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SEA GRANT PROGRAM



LAGNIAPPE

SALTWATER FINFISH LICENSES

Any person planning to fish commercially for saltwater finfish in 1986 must purchase his licenses before October 31. This includes sellers, gear and vessel licenses. The only exception to this law is if a fisherman buys or otherwise gets a vessel at another time of the year. The licenses needed must then be applied for within 45 days after getting the vessel.

MACKEREL RULES

Recent amendments to the regulations governing fishing for king mackerel and other coastal migratory species in the fishery conservation zone require owners or operators of fishing vessels which fish for Gulf migratory group king mackerel under the commercial quotas to obtain an annual permit. The fishery conservation zone extends from 3 to 200 nautical miles offshore, except off Texas and the west coast of Florida where it extends from 9 to 200 nautical miles offshore. Gulf migratory group king mackerel range from the Texas/Mexico border to a line extending east from the Volusia/Flagler County, Florida boundary (29° 25'N. latitude) during the winter (November 1 through March 31). During the summer (April 1 through October 31), the Gulf migratory group ranges from the Texas/Mexico border to a line extending west from the Monroe/Collier County, Florida boundary (25° 48'N. latitude).

Applications for permits may be obtained by writing the Fishery Operations Branch, National Marine Fisheries Service, 9450 Koger Boulevard, St. Petersburg, Florida 33702 or calling (813) 893-3722. Completed applications for permits for the remainder of the fishing year, July 1 through June 30, must be received by the Fishery Operations Branch by October 31, 1985.

Under the amended regulations, only those vessels for which an owner or operator has obtained a permit are exempt from the bag and possession limits applicable to king mackerel from the Gulf migratory group. The owner or operator must certify that at least 10 percent of his or her earned income was derived from commercial fishing during calendar year 1984. He or she must further certify that the vessel will not be operated as a charter vessel in the Gulf migratory group area.

Bag and possession limits for Gulf migratory group king mackerel for unpermitted vessels are 3 per person per trip, excluding the vessel captain and crew, or 2 per person per trip, including captain and crew, whichever is greater, when fishing from a charter vessel. When fishing from other vessels, the limits are 2 per person per trip.

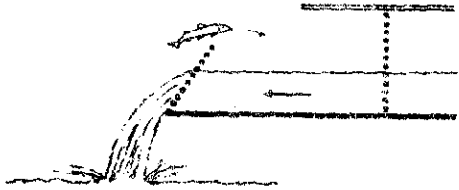
Jack Brawner, regional director for the National Marine Fisheries Service, further advised that the recent catch and scientific data indicate significant declines in abundance of Gulf group king mackerel. In order to preserve Gulf group king mackerel at levels which will permit rebuilding of the fish stocks, immediate reductions in catches are required. Emergency regulations are being considered which would place a moratorium on catching Gulf group king mackerel.

FISHING METHODS OF THE WORLD -- FISHING IN THE AIR

One of the most unusual methods of fishing in the world is catching fish in the air. Obviously this method of fishing can only be used for fish that jump a lot, such as salmon, mullets, flying fish and grass carp. The trick with this type of gear is to have the equipment in a place where fish will naturally be jumping in good numbers, or to make the fish jump by frightening them.

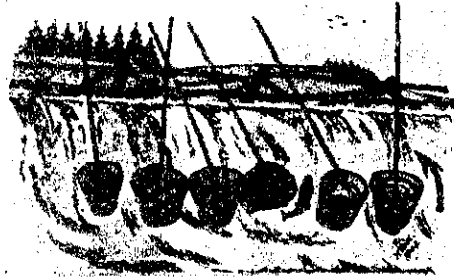
Salmon are some of the most famous jumpers in both Europe and America. They are famous for their ability to leap over high waterfalls. The equipment shown in figures 1 and 2 take advantage of their leaping ability.

Figure 1



Outline of a box trap for catching jumping salmon.

Figure 2

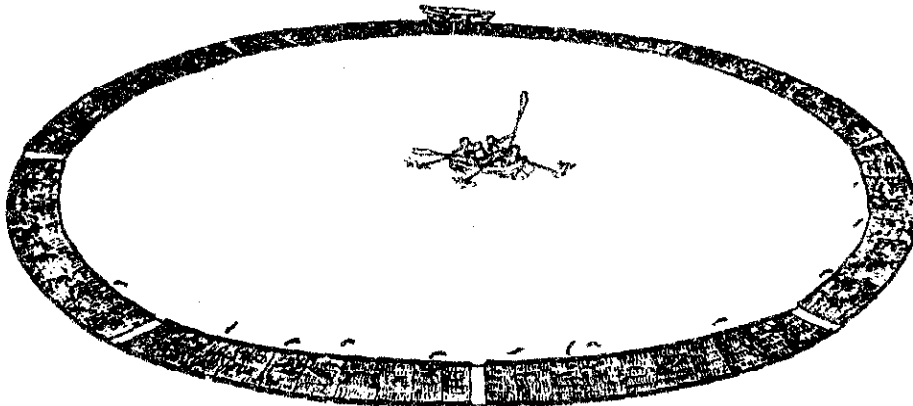


Jumping salmon caught by baskets near Winden in Larvis.

Fishing with rafts, especially for mullet is another way to catch jumping fish (Figure 3). The rafts are made of reeds, wood or bamboo canes and have a lip several inches high on them to prevent the fish from escaping. Fishing rafts are often up to 10 feet wide and few fish can jump over them.

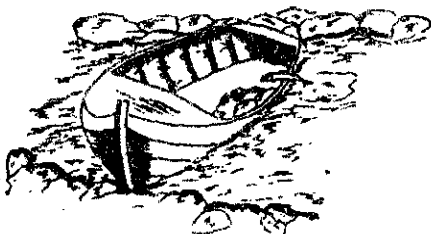
Another method of catching jumping fish is with boat traps. The simplest of these is simply a listing boat placed crossways in a stream (Figure 4). Migrating fish try to jump over the boat and many end up in it.

Figure 3



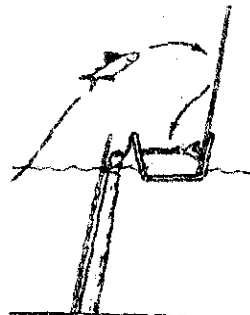
Russians fishing with floating rafts in the Caspian Sea

Figure 4



Catching grey mullet with a boat in the outlet of Lake Vrana, Yugoslavia

Figure 5

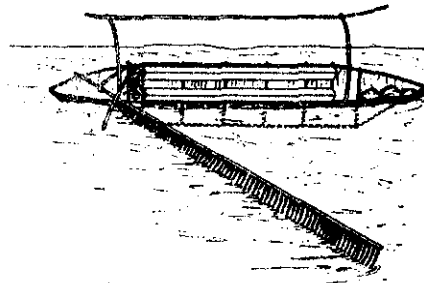


Catching jumping fish by boat on Lake Chad

Figure 6

The boat may also be equipped with a screen up to 6 feet tall (Figure 5) to prevent the fish from jumping over it.

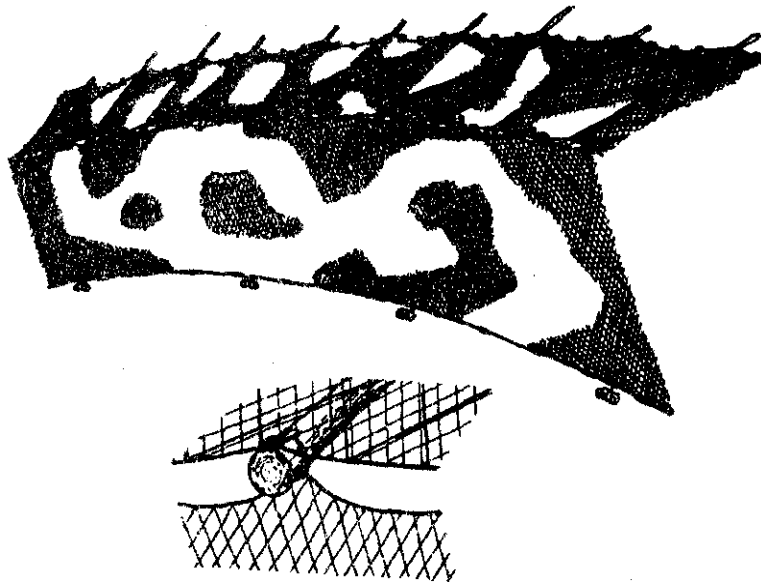
Moving boats can also be used as boat traps. The boat in figure 6 is equipped with a scare screen which makes the jump away from it as it sweeps an area. This boat can also be rigged with a catching screen to prevent fish from jumping over it.



"Kalaskas", a catching boat of the Philippines, with scare devices for fish and shrimps

The final method of catching fish in the air is called the veranda net and it is very effective (Figure 7).

Figure 7



Part of a transportable veranda net of the Greek Bay of Hera at Mytiline Island.

It can consist of a wall of heavy webbing which reaches from the surface to the bottom. Attached to the corkline is a trammel net floating on bamboo poles. When a jumping type fish nears the vertical net wall it will try to leap over it, coming down on the trammel net. There it will become tangled up and stays until the fisherman comes to remove it.

Source: Fish Catching Methods of the World. A. Brandt.

SEAFOOD: NOTHING GOES TO WASTE

Traditionally, Americans have not been big seafood eaters. But grocery sales of seafood have been steadily increasing in the United States in recent years. In fact, per capita consumption of fresh and frozen fish and shellfish in 1980 showed an increase of 39.7 percent over 1967, according to the National Fisheries Institute.

One reason is that as Americans tune into health foods and calories, they are discovering that fish is a key element in better nutrition. Seafood is high in protein, which is easily digested. Recent research has shown that 90% to 100% of fish protein is digestible. Seafood is very low in fat, cholesterol, calories, and high in polyunsaturated fat, which is good for the body.

Evidence indicates that ingesting fat containing polyunsaturated fatty acids tends to lower blood cholesterol levels, and thus, lessen the occurrence of heart disease.

Fish provides mineral levels similar to those of domestic animal meats. Though fish are higher in calcium, magnesium, chlorine, and iodine, it is lower in iron and sodium. Low sodium levels are an advantage for people with sodium restrictions in their diets. Fish is also high in vitamins. Lean fish provides B vitamins, especially B12, and fatty fish provides vitamin D.

Combine these benefits with the good taste of fish, and it is an excellent change of pace in a weekly menu that just happens to be nutritional.

<u>GROUP I</u>	White meat Light to moderate flavor	Flounder, Speckled Trout, Butterfish, Channel Mullet (Whiting), Red Snapper, Cobia (Lemonfish), Mahi Mahi (Dolphinfish), Triggerfish, Catfish, White Trout, Wahoo
<u>GROUP II</u>	Light meat Very light, delicate flavor	Sturgeon, Grouper, Bluegill (Perch) Crappie (Sac-a-Lait)
<u>Group III</u>	Light meat Light to moderate flavor	Monkfish, Striped Bass, Swordfish, Tilefish, Redfish, Black Drum, Spot, Sheepshead, Jewfish, Croaker, Pompano, Vermillion Snapper, Mullet ("Popeye").
<u>GROUP IV</u>	Light meat More pronounced flavor	Spanish Mackerel, Blue Runner, Sharks and Rays
<u>GROUP V</u>	Darker meat Light to moderate flavor	King Mackerel, Bluefish, Yellowfin Tuna, Blackfin Tuna, Albacore, Little Tunny, Marlin, Sailfish, Bonito, Jack Crevalle.

This profile was compiled by Dr. Charles Wilson, Assistant Professor of Fisheries Development, LSU Center for Wetland Resources.

THE GUMBO POT

Crabmeat Spaghetti

This month's recipe comes from John Supan our agent in Orleans and St. Tammany Parishes. He says it comes from Fran Joffrion who owns the "Sea Biscuit" on Salt Bayou.

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|-------------------------------|--|
| 2 lbs. chopped onion | 1 can (8 oz.) parmesan and romano cheese |
| 2 lbs. butter | Salt and pepper |
| 3 heads chopped garlic | Tomatoes, quartered |
| 2 lbs. crabmeat | Parsley |
| 2 lbs. thin spaghetti, cooked | |

Saute onion and garlic in butter until onions turn clear. Add crabmeat and stir until hot. Add mixture to cooked spaghetti. Add cheese and toss thoroughly. Salt and pepper to taste. Garnish with tomatoes and parsley. Delicious served hot or cold.

Sincerely,

Jerald Horst
Area Agent (Fisheries)
Jefferson/St. Charles Parishes

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