



COASTAL & MARINE RESOURCE NEWS

January/February/March

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Hurricane Ike Fisheries Update Meeting

Texas Sea Grant Extension hosted a series of public meetings with commercial fishermen affected by Hurricane Ike in the Galveston Bay Complex and the Sabine Lake Area to discuss relevant recovery information and updates on various fishery related items.

At the meetings, Sea Grant staff answered questions about the current economic loss assessment surveys that have been mailed and explained the importance of obtaining industry-wide damage information for the long-term recovery process.

The staff had input regarding strategies for forming a fishing community coalition to help unite the efforts needed to obtain appropriate resources. Meetings were held in Galveston, Jefferson, and Chambers counties. For more information, contact Terrie Looney, Coastal & Marine Resource Agent at 409-835-8461.

Transportation Worker Identification Credential Father Sinclair Oubre, Apostleship of the Sea, Diocese of Beaumont, Texas

Because our area has so many Maritime Transportation Security Act-regulated facilities, I have prepared a flyer* to let our local fishing community know about the arrival of the Transportation Worker Identification Credential, and the new security regime which will come with it.

Though fishermen do not have to have a TWIC, public and private facilities with MTSA security plans, who may have previously allowed fishermen to dock their boats, or take on stores may be off limits, or require security escorts.

I have had the local CG security expert review this flyer to make sure I had the essentials. Hopefully, by passing this document out to the local fishermen, it will assist them in understanding the changes that have taken place in some of our ports already, and will be happening here on April 14, 2009.

(*For a copy of the flyer, please contact the Texas AgriLife Extension Office, at 409-835-8461).

Farm Ponds:

Q: I have a bubbler aeration system in my pond. What do I do with it in the Winter? Do I take it out?

A: I recommend leaving the bubbler aeration system running throughout the entire Winter. Running the aeration system during the Winter is as important as running the system during the hot Summer months. **Preventing Winter Fish Kills with Aeration:** The problem with not running your system during the Winter is the increased probability of have a Winter fish kill come Spring. A Winter fish kill is when toxic gases from dying or rotting vegetation accumulate underneath the ice. With no hole in the ice to allow for these gases to escape, the fish can suffocate.



Water Gardens

Q: I plan to shut down my water garden in the Winter. What do I do with the pump? Do I just leave it in the water garden or do I remove it?

A. This is one of the top questions I get heading into the Late Fall and Winter months. **Remove the Pump:** If you plan to shut down your water garden for the Winter months, I would suggest you remove the pump entirely. If you leave the pump in the water garden it has the potential to freeze, which can cause irreversible damage. **Keep the Pump Submerged When Storing:** Remove the pump, submerge it into a 5-gallon bucket filled with water. Store the bucket in a place where the water will not freeze (i.e. basement, heated garage, etc.). If you don't keep the pump submerged in water and it dries out, there is a possibility that the seals inside the pump could crack causing the pump not to work properly later on.

Source: THE POND GUY, 2008

BAKED TILAPIA IN GARLIC AND OLIVE OIL

1. 4 (4 ounce) fillets tilapia
 2. 4 cloves crushed garlic
 3. 3 tablespoons olive oil
 4. 1 onion, chopped
- 1/4 teaspoon cayenne pepper



1. Rub the fish fillets with the crushed garlic, then place them in a shallow, non-reactive dish. Spoon the olive oil over the fish until they are coated. Place the onion on top of the fish. Cover the fish and refrigerate overnight to allow the fish to soak in the marinade.
2. Preheat the oven to 350 degrees F (175 degrees C).
3. If baking the fish, transfer it to a 9x13 inch baking dish along with the olive oil, garlic, and onion. Sprinkle the fish with the cayenne or white pepper. If you are grilling the fish, wrap the fish and oil, garlic, onion, and pepper in aluminum foil.
4. Bake at 350 degrees F (175 degrees F) for 30 minutes.

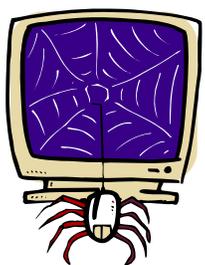
Yield: 4 servings

Source: Allrecipes.com

MARINE ADVISORY PROGRAM OFFERS BOATERS TIPS TO CONSERVE FUEL, SAVE MONEY

Whether you are a commercial or sport fisherman, recreational boater, charter skipper, water taxi or tour operator, saving money on your vessel fuel bill can be as easy as slowing down. It can also be as complicated as deciding whether to replace that tired old fuel-guzzling engine, or even the entire vessel. "How much a boater saves on fuel is determined by many factors", said Terry Johnson, a Marine Advisory Program agent and boat owner based in Homer. He also has written articles on fishing vessel maintenance for a popular trade magazine.

"While there are some general steps all boaters can take, maximizing fuel savings comes down to a number of personal decisions about a specific vessel. No two vessels will be exactly alike. To help boaters weight their options, Johnson recently prepared a list of steps that can help lessen the impact of high fuel costs. First on his list is simply slow down. Seems obvious, but the savings can be dramatic. For vessels that plow through the water—that is they displace water rather than skim over the top—even a small decrease in boat speed will save fuel on most boats. Johnson said published data indicate that reducing power as little as 10 percent from full throttle will lessen fuel consumption by 20 percent. Back off the throttle to the point where the stern wave starts to flatten out and the savings will be greater.



We are on the web:

<http://Jefferson-tx.tamu.edu>



"When I get back to the office I'm docking everyone a week's pay. It's going to help me pay for that bass boat I've always wanted."

Terrie Looney, CEA
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Persons with disabilities who plan to attend this meeting and who may need auxiliary aids or services are requested to contact Cary Erickson, Jefferson County Human Resources Director at (409) 839-2391, five working days prior to the meeting so appropriate arrangements can be made. Programs conducted by the Texas AgriLife Extension Service serves people of all ages regardless of socioeconomic level, race, color, sex, religion, disability or national origin. The Texas A & M University System, U.S. Department of Agriculture and the County Commissioners' Court of Texas Cooperating.