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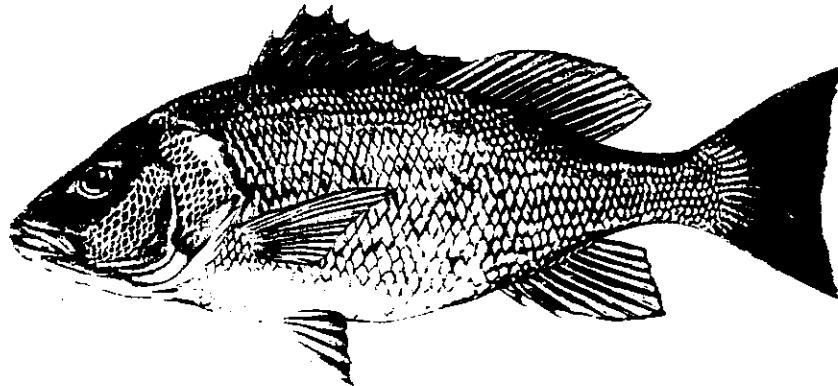
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SEA GRANT PROGRAM



LAGNIAPPE

TED EXEMPTIONS CLARIFIED

In last month's newsletter, the article on the change in TED exemptions had a typographical error in it which confused some people. Hopefully, this will clear it up. Effective December 1, 1994, the exemption that allows shrimpers in inshore waters that use mechanical assistance (such as a winch) on their boat and a trawl with a head rope length of less than 35 feet and a foot rope length of less than 44 feet will expire.

The only exemptions to the use of TEDs after December 1, 1994 will be as follows:

- 1) Boats with no mechanical assistance on board to retrieve any part of the net
- 2) Licensed bait shrimpers
- 3) Boats using skimmers or wing nets

RED SNAPPER STOCK ASSESSMENT

The report on red snapper stocks for 1994 is a mixture of good and bad news. The good news is that the conservation regulations currently in effect are allowing the population of red snapper to recover. The bad news is that the stock may not recover fully by the target date of the year 2009 unless trawl bycatch is reduced.

If the shrimp trawl bycatch of red snapper is reduced 50% by 1995 the chance for recover by 2009 is 75%. If bycatch reduction is delayed to 1996, the recovery chance by 2009 is 35% and if delayed to 1997, the recovery chance is down to 4%. These figures are assuming that the commercial and recreational hook and line catch is allowed to stay the same.

One of the major reasons for this gloomy outlook is that recreational fishermen harvested over their allocation in 1992 and 1993. In 1993, recreational fishermen took 5.1 million pounds which is just over 2 million pounds over their allocation.

SOURCE: Red Snapper in U. S. Waters of the Gulf of Mexico. C. Phillip Goodyear. August 1994. National Marine Fisheries Service.

THE SCOOP ON VIBRIO

Recently we have heard a great deal about FDA's proposal to ban the eating of raw Gulf Coast oysters during the warm months of the year. The reason is that warm water oysters have a bacteria in them called Vibrio vulnificus. There are several important things that people should know about vibrio

- * **Vibrio is not from pollution, but rather is a natural organism in the water.**
- * **Healthy people are not at risk of a vibrio infection.**
- * **As much as half of all vibrio infections come from swimming in or exposure to seawater rather than from eating oysters.**

According to Dr. Richard Howard of the University of Florida's Health Science Center, vibrio is the most common naturally occurring bacteria in seawater, accounting for one-third of all marine bacteria. Research also shows that the number of vibrio bacteria increases when the water warms and drops when it cools.

In the news we often only hear the warning about "at-risk" people eating oysters, but for this group of people, just cutting their skin in seawater or getting nicked while handling raw seafood, seashells or marine animals can result in a vibrio infection. People in the "at-risk" category include those with weakened immune systems, liver or kidney disease, alcoholism, diabetes, AIDS, cancer (especially during treatment), chronic intestinal disease, steroid dependency or achlorhydria (low or no stomach acidity).

For normal healthy people there are no problems with eating oysters or swimming in or exposure to seawater. Cooking oysters (to an internal temperature of 140 degrees) also destroys the bacteria so that properly cooked oysters can be eaten by anyone.

SOURCE: Fathom magazine - Vol 6, No. 1 and Louisiana Cooperative Extension Service Food Safety Fact Sheet 12/18/89.

REEF FISHERY NEWS

As most snapper-grouper fishermen are aware, the Gulf of Mexico Fishery Management Council has been considering limited entry individual transferable quotas (ITQs) for the red snapper fishery. Only people with a history of participation in the commercial red snapper fishery are likely to get an initial quota share if ITQs are put in place. The National Marine Fisheries Service has sent me a supply of the paper work necessary for a person to establish himself as a historical captain in the red snapper fishery. Anyone who would like a copy of the paper work should call or write my office in Marrero.

On another note, a survey company will be interviewing commercial reef fish fishermen in this area. The survey is designed to collect information on the financial health of fishermen in the fishery and to identify possible economic effects of regulations on the reef fish fishery. The Gulf of Mexico Fishery Management Council is asking fishermen who are contacted to cooperate as best as possible. Boats will be selected at random. All interviews will be done in person and the answers will be confidential.

ALLIGATOR QUOTAS UP

The Louisiana Department of Wildlife and Fisheries has increased the yearly quota on alligators about 10% this year over last year. Most of the new tags were issued for the parishes of Cameron, Vermillion, Terrebonne and St. Mary. A statewide total of 27,800 alligators will be allowed to be harvested.

Last year a total of 23,900 wild alligators were harvested. This is a small number compared to the 101,000 alligator hides produced from alligator farms. Louisiana skins were shipped to France (43%), Singapore (14%), Italy (18%), and Japan (14%). Eleven percent of the skins were processed in the United States.

SPECKLED TROUT

Now that we are most of the way through the second excellent year for speckled trout in a row, it might be a good idea to think about how we got there. In December of 1989, Louisiana suffered a record freeze. This resulted in very large numbers of dead speckled trout and red fish, especially in eastern Louisiana.

Shortly after the freeze, Department of Wildlife and Fisheries biologists received a great deal of advice from many sources to shut down or reduce commercial and recreational trout fishing to allow the fishery to recover. At that time, department biologists predicted that without any changes in the regulations, that trout populations would by 1993 recover to levels as good or better than they were before the freeze.

Time has, of course, proven them right, as 1993 and 1994 have been excellent speckled trout years. There are a couple of lessons to be learned from this. First, our fish populations may be tougher than we think and can bounce back better than we

think. Second, our states' fisheries biologists give good advice that is worth listening to. Hopefully we will remember this next time there is a natural or man made calamity.

SEA TURTLES CATCH TOURIST

A Chicago tourist who took six newly hatched loggerhead sea turtles from their nest in Florida back to his Illinois home was sentenced recently in federal court for having violated the Endangered Species Act and the Lacey Act. The person was sentenced to over 70 days in federal prison, over \$14,000 in fines and one year of supervised probation after his release.

The tourist was raising the baby turtles in a 55-gallon aquarium in his home. He was arrested after some of the turtles became sick and he dropped them off at the public aquarium. The turtles have been nursed back to health and were returned to Florida for release.

THE GUMBO POT

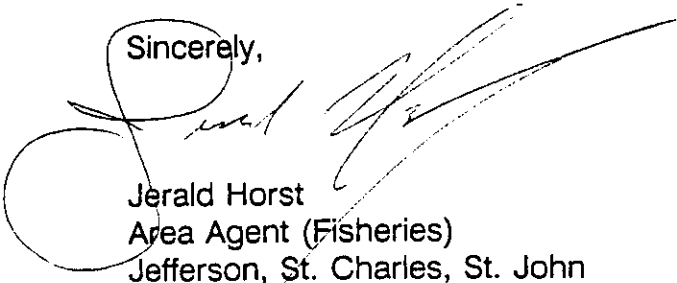
Seafood Cornbread Dressing

- | | | | |
|-----|-------------------------|-----|------------------------------|
| 1 | cup flour | 1 | lb. boiled crawfish tails |
| 2 | cups yellow corn meal | 1 | lb. boiled shrimp |
| 4 | teaspoons baking powder | 1 | can (15 oz) chicken bouillon |
| 3/4 | teaspoon salt | 1 | tablespoon creole seasoning |
| 2 | eggs | 1/2 | cup chopped green onions |
| 1 | cup milk | 1 | can whole kernel corn |
| 1/4 | cup cooking oil | 6 | boiled eggs, chopped |
| 1 | tablespoon butter | 4 | jalapeno peppers, chopped |
| 2 | cups chopped onion | | |
| 2 | cloves garlic, chopped | | |

Mix flour, meal, baking powder, salt eggs, milk and oil. Heat 8 inch skillet and add tablespoon butter. Pour in batter, Cook at 425 degrees for 30 minutes or until done.

Saute onions, garlic and celery in 1/4 cup butter. Let corn bread cook and crumble. Mix cornbread with all remaining ingredients. Put in 13 x 9 pan and bake for 15 minutes. Serves 6 to 8.

Sincerely,


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