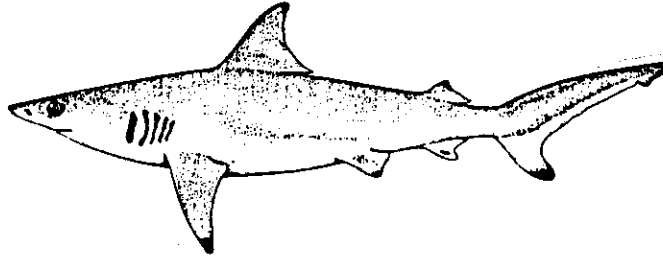


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SEA GRANT PROGRAM



LAGNIAPPE

SHARK PLAN HEARINGS

The Gulf of Mexico Fishery Management Council will be holding a public hearing at 7p.m. May 20 at the New Orleans Airport Holiday Inn at 2729 Williams Blvd. in Kenner. If you miss the meeting, written comments can be sent to: NMFS, 9450 Koger Blvd., St. Petersburg, FL 33702. The plan will regulate 39 species of sharks found in Atlantic waters including the Gulf of Mexico. The plan proposes the following:

- * Close the commercial fishery for large coastal sharks from October 1, 1991 until July 1, 1992 to help rebuild stocks.
- * Set an annual commercial quota of 3.2 million lbs for large coastal sharks beginning July 1, 1992.
- * Set an annual commercial quota of 3.5 million lbs for open water "pelagic species".
- * Set a recreational combined bag limit of 2 large coastal and pelagic sharks per vessel per trip and 5 small coastal sharks per person per day.
- * Prohibit removing fins from sharks before they are landed.
- * Set a minimum size of 66 inches fork length for mako sharks.
- * Outlaw the sale of sharks by sport fishermen.
- * Require proof that 10% of a person's income comes from the sale of fish or fish products to get a \$27 license to buy or sell shark meat or fins.
- * Require fishermen, dealers and shark tournament operators to keep records and provide information.
- * Require selected vessels to carry observers.

All sharks covered by the management plan will fall under one of these three groups shown below:

Large Coastal Sharks

Scalloped hammerhead
Great hammerhead
Smooth hammerhead
Sandbar
Blacktip
Dusky
Spinner
Silky
Bull

Bignose
Narrowtooth
Galapagos
Night
Caribbean reef
Tiger
Lemon
Sand tiger
Bigeye sand tiger

Nurse
Whale
Basking
White

Pelagic Sharks

Shortfin mako
Longfin mako
Porbeagle

Thresher

Bigeye thresher
Blue
Oceanic whitetip
Sevengill
Sixgill
Bigeye sixgill

Small Coastal Sharks

Atlantic Sharpnose
Caribbean Sharpnose
Finetooth
Blacknose

Smalltail
Bonnethead
Atlantic Angel

N.M.F.S. TO CHANGE TED REGULATIONS

At the recent TED information meeting held in Thibodaux, Andy Kemmerer, Regional Director for the National Marine Fisheries Service, announced that they will be changing TED regulations in the upcoming months. While the proposed changes aren't on paper yet, here's what to expect:

- 1) A simplification of the current TED rules to make them more understandable.
- 2) Requiring that TEDs be used in more times and places than is now required. (TEDs are not now required in inshore waters or in offshore waters in the winter months).
- 3) Require that TEDs be in all trawls rigged for shrimping in any area and time that TEDs are required. At present, TEDs are only required to be in trawls while shrimping.
- 4) Lowering the tow time for those vessels that aren't required to use TEDs from 90 minutes to 45 minutes in the warm months and 60 minutes in the cold months.
- 5) Allow the seizure of any shrimp on board a vessel that is violation of the TED law.

I'm sure that the new regulations will be much more detailed when they are printed. We will inform you as soon as they are published and you will have a 30 day comment period before anything can be put into effect. Stay tuned.

SEAFOOD IMPORTS AND EXPORTS

In 1990 edible seafood imports were valued at \$5.2 billion dollars and exports were \$2.8 billion. Imports were down by \$265 million dollars. Shrimp imports were worth \$1.7 which is 32% of the total. The quantity of shrimp imported was 227,440 tons which was down 704 tons from 1989.

The \$2.8 billion in fisheries exports was a new record, up from \$2.3 billion in 1989. Exports on most major edible fishery products were up except for salmon which were down 8.4% to \$667 million.

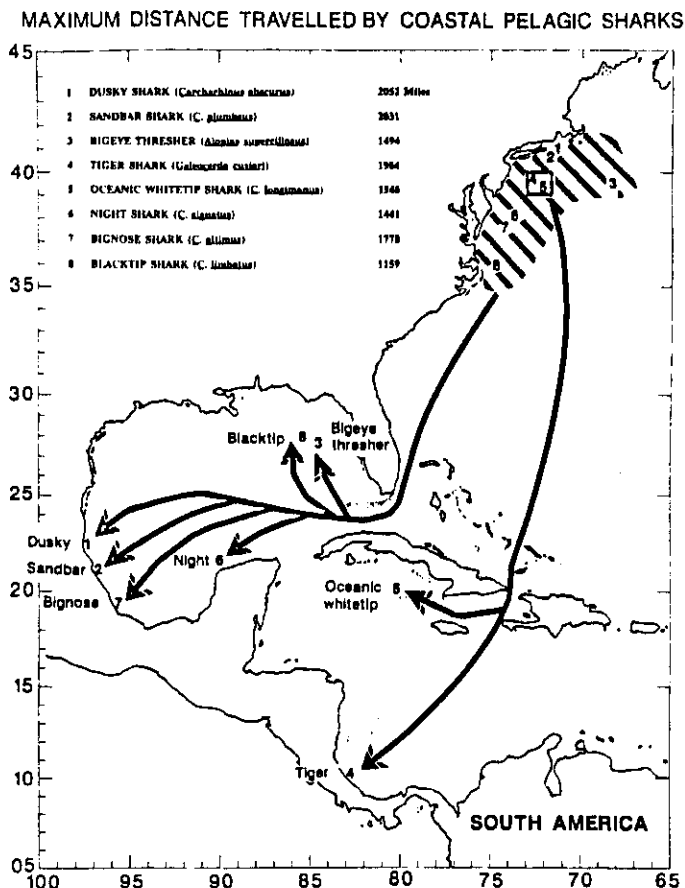
Source: Imports and Exports of Fishery Products Annual Summary 1990. National Marine Fisheries Service.

SALTBOXES OUTLAWED IN ALABAMA

The use of saltboxes to separate shrimp from finfish by-catch has been outlawed by the state of Alabama. Saltboxes are very effective in separating finfish from shrimp and their use allows shrimpers to work in areas of high finfish concentrations, that they may not be able to trawl in otherwise. Saltboxes will probably be looked at closely throughout the Gulf.

1990 SHARK TAGGING RESULTS

The Cooperative Shark Tagging Program has released the results of this 1990 shark tagging and recapture program. Records were set with 5000 sharks tagged and with 385 recovered. A sandbar shark was recovered 25 years after it was tagged (also a record). This fish only grew an inch a year while it was free, which backs up what many biologists have said about the slow growth of some sharks. Many sharks are known to travel long distances. The map on the next page shows how far sharks will travel.



Source: The Shark Tagger 1990 Summary by J. Casey, H. W. Pratt, N. Kohler and C. Stillwell NOAA, National Marine Fisheries Service, Northeast Fisheries Center.

CRAWFISH CONFLICT

Crawfish are a New Orleans area springtime tradition. Much of the crawfish supply for this area comes from the Atchafalaya Basin where fishermen and landowners are in a battle over fishing rights.

Fifteen large landowners in the Basin have banded together to form the Atchafalaya Crawfish Conservation Association. Their goals are to charge each crawfisherman \$200 a year to fish in the flooded swamps that they own. They also want to put regulations in such as a season and mesh sizes on traps.

Crawfishermen have united against the proposal, forming a group named Common Claws Inc. The group has over 300 members and promises to resist paying for fishing in an area they have fished for generations. Common Claws is also concerned that landowners will not stop at a \$200 fee but will demand an increasing share of their catch.

Right now, the situation is a stand-off, with seafood markets, restaurants and other local lovers of "spillway" or "Belle River" crawfish watching from the sidelines.

BLUEFIN TUNA

Bluefin tuna are an extremely valuable by-catch in the Gulf of Mexico tuna fishery. These fish are also classified as a biologically stressed fish, with very small quotas

on their harvest. The fishery in the Gulf is all on larger mature fish. Much of the fishery on the North Atlantic coast is on baby fish under 50 pounds.

Each year since 1985 rod and reel fishermen in the north Atlantic have gone over their quota of 278,000 pounds. The worst year was in 1987, when 876,000 pounds of bluefins averaging 35 pounds each were taken. To prevent this overfishing, the National Marine Fisheries Service is proposing to cut the daily limit on rod-and-reelers from four fish to one.

One result from the public hearings on this proposal, was that their fishermen pushed strongly for the idea of the National Marine Fisheries Service ending the fishery for large fish in the Gulf of Mexico. These are not separate populations but the same fish, with many small fish there and only the larger ones migrating into the Gulf.

Source: Commercial Fisheries news - May 1991

COLUMN ON LATEST NEWS

I've recently started writing a newspaper column called "Fisheries Newslines" which will appear each Thursday in the Picayune section of the Times Picayune newspaper. Changes in fisheries regulations are happening so fast that this monthly newsletter can't keep up with them. The column will help with this problem. Each article will list all the fishing seasons and which are open or closed. A calender of meetings of interest is also included.

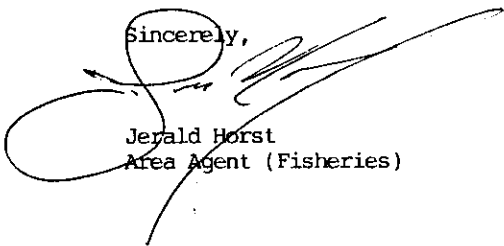
I would welcome any suggestions on making the column more effective for your needs.

THE GUMBO POT
Crawfish Dee-lish

This month's recipe comes from Meg Stevens of Iberville Parish. It's a good time of the year to try this dish, since crawfish tail meat is plentiful.

- 1 stick butter or margarine
- 1 cup chopped green onions
- 4 cloves garlic, chopped
- 1/2 cup chopped celery
- 1 pound crawfish tails with fat
- 1 (10 3/4 ounce) can cream of mushroom soup
- 8 ounces sour cream
- 8 ounces processed cheese spread
- Creole seasoning to taste
- 1 (8-ounce) package egg noodles, boiled and drained.

Melt butter in large skillet over heat
Saute green onions, garlic and celery 5 minutes or until tender. Add soup, sour cream, cheese spread and creole seasoning. Mix. Simmer 3 to 5 minutes or until bubbly. Stir crawfish mixture and noodles together in a 2-quart dish. Serve hot with side salad and garlic bread. Serves 8

Sincerely,

Jerald Horst
Area Agent (Fisheries)