

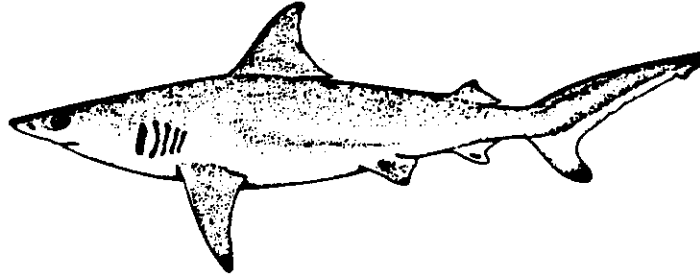


Louisiana State University  
**Agricultural Center**  
Louisiana Cooperative Extension Service

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## SEA GRANT PROGRAM



### LAGNIAPPE

#### EXTENSION OFFICES TO CLOSE

During the next few months, you will experience reduced services from the Louisiana Cooperative Extension Service, LSU Agricultural Center, as a result of budget reductions imposed on higher education by Executive Order EWE 92-17. In addition to the reduction in force that eliminated more than 40 positions, all Extension employees will be furloughed (leave without pay) for five days from January 1 - May 31, 1993. These furloughs will force the closing of all Extension offices on the following days in 1993: **January 25, February 15, March 29, April 26, and May 24.**

#### FISHERMEN'S MEETINGS

The Louisiana Cooperative Extension Service will be sponsoring two educational meetings in April to update fishermen on recent changes in fishing regulations and on expected changes this year. We will also answer questions on any other subject that people are interested in. Some of the subjects that will be discussed include:

- \* The new TED regulations - inside and outside waters
- \* 1993 Coast Guard safety requirements
- \* Finfish by-catch developments
- \* New state laws on shrimp, crabs, oysters and finfish
- \* Shark management plan regulations
- \* Any other question of interest to fishermen

The meetings will be held as follows:

**LAFITTE CIVIC CENTER  
LAFITTE**

**THURSDAY, FEBRUARY 25, 7:00 P.M.**

**ST GERTRUDE CHURCH HALL  
DES ALLEMANDS**

**MONDAY, MARCH 1, 7:00 P.M.**

## **OIL RECYCLING TANK READY AGAIN**

The used oil recycling tank in Lafitte is ready to receive more used engine oil from boats and vehicles. Shortly after the tank was set up, a tornado destroyed the platform in front of the tank that a person stands on to dump his oil. It was temporarily set up again and then moved because of Hurricane Andrew.

A new platform has now been built and the tank is ready for oil. Please use this tank and encourage your friends and neighbors to use it. If it isn't used, the recycling company will remove it and Lafitte/Barataria will again be without a tank for used oil.

Remember that used motor oil can be a source of serious water pollution which in turn can reduce fish, shrimp, crab and oyster production.

## **TED RULES**

In the December issue of this newsletter, I announced the new TED regulations based upon a short news release from the National Marine Fisheries Service. Since the regulations were incomplete at that time, I will restate them here.

At this time, all shrimp trawlers must use an approved TED in each net with the following exceptions:

- 1) The boat does not have any power or mechanical advantage device on board which can be used to haul any part of the fishing gear on board.
- 2) Licensed bait shrimpers who have a circulating sea water system on board and possess no more than 32 pounds of dead shrimp.
- 3) The boat has only skimmers, wing nets or pusher head trawls (chopsticks) rigged for fishing.
- 4) The boat has only one net rigged for fishing and that net has a headrope length of less than 35 feet and a footrope length of less than 44 feet and is shrimping in waters inshore of the COLREGS line. (This exemption expires December 1, 1994).

Boats operating under the above exemptions must obey the following tow times:

55 minutes - April 1 through October 31

75 minutes - November 1 through March 31

The following activities are exempted from both TED and tow time requirements:

- 1) Use of a single test net (try net) with a headrope length of 20 feet or less, if it is not towed as a primary net and if it is either pulled immediately in front of another net or is not connected to another net in any way.
- 2) Use of beam or roller trawls without doors or boards and that have a rigid frame mouth with vertical bars spaced not more than 4 inches apart.
- 3) Royal red shrimp trawlers that have at least 90% of their catch on board as royal red shrimp.

Finfish trawlers are exempt from TED requirements if they are not equipped with nets capable of catching shrimp or if no more than 1% of what they possess on board or land is shrimp.

For more details information on the descriptions of approved TEDs and legal modifications, call or write my office in Marrero.

#### **NEW SHARK MANAGEMENT PLAN**

The National Marine Fisheries Service has announced its new rules on the shark fishery in Atlantic, Gulf and Caribbean waters. A summary of the rules is as follows:

- 1) Sets up three management groups consisting of **LARGE COASTAL SHARKS** which include sandbar, blacktip, dusky, spinner, silky, bull, bignose, narrowtooth, Galapagos, night, Caribbean reef, tiger, lemon, sand tiger, bigeye sand tiger, nurse, scalloped hammerhead, great hammerhead, smooth hammerhead, whale, basking, and white sharks; **PELAGIC SHARKS** which include shortfin mako, longfin mako, porbeagle, thresher, bigeye thresher, blue, oceanic whitetip, sevengill, sixgill, and bigeye sixgill sharks; and **SMALL COASTAL SHARKS** which include Atlantic sharpnose, Caribbean sharpnose, finetooth, blacknose, smalltail bonnethead and Atlantic angel sharks.
- 2) Sets annual commercial quotas of 2,436 metric tons (dressed weight) for large coastal sharks and 580 metric tons (dressed weight) for the pelagic group. There will be two fishing periods, January 1 through June 30, and July 1 through December 31, with half of each quota to be harvestable during each period.
- 3) Sets recreational limits of five sharks per person daily for the small coastal shark group and a combined limit for the other two groups of four sharks per vessel per trip.
- 4) Requires a permit to commercially fish for, or sell sharks from federal waters. The permit will require the holder to obey federal shark laws no matter where

he fishes. A permit applicant must prove that more than 50% of his earned income came from commercial fishing, or charter or headboat operations during one of the last three years, or he must show at least \$20,000 gross receipts from commercial fishing during the same period. Contact National Marine Fisheries Service at (813) 893-3722 for permit information.

- 5) Requires permitted vessels to land fins in proportion to carcasses. The weight of wet fins shall be no more than 5% of the carcass weight. Fins may not be stored on board the vessel after the carcasses have been sold or removed.
- 6) Requires the release of sharks that will not be landed by cutting the line above the hook with the shark still in the water.
- 7) Requires selected commercial permit holders to submit logbooks and sales receipts.
- 8) Requires selected operators of shark tournaments to submit reports.
- 9) Requires selected permitted vessels to carry observers.

#### **SEAFOOD INSPECTION WORKSHOP**

Most knowledgeable people feel that some sort of mandatory federal inspection of seafood processing is in the near future. The most likely form of inspection will involve the "Hazard Analysis and Critical Control Point" or HACCP concept. The U.S. Food and Drug Administration and the National Marine Fisheries Service are currently planning to offer a joint voluntary HACCP seafood inspection service.

Because of this the National Fisheries Institute is sponsoring a two day HACCP Workshop for seafood processors and distributors on March 2-3 in New Orleans. The workshop will be held at the La Pavillon Hotel and the cost is \$349 per person. Pre-registration should be made by February 23 and is on a first-come, first served basis.

#### **HACCP Workshop Registration Form**

NAME: \_\_\_\_\_  
NAME: \_\_\_\_\_  
COMPANY: \_\_\_\_\_  
ADDRESS: \_\_\_\_\_  
CITY/STATE/ZIP: \_\_\_\_\_  
PHONE \_\_\_\_\_ FAX: \_\_\_\_\_

A check in the amount of \$ \_\_\_\_\_ is enclosed for \_\_\_\_\_ individuals at \$349.00 per person made payable to the National Fisheries Institute. Mail to HACCP Training Workshop, National Fisheries Institute, 1525 Wilson Blvd., Suite 500, Arlington, VA 22209. (703) 524-9216.

## NEW CRAWFISH GRADING STANDARDS

The Louisianas Crawfish Farmers Association, LSU Agricultural Center agents Dwight Landreneau and Thomas Hymel, have developed a new set of uniform grading standards for crawfish. With the development of markets for crawfish out of Louisiana and the increasing competition for larger crawfish, grading standards are a logical step. The standards are as follows:

<u>Grade</u>	<u>Number per Pound</u>
Jumbo	15 or less
Large	16 to 20
Medium	21 to 25
Peeler	26 or more
Field Run	Random count

Harold Benoit, chairman of the Louisiana Crawfish Research and Promotion Board is strongly encouraging everyone to use these grading standards when selling live crawfish, as it will be a positive step toward marketing quality crawfish.

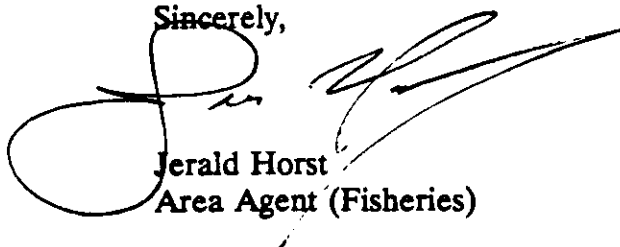
### THE GUMBO POT Scalloped Oyster Casserole

Another oyster recipe? Yes, I know last month's recipe was also for oysters, but if you haven't sampled Louisiana's bumper crop of top quality oysters, you are missing something. It's the best in years. I think that you'll like this recipe I put together. It's goood!

1 pint oysters and liquor	1 tsp lemon juice
1/4 lb margarine	1/4 tsp black pepper
1/4 cup chopped celery	1/4 tsp hot sauce
1 small onion; chopped	3/4 cup half & half
1 tbsp chopped celery	2 cups, crushed snack cracker crumbs, divided
1 tsp salt	1/2 cup grated cheddar cheese
1 tsp garlic juice	

In a 2 quart saucepan, combine margarine, celery, onions, parsley, salt, garlic and lemon juice, pepper and hot sauce. Saute over medium heat until onions are soft. Add oysters and cook on high stirring regularly until edges of oysters begin to curl. Add milk and 1 1/2 cups of the cracker crumbs and mix well. Spoon mixture into casserole dish, add cheddar cheese and rest of cracker crumbs on top. Bake in oven at 350 degrees until cracker crumbs are golden in color. Serves 4.

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**

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**Penalty for Private Use, \$300**