

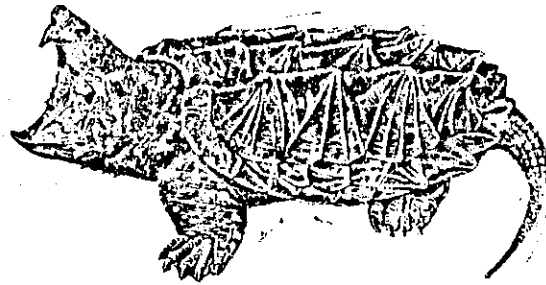


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SEA GRANT PROGRAM



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WISE WORDS

I came across this article recently in the "Gulf Coast Fisherman", a newsletter published by the Mississippi Cooperative Extension Service Sea Grant Program. It was so well done, I decided to quote the author Dave Burrage word-for-word.

UNCLE DAVE'S CORNER

How would you feel if you could no longer use monofilament fishing line or lead sinkers? What if they passed a law requiring that all bilgewater be filtered before being pumped overboard? How about if they eliminated all single species fishing tournaments (such as the popular cobia tournament we have here in Mississippi)? How would you like to see some of your favorite fish put on the Endangered Species List? These possibilities are not as far-fetched as they may seem and are actually being considered as legislative initiatives by some environmental groups. Such extreme proposals are a result of current "us versus them" mentality being exhibited by some coastal and marine resource user groups.

The most frequent finger pointers seem to be sports fishermen and commercial fishermen blaming each other for the apparent decline in fishery resources and destruction of habitat. They are so busy expounding on how destructive each group is to our marine resources (yours and mine, folks) that they lose sight of the fact that there are certain factions of well-meaning individuals who would just be tickled if all harvest of any kind was outlawed tomorrow! This extreme segment of the environmental movement uses the same arguments for its point of view that sports and commercial fishermen have been using against each other. As with any issue, what seems to get the most attention are the negative elements of both groups. If we listened to the accusations, we might be led to believe that all sports fishermen are slobs who think things such as creel and size limits don't apply to them or that all commercial fishermen are outlaws using illegal gear to fish in closed waters. If we listen only to the accusations, we might be led to believe that all sports and commercial fishermen throw trash into our waters at every opportunity. It is really a shame that we let a few bad apples from each side cloud our view of the truth. The truth is, most folks do abide by the laws. Ignorance of rules and regulations is no longer

a viable excuse. I have seen cane pole fishermen on the seawall release undersized redfish. You didn't see that two years ago. I have seen shrimpers return to the dock with more trash in their holds than shrimp. You didn't see that two years ago either. There are laws on the books which, if obeyed, would help ensure a healthy supply of fishery resources for everyone (including people who like to eat seafood, but don't fish). It is up to all of us to police our own ranks. There is a lot of water out there and enforcement personnel can't be everywhere at once. If we all work together to stop the small percentage of violators who are giving us all a bad name, then chances are pretty good that radical elements of the environmental movement won't need to propose legislation telling us how to make our living or enjoy our leisure time. That's my story and I'm sticking to it. Until next month, good fishing!

It makes you think, doesn't it?

USED OIL TANK FOR LAFITTE-BARATARIA

The Jefferson Parish Marine Fisheries Advisory Board has put a used oil recycling tank in Lafitte for the people that live in the communities of Lafitte and Barataria. Board member Rickey Matherne suggested the idea to the Board last year and with the help of Deano Bonano of Jefferson Parish Citizens Service, the tank was installed and ready for use on May 12.

Over 20,000 gallons of used motor oil are produced by the fishing vessels of Lafitte and Barataria each year. According to University of Florida research, one quart of used motor oil pollutes more water than 30 people drink in their lifetimes. Any used oil that gets in the bayous and lakes can effect fishery production. Last year Jefferson Parish produced \$28.8 million of commercial seafood and was also the number one parish in the state in sportfishing license sales, so clean waters are important to everyone.

The 3000 gallon tank is located at the Barataria Bay Fuel Company (the oil shed). The tank is available for public use, even if you buy your fuel elsewhere. Automobile and truck oil may also be disposed of there. It is very important that only oil is put in the tank. If anti-freeze, water, paint, or anything else is put in the tank, the recycling company will have to remove the tank and fishermen won't have a place to dump their oil.

The Marine Advisory Board thanks the "Sixth Ward Association for Progress" for their work and Carlo Ditta Inc., Tewelde Piggly Wiggly, Lafitte Welding Inc., Captain Craig Inc., Bob's Net Shop, Cochiara Shipyard Inc., and LeBlanc Seafood Inc. for contributions of materials for this project.

MORE ON TEDs

The National Wildlife Federation on April 20, 1992 made a news release strongly urging the Bush Administration to extend TED regulations to all waters at all times of the year. The news release made the following claims:

- 1) That the shrimp catch rate per day went up during the last two years when TEDs were required.
- 2) That gear loss and damage claims went down since TED requirements came in.

- 3) That there have been no reported injuries to shrimpers due to TEDs.
- 4) That dead sea turtles washing up on beaches have declined and more turtles are nesting since TEDs have been required.

They stated that this shows the ability of the Endangered Species Act to balance both the needs of endangered species with the social and economic demands of the nation.
 Source: The TED Experience: Claims and Reality

NEW TED REGULATIONS PROPOSED

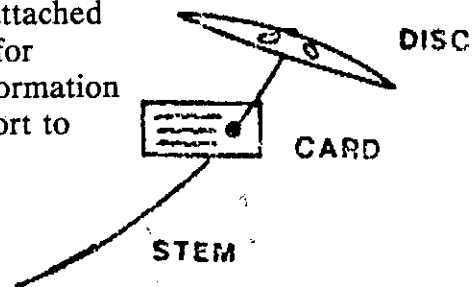
The National Marine Fisheries Service has released its newly proposed TED regulations. The proposals are as follows:

- * Require the use of TEDs in all waters, inside and outside, year-round.
- * Exempt skimmers, wing nets and beam trawls from TEDs.
- * Exempt trawlers who pull in their nets by hand from TEDs.
- * Allow TED regulations to be suspended when conditions like large amounts of seaweed occur.
- * Make it illegal to sell TEDs that don't meet regulations.
- * Require that TEDs be in any trawl at all times, that is rigged for fishing.
- * Notify fishermen that National Marine Fisheries Service has the power to seize any shrimp taken in violation of TED rules.
- * Allow for areas to be closed to shrimping if large numbers of dead turtles wash up on beaches because of fishing.
- * Recommend shrimp loss studies for new TEDs.
- * Clarify TED modification rules to help stop shrimp loss.
- * Specify general classification standards for "hard" TEDs.

There will be a 90 day public comment period, including hearings, ending on July 26 on these rules. Regulations will not go into effect until sometime after that date. Comments should be sent to Nancy Foster, Office of Protected Resources, 1335 East-West Hwy., Silver Spring, MD 20910.

TRAWLER'S ALERT

The U.S. Army Corps of Engineers is doing a study on the water current patterns in Breton and Chandeleur Sounds. Before the shrimp season opens in Zone I and several times during the season, they will be releasing small umbrella-shaped plastic drifters in this area. A shrimper or any other person who catches or finds one of the drifters is asked to return the postcard attached to it after filling out the card. There is no reward for returning the card but the Corps will send back information to you on the study and you will be helping the effort to rebuild Louisiana's marshlands.



MORE ON CRAB TRAP MARKING

The picture on the right shows where crabbers must put their stainless steel self-locking tags on their crab traps before July 1, 1992. Commercial crabbers should use their license number found in the lower left-hand corner of their plastic license & sales card. Sport crabbers should use their crab gear license number.

The tags must be 1/2-inch wide and made of stainless steel. They may be self-locking style tags (for example, crimp-on type) or they may be attached with stainless-steel hog-rings. The tags must be placed on the roof of the trap over the bait box as shown in the picture. Crabbers can make their own tags from stainless steel strap material or can buy them.

A crabber can allow another licensed fishermen to run his traps, but he must supply him with written permission. This should include your name, address, telephone number and license number and also his name and license number and that you are giving him permission to run your traps. Sign it and date it.

We also have a new list of suppliers of both the tags and places to get the material for the tags. Call or write my office if you would like a new list.

FEEDING JEFFERSON GATORS ILLEGAL

The Jefferson Parish Council passed an ordinance on May 6 which makes it illegal to feed wild alligators. The reason for this is that feeding alligators can make them very aggressive about coming to boats (looking for something to eat). A fisherman washing his hands or a child with a hand or foot overboard could possibly be attacked by such an alligator.

Figure 1. Crab Trap Tag Location & Attachment

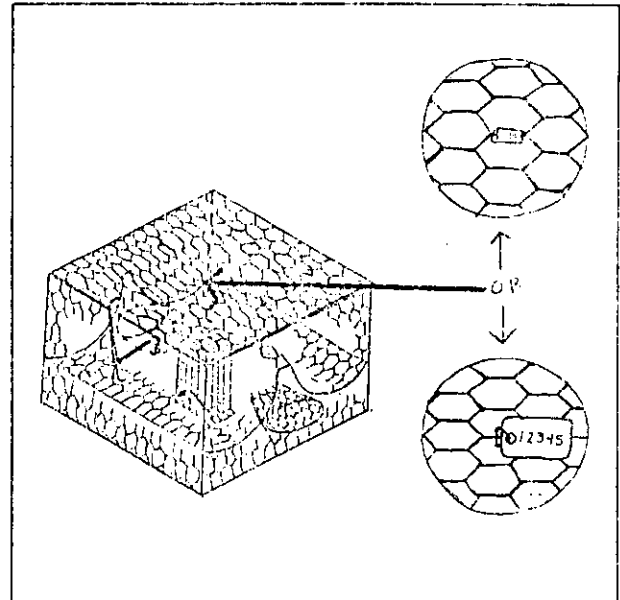
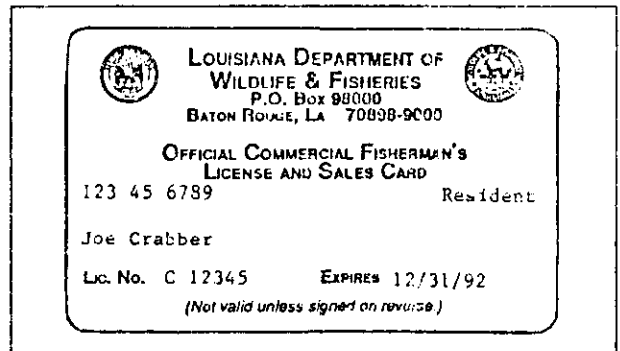


Figure 2. Commercial Fisherman's License & Sales Card



NEW COAST GUARD SAFETY OFFICER

We now have a U.S. Coast Guard Fishing Vessel Coordinator assigned to this area. His name is Lieutenant Michael K. Holland and he says that he will be more than happy to give free courtesy examinations to any commercial fishing vessel to help them meet the new safety regulations.

If you think that your vessel is ship-shape after going over the regulations checklist, call Lt. Holland at 367-6138. Remember that if you are missing something, you will not get a ticket. He will tell you what to get or fix to pass. When you pass, you will get a decal to certify that your vessel meets the requirements.

THE GUMBO POT

Oysters Rockefeller Casserole

This months recipe comes from Misty Fauchaux of St. Charles Parish. I loved it and I think that you will too.

- 3 Sticks butter
- 1 2/3 Cups chopped green onion
- 1 Cup chopped celery
- 1 Large clove garlic, crushed
- 1 Tablespoon Worcestershire sauce
- 1 1/2 Cups seasoned bread crumbs
- 4 Dozen small oysters, drained (Reserve liquid)
- 3/4 Cup chopped parsley
- 1/2 Cup grated parmesan cheese
- 3 (10 ounce) packages frozen chopped spinach, cooked and drained
- 1/2 Teaspoon salt
- 1/4 Teaspoon pepper
- 1/4 Teaspoon Cayenne pepper

In a large skillet, over moderate heat, melt the butter and green onion, celery and garlic. Saute for 5 minutes. Add the Worcestershire sauce and bread crumbs. Stir well for 5 minutes until bread crumbs are toasted. Gently stir in oysters, 1/2 cup of oyster liquid, parsley, parmesan cheese, pepper and cayenne. Place in a 3 quart casserole and bake 375° for 20-30 minutes. This can also be served in individual ramekins as an appetizer.

spinach, salt,

Sincerely,

Jerald Horst
Area Agent (Fisheries)

**LOUISIANA COOPERATIVE EXTENSION SERVICE
LSU AGRICULTURAL CENTER
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