



Louisiana State University

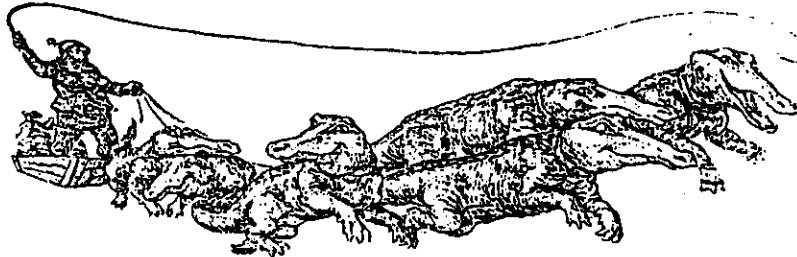
## Agricultural Center

Louisiana Cooperative Extension Service

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## SEA GRANT PROGRAM



## LAGNIAPPE

Dear Friend:

In the October issue of the newsletter, I printed an article in the view of fishing of an animal rights group called "*People for the Ethical Treatment of Animals*" or PETA, for short. The article generated many interesting comments. Many people were surprised that such views exist. Other people were surprised that I printed them.

Of course, most of the readers of this newsletter know that these views were not mine, but rather the views of PETA. I printed it because I think that it is important that commercial and recreational fishermen should know that not everyone shares their view about harvesting fisheries resources. If shrimpers had been aware earlier of the views of some environmental groups about sea turtles, perhaps we could have avoided the bitter battles that took place over turtle excluder devices.

It is a fact of life that animal rights groups do exist and are well funded. Not informing you of their views doesn't make them magically go away. It just gets you surprised later, when its all to easy to ask, "Why didn't someone tell me?"

Finally, I want to take this time to wish all of you the season's greetings. This month makes 17 years of being on this job, working for the fishermen, the businessés, and the general public of Jefferson, St. Charles and St. John Parishes. I've met and worked with many wonderful people and I thank you for your support of the LSU Agricultural Center's Extension Service. I look forward to next year. Good Fishing!

### FISHERMENS 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 right around the corner, this is a good time to get your new record

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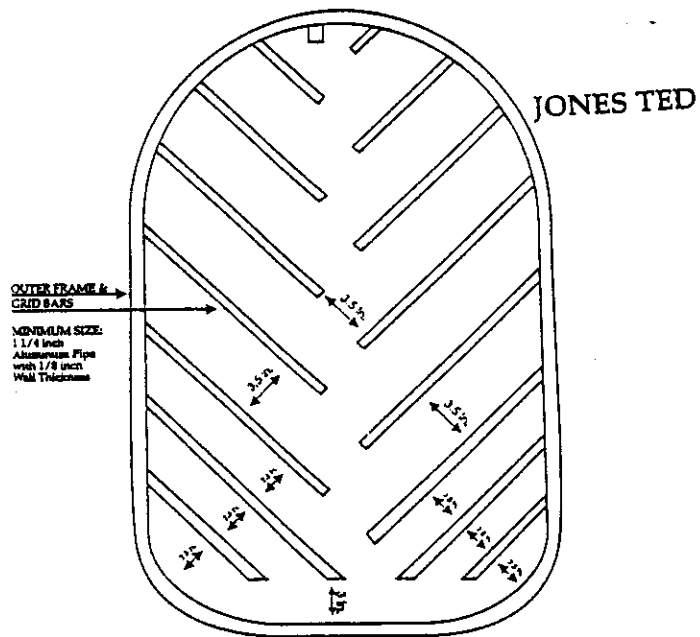
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book. For a free copy or copies, come by, call or write my office in Marrero and we will send it to you.

## NEW TED APPROVED FOR GULF STATES WATERS

The National Marine Fisheries Service has approved two new turtle excluder devices, the Jones TED and the Flounder TED. Only the Jones TED, however, has been approved for gulf states waters. This announcement did not appear in last month's newsletter, because at the time of the National Marine Fisheries Service news release, they had not sent us the specifications yet.

The Jones TED is designed for use in areas of seaweed, grass and other debris, which is supposed to slide off of the bars and into the bag of the trawl. It is basically a flat grid type of TED with the bars set at a 45 degree angle and only attached to the frame on one end. The specifications for the Jones TED are as follows:



- 1) It must be constructed of at least 1 1/4 inch steel or aluminum pipe. The wall of the pipe must be 1/8 inch thick. Steel or aluminum rods are not allowed.
- 2) It must be shaped the same as the illustrations shown, with a flat and a round end.
- 3) It must be at least 28 inches in each direction measured inside the frame.
- 4) The bars must be set at a 45 degree angle and attached only at one end.
- 5) The spaces between the bottom bars and the bottom of the frame must be no more than 3 inches.
- 6) The spaces between the bottom three sets of bars on each side must be no more than 2 1/2 inches.
- 7) The spaces between the other bars must be no more than 3 1/2 inches.
- 8) The spaces between the end of a bar and the bars opposite of it must be no more than 3 1/2 inches.
- 9) It must be sewn into the trawl around the entire frame with heavy twine.
- 10) It must be set in the trawl at a 30 to 50 degree angle.
- 11) It can be used as either a top or bottom shooter, but the end of the TED toward which the unattached ends of the bars point, must be the end by the escape opening. (In the illustration above, that is the bottom of the grid).

- 12) The escape opening must be cut across the trawl along the same plane as the TED and must open at least (in the gulf region) 35 inches wide and 10 inches high at the same time, when the webbing is stretched.
- 13) The escape opening must be centered on the TED and right in front of the TED when the trawl is in fishing position.

If this isn't detailed enough or if you would like the exact wording, please call my office and I'll send you a copy of the official Federal Register.

Source: Federal Register. Vol. 58 No. 201.

### **MORE ON MANDATORY SEAFOOD LABELING**

As mentioned in a previous newsletter, the new Nutrition Labeling and Education Act is expected to have some impact on some of our seafood processors. Dr. Michael Moody, our seafood technologist, received word from the U. S. Food & Drug Administration that these new regulations will be phased in. While these are not the final regulations, he expects the phase-in to go as follows:

- A. For seafood processors who are in business and producing a product line before May 8, 1994:
  - I. **You will be exempted from mandatory nutritional labeling until May 8, 1995 if:**  
You have fewer than 300 employees and you offer less than 600,000 units (food packages)/year of product for sale.
  - II. **You will be exempted from mandatory nutritional labeling until May 8, 1996 if:**  
You have fewer than 300 employees and you offer less than 400,000 units/year of product for sale.
  - III. **You will be exempted from mandatory nutritional labeling until May 8, 1997 if:**  
You have fewer than 200 employees and you offer less than 200,000 units/year of product for sale.
  - IV. **You will be exempted from mandatory nutritional labeling indefinitely if:**  
You have fewer than 100 employees and you offer less than 100,000 units/year of product for sale
- B. For seafood processors who go into business after May 8, 1994 or for current processors who offer a new product line after that date:
  - I. **You will be exempted from mandatory labeling indefinitely if:**  
You have fewer than 100 employees and you offer less than 100,000 units/year of product for sale.

Processors will have to apply each year for the exemption. You cannot be exempted without applying. The application procedure hasn't been announced yet. Also, part-time employees will not count the same as full-time employees. A formula will be worked out.

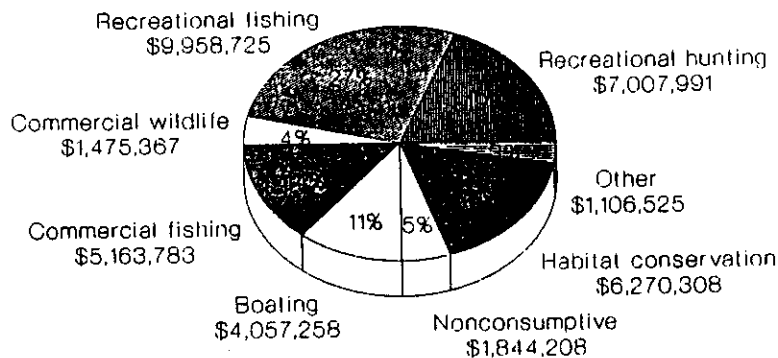
Each product that is produced in a plant is considered separately in determining the number of units. We will keep you posted as we get further information on this subject.

## WILDLIFE AND FISHERIES BUDGET

The Louisiana Department of Wildlife and Fisheries, which manages the state's commercial and recreational fisheries, will be proposing one or more methods of changing its income in the near future. The department is facing a serious shortfall of the money it needs to conduct research and enforce regulations. The pinch comes from two sources. In the past, much of the department's revenue money came from oil and gas royalties from state lands. As recently as 1983-84, \$10.4 million of their total \$34 million budget came from this source. By the 1993 fiscal year, these royalties had dropped to only \$3.9 million.

The other major problem has been that inflation has steadily lessened the buying power of the license money collected from recreational fishermen, commercial fishermen, seafood dealers, fur trappers, alligator producers, hunters and boat owners. Appropriations by the legislature from the general funds are small and have declined as the state's budget problems are also serious. The chart below shows how the department spends the revenue it collects.

### Department Expenditures by User Group Fiscal Year 1992-93 \$36,884,165



If the department cannot increase its income, some of these services are expected to be cut. In a series of town meetings held across the state, the department gathered citizen response on eight possible sources of increased funding.

1. Increase recreational fishing license fees
2. Increase motor boat registration fees
3. Increase shrimp and oyster severance taxes
4. Create an outboard motor registration program
5. A statewide tax on non-returnable bottles
6. A state excise tax on hunting, fishing, and camping equipment.

7. Dedication of part of the state motor fuel tax
8. A statewide real estate transfer tax

As the process moves along, fishermen may have more opportunity to be involved in these changes. A final proposal should be ready of the 1994 session of the Louisiana Legislature.

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## THE GUMBO POT

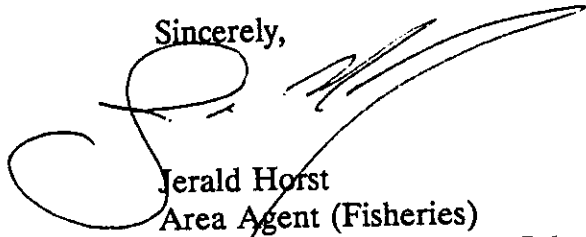
### Healthy Vegetable and Catfish Soup

This month's recipe comes from Mrs. Beverly Hall of Ama. I tasted it at the Des Allemands Catfish Festival Cooking Contest. I thought it was delicious, and I think you will too.

- |                               |                            |
|-------------------------------|----------------------------|
| 4 slices bacon, cut up        | 1 can of tomato paste      |
| 1 medium onion, chopped       | 1 cup white wine           |
| 1 small green pepper, chopped | 1 ½ tsp instant chicken    |
| ¼ cup chopped celery          | bouillon granules          |
| 1 clove of garlic, minced     | 1 bay leaf                 |
| 4 tomatoes, peeled, chopped   | ½ tsp. oregano             |
| 2 cups sliced fresh mushrooms | ½ tsp. sugar               |
| 1 cup water                   | a few dashes hot sauce     |
| 1 cup clam juice              | 1 pound of catfish fillets |

In dutch oven, cook bacon until crisp, remove with slotted spoon and set aside. Add onion, pepper, celery, garlic. Cook over medium heat until tender. Add bacon and rest of the ingredients except fish. Simmer for 30 minutes. Cut fillets into 1- inch pieces. Add to soup. Simmer gently until fish flakes easily. Serves 4 to 6.

Sincerely,



Jerald Horst  
Area Agent (Fisheries)  
Jefferson, St. Charles, St. John