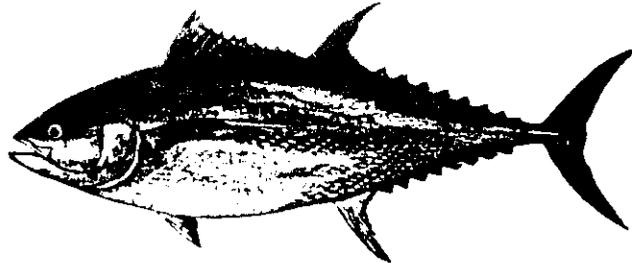


SEA GRANT PROGRAM



LAGNIAPPE

This makes the thirteenth year of the Lagniappe Newsletter and my fisheries education program in Jefferson and St. Charles Parishes. The fisheries extension program was designed to serve the information needs of people who use the state's fisheries resources. In addition to the newsletter and my educational meetings in your communities, I will always make myself available to meet with you personally if you want. Many changes have taken place in fisheries in recent years, and not all of them are good. These changes often take me to meetings and on the road. If you call my office and I'm not in, please leave your name and phone number. I always return telephone calls. There is no such thing as a dumb question or one too small to answer.

TED UPDATE

As regulations stand right now, beginning March 1, 1990, all shrimp boats 25 feet long or longer must pull a TED when fishing outside the Col-Regs line. Boats under 25 feet long may either pull a TED or limit their tow time to 90 minutes.

Beginning May 1, 1990, all boats regardless of size, that shrimp inside the Col-Regs line must either use a TED or limit their tow times to 90 minutes.

All these regulations apply to skimmers and butterfly nets as well as trawls. The Col-Regs line is the purple dashed line found on the 1:80,000 NOAA navigational charts. In most places, it follows the beach line.

FISHERIES TASK FORCES

As the problems facing the sport and commercial fisheries have become increasingly complicated, more and more fishermen have called for change. This is very true in the commercial fishery, where profits have shrunk to just a fraction of where they were a few years ago. Changes are usually difficult to accomplish and are sometimes controversial, especially if the people doing the fishing aren't consulted.

Virginia Van Sickle, the secretary of the Department of Wildlife and Fisheries has created several fisheries task forces and encouraged the creation of several more. Some of the task force are as follows:

- 1) Saltwater Finfish Advisory Panel
- 2) Oyster Task Force
- 3) Black Bass Task Force
- 4) Shrimp Task Force
- 5) Ad Hoc Black Drum Advisory Committee
- 6) Blue Crab Task Force
- 7) Saltwater Finfish Limited Entry Task Force

All of these groups are designed to allow the users of the fishery more formal influence on fisheries management. In fact, in most cases, biologists and other government people who work with the task forces can't even vote.

Task Forces, for all the good that they can do, make people nervous, especially those that involve people's livings. Most task forces were put together to represent all parts of the state and all parts of the fishery. Also, all task force meetings are open to the public and they do take public comment. If you need times, dates and places of the task force meetings, please feel free to call my office or the Office of Fisheries in the Department of Wildlife and Fisheries (504) 765-2801 in Baton Rouge.

REDFISH RESOLUTION TABLED

The Louisiana Wildlife Federation voted not to approve a resolution submitted by the Clio Sportsman's League, which would have extended gamefish status for redfish beyond September 1, 1991. The Federation's Boating and Fresh/Saltwater Fish Committee felt that since the Department of Wildlife and Fisheries has not yet completed their Redfish Management Plan and the commercial redfish ban has another year and a Half to go, that this was not the appropriate time for such action.

The Louisiana Wildlife Federation is a statewide organization of hunters, fishermen and conservationists that works actively on behalf of fisheries and wildlife and its habitat.

SHRIMP SEASON MEETING

The Louisiana Wildlife and Fisheries Commission will be holding its annual meeting to set the inshore brown shrimp season on May 3 and 4. Department of Wildlife and Fisheries biologists will deliver their forecast on the amount and size of the crop on the third. The Commission will take public comments after the biologists' report. The meeting will be held at 10:00 a.m., May 3 at the U.N.O. Assembly Center in New Orleans. The opening date will be announced on May 4.

SALTWATER STORM

Two of the largest industries in south Louisiana are the oil and gas industry and the fishing and seafood processing industry. Both industries work in Louisiana's coastal marshlands. At present, oilfield cuttings, drilling muds and other materials are working their way into produced water which is being discharged into Louisiana waters. Produced water is a brine (salt) solution which comes up from deep within the earth along with oil from a well. Often this brine is much saltier than any seawater found naturally. This has become controversial in state government.

Oil and gas companies have in the past, gotten permits to discharge these produced waters into the marshlands. The Louisiana Department of Wildlife and Fisheries makes comments on produced water discharges to the Department of Environmental Quality and the Department of Natural Resources. The Department of Wildlife and Fisheries, under Virginia Van Sickle, has taken a position that all discharges should end. Not only is she concerned about the very salty brine being put into fishing waters, but also the drilling chemicals, heavy metals and radioactive waste that are in the produced water.

The Department of Natural Resources has held up several permits which would allow oilfield discharges because of comments by the Department of Wildlife and Fisheries. This has caused oil companies to take action to try to shake loose the permits.

Commercial and sports fishermen are just becoming involved in this issue. Fisheries habitat and environment are becoming an area of more and more concern and controversy.

VOJNOVICH APPOINTED TO WILDLIFE AND FISHERIES COMMISSION

Oyster farmer "Capt." Peter G. Vujnovich of New Orleans has been appointed by Governor Buddy Roemer to serve a six year term on the Louisiana Wildlife & Fisheries Commission. Mr. Vujnovich, who owns Capt. Pete's Oysters in New Orleans is regarded as a leader in the oyster industry, being president of the Louisiana Oyster Dealers and Growers Association and has been active in the federal government's Farmers Home Administration (FmHA).

WORDFISH LOGBOOKS AND REPORTS

The National Marine Fisheries Service has reminded all vessel owners that hold a swordfish permit that they must file their monthly logbook reports even if they didn't fish for swordfish. Failure to file the monthly reports will result in a fine.

Also, swordfish permit holders should use their new 1990 logbooks and permit numbers and should destroy their old logbooks.

MACKEREL CHARTER PERMITS

An owner or operator of a charter boat that fishes for coastal migratory pelagic fish in the Gulf of Mexico is required to have an annual charter vessel permit. Coastal migratory pelagic fish include king and Spanish mackerel, cero, cobia, dolphin, little tunny (also called bonito) and bluefish. An unpermitted charter boat with one of these fish on board is violating federal law. For information on the permit, call Joanne Turner (813) 893-3722, with National Marine Fisheries Service in St. Petersburg, Florida.

SEASHELL LIMITS

While this is not exactly in our backyard, it may be a sign of the times. Lee County in Florida is trying to get a statewide law passed which would limit people to taking two live seashells per person per day of any one species. Sometimes I wonder.....

Source: O.F.F. Magazine. Jan/Feb 1990.

THE GUMBO POT

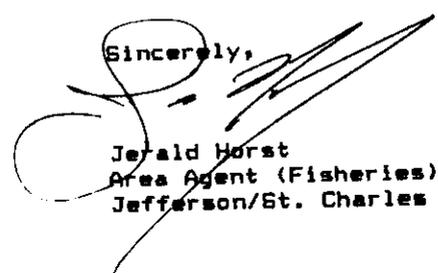
Oysters Bienville

This month's recipe comes from Catherine Longman of St. Mary Parish. Her recipe won first place in the oyster section the statewide 4-H Seafood Cookery Contest.

- | | |
|------------------------------|--|
| 1/4 c. butter or margarine | 1 2-oz. can mushrooms-chopped |
| 3 Tbsp. flour | 3/4 c. liquid (juice from mushrooms & boiled shrimp) |
| 1 clove garlic - pressed | 1B med. boiled shrimp-chopped |
| 1 tbsp. onion juice | 1 1/2 pints med. oysters (12) |
| 1 Tbsp. worcestershire sauce | Parmesan cheese |
| 1/4 tsp. celery seed | |

Make sauce of butter, flour, garlic, onion juice, worcestershire sauce, celery seed, and liquid. Add mushrooms and shrimp. Cook until thickened. Put oysters in sauce pan and simmer just until edges curl. Drain. Put oysters on cleaned oyster shells. Cover each with sauce mixture. Sprinkle each with cheese. Place on tray covered with rock salt. Broil for about 5 minutes or until bubbly. Serves 4 to 6 as an appetizer.

Sincerely,



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

LOUISIANA COOPERATIVE EXTENSION SERVICE
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