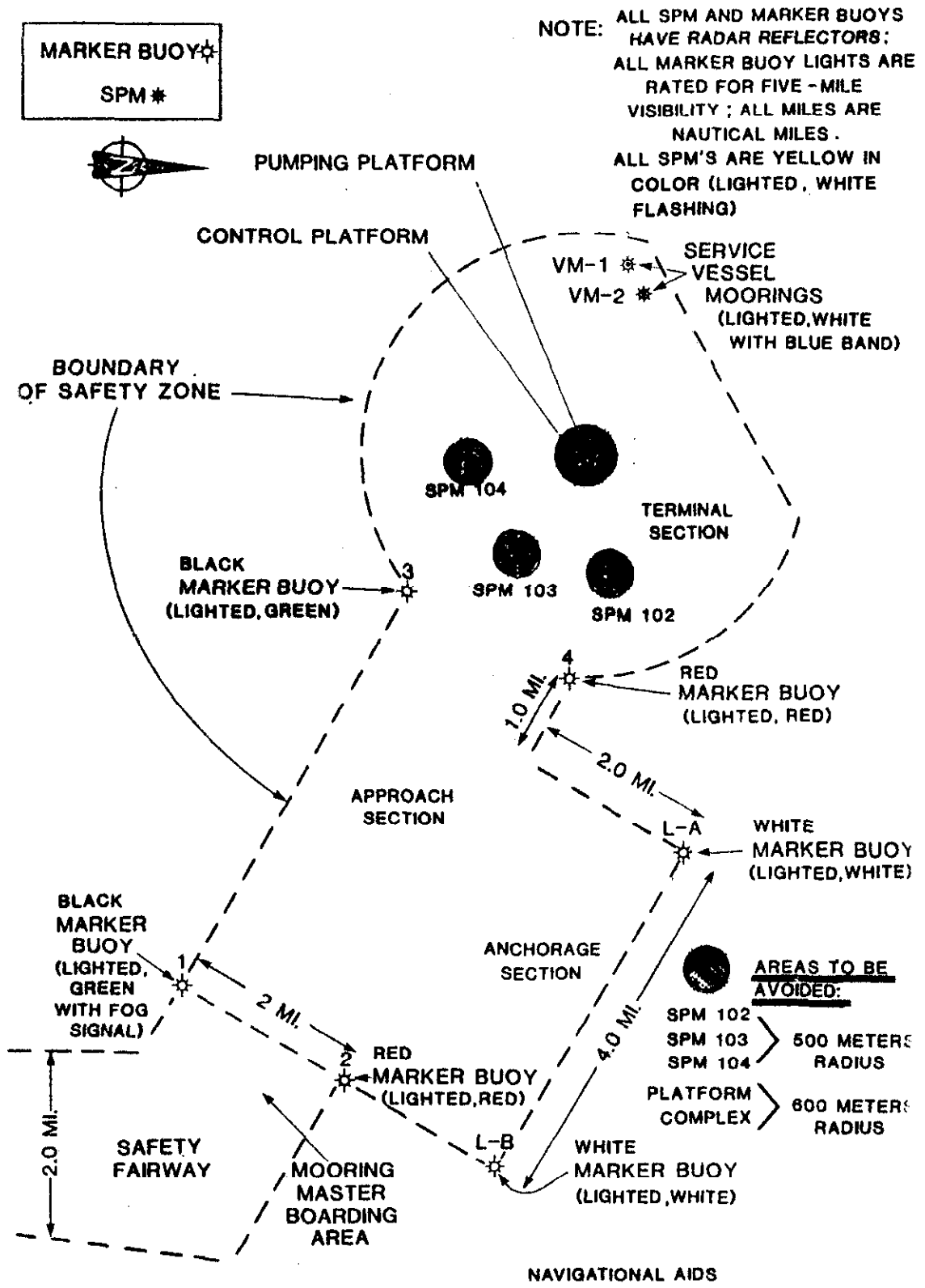


Of interest to fishermen are the "safety zones" and "restricted areas." The safety zone is shown below inside the dashed line. It extends out about $2\frac{1}{2}$ miles in each direction from the pumping platform and southward about 5 miles. Fishing and trawling is allowed in this zone, but the fishing boat must get radio clearance before entering it. LOOP monitors radio communication on CB channel 9 and VHF-FM channels 10 and 16.

Once inside the safety zone no vessel should operate near a moored tanker and should leave the zone when notified that a tanker is entering or leaving the area.

Within the safety zone are even more restricted areas shown in dark shading on the following drawing. No vessels are allowed to enter this

area except LOOP vessels. Each of these are about 2/3 of a mile across. Each of the single point moorings (SPM on the drawing) is colored yellow and white.



OYSTER DIVERS

When most people hear about diving for oysters, the first thing that comes to mind are the pearl divers of the Pacific. However, diving for eating oysters has been going on for several years here in the U.S. in the Chesapeake Bay. When diving for oysters first began, traditional oyster tongs were against them. The divers took only the largest and best oysters and got 50¢ to \$1.00 more per bushel than the tongs did. Tongs accused the divers of taking up too much space on the reefs as they worked and of taking too much of the breeding stock.

With the recent economic crunch, feelings have changed. Divers are now in demand by tong boat captains. Divers can work in weather too rough for tonging and in waters too deep for tonging. They also produce a better oyster. Many tongs also feel now that divers don't hurt the oyster spawn, since the younger oysters passed over by the divers are probably more vigorous spawners than the older ones.

Maryland now has a commercial oyster divers association that works closely with the commercial fishermen's organization. Oyster diving is commercial work, not fun. The best time for diving is when the water is clear, which is in the winter. Because of the cold, the divers must use dry suits instead of wet suits. The divers drag a bag around the bottom until it is full. The full bag, about 80 pounds, is passed to a man in the boat who culls the catch while the next load is being gathered. A two-man team can produce 40 to 50 bushels per day. Source: The Biloxi Schooner. December 1980,

SNAPPER-GROUPER FISHING IN MEXICO

Applications are now being accepted for fishermen who want to fish for snappers and groupers in the Mexican 200 mile limit. Applications and their instructions can be gotten by contacting:

Donald W. Geagan
Chief, Regulations and Compliance Branch
Fisheries Management Division
Duval Building
9450 Koger Blvd.
St. Petersburg, FL 33702
(813) 893-3722

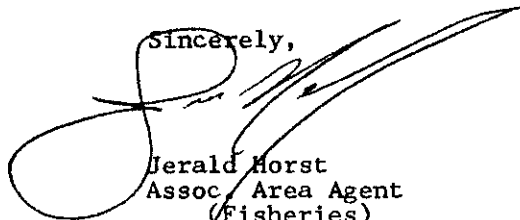
THE GUMBO POT
Bill's Quick Crawfish

I got this recipe from Bill Griffin in Bayou Sorrel, Louisiana. Bill and his wife Brenda own Bayou Sorrel Seafood. Since they wholesale a lot of crawfish, they get to experiment with different dishes. This is one of Bill's own inventions.

- | | |
|------------------------------|--------------------------|
| 2 lbs. peeled crawfish tails | 1 small can tomato sauce |
| 1 stick butter | garlic powder |
| 1 medium onion (chopped) | cayenne pepper |
| 2 Tbsp. cooking oil | black pepper |
| | salt |

Brown onions lightly and drain off cooking oil. Add crawfish, onion and butter. Cover and simmer over low heat for about 5 minutes. Add tomato sauce, a dash of garlic powder and salt and pepper to taste. Simmer until crawfish tails are tender (about 10 minutes). Serve over rice. Serves 4-6.

Sincerely,



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