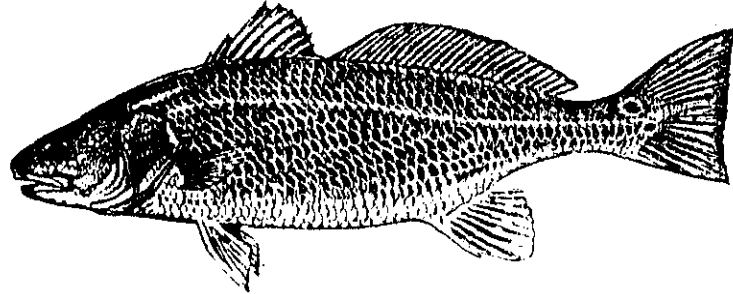


September 19, 1986
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SEA GRANT PROGRAM



LAGNIAPPE

REDFISH PUBLIC HEARINGS

The National Marine Fisheries Service and the Gulf of Mexico Fisheries Management Council will be holding a series of public hearings to gather input on the federal fisheries management plan for redfish in offshore waters. The two hearings scheduled for Louisiana are as follows:

7 p.m., September 24, 1986
University of New Orleans
Auditorium
Lakefront, New Orleans, LA

7 p.m., September 25, 1986
University of Southwestern Louisiana
Conference Center
2 Rex Street
Lafayette, LA

WATCH OUT SHRIMPERS — HERE COMES T.E.D.

After two years of shrimpers saying that it will never happen—it may happen and soon. The National Marine Fisheries Service is proposing that all shrimp trawls from the mouth of the Mississippi River west to Sabine Pass, Texas, from the beach to 200 miles out, must have a Turtle Excluder Device (TED) in them by next spring.

These TED's are supposed to reduce the killing of sea turtles by shrimp trawls. If these regulations are tied in with the Endangered Species Act, a first offense may carry a jail sentence and thousands of dollars in fines.

Hearing on the mandatory use of TED's will be held this fall or early winter.

CRAWFISH PROCESSING AND SANITATION WORKSHOP

Shipping crawfish products out-of-state is becoming an increasingly larger business. Many out-of-state buyers have strict quality standards for crawfish products and it is important for processors and shippers to be knowledgeable in proper processing and sanitation.

The Louisiana Cooperative Extension Service and LSU Sea Grant in cooperation with the Louisiana Crawfish Promotion and Marketing Board are offering a one day crawfish processing and sanitation course on October 14, 1986 from 8:30 a.m. to 4:30 p.m. The course will be taught at Bayou Land Seafood in Henderson.

The course will teach plant managers the basics of controlling bacteria, using cleaners and sanitizers, and proper processing methods (cook time, chilling and storage).

The course is free, but pre-registration is required. Call my office in Marrero or Dr. Michael Moody's office (388-2152) in Baton Rouge to get a pre-registration form.

KING MACKEREL PUBLIC HEARINGS

The National Marine Fisheries Service will be holding a public hearing on proposed amendments to the federal mackerel management plan. Amendments for king mackerel include the following subjects: harvest quotas, closures when the recreational quota is filled, changes in the boundary between the Atlantic and Gulf migratory groups and division of the total allowable catch between the two areas.

Some changes are also proposed for Spanish mackerel. The hearing will be at 7 p.m. on September 30, 1986 and will be held at the Houma City Auditorium in Houma, Louisiana.

OYSTER LEASE DEFAULTS AND SALES

The Wildlife and Fisheries Commission will be introducing an amendment to its Seafood Division Policies to allow the sale by bid of oyster water bottom leases for which they have not been paid.

This will allow people to get into the oyster business and weed out people who don't pay for their leases.

All persons interested in this proposed regulation may comment at the Commission meeting on October 3, at 10 a.m. at the Community Center on Grand Isle, Louisiana. Written comments will be taken until October 2, 1986 at 4:30 p.m. at the following address: J. Burton Angele, Department of Wildlife and Fisheries, P.O. Box 15570, Baton Rouge, La, 70895.

LOUISIANA FISHERIES EXHIBITION

The Houma-Terrebonne Chamber of Commerce is sponsoring a commercial fishing trade show and seminars program from October 8-10, called the 1st Annual Louisiana Fisheries Exhibition of Equipment Exposition. The trade show will be held at the Houma Municipal Auditorium and the seminars at the Benedict House Hotel, 1381 West Tunnel Blvd. in Houma. The seminar agenda is as follows:

- WEDNESDAY, OCTOBER 8 - MODERATOR - DREW KENDALL
- 8:00 A.M. - 9:00 A.M. - REGISTRATION
- 9:00 A.M. - 10:00 A.M. - UNDERWATER SHRIMP TRAWL (MOVIE)
- 10:00 A.M. - 11:00 A.M. - TRAWLING EFFICIENCY DEVICE (TED)
Chuck Gravetz
National Marine Fisheries Service
- 11:00 A.M. - 11:30 A.M. - SEAFOOD ECONOMICS - BOATS/MARKETS
Dr. Ken Roberts
LSU Extension Service
- 11:30 A.M. - 12:00 NOON - SEAFOOD HANDLING AND QUALITY
Dr. Mike Moody
LSU Extension Service
- 12:00 NOON - 1:00 P.M. - UNDERWATER SHRIMP TRAWL (MOVIE)
(Lunch Break)
- 1:00 P.M. - 1:30 P.M. - OFFSHORE FISHERIES
Drew Kendall
LSU Extension Service
- 1:30 P.M. - 2:00 P.M. - LUMCON - WHAT IS ITS FUNCTION AND PURPOSE?
Dr. Don Boesch
Executive Director of LUMCON in Cocodrie
- 2:00 P.M. - 2:30 P.M. - CRAWFISH FARMING - STATUS OF REDFISH AQUACULTURE
Larry De la Bretonne
LSU Extension Service
- 2:30 P.M. - 3:00 P.M. - CATFISH FARMING
Dr. Gary Jensen
LSU Extension Service
- THURSDAY, OCTOBER 9 - MODERATOR - DREW KENDALL
- 10:00 A.M. - 1:00 P.M. - SAFETY IN PREPARING SEAFOOD
Dr. Ruth Patrick
LSU Extension Service
- 1:00 P.M. - 3:00 P.M. - SEAFOOD CUISINE
Michel Patout
Chef and Production Manager
Patout's Restaurant
New Iberia, Louisiana

The Coalition of Louisiana Seafood Producers and Consumers will be holding a meeting at the Benedict House Hotel at 6:30 p.m. on October 8 following the seminars. For more information on the meeting, call Hal Moser at 831-4592 in Metairie.

INSURANCE BILL KILLED

The bill which many people in the fishing industry were looking forward to help solve their insurance problems has been defeated in the U.S. House of Representatives. The bill, which was the result of 21 years of work, would have put a \$500,000 limit on permanent injuries, prohibited lawsuits for temporary injury so long as maintenance and cure were paid and would have established vessel safety standards.

The bill was strongly lobbied against by the Association of Trial Lawyers. There was also some consumer group opposition, who felt that the limit on liability would spill over into other industries.

The forecast is for more of the same high premiums and limited availability.

Source: Commercial Fisheries News, September 1986.

SEAFOOD TRADE LEADS

The Louisiana Seafood Promotion and Marketing Board is establishing a list of people and companies who would like to receive trade leads on potential seafood buyers. These trade show leads are picked up when the board participates at trade shows and from advertisements in seafood and trade magazines.

The Board has nine shows on its schedule for the 1986-87 fiscal year, so they will be getting many leads. Write to Louisiana Seafood Promotion and Marketing Board, P.O. Box 15570, Baton Rouge, La., 70895 to be placed on the trade lead list.

FEDERAL TAX REFORM

There has recently been a lot of publicity on tax reform at the Federal level. While the exact package is not yet settled, what follows below appear to be the changes that most affect fishermen and seafood businesses.

- 1) No more investment tax credit, not only for 1987, but retroactively to January 1, 1986.
- 2) No more income averaging after January 1, 1987 for individuals. (Retroactive to January 1, 1986 if incorporated.)
- 3) State and local sales taxes will not be deductible on federal returns in 1987.
- 4) No more lower capital gains tax rates. These lower tax rates were used when a fisherman sold a boat for more than he paid for it.
- 5) Lower depreciation rates for any business investment in equipment purchased after December 31, 1986.

Because of these changes and proposed changes, it will be more important than ever for fishermen to stay in close contact with their accountants or tax preparers when making plans.

AGRICULTURAL PRODUCTS PROCESSING DEVELOPMENT LAW

House Bill 2158 (Act 918) of this year's legislature, the Agricultural Products Processing Development Law has created a lot of interest among people interested in seafood processing. Because of this interest, Dr. Kenneth Roberts has put together the following preliminary information on the act. Final procedures have not yet been developed.

- 1) The program will be administered by the Department of Agriculture.
- 2) The program includes seafood and aquaculture products.

- 3) There are two categories of funds, \$3 million in direct loans and \$17 million in loan guarantees.
- 4) For the loan money, no more than 75% of the asset value can be offered as first mortgage security. Interest rate on direct loans cannot be lower than the base federal reserve bank discount rate.
- 5) Program applies only to processing plants, not fish farming operations.
- 6) Competition is expected to be stiff. Priority will be given to proposals that show new approaches, processes, markets and so forth.

STATE HANG FUND CHANGE

Gerry Theriot, Acting Administrator for the State of Louisiana's Fishermen's Gear Compensation Fund has announced that beginning on October 1, 1986 fishermen will no longer have to attend the hearing for their claim if it is \$500 or less.

Many fishermen found that missing a day's fishing to go to the hearing was not worth it if their claim was a small one. This change will simplify thing greatly for small claimants.

Fishermen who suffer damage to their trawl or vessel from underwater obstructions in all state waters out to 3 miles offshore may make a claim for damages by calling 342-0122 in Baton Rouge within 30 days of the damage.

THE GUMBO POT

Sauteed Fillets of Sheepshead With Tomato-Sauterne Butter Sauce

The Louisiana Seafood Promotion and Marketing Board is funding non-traditional fish promotion through Pam Tiller with the Louisiana Restaurant Association. The goal of this program is to introduce restaurants and the public to fish that aren't commonly eaten now. At the Louisiana Restaurant Trade Show, Pam held an Invitational Chef's Cookoff. The recipe below was the first place winner and was prepared by Mr. B's restaurant of New Orleans. This recipe is for one serving only, so multiply for the number of servings you need.

- 2 three oz. sheepshead fillets Cayenne pepper
- 1 Tbsp. clarified butter paprika
- flour spinach
- salt

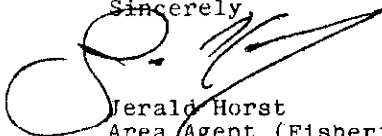
Sauce

- 1/4 c. minced shallots 1/2 tomato, peeled and diced
- 1/4 c. white wine vinegar 2/3 lb. Unsalted butter, diced
- 3/4 c. sauterne wine salt
- 2 Tbsp. cream white pepper

To prepare the sauce, put wine, vinegar and shallots in 1 1/2 qt. saucepan and reduce over moderate heat till only about 2 Tbsp. remain. Add tomatoes and reduce heat till no liquid remains. Add cream and bring to a boil. Reduce heat and wisk in butter a few pieces at a time. Puree in blender, salt and pepper to taste and keep warm on the side.

Dredge fillets in seasoned flour and saute until golden brown in clarified butter. Drain on paper towels. Serve on a bed of wilted spinach and lace with sauce. Garnish with strips of peeled tomatoes.

Sincerely,



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

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