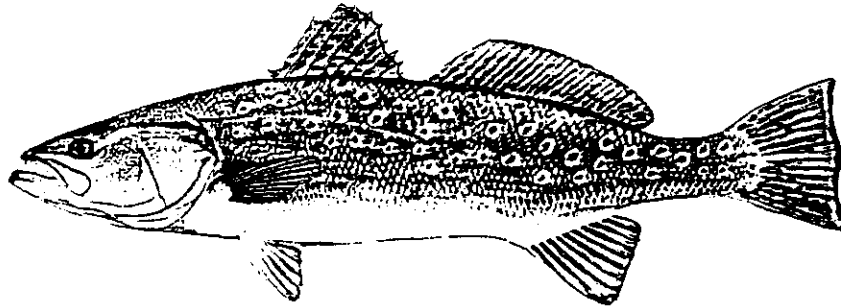




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SEA GRANT PROGRAM



LAGNIAPPE

FISHING AND HUNTING TRENDS

The 1991 "National Survey of Fishing, Hunting, and Wildlife Associated Recreation" has just been released and it contains some interesting information. On the national level, the population that is 6 years old and older has increased by 10% between 1980 and 1990. During this same time, the number of sports fishermen increased by 20% and the number of hunters stayed about the same. Also, between 1980 and 1990, the number of people who were involved in nonconsumptive wildlife activities (such as watching, feeding or photographing wildlife) went down by 10%.

In Louisiana, with a population of 3.16 million people 16 years old and older, the number of people who hunted and fished was 882 thousand or 28% of the population. Louisiana tied for 16th in the percent of its population that hunted and fished. In nonconsumptive wildlife activities, Louisiana (at 34%) ranked 45th out of the 50 states. Only New York, California, Hawaii, and South Carolina ranked lower.

Of Louisiana's 882 thousand sportsmen, 801 thousand fished or fished and hunted. The rest only hunted. Fishermen averaged 18 days fishing per year and hunters averaged 22 days per year. Twenty-eight percent of Louisiana's fishermen fished in saltwater at least once during 1991 and 16% of the total days fished in the state were in saltwater. The largest age category of Louisiana fishermen was 25 to 44 years old and 72% of all fishermen were men.

The most popular type of hunting in Louisiana was for big game with 51% of all the days hunted being for big game, 35% for small game and 16% for migratory birds such as ducks and doves.

CONTROL DATE SET FOR SHARK FISHERY

The U. S. National Marine Fisheries Service has set February 22, 1994 as the control date for the shark fishery in federal waters of the Atlantic and Gulf. This means that anyone getting into the fishery after this date may not get a permit or quota if limited entry or ITQs are put in place in the fishery. Comments on the control date may be sent to Richard H. Schaefer, Director, Office of Fisheries Conservation and Management, NMFS, 1335 East-West Highway, Silver Spring, MD 20910.

SPECKLED TROUT SEASONAL MOVEMENTS

Recently researchers at the LSU Coastal Fisheries Institute did some research into the seasonal movements of speckled trout in eastern and central Louisiana. The results are quite interesting. For the purpose of this study, the biologists divided the bays into upper, intermediate, and lower zones. Salinities were 0-9 parts per thousand (ppt) in the upper zones, which are the bayous, canals and ponds in the northern parts of the bay systems, 10-14 ppt in the intermediate areas, and 15-30 ppt in the lower zones, which are near and around the barrier islands.

The researchers sampled in which zone the trout were most concentrated by season over a three year period. During the pre-spawning period of January through April, adult or spawning-size speckled trout were found less in the upper zones and more commonly in the lower zones, but without a dramatic difference. During the spawning season (May through August) this difference became quite dramatic. Few adult trout were found in the upper zones and large concentrations were found in the lower zones near the barrier islands. This agrees with previous research which showed that speckled trout spawn around the barrier islands and between passes. During the period after spawning season (September through December) adult speckled trout were found evenly throughout all three zones.

Young speckled trout showed some of the same movement patterns, with one difference. Young trout generally preferred the lower salinities in the upper zones more than adult trout. This was especially true during the September through December period.

In summary, the research shows that adult speckled trout are scattered in the winter and spring, but starting to move to the summer spawning areas near the barrier islands where they spend their summers. In the fall and early winter, the adults scatter throughout the marsh into all areas.

One interesting note was that the highest numbers of ready-to-spawn male and female speckled trout were found in the month of July. Ripe or ready-to-spawn trout were first found in April and were caught through September. By October no more spawning condition fish were found.

Source: Spotted Seatrout Distribution in Four Coastal Louisiana Estuaries by Thomas E. Helser, Richard E. Coudrey, and James P. Geaghan. In Transactions of the American Fisheries Society Vol. 122, No. 1, January 1993.

U.S. FUR NOT WELCOME IN EUROPE ?

In recent years, Louisiana's once mighty fur trapping industry has fallen on hard times. In spite of the fact that fur is not as valuable as it once was, many of Louisiana's coastal fishermen continue to do some trapping not only for extra income but to control nutria and muskrats which damage the state's coastal marshes.

Unfortunately, fur prices may drop even lower if a law passed by the European Union goes into effect in 1995. This law would prevent the importation into Europe of fur from animals caught with leg-hold traps. At this time, about 75% of all U. S. wild furs end up in Europe. The loss of such a market, may cause the complete collapse of the commercial harvest of wild fur in the U. S.

FISHING REGULATION BOOKLETS AVAILABLE

Copies of the 1994 commercial and recreational fishing regulations pamphlets are available now. If you would like a free copy, call or write my office in Marrero. Please specify if you would like both the federal waters and the state waters pamphlets or just the state pamphlet.

THE GUMBO POT Shrimply Delicious

This very good dish is one easily adaptable to Louisiana tastes as it is served over rice. It is well seasoned without being overly spicy.

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|-----|----------------------|-----|--------------------------------------|
| 1 | lb headless shrimp | 1/4 | cup cooking oil |
| 1/4 | cup flour | 1 | 16 oz can stewed tomatoes |
| 1 | clove garlic, minced | 1 | 4 oz can chopped green chili peppers |
| 3/4 | tsp. salt | 1/4 | white wine |
| 1/4 | tsp. pepper | 1/2 | cups cooked rice |

Peel shrimp. Combine flour, garlic, salt and pepper. Roll shrimp in flour mixture. Fry in oil until lightly browned. Add tomatoes, chili peppers and wine. Heat thoroughly, stirring occasionally. Serve over hot cooked rice. Serves 4.

Sincerely,


Jerald Horst

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

LOUISIANA COOPERATIVE EXTENSION SERVICE
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