

September 1, 1995 Volume 19 No. 9 Jefferson Parish Office 1855 Ames Blvd. Marrero, LA 70072 (504) 349-5644 Fax: (504) 349-8817



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## **FISHERIES FINANCIAL AID**

A \$15 million grant has been made from the U. S. Department of Commerce to help the commercial fishing industry of the Gulf states recover from the effects of Hurricane Andrew and flooding by the Mississippi River.

These events caused major fish kills, large numbers of underwater obstructions, loss of commercial fishing equipment and may have contributed to the increase in size of the hypoxic area (dead zone) in the Gulf.

At this time no one even knows how much of the money will go to each Gulf coast state, let alone how the money will be used or distributed to aid the fishing industry. As these are determined we will keep you posted.

## **CRAB SHEDDERS NEED LICENSE NOW**

Effective August 15, anyone shedding softshell crabs commercially is required to have the new softshell crab shedders license. This applies both to crabbers who shed their own catch and to shedders who buy their busters from fishermen.

The cost of the license is \$100 for residents and \$400 for nonresidents. The act that created the license also requires license holders to keep accurate records of the amount and price of the crabs they shed. Reports of prices and quantities shed must be sent to the Department of Wildlife and Fisheries each month.

THE LOUISIANA COOPERATIVE EXTENSION SERVICE PROVIDES EQUAL OPPORTUNITIES IN PROGRAMS AND EMPLOYMENT. LOUISIANA STATE UNIVERSITY AND A. & M. COLLEGE, LOUISIANA PARISH GOVERNING BODIES, SOUTHERN UNIVERSITY, AND UNITED STATES DEPARTMENT OF AGRICULTURE COOPERATING A State Partner in the Cooperative Extension System The crab shedders license may be purchased at either the Baton Rouge office or the New Orleans office of the Department of Wildlife and Fisheries at 1600 Canal Dr. Licenses for 1995 will be sold through November 14. 1996 licenses will go on sale on November 15.

## TEXAS SETS LIMITED ENTRY FOR SHRIMP

The 1995 Texas legislature has created a limited entry program for its inshore shrimp fishery. To be eligible to get a Texas bay or bait license, a person must have held such a license between September 1, 1994 and April 1, 1995. Other provisions of the program are as follows:

- \* If a person drops his license one year he cannot renew it the next year.
- \* No license transfers are allowed until 1999 except to other people in the industry who are qualified and by inheritance to a son, daughter, husband or wife.
- \* Vessel size can only be increased once with a maximum increase in length of 15%. The maximum length is 60 feet and the maximum horsepower is 400.
- \* No one can hold more than 4 licenses except current holders of more than 4 licenses who may hold them until August 31, 2002.
- \* Licenses may be suspended for 6 months for 3 violations in a 24 month period. Three more violations can result in a 12 month suspension and 3 more can get a permanent suspension.
- \* Creation of an industry-elected 9-member review board.
- \* An increase in license fees on all shrimpers and dealers of 15% to voluntarily buy back some shrimp licenses to reduce their numbers.
- \* A review of the biological, sociological and economic effects of the program in 1999.

Anyone who would like a copy of the bill creating the program and its summary may call or write my office in Marrero.

# CHANGE IN STATE HANG FUND

A regulatory change in the way that claims are made on the Fisherman's Gear Compensation Fund (State Hang Fund) has been proposed to go into effect this month. If the regulation passes, a fisherman making a claim must show proof of ownership of the gear with the receipt for the original purchase <u>and</u> a copy of the check or money order used to buy the gear.

At present only a receipt is needed for proof of ownership. No receipts paid by "cash" will be accepted for gear purchased after the effective date of the rule. Fishermen who expect to use the fund may be advised to pay for their gear purchases by check.

#### PUBLICATION ON WETLANDS AVAILABLE

Louisiana is famous for its swamps and marshes. They produce many jobs through their commercial and recreational fisheries, alligator and fur harvests and sport hunting. These roles and many others that wetlands play are discussed in a new publication entitled "Wetlands Functions and Values in Louisiana" For a free copy of the publication, call or write my office in Marrero.

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#### THE GUMBO POT

#### Oysters a'la Max

This month's recipe comes from Max Fabre of Terrebonne Parish. I think that you will enjoy this delicious dish.

#### <u>Sauce</u>

#### 3/4 c chopped green onions

- 1 c chopped onions
- 1 c chopped celery
- 1/2 c chopped bell pepper
- 4 cloves garlic, minced
- 1/4 c margarine
- 1 lb fresh mushrooms, sliced
- 3 tbsp flour
- 2 c milk
- 1 tbsp white wine worcestershire sauce
- 1/4 tsp salt
- 1/4 tsp red pepper
- 6 slices white American cheese

Preheat oven to 350 degrees

#### Filling

- 1 lb hot, fresh pork sausage
- 1 c chopped onions
- 1 c chopped celery
- 1/2 c chopped bell pepper
- 4 cloves garlic minced
- 1 quart fresh oysters with oyster liquid
- 1 c French bread crumbs
  - Salt to taste depending on saltiness of oysters

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<u>Sauce</u>: In medium saucepan over medium heat, saute' green onions, onions, celery, bell pepper, and garlic in margarine. When vegetables are tender, add sliced mushrooms. Cook until mushrooms are soft. Stir in flour, milk, worcestershire sauce, salt, and pepper. Blend ingredients well. Add 1 slice of cheese at a time, stirring and allowing slice of cheese to melt before adding next slice. Remove from heat and set aside.

**Filling:** Brown sausage in medium saucepan over medium heat. Remove and drain fat. Return sausage to saucepan. Stir in onions, celery, bell pepper, and garlic over medium heat. Cook until vegetables are soft. Add oysters and oyster liquid. Reduce heat and cook 10 minutes. Add French bread crumbs. (Crumbs should soak up most, but not all, liquid. Additional crumbs may be added.) Salt and pepper to taste.

Coat a 9 x 13 inch baking pan with non-stick cooking spray. Pour filling mixture into baking pan. Top with sauce. Bake in 350 degree oven for approximately 25 minutes or until bubbly. Serves 8.

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