



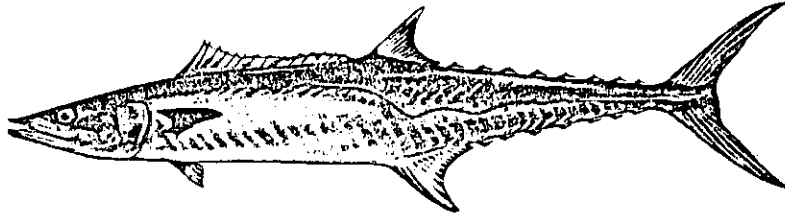
**LOUISIANA
COOPERATIVE
EXTENSION SERVICE**

LOUISIANA STATE UNIVERSITY AGRICULTURAL CENTER
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SEA GRANT PROGRAM



LAGNIAPPE

MEETING FOR SEAFOOD PROCESSORS

Mandatory seafood inspection is becoming a subject of great interest in Congress and an inspection program will probably be developed soon. The U. S. Food and Drug Administration and the National Marine Fisheries Service have already agreed to offer a joint voluntary inspection program based on the HACCP concept. It is likely that any mandatory program would be much the same. HACCP inspection involves very detailed record keeping.

In order to prepare seafood processors for the possibility of a HACCP program, we are offering a workshop on the subject on Wednesday, December 4 from 2 to 5 p.m. at the Old Metairie Library meeting room at 2350 Metairie Road in Metairie. Don't be concerned if you aren't using a computer in your business now. The purpose of the workshop is to introduce the possibilities available to you.

A G E N D A

- * **Proposed Federal Mandatory Seafood Inspection: What is it and What Will it Mean**
- * **Current Status of Congressional Bills**
- * **The Basics of Using Computer Technology in the Seafood Processing Plant**
- * **Seafood Plant Application and Hands-On Demonstration**
- * **LCES Computer Laboratory Training**

SHRIMP AND MACKEREL PUBLIC HEARINGS

The Gulf of Mexico Fishery Management Council will be holding several public hearings on proposed changes in the shrimp and mackerel management plans. The most important changes proposed in the shrimp plan are for the creation of a shrimping permit for federal waters and a requirement that shrimp vessels picked by National Marine Fisheries Service (NMFS) will have to carry observers on board for data collection. If chosen the vessel owners will be paid for food and expenses. Other changes include a definition for overfishing of white shrimp and doing away with the yearly reports on the Texas closure and the Tortugas sanctuary. The times and places of the shrimp hearings are as follows:

<u>CITY</u>	<u>DATE</u>	<u>TIME</u>	<u>PLACE</u>
Thibodaux	December 2	2:00 p.m.	Nicholls State University G. L. Guidry Stadium Century Club Room
New Orleans	December 3	1:00 p.m.	Airport Quality Inn 1021 Airline Hwy., Kenner
Biloxi	December 4	1:00 p.m.	Mississippi Beach Resort

Proposed changes for the mackerel fishery are shown below:

- 1) A maximum 14 to 21 year recovery period for king mackerel and 5 to 7 1/2 years for spanish mackerel stocks.
- 2) Schedule stock assessments for every other year rather than yearly.
- 3) Allow seasonal adjustment in size limits, trip limits, closed seasons, and gear restrictions.
- 4) Allow division of Gulf king mackerel into two management substocks.
- 5) Change the minimum income requirements to get a commercial mackerel permit to one of those listed below:
 - * 10% of income in one of last three years must come from commercial fishing.
 - * 50% of income in one of last three years must come from commercial or charter boat fishing.
 - * either an unspecified percentage of income in one of last three years or \$20,000 in earnings in one of last three years from commercial, charter or headboat fishing.
- 6) Create a temporary moratorium on commercial mackerel permits.
- 7) Provides that sportfishing will not stop when their yearly quota is filled. Overharvest will be adjusted the next year.
- 8) Change the fishing year for mackerels.
- 9) Increase the minimum size on king mackerel from 14 to 20 inches fork length.

The times and places of the mackerel hearings are as follows:

<u>CITY</u>	<u>DATE</u>	<u>TIME</u>	<u>PLACE</u>
Thibodaux	December 2	7:00 p.m.	Nicholls State University G. L. Guidry Stadium Century Club Room
Biloxi	December 4	7:00 p.m.	Mississippi Beach Resort

COMMISSION TO ACT ON TROUT

The Louisiana Wildlife and Fisheries Commission has proposed several changes in the regulations on the commercial speckled trout fishery. First, they plan to lower the commercial speckled trout quota from 1 1/4 million pounds to 1 million pounds. Secondly, they plan a closed season on the commercial harvest of speckled trout between April 1 and September 15 of each year. Finally, they plan to prohibit commercial fishing for speckled trout from sunset Friday to sunset Sunday (weekends) during the rest of the year. The rule is planned to become effective on February 10, 1992, so the commission will probably act on it at its December meeting.

CRAB TRAP REGULATIONS PROPOSED

The Louisiana Wildlife and Fisheries Commission has approved a plan to require crab traps to be marked. If the plan passes the final vote, all commercial and recreational crab traps must be marked with a 1/2-inch stainless steel self-locking tag attached to the center of the trap ceiling. Tags shall be supplied by the fisherman. Commercial trap tags must have the commercial fisherman's license (not gear license) number and recreational tags must be marked with the recreational gear license number.

Interested persons may send written comments on the proposed rule until December 31, 1991 to Vince Guillory, Department of Wildlife and Fisheries, PO Box 189, Bourg, LA 70343.

LOUISIANA "WILD" CATFISH CAMPAIGN

The Louisiana Seafood Promotion and Marketing Board has begun a Louisiana "Wild" Catfish Campaign in October. The promotion targets retail outlets and restaurants. Point of purchase materials, such as table tents, buttons, recipes, banners and posters are available for the promotion. The promotion is aimed at increasing demand for Louisiana wild catfish and emphasizes the diversity of size and product form and the excellent taste of wild catfish. Louisiana is the leading producer of wild catfish and in 1990 had landings of 3.6 million pounds with a dockside value of \$2.3 million.

SALT BOXES

Recently, I have received numerous calls requesting information about salt boxes. Where are they legal? -- Where are they illegal? and what affect do salt boxes have on finfish and shellfish like crabs? A review of the regulations as they currently stand shows:

1) **Alabama** currently has a regulation which states "any person taking or catching seafood in the territorial waters of the state shall use all reasonable means available to return unwanted and undersized seafood species to the water as soon as possible and in such a manner as to leave them uninjured. The use of a spike board, salt box, or similar device in returning of seafood species to the water is specifically prohibited. A "salt box" is hereby defined for purposes of this regulation as "any container in which the salt content of the water within is increased by the addition of salt to aid in separating shrimp from bycatch."

During June of this year this regulation was suspended for 120 days thereby making the use of salt boxes legal. This suspension is scheduled to expire around October 1. It is unclear at this time what will happen after the suspension expires.

2) **Florida** currently does not have a regulation in effect which would prohibit the use of salt boxes; however, the Marine Fisheries Commission is conducting public hearings on a draft regulation which would outlaw brine (salt) boxes.

3) **Louisiana** currently doesn't have any specific laws regarding salt boxes.

4) **Mississippi's** Commission on Wildlife Fisheries and Parks passed a regulation which became effective on May 22, 1991 that defined a salt box as "...any container or similar device in which the specific gravity or density of the water is increased by the addition of salt or other substance to aid in separating the shrimp from the bycatch." This regulation further provided "It shall be unlawful for any person, firm or corporation to use any salt box on board any vessel within the waters under the territorial jurisdiction of the state of Mississippi."

5) **Texas** currently does not have any laws or regulations which specifically prohibit the use of salt boxes. However, a staff person in the Texas Parks and Wildlife Department has advised during the last regular session of the Texas Legislature, a law was passed which states any fish for which a size limit has been established must be returned to the water in such a manner that it has the best chance of survival.

There is very little information on the effects salt boxes have on the survival of fish. Some preliminary work from Mississippi and Alabama seems to indicate the salt box has little or no effect on survival of the bycatch until salt concentrations in the salt box exceed 90 ppt (parts per thousand). When enforcement officers in Mississippi began checking the salt content of the salt boxes this summer, they found most were in the 50 ppt to 60 ppt range. I must emphasize this work is very preliminary.

Source: Fishery Notes, October, 1991

COUNCIL APPROVES REEF FISH CHANGES

The Gulf of Mexico Fishery Management Council has approved a major change in reef fish (snapper and grouper) regulations. After the approval of the Secretary of the Department of Commerce, there will be a three year moratorium on issuing any new commercial reef fish permits while the Council considers a limited entry plan.

During this period, only people who held a reef fish permit in 1991 or who qualify by having earned 50% or more of their "earned income" in 1991 from commercial or charter boat fishing can hold a permit. If a person earns less than 50% of his income from these sources during the moratorium he will lose his permit.

Anyone new, who wants to get into the reef fish fishery, must get a permit and a vessel from someone already in the fishery. If the new person does not meet the 50% income qualification, he will have one year to do so. A non-qualifier who is new to the fishery cannot transfer his permit to another non-qualifier during that first year.

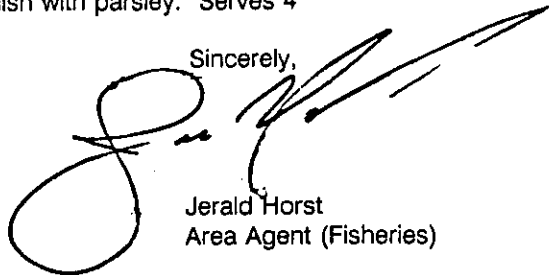
THE GUMBO POT

Shrimp Stuffed Potatoes

- | | |
|-----------------------------------|---------------------|
| 1 lb cooked, peeled, small shrimp | 1/2 cup margarine |
| 4 large baking potatoes | 3/4 teaspoon salt |
| 1/4 cup chopped green onions | 1/2 teaspoon pepper |
| 1 cup grated sharp cheese | paprika |
| 1/2 cup half-and-half | fresh parsley |

Bake potatoes for 45 minutes. When cool to touch, cut potatoes in half lengthwise. Scoop out the pulp leaving a firm shell about 1/4 inch thick. Combine potato pulp, margarine, half-and-half, green onion, cheese, salt and pepper. Whip until smooth. Mix in shrimp. Stuff potato shells with shrimp mixture and sprinkle with paprika. Bake at 425 degrees for 10 minutes. Garnish with parsley. Serves 4

Sincerely,



Jerald Horst
Area Agent (Fisheries)