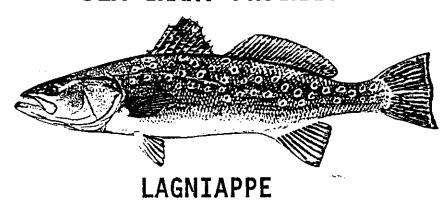
January 4, 1994 Volume 18, No. 1 Jefferson Parish Office 1825 Bonnie Ann Drive Marrero, LA 70072 (504) 349-5644 Fax (504) 838-1175

SEA GRANT PROGRAM



NEW ANGLERS ORGANIZATION

Recently, a new organization called the Louisiana Association of Coastal Anglers (LACA) was formed for Louisiana sportfishermen. In a recent interview, LACA state president Cornel Arceneaux, explained what LACA is and what its goals are.

- Q. What is the Louisiana Association of Coastal Anglers?
- A. LACA is a statewide conservation organization dedicated to the conservation of Louisiana's saltwater finfish.
- Q. When was LACA formed and what is its membership?
- A. LACA was formed in December 1992 and currently has a membership of 1100 people.
- Q. Where are LACA chapters currently located or being formed?
- A. LACA's current chapters are New Orleans, Westbank, Jefferson, Thibodaux/Houma (Bayou), East St. Mary, Lafayette, Opelousas (Jim Bowie), Baton Rouge, and Covington/Slidell (Pontchartrain). We also have members throughout the state and out-of-state.
- Q. What is LACA's primary goal?
- A. LACA has a specific targeted goal in coastal Louisiana. We are dedicated to the complete elimination of gill nets in coastal areas. This includes freshwater coastal areas since freshwater fish are also impacted by gill nets. Gill nets are too efficient to allow. We don't allow dynamite or electric shocking. If gill nets are allowed, maybe we should allow shocking and

dynamite. Until we get rid of gill nets, we don't want to focus on other issues.

- Q. How does LACA plan to achieve these goals?
- A. Through educating the general public and the legislature. LACA is not a lobbying organization, however LACA members can lobby. If the legislature really knew what was happening with our resources along the coast, there would have been a change a long time ago. We haven't done a good enough job educating them fast enough or well enough. We are going to have 1500 to 2000 gill netters move here from Florida when they outlaw gill nets in Florida.
- Q. How is LACA different from Gulf Coast Conservation Association (GCCA)?
- A. We are competitors, but we do work together. Competition enhances both organizations.

KEMP'S RIDLEY NESTS SLIGHTLY DOWN

After five straight years of increases, the number of Kemp's Ridley sea turtles is slightly down in 1993. This turtle nests on only one beach in Mexico and it's decline has brought on TEDs in an effort to save it.

Year	Number of Nests
1978	924
1979	954
1980	868
1981	897
1982	750
1983	746
1984	798
1985	702
1986	744
1987	737
1988	842
1989	878
1990	992
1991	1027
1992	1173
1993	1080

FIRST AID AND C.P.R. TRAINING

The Commercial Fishing Industry Vessel Safety Act of 1988 requires that each documented commercial fishing vessel that operates outside of 12 miles with more than two people on board must have at least one person certified in first aid and one certified in cardiopulmonary resuscitation (CPR) on board. This can be the same person. Many

vessel operators had themselves and/or their crew members certified last April, before the regulations went into effect.

First aid certification is good for three years and CPR is good for one year. This means that someone on the vessel must be certified again in CPR for 1994. The American Red Cross holds regular CPR and first aid classes in Gretna. For a schedule of these classes, or to register for one, call 366-4178. The cost is \$20 for the CPR class or \$30 for the combination of CPR and first aid.

FINFISH BYCATCH RESEARCH

Finfish bycatch is still a major concern of sportfishermen environmentalists, regulatory agencies and commercial fishermen. Research on ideas for releasing finfish while not losing shrimp is being conducted throughout the world.

In 1992, North Carolina Sea Grant conducted some research with shrimpers using large (4-inch) mesh webbing in the bottom and wings of shrimp trawls. Because the results showed some promise, the researchers did a more detailed study with shrimpers in 1993. They compared finfish and shrimp loss in standard shrimp trawls to trawls with 4-inch, 6-inch and 8-inch webbing in the bottom of the trawl.

Compared to the standard trawls, the trawls with the 4-inch belly webbing reduced finfish bycatch by 33%, the ones with 6-inch webbing by 42%, and the ones with 8-inch webbing by 70%. Unfortunately, shrimp loss was also very high, ranging from 38% with the 4-inch webbing to 58% with the 8-inch webbing. Source: UNC Sea Grant Marine Advisory News.

BOATS NEEDED

The Marine Spill Response Corporation (MSRC), a nationwide non-profit group created to clean up large oil spills, is looking for fishing boats to contract in case of an oil spill. Under this program, fishermen would be paid for training and if they are called out for an oil spill.

The local MSRC office which, is based in Lake Charles, is looking for fishermen with steel or fiberglass boat hulls in three size classes. The biggest need is for boats of over 50 feet long with a minimum of 300 square feet of free deck area. Also needed, are smaller boats from 35 to 50 feet with 100 to 300 square feet of free deck space. Finally, MSRC has a need for some boats of less than 35 feet for logistical support. In addition to fishermen, MSRC is interested in any local contractor who might provide oil spill response equipment or people.

Those interested in more information about training opportunities with MSRC should contact Todd Stennett at (318) 437-9620 or Kim Carpenter at (318) 437-9685.

SEAFOOD PROMOTION BOARD WINS AWARD

The Louisiana Seafood Promotion and Marketing Board won first place honors in the Seafood Marketing Excellence Awards competition. The Board won the award for its 1993 Oyster promotion. To win the award the board had to beat out the Australian Trade Commission, the Government of Newfoundland and Labrador, the state of Virginia and promotional organizations for Canadian lobster and British Columbian salmon.

MARINE ADVISORY BOARD NEWS

For the past two years, a committee from the Jefferson Parish Marine Fisheries Advisory Board has been working with the Jefferson Parish Economic Development Commission, the LSU Agricultural Center's Muscle Foods Lab, the Louisiana Seafood Promotion and Marketing Board and south Louisiana seafood processors on the development of a minced fish patty. The target market for this product will be the state's schools, hospitals, and prison system where large numbers of meals are served.

After fish are filleted for market, large quantities of good meat are left on the backbone where they can't be recovered by the usual processing methods. This meat, which is currently being discarded, along with mullet flesh (after the roe is removed for sale), is the product which is being researched.

Dr. John Henry Wells at the Muscle Foods Laboratory has developed a mincing process to recover the meat and form fish patties with it. At present, the group is working with Food Inovisions, a Jefferson Parish company, to develop a recipe for the product.

The final product will have not less than 60% fish and not more than 25% batter. The project was started as an idea of Marine Advisory Board member Randy Gros of Marrero.

TRIP LIMITS PUT ON SHARK FISHERMEN

With the reopening of the shark season for large coastal sharks on January 1, the National Marine Fisheries Service has placed a limit of 4000 pounds (dressed weight) of these sharks per vessel per trip. One of the purposes of this trip limit is to stretch the quota out over a longer period of time. The federal quota on large coastal sharks for the first six months of 1994 is 1,285 metric tons, dressed weight.

Comments on the 4000 pound trip limit rule may be sent to Richard H. Schaefer, Director, Office of Fisheries Conservation and Management, National Marine Fisheries Service, 1315 East-West Highway, Silver Spring, MD 20910. Please write "Atlantic Shark Comments" on the outside of the envelope. Comments may also be sent by FAX to (301) 713-1035. The deadline for comments is January 27, 1994.

THE GUMBO POT

Jingle Bells Shrimp Dip

This months recipe is one that I borrowed from the Louisiana Seafood Promotion and Marketing Board's recipe leaflet called "Louisiana Shrimp Holiday Recipes." I served it at our family Christmas gathering and it was so good that everyone copied the recipe. I think that you will enjoy it too.

5	lbs. shrimp tails	
1	cup canned milk	
2	8oz. pkgs. crean	٦

2 8oz. pkgs. cream cheese

2 tbsp. worcestershire sauce

1 tsp black pepper

1 tsp. red pepper

1 tsp. salt

11/2 tsp. garlic salt

½ cup sweet pickle relish

1 medium-large onion hot sauce to taste crackers

Peel and lightly boil shrimp. Chop shrimp and onion in food processor. Mix all ingredients together until well blended. Serve with crackers.

Sincerely,

Jeraid Horst

Area Agent (Fisheries)

Jefferson, St. Charles, St. John

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