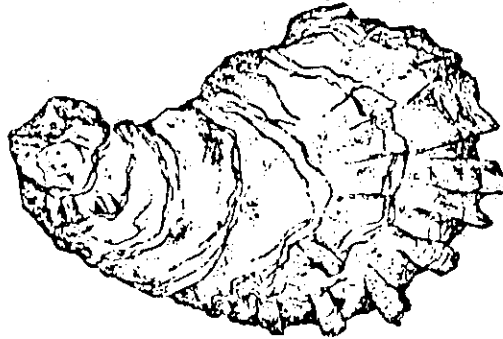




SEA GRANT PROGRAM



LAGNIAPPE

TAX EXEMPTION RENEWALS

The Louisiana Department of Revenue will not be sending out automatic renewal forms this year for the Commercial Fisherman's Sales Tax Exemption. Fishermen who want to get a tax exemption number must get an application and reapply. Applications can be gotten by calling 925-7356 in Baton Rouge and asking for Gail Bailey, Sandra Christal or Debra Guillory or writing to:

LA DEPT. OF REVENUE
SALES TAX - TAXPAYER ASSISTANCE
P O BOX 3863
BATON ROUGE LA 70821

I've also asked them to send a few dozen application forms to my office so you will be able to call or come by my office in Marrero until I run out.

The application must be signed and notarized and you must include copies of your 1992 vessel license your current boat registration or documentation and your 1990 income tax return.

S.O.S. INSTRUCTIONS

When a vessel gets in trouble at sea, a clear radio message requesting help may make the difference in saving the vessel or crew. In an emergency there may not be much time and the radio operator may suffer panic.

In order to assist when an emergency at sea arises, Louisiana Sea Grant is making available a Marine Distress Communications Form. This is simply a set of step by step instructions for emergency calls that anyone on board a vessel can use in case of emergency. The form has a gummed back so it can be stuck on or near the vessel's radio or radiotelephone.

If you would like a free Marine Distress Communications Form, call or write my office in Marrero.

FISHERMANS RECORD BOOKS AVAILABLE

Over the years, many of you have used the Extension Service's Commercial Fishermans and Trappers Record Books to keep a record of your expenses and earnings. Since the new year is beginning, this is a good time to get your new record book.

For a free copy or copies, come by or call or write my office in Marrero and we will send it to you.

RECREATIONAL OYSTER FISHING

With cool weather and low tides, many fishermen get the urge to pick up a few oysters for their own use while out fishing. But before you pick up those "wild" oysters, there are a few things to keep in mind.

First, legally there is no such thing as a "wild oyster". Yes, there are oysters growing uncultivated in unleased areas, but there are only three ways in which a person can gather oysters.

1. From their own lease.
2. From someone else's lease with written permission.
3. From public seed grounds during open season for that seed ground.

All other areas are considered to be subject to lease and are therefore off limits. Also, oysters can only be taken from areas declared "open" by the Department of Health and the Department of Wildlife and Fisheries. Maps showing the open and closed areas are on display at my office.

Recreational fishermen are limited to 2 sacks of oysters per boat per day if they have a basic/saltwater combination fishing license. They must gather them with their hands only. The use of tongs requires a \$5.00 license. One sack equals 1 1/2 bushels.

Written permission to take oysters off of someone else's lease must be a signed statement and include the lease number and the beginning and ending dates of the granted permission.

Source: Cajun Courier Vol. 16 No. 7.

COUNCIL MAKES REEF FISH CHANGES

The Gulf of Mexico Fishery Management Council, after reviewing the stock assessment report and listening to public comment, made (or refused to make) the following seasonal adjustments in reef fish (snapper and grouper) regulations.

- * increased the commercial quota for shallow-water groupers by 1.6 million pounds for 1992;
- * refused to reduce the minimum size limit of 20 inches on shallow-water groupers.
- * kept amberjack and vermilion snapper (bee-liner) regulations the same.
- * put off taking action on creating a split commercial season for red snapper,
- * requested a study of moving the longline exclusion line and stressed area line off of Florida.

VOLUNTEERS NEEDED TO SAVE MARSH

Volunteers with flatboats are again needed this year for the Jefferson Parish Christmas Tree Coastal Restoration Project. Last year's project was one of the most successful in the state. If you've been at the site near Goose Bayou and Bayou LeFleur you will see new mud deposits and even some new grass.

This year's project will be near Goose Bayou just north of the Pen. Volunteers with flatboats are very much needed to move the bundled trees from the barge to the cribs. The two work days are March 14 and March 18. Volunteers should call the Jefferson Parish Office of Environmental Control at 736-6440.

BLUEFIN TUNA REGULATIONS CHANGE

The National Marine Fisheries Service has made final several changes in bluefin tuna regulations. Besides technical revisions, the changes are as follows:

- 1) Prohibit the keeping of bluefin tuna in the Gulf of Mexico except for vessels permitted in the Incidental Catch Category.
- 2) Reduce the catch limit from two to one fish per vessel per trip.
- 3) Require that at least 2,500 pounds of other species of fish be landed with each bluefin.

The purpose in these regulations is concern by the National Marine Fisheries Service that fishermen are targeting bluefin tuna.

NORTH CAROLINA TESTS SKIMMERS

This summer and fall several fishermen from the Carteret County Waterman's Association in North Carolina tested the use of Louisiana skimmers on their shrimp. Besides testing its effectiveness, the North Carolina fishermen wanted to see if skimmers would reduce their finfish bycatch. The results on brown shrimp were disappointing, although they felt part of the problem was in learning how to use the gear. During white shrimp season, however, the skimmers doubled and tripled standard trawl boats. The fishermen testing the gear were also pleased with what they felt was a reduction in bycatch.

Source: UNC Sea Grant Marine Advisory News. Winter 1991.

SEAFOOD COOKBOOK

The Louisiana Seafood Promotion and Marketing Board has released its new 96 page cookbook, "Simply the Best, Louisiana Seafood". The book is a compilation of three years of winners of the 4-H seafood cookery contest sponsored by the Promotion Board and the Louisiana Cooperative Extension Service.

The book costs \$9.00 and may be ordered from:
LA SEAFOOD PROMOTION & MARKETING BOARD
 P O BOX 70648
 NEW ORLEANS LA 70172

THE GUMBO POT**Marinated Fish Fillets**

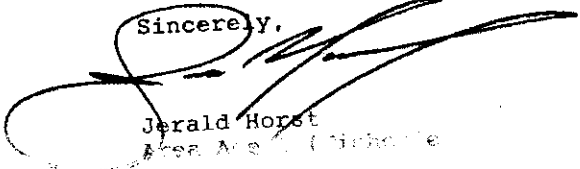
This is a real simple, delicious recipe that you can use almost any kind of fish for. I like it for trout and small snapper. If you aren't real crazy about Parmesan cheese, substitute a medium cheddar.

1 1/2 lb fish fillets	3 tbsp Parmesan cheese
1/2 cup French dressing	1/2 tsp dried parsley
2 tbsp lime juice	1/4 tsp salt
1 can French-fried onion rings	1/8 tsp pepper

In small bowl, blend French dressing, lime juice, salt and pepper. Cut fish into serving-size pieces. Place in a plastic bag. Add dressing mixture; seal. Refrigerate at least 30 minutes, turning over once.

Heat oven to 375°. Grease 13 X 9-inch baking pan. With slotted spoon, remove fish from marinade; place in pan. Mix onion rings, cheese and parsley. Sprinkle over fish. Bake until fish flakes easily at thickest part, about 20 minutes. Serves 4.

Sincerely,


 Gerald Horst
 Area Agent (Fisheries)

**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**

OFFICIAL BUSINESS

Penalty for Private Use, \$300