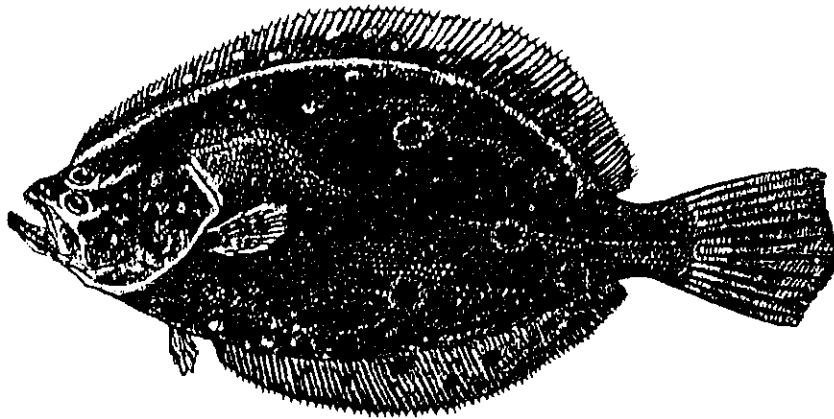




April 1, 1996
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SEA GRANT PROGRAM



LAGNIAPPE

COMMERCIAL HARVEST OF FLOUNDER MAY BE STOPPED

James H. Jenkins, Secretary of the Department of Wildlife and Fisheries has issued a notice of intent to close all commercial harvest of southern flounders in Louisiana for one year, beginning May 1, 1996. This includes commercial gig or trawl caught flounders. The proposed rule states that no southern flounders may be possessed on any boat with any commercial gear on board. This includes flounder caught in federal offshore waters.

Effective with this closure, all sale, trade or exchange and commercial possession of southern flounder in Louisiana is prohibited. Provisions are not clear for imports.

This prohibition on the possession of the flounders does not affect the decision that allows commercial shrimpers to have a legal possession of rod-and-reel caught redfish and speckled trout on board.

There is no change in recreational regulations in this notice. Recreational fishermen currently have no daily limit and no minimum. Flounders caught in recreationally licensed trawls may be kept.

This action was taken because Act 1316 (the gill net law) provided that the secretary of the department close seasons when the spawning potential ratio (SPR) for fish covered under the act falls below 30%. Current estimates are that the flounder SPR is between 16 and 44%. Written comments on the proposed rule may be sent to Harry Blanchet, Marine Fisheries Division, Department of Wildlife and Fisheries, Box 98000, Baton Rouge, LA 70898-9000 before June 4.

FISHING INDUSTRY DISASTER AID PROGRAM

For the last two years, commercial fishermen have been hearing about disaster assistance for Hurricane Andrew in 1992. The wheels of government move slowly, but they do move. Sometime in the first half of April, we expect the National Marine Fisheries Service to publish for public comment the proposed rules for this program.

The program will be for damages caused by hurricanes, floods and natural disasters, between August 1992 and the end of 1995. Applications for aid will not be taken until about 2 ½ months after this first publishing for public comment. We will keep you posted on when the application period begins. Don't get excited. Expect the rules to be strict!

HOOK RELEASE MORTALITY IN REDFISH AND TROUT

Since minimum size limits were put in place, many fishermen have expressed concern over how many speckled trout and redfish die from being hooked and released. In order to answer that question, the Louisiana Department of Wildlife and Fisheries conducted an 18 month study at their marine lab on Grand Terre Island.

They caught fish with a variety of methods and held them in tanks for 3 to 7 days. The tanks had pumps to circulate water from the bay through them. Methods used to catch fish were single hook with live bait (SHB), treble hook with live bait (THB), single hook artificial lure (SHA), and treble hook artificial lure (THA).

A total of 1512 speckled trout and 743 redfish were caught. Overall survival was 82.5% in speckled trout and 97.3% in redfish. When fish did die, it was usually within the first 48 hours. Speckled trout survival depended on fishing method: 97% (THA), 91% (SHA), 83% (THB) and 74% (SHB). Surprisingly, treble hooks caused less mortality in trout than single hooks. Less variation was seen in redfish: 99% (SHA), 97% (THB), 96% (SHB) and 94% (THA).

It was also found that speckled trout smaller than the legal size (12 inches) were more likely to live (87%) than were legal fish (81%). For redfish, the difference in survival was very small at 98% for small fish (under 16 inches) and 96% for legal fish. A separate study is now being done on survival of redfish that are over the legal maximum size of 27 inches.

Source: Hook-Release Mortality of Red Drum (Sciaenops ocellatus and Spotted Seatrout (Cynoscion nebulosus) From Four Angling Methods. Glenn Thomas, et al. LA Chapter American Fisheries Society.

COAST GUARD VESSEL SAFETY SEMINARS

David Johnson, the Fishing Vessel Safety Coordinator for the U. S. Coast Guard, will be holding two informal seminars in April. At each location he will set up tables manned by Coast Guard personnel to answer questions about mandatory safety regulations and other subjects. Free dockside exams for commercial fishing vessels can also be arranged there.

C & M Supply
End of Hwy 45
Lafitte, LA
April 16 and 17

Chalmette Marine Supply Co.
2303 Paris Rd
Chalmette, LA
April 18 and 19

The tables will be manned from 10 am to 3 pm. Seminars in March were held at Alario Brothers Marine Supply in Westwego and Fishermen's Net Supply Co. in New Orleans.

COASTAL WETLANDS WORKSHOP

The Coalition to Restore Coastal Louisiana will be holding it's Second Annual Louisiana Coastal Wetlands Workshop in Lafitte on June 1. The workshop includes a tour to see first-hand the wetlands of the Barataria Basin and the many restoration projects accessible only by boat.

Guest speakers will discuss problems and solutions to restore wetlands and the effects of restoration projects on fisheries, plants and water quality. A visit to the Jean Lafitte National Park and Preserve and a crawfish boil and reception at the Victoria Inn are included.

Cost of registration is \$45 including two meals. For registration information call (504) 286-6680.

Additional sponsors include the Audubon Institute, Jean Lafitte National Historical Park and Preserve, Jean Lafitte Tourist Commission, Louisiana Cooperative Extension Service, Louisiana Department of Wildlife and Fisheries and the Louisiana Department of Natural Resources Coastal Restoration Division.

HOTTEST YEAR ON RECORD: 1995

A new analysis by English scientists shows that 1995 was the hottest year worldwide since records have been kept, beginning in 1860. The study supports the "green house effect" theory which proposes that human activities such as fossil fuel (oil,

coal and gas) burning is warming the climate. The average temperature in 1995 was 58.72 degrees Fahrenheit as compared to the previous record of 58.65 degrees in 1990 and the thirty year average of 58.00 degrees.

The concern for us, of course, is that polar ice sheets may melt and raise sea level dramatically. Unfortunately, not all studies agree on what may happen. In one computer analysis by the National Center for Atmospheric Research, if carbon dioxide in the air were to double, the Greenland ice cap would shrink 1.8 inches per year, raising sea levels 0.047 inch annually. However, more snow would fall in Antarctica, increasing ice buildup by 10.4 inch each year. The end result = no change in sea level.

One of the oddest results of global warming may be that Europe and the east coast of the United States will grow cooler. According to oceanographer Stefan Rahmstorf of the University of Kiel in Germany, this may happen because fresh water from the melting polar ice caps will break the current cycles that circulate ocean waters from warm areas to cooler areas of the earth. The Gulf Stream which brings warm Gulf of Mexico waters around Florida and up the east coast is one such current.

Source: Earth Magazine. April 1996

TUNA PERMITS REQUIRED

I have been receiving many requests recently for information concerning the new Yellowfin Tuna Permit. Apparently the word hasn't gotten out well. Effective immediately, anyone catching and keeping (including sport fishermen) any tuna species except blackfin tuna must get a permit from National Marine Fisheries Service. Applicants may call either (508) 281-9370 or (813) 570 - 5326. The permit is free.

TREATMENT REMOVES VIBRIO VULNIFICUS FROM RAW GULF COAST OYSTERS

AmeriPure Oysters LLC and researchers from the LSU Agricultural Center have developed a post-harvest treatment for raw oysters that reduces Vibrio vulnificus bacteria to undetectable levels. This is the bacteria which is causing the current raw oyster cautions for susceptible people. In research terminology, 'nondetectable levels' represents the most positive result possible in laboratory testing.

The proprietary treatment which was paid for by AmeriPure and researched in LSU's Food Science Department utilizes to a mild heat and cold shock technique to eliminate Vibrio vulnificus while the oysters remains unopened in its natural shell. The process does not involve the use of any chemicals or irradiation. This method preserves the taste, texture, appearance and other sensory qualities of the raw oyster.

The Food and Drug Administration has agreed to specific language for labeling the product and AmeriPure is working on meeting all National Shellfish Sanitation Program (NSSP) provisions and newly adopted HACCP regulations.

John Tesvich, a principal owner of AmeriPure Oysters said that a pilot plant should be producing product within the month for test marketing and is currently engaged in preliminary discussion with other companies interested in licensing the patent-pending process. Tesvich can be reached in Port Sulphur at 504-564-2733.

THE GUMBO POT

Dear reader. You may have noticed that we had no recipe for last month's newsletter. I am very much in need of your favorite seafood recipes to share with our readers. If you have a good one, please take the time to call me or write it down and send it to me in Marrero.

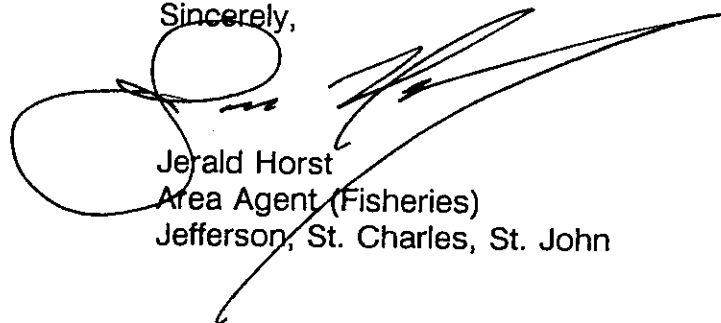
This month's recipe comes from Robert Champagne, of Galliano. Robert has been the long time Vice-president of the Louisiana Shrimp Association. A bouillabaisse is a classic French fish stew and not a common Cajun dish. It can be made with as many as 7 different kinds of fish and shellfish, and uses olive oil and tomatoes. This is not a spicy recipe, but I loved its subtle flavor when I prepared it. A firmer fleshed fish is better to use than one with soft flesh.

SHRIMP AND FISH BOUILLABAISSE

1/2 cup olive oil	2 lemons, peeled and sliced
1 large onion, chopped	2 (16 oz) cans whole tomatoes
4 pounds fish fillets	2 pounds shrimp, peeled and deveined
1 cup chopped green onions	1 (2 oz) jar stuffed olives, sliced
1 cup chopped celery	1 (6 oz) jar mushrooms, sliced
1 cup chopped green pepper	salt and pepper
2 cloves garlic, minced	

Cover the bottom of a large, heavy pot with olive oil. Add onion, a layer of fish, a layer of green onions, celery, green pepper, garlic and lemon. Add tomatoes, a layer of shrimp, and repeat the greens and tomatoes, garlic and lemon. Repeat both layers, ending with a layer of greens on top. Add olives and mushrooms. Cover and cook slowly over low heat for 30 to 40 minutes. Serve with French bread. Serves 8-10.

Sincerely,



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