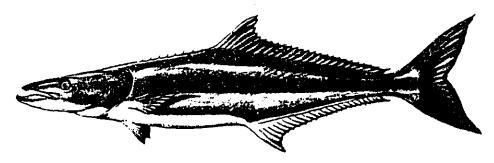


Jefferson Partsh Office 1855 Ames Blvd. Marrero, LA 70072 (504) 349-5844 Fax (504) 838-1175

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SEA GRANT PROGRAM



LAGNIAPPE

LEMONFISH REGULATIONS

Lemonfish or cobia are an important commercial and recreational fish in Louisiana. There appears to be some confusion over the regulations concerning them, however. First, in federal waters there is a commercial and recreational daily and possession limit of 2 lemonfish per person. If the fishing trip lasts several days, you can still only possess two fish per person.

Secondly, there is a difference in federal and state length limits. The federal minimum limit is 33 inches from the tip of the nose to the fork in the tail (fork length). The state limit is 37 inches total length. A problem arises because a lemonfish can measure 33 inches fork length but still be under 37 inches total length. To be legal, make sure that each lemonfish will make both length limits.

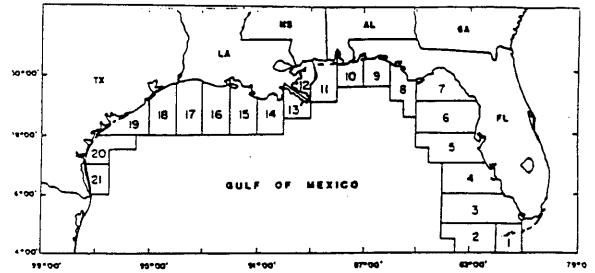
E.P.A. PROPOSES RULES TO CUT OUTBOARD EMISSIONS

The Environmental Protection Agency has proposed its first-ever standards to limit emissions from most marine engines up to 200 horsepower. The proposed rules would eventually cut exhaust emission by 75%. The proposal, which was devised with the input of outboard motor makers, would phase in new emission standards during the period 1998 to 2006 and is expected to raise the price of new engines 15%-25%, at least \$90 on a new outboard motor. If adopted, the new rules would most dramatically impact twostroke outboards that are known to give off unburned fuel into the air and water. Source: Fisheries Product News, Vol. 9, No. 6.

SEA TURTLE/SHRIMP EMERGENCY RESPONSE PLAN

In November the National Marine Fisheries Service (NMFS) issued a "Biological Opinion" which stated that the continued operation of the southeastern U. S. shrimp fleet is likely to wipe out the Kemps ridley sea turtle. As a result, NMFS has prepared a "Sea Turtle/Shrimp Fishery Emergency Response Plan". The measures in the plan are set to go into effect if numbers of sea turtles wash up (strandings) on beaches.

For the purposes of this plan the Gulf of Mexico is divided in 21 zones as shown on the map below.



Under the plan, when strandings for two weeks, in any one zone get near a level of twice as high as the average of the last three years, a set of regulations will go into effect for that zone and part or all of the zones next to it. These regulations will apply to the <u>waters</u> from the COLREGS line (which basically follows the beach) out to 10 miles offshore.

The regulations are as follows:

- 1) No use of soft TEDs
- 2) No use of bottom shooting TEDs
- 3) No use of flaps over escape openings on TEDs
- 4) Try nets must have TEDs

These regulations will only apply to specific zones with the turtle strandings and will be for 30 days.

If the number of turtle strandings does not go down in this zone or zones for two more weeks after these regulations are put into effect, the NMFS will have the power to close these areas to shrimping for 30 days. These closures, if they take place, would also be from the COLREGS line out to 10 miles offshore.

SPECKLED TROUT HARVEST

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Recently while preparing for a program I had to get the landing statistics for speckled trout. I found them interesting and thought that I would share them with you. These figures are in numbers of fish, not in pounds.

	Recreational		<u>Commercial</u>		
YEAR	NUMBER	PCT	NUMBER	PCT	
1980	5.298.035	92%	440,899	8%	
1981	2,415,382	85%	414,152	15%	
1982	5,464,036	91%	519,807	9%	
1983	5,945,308	86%	956,607	14%	
1984	1,228,668	64%	702,446	36%	
1985	4,666,244	85%	827,267	15%	
1986	10,526,307	88%	1,392,327	12%	
1987	6,919,827	84%	1,278,377	16%	
1988	4,784,623	82%	1,055,122	18%	
1966	4,159,415	79%	1,102,445	21%	
1969	2,286,235	83%	477,399	17%	
	6,853,866	90%	790,924	10%	
1991 1992	6,008,366	92%	550,653	8%	
Average	5,119,716	86%	808,340	14%	

LOUISIANA FISHING LICENSE NUMBERS

The table below shows fishing license number trends for 1987 to 1994. There seems to be quite a bit of interest in the correct numbers on these licenses.

RECREATIONAL (SALTWATER LICENSES)

	1987	1988	1989	1990	1991	1992	1993
	1988	1989	1990	1991	1992	1993	1994
Resident	195099	204686	208292	206088	229805	245952	265759
Non–res	20627	14107	19396	27900	33587	39591	33896
Total	215726	218793	227688	233988	263392	285543	299655

COMMERCIAL (SALTWATER GILLNET LICENSES)

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	1987*	1988*	1989*	1990*	1991*	1992*	1993*	1994*
Resident	3271	2492	2714	2565	2643	831	900	1017
Non-res	220	146	174	183	173	76	85	127
Total	3491	2638	2888	2748	2816	907	985	1144

* The figures for 1987–1991 include both freshwater and saltwater license sales.
1992–1994 figures are saltwater only.
Source: Louisiana Department of Wildlife and Fisheries

BROWN SHRIMP SEASON MEETING

The annual meeting to set the spring brown shrimp season will be held at 10 am on Thursday, May 4 at Peltier Hall on the Nicholls State University Campus in Thibodaux. After Department of Wildlife and Fisheries biologists present the results of their pre-season monitoring and their predictions of growth rates, the Wildlife and Fisheries Commission will set the season opening dates. The meeting is open to the public.

MARINE ADVISORY BOARD NEWS

The Jefferson Parish Marine Fisheries Advisory Board has been successful in getting a \$230,000 grant for the Town of Grand Isle to repair the Grand Isle Fishing Bridge at Caminada Pass. The grant was awarded from the Wallop-Breaux Program which can only be used to fund improvements for recreational fishing. Marine Advisory Board member Mark Schexnayder played a key role in the grant application and coordinated the project with Grand Isle Mayor Andy Valence.

THE GUMBO POT Oyster Tasso Pasta

This month's recipe is from Melissa Cibilich of Plaquemines Parish. It is just delicious.

- 1 stick of butter
- 1 small onion (chopped)
- 1 bunch of green onions (chopped)
- 4 oz of tasso ham (cut in 1/2 inch pieces)
- 1 pint of oysters

1 pint of whipping cream

1 tablespoon parsley (chopped) Salt and pepper to taste

8 ounces of thin pasta

4 tablespoons grated romano cheese

Melt butter in large skillet. Add ham, onion and green onion and saute till onion and green onion are transparent. Cook pasta according to package directions. Add drained oysters and seasonings. Cook five minutes add whipping cream, cook one minute longer. Remove from heat, add cheese and parsley. Stir in pasta until well mixed and serve. Serves 6 to 8

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