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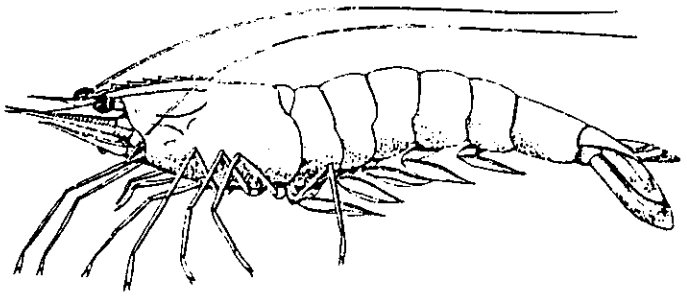
SEA GRANT PROGRAM



LAGNIAPPE

TED PUBLICATION AVAILABLE

For those of you that didn't get one at my community fishermen's educational meetings, we have a publication available on TEDs. This year, TED use will be required of many inshore shrimpers. The publication covers who must use TEDs and who is exempt, a description of all of the types of approved TEDs and what the allowable modifications are. Call, write or come by my office if you would like a copy of this publication.

SEAFOOD INSPECTION COMING SOON

Dr. David A. Kessler of the U. S. Food and Drug Administration (FDA) announced on March 22 that his agency would soon require a Hazard Analysis Critical Control Point (HACCP) inspection program for seafood processors.

He stated "the history of food safety regulation is filled with government watchdogs chasing the horses after they have left the barn." He also said that the current inspection system costs taxpayers too much and that enforcement is very difficult. Kessler also reported that FDA's study of seafood HACCP is almost complete and that it shows that a mandatory HACCP program can work.

Most seafood processors have at least heard rumors that HACCP inspection for seafood was being considered. Kessler's announcement makes it almost a certainty. We will keep you current on further developments on this issue, so stay tuned.

RESEARCH ON BYCATCH REDUCTION DEVICES

As most fishermen are already aware, there has been a great deal of publicity over the possibility of reducing finfish bycatch in shrimp trawls. One of suggestions for reducing bycatch has been for shrimpers to use bycatch reduction devices (BRDs) in their trawls. LSU Agricultural Center fisheries researchers, Donna Rogers, Barton Rogers and Vernon Wright developed a two year research project to test some of these BRDs in Louisiana waters under conditions as close to actual shrimping conditions as possible.

They decided to use BRDs that Louisiana commercial fishermen and net makers have, through trial and error, found to be the most effective. They also formed an advisory committee of Louisiana net makers and commercial fishermen to make sure that the BRDs were designed, installed, and used correctly. The four excluders that the advisory committee selected for them to test were the Authement-Ledet excluder, the Lake Arthur excluder, the Cameron shooter and the Eymard accelerator.

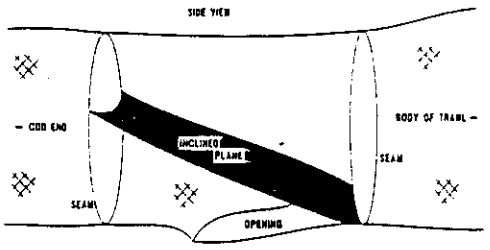


Diagram of the Authement-Ledet Excluder.

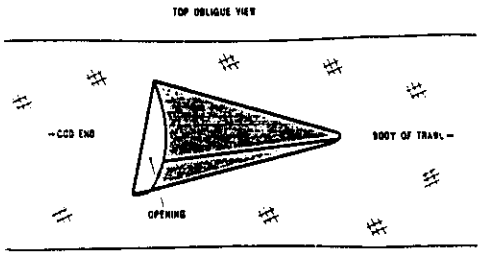


Diagram of the Cameron Shooter.

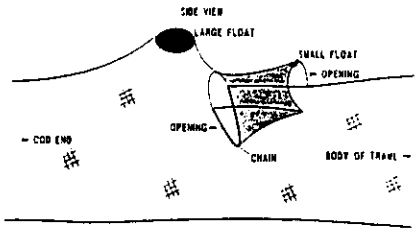


Diagram of the Lake Arthur Excluder.

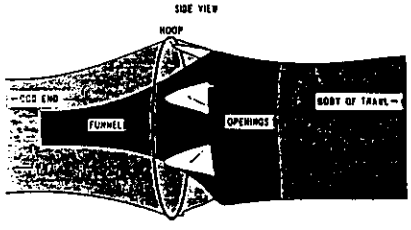


Diagram of the Eymard Accelerator.

These BRDs were tested in inshore waters during both brown and white shrimp seasons in all three shrimp zones. The BRDs were tested using a twin trawl with a BRD in one side and no BRD in the other, for comparison. A total of 576 trawl samples were collected in 1992.

The results of the tests of the BRDs are shown below:

BRD Type	Finfish Reduction	Shrimp Loss
Authement-Ledet Excluder	- 36%	- 18%
Cameron Shooter	- 51%	- 16%
Lake Arthur Excluder	- 21%	- 24%
Eymard Accelerator	+26%	+38%

As you can see, first three devices all excluded lots of fish but they also lost large quantities of shrimp. No one is sure what happened with the Eymard Accelerator, but the results may have had something to do with the fact that the device had to be significantly modified to fit into the size trawl used in the test. Interesting also was that the Eymard accelerator did a very good job of excluding fish over 3 ½ inches long but did a very poor job on the smaller fishes. The increase in numbers of fish in this device was all in small fish. The researchers have met again with their advisory committee and are preparing for the second year of research.

Source: Evaluation of Shrimp Trawls Designed to Reduce Bycatch in Inshore Waters of Louisiana, by Donna R. Rogers, Barton D. Rogers, and Vernon L. Wright. School of Forestry, Fisheries, and Wildlife. Louisiana State University Agricultural Center. January 1993.

LAFITTE OIL RECYCLING PROGRAM UPDATE

The used oil recycling tank in Lafitte has been emptied and is ready for use again. Unfortunately, the waste oil recycler found a great deal of water in the tank along with the oil. Since this water can make the oil unusable, it is very important that fishermen take care **NOT TO INCLUDE ANY BILGE WATER** in the oil that they empty into the tank. This is very important! The oil recycler is picking this oil up free (usually they charge a fee) as a service to the people of Lafitte/Barataria. We certainly don't want to lose the use of the tank as used oil can seriously pollute the waters that you produce your living from.

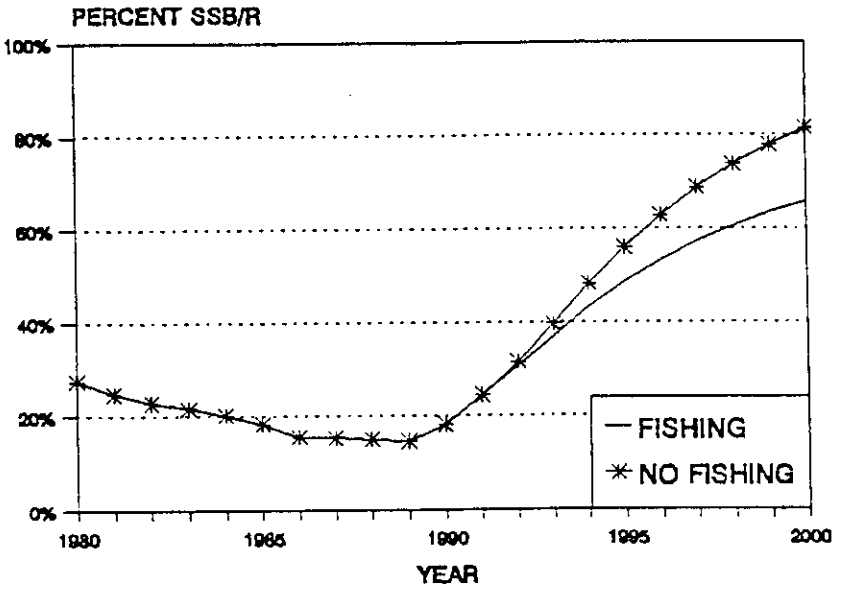
REDFISH STATUS REPORT

One of the questions that has been on everyone's mind in recent months is how Louisiana's redfish population is doing. What started the concern for redfish, was research that showed that very poor escapement of redfish to the offshore breeding stock occurred in the mid 1970's. Contrary to what is commonly believed, redfish purse seining and the blackened redfish craze were not the problems in this escapement decline. If the datA showing an escapement problem is correct, the overfishing problem took place in inshore waters almost 10 years before the blackened redfish craze and the use of purse seines occurred.

Biologists very frequently use "spawning stock biomass per recruit" (SSBR) as a measurement of the health of a fish population. SSBR is simply the ratio of the total weight of mature fish in a fished stock to the total weight that would exist if the stock of fish was unfished. The illustrations below show two views of the SSBR for redfish.

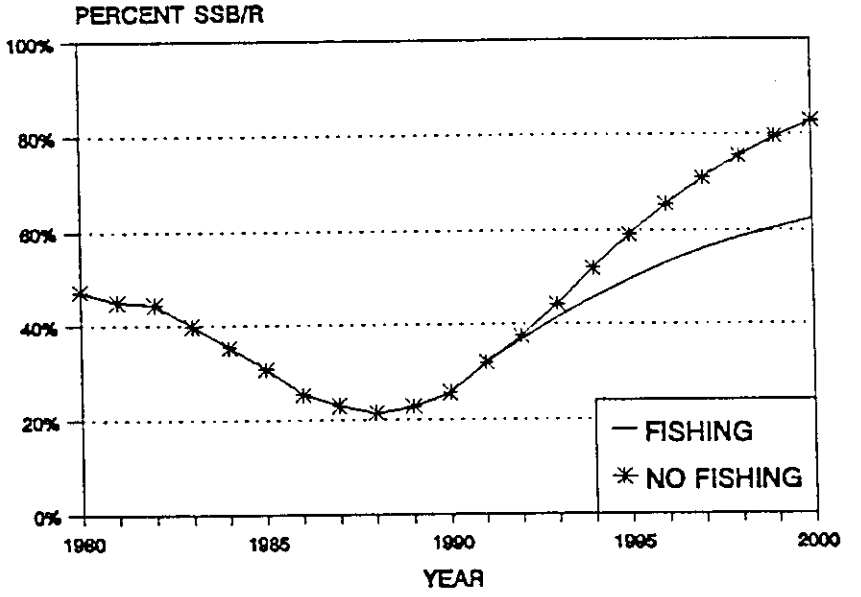
RED DRUM SPAWNING STOCK BIOMASS / RECRUIT

SCENARIO 1



RED DRUM SPAWNING STOCK BIOMASS / RECRUIT

SCENARIO 2



Notice that both views or scenarios are very similar, especially in trends and directions of recovery. The line to pay attention to is the one without the stars, since recreational fishing is allowed on redfish. Under both scenarios, the SSBR for redfish will be over 60% by the year 2000. In 1993, the SSBR in the first scenario is about 38% and in scenario two it is about 41%.

What does this mean? Well, first the scientists that created the Redfish Management Plan for the Gulf Council set a safe level of 20% SSBR. Since both 1993 scenarios are about double the safe level, it is a relatively good indication that redfish stock conditions are improving. However, biologists are choosing to be slightly cautious in their outlook. In a nutshell, most of them feel that the future for redfish is bright and encouraging, but they would like some more data to measure exactly where we are in the recovery curve.

Fishermen should remember that redfish are no different than deer, doves, or rabbits. Once the biologists have determined that there is a safe biological surplus available, if man doesn't harvest it, Mother Nature will, through disease, starvation or predation. Wildlife (including fish) cannot be stockpiled.

Data Source: Second Annual Report on the Status of Red Drum by Marine Fisheries Division, Louisiana Department of Wildlife and Fisheries. February 1993.

BROWN SHRIMP SEASON MEETING

The annual meeting to set the spring brown shrimp season will be held at 10 a.m. on May 6 at the Landmark Hotel at 2601 Severn Avenue in Metairie. After Department of Wildlife and Fisheries biologists present the results of their pre-season monitoring and their prediction of shrimp growth rates, the Wildlife and Fisheries Commission will set the season opening dates. The meeting is open to the public. The Landmark Hotel is the tall round building near the intersection of Interstate 10 and Causeway Blvd. in Metairie.

SHRIMP ENFORCEMENT PROCEDURES

The Governor's Task Force on Shrimp Management has been meeting regularly for the last year and has discussed a wide range of issues. Recently the task force expressed concern to the Enforcement Division of the Department of Wildlife and Fisheries over the need for statewide standard enforcement procedures for shrimping. In response to four specific questions, the Enforcement Division gave detailed answers on how the law will be enforced. They are as follows:

Q. What is the definition of when a shrimper will be ruled to be in "possession" of undersized shrimp during the course of his shrimping operation?

A. Fishermen on the vessel will be cited for violation of the undersized white shrimp count law when they possess white shrimp exceeding 100 specimens

per pound at any location on the vessel except in the net itself or where the net has been brought aboard and the fisherman is actively engaged in culling operations on the culling board. Additionally, fishermen on the vessel will be cited when undersized shrimp are present on the culling board and the fisherman has resumed fishing activities by lowering his net or nets overboard again.

Q. What are the guidelines that enforcement officers will use to sample shrimp to determine count size?

A. 1. A three pound sample will be taken from each separate container to be checked where the container contains 100 lbs. or less of shrimp.

2. Where the container to be checked, in the agent's estimation, contains more than 100 lbs. of shrimp, the agent will estimate the weight of the shrimp in the container and take a 3 lb. sample for each 100 lbs. of shrimp that he estimates to be contained in the container.

3. If the fisherman wishes to draw the samples himself, the agent may allow him to do so under the strict supervision of the agent, after the fisherman has mixed the shrimp in the container thoroughly and to the satisfaction of the agent.

Q. How much space is allowed between a vessel's rail and the inside leg of a skimmer net?

A. For the purpose of measuring the horizontal width of skimmer nets no more than 18 inches of space will be allowed between the outside edge of the vessel and the inside vertical leg of the net itself.

Q. How will enforcement occur on the use of shrimping gear within 500 feet of the mouth of any water control structure, dam or weir?

A. Vessels will be allowed to fish within 500 feet of the mouth of any inlet, pass, water control structure, dam, or weir, etc., as long as the fisherman maintains a minimum free passage opening for fish and other aquatic life from the natural surface of the water to the bottom in the deepest portion of the area being fished. This opening must extend horizontally for a minimum of five (5) feet. Vessels will not be allowed to impede navigation or fish in areas closed to fishing.

THE GUMBO POT

Pickled Shrimp and Peppers

Pickled, smoked or marinated seafoods are not often eaten in Louisiana. Some of it is very good and this recipe is particularly good. It is not vinegary at all.

2 lbs. peeled shrimp
2 medium red onions, sliced
½ cup green bell pepper cubes
½ cup red bell pepper cubes
1½ cups vegetable oil
1½ cups white vinegar
½ cup sugar
1½ tsp salt
1½ tsp celery seed
4 white cloves
2 tbsp capers with juice

Place shrimp in boiling, salted water and simmer 3 to 5 minutes until pink and tender. Drain and rinse the shrimp. Make alternate layers of shrimp, onion rings and peppers in a closable container. Mix the remaining ingredients and pour over the shrimp. Close the container and put in the refrigerator for 12 hours or more. Serves 6 generously.

Sincerely,

Jerald Horst
Area Agent (Fisheries)

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