

**AOS Regional Conference & AOS USA Annual  
Conference  
Niagara Falls, Ontario  
May 11-14, 2010**

**AOS USA FISHING COMMITTEE**

**Captain Pietro Parravano**

**NOAA FISHERIES:**

Last February Eric Schwaab was appointed as the new assistant administrator for fisheries. Eric brings more than 25 years of experience in local, state and federal natural resource management. He has spent the majority of his career at the Maryland Department of Natural Resources, where he began as a natural resources police law enforcement officer in 1983. He eventually served as director of the Maryland Forest Service; director of the Maryland Forest, Wildlife and Heritage Service; and director of the Maryland Fisheries Service. In 2003, Eric left the Maryland Department of Natural Resources to serve as resource director for the Association of Fish and Wildlife Agencies until 2007. He then returned to the Maryland

**CATCH SHARES:**

New fishing regulations designed to revive New England's once plentiful cod and flounder populations went into effect May 1, 2010, but many fishermen greeted the extensive overhaul with a mixture of skepticism and resignation, saying it will essentially force them and related shore-line industries out of business.

The controversial new rules encourage boat owners to organize themselves into sectors that will be allocated a share of the annual quota for each imperiled species. Once a group exceeds its limit on a particular kind of fish, members must cease fishing of any kind. Under the system, fishermen gain more freedom over how and when they do their jobs, but many expressed reservations about the lower number of fish they are now allowed to catch.

**GULF COAST OIL SPILL:**

NOAA is restricting fishing for a minimum of ten days (May 12, 2010) in federal waters most affected by the BP oil spill, largely between Louisiana state waters at the mouth of the Mississippi River to waters off Florida's Pensacola Bay (map attached). The closure is effective immediately. Details can be found here: <http://sero.nmfs.noaa.gov/>. Fishermen who wish to contact BP about a claim should call 800-440-0858.

## **COMMERCIAL FISHERMEN OF AMERICA:**

<http://www.cfafish.org/>

## **THE INTERAGENCY OCEAN POLICY TASK FORCE:**

On June 12, 2009, President Obama sent a [memorandum](#) to the heads of executive departments and federal agencies establishing an Interagency Ocean Policy Task Force, led by the White House Council on Environmental Quality. The Task Force is charged with developing a recommendation for a national policy that ensures protection, maintenance, and restoration of oceans, our coasts and the Great Lakes. It will also recommend a framework for improved stewardship, and effective coastal and marine spatial planning.

The oceans, our coasts, and the Great Lakes provide jobs, food, energy resources, ecological services, recreation, and tourism opportunities, and play critical roles in our Nation's transportation, economy, and trade, as well as the global mobility of our Armed Forces and the maintenance of international peace and security," President Obama wrote in the memorandum. "We have a stewardship responsibility to maintain healthy, resilient, and sustainable oceans, coasts and Great Lakes resources for the benefit of this and future generations."

The recommendations and frameworks developed by the Task Force will be cost effective and improve coordination across federal agencies. The Chair will terminate the Task Force upon the completion of its duties.

## **SALMON SUMMIT: APRIL 1, 2010 SAN FRANCISCO**

Hundreds of sport and commercial salmon fishermen and people in related fishing and seafood businesses reeling from recent cancelled salmon fishing seasons in California and Oregon called for better management of water in the California Bay-Delta at a Salmon Summit in San Francisco. The fishing industry representatives also called for immediate steps to rebuild strong salmon runs in the Bay-Delta during the Summit hosted by U.S. Reps. George Miller (D-Martinez), Mike Thompson (D-Napa Valley) and other elected officials.

The Summit was held at Fort Mason Center in advance of the Pacific Fisheries Management Council's planned announcement on the 2010 salmon fishing season. For two years, both commercial and sport fishing seasons have been cancelled in California and in much of Oregon and this year only a limited season is expected.

## 2010 SALMON SEASON:

### Saving the salmon fishing industry

Zeke Grader

Santa Cruz Sentinel

Posted: 04/11/2010 01:30:22 AM PDT

For two years, sport and commercial fishermen along 1,000 miles of coastline in California and Oregon have been precluded from fishing for Central Valley salmon because of the steep declines in salmon populations. The primary reason was water diversions from the state and federal pumps in the Delta that, until the recent drought, have increased over time.

Many factors have contributed to the historic collapse of the California and Oregon salmon fishery. However, the operations of the State Water Project SWP and Central Valley Project CVP have played a critical and central role in the decline of salmon and the health of our rivers, streams, bays and estuary.

The Central Valley fall-run chinook salmon is the backbone of the commercial and recreational salmon fishery, producing the vast majority of the salmon caught in these states. In 2009, and in the absence of any fishing, total returns of hatchery and naturally spawning salmon in the Central Valley reached a record low: 39,500 fish. This figure is far less than the minimum population of 122,000 fish necessary to sustain the fishery and a tiny fraction of historic levels.

Earlier this month, more than 500 people attended an overflow meeting in San Francisco to tell their personal stories and to make their business case for saving water for chinook salmon and the Sacramento-San Joaquin Delta.

While the fishermen did make a compelling case, what became apparent was the ripple effect on California's and Oregon's economy from years of salmon fishing decline, punctuated by the past two years of the salmon closure. Not only are fishermen and women facing hard times, but so are tackle and boat shops, harbors, charter boat operators, harbors, restaurants and wholesale seafood suppliers. In addition, many seafood consumers miss healthy, local wild salmon on their plates. In total, the chinook salmon closure has cost hundreds of millions of dollars and thousands of jobs.

A recent study by the Public Policy Institute of California concluded that the survival of the salmon fishery is in jeopardy unless we change the way we manage water exports in the Delta. It also concluded that there is a 70 to 90 percent chance that the fall-run salmon fishery would be not viable in 2050, assuming that future diversions match previous averages. The export of millions of acre-feet of water through the Central Valley Project and State Water Project pumps in the South Delta harm salmon in a variety of ways.

Prior to the new Biological Opinion and U.S. District Judge Oliver Wanger's 2007 ruling that Delta pumping restrictions were necessary to protect endangered species, and immediately prior to the collapse of the salmon fishery, the state and federal pumps reached record highs in total Delta exports.

If water exports are not brought into balance, the likelihood of sustaining the fishery would decrease even further. We can, and must, do a better job of managing the Central Valley Project and State Water Project to protect and restore salmon populations, as well as the communities and businesses that depend upon them.

This effort begins with maintaining the protections in the salmon and smelt biological opinions. It also starts with pushing back on the political pressure from some Central Valley agribusinesses and elected officials who only listen to agriculture's demands for more water.

On April 15, the Pacific Fisheries Management Council will meet in Portland to decide on a limited season for commercial salmon fishing. After two consecutive cancellations of salmon fishing off the California coast, a third year of closure is possible.

However, there may be a small, perhaps token, season for commercial salmon fishermen this year. A short sport season for salmon that began last Saturday is scheduled to last only through the end of this month -- a short respite for a struggling industry.

It's time to stop siding with special interests who are demanding unreasonable and unsustainable amounts of water for the Central Valley.

Zeke Grader is executive director of the Pacific Coast Federation of Fishermen's Associations.



**Bodega Bay's Spud Point Marina shown full of salmon fishing boats in 2005.**

## RECIPES:

### Spicy Cauliflower Pasta With Capers & Anchovies

This recipe has three easy components: the pasta, the breadcrumbs and the cauliflower sauce. To make it all come together, start cooking the pasta about the same time you stir the cauliflower.

- 1/4 cup panko breadcrumbs or fresh breadcrumbs, or 3 tablespoons fine dry breadcrumbs
- 12 ounces spaghetti or penne rigate or other short-type pasta
- 1 pound cauliflower head, trimmed (13-14 ounces trimmed)
- 1/4 cup extra virgin olive oil, + more as needed
- 3 garlic cloves, thinly sliced
- 1/4 teaspoon red chile flakes or 2 small dried chiles
- -- Salt
- 3 anchovy fillets (from a can)
- 2 tablespoons capers, rinsed (see Note)
- -- Freshly ground pepper
- 1/4 cup chopped fresh parsley (optional)

Instructions: Place the breadcrumbs in a small frying pan and toast over medium-low heat until browned, shaking often, 5 to 8 minutes. Remove from the heat.

Start a large pot of well-salted water to boil. Begin cooking the pasta according to package directions, just shy of al dente. When draining, reserve 1 cup of the cooking water.

Meanwhile, slice the trimmed cauliflower into 1/2-inch thick slices. Break or cut the slices into pieces that are 1 to 2 inches wide. You should have about 4 cups. Pat dry or drain the pieces on a clean kitchen towel.

In a large frying pan over medium heat, heat the oil; add the garlic and red chile flakes. When fragrant, after about 30 seconds, add the cauliflower, which should fit in the pan in one layer. Sprinkle with salt and let cook without stirring until lightly browned on one side, about 4 minutes. The oil should be sizzling and bubbling; if the garlic smells like it's browning too quickly, stir before this. Stir, season again and cook until the cauliflower is browned and tender, 3 to 4 minutes.

Make room in the center of the pan to add the anchovies; cook until they dissolve, stirring gently, about 2 minutes. Add the capers and stir so the capers and anchovies are integrated into the sauce. Season with salt and pepper and more chile flakes, if you like.

Add the drained pasta to the pan with 1/2 cup of the cooking water and about two-thirds of the parsley, if using. Stir over low heat until incorporated, about 2 minutes. Adjust for seasoning and add more cooking water and/or a swirl of olive oil to make a very thin coating on the pasta.

Serve immediately in shallow bowls, topped with the breadcrumbs and remaining parsley.

