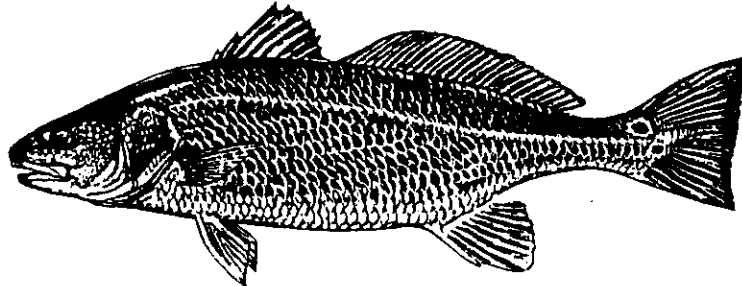




SEA GRANT PROGRAM



LAGNIAPPE

LOUISIANA -- REDFISH HEAVEN

According to recently released information, Louisiana is the kingpin when it comes to redfish among the five gulf coast states. Shown here is Louisiana's recreational harvest in numbers of redfish compared to the total recreational harvest of all five states.

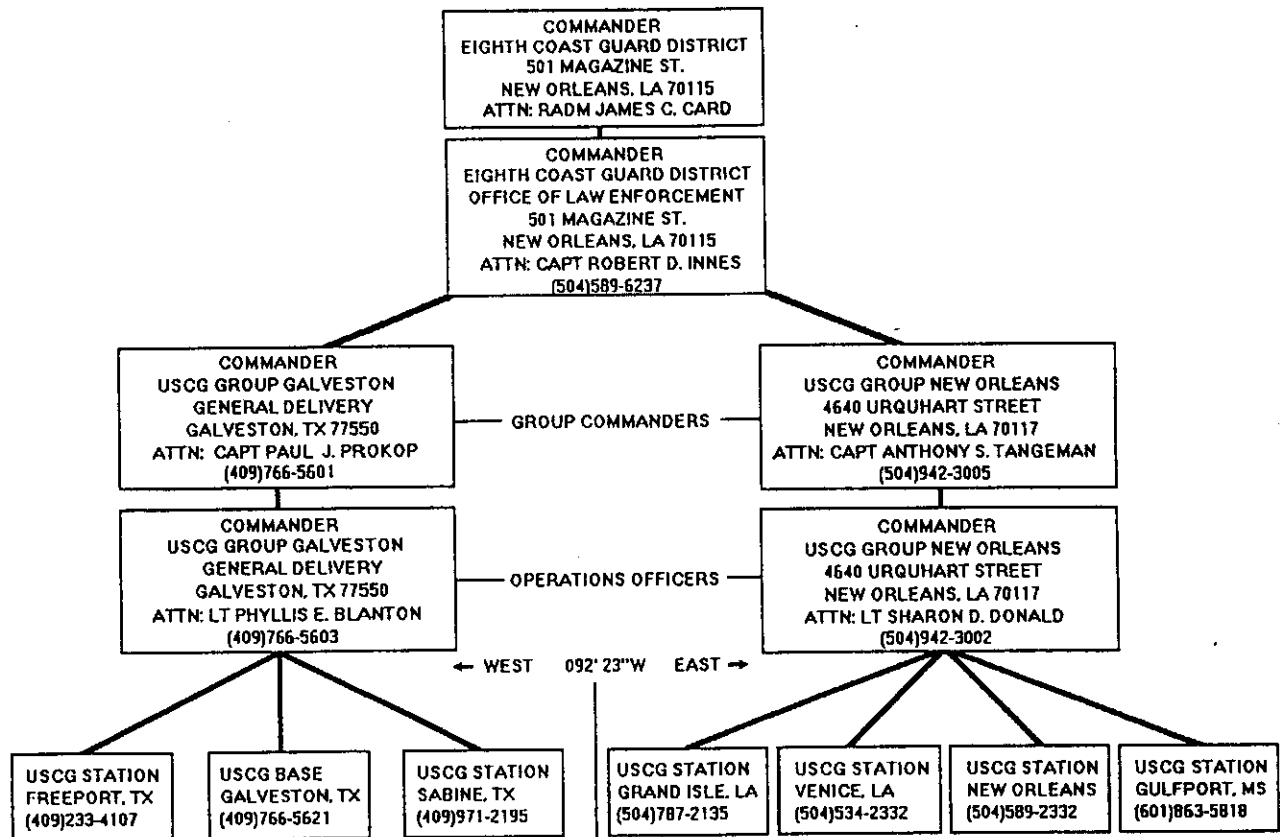
<u>Year</u>	<u>Louisiana Harvest</u>	<u>Total Gulf Harvest</u>	<u>Louisiana's Percentage</u>
1979	2,455,000	4,080,000	60%
1980	1,705,000	3,404,000	50%
1981	432,000	2,075,000	21%
1982	1,406,000	2,905,000	48%
1983	2,551,000	4,044,000	63%
1984	1,105,000	2,875,000	38%
1985	1,360,000	2,271,000	60%
1986	1,814,000	2,785,000	65%
1987	1,479,000	2,072,000	71%
1988	891,000	1,239,000	72%
1989	931,000	1,380,000	67%
1990	662,000	1,060,000	62%
1991	736,000	1,195,000	62%

Over the 13 year period, Louisiana sportsmen harvested 56% of all the recreationally caught redfish in the states of Texas, Louisiana, Mississippi, Alabama, and Florida. In the last 4 years of the data, Louisiana sports fishermen harvested twice as many redfish as the other four gulf states combined! This is even more dramatic when you realize that both the states of Florida and Texas each alone have far more saltwater fishermen than Louisiana.

Data Source: Status of the Red Drum Stocks of the Gulf of Mexico, Report for 1993, by C. Phillip Goodyear. April 1993. National Marine Fisheries Service, Southeast Fisheries Science Center.

CONTACTING THE COAST GUARD

Shown below are the telephone numbers of all of the local Coast Guard stations between Freeport, Texas and Gulfport, Mississippi. These are the offices that fishermen should call to report any obstruction of navigation in passes and other maintained waterways or damaged navigational aids. The dividing line between Coast Guard Stations Grand Isle and Sabine is longitude 91°23' W which is just to the west of Fresh Water Bayou in Vermillion Parish. If the problem you are reporting isn't taken care of, the chart also shows the telephone numbers and names of the Coast Guard officers higher up the chain of command.



All Coast Guard Groups and Stations also monitor VHF CH 16 and HF 2182 for emergencies.

You may want to cut this article out and put it on the boat so that you have it handy when you need it.

FIRST AID AND C.P.R. CERTIFICATION

Congratulations to those of you who completed the first aid and CPR courses that we arranged in Lafitte. Thanks also to Mayor Timmy Kerner of Lafitte for use of the Civic Center for these classes. For those of you who didn't complete the class, remember that

after September 1, 1993 the U. S. Coast Guard will require that each documented vessel that operates, at any time, more than 12 miles offshore with more than two people on board must have at least one person on board trained in first aid and one in CPR. The same person can be certified in both.

Courses for first aid and CPR certification are available from local American Red Cross offices. They are listed in the yellow pages of the telephone book.

FACT SHEETS AVAILABLE

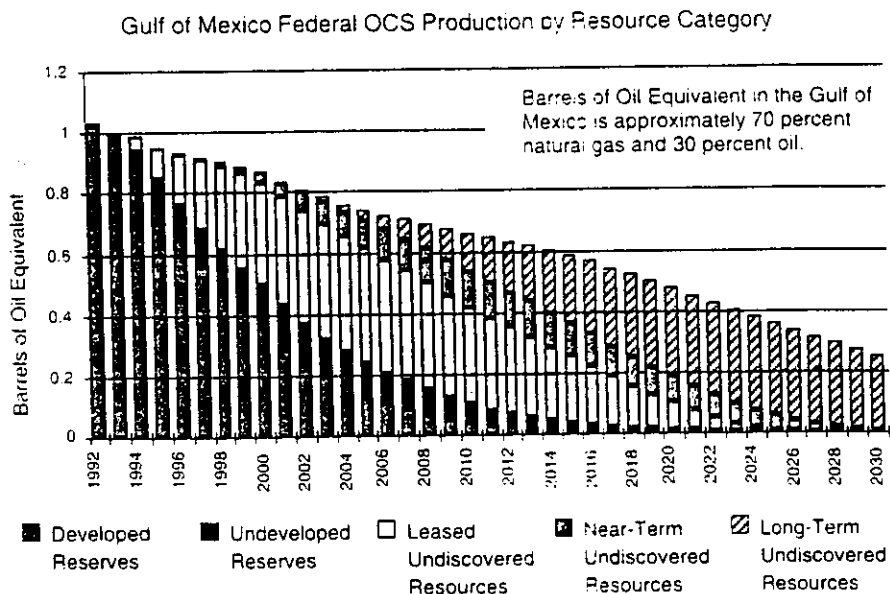
We have recently completed a series of fact sheets on fisheries and coastal issues. They are short, well written and to-the-point. If you would like a copy of any of them, call or write my office in Marrero.

Speckled Trout Facts
 Recreational Oyster Fishing
 Spaghetti Worms in Fish
 Redfish (Poisson Rouge)
 Largemouth Bass Facts
 Understanding Sustainable Yields of
 Fish and Wildlife

Mariculture
 Allocating Fish
 Marine Litter...More than a Mess
 Who Manages our Fishery Resources?
 Handling and Freezing Fish and Seafood
 Navigable Water Bottoms and the
 Public Trust Doctrine in Louisiana

FISHERIES IN LOUISIANA'S ECONOMY

Two important contributors to Louisiana's economy for many years have been the oil and gas industry and the state's fisheries industries. In the past, the oil and gas industry has easily had the largest impact on jobs, especially in south Louisiana. This is changing, however. The graph below shows what the future holds for oil and gas production from the outer continental shelf (offshore federal waters).



If this outlook is correct, Louisiana oil and gas production from offshore will be one-third of what it is today, by the year 2030. This includes the forecast of what experts think is out there, but not discovered yet. The oil and gas reserves that we are pumping from today will be almost played out in just 20 years. What does this mean for Louisiana?

First, of course, we will have to look for other industries to provide jobs for our people. Industries such as fisheries, agriculture, tourism, and trade through our waterport and airport will become increasingly important. Fisheries is a renewable resource that can and will provide jobs as long as people eat seafood, our waters and wetlands remain healthy, our fish and shellfish are properly managed and our fisheries industries aren't regulated out of existence. Under these conditions, Mother Nature will provide a new crop every year.

Another effect of the predicted decline in oil and gas production is that the state will have to find other sources of tax revenue. For decades, the oil and gas industries have supported many of the services people in this state have come to expect. Public spending cuts sound popular, but often involve giving up services that are important to citizens. Tax increases may be equally unpopular.

Whatever the case may be, the future holds many changes for Louisiana and properly managed fisheries will play an increasingly important role in the economy.

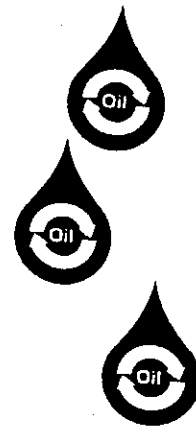
Source of Graph: M.M.S. Today, Vol. 2, No. 3. April 1993 U. S. Dept. of Interior Minerals Management Service.

NEW SOFT CRAB PRODUCTION BOOKLET

We now have a supply of the new LSU Sea Grant booklet "Soft-shelled Crab Production: Options and Opportunities". This 14 page booklet discusses the harvesting and handling of peeler crabs and the pro's and con's of using float cars, open systems and closed systems to shed the crabs. For a free copy, call or write my office in Marrero.

RECYCLE THAT OIL

Just a reminder to everyone to recycle their used motor oil from both their boats and their vehicles. In Lafitte, the oil recycling tank is located at the Barataria Bay Oil Company dock (oil shed). Remember **NOT TO INCLUDE ANY BILGE WATER** in the oil you empty into the tank. Fishermen in other places will have to recycle their oil through a parish recycling facility or an oil change and lubrication shop. One quart of used oil will pollute more water than 30 people drink in their lifetimes. Clean waters are important to our fishermen.



STURGEONS ARE OFF LIMITS

The taking and possession of all three species of sturgeons in Louisiana has been prohibited indefinitely by the Louisiana Wildlife and Fisheries Commission. The three species are the pallid sturgeon, the shovelnose sturgeon and the Atlantic sturgeon. These fish join the freshwater paddlefish and the saltwater jewfish on the protected list.

MARINE ADVISORY BOARD NEWS

Bucktown fishermen will soon be receiving some protection for their boats in the 17th Street Canal. During periods of strong northerly winds, large swells are pushed out of Lake Pontchartrain into the canal, battering the boats against their moorings. Jefferson Parish Marine Advisory Board members, Preston Battistella and Barry Schaferkotter, along with Lake Pontchartrain Fishermen's Association representative Russell Boudreaux, met several times with District 6 Councilman Nick Giambelluca and also with Jefferson Parish President Michael Yenni concerning the need for boat protection.

Funding for the construction of a wave barrier at the mouth of the canal was authorized by Councilman Giambelluca on May 12. Authorization for its construction was granted by Joseph Sullivan, Superintendent of the New Orleans Sewage and Water Board, cooperating with District 6 Councilmatic Assistant Harry Bicknell. Project engineering and design has been completed and it should be coming up for bid soon.

THE GUMBO POT

This month's recipe comes to us from Skye Kuhlmann in Grant Parish in North Louisiana. It's more like a casserole than a jambalaya, but what ever you call it, it's very good.

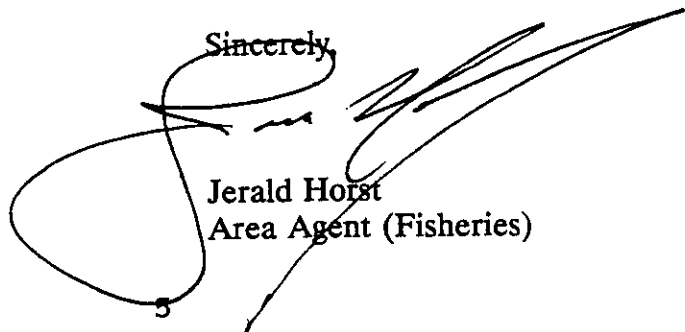
QUICK & DELICIOUS JAMBALAYA

1½ pound peeled, boiled shrimp
½ pound ground beef, browned
2 cans cream of chicken soup (10½ oz.)
1 stalk celery, chopped
salt and pepper to taste

1 can cream of onion soup
1½ cup raw rice
1 onion, chopped
½ cup chopped bell pepper
Tabasco to taste

Mix all ingredients together in a large bowl. Place mixture in a 2 quart casserole dish. Bake covered in a 350 degree oven for 1½ hours or until done. Serves 6.

Sincerely,



Jerald Horst
Area Agent (Fisheries)

LOUISIANA COOPERATIVE EXTENSION SERVICE
LSU AGRICULTURAL CENTER
U.S. DEPARTMENT OF AGRICULTURE
LOUISIANA STATE UNIVERSITY AND A. & M. COLLEGE
UNIVERSITY STATION, BATON ROUGE, LA 70803-1900

OFFICIAL BUSINESS

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