



Quote:

"What i like about photographs is that they capture a moment that's gone forever, impossible to reproduce."

— Karl Lagerfeld

BE LIKE MIKE

Diving Saba & Dominica
Submitted by Dennis Deavenport



Mike Greuter has been diving since he was a teenager. He retired from GE after 33 years working primarily in their Lighting Business Group. He started as a factory engineer and held various positions in Production Management, Marketing, and Sales. His favorite GE opportunity was leading business and market development in China. It was while living in the Far East that his love for diving was rekindled.

All of the extra time he gained from retiring is well-spent on a whole slew of fun and exciting activities that he pursues with more energy than a room-full of teenagers. Retirement "work" has been as a dive trip leader, an instructor, and a tech diver. He relocated to Houston from northeast Ohio to pursue more diving and UW photographic fun. More recently, his diving has been sidetracked frequently for another of his "bucket list" passions, racing his Porsche. "Sharkman Racing" is the team name that

he and his wife, Johnnye, race under.

Mike has dived all over the world and he has the T-shirts to prove it. If you want to know something about an off-the-beaten-path dive spot... you might want to check with Mike. Chances are good that he's been there.

The September show will feature dive trips he has taken to the two volcanic islands of Saba and Dominica. Both islands offer excellent diving and unique land adventure hiking. Scenic vistas, charming villages and serious hiking to a boiling lake and mountain cloud forest are all part of the attractions when not diving. The visit to the little volcanic pinnacle of Saba includes a landing on the shortest commercial runway in the world. The movie, *Pirates of the Caribbean*, was filmed in part at Dominica and I've been looking for a sulfur air freshener to use during our photo visit to the Boiling Lake for that true adventure experience.



HUPS TRAVEL QUESTIONNAIRE FOR SUMMER or FALL TRIP TO GRAND CAYMAN in 2015

Submitted by Russell Ramsey

Your HUPS Board of Directors (BOD) is very interested in your thoughts as to club sponsored trips. In the past, HUPS has sponsored or been involved with trips to Bonaire, Cozumel, Bali, Philippines and other destinations. There have been discussions regarding a possible trip to a part of the Caribbean not usually visited by HUPS, the British Virgin Islands (BVI's), in the spring of 2015. **There was also some interest expressed for a trip to Grand Cayman in 2015.** Your BOD would like to know what interest there is within the HUPS membership in taking such a trip. A very short questionnaire is attached to determine the interest level for a land vs. Cayman Aggressor Live Aboard trip. No cost analysis has been prepared but will be if within 30 days there is enough interest obtained by answers to the attached questionnaire.

Please take the time to complete this very short survey and return it at the September meeting or return it by email to Alicia, Dennis or Russell. Alicia's email is that posted with the Newsletter, Dennis email is: ddeaven-port@comcast.net and Russell's email is: rjrdived@gmail.com.

QUESTIONNAIRE:

Name_____ Email_____ Tel#_____

Would you be interested in a dive trip to Grand Cayman with HUPS ? YES_____ NO_____

Would you be interested in taking your non diving spouse, friend, family or partner on this trip? YES_____ No_____

Would you prefer a summer vs a fall based trip? Summer _____ Fall_____

If summer what month you would prefer to go? June_____; July_____; early August_____

If Fall, what month would you prefer to go October_____; November _____; early December_____(Sept. is not listed as it is the height of hurricane season)

Would you prefer a land based operation or a live aboard (Cayman Aggressor)? Land Based_____ Live Aboard_____

If you prefer a land based operation, would you prefer staying in a Condo or Hotel? Condo_____ Hotel_____

Would you commit to such a trip and be willing to make a down payment within the next three months? YES_____ NO_____

How many persons would be travelling with you?_____

Board of Directors Meeting on Monday Sept. 8th 2014

If you are on the Board of Directors for HUPS please plan to arrive at 5:00 p.m. before the meeting for discussions concerning workshops, trips and more. Please let Russell know if you are unable to attend.





Lionfish—Perfect Predator/Invader

Submitted by Jack Allyn original article Chicago Tribune Author Pam Leblanc

GALVESTON, Texas — It sounds like something from a horror film: A beautiful, feathery-looking species of fish with venomous spines and a voracious appetite sweeps into the Gulf of Mexico, gobbling everything in its path. Unfortunately for the native fish and invertebrates it's eating, this invasion isn't unfolding on the big screen. In recent months, news has been spreading of lionfish, a maroon and white striped native of the South Pacific that showed up off the coast of southern Florida in 1985. Most likely, someone dumped a few out of a home fish tank.

With a reproduction rate that would put rabbits to shame and no predators to slow its march, the fish swept up the Eastern Seaboard and down to the Bahamas and beyond, where it is now more common than in its home waters. The invasive lionfish have been nearly a perfect predator," said Martha Klitzkie, director of operations at the nonprofit Reef Environmental Education Foundation, headquartered in Key Largo, Fla. Because they are such an effective predator, they're moving into new areas and, when they get settled, the population increases pretty quickly." The lionfish population exploded in the Florida Keys and the Bahamas from 2004 to 2010. As populations boomed, the number of native prey fish dropped. According to a 2012 study by Oregon State University, native prey fish populations along nine reefs in the Bahamas fell an average of 65 percent in just two years. Lionfish appeared in the western Gulf of Mexico in 2010.

The next year, scientists spotted them in the Flower Garden Banks National Marine Sanctuary, a protected area about 100 miles off the Texas coast. Now scuba divers spot them on coral heads nearly every time they explore a reef. Significant declines in native fish populations haven't occurred here, but the future is uncertain. "It's kind of this impossible battle," said Michelle Johnston, a research specialist at the National Oceanic and Atmospheric Administration in Galveston who manages a coral reef monitoring project at the Flower Garden Banks. "When you think how many are out there, I don't think eradication is possible now." Lionfish are fascinating, beautiful creatures. Two nearly identical species are found in the Gulf. They grow to about 18 inches and have numerous venomous spines. Their stripes are unique, like those of a zebra. They hover in the water, hanging near coral heads or underwater structures where reef fish flourish. Ambush predators, they wait for prey fish to draw near, then gulp them down in a flash. The fish mature in a year and can spawn every four days, pumping out 2 million eggs a year. They live about 15 years. In the South Pacific, predators and parasites keep lionfish in check. But here, nothing recognizes them as food — those feathery spines serve as do-not-touch warnings to other fish. The few groupers that have been spotted taste-testing lionfish have spit them back out, Johnston said. They can adapt to almost any habitat, from a mangrove in a foot of water to a reef 1,000 feet deep. They like crevices and hideaways, which they can find on anything from a coral head to a drilling platform to a sunken ship. They can handle a wide range of salinity levels, too. Their range seems limited only by temperature — so far they don't seem to overwinter farther north than Cape Hatteras, N.C., and their southern expansion extends to the northern tip of South America — although they are expected to reach the middle of Argentina in a year or two.

"As long as they have something to eat, they'll be there," Johnston said.

The impacts of their invasion could become widespread, scientists warn. In the Gulf, lionfish are eating herbivores like damselfish and wrasse — "the lawn mowers of the reef," as Johnston calls them — that keep the reef clean.



“When you take the reef fish away, there’s not a lot of other things left to eat algae,” she said. That creates a phase shift from a coral-dominated habitat to an algae-dominated one. “When you take fish away, coral gets smothered, the reef dies, and we lose larger fish. It’s a snowball effect of negativity.” In the basement of the NOAA Fisheries Science Center on the grounds of old Fort Crockett in Galveston, Johnston sorts through a rack of glass vials. Each contains the contents found in the stomach of a lionfish collected in the Flower Garden Banks.

She points to a fish called a bluehead wrasse in one jar.

“This little guy should still be on the reef eating algae, not here in a tube,” she said.

Other jars contain brown chromis, red night shrimp, cocoa damselfish and mantis shrimp, all native species found in lionfish bellies. “The amount of fish we find in their guts — it’s really alarming. They’re eating juvenile fish that should be growing up. They’re also eating fish that the native species are supposed to be eating.”

They eat commercially important species, like snapper and grouper, and the fish that those species eat, too. They’re eating so much, in fact, that scientists say some are suffering from a typically human problem — obesity.

“We’re finding them with copious amount of fat — white, blubbery fat,” Johnston said.

Lionfish can eat anything that fits in their mouth, even fish half their own size.

Scientists don’t want to bring in another non-native fish to eat lionfish for fear of creating another invasive species problem, and sterilization programs are costly and logistically infeasible, Johnston said.

That’s why lionfish derbies, or fishing tournaments of sorts, are popping up around the Caribbean and Gulf. Locals are encouraged to kill and gather the fish, and in some places, including Belize, cook them up afterward.

A recent study, also by Oregon State University, found that native fish populations in the Bahamas grew by 50 percent to 70 percent on reefs regularly culled for lionfish. On reefs where they’re not culled, though, native fish populations decreased by an average of 50 percent. That seems to indicate that safe havens can be created where native species can recover.

“We’re never going to be able to eradicate lionfish, but there is a level where the population can be controlled and impacts can be limited,” said Klitzkie of REEF.

REEF has hosted six lionfish derbies in southern Florida and the Bahamas, and participants have collectively removed more than 12,000 lionfish since the series started in 2009. “We’ve found they’re really making an impact on lionfish population,” Klitzkie said.

In the Gulf, researchers like Johnston have special permits allowing them to remove lionfish when they spot them in the Flower Garden Banks sanctuary, but they need help. And that takes divers, boats and money. “It’s really an uphill battle. In times of limited budget, it can seem dismal,” Johnston said. “The second you stop, they come back.”

Another key to lionfish population control? Getting people to understand that lionfish are safe to eat — and tasty.

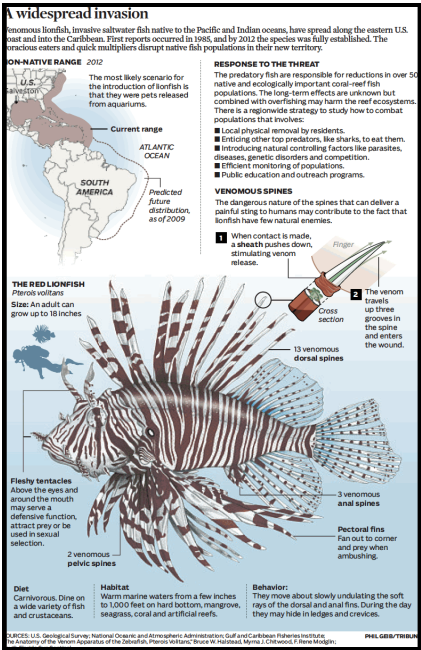
That word is slowly spreading. At least one Texas restaurant — the raw bar Cove, inside the Houston restaurant Haven — regularly puts lionfish on the menu.

Jean-Philippe Gaston, the chef at Cove, said some of the restaurant’s regulars, who are scuba divers, alerted him to the lionfish problem in 2011. Haven hosted a lionfish dinner to get the word out. When Cove opened in 2012, it became a menu staple. “We serve it every day,” Gaston said. “A lot of people come in just for it.”

The fish is flaky and mild tasting, not fishy, and takes on the flavor of whatever seasoning it is prepared with, he said. It can be fried, poached, served raw, encrusted in peanuts, wrapped in leaves and steamed, or marinated in coconut milk with lemon grass, jalapenos, or orange segments and ginger, just for starters. To prepare it, though, the cook has to snip off the spines before filleting it.



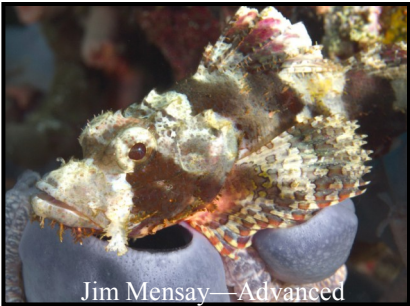
But for now, it's an expensive fish for most restaurants to carry. That's because the fish are usually spear-caught and difficult to handle. An accidental puncture causes swelling and localized pain. A market might be developing, though. In Florida, local lobstermen are catching lionfish in their lobster traps and making more money selling the fish than the crustaceans, according to Klitzkie. The organization publishes a lionfish cookbook that features about 100 recipes, from bacon-wrapped lionfish filets to fritters, ceviche, cakes and tacos made from the invasive species. A gourmet appetite for lionfish would be good news for the Gulf. "Order it," Johnston said, tapping on the tank of the office's resident lionfish mascot, a golf ball-sized fish named Woodstock. "It's the greenest fish you can get."



August Contest Results



Novice	
1st	Bob Fay
2nd	Beata Lerman
2rd	John Scheldt
3rd	Beata Lerman
Intermediate	
1st	Debbie Mensay
2nd	Bess Bright
2nd	Lance Glowacki
3rd	Bess Bright
3rd	Jan Baughman
Advanced	
1st	Dennis Deavenport
2nd	Mike Greuter
3rd	Jim Mensay
3rd	Mike Greuter



2014

Meetings



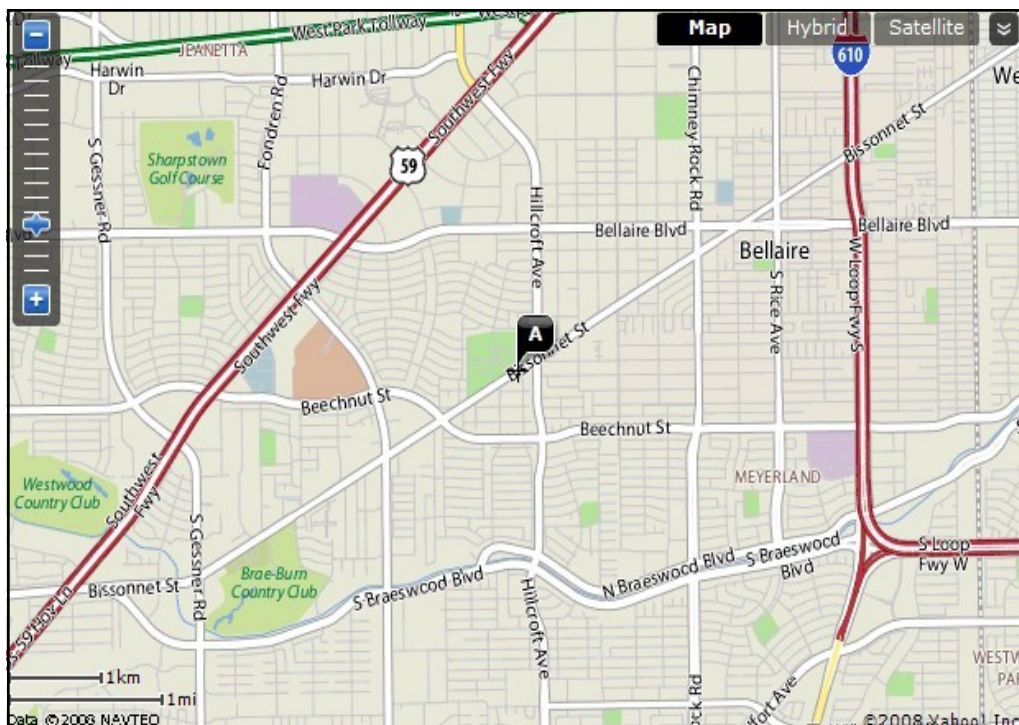
Meetings & Presentations

Month	Date	Presenter	Show Title & Synopsis	Contest Topic
January	6th	Jim and Kandace Heimer & Jim and Debbie Mensay	A Night in Alaska	Something that has Spots
February	3rd	HUPS Members	Bonaire Club Trip Extravaganza	Shoot the Face
March	3rd	Tom Collier, Mike Greuter, Dennis Deavenport	Exploring the Wrecks of Truk Lagoon	Things in the sand
April	7th	Tom Collier	HUPS & Moody Gardens—The Perfect Marriage	Large swimmers (> 4 feet) - not people
May	5th	Greg Whittaker	“ Life in a Pyramid ”	Banded/Stripes
June	2nd	Beata Lerman	Coast to Coast with Berta Lerman	Big eyes, Tangs, Triggerfish, Boxfish
July	7th	Ken Knezick	From Reef Scenes to Whale Sharks – Simple Steps to Successful Wide – Angle Underwater Photography	Reef scenes without diver
August	4th	HUPS Videographers	A Night at the Movies	Scorpion fish, Gurnards, Lionfish
September	8th	Mike Greuter	Saba & Dominica on the Half-Shell	Pairs or buddies
October	6th	Monica Losey	“Africa - Above and Below”	Anemones and relatives, Hydroids, Jellyfish
November	3rd	Anilao Trip Participants	Anilao, The Philippines Club Trip	Single Color focus (Blue, Red, Green, Yellow)
December	1st	None	Food, festivities and Best of HUPS	Best of HUPS and Creative



*The Houston Underwater Photographic Society meets at
the Bayland Community Center starting at 7:00 PM.
(Social time begins at 6:45)*

*(6400 Bissonnet, near the Hillcroft intersection)
Visitors are always welcome.*



2014 HUPS Officers

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Russell Ramsey

Vice President:

Dennis Deavenport

Secretary:

Tammy Allyn

Treasurer:

Tom Collier

Membership/ Newsletter:

Alicia Grimes

Photo Contest:

Dennis Deavenport

TGCC Rep:

Frank Burek /

Debbie Mensay

Web Master:

James Heimer

Workshops:

Trip Coordinator:

Jim Mensay

Historian:

Frank Burek

Special Events:

Jan Baughman

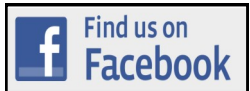
HUPS on the Web



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



<http://www.youtube.com/user/HUPSdotORG>



<http://www.facebook.com/home.php?%23!group.php?gid=174168478778>

HUPS

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