



Louisiana State University

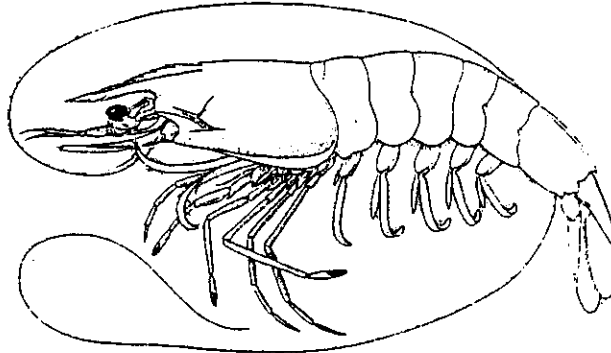
Agricultural Center

Louisiana Cooperative Extension Service

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SEA GRANT PROGRAM



LAGNIAPPE

MEETING ON FISHERY IMPACTS OF COASTAL RESTORATION

The Louisiana Cooperative Extension Service is sponsoring a meeting in February on what the impacts of coastal marsh restoration on fisheries are likely to be. Everyone agrees that saving the marsh is important, but there will definitely be some impacts on fisheries. In some instances, they may change from saltwater species to freshwater species or the saltwater species will be moved further out. The meeting will have five parts.

- 1) History and causes of coastal marsh loss.
- 2) What plans are for marsh restoration projects.
- 3) The impacts of such projects on fishermen.
- 4) Gathering recommendations from fishermen.
- 5) How fishermen can make their voice heard.

The meeting will take place at 7:00 p.m. on Wednesday, February 16 at the Lafitte Civic Center in Lafitte on Hwy 45. All commercial and recreational fishermen and other interested parties are encouraged to attend.

SHRIMPING BYCATCH LOWER THAN THOUGHT

The Gulf and South Atlantic Fisheries Development Foundation conducted a meeting of the Shrimp Trawl Bycatch Steering Committee to present results of a comprehensive region wide shrimp trawl bycatch research program on October 6-7, in Atlanta, Ga.

Results of these studies indicate that the catch and bycatch ratios have been highly exaggerated in many recent reports and articles. For example, the shrimp to bycatch ration is often reported as 1 pound of shrimp for every 10 pounds of bycatch. An examination of over 2500 commercial shrimp trawl tows made throughout the southeast in nearshore and offshore waters revealed that the ratio is generally about 1 pound of shrimp for every 3-4 pounds of bycatch, and a portion of this bycatch is returned to sea alive.

During this study, with the voluntary cooperation of numerous commercial fishermen, several experimental gears have been extensively tested throughout the southeast during normal shrimp fishing activities. Over 2000 commercial shrimp trawl tows have compared the catch rate of a net equipped with a bycatch reduction device (BRD), and a net without one.

Results indicate that it is possible to reduce the total bycatch by as much as one-third through the use of these bycatch reduction devices.

RED SNAPPER REGULATIONS CHANGED

The National Marine Fisheries Service has approved regulations that change the size and bag limits on red snappers. Effective immediately, the recreational bag limit has been reduced from 7 to 5 red snappers and the minimum size has been increased from 14 to 15 inches. State water regulations remain unchanged at 7 fish and 14 inches at this time. These regulatory changes were put in place because recreational fishermen harvested more than their quota in all of the last 3 years.

The commercial season for red snapper will open again this year on February 24 and the commercial red snapper size limit will remain at 14 inches for the rest of 1995.

SALES TAX EXEMPTION APPLICATIONS

For commercial fishermen who use the sales tax exemption for their fishing business purchases, I have a supply of application forms. If you would like one, call or write my office in Marrero. I also have a small supply of Commercial Fishermens Record Books available.

FRESHWATER CLAM FISHERY OPENED IN LOUISIANA

The Department of Wildlife and Fisheries has begun issuing permits for the harvest of the shells of freshwater clams, or mussels as they are more properly known. End users of the shells take plugs from them, which are rounded off into beads and put into pearl oysters. After the oyster puts several layers of pearl nacre on the bead, a cultivated pearl is produced for the jewelry trade.

After a task force studied the possible fishery, the department spent over a year gathering data on the status of the state's mussels, the possible impacts of harvesting on mussel populations and training of game wardens on mussel identification. Only certain thick-shelled species are valuable and several other species are protected as endangered.

Anyone interested in getting a mussel harvesting permit should contact David C. Arnoldi, Inland Fisheries Biologist Permit Supervisor, Louisiana Department of Wildlife and Fisheries, P.O. Box 98000, Baton Rouge, La 70898-9000. (504) 765-2641.

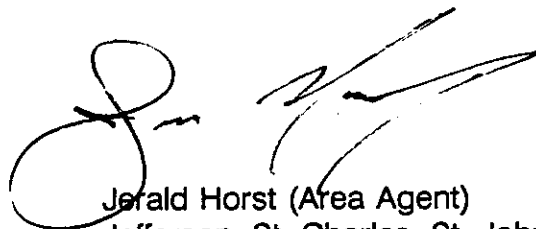
THE GUMBO POT Shrimp Fontenot

I borrowed and modified this month's recipe from my good friend and fellow agent Sandy Corkern. I think that he originally swiped it from his daughter, Sarah.

2	lbs raw peeled shrimp	6	oz beer
1/2	c chopped shallots	5	tbsp prepared mustard
1/2	c chopped green bell pepper	1/2	tsp cayenne pepper
1/2	c chopped yellow bell pepper	1/2	tsp seafood seasoning
1/2	c chopped celery	1	tsp garlic powder
4	tsp chopped parsley	1/3	c Heinz 57 sauce
1	4 oz can sliced mushrooms	5	dashes soy sauce
1/2	tsp unflavored meat tenderizer		rice

Mix all ingredients and stir well. Let marinate in refrigerator at least 2 hours or overnight. Put mixture in large skillet and stir over medium heat until sauce is reduced and shrimp are done. Serve over saffron or plain rice. Serves 4

Sincerely,



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