



# Shrimping

## The Sound Newsletter

Spring 2011

A PUBLICATION OF THE MISSISSIPPI DEPARTMENT OF MARINE RESOURCES, SHRIMP AND CRAB BUREAU

**State of Mississippi**  
**Haley Barbour, Governor**

### Mississippi Commission on Marine Resources

Dr. Vernon Asper, Ph.D., Chairman, *Non Profit Environmental Organization*

Shelby Drummond, *Vice Chairman, Recreational Fisherman*

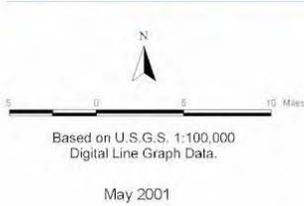
Richard Gollott, *Commercial Seafood Processor*

Steve Bosarge, *Commercial Fisherman*

Jimmy Taylor, *Charter Boat Operator*

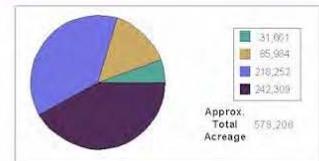


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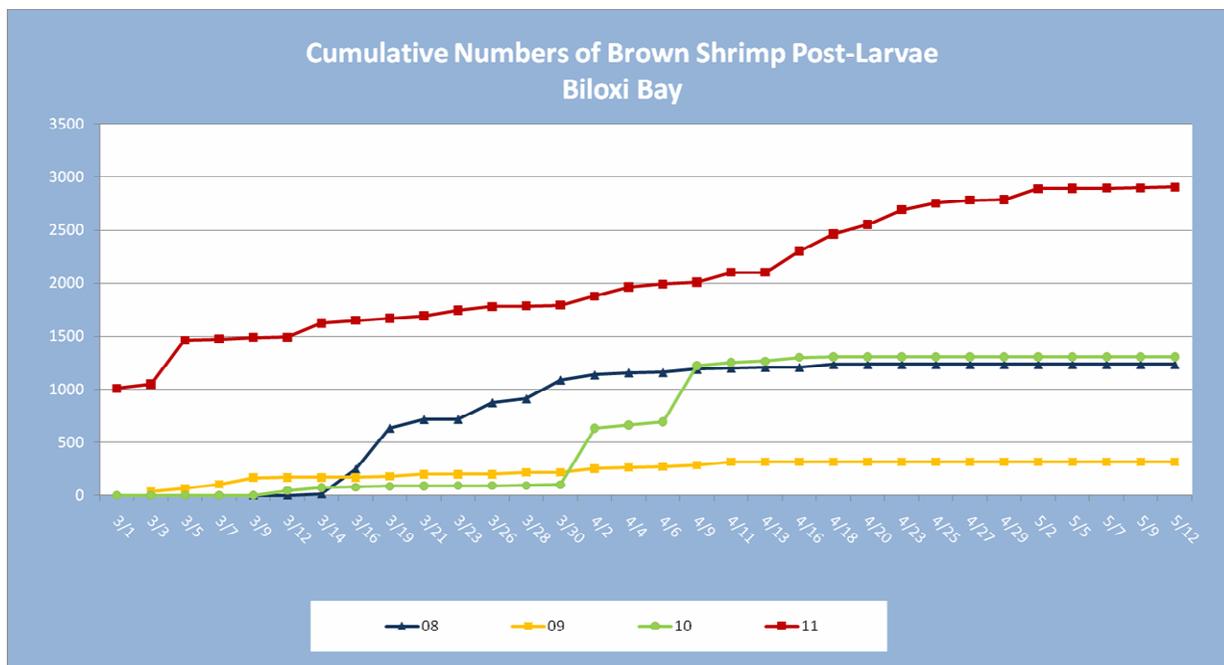
- Closed to all shrimping, inland and within 1 mile of Gulf Islands National Seashore shoreline
- Open to live bait shrimping only, within 1/2 mile of the shoreline
- Open to commercial & recreational shrimping on a seasonal basis until December 31
- Open to commercial and recreational shrimping on a seasonal basis until April 30
- Exclusive Economic Zone and/or other state waters

- Intracoastal Waterway
- Colregs Demarcation Line

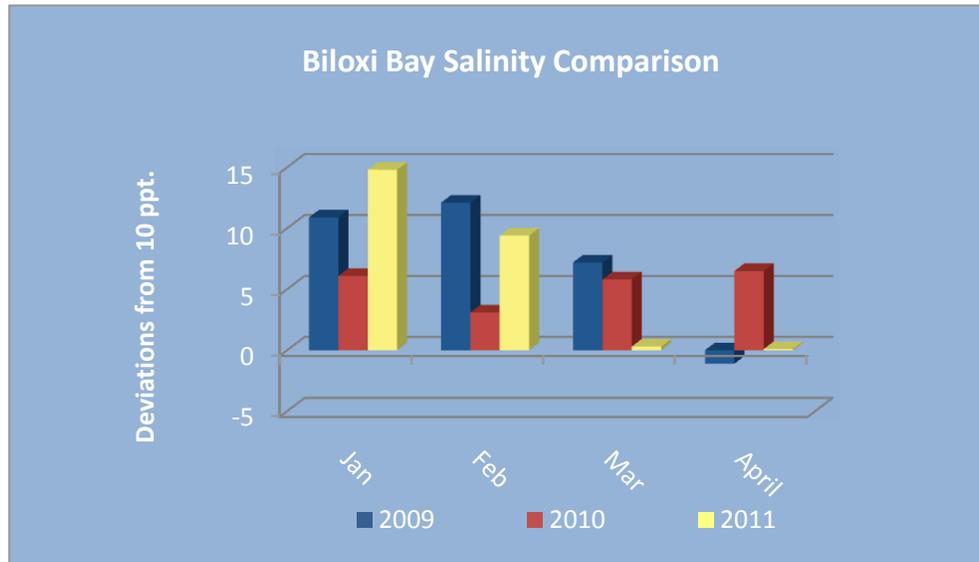


## DMR Begins Sampling for the Annual Opening of Brown Shrimp Season

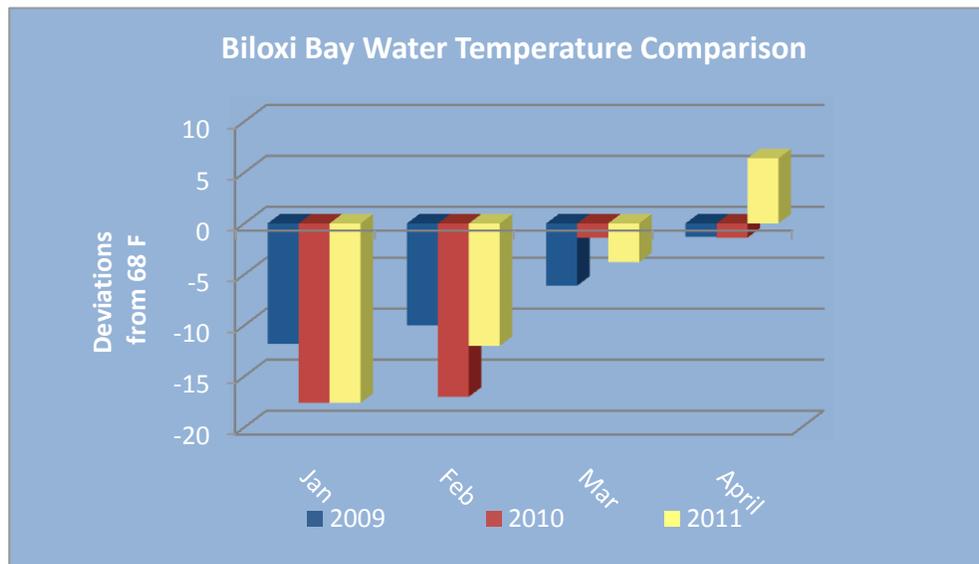
The DMR Shrimp and Crab Bureau along with the Gulf Coast Research Laboratory's (GCRL) Center for Fisheries Development recently began extensive sampling for brown shrimp in the Mississippi Sound. The sampling is necessary for DMR's fisheries scientists to determine the exact date for the opening of the 2011 shrimp season. GCRL pulls plankton nets in the Back Bay looking for brown shrimp post larvae, which is the stage of the shrimp's life cycle when it is extremely small (less than 25 mm or 0.98 inches), while DMR staff pulls trawls coastwide to find juvenile (26-40 mm or 1.02-1.57 inches) and adult brown shrimp (greater than 41 mm or 1.62 inches). In order for a shrimp to be of legal size (68 count), it must be approximately 100 mm (3.94 inches) long. The brown shrimp season's opening date can be determined when the majority of the shrimp are of that legal size. Environmental factors such as salinity, water temperature, rainfall and moon phase are also considered when setting the opening of the season. It has been found that the optimum growing conditions for brown shrimp occur when the salinities are above 10 parts per thousand and water temperatures are greater than 68 degrees Fahrenheit.



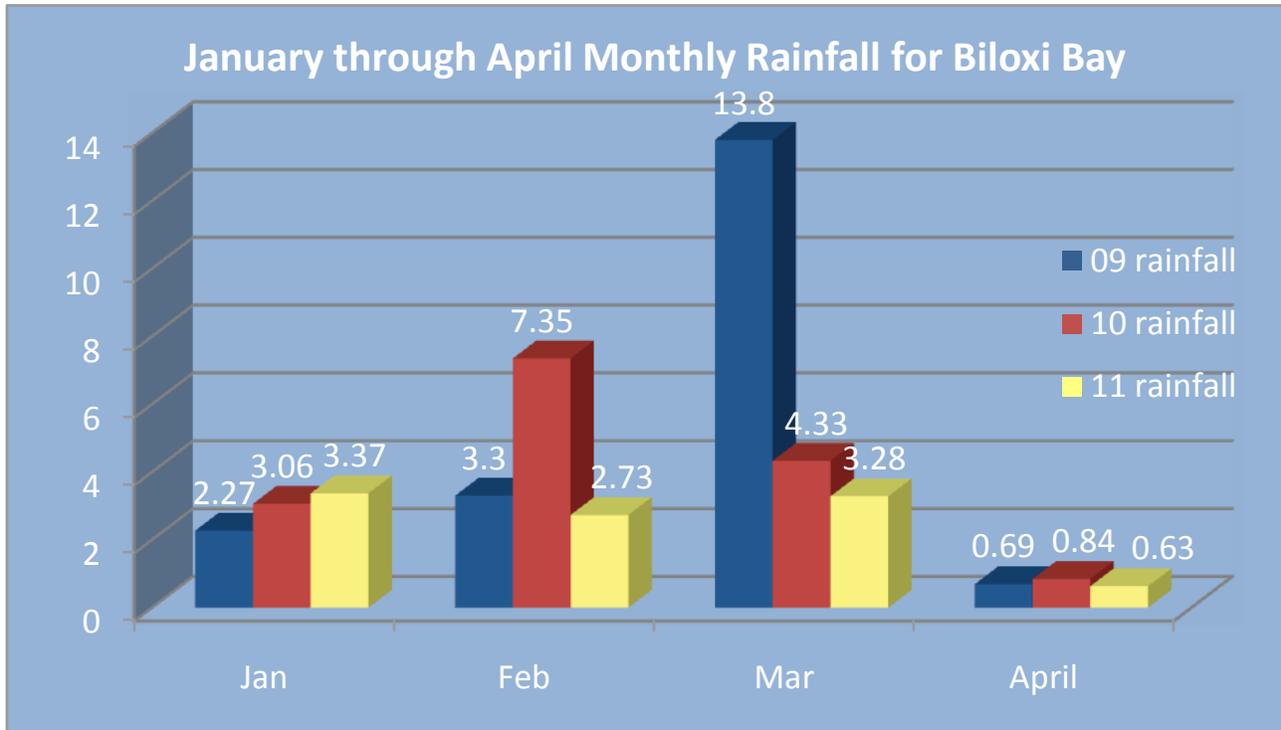
**Figure 1 Comparison of Brown Shrimp Post Larvae (2008-2011)**



**Figure 2 Biloxi Bay Salinity (January-April)**



**Figure 3 Biloxi Bay Water Temperature (January-April)**



**Figure 4 Monthly Rainfall for Biloxi Bay (January-April)**

**Don't Forget to Use DMR's Shrimp Information Hotline 1-866-We Trawl**

The Mississippi Department of Marine Resources Shrimp and Crab Bureau would like to remind all shrimpers of the toll-free Mississippi shrimp fishery information telephone line. The hotline stays updated with current openings and closings of all Mississippi's shrimping grounds. The number is 1-866-We Trawl (1-866-938-7295) and is operational 24 hours a day, seven days a week. Mississippi is the only state in the Gulf to provide this service for the convenience of the shrimp industry.

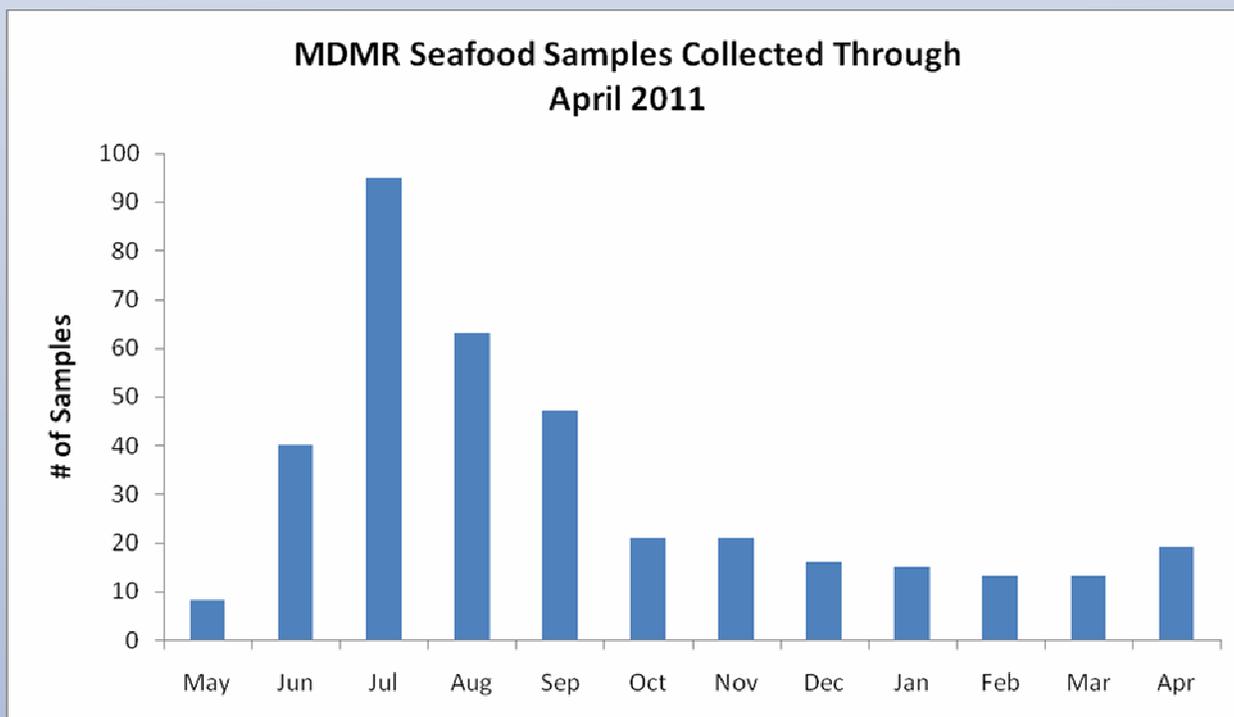


## Seafood Safety Update

The DMR along with the Mississippi Department of Environmental Quality continue to sample seafood from Mississippi waters each month (Table 1) in response to the Deepwater Horizon oil spill disaster. The safety of commercial seafood is determined by comparing tissue contaminant concentrations to FDA levels of concern. Toxicologists from federal and state agencies established criteria for polycyclic aromatic hydrocarbons (PAHs) in fish and shellfish using standard FDA and EPA risk assessment methods, which are protective of human health and applied consistently in each of the states and in federal waters.

For each of the four fishery categories—shrimp, crab, finfish and oysters (see Table 2)—0.5 pounds of edible tissue is needed for testing. The number of specimens needed to extract the required amount of tissue varies by species: 10 to 12 blue crabs, 1 pound whole shrimp, etc. Finfish species used for this type of sampling include, but are not limited to, menhaden, mullet, cobia, croaker, white trout, spotted sea trout and red drum. Tissue samples are analyzed at the Mississippi State Chemical Laboratory located at Mississippi State University. All 352 Mississippi response samples collected from May 28, 2010, to March 14, 2011, have been significantly below levels of concern. The results for each of Mississippi's four major fisheries are summarized in Table 2 below. To date, 75% of the samples have come back with no detectable levels of target PAH Compounds at all and the rest have come back significantly below levels of concern. (Table 3)

**Table 1. Seafood Safety Samples Collected Monthly**



**Table 2. Mississippi Response Seafood Sampling Results**

Sample Dates: 5/28/10- 4/22/11	Total	Above Levels of Concern	Lab Results Pending
Shrimp	91	0	4
Crab	67	0	7
Finfish	141	0	12
Oysters	72	0	10
All Seafood	371	0	33

**Table 3. Amounts Detected and Levels of Concern (ppm)**

PAH Compounds	Shrimp		Fish		Crab		Oyster	
	Max Detected	Level of Concern						
Napthalene	0.0267	123	0.03506	32.7	0.0952	123	0.0196	133
Fluorene	0.00282	246	0.00211	65.3	0.01264	246	0.00695	267
Anthracene/Phenanthrene	0.0271	1846	0.0158	490	0.0305	1846	0.01595	2000
Pyrene	0.00366	185	0.006	49	0.077	185	0.0169	200
Fluoranthene	0.00477	246	0.006	65.3	0.0116	246	0.00294	267
Chrysene	0	132	0	35	0.000751	132	0.000547	143
Benzo(k)fluoranthene	0	13.2	0	3.5	0	13.2	0.000703	14.3
Benzo(b)fluoranthene	0	1.32	0	0.35	0.000644	1.32	0.000727	1.43
Benz(a)anthracene	0	1.32	0	0.35	0	1.32	0.000628	1.43
Indeno(1,2,3-cd)pyrene	0	1.32	0	0.35	0	1.32	0.00189	1.43
Dibenz(a,h)anthracene	0.000505	0.132	0	0.035	0	0.132	0.00209	0.143
Benzo(a)pyrene	0	0.132	0	0.035	0	0.132	0.00291	0.143

ppm = Parts per million

## DMR Addresses Increase in Sea Turtle Mortalities

With reports of unusually high numbers of sea turtle sightings and strandings in Mississippi since early 2010, the DMR has been taking a proactive approach to ensure the safety of these endangered species. Starting in July 2010, the DMR Office of Marine Fisheries, through funding from the National Fish and Wildlife Foundation, began distributing Turtle Excluder Devices (TEDs) to resident Mississippi licensed shrimp fishermen who utilize skimmer trawls. As of April 2011, 324 TEDs have been distributed to 162 Mississippi resident shrimp vessels. The DMR, in conjunction with local NOAA Fisheries personnel, held training sessions in 2010 and 2011 on how to properly install TEDs into skimmer nets with 45 fishermen attending each event. The workshops included directions on how to handle fisheries interactions with sea turtles. As a precautionary measure, trawling times were reduced for vessels using skimmer trawls from 55 minutes to 30 minutes starting June 20, 2010, and ending on October 30, 2010.

DMR personnel have been onboard many Mississippi commercial and live bait shrimp vessels to observe and record any interactions with sea turtles during each trip. During the 27 trips taken to date, four interactions with sea turtles (all in 2010) were observed and all four were released unharmed. DMR staff will continue to work with the shrimp industry for observational purposes as well as to ensure TED effectiveness.

Sea turtle information mail-outs have been sent to 66,332 recreational fishermen and 2,092 commercial fishermen to increase public awareness. Information in the mail-outs also explain proper handling, disentanglement and resuscitation techniques in case of a sea turtle interaction while on the water. All live sea turtles in need of medical attention were taken to the Institute for Marine Mammal Studies, where they were rehabilitated and later released.

If you observe a stranded sea turtle, or any serious interaction between sea turtles and fishing gear, please contact the NOAA Fisheries Service stranding hot line at 228-369-3839 or call the Institute for Marine Mammal Studies at 888-SOS-DOLPHIN (888-767-3657).

**REMINDER: TEDs are still available for Mississippi licensed commercial shrimp fishermen with skimmer nets. For more information, please contact the Shrimp and Crab Bureau at 228-374-5000.**



## Gulf Council Releases Regulations App for iPhone and iPad

The Gulf of Mexico Fishery Management Council announces the release of a fishing regulations iPhone/iPad application available for immediate download. The app is free and allows users to access from their iPhone or iPad the most up-to-date commercial and recreational federal fishing regulations for species managed by the Gulf of Mexico Fishery Management Council. The app also provides information on fish identification, measurement guidelines, sanctuaries and closures, and important telephone numbers.

“The use of this technology allows us to get the regulations out to more people in a convenient format. It’s particularly useful because no Internet connection is needed to access the app, so checking regulations or identifying fish while out on the water is easy.” said Dr. Steve Bortone, executive director of the Gulf of Mexico Fishery Management Council. The council hopes to develop a similar app compatible with other smartphones.

To download the new app, visit the app store from your iPhone or iPad, search for “Gulf Council,” and click on the council logo. To preview the app from your computer, visit <http://itunes.apple.com/us/app/gulf-fisheries-management/id426286698?mt=8&ls=1>. a



For more information contact:  
Charlene Ponce  
813-348-1630 ext. 229

## TITLE 22, PART 2 Changes in Trawl Door Size

At its April 2011 meeting, the Commission on Marine Resources passed a new trawl door size regulation for Mississippi territorial waters. The previous 6-foot-by-34-inch trawl door requirement was increased to accommodate larger doors. **The new size allowance is 8 feet by 43 inches**, which is consistent with Louisiana requirements. This will allow fishermen to cross state lines without changing doors which can be labor intensive. It will also relieve the monetary burden of needing two sets of doors to cross state lines. This door size change is effective May 20, 2011.

## Trade Adjustment Assistance for Mississippi Shrimpers

The Mississippi State University (MSU) Extension Service, through the Sea Grant Outreach Program, has been conducting workshops and providing online training opportunities for Mississippi shrimpers in the Trade Adjustment Assistance for Shrimpers (TAA) program. The workshops presented by MSU Extension Professor Dave Burrage provided fishermen with intensive training and covered multiple topics such as “Developing Your Business Plan,” “Shrimp Marketing Opportunities” and “Advancements in Shrimp Gear Technology” aimed at increasing profits and cutting costs. The fishermen utilized this training to develop their personalized business plan geared toward their individual needs. After completing their initial business plan, they received funds to implement their ideas. In addition, if they choose to complete a more intricate long-term business plan and are successful, additional funds are available. Professional business planners are available to assist the fishermen in person, as well as online assistance, if they pursue the long-term plan.

Because of the overwhelming number of applicants who signed up for the program prior to the Dec. 22, 2010, deadline, the fishermen were divided into groups and workshops were scheduled based on their zip codes. However, by early summer all of the training options will be available online. This may be the preferred approach for completing the requirements on their own time schedule. The Web site is [www.aaforfarmers.org](http://www.aaforfarmers.org), and on the first visit fishermen will be asked to register and create an account. Then they will have access to training and workshop schedules and be able to track their progress.



### Coastal Research and Extension Center

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## DMR Promotes Mississippi Gulf Safe Seafood

The DMR Seafood Marketing Program has kicked off a campaign to promote Mississippi Gulf Safe seafood that has included an egret named Elvis and celebrity chef Emeril Lagasse.

The Gulf Safe Seafood campaign is an ongoing awareness drive to send out the message that Gulf seafood remains safe, is only harvested from open, regulated waters, is tested extensively and is of the highest quality. As part of the campaign, DMR has printed the Mississippi Seafood Industry Directory and a 2011 calendar featuring recipes using Gulf Safe Seafood. The message can be seen throughout Mississippi and across the country on billboards, banners, posters and restaurant tabletop displays, as well as in television and magazine ads in the Newcomers and Visitors Guide for South Mississippi, Parents and Kids Magazine, Gulf Coast Angler and Gulfscapes. Gulf Safe Seafood brochures explain the seafood testing and sampling process and show how Mississippi seafood compares to the FDA levels of concern for polycyclic aromatic hydrocarbons.

A Name the Gulf Safe Egret contest tapped Coast children ages 12 and under to find a name for the shrimp-eating snowy egret featured on 13 Mississippi Gulf Safe Seafood billboards across the Coast. Tyler Fulmer, 11, of Biloxi and Conner Smothers, 12, of Diamondhead both submitted the winning entry, "Elvis."

The Seafood Marketing Program has taken the Gulf Safe message to local events—including the Great Mississippi Seafood Cook-Off, Gulf Coast Charter Boat Challenge, Cruisin' the Coast, Chefs of the Coast, the Billfish Rendezvous, the Mississippi Deep Sea Fishing Rodeo's Fourth of July in Fall, the Peter Anderson Festival, the Mississippi Gulf Coast Blues Festival, the Biloxi Seafood Festival, Christmas in the Pass, the Gautier Mullet Festival and the Blessing of the Fleet—as well as on the road to Chicago, Boston, New Orleans, Oklahoma City, Baltimore, Houston, Baton Rouge, and to such events as the annual Viking Classic golf tournament in Madison, Miss., where Lagasse and other professional chefs used Gulf Safe Wild-Caught Mississippi Shrimp in culinary demonstrations.

The Seafood Marketing Program also joined forces with the Gulfport-Biloxi International Airport, Mississippi Gulf Coast Tourism, Bass Pro and Branson AirExpress to host a Mississippi Gulf Coast Seafood Cookout and press conference at the Branson, Mo., airport in September.

Plans for 2011 include printing a new recipe book for Gulf Safe Seafood and attending many trade shows and festivals, including the American Culinary Federation conferences in Atlanta, New Orleans and Dallas; the Charleston, S.C., Food and Wine Expo; the International Boston Seafood Show; the Biloxi Crawfish Festival; the National Restaurant Association's American Food Fair in Chicago; the Biloxi Shrimp Festival and Blessing of the Fleet; the Southwest Foodservice Expo in Dallas; the Louisiana Restaurant Association Expo and the Great American Seafood Cook-Off in New Orleans; the Oklahoma Restaurant and Convention Expo in Oklahoma City; the Mid-Atlantic Food, Beverage and Lodging Expo in Baltimore; and many others.



The DMR Office of Marine Fisheries, Shrimp and Crab Bureau would like to hear from you.

If you have any questions, comments, or suggestions please let us know:

**Mississippi Department of Marine Resources**  
Shrimp and Crab Bureau  
Att: Newsletter Comments  
1141 Bayview Ave  
Biloxi, MS 39530





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## Shrimping the Sound Newsletter



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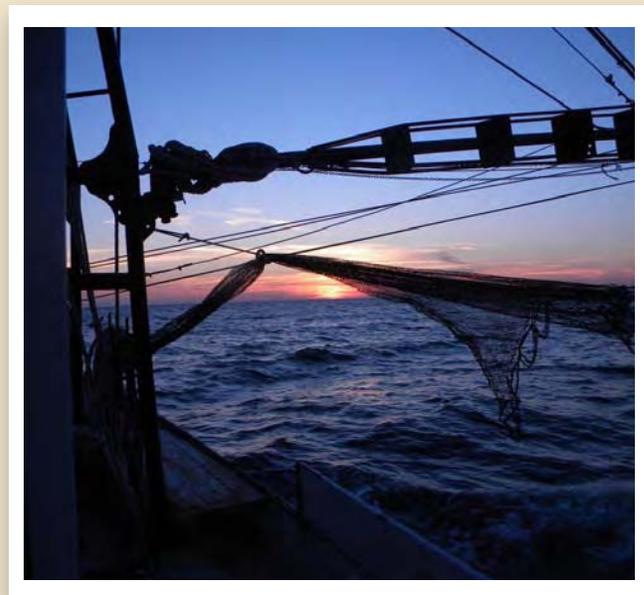
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