



Louisiana State University

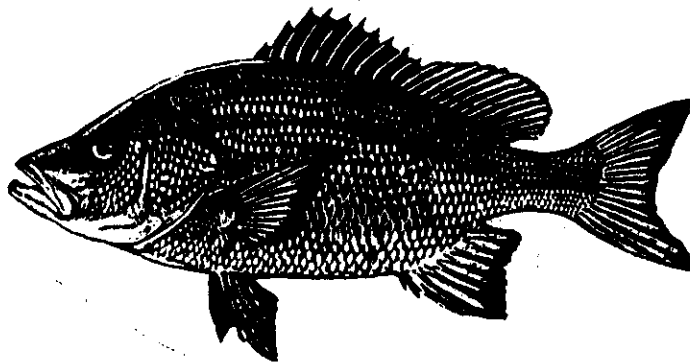
## **Agricultural Center**

Louisiana Cooperative Extension Service

**Jefferson Parish Office**  
1825 Bonnie Ann Drive  
Marrero, LA 70072  
(504) 349-5640

January 8, 1993  
Volume 17, No. 1

## **SEA GRANT PROGRAM**



### **LAGNIAPPE**

#### **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.

#### **RED SNAPPER LIMITED ENTRY**

The Gulf of Mexico Fishery Management Council has held two series of workshops with commercial red snapper fishermen around the gulf on the possibility of development of some sort of limited entry for the fishery. The purposes for consideration of an effort management or limited entry system were as follows:

- \* Increase the stability of markets, fishing patterns and fish availability in the red snapper fishery.
- \* Avoid a "derby" or "gold rush" fishing season.
- \* Promote flexibility for fishermen.

LOUISIANA COOPERATIVE EXTENSION SERVICE PROVIDES EQUAL OPPORTUNITIES IN PROGRAMS AND EMPLOYMENT. LOUISIANA STATE UNIVERSITY AND A. & M. COLLEGE, LOUISIANA PARISH GOVERNING BODIES, SOUTHERN UNIVERSITY, AND UNITED STATES DEPARTMENT OF AGRICULTURE COOPERATING



A State Partner in the Cooperative Extension System

- \* Provide for cost-effective and enforceable management.
- \* Maximize profits and social benefits from the fishery.

The two forms of effort management that the workshops focused on were license limitation and individual transferable quotas (ITQs). A license limitation system simply limits the number of licensed fishermen to a set number, but allows each fisherman to harvest what he can under the overall quota. An ITQ system would provide each license holder a share of the overall quota and allow him to fish it at any time of the year, for example, when the market is best. Under either system, the license holder could give away or sell his license or quota or part of his quota.

During the workshops, fishermen were asked to rate license limitation and ITQs against each other, against the current system and against a system of trip limits and many short season openings and closings. Each system was rated on its flexibility for fishermen, biological, economic and social impacts, enforceability, and administrative impact.

The results of the workshops showed the present management system as the worst of the choices, especially in terms of its economic and social effects, and fishermen flexibility. The system using trip limits and openings was ranked higher, but still was negative overall. The license limitation and ITQ systems were ranked highest, with license limitation being the only management system ranked positively overall.

For a copy of this report call or write my office.

## **FINFISH BYCATCH FORUM**

The Gulf & South Atlantic Fisheries Development Foundation and the University of Southwestern Louisiana are sponsoring a "Finfish Bycatch Forum" from 1-5 p.m. on Saturday, January 30, 1993. The purpose of the forum will be to provide fishermen, environmental groups and regulatory agencies with the latest information available on research in reducing finfish bycatch in shrimp nets. The meeting will be held at the Union Building Theatre on the University of Southwestern Louisiana (USL) campus in Lafayette. For more information contact Ms. Jane Black at (504) 475-6770 or 475-5620 or Dr. Jay Huner at (318) 231-5239 or 231-6967.

## **COMMERCIAL RED SNAPPER LANDING REGULATIONS**

Under a new set of red snapper regulations, commercial fishermen holding a reef fish permit in 1993 will only be able to land 200 pounds of red snappers per trip unless they have a "red snapper endorsement". With an endorsement they will be allowed to land 2000 pounds of red snappers per trip.

To get the endorsement for 1993, fishermen had to prove that they landed 5000 pounds of red snappers in two of the last three years by December 31, 1992.

## **CHANGES IN MACKEREL REGULATIONS**

The National Marine Fisheries Service has announced the following changes in mackerel regulations for the Gulf of Mexico:

- 1) The minimum size for king mackerel has been increased from 12 inches fork length to 20 inches fork length. Fork length is the length of the fish from the tip of the nose to the fork in the tail.
- 2) Daily bag limits on king and Spanish mackerel for sportfishermen will no longer go to zero when their quota is reached. Instead the daily bag limit may be reduced to prevent overfishing.
- 3) Separate quotas for eastern and western subgroups of Gulf of Mexico king mackerel will be set as soon as scientists can determine a safe catch for each subgroup.

## **NEW MARYLAND CRAB MEAT LAW**

The State of Maryland recently passed a new regulation requiring that the method by which live crabs are cooked be declared on the container label, and that this information be located on an integral part of the crab meat container. If you intend to offer your crab meat for sale in Maryland on or after May 31, 1993, you should plan now to change the label on your crab meat containers.

This requirement, which applies to non-pasteurized crab meat only, defines methods of cooking live crabs and sets forth language that must appear on the label. Methods of cooking raw crabs, such as boiled, steamed without pressure or steamed under pressure are described in the regulation. Containers that are not properly labeled will be subject to seizure and condemnation under authority granted in the Maryland Health-General Code Annotated. If you have questions, you may direct them to:

Jeanette B. Lyon, Acting Chief  
Division of Food Control  
4201 Patterson Avenue  
Baltimore, MD 21215  
Phone: 410/764-3535

## **1993 BLUEFIN TUNA QUOTA REDUCED**

The 1993 incidental catch quota for bluefin tuna has been reduced from 67 metric tons to 54 metric tons in the Gulf and South Atlantic. The reason for the reduction is that the 1992 harvest went over quota by 13 metric tons, so this amount is being subtracted from the 1993 quota to prevent overfishing.

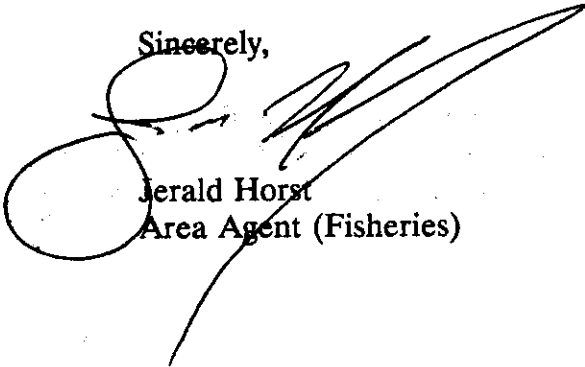
This month's recipe was developed by chefs Chris Granier and Tom Valentin of the Westin Hotel-Canal Place in New Orleans. Eastern Louisiana is having one of its best oyster seasons in years and prime oysters are readily available at any retail outlet.

### CURRIED OYSTER STEW

3 tablespoons butter	1 teaspoon chili powder
1/2 cup minced onions	1 teaspoon cumin
1/2 cup minced celery	2 cups oyster liquor
1/2 cup minced carrots	1 cup heavy cream
1/2 cup diced green onions	1 bay leaf
1 pint small oysters	1 sprig fresh thyme
1 tablespoon curry powder	salt and white pepper

Sauté onions, celery and carrots in half of the butter. Add oysters, curry, chili and cumin. Cook 2 to 3 minutes stirring frequently. Add oyster liquor, cream, bay leaf and thyme. Simmer 20 minutes then stir in remaining butter. Salt and pepper to taste.

Sincerely,



Jerald 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 70803-1900

OFFICIAL BUSINESS

Penalty for Private Use, \$300