

MARCH 2013

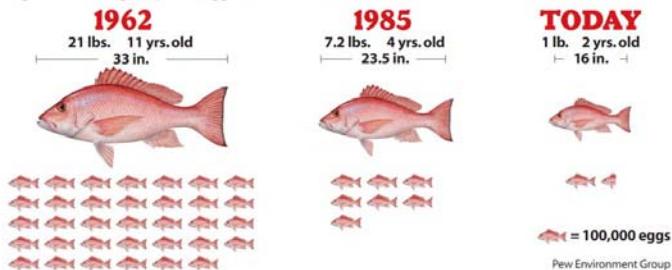
# COASTAL & MARINE RESOURCE NEWS

CALHOON COUNTY

## RED SNAPPER DEBATE HEATS UP (AGAIN)

### TIME TO SPAWN

Although red snapper can live up to 54 years, today too few are older than 10. Older fish are the best spawners. Since the 1960s, average weight, age, size and reproductive capacity of snapper have diminished.



<http://www.talkingfish.org/bottomline/overfishing-101-the-importance-of-rebuilding-our-fish-populations-without-delay/attachment/redsnapperchart-large>

The Texas Parks and Wildlife Commission held a special meeting in Austin on Feb. 26 to discuss recent events and options involving the Gulf of Mexico red snapper fishery. "We continue to be very concerned over the possibility of a greatly shortened red snapper season in federal waters off the Texas coast," Commission chairman T. Dan Friedkin of Houston said. "The commission discussed the issue in executive session, and we want Texans interested in this issue to know that we are considering all options to try to address the council's action. This issue is simply too important to our coastal anglers, communities and economy."

The Gulf of Mexico Fishery Management Council voted on Feb. 8 to implement an emergency rule that could shorten the recreational red snapper fishing season in federal waters off the Texas coast to as few as 11 days from the planned 27-day season. In contrast, the department allows snapper fishing in state waters 365 days a year. "

While the proposed shortened season would have no apparent conservation benefit, it would definitely have an economic impact," said TPWD Executive Director Carter Smith. "We estimate that a 27-day season would generate at least \$28 million from recreational fishermen, while an 11-day season would cut that figure by at least \$17 million in lost retail sales."

Read more at <http://www.lsonews.com/fishing-news/2692-edited-for-web-by-conor-harrison>. Want to comment? Visit [http://www.tpwd.state.tx.us/business/feedback/public\\_comment/proposals/201302\\_red\\_snapper.phtml](http://www.tpwd.state.tx.us/business/feedback/public_comment/proposals/201302_red_snapper.phtml)

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### New Flood Insurance Rate Maps Proposed by FEMA for Calhoun County

*Public Open House scheduled for March 12, 2013 starting at 2 p.m., in the Bauer Community Center located at 2300 N. Hwy 35, Port Lavaca*

Visit [www.txchart.com](http://www.txchart.com) for other counties

## Have you taken the Challenge?

<http://www.40gallonchallenge.org/>

### SPRING MIGRATION HAS BEGUN

Spring bird migration is basically between March 15th and May 15<sup>th</sup>. Bird watchers from around the U.S. and the world will visit the Texas Gulf Coast to experience this annual event. Port O'Connor's very own Brush Free and Petra Hockey have compiled a complete list of all birds recorded in Calhoun County and its waters. The list contains more than 400 species. Check it out at <http://www.bafrenz.com/birds/Checklists/Checklist%20of%20the%20birds%20of%20Calhoun%20County.pdf>

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## FISH TURBANS FLORENTINE

[HTTP://TEXAS-SEA-GRANT.TAMU.EDU/WHATWEDO/ONLINE%20PUBLICATIONS/FISHTURBANSFLORENTINE.HTML](http://TEXAS-SEA-GRANT.TAMU.EDU/WHATWEDO/ONLINE%20PUBLICATIONS/FISHTURBANSFLORENTINE.HTML)

4 to 6 skinless fillets, 6 to 8 inches long  
 1/4 cup melted margarine  
 1 beaten egg  
 1 package (6 1/2 ounces) seasoned bread croutons  
 1/4 teaspoon thyme  
 1/8 teaspoon pepper  
 1 package (10 ounces) frozen, chopped spinach, well drained  
 Pimiento for garnish  
 Shrimp Sauce  
 1/8 teaspoon each salt and pepper

An eye-catching fillet recipe, rolled to envelop a savory spinach stuffing and topped with a creamy shrimp sauce. Use thin, lean fillets. Rinse fillets and pat dry. Place fillets, skinned side up, on a clean working surface. Sprinkle with salt and pepper. In a large mixing bowl, combine croutons, spinach and remaining ingredients except pimiento and sauce. Place a portion of stuffing on each fillet. With thin end of fillet on top, skewer ends of fish together with wooden picks. Stand turbans on end in lightly greased baking dish. Bake at 350 degrees for 20 to 25 minutes or until fish is opaque. Extra stuffing can be baked separately or used in another meal. To make SHRIMP SAUCE, combine one can (10 1/2 ounces) cream of shrimp soup, 1/2 cup chopped shrimp and 1/4 cup milk. Heat and pour over turbans. Garnish with pimiento strips. Makes 4 to 6 servings.



## FREE NAUTICAL "BOOKLETCHARTS" FOR BOATERS

Nearly a thousand newly updated BookletCharts are available free on the Web. NOAA's new official BookletCharts cover the 95,000 miles of U.S. coastline and the Great Lakes. The BookletCharts contain most of the information found on NOAA's full-scale nautical charts, but it is presented as reduced-scale. Since the Booklet Charts are easy to access from the Web, easy to print, and easy to carry in a pocket, NOAA officials hope that tens of millions of recreational boaters who may not normally use charts will use these. Learn more: <http://www.nauticalcharts.noaa.gov/staff/BookletChart.html>

## MANY THANKS TO LAST MONTH'S VOLUNTEERS:

Special thanks this month to the G3 students at Travis Middle School who processed 20.5 pounds of monofilament line for recycling: Marshall & Mitchell Arlitt, Victor Carrasco, Mikayla Caughron, Jasmine DeCoronado, Mario Desilos, Drake Dyes, Renee Edwards, Logan Evans, Ryan Franke, Meroon Gorgees, Gavin Gosnell, Jennison Haubert, Sally Morales, Remi Parker, Kaitlynn Schultz, Bauer Willoughby, and Morgan Wright. Thanks also to Norman Boyd and the Port O'Connor Coastal Fisheries Field Office for donating the used netting for recycling instead of just throwing it away.

More thanks to the great cooks and others who helped out in February: Kathy Dietzel, Melanie Brown, Frances & Delmer Brown, Leslie Hartman, Debbie Dugan, Jack Labarge, Macey Dietzel, Philip Bird, Theresa Dent, Karen Lyssy, Charlie Jones, Terry Hanzak, Vernon Lyssy, and Natalie Lyssy.

## COOKING WITH SEAFOOD: CONTINUES...

Demonstrations are moving to a new monthly format and location. At 6:00 p.m. on March 4th, Tina & Bill Crow will cook at the Bauer Community Center (across the highway from Big Bear). Then starting on April 8th, we will move the classes to the Bauer Exhibit Building at the Fairgrounds. With a full kitchen, we will have more options and a separate educational component will be added. Details will be provided in next month's newsletter. Stay tuned and keep on cooking:)

This newsletter is available online @ <http://calhoun.agrilife.org/newsletters/coastal-and-marine-resources/>

*"The secret of success in life is for a person to be ready when his (her) opportunity comes."*

Disraeli