

SEPTEMBER 2013

COASTAL & MARINE RESOURCE NEWS

CALHOUN COUNTY

ELIMINATION OF THE REEF FISH VENTING TOOL REQUIREMENT

NOAA Fisheries announces a final rule that establishes a bag limit for vermilion snapper within the reef fish aggregate bag limit, sets the annual catch limit for yellowtail snapper, and eliminates the reef fish venting tool requirement. [The final rule will be effective September 3, 2013.](#)

The rule eliminates the requirement to use venting tools when fishing for reef fish. Some scientific studies have questioned the usefulness of venting tools in preventing barotrauma in fish, particularly those caught in deep waters. Barotrauma is damage caused by a quick change in pressure when fish are brought to the surface. In addition, some fish caught in shallow waters may not need to be vented, and attempts at venting may cause damage to fish by improper venting and increased handling times. Finally, the current requirement interferes with using other devices such as fish descenders. These devices can be used by fishermen to return fish back to depth. Because of these factors, the Council recommended the venting tool requirement be rescinded.

For more information, visit http://sero.nmfs.noaa.gov/sustainable_fisheries/gulf_fisheries/reef_fish/2013/yt_vs_framework/index.html

AUSTRALIAN SPOTTED JELLYFISH



Two invasive Australian spotted jellies (*Phyllorhiza punctate*) have been identified in Matagorda Bay. Both sightings were in early August off the backside of Matagorda peninsula, east of the old landing strip.

An eating machine, a single Australian spotted jelly can filter over 13,000 gallons of sea water a day. In high numbers, they are capable of consuming sufficient fish eggs, plankton and larvae to reduce localized fish and shellfish populations in the

Gulf. Thus they are a concern to the health of our bay systems.

If you spot others, please contact: Leslie D. Hartman, Matagorda Bay Ecosystem Leader, Texas Parks and Wildlife Department at 361-972-6253 or by email at leslie.hartman@tpwd.texas.gov



Join me on September 28th at Magnolia Beach or one of the other sites. For details, visit <http://www.glo.texas.gov/adopt-a-beach/>

For more information, contact:

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BLACKENED FILLETS

[HTTP://TEXAS-SEA-GRANT.TAMU.EDU/WHATWEDO/ONLINE%20PUBLICATIONS/BLACKENEDFILLETS2012.HTML](http://TEXAS-SEA-GRANT.TAMU.EDU/WHATWEDO/ONLINE%20PUBLICATIONS/BLACKENEDFILLETS2012.HTML)

2 pounds skinless firm fish fillets
 1/4 cup melted margarine
 1 tablespoon paprika
 1 teaspoon salt
 1 teaspoon onion powder
 1 teaspoon garlic powder
 3/4 teaspoon black pepper
 3/4 teaspoon white pepper
 1/2 teaspoon cayenne pepper
 1/2 teaspoon dried thyme leaves
 1/2 teaspoon dried oregano leaves

Cut the fish into serving-size portions. Place margarine in a flat pan. Dip both sides of fish in margarine. Combine dry ingredients in a flat pan. Dredge both sides of the fish into the mixture, pressing the spices in with your fingers. Place the fish on a baking pan and bake for 10 minutes per inch of fish thickness at 350 degrees. For a “blackened” look, sear fillets in margarine in a skillet and pan fry instead of baking. Makes 4 to 6 servings.



COOKING WITH SEAFOOD:

Come join the fun! It’s a “turf” night. September 9th at 6 pm, the class is about wild hogs. How to manage/control them and how to process and cook them. Brian Yanta will discuss these animals and land-owner options (giving 1 CEU for pesticide applicator license holders) while Vern Lyssy, Tom Crenshaw, and Carey Wilke will amaze you with their cooking creations.

Ugly, destructive, and delicious, feral hogs are part of life here in Calhoun County. Come learn how to make the most of them. Please rsvp to Katherine at 552-9747.

Save these dates for future classes: October 7th and November 4th. December 9th will be our annual Holiday Open House (so no cooking demonstration that month).

MANY THANKS TO LAST MONTH’S VOLUNTEERS:

August was a **very** busy month. I hope I have everyone’s name but if not, please know it is an honest omission. I am sincerely thankful to all the people who help make my programs in Calhoun County the success that they are. Drum roll, please, for: Leslie Hartman, Theresa Dent, Jack LaBarge, Kayla Meyer, Annette Matula, Kevin Holdgraf, Norman Boyd, Hunter Crober, Wally Bubbly, Ryan Damborsky, Charles Seely, Katherine Sutherland, Brian & Kristen Kestler, Nancy Mayer, Jayme & Richard Hermes, Stewart Tanner, George Hernandez, Philip Bird, Karen Lyssy, Debbie Dugan, Katherine Dent, Brigid & Allan Berger, Linda Shirey, Janet Price, Brad James, Robert Angerstein, Bonnie Fitzgerald, Linda Swiggett, Dick & Barb Klopshinske, Erma Schreiner, Linda Lanoue, Kim & Doc Hudson, Bill Cordell, Tom Andrews, Mike Shaw, Tresa Martell, Connie Wooldridge and Fr. Tommy Chen.

*“...I should ask that her gift to each child be a sense of wonder so indestructible that it would last throughout life...” —
 Rachel Carson*

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