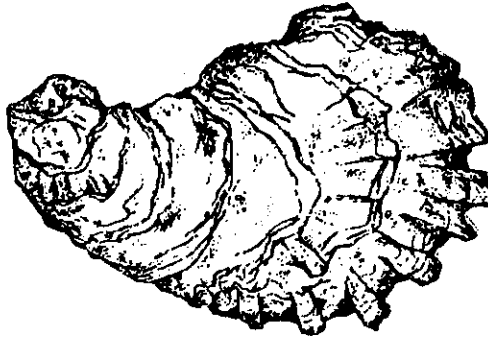


SEA GRANT PROGRAM



LAGNIAPPE

TEDS

Unless something changes at the last minute, TED regulations will go into effect on May 1, 1989 and last until November. The regulations for our area as they are now, will require any boat 25 feet long or longer to use a TED in their shrimp trawl when fishing outside of the 72 COLREGS line. The COLREGS line is the purple dashed line found on the 1:80,000 scale NOAA chart.

Boats under 25 feet long will not be required to use TEDs in outside waters if they limit their tow times to 90 minutes or less. Boats fishing inside the COLREGS line do not have to limit their tow times or use a TED until May 1, 1990 unless regulations are changed before then.

There are six certified TEDs at this time: Cameron, Georgia, Matagorda, Morrison, NMFS and Parrish.

TED QUESTIONS

With TED regulations coming into effect, there will be many questions on TED enforcement. To answer a lot of these questions, the National Oceanic and Atmospheric Administrations (NOAA) enforcement office has prepared a list of the nine most asked questions and their answers. If you have any further questions, contact the New Orleans NOAA enforcement office (504) 589-4538.

1. Q. Will the TED regulations be enforced in the Gulf of Mexico and South Atlantic May 1, 1989 or will there be a "grace period"? A. There will be no grace period. The TED regulations will be actively enforced in offshore waters on May 1, 1989.
2. Q. Who will enforce the TED regulations? A. The TED regulations will be enforced by NOAA Special Agents, the U.S. Coast Guard, and deputized state conservation officers.
3. Q. Will the TED regulations be enforced at the dock? A. TED enforcement will primarily occur on the water. Dockside TED inspections will occur, however, and if they reveal widespread TED usage, enforcement on the water can be expected to be minimal [Note: the opposite is true also].
4. Q. Will shrimpers be ordered to haul in their nets? A. Every effort will be made to inspect the shrimper's nets and TEDs during normal haulback periods; however, circumstances will dictate each boarding on a case by case basis. Known violators will be told to haulback immediately.
5. Q. Will the U.S. Coast Guard conduct their normal boarding in conjunction with the TED inspection? A. Yes.

6. Q. What are the anticipated penalty schedules for TED violations? A. 1st Violation: \$8,000-12,000; 2nd Violation: \$12,000; 3rd Violation: \$12,00 (against each person charged).

7. Q. Who may be charged with TED violations? A. Generally, the captain and the owner of the vessel in question.

8. Q. Will my vessel and/or shrimp be seized if I am caught violating the TED regulations? A. First offenders will be issued a civil penalty for violating the TED regulations. The vessel will not be seized for civil violations, but multiple offenses may result in the seizure of the gear and/or catch as evidence.

9. Q. Can criminal charges be brought against TED violators? A. Yes, under the Endangered Species Act, criminal penalties up to \$25,000 and/or six months jail time is authorized for individuals who knowingly violate the law.

SPECKLED TROUT CLOSED TO COMMERCIALS

The commercial speckled trout season was closed on April 9 and will not re-open until August 31 of this year. The closure prohibits the "harvest, purchase, barter, trade or sale" of speckled trout taken from state waters after the closure. The closure also prohibits the landing of speckled trout in Louisiana even if they are caught elsewhere legally. Seafood dealers are allowed to possess speckled trout which were taken before the closure if proper records have been kept.

During the closure, any boat with a seine, gill net, trammel net or hoop net board, is not allowed to have any speckled trout on board the vessel.

Also, during the closure, the minimum mesh size on seines, trammel nets and gill nets (except strike nets) used in saltwater areas of the state is increased to a minimum of 4½ inches stretched.

A strike net is defined as any gill net, trammel net or seine not anchored or secured to the waterbottom or shore and which is used off a vessel and actively worked while being used. No person can have more than two strike nets in possession.

Source: LA Dept. of Wildlife and Fisheries News Release 89-35. 4/5/89.

TAKE CARE OF TUNA

Two cases of scombrid poisoning occurred in the United States last year. Scombrid poisoning is caused by poor icing or refrigeration of fish such as tuna, mahi mahi (dolphin fish) and bluefish. Poor icing or refrigeration causes the formation of histamines, which are poisonous. These poisons are not removed by cooking. The only prevention for scombrid poisoning is continuous icing or refrigeration of these fish from the time they are caught until they are cooked.

WESTWEGO HARBOR STUDY

The Jefferson Parish Council passed an ordinance sponsored by Councilman Lloyd Giardina to appropriate \$50,000 to fund a feasibility study by the Jefferson Parish Economic Development Commission for a commercial fishing harbor in Westwego. Since the harbor may also serve as a tourist attraction, the study also includes looking into the possibility of a shuttle service from Audubon Park to Sala Avenue in Westwego.

SHARK MANAGEMENT

According to the Gulf of Mexico Fishery Management Council, a strong market for shark fins, meat and skins has caused the shark catch in the Gulf to rapidly increase. This increase in landings is worrying many biologists since sharks are very easily overfished. Unlike many other fish, which lay thousands or even millions of eggs, sharks only produce a few young at a time.

Since a management plan for sharks is as long as a year away, the council is asking the gulf states to consider putting in regulations which would lower shark catches. The council will also consider asking the National Marine Fisheries Service to put in emergency regulations to lower the harvest of sharks.

Source. Gulf Fishery News. Feb/Mar 1989.

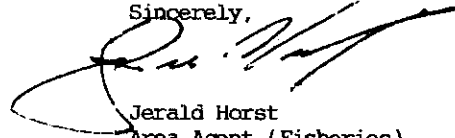
THE GUMBO POT
Shrimp-Cheese Balls

This month's recipe is from Tori Ancar of Marrero who won first place in the shrimp division of the 4-H seafood cookery contest. This recipe has won three different contests and is very good.

- | | |
|---------------------------------|----------------------------|
| 2 c. frozen raw shrimp, chopped | 1 c. diced American cheese |
| 1 green pepper, chopped | 1 c. flour |
| 1 onion, chopped | 1/4 c. oil |
| 3 cloves garlic, chopped | 1/3 c. water |
| 3 tsp. parsley flakes | 1 tsp. salt |
| 1/2 c. bread crumbs | pepper to taste |
| 1 egg yolk | |

Mix all ingredients except flour, oil, and water. Form small balls of the mixture and roll in flour. Brown balls in oil on medium heat in 10 inch fryer. After all balls are browned, add 1/3 cup of water. Cover and simmer for 15 minutes. Serves 6.

Sincerely,



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

LOUISIANA COOPERATIVE EXTENSION SERVICE
LSU AGRICULTURAL CENTER
U.S. DEPARTMENT OF AGRICULTURE
LOUISIANA STATE UNIVERSITY AND A. & M. COLLEGE
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