

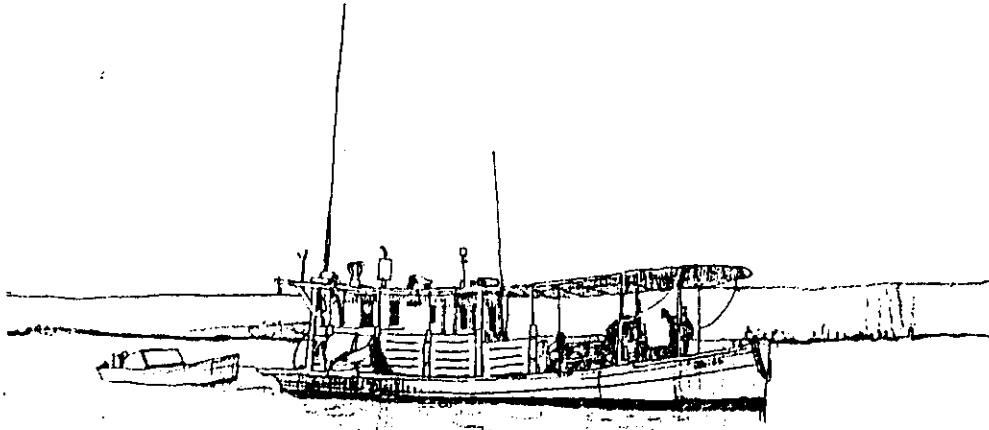


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SEA GRANT PROGRAM



LAGNIAPPE

PROOF OF INCOME RULES FOR NETTERS

Act 1316 of the 1995 legislature created requirements that for gill net fishermen to get certain licenses or permits they must show certified IRS returns proving that they earned 50 % or more of their income from commercial fishing in two of the three years, 1993, 1994 and 1995.

Since 1995 isn't over yet, showing an IRS return for the year is impossible. To correct this problem the Louisiana Wildlife and Fisheries Commission passed a regulation that allows fishermen to show income for 1995.

Under this alternative method, the fisherman can present to the Department of Wildlife and Fisheries an affidavit signed by a certified public accountant (CPA) stating that he earned at least 50% of his income from commercial fishing between January 1 and September 30, 1995.

This along with a copy of either their 1993 or 1994 records will allow a person to get a temporary permit or license which is good until May 1, 1996. After that date any applicant for these licenses or permits must show the 50% proof of income from certified copies of their IRS returns.

KEMP'S RIDLEYS NESTS UP DRAMATICALLY

After three years at about the same level, the number of Kemp's ridley sea turtle nests increased quite a bit in 1995. This turtle rests on only one beach in Mexico and its decline has brought on TEDs in an effort to save it.

<u>YEAR</u>	<u>NUMBER OF NESTS</u>
1978	924
1979	954
1980	868
1981	897
1982	750
1983	746
1984	798
1985	702
1986	744
1987	737
1988	842
1989	878
1990	992
1991	1155
1992	1275
1993	1184
1994	1568
1995	1930

COASTAL HYPOXIA (DEAD ZONE) CONFERENCE

Over the last few years, the state of Louisiana has become increasingly concerned about a large area of oxygen-depleted waters that develops seasonally each year in the nearshore Gulf of Mexico near the mouth of the Mississippi River. The size of the oxygen-depleted area varies from year to year and has extended from the mouth of the Mississippi River west to near the Texas border. The oxygen-depletion is typically associated with the bottom waters but can extend above the bottom. Oxygen depletion in the nearshore Gulf can exceed 6,000 square miles in size and may form as early as February and last as late as October with the most widespread and persistent conditions occurring from Mid-May to Mid-September.

The area of oxygen depletion in the Gulf has been called the "Dead Zone" in the media but is more appropriately called "Hypoxia" or "Hypoxic Waters" which refers to waters with dissolved oxygen is generally accepted as the limit for most aquatic life survival and reproduction.

Louisiana is especially concerned about this problem because the effected nearshore Gulf of Mexico and associated Louisiana coastal deltaic marshes support nationally important fisheries. Approximately 40% of the U. S. Fisheries landings including a substantial part of the nation's most valuable fishery (shrimp) come from this productive area. In addition, the area also supports a large and valuable sport fishery.

To address this issue, the Gulf of Mexico Program, the Lower Mississippi River Conservation Commission and the Natural Resource Conservation Service are sponsoring the Louisiana Coastal Hypoxia Management Conference on December 5-6, 1995 at the Radison Hotel in Kenner. Attendance is free. Call (601) 688-3726 for agenda and registration.

NEW OYSTER HARVESTING REGULATIONS

The Interstate Shellfish Sanitation Commission has put in place a new set of requirements for the harvesting of oysters for raw consumption. These regulations were proposed instead of a complete ban on the harvesting of Gulf oysters for raw consumption in the warm months. The regulations mainly involve how long oysters may be held before being placed under refrigeration at 45 degrees F. Also during action level periods 2,3 and 4, the product must be shaded. Louisiana has not adopted these regulations yet.

ACTION LEVEL	WATER TEMPERATURE	TIME TO REFRIGERATION
LEVEL 1	November December January February March	Present manual requirements of 20 hrs.
LEVEL 2	65 - 74 Degrees F	14 hours
LEVEL 3	75 - 84 Degrees F	12 hours
LEVEL 4	> 84 Degrees F	6 hours

FIVE ARRESTED IN HANG FUND FRAUD CASE

Five people from Terrebonne, Lafourche and St. Bernard Parishes have been arrested for fraud against the state Fishermen's Gear Compensation Fund between 1991 and 1994 and charged with filing false public records, felony theft and attempted felony theft. The false claims involved \$59,200.

The fund pays commercial fishermen for damage to their boats and fishing equipment from underwater oil and gas structures and debris. The program is not funded by tax dollars but rather by annual assessments on the oil, gas and pipeline industries.

RED SNAPPER I.T.Q. SYSTEM APPROVED

The National Marine Fisheries Service (NMFS) has approved a Gulf of Mexico Fishery Management Council proposal for an Individual Transferable Quota (ITQ) System) for the commercial red snapper fishery.

The approved rule, once finalized will 1) establish a limited entry program for the commercial red snapper fishery consisting of percentage shares of the annual commercial quota, which will work out to an ITQ based on each participant's share; 2) provide for harvest under the ITQ system for 4 years, during which time the Council and NMFS will monitor and evaluate the program and decide whether to extend, end or change it; 3) specify the procedure for the initial distribution of percentage shares of the red snapper quota; 4) define eligibility rules for beginning red snapper ITQ allocations; 5) establish rules for the transfer of landings records; and 6) create a special appeals board, appointed by the Council, that would consider written requests from persons to disagree with their allocations of shares or determination of historical captain status.

The proposed ITQ system is designed to reduce possible fishing pressure on red snapper. The program is also expected to improve product quality, safety, and economic stability. As each fisherman will fish under his own quota, there should not be a mad rush for the fish as under the season opening method.

FISH RIGHTS ACTIVISTS BECOMING ACTIVE

In recent years the animal rights movement has received a good deal of attention from the public. The fish rights movement, which some people aren't aware of, is also becoming more active and vocal. Some examples are below.

- * A rainbow trout angler in Montana had his fishing spot bombarded with stones and his truck plastered with anti-fishing leaflets by activists.
- * Activists dressed in lobster suits stopped and lectured diners going into a Pacific Palisades, California restaurant that specializes in lobsters.
- * The Crustacean Liberation Front has smeared pro-lobster graffiti on San Francisco cafes.
- * In England, scuba divers at fishing tournaments herded away trophy fish and snipped lines.
- * In September, the People for the Ethical Treatment of Animals (PETA)

declared a National Fish Amnesty Day.

- * A group of 30 PETA protesters picketed a pier in Fort Lauderdale, Florida booed fishermen and shouted "get a life". They waved banners reading "Fishing: Cold-blooded Sport" and "Get Hooked on Compassion Not Fishing."
- * Finally, actress and vegetarian Mary Tyler Moore offered \$1000 to free a 70-year old, 12-pound lobster that was to be raffled off and eaten at a restaurant.

Source: Wall Street Journal 10/10/95

THE GUMBO POT

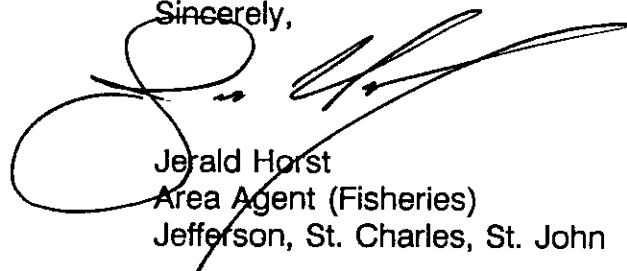
Regal Crab Meat Salad

At first glance this recipe appears to have so much rice in it that the crab meat gets lost, but it is just delicious. I think that you will enjoy it.

12 oz. Crabmeat	1 cup mayonnaise
2 cups cooked rice, cooled	1½ tablespoons lemon juice
1 can (8 oz.) green peas, drained	1 teaspoon salt
1½ cups finely sliced celery	¼ teaspoon ground black pepper
¼ cup sliced pimentos	

Combine crab meat, rice, peas, celery, and pimiento. Blend remaining ingredients; pour over crab meat mixture. Toss lightly. Adjust seasonings, if necessary. Chill. Serve in lettuce cups and garnish with tomato wedges, if desired. Makes 6 servings.

Sincerely,



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