

Lagniappe

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Wild Louisiana Crawfish

Long before rice farmers stocked their ponds to produce crawfish, these tasty crustaceans inhabited the Atchafalaya Basin and other natural wetland habitats in Louisiana. They still do. And in the springtime, commercial fishermen work the bayous and backwater swamps to harvest and deliver millions of pounds of crawfish to the market.

The life cycle of the wild caught crawfish revolves around the natural wet and dry seasons in the wetlands. Typically during the late summer and fall, the swamps of the Atchafalaya dry up and force the crawfish to burrow into holes where they await the next flood. As the snow melts and spring rains flow south and into the basin, this annual flooding forces the crawfish from their burrows.



Boiled Crawfish Credit: Paula Ouder

Depending on the timing, crawfish emerge with their babies during the winter and populate their habitat. The cold water slows their growth but usually by April, May and June, the young have grown to market size. If sufficient water fills the basin earlier, fishermen can get into places and harvest some of the older crawfish a month or two before the young of the year are ready.

So the “wild” crawfish season depends on the timing and extent of the annual flooding of the basin. Water gives the crawfish life and water affords access for the fishermen. Generally, one only needs to look at the water level forecast for the basin during the evening news to judge the volume of crawfish harvested during the spring.

RED and WHITE CRAWFISH: To the untrained eye, all crawfish coming out of the boiling pot look alike. Most of them will be the red swamp crawfish that scientist refer to as *Procambarus clarkii*. But a few will be the white river crawfish, technically known as *Procambarus zonangulus*. The white river crawfish have a more elongated claw than the red swamp and will usually be lighter colored, even when boiled. The reds will have a yellow colored “fat” in the head while the whites have a green tinted “fat.” They are both equally delicious.

AVAILABILITY: Wild caught crawfish are most available in April, May and June, depending on water level. A limited supply occasionally is harvested earlier if water levels are sufficient to provide access.

PRICING: The price of crawfish will vary depending on the supply of crawfish on the market, the demand of crawfish by consumers and the size of the crawfish.

HANDLING: Crawfish are sold as a live product in open mesh sacks. When purchasing a sack of crawfish, handle the sack with care and keep it in a shaded, cool place until ready to cook. Crawfish can be kept in a cooler overnight with crushed ice melting through the sack. Sacks of crawfish can be immersed in water to moisten them, but only for a few minutes. Sacked crawfish left in water for longer can suffocate.

CLEANING: Empty the crawfish into a wash tub to rinse away any mud and remove bits of vegetation or bait that may have fallen into the sack. Change the water two or three times but do not soak the crawfish in the water for more than a few minutes as they will suffocate from lack of oxygen. True purging to empty the digestive track of crawfish takes 12 to 24 hours. Adding salt to the wash water does not purge crawfish.

COOKING: Cook time will vary slightly depending on the size and the shell condition of the crawfish. Fast growing crawfish with greenish, thin shells will cook faster than larger crawfish with heavy dark colored shells. The critical thing is to bring the internal temperature up to 145 degrees. This will take 3 to 5 minutes once the water returns to a boil. Cooking longer will result in hard-to-peel crawfish. Adding salt to the water will also make them harder to peel.

SEASONING: Seasoning can be added to the boiling water or added after, depending on the “spiciness” desired. Liquid or powdered spices can be added to the boiling water along with other treats like corn, potatoes or even pork sausage. Soaking in the seasoned water lets the spices penetrate. A popular alternative is to place the crawfish in a container and sprinkle with Cajun spices.

FREEZING: Boiled crawfish can be frozen whole, as unpeeled tails, or as peeled tail meat. It takes seven to eight pounds of crawfish to yield one pound of tail meat.

NUTRITION: Although crawfish tend to be higher in cholesterol than other seafood, a 3 -ounce serving has only 116 milligrams or about a third of the daily recommended allowance. That amount of crawfish meat has only 70 calories and just one gram of total fat. Without the seasoning, it has only 160 grams of sodium.

For more nutritional information visit: http://www.lsuagcenter.com/en/food_health/nutrition/nutrients/.

-Mark Shirley

Gulf of Mexico Fishery Management Council to Convene its Standing, Special Reef Fish and Special Spiny Lobster Scientific & Statistical Committees

The Gulf of Mexico Fishery Management Council will convene its Standing and Special Reef Fish and Special Spiny Lobster Scientific and Statistical Committees Jan. 18-21 in Tampa, Fla. Every attempt will be made to broadcast the meeting over the Internet.

The committee will meet to review several recently completed stock assessments and supplemental assessment analyses, and to recommend levels of acceptable biological catch. During the first day of the meeting, the Standing and Special Spiny Lobster Scientific and Statistical Committees will meet to review a spiny lobster update assessment and make recommendations to the council. The remainder of the meeting will be a meeting of the Standing and Special Reef Fish Scientific and Statistical Committees. The committees will review draft terms of reference for a gray triggerfish update assessment and a vermilion snapper update assessment to be conducted in 2011.

The committee will then review a re-run of the 2009 gag update assessment with a corrected size distribution for the recreational discard data and commercial discard estimates based on observer data.

The committee will also review the impact of applying observer-based discard estimates on the 2009 red grouper update assessment. Finally, the committee will review the following assessments:

- Greater Amberjack Update Assessment
- SEDAR 15 Mutton Snapper Benchmark Assessment
- SEDAR 23 Goliath Grouper Benchmark Assessment

The meeting will be held at the Gulf Council office, 2203 N. Lois Avenue, Suite 1100, in Tampa, Fla. The panel will convene at 1 p.m. Tuesday and adjourn no later than noon on Friday. Copies of the agenda and other related materials may be obtained by calling 813/348-1630 or by visiting the council's ftp site at <ftp.gulfcouncil.org>.

Turning Problem Fish into Nutritious Dish for Haitians in Need

Asian carp have gained notoriety for overtaking the Illinois River, which connects the Mississippi River to Lake Michigan. Natural resources managers in the northern United States are working feverishly and at great expense to keep them out of the Great Lakes. Closer to home, the invasive fish have made inroads into the lower Mississippi, Red and Ouachita rivers and the Atchafalaya Basin. The filter feeders are now a common incidental catch in the hoop nets of Louisiana's commercial freshwater fishermen. Two species – the silver and bighead carp – also happen to be delicious, but there are numerous challenges in establishing a market for their flaky, white flesh.

Asian carp were deliberately introduced to this country in the 1970s to help manage aquaculture ponds and wastewater lagoons, but they escaped and quickly established themselves in the wild. Silver carp commonly exceed 20 pounds; bighead carp often exceed 40 pounds. They grow rapidly and can out-compete native fish for food and habitat. Additionally, silver carp pose a threat to humans when boat motors disturb them. Videos of clouds of startled carp leaping into the air and striking un-wary boaters and television journalists are popular Internet fodder.

Now, it appears the problem fish have the potential to become a solution for earthquake weary Haitians. Researchers at Louisiana Sea Grant and the LSU AgCenter are canning Asian carp and tweaking their recipe in search of a preparation that staff and residents in a home for disabled orphans will find palatable. Ultimately, the project could deliver a high-quality protein to people in need, be a boon to fishermen, provide a new opportunity for canneries, and reduce the population of an unwanted invasive species.

The project began when Fisheries Specialist Julie Anderson met Bill Horan, Operation Blessing International's president and chief operating officer. Operation Blessing is a non-denominational Christian

Lagniappe Fisheries Newsletter

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humanitarian organization providing disaster aid in the United States and 23 other countries. It focuses on hunger relief, clean water and medical care. The group did extensive work in Louisiana following Hurricane Katrina, and Horan and Anderson met at an event celebrating Operation Blessings' efforts to help local soft-shell crab producers rebuild their crab shedding facilities.

"It was great to connect with Bill and Operation Blessing. This is an exciting opportunity to use an underutilized and sometimes misunderstood fish to feed people in need," Anderson said. "We quickly marshaled resources at LSU to create this pilot project. If the Haitians like the canned carp, we will look for ways to expand production."

"There are so many people in Haiti who are protein starved and would love to have fish," Horan said. "The favorite fish meal is a canned sardine in tomato sauce. We have a children's home with 47 disabled orphans. We thought that would be a good place with the kids and the staff to try the carp."

The Highway 1 Fish Market in Simmesport donated about 100 pounds of silver carp, bighead carp and native buffalo fish to the cause. Anderson contacted her colleague Lucina Lampila, an associate professor with Louisiana Sea Grant and LSU's Department of Food Science, to coordinate the canning. Outgoing Sea Grant Marine Extension Leader Glenn Thomas cleaned the carp, and Lampila engaged fellow professor Paul Wilson in Food Science to access his pilot food processing facility at LSU. Food Science graduate student Matt Cael devised a tomato sauce recipe to replicate the one used in the Haitian sardine dish.

While bighead and silver carp meat is firm, mild and nutritious, the fish have an unusual bone structure that makes them difficult and labor-intensive to fillet. So the team decided to process the fish with the bones in, employing carp canning protocols established by the U.S. Department of Agriculture at the University of Arkansas at Pine Bluff. The bones soften during the canning process and are eaten with the flesh, much like canned salmon.

Horan, who is an avid recreational fisherman, is enthusiastic about the test project. "The idea of using this scourge of American waters is wonderful," he said. "If we could show these fish are good to eat, we could create jobs and feed people. It's a double-whammy. We want to get behind it, and Operation Blessing is very well positioned to responsibly distribute this product."

The test run produced about 75 cans of fish using two different preparations. They passed initial Sea Grant and AgCenter staff taste tests, and Lampila plans to conduct a nutritional analysis on the finished product. "It smells like a very good quality light-meat tuna," Lampila said. "It has a distinctive aroma of canned fish and an acceptable texture, flavor and mouth-feel. It's also shelf-stable, which is important."

The next step is to deliver it to Haiti and have orphanage residents and staff try it and offer their feedback. Anderson sent the samples to Operation Blessing workers who were about to depart for Haiti. Unfortunately, political unrest following the country's recent disputed elections delayed the team's departure and the shipment of carp.

-Paula Ouder

Reminder about 2011 Recreational Grouper Regulations in the Gulf of Mexico Gag

A temporary rule will go into effect on Jan. 1, 2011, that sets the recreational gag bag limit to zero. This rule was put in place to reduce overfishing of gag. Gag is currently considered overfished (population abundance is too low) and undergoing overfishing (rate of removal too high). The Magnuson-Stevens Fishery Conservation and Management Act requires that overfished stocks be rebuilt and that overfishing be halted.

The Gulf of Mexico Fishery Management Council requested NOAA Fisheries Service implement this temporary rule to address overfishing while they developed a long-term rebuilding plan through Amendment 32 to the Fishery Management Plan for the Reef Fish Resources of the Gulf of Mexico.

Other shallow-water species

NOAA Fisheries Service also reminds fishermen:

- The recreational harvest of shallow-water grouper will be prohibited from Feb. 1 through March 31.
- The aggregate grouper bag limit is four fish per person per day.
- The red grouper bag limit is two fish per person per day and is part of the four-fish aggregate bag limit.
- Minimum size limits are 22 inches total length (TL) for black grouper; 20 inches TL for red and yellowfin grouper; and 16 inches TL for scamp. If harvest is allowed, other species have no minimum size limit.
- Harvest of goliath and Nassau grouper is prohibited.

Catch Limits and Accountability Measures for Nine South Atlantic Snapper-Grouper Species

NOAA Fisheries Service has published a final rule implementing Amendment 17B to the Fishery Management Plan for the Snapper-Grouper Fishery of the South Atlantic Region (Amendment 17B). This final rule, establishes annual catch limits (ACLs) and accountability measures (AMs) for nine snapper-grouper species (golden tilefish, snowy grouper, speckled hind, warsaw grouper, gag, red grouper, black grouper, black sea bass, and vermilion snapper) as required by the Magnuson-Stevens Fishery Conservation and Management Act. ACLs are set at levels that prevent overfishing (when the rate of removals is too high). AMs are management controls established to ensure that ACLs are not exceeded, or they may correct for overages if ACLs are exceeded during a fishing season.

In addition to specifying ACLs and AMs for nine snapper-grouper species, Amendment 17B allocates 97 percent of the golden tilefish ACL to the commercial sector and 3 percent of the ACL to the recreational sector, and specifies management measures intended to address overfishing, including:

- A prohibition on harvest and retention of speckled hind and warsaw grouper in federal waters of the South Atlantic.
- A prohibition on harvest and retention of snowy grouper, blueline tilefish, yellowedge grouper, misty grouper, queen snapper, and silk snapper, beyond 240 feet (73 m) in federal waters of the South Atlantic. This species prohibition is intended to reduce incidental catch of speckled hind and warsaw grouper.

- And a bag limit reduction for snowy grouper from one fish per person per day, to one fish per vessel per day.

Effective Date: All measures in Amendment 17B will be effective Jan. 31, 2011.

Gulf of Mexico Fishery Management Council to Convene its Ad Hoc Reef Fish Limited Access Privilege Program Advisory Panel

The Gulf of Mexico Fishery Management Council will convene its Ad Hoc Reef Fish Limited Access Privilege Program Advisory Panel Jan. 25 in Tampa, Fla. Every attempt will be made to broadcast the meeting over the Internet.

The advisory panel will meet to discuss individual fishing quota financing under the Fisheries Finance Program; NOAA's catch share policy; and issues related to the design, adoption, implementation, and evaluation of limited access programs for the commercial and/or recreational sectors.

The meeting will be held at the Gulf Council office, 2203 N. Lois Avenue, Suite 1100, in Tampa, Fla., and is scheduled to begin at 9 a.m., concluding no later than 4 p.m. Copies of the agenda and other related materials may be obtained by calling 813/348-1630.

Gulf of Mexico Fishery Management Council to Convene its Outreach and Education Advisory Panel

The Gulf of Mexico Fishery Management Council will convene its Outreach and Education Advisory Panel Jan. 11-12 in Tampa, Fla. The advisory panel will convene to receive an update on the Marine Resource Education Program, review a draft five-year strategic communication plan and proposed action items, as well as identify assignments and assign workgroups. The panel may also provide recommendations to the council.

The meeting will be held at the Gulf Council office, 2203 N. Lois Avenue, Suite 1100, in Tampa, Fla. The meeting is scheduled to begin at 1 p.m. Tuesday, Jan. 11, concluding no later than 5 p.m. Wednesday, Jan. 12. Copies of the agenda and other related materials may be obtained by calling 813/348-1630.

Gulf of Mexico Fishery Management Council to Convene its Ad Hoc Vessel Monitoring System Advisory Panel

The Gulf of Mexico Fishery Management Council will convene a meeting of its Ad Hoc Vessel Monitoring System Advisory Panel on Jan. 13 in Tampa, Fla. The advisory panel will convene to discuss operation, design and usage of vessel monitoring systems. It will also discuss the resulting data from these systems. Also on the agenda is a panel discussion on the potential role of vessel monitoring systems in enhanced seafood traceability in the Gulf of Mexico fisheries. This will include status and review of existing seafood traceability programs and potential mechanisms to enhance seafood safety in the future.

The advisory panel will also consider technical issues with vessel monitoring systems and potential solutions to use them more effectively and increase user-friendliness, including enhanced communication for reporting fishing activities.

Finally, the advisory panel will consider future roles of potential applications of vessel monitoring soft-

ware in Gulf of Mexico fisheries. The meeting will conclude with draft recommendations, which will be presented to the Gulf of Mexico Fishery Management Council at its February meeting in Gulfport, Miss.

The advisory panel meeting will be held at the Crowne Plaza Hotel, 5303 West Kennedy Boulevard, in Tampa, Fla., and is scheduled to begin at 8:30 a.m., concluding no later than 4 p.m. Copies of the agenda and other related materials may be obtained by calling 813/348-1630.

Individual Fishing Quota (IFQ) Program in the Gulf of Mexico Quota Changes for 2011 Fishing Year

The quota for red grouper will be 4.32 million pounds gutted weight and the quota for gag grouper will be 100,000 pounds gutted weight in 2011. The gag grouper quota may be increased later in the fishing year pending the outcome of a gag stock assessment this December. These quota changes will result in shareholders receiving 25 percent less red grouper allocation (pounds of fish) and 93 percent less gag grouper allocation than received at the start of the 2010 fishing season. The quotas for deep-water grouper, tilefish, and other shallow water grouper remain unchanged. The quota for red snapper will be increased later provided the total allowable catch for red snapper in fishing year 2010 is not exceeded.

Transfer 2011 Allocation to Your Vessel Account after Jan. 1

On Jan. 1, allocation will be reissued to your shareholder account, not your vessel account. Any unused allocation from the 2010 fishing year will be removed and not carried over to the 2011 fishing year. To harvest your 2011 allocation, you must transfer sufficient allocation to your vessel account prior to your landing notification.

Update Your Account : If you have not done so already, please log into your IFQ account and update your account information, including adding an e-mail address and secret questions. Your e-mail address is used to send receipts of share and allocation transfers, reminders of cost recovery fees and other important information regarding your IFQ account. If you forget your password, you can also have your password e-mailed to you by answering your secret questions for accessing your account.

Vessel Transfers : If you transfer a reef fish permitted vessel, the vessel account associated with that vessel must be transferred as well. Before initiating the vessel transfer please remove any IFQ allocation from your vessel account so that the vessel account can be transferred to the new owner. If you purchase a reef fish permitted vessel, please contact IFQ Support to facilitate the transfer of the vessel account into your IFQ shareholder account. NOAA Fisheries Service will be unable to transfer the vessel account to the new permit holder until all IFQ allocation has been removed by the old permit holder.

Accept Share Transfers : Remember that a share transfer is not complete until the transferee accepts the share transfer. To accept a share transfer, log-in to your shareholder account, select the "Receive Transferred Shares" tab, and follow the instructions to accept or reject a share transfer. Share transfers initiated in 2010 must be complete prior to Dec. 31, 2010, to take effect in 2011.

Cost Recovery Fees (CRF): Fishers are responsible for submitting 3 percent of the ex-vessel value of IFQ species to the dealer purchasing those fish. At the end of each calendar quarter, the dealer is responsible for submitting the CRF to NOAA Fisheries Service via the online system. The dealer has 30 days to submit the CRF. Dealer accounts may be suspended after 30 days pending payment of applicable fees.

Final Rule Intended to End Overfishing of Red Snapper in the South Atlantic

NOAA Fisheries Service published a final rule to implement Amendment 17A to the Fishery Management Plan for the Snapper-Grouper Fishery of the South Atlantic Region (Amendment 17A), which addresses overfishing of red snapper in the South Atlantic.

In 2008, the South Atlantic Fishery Management Council was notified red snapper in the South Atlantic are overfished (the population is too small), and undergoing overfishing (fish are being taken from the population too quickly). The law governing U.S. fisheries requires the council to develop a plan to end overfishing. To address overfishing of red snapper in the South Atlantic, the council developed Amendment 17A. The final rule for Amendment 17A does the following:

- Prohibits all harvest and possession of red snapper in federal waters of the South Atlantic and in state waters for vessels holding federal snapper-grouper permits;
- Creates a closed area off southern Georgia and northern Florida where fishing for all snapper-grouper species would be prohibited, except when using spearfishing gear or black sea bass pots to fish for species other than red snapper.

*NOTE: The effective date of the snapper-grouper closed area will be delayed until June 1, 2011, in order to allow time for the council to consider the results of a new red snapper stock assessment completed in late October 2010.

- Requires the use of circle hooks in the snapper-grouper fishery in federal waters north of 28 degrees N latitude;
- Requires a program to monitor red snapper.

Effective Dates

- The prohibition on all harvest and possession of red snapper is effective immediately, Dec. 3, 2010.
- The snapper-grouper area closure has been delayed until June 1, 2011.
- The requirement to use non-stainless steel circle hooks north of 28° N. latitude is effective March 3, 2011.

Temporary Regulations to Reduce the Harvest of Gag in the Gulf of Mexico Small Entity Compliance Guide

NOAA Fisheries Service announces a temporary rule to decrease the commercial quota of gag, suspend the use of red grouper multi-use individual fishing quota (IFQ) commercial allocation, and temporarily set the gag bag limit to zero. The final rule publishes in the Federal Register on Dec. 1, 2010, and will be effective Jan. 1, 2011.

Gag is considered overfished (population abundance is too low) and undergoing overfishing (rate of removal too high). The Magnuson-Stevens Fishery Conservation and Management Act requires that overfished stocks be rebuilt and that overfishing be halted. The Gulf of Mexico Fishery Management Council requested NOAA Fisheries Service implement this temporary rule to address overfishing while they developed a long-term rebuilding plan through Amendment 32 to the Fishery Management Plan for the Reef Fish Resources of the Gulf of Mexico.

Commercial management measures

The rule establishes a quota of 100,000 pounds. The 2009 population assessment update for gag indicated the commercial quota should be reduced from 1.49 million pounds to 390,000 pounds. However, because of some recently discovered issues regarding the way the assessment model estimated dead discards (fish that die after they are released), the council asked NOAA Fisheries Service to re-examine the results of the assessment. Until those results are known, the council wanted to be conservative in its actions to harvest gag. The council did not set the quota to zero because the commercial fleet generally harvests fish in deeper waters where the fish are likely to die from barotrauma. Therefore, the council asked for this minimal 100,000-pound quota to allow such incidentally caught gag to be landed and counted against the quota instead of being discarded.

The rule suspends the use of red grouper IFQ multi-use allocation, which could be used to harvest gag. Currently, 4 percent of an IFQ participant's red grouper allocation is converted to multi-use allocation. If the multi-use allocation is used to harvest gag, these additional gag landings would allow the harvest to exceed the reduced gag quota. Note that this part of the rule would not reduce an IFQ participant's red grouper allocation. The rule would simply not allow 4 percent of the total allocation to be converted to multi-use allocation.

Recreational management measures

For the recreational sector, the rule temporarily sets the bag limit for gag at zero, effectively setting the harvest to zero. It was the intent of the council, when requesting this temporary rule, that there should be a recreational harvest of gag in 2011; however, this season will be developed in Amendment 32 if supported by the science. If the council allowed the recreational sector to fish for gag at the beginning of the 2011 fishing year, the recreational season later in the year would have to be shortened. The council favored a summer fishing season for gag because it maximized the season length and so requested the temporary closure to delay the beginning of the season.

2011 Decrease of the Gulf of Mexico Red Grouper Commercial Quota and New Requirements for Buoy Gear Small Entity Compliance Guide

NOAA Fisheries Service announces a final rule that decreases the commercial quota of red grouper for the Gulf of Mexico. Because red grouper is a part of the shallow-water grouper (SWG) complex, this also reduces the SWG quota. The rule also requires buoy gear floats to be marked as part of the revised definition of buoy gear and makes minor revisions to codified text. The final rule publishes in the Federal Register on Dec. 1, 2010, and will be effective Jan. 1, 2011.

Commercial red grouper quota

The red grouper quota is reduced from 5.75 million pounds (MP) to 4.32 MP. The rule also reduces the 2011 commercial SWG quota from 7.75 MP to 4.83 MP which reflects the reduction in the red grouper quota as well as a 100,000 pound gag quota implemented through a separate temporary rule. Recreational regulations remain unchanged as recent harvest levels have been sufficiently below catch targets.

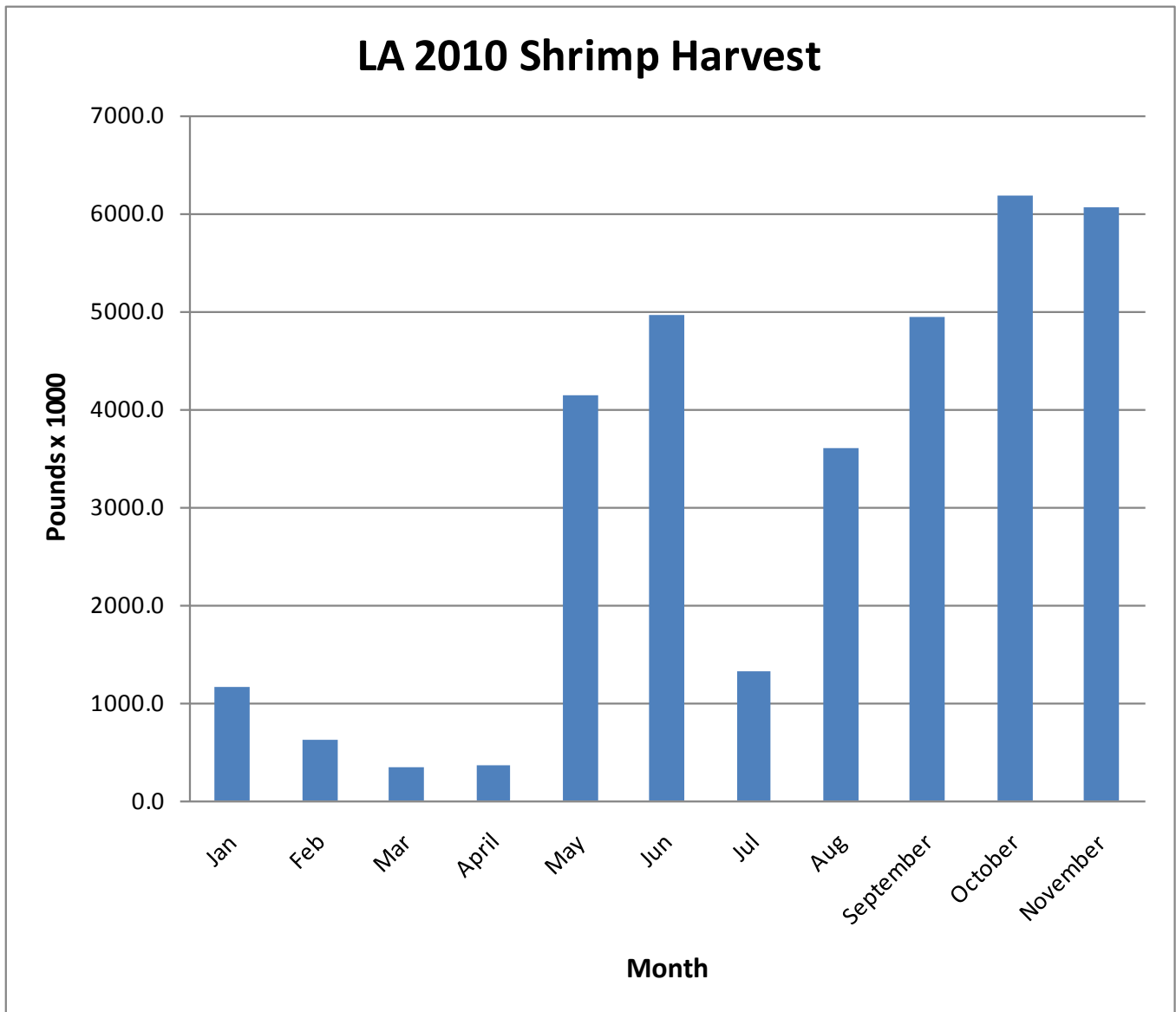
Buoy gear

With changes in Gulf of Mexico commercial longline boundaries and the requirement of a longline endorsement to use the gear in the eastern Gulf of Mexico, an increased number of vessels have switched from longline to modified versions of traditional buoy gear when reef fish fishing. The cur-

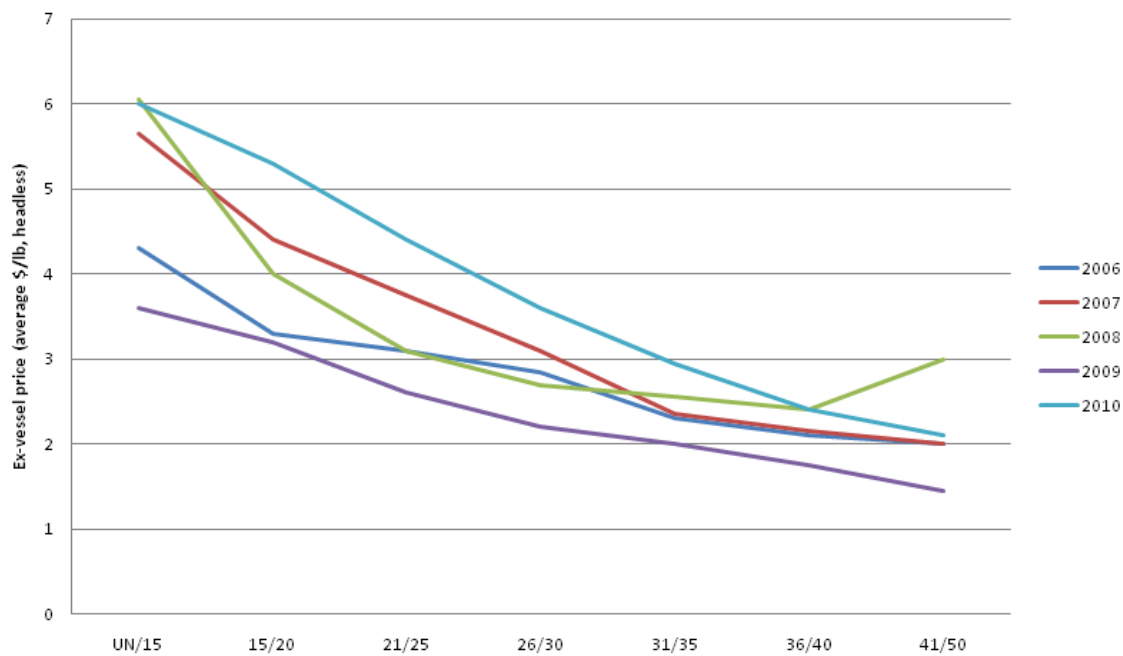
rent definition of buoy gear is ambiguous, which limits the enforceability of this gear type. The new definition is more specific by limiting the number of hooks to no more than 10, limiting the terminal end weight to no more than 10 pounds, restricting the line to rope or monofilament (not cable or wire), restricting the length of the drop line to no greater than two times the depth and requiring that hooks must be attached no more than 30 feet from the terminal end. In addition, the Gulf of Mexico Fishery Management Council requested that each buoy must display the official number of the vessel (United States Coast Guard documentation number or state registration number) to assist law enforcement in monitoring the use of the gear. Therefore, the rule requires floats used when setting buoy gear to be labeled with the official vessel number.

Louisiana Shrimp Watch

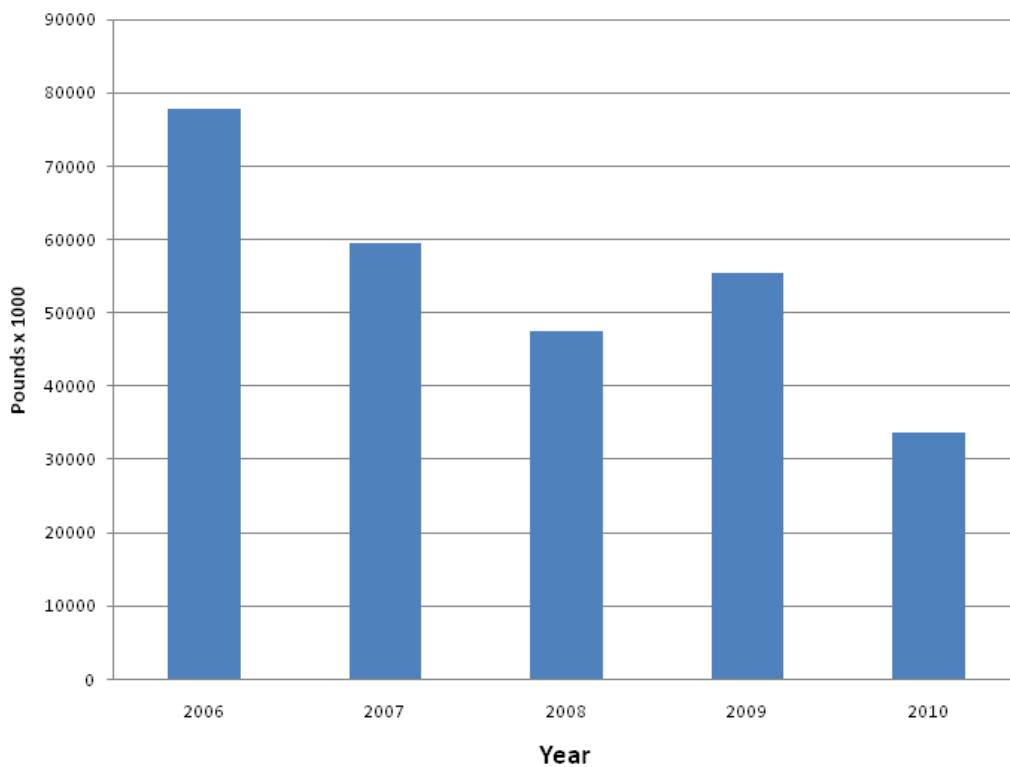
Louisiana specific data portrayed in the graphics are selected from preliminary data posted by NOAA on their website. All data portrayed are subject to final revision and approval by NOAA. Shrimp landings are ex-vessel prices, inclusive of all species harvested. Missing, inadequate or withheld reports 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.

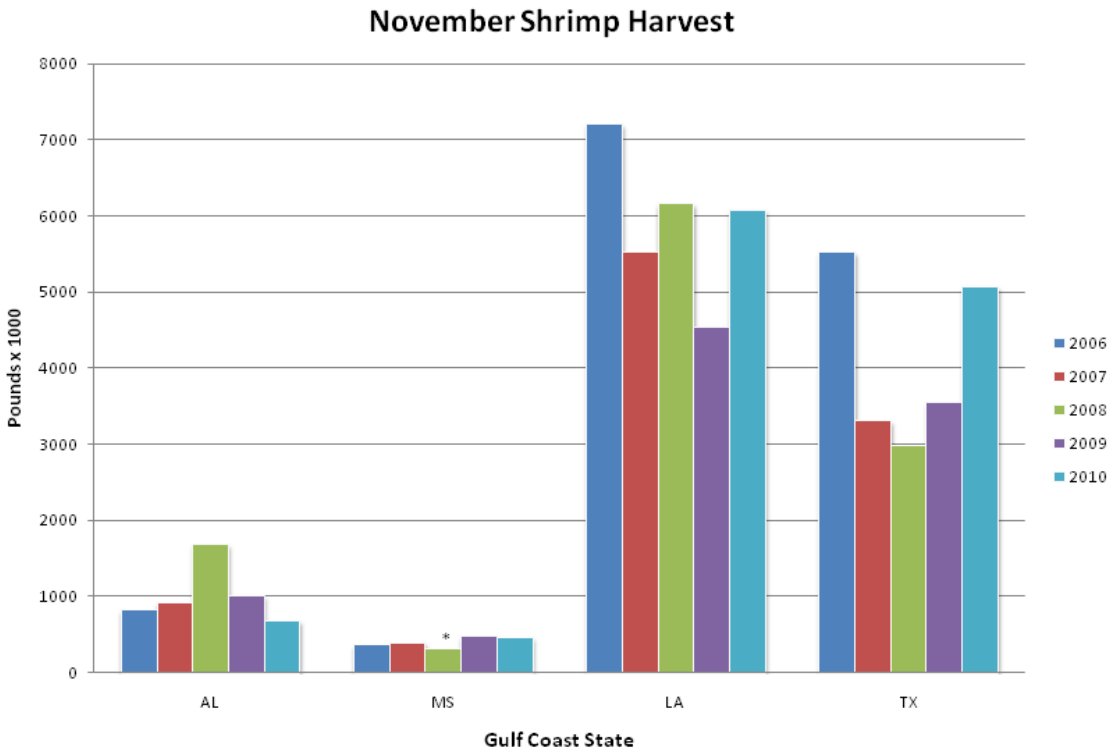


November NGoM Shrimp Prices



LA Year To Date Shrimp Harvest





Underwater Obstructions

Nov. 2010:

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that three claims in the amount of \$12,499.81 were received for payment during the period Nov. 1-30, 2010. There were three paid and 0 denied.

Latitude/Longitude Coordinates of reported underwater obstructions are:

| | | |
|-----------|-----------|------------|
| 29 14.218 | 90 33.085 | TERREBONNE |
| 29 25.769 | 90 01.156 | JEFFERSON |
| 29 33.284 | 92 27.967 | VERMILION |

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 you can call 225/342-0122.

NMFS Establishes the 2011 Commercial Quotas and Opening Dates for the Atlantic Shark

Fisheries

The National Marine Fisheries Service (NMFS) announces a final rule that establishes quota levels and opening dates for the 2010 Atlantic commercial shark fisheries. Based in part on public comments and implementation of adaptive management measures, NMFS changed the opening date for the non-sandbar large coastal shark fishery in the Gulf of Mexico region from the proposed opening date. The final opening dates and quotas are:

| Species Group | Region | 2011 Annual Quota | Season Opening Dates |
|---|--------------------|--------------------------|----------------------|
| Non-Sandbar Large Coastal Sharks | Gulf of Mexico | 351.9 (775,740 lb dw) | March 1, 2011* |
| | Atlantic | 190.4 (419,756 lb dw) | July 15, 2011 |
| Non-Sandbar LCS Research Quota | No regional quotas | 37.5 (82,673 lb dw) | January 1, 2011 |
| Sandbar Research Quota | | 87.9 (193,784 lb dw) | January 1, 2011 |
| Non-Blacknose Small Coastal Sharks | | 314.4 (693,257 lb dw) | January 1, 2011 |
| Blacknose Sharks | | 19.9 (43,872 lb dw) | January 1, 2011 |
| Blue Sharks | | 273 (601,856 lb dw) | January 1, 2011 |
| Porbeagle Sharks | | 1.6 (3,479 lb dw) | January 1, 2011 |
| Pelagic Sharks Other Than Porbeagle or Blue | | 488 (1,075,856 lb dw) | January 1, 2011 |

*Change from proposed rule

In addition, NMFS implemented criteria to establish fishery opening dates and adjust the trip limits for the shark fisheries through in-season actions to provide fishermen more equitable access to the resource throughout the Gulf of Mexico and Atlantic regions. At this time, the shark trip limit of 33 non-SB LCS remains in effect and will not change at the start of the fishing season.

All of the shark fisheries will remain open until Dec. 31, 2011, unless NMFS calculates that the fishing season landings has reached, or is projected to reach, 80 percent of the available quota. In that case, NMFS will publish a notice in the Federal Register of the closure for that shark species group that will be effective no fewer than five days from the date of filing.

The Gumbo Pot

Justin's Crawfish Etouffee

Ingredients:

½ cup butter

1 large onion

1 Tbsp. bell pepper, chopped

1 tsp. garlic, minced

1 10 3/4 ounce can golden mushroom soup

1 10 3/4 ounce can cream of shrimp soup

1 6 ounce jar of sliced mushrooms

1 lb peeled crawfish tails with fat

Tony's seasoning to taste

1/4 tsp. cayenne pepper

½ cup green onions, chopped

2 Tbsp. parsley flakes

Preparation:

In a 2 quart sauce pan, melt butter, add onions, bell pepper and garlic using a medium heat (350o) setting. Cook until tender. Add golden mushroom soup, cream of shrimp soup and mushrooms. Stir to mix then cook about 5 minutes. Add crawfish tails, Tony's seasoning and cayenne pepper. Cook on low heat (250o) for about 20 minutes, stirring occasionally. Add green onions and parsley flakes. Simmer about 5 minutes. Serve over rice. Garnish suggestions: fresh parsley, green onions, lemon slices, or boiled crawfish. Makes 3-4 servings.

Justin Ingram has won 1st Place with this recipe in the Crawfish Division at the local level and regional level at 4-H Seafood Cookery Contests in 2010. Geaux Justin!

If you have a favorite seafood recipe that you would like to share, please send it to Julie Anderson janderson@agcenter.lsu.edu for inclusion in future issues.



For more information, contact your local extension agent:



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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.

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