

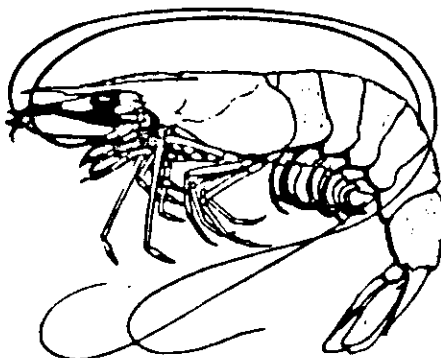


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SEA GRANT PROGRAM



LAGNIAPPE

THANKS FOR THE HELP

The Louisiana Cooperative Extension Service, Jefferson Parish Citizen's Service and the Jefferson Parish Marine Fisheries Advisory Board would like to extend their thanks to the following groups and businesses which made a contribution towards the installation of the Lafitte-Barataria Used Oil Recycling Tank: Sixth Ward Association for Progress, Bob's Net Shop, Carlo Ditta Inc., Capt. Craig Inc., Cochiara Shipyard and Marina, Fleming Canal Store, Lafitte Welding Service, LeBlanc Seafood, Miss Santrina Inc. and Tewelde Piggly Wiggly.

The tank is installed and ready for used oil from both vessels and vehicles. It is located at the Barataria Bay Fuel Dock (Oil Shed). There is no charge for using the tank and anyone can use it.

MARINE FISHERY RESERVES

A new idea that fishermen will probably be hearing about in the future is the creation of "marine fishery reserves". These are areas that would be off limits to fishing for some kinds of fish. Some scientists feel that the current systems of regulating fisheries which allow fishing everywhere but use size limits and other regulations aren't doing enough to protect fish. Minimum size limits, for example, may allow fishermen to catch more of the

faster growing fish and leave the runtier ones to spawn a race of smaller fish. Also, bigger fish produce far more eggs than smaller ones. Under this theory, the fish spawning in the reserves would also repopulate the areas where fishing is allowed.

On the flip side however, many fishermen may resent the loss of freedom to move around and find fish. Under a plan briefly looked at by the South Atlantic Fishery Management Council for snappers and groupers, 20% of offshore waters would have to be declared off-limits for the idea to work. Even fishermen who like the idea of marine fishery reserves may not like the idea of one in their traditional fishing area. There are many questions to be answered. For example, would an area be declared a reserve just for some species or for all fishing?

Whether the idea will find any use in the Gulf of Mexico remains to be seen, but you can bet you'll hear more about it in the future.

BOAT OPERATOR'S LICENSE?

Most fishing vessel operators are well aware of the new U.S. Coast Guard safety regulations. Another provision of the law which created these safety regulations required the Coast Guard to develop a vessel operator's licensing program. The Coast Guard has delivered its proposal to Congress which would require that operators of federally documented vessels be licensed.

Under the proposal, anyone who operates a documented commercial fishing vessel in waters out to 200 miles would have to carry one of two licenses. A license would also be required for any crewman who stands watch at the helm.

After performance standards for vessel operation are developed, the Coast Guard would qualify private trainers to give classroom instruction. Operators would also have to meet other standards concerning age, character, habits of life, experience, professional qualifications and physical fitness. Also, they would have to be a U.S. citizen and demonstrate proficiency with the English language.

Licensed operators would have to pass drug and alcohol tests and licenses would have to be renewed every five years. Its now up to Congress to decide whether to adopt, modify or reject the plan.

Source: Commercial Fisheries Newslines. May 1992. Michigan Sea Grant Extension.

CHINESE CRAWFISH

Louisiana, long the king of crawfish production has new competition -- from China. Last year, 184,695 pounds of peeled crawfish tailmeat was imported into the U.S. from the Orient. It entered the country in early November and was sold for \$1 to \$2 per pound

below Louisiana production costs. This naturally alarmed Louisiana crawfish producers and processors.

Crawfish experts at the LSU Agricultural Center in Baton Rouge feel that in order to remain competitive, the state's crawfish producers must find ways to reduce the cost of production and that processors will have to reduce processing costs and develop new markets. They feel that water conservation and recirculating methods, grading, purging and different harvesting methods by farmers should be looked at and that new peeling methods by processors should be studied.

Louisiana produces 40% of its production from the wild, mostly from the Atchafalaya Basin and 60% from farms, which had 116,000 acres in production in 1991. The farm-raised production alone was 57.7 million pounds worth \$31.7 million. The 12 parishes with the highest acreage are: St. Martin, 28,000; Vermilion, 12,000; Acadia, 11,400; St. James, 9,440; St. Landry, 9,400; Lafourche, 7,220; Evangeline, 4,750; Iberia, 4,500; St. Mary, 3,500; Jefferson Davis 3,325; Calcasieu, 3,100 and Iberville, 2,500.

About 75% of the state's production of live and processed crawfish is consumed in Louisiana. About 25% of the annual crop is peeled for tailmeat. Louisiana does export some crawfish. The largest market is Sweden which buys 3 million pounds of large crawfish that are no smaller than 14 count per pound. The three major crawfish producers in the world are Spain, China and Louisiana.

Source: Foreign Crawfish in Future of Louisiana Crawfish Industry by Wendell Lorio and Lynn Dellembarger, April, 1992.

ANGLER GROUP OPPOSES BASS AQUACULTURE

In a recent letter to the Delaware Department of Natural Resources and Environmental Control, Helen Sevier, president of the Bass Anglers Sportsman Society (B.A.S.S.), announced their opposition to allowing any aquaculture of black bass for human food purposes. She states that "....we will actively support the efforts of New York or any other state to restrict commerce or use of the black bass as a foodfish because of its national importance and economic significance as a gamefish." She stated that B.A.S.S. was prepared to handle aquacultured black bass sales for food on a national basis and sent copies of the letter to the Sport Fishing Institute, state B.A.S.S. Federation presidents, the U.S. Fish and Wildlife Service, state fish and wildlife directors and her congressman.

According to columnist Bill Mancini, Ms. Sevier seems to be concerned that culturing black bass to eat will cause fishermen to start eating their catch of wild fish instead of using catch-and-release, which will end up reducing the numbers of catchable bass for recreational sportsmen.

Source: Aquaculture Sportsmen News. Vol. VI No. 9, May 1992.

DWI TASK FORCE ON WATER

The Enforcement Division of the Department of Wildlife and Fisheries has formed a DWI Task Force. Their goal is to solve the drinking problem on the state's waterways. Since the Department has cracked down on alcohol drinking by boaters, the number of boating deaths has dropped 50%.

The DWI Task Force, which plans to be very active this summer, will consist of three five-man teams and will be most active on waterways where there is high boat use and too much drinking. These teams are set up to do alcohol tests and to transport offenders to jail and handle their confiscated boats.

An offender is subject to a \$500 fine and/or up to 6 months in jail. If a person refuses a breath test, his automobile driving license will be revoked for six months. A person will be cited on the water exactly like on land. For example, if someone on land has already had a DWI offense, one on the water will be recorded as a second offense.

BYCATCH RESEARCH PLAN

The Gulf and South Atlantic Fisheries Development Foundation has released for review "A Research Plan Addressing Finfish Bycatch in the Gulf of Mexico and South Atlantic Shrimp Fisheries". The research program will collect information on which bycatch species are caught by the shrimp fishery, where, when, and in what quantities. Research will also be conducted on different management options, gear development to reduce bycatch, sociological and economic impacts of bycatch management, and information/education on finfish bycatch for both fishermen and the public.

Portions of the research plan related to bycatch characterization and gear development are already underway through foundation projects. Summaries of the research plan are currently available, and final copies of the plan will be available in early June.

In 1990 the United States Congress called on the commercial shrimp industry to take a lead role in addressing finfish bycatch in the Gulf of Mexico and South Atlantic regions, and called on all concerned parties to take a cooperative rather than confrontational approach to solving bycatch issues. With development of the foundation's cooperative finfish bycatch research plan, a major step has been taken to meet this challenge. According to Walter Schaffer of the South Carolina Shrimpers Association who served as the steering committee chairman, "This research plan shows that long-term solutions to major fishery issues can be found through cooperative efforts involving all concerned parties. Indeed, cooperative approaches such as this may be the only way to achieve such long-term solutions. This plan should also make clear that the southern commercial fishing industry is taking a lead role in achieving these solutions."

THE GUMBO POT

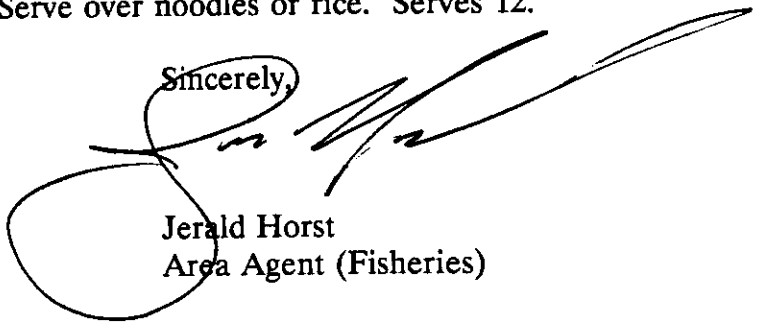
This month's recipe is from Chantel Chouest, a 4-H Seafood Cooking Contest winner from Lafourche Parish. I had never eaten a turtle etouffee before, but I found this dish to be wonderful.

TURTLE ETOUFFEE

- | | |
|------------------------------------|----------------------------------|
| 8 cups of water | 1/3 cup garlic, finely chopped |
| 2 pounds turtle meat, deboned | 2 8oz cans tomato sauce |
| 1 large onion, quartered | 4 cups of stock |
| 1 stalk of celery, cut in 4 pieces | 1 can chicken broth |
| 1 teaspoon salt | 1 teaspoon soy sauce |
| 1 teaspoon pepper | 1 tablespoon lemon juice |
| 1/2 green pepper, cut in 4 pieces | 2 teaspoons hot pepper |
| 3/4 cup cooking oil, divided | 2 teaspoons black pepper |
| 1/2 cup flour | 2 teaspoons salt |
| 2 cups onions, chopped | 1 teaspoon paprika |
| 2/3 cup bell peppers, chopped | 4 bay leaves |
| 1/4 cup celery, chopped | 1 ounce package processed cheese |

In a large pot, combine water, turtle meat, onion, celery, salt, pepper and bell pepper. Boil for 45 minutes. Remove turtle meat, debone and set meat aside. Reserve 4 cups of stock. In a medium skillet, combine 1/2 cup cooking oil and 1/2 cup flour to make roux. Cook until roux is peanut butter color. Set aside. In a large pot (2 gallons), put 1/4 cup cooking oil and heat. Add onions, peppers, celery, garlic and turtle meat. Sauté these together until vegetables are tender. Add tomato sauce. Stir to combine. Add roux, mix it in thoroughly. Add 4 cups of reserved stock and chicken broth. Add soy sauce, lemon juice, hot pepper sauce, black pepper, salt, paprika, and bay leaves. Cook for 1 hour. Last 5 minutes add cheese and let melt. Serve over noodles or rice. Serves 12.

Sincerely,



Jerald Horst
Area Agent (Fisheries)

LOUISIANA COOPERATIVE EXTENSION SERVICE
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