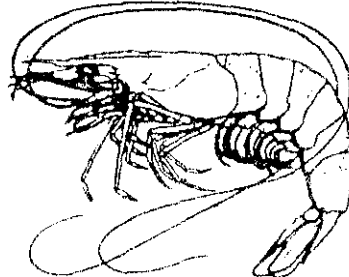


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SEA GRANT PROGRAM



LAGNIAPPE

MANDATORY TEDS IN SHRIMP TRAWLS

The Center for Environmental Education, a nonprofit conservation organization with 500,000 supporters, has served notice that it may be suing the federal government to either shut down the shrimp fishery in the Gulf and South Atlantic completely or force all shrimpers to use TEDs in shrimp trawls.

Their concerns are that shrimpers are part of the cause for the decline in endangered sea turtles and that shrimpers are killing 1 1/2 billion pounds of fish every year.

The center is demanding that:

- 1) All shrimp fishermen in the Gulf and south Atlantic must use a TED in each trawl as of January 1, 1987.
- 2) That the TEDs used by shrimpers must be certified and approved by the National Marine Fisheries Service.
- 3) That all commercial vessels and boats must be inspected by the government and carry a certificate on board at all times that shows that all nets on board the vessel (even the spare nets) have TEDs in them.
- 4) That all boats and vessels be ready for routine boarding and inspection for TEDs at any time.

Right now the areas proposed for mandatory TED use are not clear but no area in the gulf states is exempt, including inside waters.

CONCERNED SHRIMPERS TED MEETING

The Concerned Shrimpers Association of Louisiana will be holding a meeting on the proposed TED regulations and how the shrimp industry should respond to these regulations.

The meeting will be held on Saturday, November 15 at 7 p.m. in Powell Auditorium at Nichols State University in Thibodaux, La. For more information call Tee John Mialjevich at (318) 685-2683.

TED TESTING CONDUCTED

Between August 10 and 22, people from the National Marine Fisheries Service, Gulf and South Atlantic Fisheries Development Foundation, the Chelonic Institute and the Georgia, Texas, Louisiana, Alabama and North Carolina Sea Grant programs met in Cape Canaveral, Fla., to evaluate four types of Trawling Efficiency Devices. The purpose of the

test was to certify TEDs for sea turtle exclusion so that IF TEDS become mandatory, fishermen will be able to choose from various certified versions.

The Cape Canaveral channel was chosen as the testing site because of its sizable year-round loggerhead turtle population. After 10 days of testing, it was shown that all the devices tested excluded turtles well. What is yet to be determined is if there is any loss of shrimp as a result of the TED being in the trawl. Because the Cape Canaveral channel is not an area that produces commercial quantities of shrimp, the answer to the question of shrimp loss by the devices is uncertain. Earlier tests by North Carolina shrimpers using the NMFS TEDs, one of the four versions tested in Florida, showed that few shrimp are lost during a normal trawl.

During the Florida tests, each device was pulled side-by-side against a standard net for 20 tows. The following table shows results of total catches for each net with a device installed and the corresponding catch for the standard net. Few shrimp were caught during this test, so additional testing will be done in Georgia during October and December to determine reduction or increase of shrimp catch.

Device Installed	TURTLES		BY-CATCH		SHRIMP	
	Number Caught	Percent Reduction	Pounds Caught	Percent Reduction	Pounds Caught	Percent Reduction
Georgia	0		4,014		17.25	
Standard	16	100	5,275	23.9	13.75	(25.5) increase
Louisiana	0		3,026		26.50	
Standard	21	100	4,551	33.5	26.75	0.9
Texas	0		4,312		29.50	
Standard	17	100	7,771	44.5	31.75	7.1
NMFS	0		4,164		24.00	
Standard	14	100	7,488	44.4	26.00	7.7

PROPOSED OFFSHORE REDFISH REGULATIONS

The National Marine Fisheries Service has proposed a set of rules for redfish management in federal waters. The proposed rules were developed because of the dramatic increase in popularity of blackened redfish in restaurants.

The proposed rule (1) establishes a total allowable directed commercial harvest of red drum from the FCZ of zero for 1987, (2) provides for a resource assessment program to determine safe levels of commercial harvest from the FCZ — up to 1.0 million pounds in 1987 will be allowed to recover at-large tagged fish, (3) establishes a framework procedure for specifying commercial quotas in the FCZ on an annual basis, (4) establishes an incidental catch allowance for red drum of up to 5 percent of the total weight of the catch per trip in non-directed fisheries, and prohibits retention, landing, sale, barter or trade of any incidental harvest of red drum when the 1987 catch limit (300,000 pounds) is reached, (5) prohibits the transfer or attempted transfer of red drum at sea, (6) requires permits for selected vessels with incidental catches of red drum, and (7) specifies reporting requirements for owners or operators of permitted vessels and dealers receiving incidentally caught red drum. Recreational fishing for red drum will be allowed in the FCZ, but catches are subject to state law. The rule is scheduled to become effective on December 22, 1986 when the current emergency rule expires.

Written comments are invited on the proposed rule until November 8, 1986. Comments, or requests for the proposed rule should be directed to Donald W. Geagan, National Marine Fisheries Service, 9450 Koger Boulevard, St. Petersburg, Florida 33702 (813-893-3722).

TAGGED REDFISH

In August of 1985 the LSU Coastal Fisheries Institute conducted an experiment on tagging redbfish in a pond on Grand Terre Island. These fish were not to be released, but studied in the ponds. Unfortunately, Hurricane Juan flooded the ponds and turned the fish loose in the wild.

The experiment was first thought to be a failure, but recently some of the tagged redbfish have been turning up in fishermen's catches. These tags are providing valuable information on age, growth and migration of redbfish.

The Coastal Fisheries Institute would like fishermen to be on the lookout for the rest of the tagged fish. Three types of tags were used:

1. Floy FT -4 Yellow silver spaghetti cinch-up tag with no information on the tag except tag numbers: 101-120, 126-148, 151-170.
2. Floy FD -68B Anchor Tag white sleeve: only information on the tags in tag number: 1-21, 26-45, 51-71.
3. Orange belly anchor tag with 8 mm laminated discs: National Marine Fisheries Service (phone: 904-234-6541). Tag Numbers 08051-08070, 08076-08096, 08101-08121.

Anyone catching a tagged fish should keep the fish and call Dr. Charles Wilson at LSU, (504) 388-6455.

SEAFOOD INTEREST UP

A recent survey of the "Better Homes and Gardens" consumer panel backs up the recent reports that Americans are eating a lot more seafood. The survey showed that nearly 61% of the people now serve seafood at home more than once per month. Of the 39% who serve it less, the reasons were they didn't like the smell (35%), didn't have good recipes (23%), didn't know how to cook it (21%), or believed it was too expensive (20%).

Baking was the most common method of cooking seafood at home (76%) followed by pan-frying and broiling. While most of the people bought their seafood at supermarkets (especially those with full-service counters), they believed the best seafood was available through specialty fish markets.

The top three reasons in the survey for buying seafood were taste, quality and health. The survey also showed that 56% of the people had eaten more fresh seafood in the last six months than in the whole year previously.

Source: Seafood Leader. Fall, 1986.

SHEDDING SOFT CRABS ON SHRIMP VESSELS

Many offshore shrimp boats catch large numbers of buster and peeler crabs when fishing near the beaches at some times of the year. Usually these crabs are raked overboard with the hard crabs and the rest of the bycatch.

A small on-board shedding system can turn these peeler crabs into soft crabs. As soft crabs are quite expensive, these crabs can add to a shrimpers income nicely. We have just produced a new booklet on how to build and operate a small soft crab shedding system on board lugger-type shrimp boats. Also included is a nice color guide to recognizing color sign on peeler crabs. For a free copy of this booklet, call or write my office in Marrero.

NEW MISSISSIPPI LICENSE FEES

Commercial fishing license fees in Mississippi were increased on July 1 of this year. All commercial fishing licenses must be purchased before April 30 of each year and the cost for non-residents is as follows:

sport shrimp.....	\$30	oyster tonging vessel.....	\$100
under 30' shrimp boat.....	\$50	oyster dredging vessel.....	\$200
30'-45' shrimp boat.....	\$75	fish boat.....	\$300
over 45' shrimp boat.....	\$100	crab boat.....	\$200

Source: Gulf Coast Fishermen. August 1986. Mississippi Cooperative Extension Service.

THE GUMBO POT

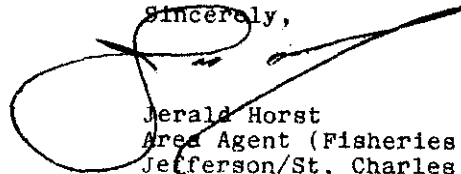
Oysters Edele

This is another of Chef Alex Patout's prize winning recipes. I first tried this at a reception at the Boston Seafood Show and it was great.

2 cups dark roux	1/2 tsp. black pepper
4-5 cups good oyster juice	1/2 tsp. white pepper
2 cups chopped onion tops and parsley (mixed)	8-10 good shots Tabasco sauce
1 T. salt	3 doz. unwashed LA oysters
1 tsp. red pepper	10 pastry shells

Warm roux in black iron skillet. Stir in oyster liquor. Continue adding oyster juice until you reach stage of consistency like a chocolate mousse. Once you reach this stage, add seasoning, onion tops, parsley and oysters. Cook under medium-high fire, stirring continuously. Cook until oysters are curled on the edges. The stew should be as thick as a chicken stew. If too thick, add oyster juice. Serve immediately while hot in pastry shells. Great first course.

Sincerely,



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

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