



Louisiana State University

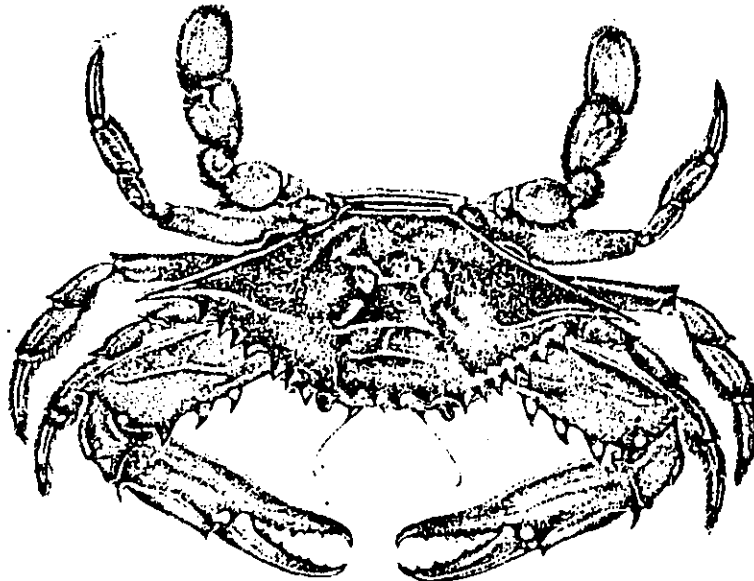
Agricultural Center

Louisiana Cooperative Extension Service

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SEA GRANT PROGRAM



LAGNIAPPE

SEAFOOD HACCP INSPECTION TRAINING

The U. S. Food and Drug Administration has finally approved a mandatory HACCP seafood inspection program for seafood processors. One requirement is for each processor to receive training on HACCP principals and HACCP plan preparation.

The Louisiana Cooperative Extension Service Sea Grant Program will provide the required training here in Louisiana. Training will begin in July, 1996. Our plans are to have regional programs that apply to specific commodities, for example shrimp, crabs, oysters, finfish and crawfish. The course will be a 2 ½ day course and the cost should not be over \$60 per person.

Training will not begin until July because that is when the Hazard Guide will be available. Any training before then would simply be "pre-training". Seafood processors will have two years to come into compliance.

INSHORE ARTIFICIAL REEFS

The Louisiana Department of Wildlife and Fisheries Artificial Reef Program has submitted for a Corps of Engineers permit to build new inshore artificial reefs and maintain

existing ones. This program uses shells obtained from shell dredging companies as mitigation for dredging in the Atchafalaya Bay area to build the shell reefs in inshore areas of the state.

Currently three such reefs exist: at Point Mast in Timbalier Bay, near Cypremort Point in Vermillion Bay and Redfish Point on the west side of Vermillion Bay. Construction will soon begin on a new one near Pointe au Chien Wildlife Management area at the site of the old sulphur mine. In the summer of 1996, work will begin on another one at Bird Island in Timbalier Bay.

Originally, there were plans for such reefs in Barataria Bay, Breton Sound and Lakes Ponchartrain and Borgne. However, when shell dredging was stopped in Lake Ponchartrain, the source of shells was lost.

Each reef is 1.2 acres in size. They are not marked because buoys are extremely difficult to maintain and may present trawling hazards. Anyone wishing to get the latitude and longitude coordinates of the existing and planned reefs may contact program coordinator Rick Kasprzak at 765-2375 in Baton Rouge.

VOLUNTEERS NEEDED

Volunteers and boat are again needed for the annual Barataria Basin Wetland Restoration/Christmas Tree Recycling Project. This project uses discarded Christmas trees to make barriers in the marsh. These barriers trap sediment in the water and build up land.

The days that volunteers and shallow draft boats are needed are March 2 and March 9, 1996. March 10 is being held as a backup date in case of weather problems. Volunteers will meet at 8 a.m. at Joe's Landing in Barataria.

Anyone 17 or older who would like to volunteer themselves and/or their boat, may call the Jefferson Parish Environmental Department at 736-6440.

RECORD BOOKS AND TAX EXEMPT FORMS AVAILABLE

Over the years, many of you have used the Extension Service's Commercial Fishermans and Trappers Record Books to keep a record of your expenses and earnings. With the new year upon us, this is a good time to get your new record book.

Also available are the sales tax exemption applications for commercial fishermen. If you would like an application or record book, call or write my office in Marrero.

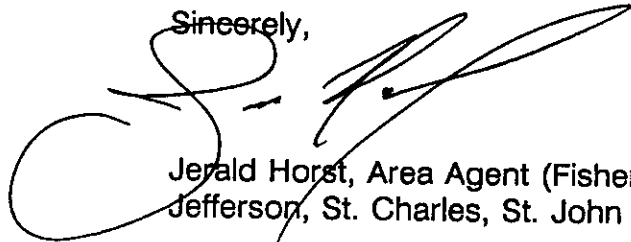
THE GUMBO POT

Shrimp Louisiane Casserole

1 cup chopped onion	1	1/2	tblsp	chopped parsley
3/4 cup chopped bell pepper	1	1/2	tblsp	lemon juice
1 clove garlic, minced	1	1/2	tsp	salt
2 tblsp margarine	1/4		tsp	black pepper
1 lb peeled shrimp	1/4		tsp	red pepper
1 can cream of mushroom soup	2			slices white bread
3 cups cooked rice	1/2		cup	milk
				paprika

Cook onions, green pepper, and garlic in margarine until tender crisp. Add shrimp and continue cooking 3 minutes longer. Stir in soup, rice, parsley, lemon juice, and seasoning. Add bread which has been soaked in milk; mix well. Spoon into a buttered shallow 2-quart casserole. Sprinkle with paprika. Bake covered at 350 degrees for 30 minutes. Makes 6 servings.

Sincerely,



Jerald Horst, Area Agent (Fisheries)
Jefferson, St. Charles, St. John