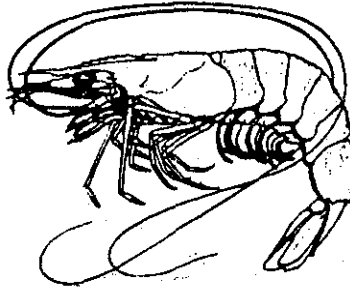


SEA GRANT PROGRAM



LAGNIAPPE

TED MEETING

The Louisiana Cooperative Extension Service/Sea Grant Program will be sponsoring a meeting to explain the TED regulations that are scheduled to go into effect on March 1, 1988. We will have all of the currently approved TEDs at the meeting and some information on their performance. We will also have two commercial shrimp boat captains at the meeting who have pulled several of the different TEDs. They will tell you of their experiences, how they adjusted them for better results and what types worked best for them.

The meeting will be held at the following time and place:

Wednesday, February 3
7 pm
Lafitte Civic Center
Lafitte, Louisiana

CONCERNED SHRIMPERS MEETINGS

The Concerned Shrimpers Association will be holding two meetings in Jefferson Parish. The main topic will concern the TED regulations that will go into effect in less than two months. The meeting times and places are listed below:

January 20, 7 pm
YMBC Hall, 101 Holly Street
Westwego, LA

February 6, 7 pm
VFW Hall
Lafitte, LA

REDFISH!!!

The Louisiana Wildlife and Fisheries Commission has put an emergency closure in effect on the take of redfish in Louisiana state waters. Beginning January 15, no sport or commercial fisherman may possess a redfish. The closure for sportsfishermen will last until June 1, 1988. The commercial closure will be until September 1, 1988.

Biologists over the whole five-state Gulf Coast have expressed deep alarm over the future of redfish. Approximately 2% of the redfish are surviving to join the schools of large redfish offshore. The large fish are the spawning adults which provide the smaller fish inshore. Biologists feel that at least 20% of the inshore

fish should escape to keep the stock healthy.

It is important to remember that the root of this problem is not the purse seining which took place 2 and 3 years ago offshore, but the heavy pressure on young redfish in inshore waters.

Louisiana joins the National Marine Fisheries Service which prohibited the possession of all redfish in the federal offshore EEZ (exclusive economic zone) for 90 days. This action may be extended for another 90 days after that. The Secretary of the U.S. Department of Commerce has also requested all Gulf states to close their waters to the harvest of redfish.

FINFISH HEADS AND TAILS

Five months after the laws passed by the 1987 legislature have gone into effect, there is still a great deal of confusion over some of the new finfish laws.

Perhaps most confusing is Act 383. Among many other changes, the act requires that all finfish possessed by commercial fishermen must have the head and tail on them when taken ashore from the vessel. This applies to both freshwater and saltwater commercial fishermen. It also means all finfish even if they are kept to eat at home and not for sale. This applies to shrimp boats as well as fish boats.

The law also provides that saltwater sportsmen must land their fish with head and tail intact. This means that sportsmen cannot clean their fish at the camp and bring them to the landing by boat. This applies to all fish, not just speckled trout and redfish.

TED NEWS UPDATE

An effort by Congressman Solomon Ortiz of Texas and Billy Tauzin of Louisiana to amend the Endangered Species Act in the House of Representatives has failed. The amendment would have delayed TED requirements in the Gulf of Mexico for two years to allow for more development and testing.

On another front, Louisiana Attorney General William Guste has filed a lawsuit against the U.S. Department of Commerce asking to review the regulations and set aside those found to be illegal or unjustified.

Unless things change, the following regulations are due to go into effect:

a) Beginning March 1, 1988, in offshore waters (shore to 15 miles), all vessels 25 feet and larger are required to pull a TED in each net from March 1 - November 30. Vessels less than 25 feet are required to pull a TED from March 1 - November 30 or restrict tow times to not more than 90 minutes. These regulations will extend to all waters beginning March 1, 1989.

b) Beginning March 1, 1988, in inshore waters, all vessels must pull a TED in each net or restrict tow times to not more than 90 minutes from March 1 - November 30.

NEW OFFICERS FOR PROMOTION BOARD

The Louisiana Seafood Promotion and Marketing Board has elected new officers. The new chairman is William D. Chauvin of New Orleans, LA. Mr Chauvin is Executive Secretary of the American Shrimp Processors Association and publisher of "Shrimp Notes." Tee John Mialjevich of New Orleans/Delcambre was elected Vice-Chairman and Frank Tullos of Metairie is new Secretary/Treasurer.

Chauvin succeeded Mike Voisin who stepped down to accept a position on the new National Fish and Seafood Promotion Council.

AQUACULTURE PRODUCTS CONSUMPTION PATTERNS

The LSU Agricultural Center has just released an 11 page booklet entitled "Household Consumption Patterns for Louisiana's Aquaculture Species." The information in the publication is designed to help businesses which market aquaculture products, such as crawfish and catfish, to identify their potential markets and improve their efficiency.

For a free copy of this publication, call or write my office.

MACKEREL SEASON CLOSED FOR SPORTS

The National Marine Fisheries Service has announced that recreational fishermen have reached their quota on king and Spanish mackerel and have closed the season in the EEZ (federal waters out to 200 miles). All mackerel taken must be returned to the water and possession on board a recreational vessel is prohibited. The closure will remain in effect until June 30, 1988.

THE GUMBO POT

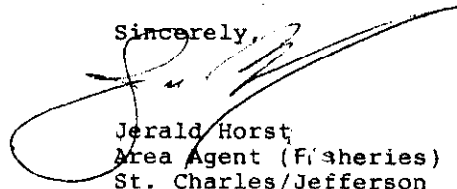
Paw Paw's Shrimp and Bean Soup

This month's recip. comes from a Westwego fisherman who prefers to remain anonymous. Bean soups are a favorite dish in cold weather months.

2 medium onions, diced	1 lb. small raw shrimp
3 green onions, diced	8 oz. can tomato sauce
1 medium bell pepper, diced	3 cups cooked white beans
2 stalks celery, diced	2 quarts water
6 oz. #4 spaghetti	½ cup vegetable oil
½ lb. pickled meat	salt and pepper

Dice pickled meat in ½ inch cubes and fry till golden brown in an 8 quart pot. Add onions, celery, bell pepper and saute till lightly browned. Add ½ cup water, cover and simmer 10 minutes. Add shrimp with ½ cup water and simmer 5 more minutes. Add tomato sauce and cook 30-40 minutes. Add beans and remaining water and bring to a boil. Add uncooked spaghetti and cook till done. Salt and pepper to taste. Serves 8.

Sincerely,



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

JH/kwj

LOUISIANA COOPERATIVE EXTENSION SERVICE
LSU AGRICULTURAL CENTER
U.S. DEPARTMENT OF AGRICULTURE
LOUISIANA STATE UNIVERSITY AND A. & M. COLLEGE
UNIVERSITY STATION, BATON ROUGE, LA 70803-1800

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