

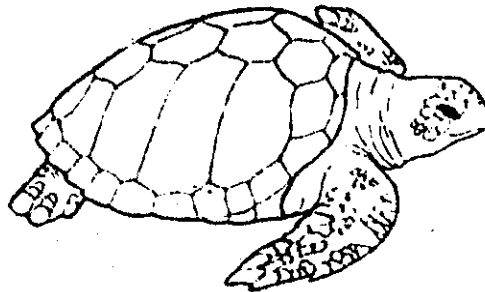
# LOUISIANA COOPERATIVE EXTENSION SERVICE

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## SEA GRANT PROGRAM

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LAGNAIPPE

### SHRIMP LICENSES

Just a reminder — be sure to get your commercial shrimp license in January. Last year a special act of the Legislature allowed late applicants to get their licenses, but that probably won't happen this year, so if you miss applying in January you probably won't get a license this year.

Also be sure to include some proof of Louisiana residency like a photocopy of your drivers license or voter registration card. This year for the first time you must prove you are a Louisiana resident to get a resident shrimp license.

### GOOD NEWS ON UNEMPLOYMENT TAX

In the November issue of Lagniappe I discussed the problem with congress and the expiration of the Commercial Fishermen's Exemption from paying Federal Unemployment Tax (FUTA). At that time unless Congress did something real quick, fishermen were going to have to pay FUTA on their deckhands.

However, Congress did do something. In one of their funding resolutions the exemption was extended and boat owners will not have to FUTA on their deckhands for 1982 if they pay their crews on shares and have a crew of less than 10 people.

If your tax accountant has some problem with this, the exemption was enacted as Public Law (PL) 97-362, Section 203.

### TRAWL EFFICIENCY DEVICE

Since I ran the article several months ago on the Trawl efficiency device (TED) I have received a lot of requests by fishermen to see one or to learn more about it. Fishermen interested in seeing one and talking to an expert on the TED will have chance to do so soon.

Walter Seidel, Chief of the Harvesting Systems and Fishing Surveys Division with the National Marine Fisheries Service will be speaking at the Concerned Shrimpers of Louisiana meeting on Saturday, February 19. The meeting will be at Peltier Auditorium at Nichols State University in Thibodaux. The afternoon session, which is open to the general public will be from 1 to 5 p.m. Former Governor Edwin Edwards will also be speaking at this session, on the future of the fishing industry in Louisiana.

## THE LACY ACT AND YOU

In the last year quite a few commercial fishermen and seafood dealers have been hearing about the Lacy Act and in fact some have found themselves charged with violations of the act.

For example, shrimpers fishing in Mexican waters have been arrested, not by Mexicans, but by the U. S. Coast Guard. Also, seafood dealers hauling fish across state lines have been given violations for being in possession of illegally caught fish.

The Lacy Act itself has been around many years, since 1900 to be exact, and was originally designed to prevent interstate movement of illegal wildlife products. As it was, it really didn't concern the seafood industry too much. However, in 1981 it was amended to cover fish, wildlife and plants and some real stiff penalties were added to the act.

The act provides for two kinds of offenses: 1) Marketing offenses and 2) Other offenses. Marketing offenses are small, usually book-keeping type of offenses with a maximum fine of \$250. The second category, called other offenses, has a civil penalty of up to \$10,000 and includes the following:

- 1) Violations of federal law
- 2) Violations of state law
- 3) Violations of maritime or territorial jurisdictions
- 4) False labeling or mislabeling
- 5) An attempt at any of the above

Import, export, transport, sale, receiving, acquiring or purchasing of fish, wildlife or plants in violation of state law, US law, treaty or regulation or Indian Tribal law is an offense. The act even prohibits Americans from depleting protected natural resources of foreign countries with which we don't have treaties. This is why the Coast Guard can arrest Americans for fishing in Mexican waters.

Additionally, if the government can prove that the violator had actual knowledge of the law and still broke it, the violator can receive a criminal penalty of up to \$20,000 for each violation and up to 5 years in prison.

The act also provides that all illegal products—fish, wildlife or plants—be confiscated. With felony convictions, vessels, vehicles, aircraft and other equipment used in the violation can also be confiscated.

In the last year several cases have been made on illegal fish crossing Louisiana borders and in November alone, 69 federal indictments were returned against American shrimpers in Brownsville, Texas.

This is only a very brief summary of the Lacy Act. If you need to know more about it, contact me at my office and I'll send you a copy of the breakdown on the 1981 amendment prepared by our Sea Grant attorneys.

## TAX GUIDES AND RECORD BOOKS

I've just received a supply of 1982 Commercial Fishermen's Tax Guides. They are a little hard to read but can be very useful. I've also gotten in a few more Commercial Fishermen's Records Books.

If you would like either or both of them, contact me at my office.

## TEXAS CLOSURE NOT HELPFUL IN 1982

According to the National Marine Fisheries Service annual review of the Texas closure, the closing of federal waters really didn't help shrimp production last year. According to their studies, the shrimp were larger, fewer and didn't move far enough offshore for the federal closure to be of help.

The 1982 analysis didn't cover the effect of the Texas state waters closure, but plans are being made to do so in next year's analysis of the Texas closure. Source: Gulf Fishery News. Dec. 1982.

## RED SNAPPER FOOD HABITS

Recently about 4000 stomachs from Gulf of Mexico red snappers were checked to see what they had eaten. Fifty-seven percent of the stomachs had food in them, with fish being the most common (70%), crabs (12%) in the middle, and mollusks, like clams and snails (85), the least common.

The snappers had eaten fish from 38 different families with the jack family being the most common (almost  $\frac{1}{2}$  of the fish).

Source: National Marine Fisheries Service, Southeast Fisheries Center Newsletter, July-Sept., 1982.

## OYSTER AREAS OPENED AND CLOSED

As of January 12, 1983 there have been some big changes in the areas open to oyster fishermen for harvest. I will try to describe the changes as best as I can, but if you need more information or need to see some charts of the areas call 568-5110 and ask for Walter Morse or George Robichaux. They are with the Department of Health and can give you all the information you need.

First the good news. The following area has been re-opened to oyster harvesting.

### Jefferson and Plaquemines Parishes

That area between the existing boundaries of the November 23, 1982 closure in lower Jefferson and western Plaquemines Parishes and generally south, to the Gulf of Mexico, of a line described as originating at a point immediately due west of Bassa Bassa Point in the Barataria Waterway, thence east through Barataria Bay to the existing eastern boundary of the November 23, 1982 Barataria Bay closure. This line is approximated by 29°21'15" North Latitude.

The following areas have been closed to oyster harvest as an extension of the earlier closure on November 23.

### Plaquemines Parish

1. All those shellfish harvesting/producing waters in western Plaquemines Parish bounded by and including Grand Bayou (western boundary); Mississippi River (eastern boundary); Hays Canal (northern boundary); and a line approximated by the right ascending bank of Myers Canal from its intersection with Grand Bayou, thence generally - N.E. to the northernmost tip of Dymond Island in Adams Bay thence generally E. - N. E. to the northernmost tip of Bosco Island in Adams Bay, thence due East from that point to an arbitrary point intersecting at the Mississippi River (southern boundary). Included in this area, therefore, are the following waterbodies: Grand Bayou (in part, from its intersection with Hays Canal to its intersection with Myers Canal), Bay Lanoux, Bay de la Cheniere, Bay Chicot, Bay Vacherie, and a portion of Adams Bay (in part, generally north of the arbitrary southern boundary line described above), etc.
2. Additionally, all those shellfish harvesting/producing waters in western Plaquemines Parish described as Bay Sansbois and Bayou Dulac between Socola Canal No. 2 and Bay Batiste.

### Jefferson and Lafourche Parishes

1. All those shellfish harvesting/producing waters in lower portions of western Jefferson Parish and eastern Lafourche Parish which occur west of Barataria Waterway, east of Bayou Lafourche, and north of an arbitrary line described as originating at Barataria Waterway at 29°26'00" N. Latitude and extending due west to Bayou Lafourche. Among those waterbodies affected are as follows: Grand Bayou, Snail Bay, Bay Dosgris, Bayou St. Denis, Turtle Bay, Round Lake, Little Lake, Bayou Perot, Bayou Rigolettes,

Also closed due to flood waters from the Mississippi and Pearl Rivers are the areas below. Some of these areas are normally closed in many years because of high river discharges. The closures this year are earlier and larger because of the record high river.

Eastern Plaquemines Parish

All those shellfish harvesting/producing waters in eastern Plaquemines Parish south and west of a line described by the United Gas Pipeline to its intersection of Eighty Arpent Canal; thence along the pipeline to its intersection with Wreck Bay thence along the left descending bank of Wreck Bay to Thorn Tree Bayou; thence along the left descending bank of Thorn Tree Bayou to Grand Point Bay; thence in an easterly trend across Grand Point Bay to the Texas-Gulf Transmission Pipeline at a point approximated by 89°36'00" west longitude and 29°36'00" north latitude; thence along the pipeline in a south-southwesterly direction to its intersection with the Back Levee Canal. Among those affected water bodies are a major portion of Lake Lery, Grand Lake, Lake Batola, Wreck Bay, Third Bay, Big Four Bayou, Thorn Tree Bayou, Second Bay and portions of Battle Ground Bay.

Western Plaquemines Parish

All those shellfish harvesting/producing waters in western Plaquemines Parish, east and generally south of a line described by the right descending bank of Bayou Long from its intersection at Empire thence to its confluence with Bayou Fontanelle, thence along the right descending bank of Bayou Fontanelle to the Gulf of Mexico. Among those water bodies affected are as follows: Bay Pomme d'Or, English Bay, English Bayou, Bay Jacquin, Cyprien Bay, Scofield Bay, Scofield Bayou, Bay Crapaud, Skipjack Bay, Dry Cypress Bayou, Bay Jacques, Bay Tambour, Chicharas Bay, Bay Coquette, Sandry Point Bay, etc.

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THE GUMBO POT

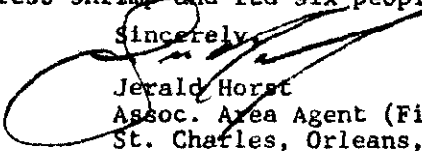
I should call this month's recipe "the long lost recipe" because after Allen Wiseman sent it to me I lost it. After a year and a half of hunting I finally found it in my file cabinet. In any case I'd like to thank Allen for the recipe and apologize for being so late publishing it. I think that you will really enjoy it. We cooked it last week and my wife and children couldn't get enough of it. It is a little like barbequed shrimp but has that spicy taste that only Creole mustard can give it.

Creole Shrimp

- |                                    |                              |
|------------------------------------|------------------------------|
| 4 lbs. unpeeled headless or        | 1 Tbsp. chives               |
| head-on shrimp (larger the better) | 1 Tbsp. dried parsley flakes |
| 1 pint (16oz) hot French Creole    | 1 tsp. red pepper            |
| mustard                            | French bread                 |
| 1½ lb. margarine                   |                              |

Melt margarine in a large electric skillet or a large baking dish. Add the mustard, chives, parsley and pepper (The mustard is well seasoned and usually adds enough salt for most peoples' taste). Put the raw shrimp in the mixture and mix well. Cover and cook in 350°F oven and until shrimp are cooked and the water is out of the sauce. If an electric skillet is used set at 325°F and open the small vent in the cover. After the shrimp are cooked you may want to pour the excess oil off the top of the mixture. Serve with French bread to sop the sauce. I used headless shrimp and fed six people.

Sincerely,

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