

## SEA GRANT PROGRAM



## LAGNIAPPE

### T.E.D. REGULATIONS RELEASED

The National Marine Fisheries Service has approved final regulations requiring the use of TEDs and reduced tow times by shrimp trawlers.

Starting March 1, 1988 all offshore boats over 25 ft. will have to use TEDs at all times in the months of March through November. The first year, the requirement is from the beach out to 15 miles. Beginning March 1, 1989, TEDs will be required in all offshore waters.

Shrimpers in inside waters and offshore shrimpers with boats under 25 feet long will not be required to use TEDs if they keep their tow times to 90 minutes or less. Net sizes are not considered in these regulations, only boat sizes, with the line being drawn at 25 feet.

The final regulations apparently do not please the environmental groups. An article in the June 24 Times Picayune newspaper quoted Mike Weber of Center for Environmental Education as saying that his group will begin plotting a strategy to fight for stronger regulations, particularly in inshore waters.

At present, five TED designs have been approved. As more information on the installation and use of TEDs becomes available, I will announce it.

Copies of the final rules and the Environmental Impact Statement may be obtained from:

Regional Director N.M.F.S.  
9450 Koger Blvd.  
St. Petersburg, Florida 33702  
(813) 893-3366

### LOUISIANA OYSTER INDUSTRY CONVENTION

The Louisiana Oyster Dealers and Growers Association, the Plaquemine's Oyster Association and the Terrebonne Leaseholders Association are holding a convention to address important issues concerning the oyster industry. All interested oyster fishermen and buyers are encouraged to attend. The convention is being sponsored by the Louisiana Seafood Promotion and Marketing Board, the Gulf and South Atlantic Fisheries Development Foundation, the Louisiana Sea Grant College Program, and the Louisiana Cooperative Extension Service.

The convention will be held August 8, 1987, at the Landmark Motor Hotel in Metairie, Louisiana. Registration is \$60.00 if sent by July 31, 1987.

For more information or to obtain a registration form, contact my office.

### HEARINGS ON GULF SHRIMPING

The Gulf of Mexico Fishery Management Council will be holding a series of

hearings in Louisiana, Mississippi, and Texas.

They are proposing a minimum count of 100 on white shrimp taken from federal waters. This regulation was requested by the state of Louisiana so that federal law would agree with state law.

Other proposed changes to be discussed include revisions in procedures for adjusting the size of the Tortugas Shrimp Sanctuary and seasonal closure off Texas and expansions of sea turtle educational and head start programs.

Public hearings are to be held at 7:00 pm at the locations and dates listed below.

July 28	Galveston, Texas, Jury Assembly Room, Courthouse
July 29	Port Arthur, Texas, Justice Court, 525 Lakeshore Drive
July 30	Cameron, Louisiana, Cameron Elementary School
August 4	Houma, Louisiana, Council Meeting Room, Courthouse Annex
<u>August 5</u>	<u>Lafitte, Louisiana, Firemen's Hall</u>
August 6	Biloxi, Mississippi, Assembly Room, Biloxi Cultural Center

#### MORE ON PLASTIC POLLUTION

A group of 30 United States senators has written a strongly worded request to President Reagan to attack the problem of plastic pollution. They listed as problems everything from plastic packaging pellets, to monofilament fishing lines, to net pieces, to packing bands, bottles, six-pack connectors and plastic bags and sheets.

They claim that 50,000 fur seals die every year by tangling in plastic packing bands and that many endangered sea turtles and pelicans die from eating and tangling in plastic.

They also listed this junk as dangerous to humans, as it entangles vessel propellers, divers and even submarines.

What is becoming very clear is that the heat is on this problem and it will get worse. If sportsmen want to keep monofilament fishing lines and netters want to keep synthetic nets, we have to clean our act up. Can you imagine going back to cotton lines on rod and reels and cotton nets?

And the problem is not limited to lines and nets. All garbage is a problem, from the casually tossed over the side aluminum can when sportfishing, to emptying the galley garbage overboard on a shrimp boat.

Remember, the TED problem facing sport and commercial trawlers started the same way.

#### NEW MACKEREL RULES

The Secretary of Commerce has approved new limits on mackerel harvest. Remember there are rules on both commercial and recreational harvest.

##### King Mackerel

\*Recreational allocation - 1,500,000 lbs.  
Bag limits of 2 fish per person on private vessels, 3 fish per fishermen (not including captain and crew) on charter vessels or 2 fish per person including captain and crew on charter vessels.

\*Commercial allocation - 700,000 lbs.  
Western Zone (including Louisiana) - 200,000 lbs.  
Eastern Zone 500,000 lbs.

##### Spanish Mackerel

\*Recreational allocation - 1,080,000 lbs.  
Bag limit of 3 fish per person

\*Commercial allocation - 1,420,000 lbs.

## PHOSPHATES AND SEAFOOD

Seafood additives are a very confusing subject, especially today when rules often change and the public is very health conscious. Fortunately, very few additives are used in most seafoods. One that is used occasionally is phosphates.

Phosphates are legal and the U.S. Food and Drug Administration has included them on their "generally recognized as safe" list. Phosphates are available in both the sodium and potassium forms, with sodium tripolyphosphate being the most common form used in Louisiana.

They are used on fresh products, such as fillets, to reduce drip loss and to maintain the texture of the flesh. In frozen products they are used to protect the flesh and reduce drip loss when the products are thawed. This both allows the processor to reduce overpack in order to meet thaw-weight requirements and improve texture and flavor of thawed products as flavor-carrying juices are not lost.

There are some serious potentials for abuse and these can put the seafood processor in serious trouble. First, the maximum allowable level in processed products is one-half of one percent (0.5%) by weight of final product. They also cannot be used anywhere. Breaded shrimp and pasteurized crabmeat have strict standards of identity. If phosphates are not included in this standard, the products are considered "adulterated" if phosphates are added to the product.

Also, since phosphates bind water, there may be a temptation to short pack and rely on phosphates to absorb water to meet drain weights. However, water addition and short pack weight is illegal according to FDA regulations.

Finally, remember that phosphate treatment can change the appearance of the product. Raw treated products may get a slippery feel and the surface of the product may get a semi-clear look. Over-treatment can gel the flesh, make it very slippery, look unpleasant, lose texture and become impossible to cook.

The feeling some people have that "if a little is good -- a lot is better," does not apply to food additives and is illegal.

Source: Phosphates and Seafood by Gunnar Finne in *Seafood Leader*, summer 1987.

## FISH EAT SHRIMP

The National Marine Fisheries Service recently conducted a study on brown shrimp survival in a natural salt marsh in Galveston Bay. Areas in the bay were enclosed in the spring when the shrimp were between 1/2-1 1/2 inches. Some enclosures had fish in them and others did not.

The areas with fish in them lost 43-70% of the shrimp. The ones without fish only lost 3-11% of the shrimp. Studies of fish stomachs showed that flounders were the heaviest shrimp predator in the spring months. During late summer and fall, redfish and speckled trout were the major predators.

In another experiment, flounders were kept in tanks with shrimp and killifish (cacaohes and storm minnows). In tanks with clear water, almost 95% of what the flounders ate was shrimp. In tanks with muddy water, only 23% of what they ate was shrimp. Evidently in clear water the flounders can't catch the minnows.

Source: National Marine Fisheries Service, Southeast Fisheries Center Annual Report, 1986.

## NEW BOOKLET ON SHIPPING SEAFOOD BY AIR

Shipment of seafood by air is one of the fastest growing segments of the seafood industry. This fast growth has presented problems for both the shippers and the carriers due to lack of communication.

The Air Transport Association of America (ATA) and the National Fisheries Institute (NFI) have prepared a booklet, GUIDELINES FOR THE AIR SHIPMENT OF SEAFOOD. This publication gives information on procedures for packing shipments, hints on preparing air way bills, and information on the use of refrigerants, proper marking and labeling.

Air shippers may want to read these guidelines, as most US air carriers are expected to use them. The booklet costs \$1.00 and may be ordered from:

Cargo Services Department  
Air Transport Association  
1709 New York Avenue N.W.  
Washington, D.C. 20006  
(202) 626-4131

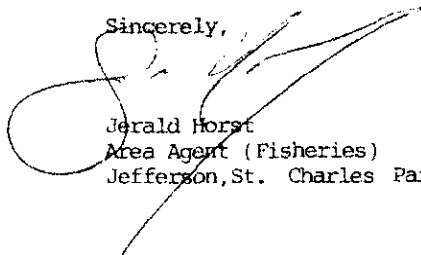
THE GUMBO POT  
Catfish Egg Rolls

This month's recipe was prepared by Kenny Dasch and won first place at the 1987 Catfish Festival cooking contest in Des Allemands. It's very simple and is a real delight!

1 pack egg roll wrappers	2 Tbsp. soy sauce
1 lb. small catfish fillets	2 Tbsp. pimentos
½ cup bean sprouts	¼ cup chopped bell peppers
	cooking oil

Cut fillets into small squares and brown in oil. Mix with remaining ingredients and fold into egg roll wrappers. Deep fry until golden brown. Makes eight egg rolls.

Sincerely,



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

JH/kwj

**LOUISIANA COOPERATIVE EXTENSION SERVICE  
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