

TEXAS PARKS AND WILDLIFE

ALLIGATORS IN TEXAS



Rules, regulations and general information



2006-2007

NOTICE

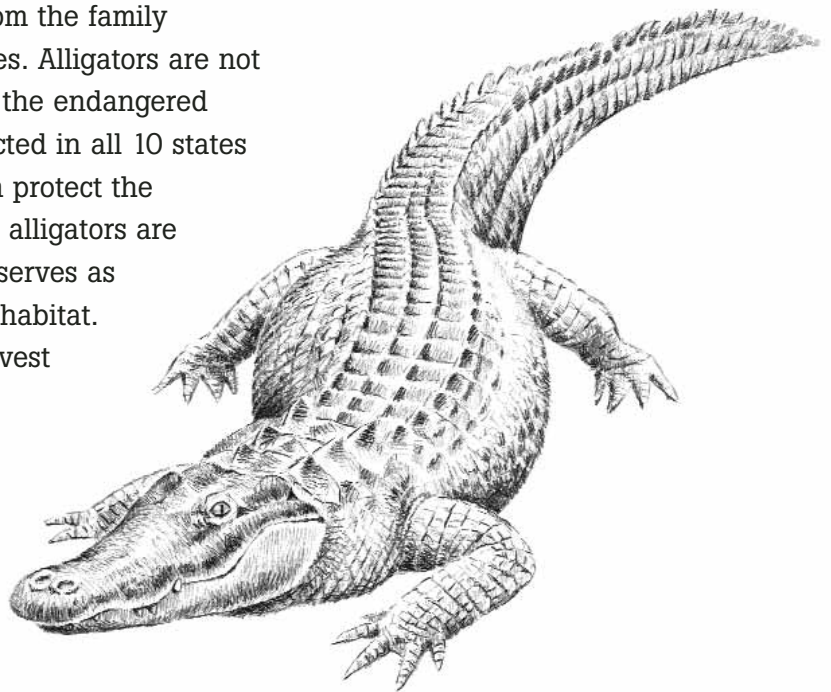
Effective September 1, 2005, an alligator hunter's license **is not required** to hunt alligators in Texas. Under the terms of House Bill 2026, enacted by the Texas Legislature and signed by the governor, the alligator hunter's license is abolished and hunters may take alligators **under any hunting license except** the non-resident spring turkey license or non-resident banded bird hunting license.

IMPORTANT INFORMATION

A person may kill an alligator in **immediate defense** of his or her life or the lives of others or to protect livestock or other domestic animals from **imminent** injury or death. An alligator killed under this subsection shall be **immediately** reported to the department.

It is an offense for any person to intentionally feed a free-ranging alligator, except for a licensed hunter or control hunter lawfully engaged at the time in the activity of hunting alligators. This does not apply to federal, state or local government employees in the performance of official duties.

The American Alligator is the only species from the family Alligatoridae that is native to the United States. Alligators are not an endangered species. They were taken off the endangered species list in 1978; however, they are protected in all 10 states where they occur. How does harvesting them protect the species? As a sustainable economic resource, alligators are important to regional economies. That value serves as an incentive to protect and manage alligator habitat. Responsible recreational and commercial harvest is a critical component of effective habitat management, which guarantees the future of the alligator and the many other species of animals and plants that share its habitat.



This booklet is provided for quick reference to state regulations governing alligators.

The complete regulations can be obtained by calling (800) 792-1112

or by visiting the TPWD Web site at www.tpwd.state.tx.us.

RECREATIONAL REGULATIONS

OPEN SEASONS

- In Angelina, Brazoria, Calhoun, Chambers, Galveston, Hardin, Jackson, Jasper, Jefferson, Liberty, Matagorda, Nacogdoches, Newton, Orange, Polk, Refugio, Sabine, San Augustine, San Jacinto, Trinity, Tyler and Victoria counties (referred to as 'core' counties), the open season is from September 10 through September 30. This season also applies on any property, regardless of county, for which the department has issued hide tags directly to the landowner (referred to in this publication as **special properties**).
- In all other counties ('non-core'), the open season is from April 1 through June 30.

GENERAL PROVISIONS

- **NO** person may possess an untagged alligator hide or undocumented alligator part except as provided by the Parks and Wildlife Code or regulations of the department.
- **NO** person may hunt an alligator in this state unless that person is in possession of a valid hunting license.
- **NO** person may hunt an alligator in a core county or on a special property unless the person is in physical possession of at least one valid, unused alligator hide tag per taking device employed by the person.
- In non-core counties (except on special properties) alligators may be taken **ONLY** on private property and **ONLY** with the consent of the owner of the property.
- On all properties that are not special properties or in core counties, no person may employ more than one taking device at any time to hunt alligators.

BAG LIMITS

- Core counties*: One alligator per unused hide tag in possession; or
- Non-core counties*: One alligator per person per season.

***NOTE:** The core county bag limit applies to any property, regardless of county, for which the department has issued hide tags directly to the landowner. On special properties, **the core county bag limit applies.**

LAWFUL MEANS

- hook and line (line set)*
- alligator gig*—A lawful gig is a pole or staff equipped with at least one of the following:
 - immovable prongs;
 - two or more spring-loaded grasping arms; or
 - a detachable head.
- lawful archery equipment and barbed arrow*
- hand-held snare with integral locking mechanism*
- lawful firearms (in non-core counties **ONLY**). Firearms are **not lawful** on special properties.

***NOTICE:** A line of at least 300-pound test must be securely attached to all taking devices. Unattended hook-bearing lines must be attached to a stationary object capable of maintaining a portion of the line above water when an alligator is caught on the line. A line attached to an arrow, snare, or gig must have a float attached when used to take alligators. The float shall be no less than six inches by six inches by eight inches, or, if the float is spherical, no less than eight inches in diameter.

HOOK AND LINE (LINE SET)

- In core counties and on special properties, no person shall set more than one line per unused hide tag in possession. In all other counties (except for special properties), no person shall set more than one line.
- In core counties and on special properties, all line sets shall be secured at one end on the tract of land specified for the hide tags. In all other counties (except for special properties), line sets shall be secured at one end on private property (with the consent of the owner of the property).

- In all counties, each baited line shall be labeled with a plainly visible, permanent, and legibly marked gear tag that contains:
 - (1) the full name and current address of the person who set the line;
 - (2) the hunting license number of the person who set the line; and
 - (3) a valid hide tag number, if the line is set on a property for which hide tags have been issued.
- In all counties, line sets shall be inspected daily, and alligators shall be killed, tagged or documented, and removed immediately upon discovery.

FIREARMS

- It is **lawful** to hunt alligators with any legal firearm, including muzzleloading weapons, except in core counties.
- It is **unlawful** to use rimfire ammunition to hunt alligators.
- It is **unlawful** to hunt alligators with a fully automatic firearm or any firearm equipped with a silencer or sound-suppressing device.
- Alligators may be **hunted** by means of firearms **ONLY** on private property, (including private waters wholly within private property).
- Alligators **MAY NOT** be hunted by means of firearms from, on, in, across, or over **public water**.
- Alligators **lawfully** caught on a taking device may be dispatched by means of firearms in all counties.

LAWFUL TAKING HOURS

- Hook-bearing lines **may not** be set prior to the general open season and shall be removed no later than sunset of the last day of the open season.
- From sunset to one-half hour before sunrise, **only line sets may be used to hunt** alligators; however, during this time no person shall set any baited line capable of taking an alligator and no person shall remove alligators from line sets.

TAGGING

- Alligators taken in core counties and on special properties must be **immediately** tagged with a hide tag within 10 inches of the tip of the alligator's tail.
- A person who kills an alligator in a non-core county (except for special properties) shall **immediately** affix a **completed** Wildlife Resource Document to the alligator, which shall accompany the alligator until the alligator is permanently tagged. **Within 72 hours of harvest**, the person shall complete an alligator hide tag report (PWD 304A) and mail it, along with the \$20 tag fee (**NO CASH**—check or money order only), to the department at 4200 Smith School Road, Austin, TX 78744. The Wildlife Resource Document and PWD 304A can be located on page 76 of the 2006-2007 Outdoor Annual (available wherever licenses are sold), and can also be obtained by visiting the TPWD Web site at www.tpwd.state.tx.us or by calling any regional law enforcement office; the Alligator Program at (409) 736-2551, ext. 23 or 25; or (800) 792-1112. The department then will mail a permanent hide tag to the person. The person shall permanently tag the alligator within 10 inches of the tip of the alligator's tail **immediately** upon receipt the hide tag from the department.

REPORTS

- In core counties and on special properties, a person who takes an alligator shall complete an alligator hide tag report (PWD 304) **immediately** upon harvest. The report shall be submitted to the department within seven days of harvest.
- In non-core counties (except for special properties), a person who takes an alligator shall complete and submit to the department an alligator hide tag report (PWD 304A) **within 72 hours of harvest**.
- A person to whom the department has issued more than one hide tag shall file an annual report (PWD 370) accounting for all tags within **10 working days** following the close of the open season in the county for which the tags were issued. **All unused tags shall be returned with this report.**

NOTICE: The department may refuse to issue additional hide tags to any person who does not file the reports as required by this section or does not return unused hide tags as required by this section.

SALE

- Alligators taken under a hunting license may be sold **only** to a person possessing either a valid wholesale alligator dealer permit or a valid alligator farmer permit.

TAG ISSUANCE TO LANDOWNERS

- Alligator tags may be issued in any county; however, only lands designated as alligator habitat by the department are eligible for tag issuance.
- Landowners or landowners' agents must certify total acreage owned or represented on a form prescribed by the department. Landowners and/or landowners' agents should be prepared to present proof of ownership if questions arise regarding the ownership of any tract of land. Proof of ownership would include a copy of the property tax receipt, deed, etc. A map showing boundaries of the property would also be helpful in processing your application.
- Non-contiguous properties cannot be combined to increase the number of tags issued.
- Multiple landowners may pool their lands for purposes of tag issuance; however, only one of the landowners may act as a landowner's agent for the other property owners.
- Issuance rates for alligator tags will be determined by the department.
- Acreage in a particular habitat must meet or exceed tag quota ratios established by the department in order to qualify for tag issuance.
- Special surveys for areas outside the habitat issuance zones established by the department will be scheduled during the first three weeks of June. Reservations will be taken on a first-come, first-served basis. Landowners must request the survey, and transportation on the property must be provided to perform the survey.
- The department will not issue additional tags for any property determined to be at maximum issuance level. However, the department will review requests for additional tags if the request includes additional biological data to justify additional tag issuance, nuisance complaints to the department that have not been resolved, documented loss of livestock, etc.
- Lost or stolen tags will not be replaced. Damaged tags will be replaced upon submission of the damaged or broken tags.
- Landowners or their agents receiving alligator hide tags are responsible for ensuring that all required reports are accurately completed and submitted to the department by the established deadlines.

If you have any questions, please contact the Alligator Program at (409) 736-2551 ext. 23 or 25.

COMMERCIAL REGULATIONS

NOTE: The following regulations govern activities of alligator farmers, wholesale dealers, egg collectors, and control hunters.

§65.352. Definitions. The following words and terms, when used in this subchapter, shall have the following meanings, unless the context clearly indicates otherwise. All other words and terms shall have the meanings assigned in Subchapter A of this chapter (relating to the Statewide Hunting and Fishing Proclamation) and in the Parks and Wildlife Code.

- (1) Alligator—For the purposes of this subchapter, alligator means any American alligator (*Alligator mississippiensis*), living or dead, or any part of an alligator.
- (2) Control hunter—A person authorized by the department to take nuisance alligators.
- (3) Consumer—A person who purchases alligators, alligator parts, or products made from alligators for personal use or consumption and who does not sell, resell, trade, or barter the alligators, alligator parts, or products made from alligators in exchange for anything of value.
- (4) Egg collection—To remove or possess alligator eggs from wild nests.
- (5) Egg collector—A person authorized by the department to collect, possess, or transport alligator eggs.
- (6) Farm—A premises where alligators are bred or raised under department-sanctioned conditions.
- (7) Farmer—A person holding an alligator farming permit.
- (8) Gig—A pole or staff equipped with at least one of the following:
 - (A) immovable prongs;
 - (B) two or more spring-loaded grasping arms; or
 - (C) a detachable head.
- (9) Hatchling alligator—Any alligator less than 12 inches in length.
- (10) Nuisance alligator—An alligator that is depredating or a threat to human health or safety.
- (11) Processed product—Any alligator part (and its resulting products) that has been treated to prevent decomposition and/or packaged for sale. Alligator meat is a processed product only if it has been processed and packaged in compliance with all applicable local, state, and federal rules regarding food processing.
- (12) Propagation—The holding of live alligators for production of offspring.
- (13) Retail dealer—A person who operates a place of business (mobile or permanent) for resale of alligators to the consumer only, except as provided in §65.357 of this title (relating to Purchase and Sale of Alligators).
- (14) Wholesale dealer—A person who operates a place of business (mobile or permanent) for the purpose of buying nonliving alligators for resale, canning, preserving, processing, or handling for shipment or sale.
- (15) Skull length—the distance from the anterior edge of the premaxilla to the posterior edge of the parietal, measured along the mid-line of the skull.

§65.359. Possession.

(a) A consumer may possess processed alligators and processed alligator meat products without permit or documentation requirements.

(b) Except as provided in subsection (a) of this section, all alligators or alligator parts possessed, sold, purchased, exported, or imported shall be accompanied by evidence of lawful take and/or possession. Depending on the applicability of paragraphs (1)–(3) of this subsection, evidence of lawful take shall consist of:

- (1) an applicable license or permit number and hide tag issued by the state or country of origin, which shall be firmly attached to an alligator hide. If the alligator hide is boxed or otherwise packaged for transport, the hide must be tagged, but the license or permit may be retained by the person in possession of the alligator, provided it is kept available for inspection by an authorized employee of the department;
- (2) a document, tag, or label for each alligator part, except for the hide, that specifies the:
 - (A) place of origin;
 - (B) name and address of the seller;
 - (C) applicable license or permit number that is required by the state or country of origin;
 - (D) hide tag number of the alligator from which the part originated;
 - (E) Import Permit number, if imported into Texas; and

- (F) date of shipment, if imported into Texas; or
- (3) a document, tag, or label affixed to the outside of any package or container of alligators.

The label must specify the:

- (A) contents;
- (B) hide tag number of the alligator from which the parts originated; and
- (C) any applicable license or permit numbers.

(c) Meat products finally processed and packaged by a farmer or wholesale dealer must be accompanied by an invoice or bill of sale that:

- (1) specifies the amount of packaged alligator meat by weight; and
- (2) identifies the farmer or wholesale dealer from which the packaged meat originated.

(d) The documents required in this subsection must accompany individual alligator parts after sale.

(e) An individual skull not accompanied by the hide and/or parts of the alligator from which it originated shall be legibly marked with the hide tag number of the alligator from which it originated. The marking shall be in indelible ink on the lower jaw. The provisions of this subsection apply only to skulls of nine inches or greater in length when measured as described in §65.352(16) of this title (relating to Definitions). This subsection does not apply to skulls possessed before the effective date of the subsection.

§65.353. General Provisions.

(a) Except as provided in this subchapter or Subchapter A of this chapter, no person may possess an untagged alligator hide or undocumented alligator part.

(b) No person may possess a live alligator without possessing a valid alligator farming permit, except:

- (1) as provided in this subchapter or by the Parks and Wildlife Code, Chapter 43, Subchapter C;

or

(2) a common carrier or person transporting legally documented live alligators for purposes of shipping the alligators to a final destination that is outside this state.

(c) Any person transporting live alligators shall take reasonable precautions to maximize the humane treatment of and minimize stress to the alligators being transported.

§65.357. Purchase and Sale of Alligators.

(a) Sale by control hunter.

(1) A control hunter may possess a dead alligator indefinitely, but may sell the alligator only to a farmer or wholesale dealer. While in possession of a dead alligator taken under a control contract, a control hunter shall maintain possession of the contract under which the alligator was taken and a copy of the Nuisance Alligator Hide Tag Report (PWD 305). The control hunter shall present the contract upon request of a department employee acting within the scope of official duties.

(2) A control hunter may temporarily possess a live nuisance alligator, but must sell the alligator to a licensed alligator farmer within 14 days from the time the alligator is first captured.

(b) Purchase and sale by retail dealer.

(1) A retail dealer may purchase an alligator only from a valid wholesale dealer or lawful out-of-state source.

(2) Except as provided in this subchapter, no person may purchase an alligator from a wholesale dealer for the purpose of resale without possessing either a valid retail dealer's permit or a valid wholesale dealer's permit.

(3) Except as provided in this subchapter, no person may sell processed alligator parts such as skulls, feet, or teeth unless that person possesses a valid retail dealer permit.

(4) A person possessing a valid retail dealer permit may sell legally obtained and documented processed alligators only to consumers.

(5) A retail dealer permit is not required of a:

(A) person selling processed products so long as alligator hide is the only alligator part used (e.g., footwear, belts, wallets, luggage, etc.); or

(B) person that sells alligator ready for immediate consumption in individual portion servings; or

(C) person selling alligator meat processed and packaged in accordance with applicable local, state and federal laws governing the processing of food for sale to the public.

(6) A retail dealer permit is required for each place of business, mobile or permanent, where activities that require a retail dealer permit are conducted.

(c) Purchase and sale by wholesale dealer.

(1) A person possessing a wholesale dealer permit may sell:

(A) legally obtained and documented processed alligators to anyone; and

(B) legally obtained and documented unprocessed alligators only to another wholesale dealer or to an alligator farmer.

(2) A wholesale dealer may purchase legally taken alligators from any hunter, dealer, farmer, import permit holder, or control hunter.

(d) Purchase and sale by farmer.

(1) A farmer may purchase:

(A) live or dead alligators from a farmer, wholesale dealer, hunter, or control hunter;

and

(B) alligator eggs from an egg collector.

(2) A farmer may sell:

(A) live alligators to another farmer or to the holder of a permit issued under Parks and Wildlife Code, Chapter 43, Subchapter C; and

(B) lawfully documented, unprocessed, dead alligators only to a wholesale dealer or another farmer.

(3) It is an offense for any alligator farmer to:

(A) transport or receive a live alligator unless a game warden at the point of origin (if in Texas) and the destination (if in Texas) are notified at least 24 hours prior to transport; or

(B) transport live alligators for exhibition purposes unless authorized by a permit issued under Parks and Wildlife Code, Chapter 43, Subchapter C.

§65.358. Alligator Egg Collectors.

(a) Landowners may apply for alligator nest stamps by submitting a completed Nest Stamp Application (PWD 459) to the department.

(b) It is unlawful for a landowner to utilize a nest stamp for a tract of land or water other than the tract for which the stamp was originally issued.

(c) An alligator egg collector shall collect only on tracts designated for the stamps in their possession.

(d) Alligator eggs shall be collected from the wild only by hand.

(e) No person may possess alligator eggs without possessing an egg collection permit or a valid alligator farmer permit.

(f) When collecting, an alligator egg collector must possess on his or her person one or more current nest stamps and an Alligator Nest Stamp Authorization (PWD 453). At least one person in a collecting party must possess a current nest stamp and PWD 453.

(g) No person may collect alligator eggs without possessing a valid hunting license.

(h) Immediately upon collection and throughout transportation and incubation each clutch of eggs must be accompanied by a completed nest stamp.

(i) No less than 24 hours prior to each collection trip, an egg collector shall notify a game warden in the collection area of the date, time, and location of the collection.

(j) An alligator egg collector may sell alligator eggs only to a farmer(s) designated by permit.

(k) No alligator eggs collected or obtained under authority of this subchapter may be shipped out of state.

§65.360. Report Requirements.

(a) A Nuisance Alligator Hide Tag Report (PWD 305) shall be completed by a control hunter immediately upon take and shall be submitted to the department within seven days. A dealer or person possessing the alligator hide shall retain a copy of the PWD 305 until the hide is shipped or sold out of state, at which time the copy shall be forwarded to the department.

(b) A person receiving hide tags from the department shall file an annual report (PWD 370) accounting for all tags by October 10 following the end of the open season for which tags were issued. Unused tags shall be returned with this report.

(c) A wholesale dealer shall file reports (PWD 306) by October 31 and by the last day of every third month thereafter detailing purchase and sale transactions during the license year. A wholesale dealer shall retain a copy of each PWD 306 so filed for a minimum of two years and shall produce such records upon demand by the department.

(d) A retail dealer shall retain records of all purchases from wholesale dealers for a minimum of two years.

(e) An alligator import permit holder shall report all import activities during a reporting period within 30 days following permit period termination.

(f) A farmer shall submit quarterly reports (PWD 371) within 15 days of the end of each quarterly period (February, May, August, and November).

(g) An alligator egg collector shall submit an annual report and return all unused nest stamps by August 31 of each year.

(h) All persons to whom hide tags or nest stamps have been issued shall notify the department in writing within 15 days in the event that any tags or stamps are lost, stolen, mutilated, or destroyed. The department will not replace tags or stamps so reported.

§65.362. Importation and Exportation.

(a) No alligator may be imported into this state unless the importer possesses a valid alligator import permit. This subsection does not apply to alligators not taken or originating in Texas that are shipped by common carrier or accompanied by documentation of lawful possession from outside of this state to a destination within this state for immediate shipment outside the state.

(b) An import permit is required for shipment of live alligators into this state. No person shall import a live alligator under a permit authorized by this subchapter unless that person has notified the department not less than 24 hours or more than 48 hours prior to each instance of importation. Notification shall be by fax or telephone contact with the Law Enforcement Communications Center in Austin.

(c) In the case of alligators taken in another state under a sport hunting license, no import permit is required.

(d) Legally tagged and documented alligators and alligator parts may be exported from this state by all categories of license and permit holders.

(e) Except as provided in this subchapter, no live alligators shall be exported from Texas without specific departmental authorization. No person shall export an alligator under this subsection unless an alligator export fee of \$4.00 per alligator has been paid to the department, except for alligators accompanied by a valid department-issued hide tag.

§65.363. Alligator Control.

(a) The department may contract with a qualified individual for the removal of nuisance alligators.

(b) A control hunter under contract to the department may contract directly with a political subdivision, governmental entity, or property owner's association (as defined by Property Code, §2004.004) for the removal of nuisance alligators, provided:

(1) the control hunter's contract with the department provides for such arrangements; and

(2) a Wildlife Division employee authorized to approve the removal of nuisance alligators has performed an initial site visitation, evaluated the proposed nuisance-removal activities, and authorized the removal of a specific number of nuisance alligators.

(c) Except as provided in subsection (b) of this section, complaints concerning alligators shall be investigated by the department prior to approval for removal by a control hunter.

(d) Control hunters may take alligators only by means or methods specified by the department at the time of authorization for take.

(e) Control hunters may take alligators approved for removal at any time.

REPORTING REQUIREMENTS

Please remember alligators are protected and strict regulations exist regarding possession and sale of any and all alligators and/or alligator parts. Refer to the Alligator Regulations for further details on laws regarding alligators.

Send all reports (except PWD 304A*) to: **TPWD Alligator Program
10 Parks and Wildlife Dr.
Port Arthur, TX 77640**

Landowner and/or Landowner Agent

Hunter

Wholesale Dealer/ Retail Dealer

A landowner shall submit:

- 1) A request for tags on set issuance dates, or for properties applying for eligibility, request must be submitted 60 days prior to season openings (see tag clarification information).
- 2) **PWD 370** to the department no later than 15 days following the close of the open season.
- 3) A notarized letter for stolen or lost tags, and return unused CITES hide tags to the department not later than 15 days following the close of the open season.

CORE COUNTIES— A hunter shall file:

- 1) **PWD 304** Individual Hide Tag Report seven days after harvest.
- 2) **PWD 306** after selling an alligator (whole or part) to a licensed dealer or after shipping an alligator hide out of state for any purpose. Upon shipping out of state the hunter is required to submit the yellow copy of the PWD 304 to the Alligator Program.
- 3) **PWD 373** Alligator Parts Label for use of packages or containers of alligator parts.

NON-CORE COUNTIES— A hunter shall file:

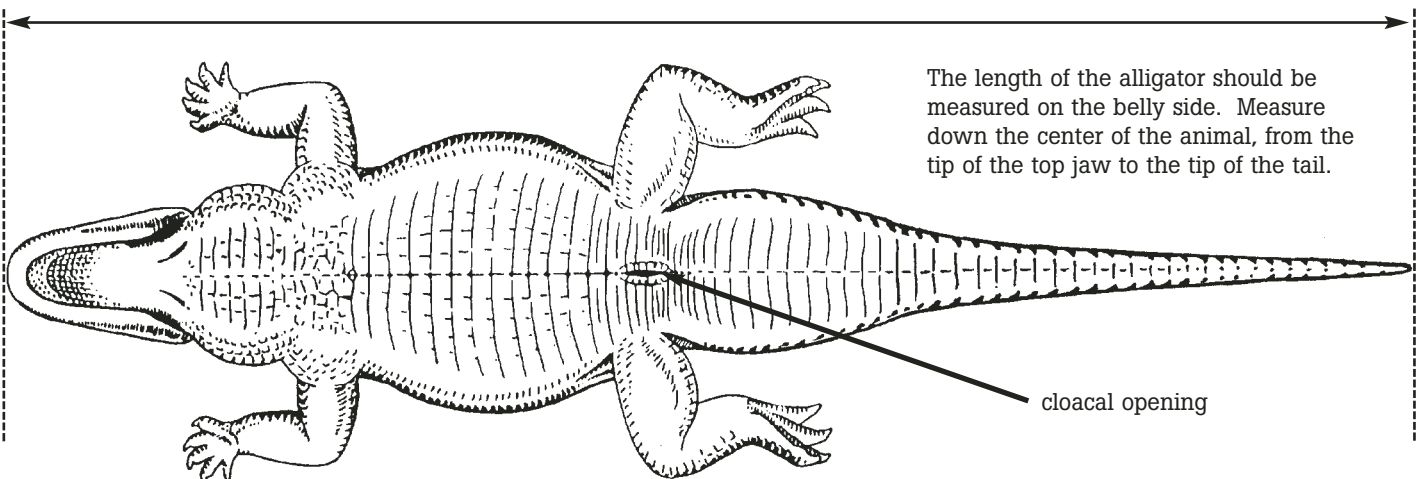
- 1) **PWD 304A*** within 72 hours of harvest, accompanied by a \$20 tag fee (check or money order only).
*Send to: Texas Parks and Wildlife Dept.
4200 Smith School Road
Austin, TX 78744

A wholesale and/or retail dealer shall file:

- 1) **PWD 306** by October 31 and by the last day of every third month thereafter documenting purchases and sales transactions during the license year, and shall retain records of all transaction for a minimum of two years and shall produce such records upon demand by the department.

How to determine the sex of an alligator:

This method is reliable for alligators over 3 feet. Locate the **cloacal opening**, which is on the bellysides of the alligator as noted in the drawing. This area is probed, males are verified if a penis is present, other wise your report should note the harvest of a female. Your accurate documentation of measurements and other harvest data is essential for biological tracking. Do not assume that any alligator over 8 feet is male. This is not always the case.



The length of the alligator should be measured on the belly side. Measure down the center of the animal, from the tip of the top jaw to the tip of the tail.

cloacal opening

HUNTING OPPORTUNITIES

These are listed as a courtesy – please contact individual guides for further details.

Jefferson and Chambers Counties
Central Flyway Outfitter Inc.
Will Beaty (713) 724-1601
www.hunttexas.com

Matagorda County
Bill Heiligbrodt
Robbins Slough Ranch
(713) 461-4093

Jefferson County
Leo Boudreaux
(409) 842-5145

Jackson County
Larry Janik
(979) 543-5894 (979) 332-1463

Jefferson County
Broussard Enterprises
Donnie Broussard
(409) 736-1683 (409) 960-1537

Jefferson County
Hemmenway Ranch
Brad Hemmenway
(409) 719-7090

Aransas and Refugio Counties
Dan Kubecka
(361) 782-3281

Jefferson and Chambers Counties
Jay Francis (409) 757-1017

Chambers County
Cajun Outback
Steve Wilburn
(281) 389-3808

Chambers County
What Lies Beneath Hunting
Jose Rivas
(409) 267-1778

Jefferson and Chambers Counties
Harlan Hatcher
(409) 794-1862

Atascosa County
74 Ranch Hunting Resort
(830) 579-7474

Wharton and Matagorda Counties
Stuffin' Critters Taxidermy and
Alligator Hunts
Brian Kutach
(979) 541-3448 (979) 578-0619

French Island Ranch
Doug Pedigo
(713) 951-5881 (713) 468-4664

ALLIGATOR HUNTS ON PUBLIC LANDS

In a continuing effort to provide additional public hunting opportunity on land under its control, Texas Parks and Wildlife Department offers alligator hunting under the Public Hunting Lands Program. Special permit hunting categories are offered on three wildlife management areas:

Guadalupe Delta WMA

7 miles northeast of Tivoli in Calhoun County
Last year: 277 applicants for 11 permits Hunter success: 62%

Mad Island WMA

15 miles south of El Maton, in Matagorda County
Last year: 100 applicants for 16 permits Hunter success: 60%

J. D. Murphree WMA

Adjacent to the southwest city limits of Port Arthur in Jefferson County

Last year:

Big Hill Unit: 288 applicants for 102 permits Hunter success: 49%

Archery Only: 320 applicants for 30 permits Hunter success: 84%

Special Permit recipients are selected by drawing. There is a limit on the number of hunters participating in scheduled hunts and hunters may apply in the computer drawing each year for only one of the areas listed in each hunt category. Hunt categories include Archery only, regular hunt, and youth only hunts. Each applicant 17 years of age or older is charged an application fee of \$3. Selected applicants 17 years of age or older are charged a \$75 permit fee (\$125 for extended hunt periods on Guadalupe Delta and Mad Island, and the archery only hunt on the Murphree Big Hill Unit). On Youth only hunts, both the application fee and permit fee are waived for both the non-hunting adult supervisor and the youth hunter. Application forms are available in the Public Hunting Lands booklet available upon request from the Austin Office (800) 792-1112 or on the Web site www.tpwd.state.tx.us.

ALLIGATOR SKINNING INSTRUCTIONS

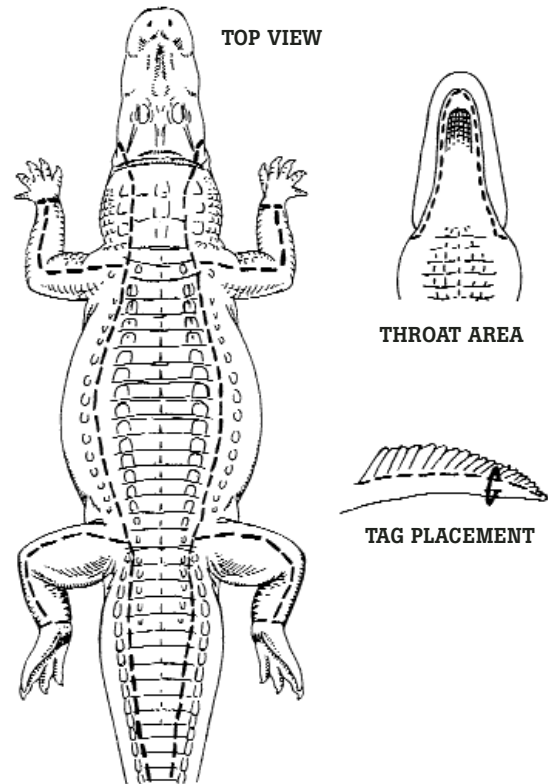
Alligators are harvested effectively by fishing with a 9/0 to 14/0 stainless steel hook and at least 300 pound test nylon cord. This technique is both highly efficient and size selective. After an alligator has been caught, the alligator hunter slowly pulls the animal to the edge of his boat or onto the bank. The alligator is then killed by shooting or clubbing in the head with an axe or hatchet. After the animal has been killed, the hook is removed, and may be used again. The alligator is then tagged with a plastic numbered tag issued by the Texas Parks and Wildlife Department. The tag is used in identifying legally-taken alligators and the color of these tags changes each year. This tag is placed in the last six inches of the tail. Remember that the alligator's tail muscles will continue to contract and twitch, sometimes violently, so be careful. Use a fixed or locked blade knife. The tag must be left on the skin until the hide is a finished product.

Once the alligator has been properly tagged, it is then placed over the end of a boat or table with the head held down and allowed to bleed thoroughly. This will improve the quality of the skin and meat. Before skinning begins, several well-sharpened skinning knives should be available. Other skinning equipment includes sharpening stone, oil, steel tape or wire and a clean cloth for wiping your hands while skinning. Plenty of fresh water at the skinning site is also desirable. A location in the shade is recommended, as the job may take a novice up to two hours to complete.

Bellyskin – use this procedure if you are going to sell the hide to a licensed alligator buyer, or have the hide processed for boots, belts, shoes, etc.

Skinning begins by making an incision along the topside of the animal above the first row of buttons along the back. A complete outline of the body is cut where skinning will be initiated. In outlining the alligator, the cut along the side is made between the first and second row of buttons. This allows for the first row of buttons to be left on the skin. Buyers and tanners encourage hunters to follow these procedures. As the hunter proceeds to outline the animal, a straight cut is made from the back along top of each leg. Cut completely around each foot at the wrist or ankle area. The outline cut is then extended onto the lower end of the tail below the top row of upper tail fins. When the outline cuts reaches the single row of tail fins midway along the tail, a cut is then made through this row of tail fins at their base, all the way to the tip of the tail. The fins remain on the carcass, attached to the back skin, which is also not included in the final skin. It is important to cut all the way to the tip of tail (do not cut it off) because the skin's value is determined mainly by length. Care should be used so as not to cut too deep where you may lose the tag attached to the end of the tail. As mentioned earlier, this tag must remain on the skin from the time the animal is killed.

After the top tail scales have been removed, the tip end of the tail is then skinned completely, making sure to remove all bone and meat. This can be achieved by carefully cutting the skin away from the tail meat. The end of the tail is skinned completely along the sides before proceeding on the outline. After tail skinning is completed, the outline of the alligator is completed to the base of the head and skinning of the body begins. Skinning of the body section begins with the front legs. As the front legs are skinned, the skin surrounding the legs and side of the alligator are also removed. Removing this skin can only be done by using a sharp knife and slowly cutting the skin away from the body of the alligator. The front legs and side skin are removed completely before moving on to the hind legs. Hind legs are skinned in the same fashion as the front legs. The skin is removed from the hind legs completely, down the sides of the animal, before continuing on the tail. Some pulling can be done on the upper leg portion of the skin. Once the skin has been removed from the leg, the remaining skin must be detached by cutting. The skin is then removed from the remaining unskinned tail section. This skin can only be detached by cutting. Care should be taken to cut the skin from the carcass without cutting the skin or leaving excessive meat. Care should be taken in cutting the skin from the sides of the alligator to avoid cuts in the skin. Particular care must be taken where the legs join the body. The sides should be skinned completely. Only the belly portion of the animal should be left unskinned after this step. The alligator should be completely skinned along the sides, past the tail section, before proceeding on the head.



After the sides and legs are skinned, the alligator is then turned on its side and an outline cut is made along the lower jawbone. This cut is made along the outer edge of the lower jaw skin, which is the only part of the head skin which remains on the head. The skin is removed from the lower jaw by grasping the jaw muscle with thumb and forefinger and carefully cutting the skin from the meat. To enable easier holding, a small hole can be cut through the jaw muscle for grasping. The flesh under the lower jaw is very loose and soft. Care must be taken in removing the skin from this region. By pulling on the jaw muscle, the flesh can be tightened, thus allowing for easier skinning.

After all the skin has been cut from the lower jaw and neck, the alligator is then ready to be skinned down the belly. Skinning the under side of the alligator is best accomplished by both pulling and cutting. On small alligators, the skin can be removed from the belly by pulling only. After the belly has been skinned down to the base of the tail, care should be taken to cut around the anal opening (vent). If the skin is not cut completely away from this area, it may tear during the pulling process. All meat and fat should be removed from the skin around the anus. The skin is then pulled and cut from the remaining tail section of the alligator.

After the alligator has been skinned, some meat and fat will remain on the skin. All of this tissue must be removed before salting. Many different types of scraping tools can be used in scraping the meat and fat from the skin. One object that works well without cutting or tearing the hide is an 18" piece of chrome tubing. Large spoons or paint scrapers are also useful in removing flesh. By scraping the fleshy side of the hide with the end of the tubing, one can remove most of the excess meat and fat without damaging the skin. Particular attention should be given to the tail section and around the anal opening since these areas generally are more difficult to skin. Very little tissue should remain on the hide after it has been thoroughly scraped.

Once scraping is complete, the hide should be relatively free of flesh and white in appearance. After the skin has been scraped thoroughly, it should be washed in clean, fresh water. By washing the skin in fresh water, most of the remaining blood and body fluids will be removed from the skin. Care should be taken during the washing process to thoroughly squeeze and rub the skin with the hands to remove any dried blood and loose flesh. The skin should be thoroughly clean and very white in appearance after washing. After washing the skin, it is then hung on a rack with the fleshy side to the inside and allowed to air dry. The skin should not be placed in the sunlight since overdrying of the outside portion of the skin could damage the hide. After the hide has dried, it is then spread out on a flat surface with the flesh side exposed for salting. Salt (use fine grain salt) is applied to all areas of the hide until the skin is completely coated. Salting is an important process. It is very important to apply salt liberally to the skin. The salt should be rubbed thoroughly into the skin. Make sure to cover the head portion well. Additional care should be taken to rub salt into the tail section, making certain the salt is placed in the very end of the tail section. The hide is now ready for rolling into a compact bundle. Place hide flat with flesh facing up. The rolling procedure begins by folding the legs over the belly of the skin. Both the front and back legs are folded with one side overlapping the other.

After the legs are folded, completely covered by the side portion of the skin after it has been folded. The neck is folded in the same fashion as the sides. After the neck and sides are folded, the rolling process begins. Rolling begins by folding the lower jaw section of skin over the top of the neck section. The skin is then rolled from the head to the tail in a compact ball. As the skin is rolled, the tail section is folded in, so as to completely cover the salted side of the head. Rolling usually requires two people to keep the hide in a neat, compact roll. After the skin has been completely rolled, it is tied with cotton string. It is advisable to run the cotton string through the fastened tag to ensure that the tag remains with rolled hide. Several wraps are used in tying the skin in a compact bundle.

Once the skin has been rolled and tied, it is then ready for storing in a cool, dry place until sold or further processed. The rolled skin will continue to drain so the storage area should have adequate drainage. Hides stored more than a few days should be unrolled and resalted. After resalting and rolling, the hides may keep several months if stored in a cool place, but check with a hide buyer or tanner for preferred handling.

This completes your briefing on the recommended procedures for taking and processing alligators. The Texas Parks and Wildlife Department wishes you a safe and successful alligator hunt. If you have further questions, please consult with department personnel.

ALLIGATOR HIDE TANNING

Tanning of alligator hides requires special processing to ensure suitable quality of leather for later production of many items that alligator hunters may be interested in making from the alligator that they harvest. As a service to our hunters the following U.S. tanneries are listed below. Alligator hunters are encouraged to contact these businesses for more details on current prices, methods of shipment etc. prior to deciding who will handle final processing of hides.

American Tanning and Leather
312 W. Solomon
Griffin, Georgia 30223
(770) 228-4433
fax - (770) 228-8229
www.amtan.com

Florida Reposta, Inc.
c/o Sebring Custom Tanning
Sebring Air Terminal Plant, Bldg 727
Sebring, FL 33870
(863) 655-1600
www.sebcu@strato.net

Rogggwiller Tannery of Louisiana
(337) 237-2895
ask for Rachel
rtl@rogggwiller.com

RESIDENT ALLIGATOR BUYERS

Clay Dupuy
15026 Labelle Road
Beaumont, TX 77705
(409) 796-1330

Mark Porter
P.O. Box 1265
Anahuac, TX 77514
(409) 267-3229

Larry Janik
El Campo, TX
(409) 543-5894
(979) 332-1463

Charles Reddell
Reddell Fur Co.
Box 1248
Winnie, TX 77665
(409) 296-4436
(409) 782-2784

TEXAS ALLIGATOR PRODUCTS

Robert Campbell
Ace Bingo Supplies, Inc.
1146 Sheffield Unit L
Houston, TX 77015
(713) 328-3016

Live alligators, alligator meat, finished skins, boots, belts and wallets

Clay Dupuy
Gator House
Labelle, TX 77705
(409) 796-1330

Tanned hides, meat, skull, teeth and claws

Thomas Harvey 4H Farms
Rt. 1 Box 123 A
Joaquin, TX 75954
(409) 296-3840, (409) 368-2433

Cowboy boots, ropers, belts, wallets, tri-fold, finished alligator parts

Mark Porter
POB 1265
Anahuac, TX 77514
(409) 267-3229

Tanned hides, heads, meat and accessories

Willett Farms
126 Roma Rd
Waskom, TX 75692
(903) 687-2773

Boots, wallets, money clips, business card holders, key folds, and tanned hides

Jim's Taxidermy
1424 Willow Court
Nederland, TX 77627
(409) 727-0070

Taxidermist: Alligator – shoulder and full body mounts
Also waterfowl and fish

Andrew Wilson
Rt. 8 Box 186
Beaumont, TX 77705
(409) 794-1370

Men's wallets, checkbooks, belts, boots and shoes, women's purses, wallets, belts, watchbands and key tags

Gator Country
IH-10 at Exit 838 (F.M. 365)
(409) 794-WILD (9453)

Alligator Wildlife Park



ALLIGATOR HIDE TAG REPORT

Submit report no later than 15 days following the close of the open season.

Hide Tag Recipient: _____

Recipient No.: _____

Address: _____

Telephone No.: (_____) _____

City State Zip

Date of Report: _____
Month Day Year

INSTRUCTIONS

1. List numbers of all hide tags received, in numerical order.
2. If tag was issued to hunter, give hunter name and license number.
3. Check appropriate box to indicate used, returned, damaged, or lost.
4. All unused or damaged tags must be returned with report.

	Tag Number	Hunter Name	License Number	Used by Hunter	Returned Intact	Damaged	Lost
1.							
2.							
3.							
4.							
5.							
6.							
7.							
8.							
9.							
10.							
11.							
12.							
13.							
14.							
15.							
16.							
17.							
18.							
19.							
20.							

NOTICE: A FALSE ENTRY OR STATEMENT IN A GOVERNMENTAL RECORD IS A CLASS A MISDEMEANOR UNDER THE TEXAS PENAL CODE.

I hereby certify the above information is true and correct.

Total number of hide tags issued:

Number of hide tags reported used: _____

Number of tags lost: _____

Number of tags returned intact: _____

Number of tags returned damaged: _____

Number of tags accounted for: _____

SIGNATURE – Hide Tag Recipient

WHITE copy —
Alligator Program
Texas Parks and Wildlife Dept.
10 Parks and Wildlife Dr.
Port Arthur, TX 77640

YELLOW copy —
Hide tag recipient

The Texas Parks and Wildlife Department maintains the information collected through this form. With few exceptions, you are entitled to be informed about the information we collect. Under Sections 552.021 and 552.023 of the Texas Government Code, you are also entitled to receive and review the information. Under Section 559.004, you are also entitled to have this information corrected. Texas Parks and Wildlife Department, 4200 Smith School Rd., Austin, TX 78744, www.tpwd.state.tx.us

PWD 370-W7000 (7/06)
Previous editions obsolete - destroy

INDIVIDUAL ALLIGATOR HIDE TAG REPORT

Landowner/Agent Recipient No. _____

Hide Tag No.

Harvest Date _____

County of Take _____

Sex of Gator _____

Hunter's Name _____

Carcass Length (unskinned) _____

Address _____

Hide Use: Sale Personal

City _____ Zip Code _____

Skinning Method: Belly Hornback

Phone _____

Method of Take: Hook & Line Archery

Hunting Lic. No. _____

(check all applicable) Snare Gig
 Firearm Other

Method of Dispatch: _____

I CERTIFY THAT THE INFORMATION LISTED HEREON IS TRUE AND CORRECT.

NOTE: Failure to **SUBMIT ALL INFORMATION** or enter a false statement in a government record is a Class A misdemeanor or a felony of the third degree under the Texas Penal Code.



The Texas Parks and Wildlife Department maintains the information collected through this form. With few exceptions, you are entitled to be informed about the information we collect. Under Sections 552.021 and 552.023 of the Texas Government Code, you are also entitled to receive and review the information. Under Section 559.004, you are also entitled to have this information corrected. Texas Parks and Wildlife Department, 4200 Smith School Rd., Austin, TX 78744, www.tpwd.state.tx.us

PWD 304-W7000 (7/06) — Previous editions obsolete — destroy

Hunter's Signature

- (1) WHITE copy — return to Port Arthur within 7 days after take
- (2) YELLOW copy — retain by person possessing hide until shipped or sold out of state, then returned to Port Arthur
- (3) PINK copy — for alligator hunter's record

Submit to: Texas Parks and Wildlife Department
 Alligator Program
 10 Parks and Wildlife Dr., Port Arthur, TX 77640

ALLIGATOR PARTS LABEL

For use on Packages or Containers of Alligator Parts

Verification (Export)
 Tag Number _____ Year _____
 State _____

PARTS ENCLOSED	LICENSE/PERMIT NUMBERS
Type Quantity	(include year)
<input type="checkbox"/> Hide _____	_____
<input type="checkbox"/> Meat _____	Original Hunter
<input type="checkbox"/> Teeth _____	Other Applicable
<input type="checkbox"/> Claws _____	License/Permit No.
<input type="checkbox"/> Bone/ Skull _____	_____
<input type="checkbox"/> Other _____	_____
(Specify) _____	_____

TEXAS PARKS AND WILDLIFE DEPARTMENT
 10 Parks and Wildlife Dr.
 Port Arthur, TX 77640

PWD 373-W7000 (2/01) — Previous editions obsolete - destroy

ALLIGATOR PARTS LABEL

For use on Packages or Containers of Alligator Parts

Verification (Export)
 Tag Number _____ Year _____
 State _____

PARTS ENCLOSED	LICENSE/PERMIT NUMBERS
Type Quantity	(include year)
<input type="checkbox"/> Hide _____	_____
<input type="checkbox"/> Meat _____	Original Hunter
<input type="checkbox"/> Teeth _____	Other Applicable
<input type="checkbox"/> Claws _____	License/Permit No.
<input type="checkbox"/> Bone/ Skull _____	_____
<input type="checkbox"/> Other _____	_____
(Specify) _____	_____

TEXAS PARKS AND WILDLIFE DEPARTMENT
 10 Parks and Wildlife Dr.
 Port Arthur, TX 77640

PWD 373-W7000 (2/01) — Previous editions obsolete - destroy

PREPARING ALLIGATOR MEAT

Alligator meat is versatile and can be readily adapted to your favorite recipes for most other red meats and fish. The tail and jaw are generally considered the choice cuts of meat. With a little extra preparation the body and leg meat can be just as tasty.

Regardless of the cut of meat you are using, all fat (including the yellowish fat between the layers) and sinew should be removed before preparing or freezing. Body and leg meat cuts work well for burgers, casseroles, ground meat, soups and stews. The jaw and tail meat work well for baked cutlet recipes and fried foods.

The following recipes have been collected for your pleasure with favorable results. Alligator should prove to be a tasteful change for any of your favorite meat recipes.

The idea of protecting and harvesting the same species may seem a little contradictory. The American Alligator is a classic example of successfully protecting a species by managing it as a renewable natural resource. The "economic incentive" to manage a wildlife species like the alligator provides a strong argument for maintaining the natural wetlands it and other species need in order to survive.

Enjoy.

GATOR SAUCE PIQUANT

3-4 lbs gator meat cut into 1/2" cubes
1 large bell pepper – diced
1 medium yellow onion – diced
1 bunch of green onions chopped
1 cup celery – chopped
1 can "Rotel" tomato and chilies
1 can stewed tomatoes
Tony's Creole Seasoning to taste
2 bay leaves
2tbls. Parsley
1 tsp. Garlic powder
1 tsp. salt
Tabasco to taste
Worchester Sauce
Soy sauce
2 cups rice
2 cans tomato sauce 6 oz.

Cut meat into 1/2" cubes, season lightly with Tony's and garlic powder. Sauté in heavy pot until brown. Add 3 cups of water and simmer 20 minutes. Add onion, celery, bell pepper, Rotel, and stew tomatoes. Cook on medium for 30 minutes stirring often. Add 2 bay leaves and parsley. Cook on low heat 15 additional minutes, remove bay leaves add Worchester sauce, soy sauce, and Tabasco sauce to taste. Add 2 cans of tomato sauce stirring often. Cook 2 cups of rice or enough to feed six.

– Robert England, Port Acres, Texas

PAPAWS GATOR MEATBALLS

3 lbs packed ground gator meat
1 cup chopped celery
4 tsp. Italian seasoning
2 cans fried onions
1 box Jiffy brand cornbread mix
2 eggs
1 tsp. salt
1/4 cup milk
2 tsp. garlic salt
2 tsp. Worcestershire sauce
3 tsp pepper
Dipping: 1 egg, 3 cups milk, and 1/2 cup Italian bread crumbs

Mix meat, eggs, milk, celery, onions, cornbread mix, and seasonings together and make small balls. Using two separate bowls, mix egg and milk together and dip balls in it first, then roll ball in second bowl of bread crumbs. Fry in oil until golden brown. Makes 3 to 4 dozen 1-inch meatballs. Excellent with Sweet and Sour, BBQ, or any other sauce you like!

– Reita Fagan

FRIED ALLIGATOR NUGGETS

5 lbs. of alligator meat
1 Bottle of Tabasco
Buttermilk, flour, juice of 2 lemons, salt and pepper

Season alligator meat with salt and pepper and marinate in Tabasco sauce and lemon for one hour. Then marinate meat in buttermilk for one additional hour. Roll in flour and fry 12-15 minutes until golden brown.

– Mrs. Mary Jo Dupuy, LaBelle, Texas

ALLIGATOR STEW

2 cups cooking oil
1 quart. alligator meat cut in small pieces 2" thick
2 cups chopped onions
2 cups chopped celery
2 cups chopped bell peppers, or can use banana peppers
1 10-oz can Rotel tomatoes
2 tbs. minced parsley
Salt and pepper to taste

Put cooking oil and alligator meat in cooking pot. Add chopped vegetables, Rotel tomatoes and season to taste with salt and pepper. Cover pot and cook over medium heat for 30 to 40 minutes.

– Mrs. Charles W. Hebert, Sweetlake, Louisiana

ALLIGATOR BALLS

1 pound chopped alligator meat
2 tablespoon chopped shallots
1 egg
2 teaspoons lemon pepper
1 tablespoons finely chopped onions
2 teaspoon salt
2 tablespoons finely chopped celery
4 cups of bread crumbs
1 tablespoons finely chopped parsley
flour to dredge
1 cup cooking oil

Combine all ingredients, form into 1-inch balls. Let set for 1 hour. Dredge with flour and fry until golden brown. Serve hot.

– Mrs. Roland U. Primeaux, Creole, Louisiana

ALLIGATOR CREOLE PIQUANT

3 tbs. bacon grease
1 cup flour
2 lbs. alligator meat
1 small can of tomato paste
1 bell pepper
2 medium onions
1 cup cold water
butter and rice

Make roux with grease and flour. Add tomato paste. Stir on low heat until reddish brown. Sauté alligator meat in butter (and onions if desired), after completely draining water from the meat. Add to roux, stirring constantly until meat is thoroughly coated with roux. Add small amounts (approx. 1 cup) of water, just enough to simmer. Add bell pepper and onions. Stir until boiling, then adjust to low temperature. Simmer 45 minutes; serve over rice.

– Mrs. Mary Jo Dupuy, Labelle, Texas

ALLIGATOR TRANSACTION REPORT

Name: _____ License/Permit No.: _____
 Address: _____ Telephone No.: (____) _____
 City _____ State _____ Zip _____ Date of Report: _____ Mo. _____ Day _____ Yr.

Indicate type of report:
 Hunter—Report due by October 31 and last day of every month thereafter.
 Buyer Report due by October 31 and last day of every month thereafter.
 Parts Dealer day of every 2nd month thereafter.
 Farmer—Due with quarterly report (check one)
 Sept. 1–Nov. 30 Dec. 1–Feb. 29 _____ (year)
 Mar. 1–May 31 June 1–Aug. 31

FILL IN COMPLETELY. ACCOUNT FOR EACH HIDE OR PARTS SOLD OR BOUGHT. LIST EACH TAG SEPARATELY.

HIDE (EXPORT) TAG NO.	TRANSACTION			TYPE OF PART			AMOUNT (LENGTH, WEIGHT, NO. OR OTHER)	PERSON SOLD TO OR BOUGHT FROM*	
	DATE MO DA YR	TYPE SALE PURCH	OTHER (SPECIFY)	HIDE	MEAT	NAME		LIC./PERMIT	ADDRESS
1.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
2.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
3.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
4.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
5.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
6.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
7.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
8.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
9.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
10.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
11.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
12.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
13.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
14.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
15.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
16.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
17.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
18.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
19.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				
20.		<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>				

Submit to: Alligator Program, Texas Parks and Wildlife Dept., 10 Parks and Wildlife Dr., Port Arthur, TX 77640

* If the transaction involves sale of processed or manufactured parts to a consumer, retailer, or wholesaler, then write "P/M" in the blank for Lic./Permit No. Exception: Hunters may not sell processed or manufactured parts to unlicensed retailers or wholesalers.



Wildlife Resource Document

Refer to Outdoor Annual sections on Transfer of Wildlife Resources, Cold Storage/Processing Facility, and Taxidermist for an explanation of requirements to complete and possess this document.

I, _____, _____
(1) Name (2) Phone

_____, _____, _____, _____
(3) Address City State Zip

give, donate, leave the wildlife resource(s) or parts thereof, listed below to: (complete Sections 4 thru 12),
OR possess the wildlife resource(s) or parts thereof, listed below, without other applicable licenses, stamps,
tags, or permits (complete Sections 6 thru 12):

(4) Receiver's Name

_____, _____, _____, _____
(5) Address City State Zip

(6) Number and Type of Species or Parts

which was killed or caught on _____ at the following location:
(7) Date

(8) Name of Ranch, Area, Lake, Bay, or Stream and County, State, or Country

_____, _____
(9) Hunt and/or Fish License of person who killed or caught the wildlife resource described in Section 6 (10) State

_____, _____
(11) Signature (12) Date

Note: Reproduction of this information is allowed, in any form, including a legible hand written version. Form also available at: <http://www.tpwd.state.tx.us/publications/annual/general/transfer/>



NON-CORE ALLIGATOR HIDE TAG REPORT

Name of Ranch/Landowner _____

Harvest Date _____

County of Take _____

Hunter's Name _____

Address _____

City _____ Zip Code _____

Phone _____

Hunting Lic. No. _____

TPWD
USE: Hide Tag No. _____

Sex of Gator _____

Carcass Length (unskinned) _____

Hide Use: Sale Personal

Skinning Method: Belly Hornback

Method of Take: Hook & Line Archery
(check all applicable) Snare Gig
 Firearm Other

I CERTIFY THAT THE INFORMATION LISTED HEREON IS TRUE AND CORRECT.

NOTE: Failure to **SUBMIT ALL INFORMATION** or enter a false statement in a government record is a Class A misdemeanor or a felony of the third degree under the Texas Penal Code.

Hunter's Signature

Complete and submit to the Department, accompanied by a \$20.00 payment for a CITES tag within 72 hours of harvest.

The Texas Parks and Wildlife Department maintains the information collected through this form. With few exceptions, you are entitled to be informed about the information we collect. Under Sections 552.021 and 552.023 of the Texas Government Code, you are also entitled to receive and review the information. Under Section 559.004, you are also entitled to have this information corrected. Texas Parks and Wildlife Department, 4200 Smith School Rd., Austin, TX 78744, www.tpwd.state.tx.us

PWD 304A-W7000 (2/06)

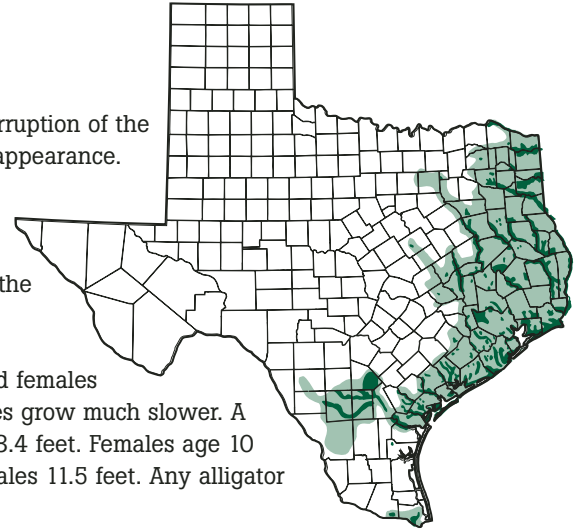
Submit to: Texas Parks and Wildlife Department,
Alligator Program
4200 Smith School Rd., Austin, TX 78744

TEXAS ALLIGATOR FACTS

Name: American Alligator – *Alligator mississippiensis*. “Alligator” is a corruption of the Spanish “el lagarto” or lizard, in reference to its large, lizard-like appearance.

Range: In Texas, the alligator ranges from the Sabine River of East Texas to the Gulf of Mexico and across the coastal marshes to the Rio Grande. This range includes about 80 counties in East Texas and the Gulf Coastal Plains.

Size/Age: Newly hatched alligators measure 8-9 inches in length. Males and females grow at similar rates until they reach three feet. After that, females grow much slower. A Louisiana study revealed that male alligators at age 10 averaged 8.4 feet. Females age 10 were about 6.9 feet. At age 20, females measured 8.4 feet and males 11.5 feet. Any alligator over 9 feet is almost certainly a male.



The longest recorded length for an alligator is 19 feet 2 inches. This massive animal was taken in Louisiana in 1890. An alligator this size could weigh as much as 1,000 pounds. Today, alligators rarely grow beyond 10-12 feet. An animal this size could weigh 300-700 pounds.

Males regularly reach ages of 35-40 years in the wild. In captivity, they have reached 50-60 years of age. Older males are the exception, not the rule. Females are not as long-lived. Under captive conditions, they often reach 30-35 years. Probably few wild females live that long.

Food: Young alligators eat spiders, insects, crayfish, shrimp, minnows and crabs. As they grow larger, they begin to feed on fish, small turtles, frogs, snakes and small birds. Alligators 4 feet and longer eat a wide variety of food items and are very opportunistic. Large turtles, fish, wading birds, ducks, muskrats, nutria, otters, raccoons, even other alligators and an occasional deer are eaten. Carrion is also a major dietary component.

Nest: Courtship and mating occur in late spring and early summer. Females usually begin nest building within two months of the onset of courtship activities. The nest mound is composed of grasses, cattails and mud. The female lays 15-60 eggs in the mound and flattens it by crawling across it. The sun and decaying vegetation provide the heat for incubation. The eggs hatch in 65-70 days, usually in late August and early September.

Alligators and People: With the human population in Texas continuing to expand, increased contact between people and alligators can be expected.

Alligators naturally shy away from humans. Problems arise when alligators are fed by people. The alligator loses its fear of humans and begins to associate people with food. This produces a potentially dangerous situation. An alligator that has been frequently hand-fed will often lunge at an outstretched hand. This action is often interpreted as an “alligator attack.” In reality, the alligator has been conditioned to respond to an outstretched hand, expecting to be fed. For this reason feeding of any wild alligator is not recommended.

The normally sluggish alligator can become quite agile if unexpectedly disturbed or annoyed. People and pets should not approach alligators closely. This is particularly true of nesting females. As with all wild animals, alligators should be treated with respect.

Alligators are protected by law. Any potentially dangerous alligator should be reported to Texas Parks and Wildlife Department so that proper handling can be initiated. Contact your local game warden or call 1-800-792-1112.

Alligator-human conflicts are rare in Texas. No human fatality attributed to alligators has been recorded in Texas. Good judgement on the part of humans can reduce incidents to a minimum.

**For further information contact the Alligator Program of
Texas Parks and Wildlife Department at (409) 736-2551, ext. 23 or 25.**

BE GATOR SAFE!

DON'T feed alligators

DON'T get too close to them

DON'T swim or wade where they are

DON'T let your pets near them

DON'T agitate or tease them

DON'T try to catch one

DON'T approach an alligator's nest

DO observe from a safe distance

DO discourage others from feeding them

DO treat them with respect as an important element of nature

DO get additional information about alligators from your local
Texas Parks and Wildlife Department office



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