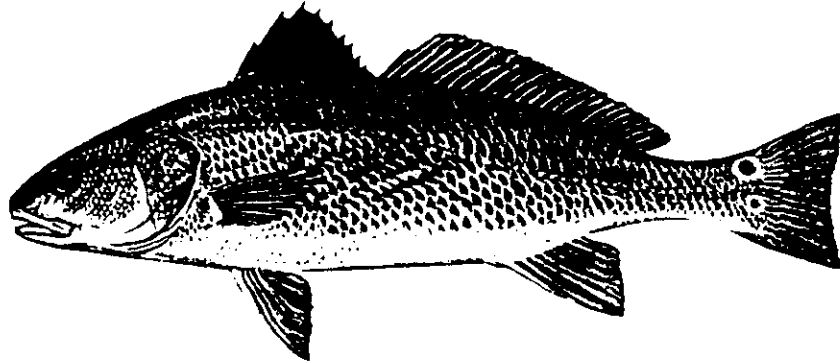




March 2, 1994
Volume 18, No. 3

SEA GRANT PROGRAM



LAGNIAPPE

FISHERIES MUSEUM NEEDS MATERIALS

The Jefferson Parish Marine Fisheries Advisory Board needs old photographs and old fishing, seafood processing and boat building equipment for the planned Louisiana Marine Fisheries Museum. In order to gather this material, the Marine Advisory Board has scheduled a Fisheries Photo and Equipment Fair on Tuesday, March 29 from 1:00 p.m. till 8:00 p.m. at the Lafitte Civic Center in Lafitte.

Anyone who has old photographs that relate to fishing, seafood processing or boat building can bring them in on that day and they will be copied on the spot. You will not have to leave your photographs with anyone.

Also of great value, would be items such as equipment or tools that relate to fisheries and seafood processing. These items would have to be donated or lent to the Marine Advisory Board for display.

Anyone from any parish who has photographs or equipment of interest, and that cannot attend this photo and equipment fair should contact Dr. Mary Grace Curry at 736-6442.

REDFISH STATUS REPORT

The biological condition of redfish is a subject that has been on everyone's mind since the late 1980's when commercial fishermen lost their harvesting rights to the fish and recreational fishermen had their daily limits severely reduced. Since 1992, the Department of Wildlife and Fisheries has delivered an annual status report on redfish

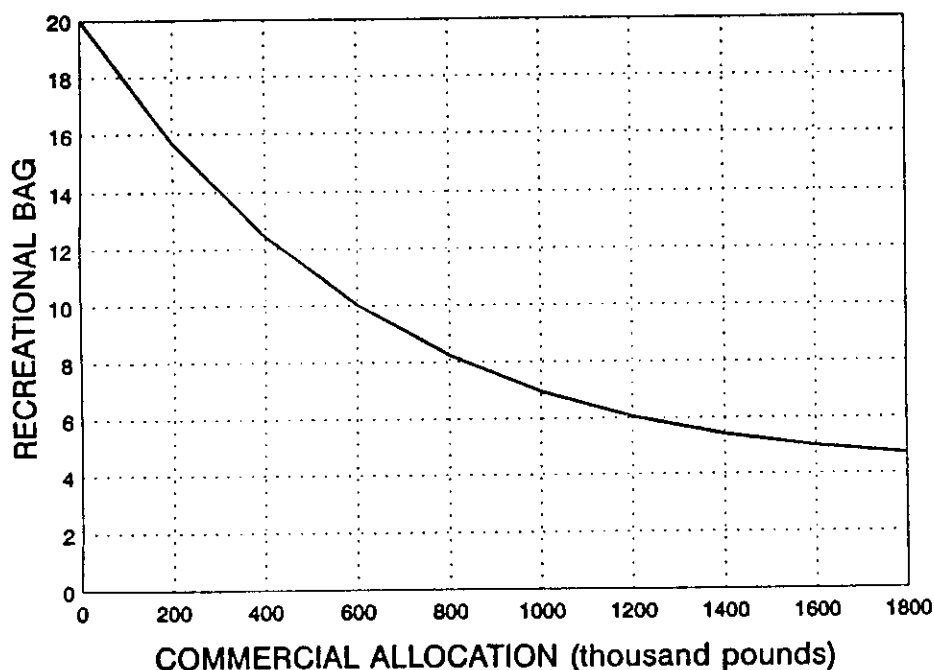
stocks to the Wildlife and Fisheries Commission. The commission, in turn, delivers a report to the state legislature, which includes a recommendation on whether or not to continue gamefish status for redfish.

The third of these department reports was delivered to the commission at its monthly meeting on February 3, 1994. According to this report, the biological condition of redfish has improved to the level that biologists are saying that an increased harvest of the fish is possible without dharming the resource. When the fishery was restricted in 1988, a target was set of 30% of all redfish to escape from the inshore fishery to achieve a 20% SSBR or "spawning stock biomass per recruit." SSBR is simply the ratio of the total weight of mature fish in a fished stock as compared to the total weight that would exist if the stock was unfished. When this target was passed, the harvest could be increased without overfishing.

The current redfish stock assessment shows escapement levels of 69%, which is well above the conservation standard of 30%. In fact, escapement has been at 69% or higher for three straight years. The SSBR is between 40 and 44%, which is double the conservation standard of 20% SSBR. This is pleasing news for all those concerned about the health of the redfish resource and means that the redfish resource can support a larger harvest at this time.

Department biologists did not, however, recommend increased harvest based on the 30% escapement rate. Instead they took a much more conservative approach, and recommended that if harvest were increased, that it be done gradually. One example was harvest at a 50% escapement level. The graph below shows how increased harvest at this level could be taken by recreational and/or commercial fishermen.

ALLOCATION OPTIONS CONSTRAINED TO 50% ESCAPEMENT GIVEN A COMMERCIAL SIZE LIMIT OF 18 TO 27 INCHES



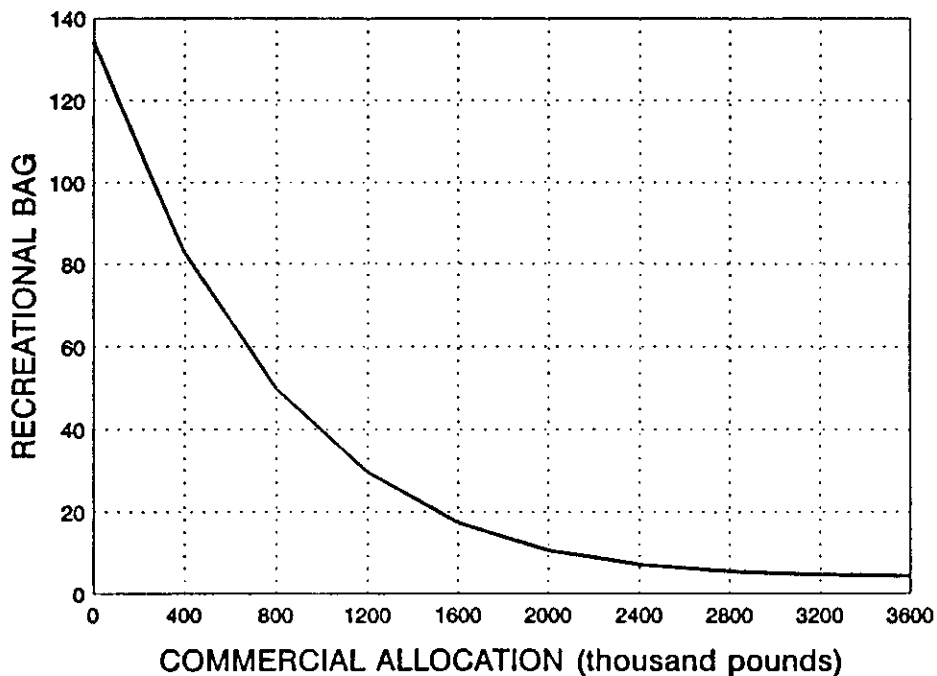
Estimated possible allocations in terms of recreational bag limits and potential commercial quotas within 50% escapement using Scenario 1. The curved line represents 50% escapement.

The possible recreational daily limit is shown on the left going up and the possible commercial yearly harvest is on the bottom going left to right. Simply follow the dark curved line to any point you want to stop at to see what the combination of recreational and commercial harvest would be under a 50% escapement level.

For example, if the recreational bag limit were kept at 5 per day and all of the new harvest allocated to commercial fishermen, they would get a little over 1,600,000 pounds per year. If none of the fish were given to commercial fishermen, the recreational limit on redfish would be 20 per day. Another example that was mentioned at the commission meeting, is a daily recreational limit of 7 fish and a 1,000,000 pound commercial quota.

While harvest at the 30% conservation standard was not recommended at the meeting, the 30% graph is shown below for informational purposes. Harvest at this level could have yields as high as a 3,200,000 pound commercial quota (with no change in the recreational limit) or a daily recreational limit of 135 redfish (with no commercial quota). Of course, any combination somewhere in between is also possible.

ALLOCATION OPTIONS CONSTRAINED TO 30% ESCAPEMENT GIVEN A COMMERCIAL SIZE LIMIT OF 18 TO 27 INCHES



Estimated possible allocations in terms of recreational bag limits and potential commercial quotas within 30% escapement using Scenario 1. The curved line represents 30% escapement.

After the biologists' presentation the commission voted for no change in the current regulations, giving caution as the reason. The legislature has not addressed the subject yet.

Source: Third Annual Report on the Status of Red Drum. February, 1994. Louisiana Department of Wildlife and Fisheries.

DEPARTMENT OF WILDLIFE AND FISHERIES FUNDING

The Louisiana Department of Wildlife and Fisheries recently held a series of "town meeting" across the state in order to sound out ideas on raising money for their operations. The Department has now narrowed down its ideas to the thirteen listed below. The first five ideas will need legislative action.

- 1) Reallocate a portion of the fuel tax to LDWF. Based on 1/4¢ per gallon on all types of fuels and 2.3 billion gallons consumption, it would generate \$4 to \$6 million.
- 2) Reallocate part of state sales tax from the General Fund to LDWF. Based on taxes collected due to spending on fish and wildlife activities, it would generate \$5 million.
- 3) Set a new severance tax on shrimp to compensate for inflation since 1950. Generates \$300,000 to \$850,000.
- 4) Start an outboard motor registration program and increase new boat registrations from \$15 to \$23 and renewals from \$10 to \$18. Generates \$960,000.
- 5) Increase basic recreational fishing licenses from \$5.50 to \$10.50. Generates \$2 million.
- 6) Sponsor LDWF bank credit cards. \$100,000 to \$200,000.
- 7) Sell optional high quality LA boat numbers. \$200,000.
- 8) Increase timber harvest and sales on department-owned lands. \$400,000.
- 9) Charge administrative fees for permits issues by LDWF. \$50,000.
- 10) Sell informational and promotional materials (videos, pamphlets, cups and others) \$50,000 to \$100,000.
- 11) Strongly promote sales of Wild Louisiana stamp. \$5,000.
- 12) Promote contributions from state income tax refund check-off. \$35,000.
- 13) Issue recreational licenses by telephone and credit card. No estimate of revenue.

PROBLEMS IN SHRIMP FARMS

Recently shrimp farmers in Ecuador, have been having very serious problems with their shrimp dying or growing very slowly. Some farms are only producing one-third of what they were and often the shrimp are smaller than usual.

No one really knows exactly what is causing the problem, but some people feel that it is due to pesticides used on the country's banana plantations. If the problem gets

worse or even continues at this level, it will likely have a serious affect the supply of shrimp sent to this country. Ecuador is a major importer of shrimp into the United States.

This along with serious disease problems in Chinese shrimp farms may possibly reduce the supply of imported shrimp coming in the U. S. this year. Last year, China's production of shrimp was down by about one-third due to their problems. These changes in shrimp supply may affect prices, especially in some sizes.

NEW SEAFOOD SUPPLIER'S DIRECTORY

I've just received a supply of the new Louisiana Seafood Supplier's Directories. These booklets list most of the wholesale seafood dealers and processors in the state, what products they handle and their terms of sale. If you would like a copy, call or write my office in Marrero.

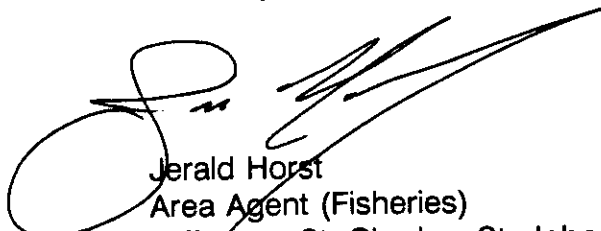
THE GUMBO POT Lime-Garlic Broiled Shrimp

Broiling is an increasingly popular method of cooking seafood. Be careful not to overcook, because shrimp are even more likely than fish to dry out if overcooked. Basting several times during cooking is also helpful.

1 lb raw peeled shrimp	1/2 tsp salt
3 cloves garlic, minced	1/4 tsp black pepper
1/2 c margarine	1/2 c chopped parsley
2 tsp lime juice	

Cook garlic in butter until tender. Remove from heat and add lime juice, salt and pepper. Arrange shrimp in a single layer in a 15" x 10" baking dish. Pour sauce evenly over shrimp. Broil for 8 to 10 minutes or until shrimp are pink and tender. Add parsley and mix with shrimp and sauce near end of cooking. Serves 3 to 4.

Sincerely,



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

LOUISIANA COOPERATIVE EXTENSION SERVICE
LSU AGRICULTURAL CENTER
U.S. DEPARTMENT OF AGRICULTURE
LOUISIANA STATE UNIVERSITY AND A&M COLLEGE
KNAPP HALL, BATON ROUGE, LA 70803-1900

OFFICIAL BUSINESS

Penalty for Private Use \$300