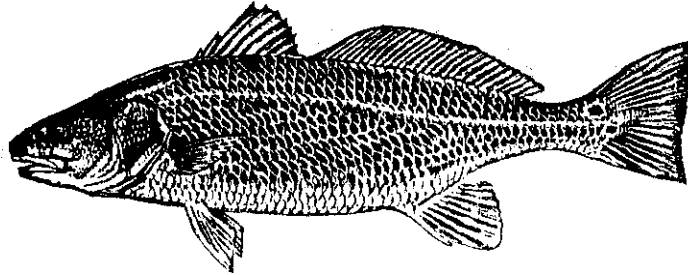


SEA GRANT PROGRAM



LAGNIAPPE

NEW FINFISH REGULATIONS

This year's legislature passed several laws on finfish which went into effect September 1, 1987. One of interest to many people is that all commercial fishermen and all saltwater sportfishermen must land their fish from the boat with the head and tail on the fish. This means that shrimpers cannot clean a mess of fish on the boat to bring home. It also means that sportsmen cannot clean their fish at the camp and bring them in by boat. This applies to all saltwater fish not just speckled trout and redbfish.

Also of importance are the new size limits. Minimum commercial size limits are increased to 14 inches for speckled trout and 18 inches on redbfish. For the first time sportsmen will also have size limits, 12 inches for speckled trout and 14 inches for redbfish.

Also, beginning this year commercial fishermen will be working under a quota of 1.7 million pounds of redbfish and 1 million pounds of speckled trout. The Wildlife and Fisheries Commission began the quota period on September 1, 1987 at their September meeting. When this quota is filled, (unless the commission changes the amount allowed), no commercial fishing for trout and redbfish will be allowed.

The Wildlife and Fisheries Commission also put a minimum size limit on Spanish mackerel (14 inches) and cobia or lemonfish (37 inches).

ALLIGATOR HIDE AUCTION

An alligator hide auction is being coordinated by the Louisiana Cooperative Extension Service Sea Grant Program at 9:00 a.m. on Tuesday, October 6, 1987 at Sebastian Roy School in St. Bernard Parish.

Buyers will submit sealed bids for each alligator hunter's hides after each hunter shows his hides. The sealed bids will be opened and the highest bid for each lot announced.

The auction is strictly voluntary and both large and small hunters are welcome. Preregistration is not necessary, but a telephone call to let the agent in charge know you are attending is helpful. The more hides that are committed in advance, the more attractive the auction is to buyers. For more information or for notice you plan to attend, call Warren Mermilliod at 279-9401 in Chalmette, Louisiana.

SWORDFISH REGULATIONS ASKED FOR BY COUNCIL

The Gulf of Mexico Fishery Management Council has asked for the following regulations concerning swordfish:

- 1) A 76 day closed season on swordfish from October 1, 1987 through December 15, 1987.
- 2) Allowing swordfish caught outside the 200 mile EEZ to be landed by permit.
- 3) Allow tuna longlining during the swordfish closure, but not allow the keeping of swordfish caught while tuna fishing.

The South Atlantic Council has proposed banning night longlining during the closure to limit swordfish bycatch on tuna longlines.
Source: Gulf Fishery News. June/July, 1987.

SNAPPER-GROUPER REGULATIONS?

The Gulf of Mexico Fishery Management Council is proposing to prohibit the use of longlines for reef fish such as snapper and grouper in "stressed" area. Presently, there are no stressed areas off of Louisiana but proposals are being made to create some off of Louisiana and Texas.

Size limits on snappers and groupers will also be discussed at the Council's September meeting.
Source: Gulf Fishery News. June/July, 1987.

SEAFOOD EQUIPMENT AND MARKETING EXPO

The Houma-Terrebonne Chamber of Commerce is sponsoring the 2nd Annual Louisiana Seafood Equipment and Marketing Expo on October 29-31 at the Houma Municipal Auditorium.

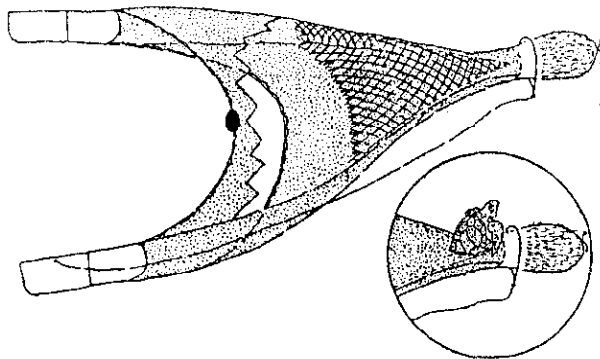
The exhibition part of the show will consist of booths where suppliers of equipment and services to seafood processors can show their products.

The educational seminars, which will be held from 8-11 am on the 29th and 30th, will heavily emphasize seafood marketing and quality control. The seminar series is being coordinated by the Gulf and South Atlantic Fisheries Development Foundation.

For information on exhibiting at the expo or attending it, contact A.C. Fondren with the Houma-Terrebonne Chamber of Commerce, (504) 876-5600.

THE SOFT TED

The National Marine Fisheries Service is working on certification of a "soft" TED. It is called soft because there is no metal or other hard frame. It consists of a one piece (for 2-seam nets) or three piece (for 4-seam nets) panel made up of 8-inch polyethylene webbing.



This TED is supposed to be easier to handle and cheaper to build than the four hard TEDs now approved. For cutting and installation instructions, call or write my office in Marrero.

SOFT-SHELL CRAWFISH

The Cooperative Extension Service will be holding a one day seminar on how to produce soft-shell crawfish on Saturday, October 10, 1987 from 9 a.m. to 4 p.m. The meeting is designed for people interested in soft-shell crawfish and the beginning producer. It will be held at the Ramada Hotel (formerly the Prince Murat) at 1480 Nicholson Drive in Baton Rouge.

Also on September 17, a group met in Baton Rouge to form the Louisiana Soft-shell Crawfish Association. Any one interested in more information or joining, may call John Fore at his home in Denham Springs (665-7578) or his Gonzales office (647-2507).

PUBLICATION ON "CHOPSTICKS"

Mississippi Sea Grant has released a new publication summarizing research done on chopstick trawls. The publication covers their efficiency and by-catch. The cost is \$3.00 and the title and order number is "Chopsticks": Investigations of the Pusher-head Trawl, MASGP-85-016.

order from:

Mississippi-Alabama Sea Grant Consortium
703 East Beach Blvd.
P.O. Box 7000
Ocean Springs, MS 39564-7000

USER FEES

President Reagan has recommended that almost \$70 million be cut from next year's National Marine Fisheries Service budget. The administration proposes that only \$40 million be cut, however, if Congress agrees to create new user fees for recreational and commercial fishermen.

Fishermen faced possible user fees some years ago from the U.S. Coast Guard. Congress bowed to fishermen's opposition then, however this is a different ball game.
Source: Matagorda Tide Lines. August, 1987.

THE GUMBO POT

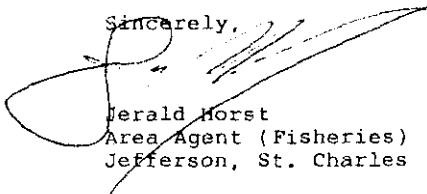
Shrimp Remoulade Dressing

This month's recipe comes from Gary Percl of Baton Rouge, LA. Its an excellent remoulade and should especially appeal to those who find that most remoulades have too much horseradish, since it only has a hint of the taste. This recipe makes a large batch so you may want to cut it in half.

1 pt. mayonnaise	2 Tbsp. worchestershire sauce
1 10 oz. bottle durkees dressing	2 Tbsp. tabasco sauce
½ cup olive oil	1 tsp. salt
1 sm. jar poupon mustard	2 tsp. paprika
1 cup ketchup	½ cup chopped green onions
2 Tbsp. red wine vinegar	½ cup chopped parsley

Blend mayonnaise, dressing and oil with a wisk, adding the oil a little at a time. Add remaining ingredients and mix well. Serve over boiled, peeled shrimp on a bed of shredded lettuce. Garnish with tomato wedges and sliced hard-boiled eggs. Serves 24.

Sincerely,


Gerald Horst
Area Agent (Fisheries)
Jefferson, St. Charles

JH/kwj