



## Two Derelict Crab Trap Closures for 2017 During The Statewide Trap Closure

A Notice of Intent for a rule that describes two different regions along the entire Louisiana coast to be closed for the purpose of removing derelict crab traps has been approved.

1. The first closure will take place in the eastern portion of the state. The inside waters from the Louisiana/Mississippi state line westward to Bayou Lafourche will be closed to the use of crab traps from Feb. 20, 2017 at 12:00 a.m. through March 7, 2017 at 11:59 p.m.

2. The second closure will take place on the western side of the state. The inside waters from the Louisiana/Texas state line eastward to Bayou Lafourche will be closed to the use of crab traps from March 6, 2017 at 12:00 a.m. through March 21, 2017 at 11:59 p.m.

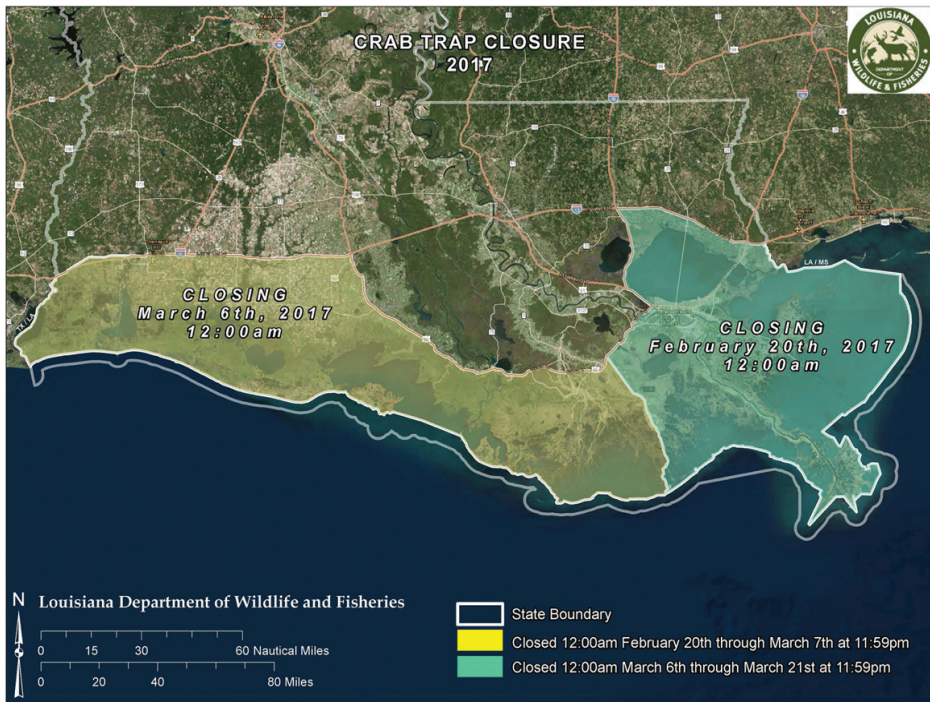
These closures for trap removal fall during a new seasonal closure of the commercial harvest and the use of all crab traps for 30 days beginning on the third Monday in February. Only Louisiana Department of Wildlife and Fisheries (LDWF) personnel or their designees may remove and dispose of abandoned crab traps during the closure periods.

Since 2004, 27,366 abandoned and derelict crabs have been removed and disposed of. The removal of these crab traps is especially important to boating safety and crab harvesting efforts.

All crab traps remaining in the closed area during the specified period will be considered abandoned. In the weeks leading up to the closure, LDWF will mail notices to all licensed recreational and commercial crab trap license holders and crab buyers as well as non-resident licensed crab fishermen who fish Louisiana waters and reside out of state.

Crab traps may be removed only between one-half hour before sunrise to one-half hour after sunset. Only LDWF personnel or their designees may remove these abandoned crab traps from within the closed area. Abandoned traps must be brought to LDWF designated disposal sites and may not be taken from the closed area.

Interested persons may submit written comments relative to the proposed rule to Jeffrey Marx, marine fisheries biologist DCL-B, Marine Fisheries Section, 2415 Darnall Rd., New Iberia, LA 70560, or via e-mail to: [jmarx@wlf.la.gov](mailto:jmarx@wlf.la.gov) prior to Nov. 1, 2016.



## LDWF Releases Stock Assessments

Several stock assessments that were previously unreleased due to ongoing Deepwater Horizon litigation are now available.

Recently released assessments include:

- Update Assessment of Blue Crab  
*[www.wlf.louisiana.gov/sites/default/files/pdf/document/40572-stock/labc\\_assessment\\_2016.pdf](http://www.wlf.louisiana.gov/sites/default/files/pdf/document/40572-stock/labc_assessment_2016.pdf)*
- Update Assessment of Striped Mullet  
*[www.wlf.louisiana.gov/sites/default/files/pdf/document/40572-stock/mullet\\_la\\_2016.pdf](http://www.wlf.louisiana.gov/sites/default/files/pdf/document/40572-stock/mullet_la_2016.pdf)*
- Assessment of Black Drum  
*[www.wlf.louisiana.gov/sites/default/files/pdf/page/37756-stock-assessments/drum.pdf](http://www.wlf.louisiana.gov/sites/default/files/pdf/page/37756-stock-assessments/drum.pdf)*
- Assessment of Southern Flounder  
*[www.wlf.louisiana.gov/sites/default/files/pdf/page/37756-stock-assessments/flounderla2015.pdf](http://www.wlf.louisiana.gov/sites/default/files/pdf/page/37756-stock-assessments/flounderla2015.pdf)*
- Assessment of Sheepshead  
*[www.wlf.louisiana.gov/sites/default/files/pdf/page/37756-stock-assessments/sheepshead.pdf](http://www.wlf.louisiana.gov/sites/default/files/pdf/page/37756-stock-assessments/sheepshead.pdf)*
- Update Assessment of Spotted Seatrout  
*[www.wlf.louisiana.gov/sites/default/files/pdf/page/37756-stock-assessments/lasstassessment2014.pdf](http://www.wlf.louisiana.gov/sites/default/files/pdf/page/37756-stock-assessments/lasstassessment2014.pdf)*
- Oyster Stock Assessment – 2014  
*<http://www.wlf.louisiana.gov/sites/default/files/pdf/page/37756-stock-assessments/2014oysterstockassessment.pdf>*

## Special Artificial Reef Sites

LDWF's Artificial Reef Program is considering lifting an eight-year moratorium on Special Artificial Reef Sites (SARS). The program feels unique opportunities for creating reef sites outside of artificial reef planning areas still exist and should explore these potential opportunities and improve guidelines for SARS development.

In the 1990s, the Louisiana Artificial Reef Program amended the Louisiana Artificial Reef Plan to allow the program to take advantage of unusual opportunities to create reef sites outside of the program's existing planning areas, referred to as SARS. Twenty-two SARS were established or permitted, but a moratorium was established on new SARS in 2008.

The program is seeking both questions and comment on this proposal for 30 days. For more information or to submit a comment, contact Mike McDonough at (225) 765-5418 or [mmcdonough@wlf.la.gov](mailto:mmcdonough@wlf.la.gov).

## Fish Gear Coordinates-August 2016

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that 0 claims in the amount of \$.00 were received for payment during the period August 1-31, 2016.

There were 0 paid and 0 denied.

A list of claimants and amounts paid can be obtained from Gwendolyn Thomas, administrator, Fishermen's Gear Compensation Fund, P.O. Box 44277, Baton Rouge, LA 70804 or call (225) 342-9388.

## 2016-2017 Louisiana Oyster Seasons

The following opening dates were set for the upcoming oyster season:

- Wednesday, Sept. 7, 2016 - Bay Junop Public Oyster Seed Reservation, Lake Mechant Public Oyster Seed Grounds, and Vermilion/East and West Cote Blanche/Atchafalaya Bay Public Oyster Seed Grounds will open at one-half hour before sunrise. No harvest of oysters for market sales is allowed on any public oyster area prior to the second Monday in October. Therefore, any and all vessels harvesting on the open public oyster seed grounds between Sept. 7, 2016 and Oct. 9, 2016, both dates inclusive, shall be harvesting seed oysters for bedding purposes only and shall not have sacks or other containers typically used to hold oysters on board the harvest vessel.
- Monday, Nov. 14, 2016 – The Bay Long/American Bay sacking-only area and Hackberry Bay will open at one-half hour before sunrise.
- Tuesday, Nov. 15, 2016 – Hackberry Bay (sacking-only)
- Season delayed until further notice – all Public Oyster Seed Grounds east of the Mississippi River and north of a line extending east from the Mississippi River Gulf Outlet at latitude 29 degrees 42 minutes 56.74 seconds N latitude (including Drum Bay sacking-only area). The cause of that delay is described below.

During the 2016/2017 open oyster season, the following provisions shall be in effect:

1. Any vessel from which any person(s) takes or attempts to take oysters from the public oyster seed grounds and reservations described above shall:
  - a. Be limited to a daily take and possession limit not to exceed 50 sacks of oysters per vessel. A sack of oysters for the purposes of this declaration of emergency shall be defined as the size described in R. S. 56:440. The daily take and possession limit shall not apply to vessels harvesting seed oysters for bedding purposes. The possession limit shall not apply to vessels operating under a valid Oyster Cargo Vessel Permit.
  - b. Be limited to either harvesting market oysters for direct sale (sacking) or harvesting seed oysters for bedding purposes on any one day and is specifically prohibited from doing both on the same day.
2. If any person on a vessel takes or attempts to take oysters from the public oyster seed grounds or reservations described above, all oysters contained on that vessel shall be deemed to have been taken from said seed ground or reservation from the time harvest begins until all oysters are off-loaded dockside.
3. Prior to leaving public seed grounds or reservations with oysters harvested from said seed ground or reservation: all oysters must be sacked, the number of sacks shall be recorded in a log book, and each sack shall be properly tagged.
4. All vessels located in public seed grounds or reservations during those times between one-half hour after sunset and one-half hour before sunrise shall have all oyster dredges unshackled.

The following areas shall remain closed for the 2016/2017 oyster season:

- The area east of the Mississippi River and south of a line extending east from the Mississippi River Gulf Outlet at latitude 29 degrees 42 minutes 56.74 seconds N latitude, excluding the American Bay area listed above.
- The Bay Gardene and Sister Lake Public Oyster Seed Reservations.
- The Little Lake, Barataria Bay, Deep Lake, Lake Chien, Lake Felicity and Lake Tambour Public Oyster Seed Grounds.

The opening of the season in the following area is delayed until further notice:

- All Public Oyster Seed Grounds East of the Mississippi River and north of a line extending east from the Mississippi River Gulf Outlet at latitude 29 degrees 42 minutes 56.74 seconds N latitude, including the Drum Bay sacking-only area.

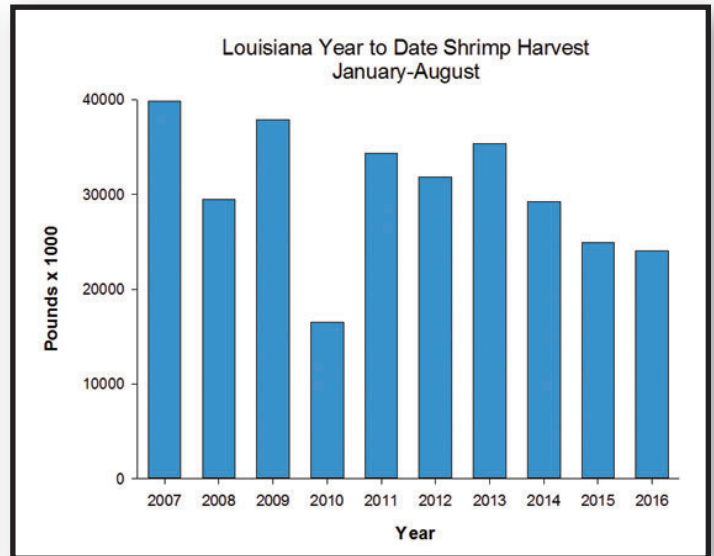
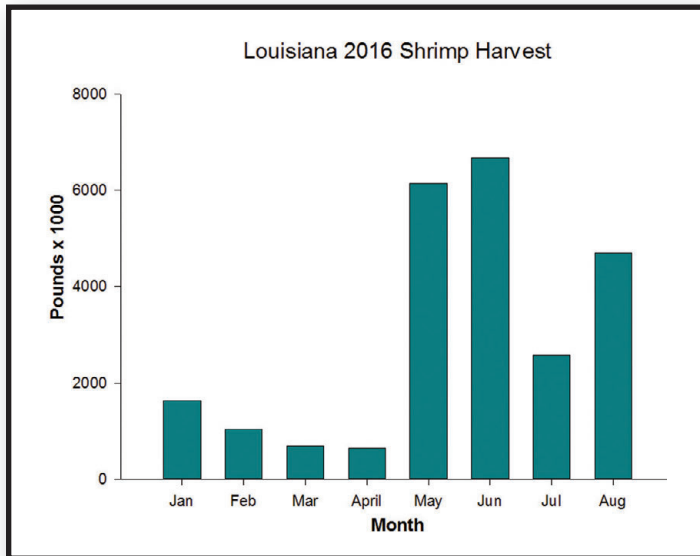
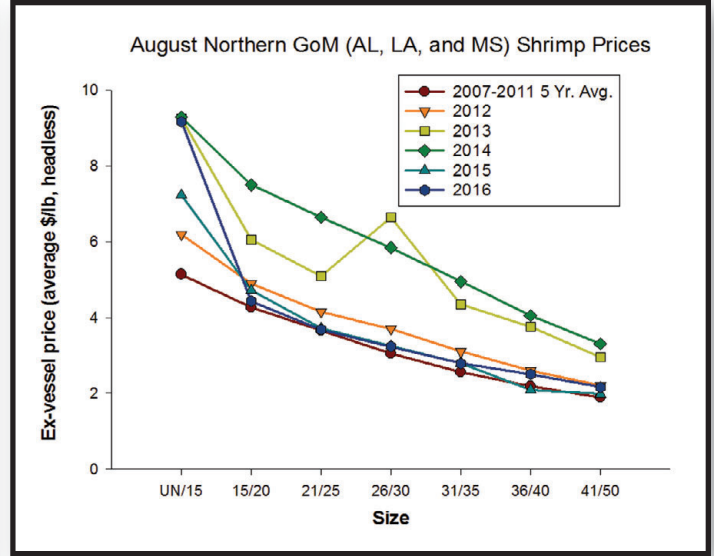
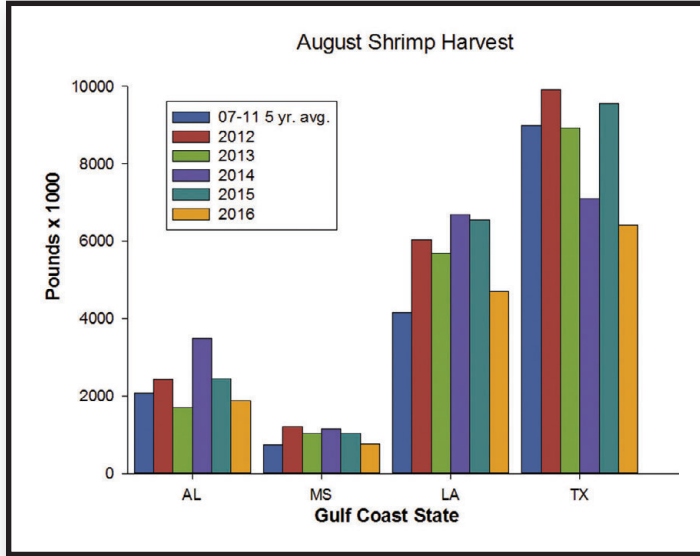
This oyster season delay is necessary due to extensive oyster mortality observed throughout the area and also to protect a recent spat set in order to increase the likelihood of spat survival and facilitate resource recovery. Protection of the remaining oyster resource is in the long-term best interest of the public oyster seed grounds in this area. Data indicating the need for this season delay was collected on Sept. 1, 2016.

Seasons were not set for the Sabine Lake or Calcasieu Lake Public Oyster Areas.

# Louisiana Shrimp Watch

Louisiana specific data portrayed in the graphics are selected from preliminary data posted by NOAA on its website. All data portrayed are subject to final revision and approval by NOAA. Shrimp landings are ex-vessel prices, inclusive of all species harvested. Missing, inadequate or withheld reports are portrayed as “zero” in these graphics. Price graphics reflect central Gulf states only (Texas and Florida are reported independently). For more information, please refer to:

[www.st.nmfs.noaa.gov/st1/market\\_news/index.html](http://www.st.nmfs.noaa.gov/st1/market_news/index.html)



# THE GUMBO POT

## GRILLED SHRIMP WITH CORN MACQUE CHOUX

Recipe courtesy of *Louisiana Kitchen & Culture*.

For more recipes or to subscribe to their magazine or free newsletter, please visit <http://louisiana.kitchenandculture.com/>



### GRILLED SHRIMP:

wooden skewers  
2 pounds large headless fresh Louisiana shrimp  
½ cup red wine vinegar  
¼ cup olive oil  
1½ teaspoon garlic salt  
½ teaspoon pepper  
Corn Macque Choux (recipe follows)

### MACQUE CHOUX:

8 ears fresh corn  
2 medium Creole tomatoes  
5 strips thickly cut bacon, chopped  
1 red onion, finely chopped  
3 garlic cloves, minced  
2 jalapeño, sliced  
1 celery rib, thinly sliced  
salt, pepper, and hot sauce  
1 bunch green onions, sliced

### Method Grilled Shrimp:

Soak as many wooden skewers needed in water at least 30 minutes. Preheat grill on high heat. Peel shrimp, leaving tail intact; devein, if desired. Combine remaining ingredients in a large mixing bowl; whisk well. Add peeled shrimp; marinate 20 minutes. Divide shrimp onto soaked skewers. Grill 2 to 3 minutes on each side or until fully cooked.

### Macque Choux:

Cut corn kernels from cob; place kernels in a bowl and set aside. Scrape cobs with a spoon to remove milk and grits; place in another bowl and set aside. Peel tomatoes; core, seed, chop, and place in a separate bowl; set aside.

Render fat from chopped bacon in a large heavy skillet over medium-low heat. Once enough fat has melted, increase temperature to medium and sauté bacon until browned and crisp. Spoon bacon into a separate bowl; set aside, leaving bacon drippings in skillet.

Add onions to hot grease; sauté 5 minutes. Add garlic, jalapeño, celery, chopped tomatoes, and scraped corn milk; sauté 5 minutes, deglazing with small amounts of water if bottom of skillet becomes too browned.

Add corn kernels and green onions; sauté 2 minutes or until corn is tender. Taste; adjust seasoning with salt, pepper, and hot sauce. Top with hot shrimp. Garnish with reserved crispy bacon.

**Be sure to visit the *Lagniappe* blog for additional news and timely events between issues.**  
**<https://louisianalagniappe.wordpress.com/>**

## Lagniappe Fisheries Newsletter

Editor: Julie Anderson Lively

Web coordinator: Melissa Castleberry

Copy editor: Roy Kron



For more information, contact your local extension agent:

**Thu Bui**

Assistant Extension Agent, Fisheries  
St. Mary, Iberia, and Vermilion Parishes  
Phone: (337) 828-4100, ext. 300  
tbui@agcenter.lsu.edu

**Kevin Savoie**

Area Agent (Southwest Region)  
Natural Resources-Fisheries  
Phone: (337) 475-8812  
ksavoie@agcenter.lsu.edu

**Carol D. Franze**

Associate Area Agent  
Southeast Region  
Phone: (985) 543-4129  
cfranze@agcenter.lsu.edu

**Mark Shirley**

Area Agent (Aquaculture & Coastal Resources)  
Jefferson Davis, Vermilion, Acadia, St. Landry,  
Evangeline, Cameron, Calcasieu, Lafayette,  
Beauregard, & Allen Parishes  
Phone: (337) 898-4335  
mshirley@agcenter.lsu.edu

**Albert 'Rusty' Gaudé**

Area Agent, Fisheries  
Jefferson, Orleans, St. Charles and St. John Parishes  
Phone: (504) 433-3664  
agaude@agcenter.lsu.edu

**Thomas Hymel**

Watershed Educator  
Iberia, St. Martin, Lafayette, Vermilion,  
St. Landry, & Avoyelles Parishes  
Phone: (337) 276-5527  
thymel@agcenter.lsu.edu

We would like to hear from you! Please contact us regarding fishery questions, comments or concerns you would like to see covered in the Lagniappe. Anyone interested in submitting information, such as articles, editorials or photographs pertaining to fishing or fisheries management is encouraged to do so.

Please contact Lagniappe editor Julie Anderson Lively at [janderson@agcenter.lsu.edu](mailto:janderson@agcenter.lsu.edu).

Julie A. Anderson Lively

Assistant Professor  
LSU Agcenter & Louisiana Sea Grant  
114 RNR Building  
Baton Rouge, LA 70803  
Phone: 225-578-0771  
Fax: 225-578-4227  
[janderson@agcenter.lsu.edu](mailto:janderson@agcenter.lsu.edu)