Gulf Fishery News

publication of the Guit of Mexico Fishery Management Council

Red Snapper Allocation & Accountability Measures

The Council has been working on Reef Fish Amendment 28, which addresses red snapper allocation. The Council's current preferred alternative would maintain the commercial and recreational red snapper allocations at 51% and 49% of the red snapper quota if the total quota is at or below 9,120,000 pounds. If the red snapper



Photo by Mark Miller

quota is greater than 9,120,000 pounds then 75% of the excess will be allocated to the recreational sector, and the remaining 25% will go to the commercial sector. Based on the current red snapper quota of 11,000,000 pounds, the resulting allocations to the commercial and recreational sectors would be 5,121,000 pounds and 5,879,000 pounds, respectively.

Just before the Council was expected to take final action on Amendment 28, a lawsuit ruling dictated that the existing recreational red snapper accountability measures were insufficient.

The Council, at the request of National Marine Fisheries, chose to include alternatives designed to support management efforts to maintain landings

within the recreational quota and mitigate quota overages. Amendment 28 now considers using buffers and payback provisions as additional recreational accountability measures for red snapper.

Common questions about the accountability measures:

1. How much of a buffer is needed between the recreational quota (ACL) and recreational annual catch target?

The Council's Scientific and Statistical Committee recommended a buffer of 20%. National Standard 1 (NS1) Guidelines state that if catch exceeds the annual catch limit for a given stock more than once in the last four years, the system of annual catch limits and accountability measures should be re-evaluated and modified to improve performance and effectiveness. Establishing an annual catch target (buffer) that is set below the quota reduces the probability that the quota will be exceeded. The greater the buffer, the lower the probability.

2. If the quota is exceeded, should there be an overage adjustment in the following year and how much should that adjustment be?

Because red snapper are overfished and in a rebuilding plan, regulations indicate that adjustments to the annual catch limit should be at least the full amount of the overage. NS1 Guidelines state that "For stocks and stock complexes in rebuilding plans, the accountability measures should include overage adjustments that reduce the annual catch limits in the next fishing year by the full amount of the overages, unless the best scientific information available shows that a reduced overage adjustment, or no adjustment, is needed to mitigate the effects of the overages."

Amendment 28 will be reviewed by the Council during it's June meeting. The amendment guide can be found on the Council web site - gulfcouncil.org/fishery_management_plans/scoping-thru-implementation.php.



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Did you know?

The Gulf Council encourages and accepts public testimony at every stage of the fishery management plan process. Comment opportunities go beyond scoping workshops and public hearings. The Council also takes open public comment during each Council meeting and accepts written comments throughout the process. Written comments can be emailed to: gulfcouncil@gulfcouncil.org, or mailed to:

Gulf of Mexico Fishery Management Council 2203 N. Lois Avenue Suite 1100 Tampa, Florida 33607

Questions?

Call Charlene or Emily at 813-348-1630

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Sustainable Seafood Certification

From the NOAA web site

The topic of seafood certification has come up at many meetings of the Marine Fisheries Advisory Committee (MAFAC), and their previous guidance has informed the agency's current policy[1]. Due to stakeholder requests and increasing public interest, in mid-2012, NOAA Fisheries asked MAFAC to explore the creation of a NOAA certification mark or other acknowledgement that could certify sustainability of domestic wild-caught and aquaculture fishery products.

MAFAC agreed and organized a working group to investigate the topic and develop a recommendation. Your assessment of MAFAC's recommendation is welcome.

Background

In developing its recommendation over the course of the past year, MAFAC invited external experts to present information on the subject at meetings; solicited public input from producers, buyers, and nongovernmental organizations; conducted personal interviews; and engaged in extensive internal deliberations.



MAFAC finalized and delivered its recommendation to NOAA Fisheries in December 2013. The recommendation was supported by a majority of, but not all, MAFAC members. The Committee included the alternative points of view in their report.

Results

In January, the Chair of MAFAC presented a briefing to the Council Coordination Committee (comprised of Regional Fisheries Management Council Directors and Chairs under the authority of the Magnuson-Stevens Act) outlining the goals, process used, and outcome of MAFAC's efforts this past year. This presentation is also provided as helpful information.

The MAFAC working group focused on these primary goals:

- Identifying a US seafood certification framework. This included assessing
 potential program costs where possible, options, and a recommendation for
 how to pay for it.
- Identifying certification criteria/standards.

The MAFAC recommendation includes a simple business-to-business framework offering value to the seafood industry consistent with the NOAA Fisheries legal authorities and minimizing conflicts with existing third-party ecolabels.

The envisioned approach would initially focus on wild-caught seafood from federally managed waters, and phase in a process for seafood derived from statemanaged commercial fisheries (if/when requested by a state) or aquaculture products at some point in the future.

The core concepts of the MAFAC recommendation are:

- The program should be fee-for-service, not reliant on new appropriated funds or taking funds away from existing programs and services.
- The focus is business-to-business, not consumer-based.
- The framework relies on the 10 National Standard principles in the Magnuson-Stevens Act.

See *Certification* on next page

Certification (continued from page 2)

Existing resources should be used to the maximum extent:

- Enhance FishWatch NOAA's seafood sustainability web site.
- Employ the existing NOAA Seafood Inspection Program.
- Accept limitations on scope/adopt a phased approach: the recommendation does not try to solve everything.

Trigger Questions

What parts/aspects of the recommendation do you agree with and support? What parts/aspects of the recommendation do you not support? Can you recommend a different approach or changes that you would support?



[1] In 2005, NOAA Fisheries developed Policy 30-122 to specify its role and responsibility relative to private sector certification of sustainable harvest practices for specific U.S. seafood products or fisheries. In 2008, MAFAC proposed revising this policy to encourage NOAA Fisheries to issue a declarative public statement on whether a particular fishery was "sustainable" based on the 10 National Standards of the Magnuson-Stevens Fishery Conservation and Management Act (MSA). MAFAC also supported a Federal label or mark to be displayed on final sale products. However, the proposed revision was not enacted because there was no definition of sustainable in the MSA nor funds available for initiating an ecolabel program.

Editors note: In July of 2013, the

Gulf Council sent a letter to Congress recommending it add a Sustainable Seafood Certification Program to the list of MSA reauthorization priorities. A Sustainable Seafood Certification Program is included in the current draft Senate Bill pertaining to the MSA reauthorization.



Stay up to date on Gulf of Mexico Fishery issues - visit our blog - Gulf Currents.

Gulf Currents will keep you in the loop and prepare you to participate effectively in the fishery management process by educating you about current events, possible management considerations, regulatory changes, the fisheries management process, and more.

Check it out at:

http://gulfcouncil.blogspot.com/

June Council Meeting Reminder

The next Council meeting is scheduled for the week of June 23-27, 2014, at the Marriott Beachside, Key West, Florida. Please make your reservation under the Gulf of Mexico Fishery Management Council room block to receive the special discounted room rate.

Note that all written comments will be posted on the Council's web site for viewing by Council members and the public.

To help ensure that Council members have sufficient time to consider your written testimony for a specific Council meeting, please submit your comments at least seven business days prior to the start of the Council meeting.

Comments can be submitted online by clicking the thermometer on the Council's homepage - www.gulfcouncil. org. Find your topic of interest and click on the "Submit Your Comments here" link.

Materials submitted to Council members or staff for distribution prior to or during a Council meeting will be treated as all other written comments and will be posted to the web site.

Oral or written communications provided to the Council, its members, or its staff that relate to matters within the Council's purview are public in nature. These communications will be made available to the public in their entirety and will be maintained by the Council as part of the permanent record. Further, knowingly and willfully submitting false information to the Council is a violation of Federal Law.

A draft agenda will be posted on the Gulf Council web site at www.gulfcouncil.org.

Quick Guide to Submitting Online Comments

The Gulf Council wants your input on the many issues under consideration. You can give your input by attending scoping workshops and public hearings held around the Gulf of Mexico. It's impossible for the Council to hold workshops or hearings in every coastal community, so if you can't make a meeting because it's too far away or because of other commitments, you can watch online presentations and submit comments electronically for each amendment.

Check it out! Go to www.gulfcouncil.org and click on the thermometer in the middle of the page. From there you can read up on all the pending actions, watch the video presentations, read comments, and submit your own. All comments submitted through the online form are automatically posted on our web site for Council review. Other comments are manually posted every couple of days.

There is also a thermometer for each issue that lets you know where the Council is in the process for that particular amendment, whether its the scoping phase, final action, or implementation.

Let us hear from you!



Click on the thermometer to:

- review pending fishery management plans and
- review available amendment guides
- review public comments
- submit public comments





Send us Your Fishing Photos

We want to see your favorite fishing photos! Whether from a spear fishing adventure, a charter trip, or a commercial effort, we'd like to see your photos and possibly use them on our web site or in our publications.

Send us your photos and help us build a photo library! To submit your photos, send an e-mail with "Photo Library" in the subject line to gulfcouncil.org. Be sure to include your name, address, and phone number, along with a description and proper photo credit, then simply attach the image and send.

Photo descriptions may be edited for grammar, clarity, and/or length. Photos must be in jpeg format and cannot exceed 1.5 MB (200 ppi).

NOTE: By submitting photos, you understand that your photo may be used on our web site, in our newsletter, or in other publications. Photo credit will be given.

Council to Hold Public Comment in the Evening

One of the issues we received a lot of feedback on in our Stakeholder Survey, which was also repeated during the Recreational Angler Participation Sessions held earlier this year, is a request to hold public testimony sessions during evening hours.

During the June Council meeting in Key West, Florida, the Council will hold public testimony from 5:15~pm - 8:15~pm Wednesday evening.

"We heard from a lot of folks who would like the opportunity to address the Council, but can't make it to the meeting due to work schedules," said Chairman Doug Boyd.

"We'll see how this works - if it's successful it gives us an alternative to our traditional public comment time," he said.

The next Council meeting is June 23-27 at the Beachside Marriott in Key West. Click here for the agendas.



Gulf Council photo



Modified Seafood Dealer Reporting Requirements

NOAA Fisheries is modifying the current reporting requirements for federally permitted seafood dealers. The actions are specified in a final rule for the Generic Amendment to the Fishery Management Plans in the Gulf of Mexico and South Atlantic Regions (79 FR 19490).

Changes to Reporting Requirements

The most notable changes involve how and when reports must be submitted. The rule implements the following five items:

(1) Establishes a new, single dealer permit (called the Gulf and South Atlantic dealer permit) that is required to purchase products managed in the fishery management plans listed below. See the description under the heading "Effective Dates" within this bulletin for an explanation of when this permit is required for dealers with or without an existing valid federal dealer permit for any Gulf or South Atlantic fishery.

South Atlantic Fishery Management Plans

Coastal Migratory Pelagic Resources
Golden Crab Fishery of the South Atlantic Region
*Shrimp Fishery of the South Atlantic Region
Snapper-Grouper Fishery of the South Atlantic
Spiny Lobster of the Gulf of Mexico and South Atlantic
*South Atlantic rock shrimp only

Gulf of Mexico Fishery Management Plans

Coastal Migratory Pelagic Resources Red Drum Fishery of the Gulf of Mexico Reef Fish Resources of the Gulf of Mexico Spiny Lobster of the Gulf of Mexico and South Atlantic

Atlantic Fishery Management Plans

Coastal Migratory Pelagic Resources Dolphin and Wahoo Fishery off the Atlantic States

- (2) Purchase forms must be submitted online, once per week. Forms will be due 11:59 p.m., local time, every Tuesday.
- (3) Dealers reporting purchases of king mackerel landed by the gillnet sector for the Gulf West Coast Florida Southern Sub-Zone will be required to submit forms daily by 6:00 a.m., local time.
- (4) If no purchase is made, a no-purchase form must also be submitted online, once per week.
- (5) Delinquent reports will automatically result in Gulf and South Atlantic dealers becoming ineligible to receive the specified federally managed species regardless of any notification by NOAA Fisheries. A dealer is only authorized to receive the specified federally managed species if the dealer's previous reports have been submitted and received by NOAA Fisheries. In addition, the permit office will not renew the new single permit if there are deficiencies in these reporting requirements.

Need for Action

This action will improve the completeness and timeliness of purchase information. The current reporting frequency may result in landings significantly less or greater than the annual catch limits. Underages leave fish unharvested. Overages may trigger management measures, which have the potential to result in significant disruption in fishing behavior and reductions in revenue and profit for fishermen. Overages may also affect the ability of stocks to rebuild when overfished and may lead to overfishing conditions.

Effective Dates

The reporting requirements, as listed previously in this bulletin (i.e., weekly, electronic submittal of purchase and no-purchase forms), are effective beginning August 7, 2014. Dealers that currently do not have a valid federal dealer permit for any Gulf or South Atlantic fishery may submit an application for a Gulf and South Atlantic dealer permit beginning April 9, 2014. Dealers that currently do have a dealer permit may continue to use their existing dealer permit until their existing permit(s) expire, but must report as required for the Gulf and South Atlantic dealer permit as of August 7, 2014. It is important to note that the Gulf and South Atlantic dealer permit is not effective until August 7, 2014.

For More Information

Electronic copies of the amendment and rule may be obtained from the NOAA Fisheries web site http://sero.nmfs.noaa.gov/sustainable_fisheries/gulf_sa/generic/2013/dealer_reporting/index.html.

For more information on the revised dealer requirements, refer to the Frequently Asked Questions on the NOAA Fisheries web site.

Recipe Rewind

Here's another blast from the past. This recipe was taken from *Weight Watchers* vintage recipe cards, circa 1974.

Wesson Shrimp Curry

Ingredients

1 large yellow onion, sliced

3 tablespoons Wesson oil

2 tablespoons flour

1 cup buttermilk

1 teaspoon curry power

3/4 teaspoon salt

dash pepper

1 cup water

1/2 cup raisins

2 cloves

1/2 lemon

1 lb shrimp, peeled & deveined



Instructions

Cook onion in Wesson oil 5 min. Mix in flour, curry powder, salt, dash pepper, water, raisins, and cloves. Stir till thick. Add juice and grated peel of lemon and the shrimp. Cover, cook slowly 15-20 minutes. Serve with rice and garnishes of chopped water chestnuts, shredded cabbage, pimiento, parsley, orange peel. 4 servings, about 480 calories each.

Or, you could try this updated version of the recipe:



Thai Shrimp Curry

Recipe courtesy Emeril Lagasse, 2003

Ingredients

2 tablespoons peanut oil

1/2 cup chopped shallots

1 large red bell pepper, cut into strips

2 medium carrots, shredded

2 teaspoons minced garlic

3 tablespoons Thai Red Curry Paste

2 tablespoons fish sauce

2 teaspoons palm sugar or

light brown sugar

1 (14-ounce) can coconut milk

1 pound medium shrimp,

peeled and deveined

3 tablespoons chopped Thai

basil leaves

3 tablespoons chopped fresh

cilantro leaves

Cooked jasmine rice

Fresh cilantro for garnish

In a large wok or saute pan, heat the oil over medium-high heat. Add the shallots, bell peppers, carrots, and garlic, and stir-fry until soft, 2 to 3 minutes. Add the curry paste and cook, stirring, until fragrant, 30 seconds to 1 minute. Stirring, add the fish sauce and sugar, then the coconut milk and bring to a boil. Simmer until thickened slightly, about 2 minutes. Add the shrimp and cook, stirring, until pink and just cooked through, about 2 minutes.

Remove from the heat and stir in the basil and cilantro.

Serve over jasmine rice, garnished with cilantro sprigs.

Read more at: http://www.foodnetwork.com/recipes/emeril-lagasse/thai-shrimp-curry-recipe.html?oc=linkback

Council Seeks Input on Web Site Content & Navigation

Last August we conducted a stakeholder communications survey to help us evaluate the effectiveness of current communication efforts. The survey responses identified that the Council's web site needs enhancing. We are evaluating our web site content and navigation because we want to improve your online experience by making sure you have easy access to all the information you are looking for.

Please help us improve the web site by visiting www.gulfcouncil.org and providing feedback by e-mailing your suggestions to gulfcouncil@gulfcouncil.org.

If you have any questions or need additional information please call Charlene Ponce at 888-833-1844 ext. 229, or e-mail charlene.ponce@gulfcouncil.org.



New App Helps Anglers Know Where NOT to Go

From NOAA Fisheries FishNews

Planning a recreational fishing trip involves more than just checking the water and weather conditions. It also requires knowing the fishing regulations. For Harry Carpenter, a long-time southern California saltwater angler, navigating the network of marine protected areas meant visiting a number of government websites and referring to printed state and federal rulebooks. He thought there must be an easier way.

Last year, Carpenter launched a free mobile app called FishAlerts! to put accurate information about marine protected area (MPA) boundaries at anglers' fingertips. In 2014, his company - Great Outdoors Mobile, Inc. - was awarded a grant through the Ernest F. Hollings Ocean Awareness Trust Fund to enhance the functionality of the app.



NOAA Fisheries

The FishAlerts! app allows anglers to accurately view their location on a map in relation to MPA boundaries. "Anglers want to fish safely and abide by the rules, but there are no lines in the ocean," says Carpenter. "Using the latest technology, we're allowing anglers to access this critical NOAA information on their cell phone or tablet from their home, dock or boat."

FishAlerts! aims to be a one-stop-shop for anglers. The app pulls in NOAA weather and tide data to improve trip planning. It also boasts Facebook and Twitter integration, which makes it easy to upload pictures of your catch to the most widely used social networks.

Currently, the 18,000 users of FishAlerts! can see their location relative to all marine protected areas. As part of the Hollings grant from NOAA, FishAlerts! is expanding its capability to add new layers of state and federal regulations, such as size and catch limits. This new functionality is being beta-tested in three of the most popular fishing states with National Marine Sanctuaries – Massachusetts, Florida, and California – and could be available for all states in the next couple of years.

"Anglers probably don't even realize how much they rely on NOAA data," says Carpenter. "FishAlerts! makes this information more accessible and, in the process, helps make them better fishermen and stewards of the resource.



The Gulf of Mexico Fishery Management Council Protecting our marine resources

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The Gulf Council would like to hear from you! Please contact us regarding fishery questions, comments, or concerns you would like to see covered in the Gulf Fishery News. Anyone interested in submitting information, such as articles, editorials, or photographs pertaining to fishing or fisheries management, is encouraged to do so. Submissions may be mailed to Charlene Ponce, Public Information Officer, Gulf of Mexico Fishery Management Council, 2203 North Lois Avenue, Suite 1100, Tampa, FL 33607. Materials can also be sent via fax to 813-348-1711, or by email to charlene.ponce@gulfcouncil.org.

The Gulf of Mexico Fishery Management Council is one of eight regional Fishery Management Councils established by the Magnuson-Stevens Fishery Conservation and Management Act. The Council is responsible for the development and modification of fishery management plans (FMPs) that are designed to manage fishery resources in the exclusive economic zone (EEZ) of the Gulf of Mexico from state boundaries to the 200-mile limit.

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