LOUISIANA COOPERATIVE EXTENSION SERVICE

Jefferson Parish Orleans Parish St. Charles Parish

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Vol. 5, No. 6 June 22, 1981

LAGNIAPPE

The Seafood Fleet!

PUBLIC HEALTH SERVICE CARE CUT

As of May 8, commercial fishermen from documented vessels are no longer eligible for health care at contract doctors offices. In the past, a sick or injured commercial fisherman could receive free medical care at contract doctors offices in Abbeville, Baton Rouge, Grand Isle, Morgan City, Houma, and Delcambre. No more! The only place a fisherman can now receive this care in Louisiana is at the U.S. Public Health Service Hospital at 210 State Street in New Orleans.

The only exception is in the case of <u>life-threatening emergencies</u>. In such a case, the patient may <u>get immediate medical</u> care elsewhere, but the Public Service Hospital <u>must</u> be notified within 72 hours. The toll-free number to call is 1-800-231-7447 (except in Texas where it is 1-800-392-7447).

SPECKS AND REDS GAMEFISH IN TEXAS

Texas Governor, Bill Clements, signed a bill on May 20 which puts a two year moratorium on commercial fishing for speckled trout and redfish. At the end of the two years, the Texas Parks and Wildlife Department may either end the ban or extend it, depending on the fish population.

Bill Praker, Jr., president of the Galveston Chapter of the Gulf Coast Commercial Fishermen's Association, stated that they plan to fight the ban. Praker said they plan to hire an attorney and ask a federal judge to lift the ban. Praker will be looking for help from commercial fishermen from other Gulf Coast states because he feels the ban will affect fishermen as far away as Florida because more fish will be taken from their areas for sale in Texas.

Source: Houston Post. May 21, 1981.

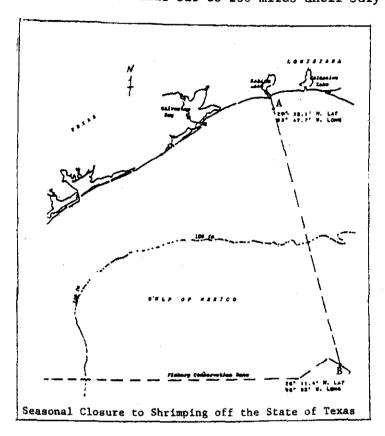
SEAFOOD NEWSLETTER

The National Fisheries Education and Research Foundation is publishing a 12 issue trial seafood marketing newsletter called "The Seafood Signal." The newsletter is directed toward seafood buyers and retailers and is designed to help dealers educate their customers about seafood. The newsletter will be supplemented quarterly with a packet of 12 tested recipes which can be used for consumer education.

Any seafood dealer or retailer who wishes to receive "The Seafood Signal" should write to the National Fisheries Education and Research Foundation, Inc., 111 E. Wacker Dr., Chicago, IL 60601 and request that they be added to the mailing list.

TEXAS CLOSURE

The Texas closure went into effect on May 22 as expected. This means that no shrimp trawling will be allowed off the Texas coast from the 4 fathom line out to 200 miles until July 15.



An important regulation that many shrimpers are not aware of, is that all vessels shrimping in the FCZ (3 miles out to 200 miles offshore) must display their Coast Guard Documentation numbers on both sides of the vessel and on their weather deck where it is visible from the air. The numbers must be in block numerals and in a color contrasting to the background. For vessels 65 feet or larger, each letter must be at least 18 inches tall. For smaller vessels the letters must be at least 10 inches high.

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.

Wednesday, July 1--11 a.m., Greater Lafourche Port Commission Bldg., Hwy. 308, Galliano, LA

<u>Name</u>	<u>Vessel</u>	Claim Amount
Dumas Pitre, Jr.	Patty Ann	\$4975.52
Joseph Billiot	Captain Ed	200.35
Harry Cheramie, Sr.	Lady Audrey	588.36
Earl P. Vidal	Butler J	1012.95

Tuesday, July 7--11 a.m., Cameron Parish, Courthouse Bldg., Cameron.

Johnny Wilson	Lady Glenda	\$530.00
Ronald Gaspard	Pattie L.	575.00
Ronald Gaspard	Pattie L.	1100.00

SPORT SHRIMPING IN LOUISIANA

Sport shrimping is a very big activity in coastal Louisiana, probably bigger than most people realize. According to an April 1981 report prepared by the Human Science Research Company for the Gulf States Marine Fisheries Commission, 122,522 people went sport shrimping in Louisiana in 1980. They made a total of 193, 985 sport shrimping trips. This was down from 515,179 trips made in 1979. This was 73% of all the sport trips in the Gulf states.

The 1980 sport shrimp catch was estimated to be 3,838,680 pounds, head-on (35% brown, 59% white, 6% mixed). The 1979 sport catch was estimated to be 7,795,024 pounds (62% brown, 30% white, 8% mixed).

The Louisiana sport catch in 1980 was 64% of the sport shrimp catch in all the Gulf states. In 1979 it was 75% of the total.

In 1980, 86% of the Louisiana sport catch was made up of shrimp smaller than 68 count and 42% of the catch was smaller than 100 count. In 1980 it cost the average sportsman \$1.68 per pound to catch his shrimp. This is just the cost of fuel, ice, launching and so on. The \$1.68 per pound does not include the cost of the boat, trailer, motor and trawl.

BARATARIA BAY SNAG PULLED

A real bad boat sinker was pulled from Barataria Bay waters last month. The obstruction, which turned out to be a 23 foot concrete-filled spud from a spud barge, was located 2 mile east of the Barataria Waterway between beacons 22 and 24.

The snag got a bad reputation after several boats were sunk on it last year. It was located right in the middle of some prime shrimping grounds.

Robbie Juul, the LSU Cooperative Extension Service Marine Advisory Agent for Lafourche Parish, worked with commercial fishermen Floyd Robin and Jesse Verdin in locating it. The Lafourche Port Commission paid for a diver and the U.S. Corps of Engineers actually pulled it.

With this snag gone, commercial fishermen minds should rest a little easier when they are working the area.

CHANGES IN SHRIMP TAGGING PROGRAM

The National Marine Fisheries Service has announced a change in the shrimp tagging program. While some shrimp will still be tagged with ribbons like in the past, others will be stained with a blue or green dye. The dye will show up on the gills in the head.

Both dyed and tagged are eligible for cash reward of \$50 to \$500. Anyone catching a marked shrimp should wrap it and freeze it and report it the National Marine Fisheries Service in New Orleans at 589-6151.

NEW TEXAS OYSTER LAW

Texas Governor William P. Clements has signed into law, a bill that allows oyster fishermen to carry an extra dredge on board their boats. In the past only one dredge was allowed on each vessel and if that one was damaged, the fisherman had to come in to replace it.

This may be of interest to our fishermen, as some Louisiana oystermen do work seasonally in Texas. The new law also requires fishermen to return all oysters under three inches back to the water.

Source: Houston Post. May 29, 1981.

E.P.A. WATCHING OIL RIGS

Here is another phone number any commercial or recreational fisherman should jot down for future reference, (214) 767-2214. This number connects you to the Environmental Protection Agency's offshore oil enforcement office.

Recent regulations put out by the E.P.A. will limit materials which can be discharged from offshore platforms.

- 1.) No free oil may be discharged (free oil is defined as a floating sheen of oil).
- 2.) No floating debris may be discharged.
- 3.) No foam may be caused by any discharge.

Should you witness any violation of these regulations, call the above number and report the area, platform number and time of day discharge was noted.

THE GUMBO POT Drunk Shrimp

I'd like to thank James Frickey of Westwego for this recipe. James and his son Jimmy cooked this super dish for my wife and me and we really enjoyed. I thought I'd share it with you.

10 lbs. headless unpeeled shrimp (31-35 count if possible) 1 lb. butter 1 qt. olive oil 1 Tbsp. worcestershire sauce 6 lbs. chopped onions l stalk chopped celery 1/2 tsp. liquid crab boil 3 bunches chopped shallots 1/2 gallon white sauterne 1/2 lemon, finely chopped wine 1 bell pepper finely chopped 3 - 10 oz. cans beer 2 jalepeno peppers finely chopped ketchup l Tbsp. parsley salt 1 head garlic French bread

Cook onions, celery and shallots in butter and olive oil until tender. Stir and be careful not to brown or burn. Add lemon and cook 5 minutes on medium heat. Add 2 large cooking spoons of ketchup and cook 5 minutes. Add bell pepper and cook 5 more minutes. Add worcestershire sauce and cook 5 minutes. Add jalepeno peppers and cook 5 minutes. Add beer and wine and heat to boiling. Cook about one hour. If liquid runs low at any time in cooking process, add beer not water. Add salt and crab boil and cook 5 more minutes. Add shrimp and cook for 15 minutes. Add parsley and garlic and cook 15 more minutes. Turn off fire and let soak for 30 minutes. Serve with lots of French bread to sop up the sauce. Serves 12.

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The Louisiana Cooperative Extension Service follows a non-discriminatory policy in programs and employment.