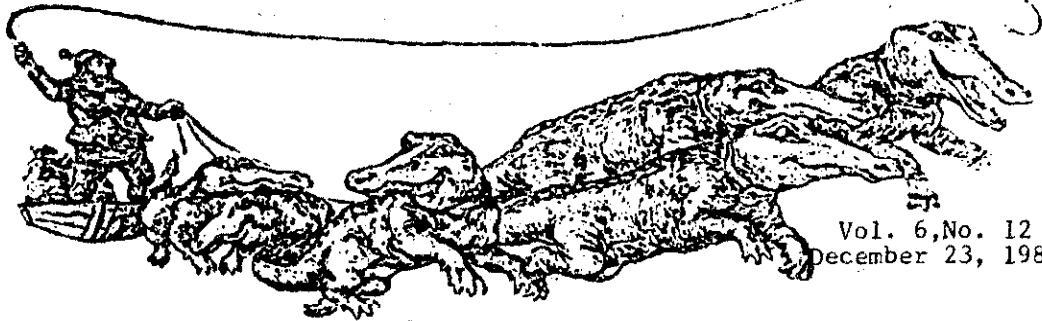


LOUISIANA COOPERATIVE EXTENSION SERVICE

Orleans Parish
St. Charles Parish
Jefferson Parish

1825 Bonnie Ann Drive
Marrero, LA 70072
341-7271, 341-7272

SEA GRANT PROGRAM



Vol. 6, No. 12
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LAGNIAPPE

COMMERCIAL FISHERMAN'S RECORD BOOKS

I've just received a supply of the Commercial Fisherman's Record Books in for the new year. The books have a section to keep track of your fishing and trapping expenses and a section to keep record of your earnings.

Also included is a section to keep record of what you pay your deck hands, an annual business analysis and a net worth statement.

While all that sounds complicated it is put together to be very simple to use and you may only want to use a certain part of the book, for example the record of fishing expenses.

Good records are worth their weight in gold if you've ever tried to make a loan or been audited by the IRS.

You can get your record books by calling or writing my office, but don't wait too long because they are so popular I've run out early the last two years.

HANG MEETING

The State Department of Natural Resources has hired GRW Engineers to put together maps of hangs and snags in three areas of the state. Before GRW produces the maps they will be holding a meeting in Lafitte so that the fishermen can tell them how the maps should be put together.

This is important because they are not fishermen and don't know how the hangs should be charted. The three areas to be charted are Bay Eloi in St. Bernard Parish, Barataria Bay and near offshore waters, and the waters off of Cameron Parish.

The meeting will be at the Lafitte Civic Center in Lafitte, at 10:00 A.M. on January 5, 1983. If you can attend you should make every effort to do so because once the charts are made, it's too late to change them.

GOOD NEWS ON REFUND GAS

Beginning January 1, 1983 commercial fishermen in Louisiana can legally burn refund gas or diesel in the cars and trucks they use in their business. In the past commercial fishermen could only receive the 8¢ per gallon refund on boat fuel.

This should make the refund gas program more attractive to commercial fishermen. At the time this newsletter was printed the final rules and regulations were not out yet, however they should be ready any day.

If you have any questions on the refund gas program call or write either Roy Bourgeois or Melvin Siemssen at

Dept. of Revenue
230 Loyola Ave.
6th Floor
New Orleans, La. 70112
(504) 568-5232

GILL NET RESEARCH

For several years now, gill net fishing, especially with monofilament nets, for speckled trout has been a very controversial subject in Louisiana. Unfortunately, many of the arguments have been based on opinion and not fact.

The results of a recent Department of Wildlife and Fisheries study should clear up some of these problems. In the study, Department biologists fished monofilament and nylon gill nets of various mesh sizes from April 1979 to March 1981. The nylon nets were dipped in black net dip. A total of 32.7 miles of webbing was fished in the study area of Lafourche and Terrebonne Parishes. The number of fish caught in each type net was recorded, the fish were checked for spawning condition and some of the fishes stomachs were checked to see what they were feeding on.

The results of their study were interesting. The monofilament caught roughly twice as many speckled trout as the black dipped nylon. In both monofilament and nylon, 1 5/8 inch bar mesh (3 1/4 stretched) was most efficient, followed by 1 7/8 inch bar (3 3/4 stretched), and least efficient was 2 inch bar (4 inch stretched).

Interestingly, the study indicated that netting is probably not the most important thing influencing fish populations. In the words of the researchers, "Based on these and other findings, it is apparent that finfish population may fluctuate drastically; these fluctuations are dependent upon numerous factors. The prime culprit is very often not monofilament gill nets or netting. Rather, most studies have indicated the urgent need for a healthy environment. Continuation of a healthy environment may be somewhat expensive, but not nearly as expensive as it would be to replace wetlands and their associated benefits."

Listed below are the management recommendations of the study.

Industry

1. Updated all licensing systems by increasing license fees substantially
2. Establish a severance tax on all fish taken for resale.
3. Strictly enforce laws prohibiting the sale or purchase of fish by or from anyone without a commercial fishing license.
4. Require monthly submission of accurate records of purchases, sales and shipments of fish.

Commercial

1. Establish seasons for finfishing. Recommended are a September 1st opening and an April 1st closing. Any gear authorized by the Department could be used during the open season.
2. Allow the use of monofilament webbing, no smaller than 1 5/8 inch bar, with 1 7/8 inch bar being more appropriate.
3. Update licensing systems by increasing license fees with increased and mandatory penalties for violations.
4. Require monthly submissions of accurate records of purchases, sales and shipments.

Recreational

1. Establish a resident and a nonresident saltwater angling license.
2. Establish a combined limit of 50 speckled trout and redfish per day per angler with the possession limit being the same.
3. Increase the penalty for violations of the above limit, with penalties being mandatory.
4. Strictly enforce the laws prohibiting sales of fish without a commercial license.

Management Agencies

1. Maintain a comprehensive, viable program with coordinated efforts in all Gulf Coast states that would monitor available stocks.
2. Encourage educational efforts concerning finfish populations and their direct dependence upon the environment.
3. All management of finfish and all other renewable natural resources should be vested in the appropriate state management agency, without legislative influence.

Copies of this study can be obtained by calling 568-5685 or writing Louisiana Department of Wildlife and Fisheries, Seafood Division, 400 Royal St., New Orleans, La. 70130. Ask for Technical Bulletin No. 36, "An Evaluation of Gill Nets of Various Mesh Sizes" by Gerald Adkins and Martin J. Bourgeois.

STATE LICENSE REQUIREMENTS

The Gulf States Marine Fisheries Commission has recently published a listing entitled "Licenses Fees Required by Alabama, Florida, Louisiana, Mississippi, and Texas in their Marine Waters." Included in the listing are types of licenses, number sold, cost and revenue generated from the fees. To obtain a copy of this listing, contact Larry Simpson, GSMFC, P.O. Box 726, Ocean Springs, MS 39564

OYSTER WARS

While Louisiana has its problems in the oyster industry right now, other states' oyster fishermen are not exactly lying in a bed of roses either. For example, the oyster war has broken out again in Chesapeake Bay. This ancient feud between oystermen from Maryland and Virginia goes back to 1785.

In the latest round two Maryland oyster fishermen were shotgunned on Pokomoke Sound. The fight is over which state controls the sound and has reached the US Supreme Court twice, once in 1876 and again in 1894.

In 1928, three companies of Virginia National Guard troops were mobilized after oyster fishermen shot up a state Fisheries Commission patrol boat. In 1949 a Virginia marine police officer killed a Maryland oysterman in the oyster war.

The worst period in the war though occurred in the 1880's. In "The Oyster Wars of Chesapeake Bay" a book by John Wennersten, legitimate oystermen were kidnapped and drowned and bold poachers put together a small navy that backed down the outnumbered police boats in deadly showdowns.

While most people feel that the days of that kind of violence are over in Pokomoke Sound, the last shooting has them worried. Looking at those kind of problems makes our problems, as big as they are, seem smaller.

Source: The News Journal Papers - 10/21/82

TAGGED SHRIMP DATA

From 1977 to 1981, 695,911 tagged shrimp were released off Louisiana, Texas, Mississippi, Alabama, and Mexico. National Marine Fisheries

Service figures show shrimpers recovered 42,677 of them. Marine biologist have taken the data and found some interesting information.

A fisherman in Galveston Bay recovered a shrimp that swam all the way from Caillou Lake, 200 miles away, the farthest any of them traveled.

One finding is that shrimp appear not to cross the Mississippi River's mouth, so a scientist monitoring stocks on one side could fail to notice a decline in stocks on the other side.

In addition, it used to be believed that shrimp live only 1 year, and its still clear the majority of them only live 1 year, but some have found to live up to 3 and 4 years.

The tag or "streamer" is a small piece of orange or blue plastic, one-quarter inch wide. Shrimpers finding tagged shrimp should wrap them in foil and put in the freezer. Record, time, place, and date of catch, then get in touch with a National Marine Fisheries Service Agent.

SOURCE: Corpus Christi Caller.

THE GUMBO POT

This month's recipe may be a little out of season but I couldn't resist putting it in because I've heard so much about it. This is a personal recipe of Tee Nom and Mary Ann Vanacar who live in Des Allemands. If you can't find any fresh turtle meat, it should be available frozen at your nearest seafood market.

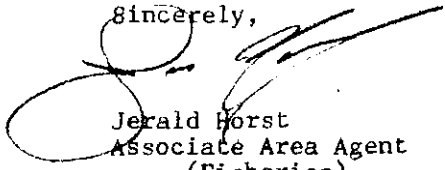
Turtle Sauce Piquant

- | | |
|---------------------------------------|---------------------------------|
| 10 lbs. turtle meat | 1 large can V-8 juice |
| 2 pkgs. Chef's frozen seasoning(14oz) | 1 Tbsp garlic powder |
| 2 small cans mushrooms | 2 tsps cayenne pepper(optional) |
| 1 medium jar stuffed olives(chopped) | Salt |
| 1/2 bottle La.red hot sauce | Cooking oil |

Boil turtle meat in water till meat falls off the bone (about 2 hrs.) In a separate pot pour enough cooking oil to cover the bottom well. Add Chef's seasonings, mushrooms, olives and garlic powder. Cook until seasonings are soft (about 20 min.) Add V-8 juice and boil lightly for one hour.

When the turtle meat begins to fall from the bone remove from pot and add to seasonings, cover and boil for about 1 hour. Add hot sauce, cayenne and salt to taste. Serve over rice and with garlic bread. Serves 15.

Sincerely,



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