

Southeastern Fisheries Association, Inc.

Proudly serving the Commercial Fishing Industry for over 50 years!



Hotlines Online Edition



October 2005

SFA PAST PRESIDENT EDWIN FELTON PASSES

The Felton family was a founder of SFA in 1952. They have been a member for 3 generations. Edwin was well known through his Company A & B Fish Co. in Key West and for his accomplishments throughout his life. Edwin was a leader in educating legislators about commercial fishing. During the annual trip to Fort Jefferson, Edwin would help transport legislators aboard his pride and joy, the "C.O. Jones." His smile and infectious laugh will be missed. Our prayers go out to his children Mary, Jimmy and Elizabeth and all other members of this vintage Florida family. May his soul and the souls of all the faithfully departed rest in peace. Amen

This newsletter is published by Southeastern Fisheries Association. Please pass it along and encourage others to be added to our mailing list.

If you want to be removed from the list, please contact us.

SFA is a non-profit association founded in 1952, charged with maintaining a viable seafood industry in the Southeast.

Robert P. Jones, Editor

HURRICANE RELIEF SLOW TO MATERIALIZE FOR INDUSTRY

So far, not much assistance has trickled down to the commercial fishermen or fish houses and processors who were so badly hammered by two natural disasters. A few shrimp boat have been contracted to help in water sampling and some boats (we don't have a number) have been contracted to remove debris from the shrimping grounds in certain parts of the Gulf.

The seafood industry in Florida and the Gulf has been decimated. In Florida the bulk of offshore shrimpers have their boats tied to the dock because of high fuel costs and low prices in the market. The oyster industry has been brought to its knees by red tide and the devastation of the Louisiana oyster resources. Spiny lobster traps have been flung all over the shoreline in South Florida. Commercial fishing for grouper has been closed in the Gulf until January 1. The red tide has killed the baitfish fishery in the Panhandle and the clam resource in Cedar Key has been wiped out. The current dilemma has thousands of jobs in jeopardy.

If aid is coming to the fish houses and other entities that form the infrastructure of the industry, not much information has been released by those in charge. There has been talk of large appropriations being made by Congress but no particulars on how the money is getting to the fishermen who are hurting so badly.

GREENPEACE SET TO ATTACK SUPERMARKETS

Greenpeace, a radical environmental movement in many cases, is set to attack supermarkets in the United Kingdom and force them to quit selling warm water shrimp and other fisheries products THEY deem must not be sold. Greenpeace doesn't participate in the fisheries management process, they are more at ease ramming vessels and telling the citizens of the world what they should eat and what they should not eat. Hopefully the British supermarkets will not be intimidated into giving large grants to Greenpeace in exchange for leaving them alone. Greenpeace epitomizes what is wrong with the environmental movement.

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RED TIDE STILL A THREAT

Red tide remains in Apalachicola Bay this week despite news reports that it's disappearing in the Florida Panhandle, state officials said Wednesday. Levels of red tide are reduced somewhat but still are present in shellfish-harvesting areas of Franklin and Wakulla counties, according to David Heil of the Florida Department of Agriculture and Consumer Services. The presence of red tide means those areas will not be reopened for oyster harvesting for at least three to four weeks, Heil stated. That's how long it takes oysters to expel the toxins once red tide has left the bay. Apalachicola Bay has been closed to oyster harvesting because of red tide since Sept. 2. For more information, log onto www.floridaaquaculture.com or call the agriculture department's Apalachicola office at 653-8317.

MABEL FERGUSON SHAFER PASSED ON SEPTEMBER 27, 2005

Mabel Shafer, wife of Past President LARRY SHAFER died after a long illness. Her father, Captain John Ferguson of Fort Myers, was one of the founders of SFA and was also a Past President. Mabel was a dedicated wife, mother, sister and daughter and all her kindnesses to others will be missed. Mabel is survived by Larry, her husband of 57 years, three children John, Mary Catherine and Frank and three grandchildren. God Bless Mabel Shafer, may her soul and the souls of all the faithfully departed rest in peace. Amen.

HACCP CLASSES SCHEDULED

Bob Jones will be in South Florida and Tarpon Springs area in November teaching HACCP to members who need certification. A HACCP Class is scheduled at the Holiday Inn located at 1100 Tami-am Trail North, US 41 on November 3rd beginning at 1:00 PM. So far the following have indicated they will attend: Nadine Carroll, Jim Ketchum, Fulgenco Valmina, Walter Lipkke and Pat Kirk. If there are others in the area that have employees who need certification please contact Bob Jones at 850/224-0612 right away. There is a tentative class scheduled in either Key West or Marathon on November 7 where three people have already indicated they need certification. There is also tentatively scheduled a class in Tarpon Springs on November 9. HACCP will play a major part in the operation of your businesses. The more employees you have certified the better your operation.

KAREN BELL ATTACKED ON FLORIDA SPORTSMAN FORUM

The controversy over long line fishing reached a new low this month. Longlines are like any other fishing gear in that those who don't use them generally want to ban them. The trouble is longlines catch fish with a hook the same as other lines with hooks on them and is legal and should remain legal. However, in the gang mentality that sometimes manifests itself on the FS Forum, Karen Bell was painted as the owner of a "crack house" in

Cortez and cast as someone who is evil to the core. Fortunately, the writer of this accusation had the courage to publicly apologize to Karen Bell on the FS Forum and his apology was more than likely accepted by Karen Bell. Karen Bell's family has owned the Star Fish Co. since 1923. Karen Bell is a kind and gentle soul who is proud to be part of Florida's oldest industry. She has served on the Gulf Council with honor and has felt the sting of other Council members who do not like commercial fishing in any form whatsoever. SFA salutes Karen Bell and her family for having the guts to stand up for the commercial fishing industry and its heritage.

FWC FISHERIES SUMMIT SCHEDULED FOR ORLANDO

The Fish and Wildlife Commission will hold its summit on November 1, 2005, at the Holiday Inn Hotel and Suites, 8214 Universal Blvd. beginning at 9:00 AM and concluding at 4:00 PM.



Presentations will be made by spokesman for commercial, recreational and environmental viewpoints in the morning with open discuss after lunch. Bob Jones will speak on behalf of the commercial fishing industry, Dr. Jerry Ault will speak for the environmental/scientific viewpoint and either Ted Forsgren or Bob Zales will speak on behalf of the recreational viewpoint.

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SEAFOOD CAUGHT OUTSIDE RED TIDE AREAS SAFE TO EAT

State and federal officials have found that runoff from Katrina and Rita has not affected the safety of seafood harvested in the Gulf areas that are open to fishing. There had been widespread rumors that any shrimp or fish caught in the Gulf was contaminated which caused great concern among the seafood consumers in the region. If you buy seafood from a reputable, licensed firm under state and federal inspection, you can be assured the seafood is safe. If you eat seafood that has been bought through the backdoor of a restaurant from an angler, you can be assured of nothing.

GULF COUNCIL POSTPONES VOTE ON MANAGING ANGLERS

The Gulf of Mexico Fishery Management Council issued a split decision, putting off a vote on stricter recreational rules but adopting a new limit on how much grouper commercial boats can bring back to the docks each trip." Even though recreational fishermen exceeded their allocation, the Gulf Council is hesitant to restrict this sector. The commercial quota was reached and closed on October 10 and a new per trip quota of 6,000 pounds was put on commercial vessels during the open season, the hard choice of managing anglers was left for another meeting.

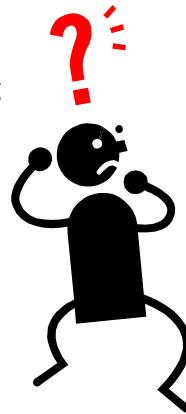
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will customize your company's HACCP Plan!
 FDA trained consultant with over 40 years experience in all levels of the seafood industry.

Call today:
850/224-3180
 or fax an inquiry to
850/222-FOOD



CONSUMERS CONFUSED BY SCARE TACTICS CONCERNING SEAFOOD

A new website has become available containing all the facts about mercury and fish. Go to the URL listed below and search the site for answers to any questions you might have. On any given day the consumer is bombarded not to eat beef, chicken, fish, processed meat, bread, fast food etc. Groups try to stop you from drinking diet drinks, wine, water or cooking with anything but olive oil. It's enough to make a hungry person curl up in the corner. Check out the real mercury facts site. You will be glad you did and EAT MORE SEAFOOD.
<http://www.realmcuryfacts.org/index.htm>



OCEANA TO HOLD SEA TURTLE ACTION DAY

Oceana will hold a Sea Turtle Action Day on November 2, 2005 in front of NOAA Fisheries Headquarters to "mourn" the loss of sea turtles that die from "destructive fishing practices" which include trawls, longline, gillnet and scallop dredging. In other words Oceana wants to stop as much commercial fishing as possible. These folks are not mourning the loss of lives, boats, homes and heritage of all the commercial fishing families that were devastated by two hurricanes but they are "mourning" the loss of turtles incidentally caught or killed during legitimate food producing operations. They are not mourning the thousands of baby sea turtles that are eaten by other critters or run over by cars when they are young. They are not mourning sea turtles that die from papilloma or red tide. They only mourn turtles caught by commercial fishermen. Only in America do we have people who love turtles but hate humans. This is a sad commentary on our society.

We invite anyone receiving this newsletter, who is not already a member of SFA to join us and become an activist for your business. We are here to respond to your business needs in the state capital and around the Southeast Region. We can help you only if we know you and correspond with you regularly.....We would look forward to serving you and your company!

Welcome to SFA New Members: SFA is proud to welcome the following new members into its growing family of successful seafood companies. We encourage each member to support one another for the overall good of maintaining an economic and cultural presence for commercial fishing in America as well as providing marine protein to the people.



Save-On-Seafood, Gib Migliano, President, returning member, St. Petersburg, FL , Full Corporate Membership

Stock Island Lobster Company, Peter M. Bacle, returning member, Key West, Florida, Full Corporate Membership

Okeechobee Fish Company, Steve Courson, owner, returning member, Okeechobee, FL /retail market/restaurant member

UPGRADE YOUR SFA MEMBERSHIP

Retail and HACCP members are urged to upgrade their membership in SFA to either to Associate members status but preferably to Corporate Member status.

Notify the SFA office for financial methods to accomplish this upgrade.

Thanks.

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