



## Crab Industry Workshop Nov. 12

While the basics of the fishery remain the same, regulations, policies, economics and research continue to change in the blue crab industry. On Nov. 12, 2013, the Louisiana Sea Grant College Program and LSU AgCenter will hold the first in a series of crab industry workshops designed to cover topics important to crab fishermen, processors, shredders and anyone else interested in the crab industry.

Specific topics for the first workshop include: crab biology; existing regulations; new laws; products and research; MSC; handling and quality; and economics, ecotourism and business plans. Anyone interested in potential product yield and revenue should attend. Future workshops will include topics related to gear improvements, boat maintenance and repairs.

In addition to the agenda topics, Cultus Pearson – “The Crab Man of Lacombe” – will serve as luncheon speaker and give participants his perspective on the history of crabbing in the Pontchartrain Basin.

The first Crab Industry Workshop will be held at the U.S. Fish & Wildlife Service Southeast Louisiana National Wildlife Refuge, Bayou Lacombe Center, Conservation Room. Doors open at 8:30 a.m., on Tuesday, Nov. 12, with the program ending at 2:30 p.m. Lunch and refreshments will be provided.

To register, call Twyla Herrington (504/858-9826), Carol Franze (985/543-4129), or Julie Anderson (225/578-0771). Late registration of \$10 will be collected on-site.



Blue crab. Photo credit: Paula Ouder, LSG

## NOAA announces end of traditional paper nautical charts

NOAA's Office of Coast Survey, which creates and maintains the nation's suite of over a thousand nautical charts of U.S. coastal waters, announced major changes ahead for mariners and others who use nautical charts. Starting April 13, the federal government will no longer print traditional lithographic (paper) nautical charts, but will continue to provide other forms of nautical charts, including print on demand charts and versions for electronic charting systems.



*A Joint Publication of Louisiana Sea Grant and LSU AgCenter*



“Like most other mariners, I grew up on NOAA lithographic charts and have used them for years,” said Rear Admiral Gerd Glang, director of NOAA’s Office of Coast Survey. “We know that changing chart formats and availability will be a difficult change for some mariners who love their traditional paper charts, but we’re still going to provide other forms of our official charts.”

Since 1862, those lithographic nautical charts – available in marine shops and other stores – have been printed by the U.S. government and sold to the public by commercial vendors. The decision to stop production is based on several factors, including the declining demand for lithographic charts, the increasing use of digital and electronic charts and federal budget realities.

NOAA will continue to create and maintain other forms of nautical charts, including the increasingly popular Print on Demand (POD) charts, updated paper charts available from NOAA-certified printers. NOAA electronic navigational charts (NOAA ENC®) and raster navigational charts (NOAA RNC®), used in a variety of electronic charting systems, are also updated weekly and are available for free download from the Coast Survey website. NOAA will also announce a new product full-scale PDF (Portable Digital Format) nautical charts, available for free download on a trial basis online.

NOAA’s Office of Coast Survey is the nation’s nautical chartmaker. Originally formed by President Thomas Jefferson in 1807, Coast Survey updates charts, surveys the coastal seafloor, responds to maritime emergencies, and searches for underwater obstructions that pose a danger to navigation. Follow Coast Survey on Twitter @nauticalcharts, and check out the NOAA Coast Survey blog at [noaacoastsurvey.wordpress.com](http://noaacoastsurvey.wordpress.com) for more in depth coverage of surveying and charting.

## REGULATIONS

### Recreational Harvest of Gray Triggerfish

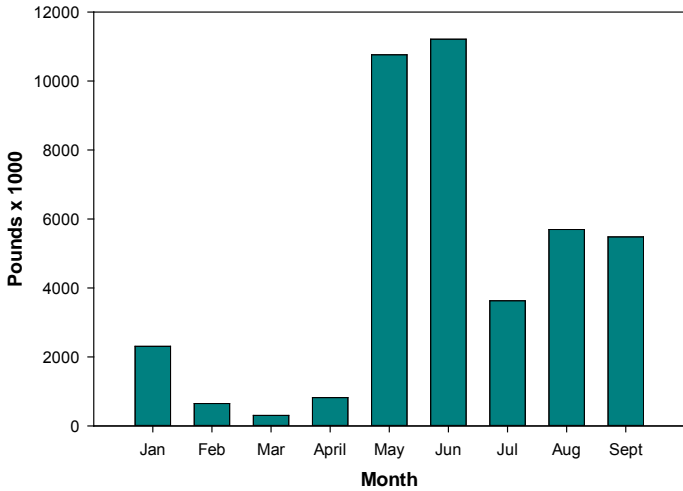
Recreational fishing for gray triggerfish closed in Louisiana waters, at 12:01 a.m. on Tuesday, Oct. 15, and will remain closed until Jan. 1, 2014.

The recreational harvest of gray triggerfish in the Gulf of Mexico federal waters closed on Oct. 15, 2013, at 12:01 a.m., local time. NOAA Fisheries projects the 2013 gray triggerfish recreational annual catch target of 217,100 pounds has been harvested. This closure will be effective through the end of the current fishing year, Dec. 31, 2013.

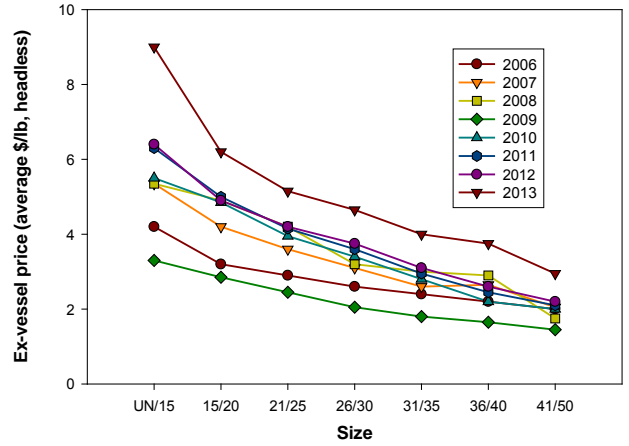
### Louisiana Shrimp Watch

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).

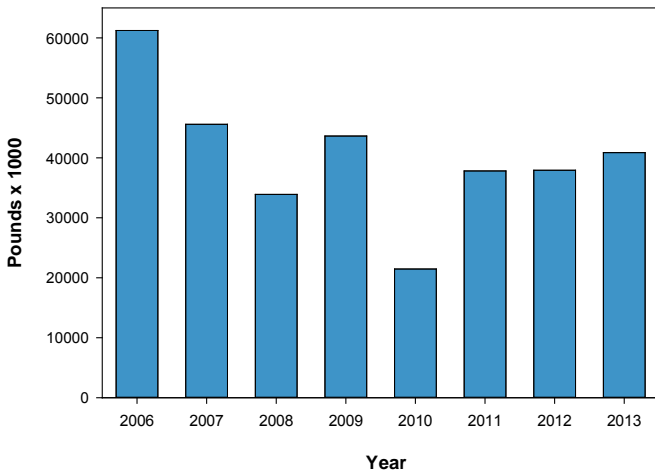
Louisiana 2013 Shrimp Harvest



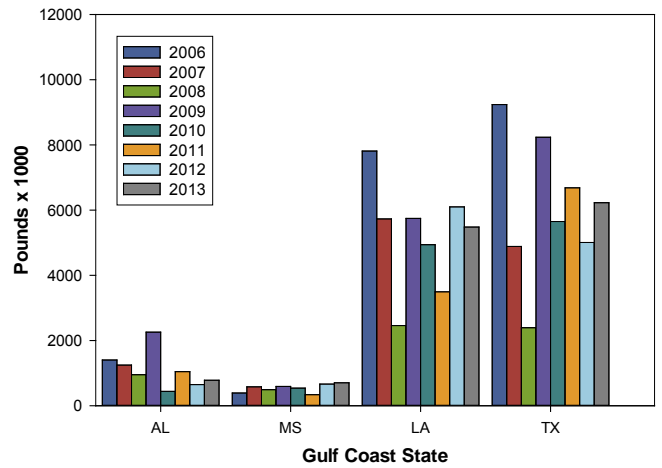
September 2013 Northern GoM Shrimp Prices



Louisiana Year to Date Shrimp Harvest January-September



September Shrimp Harvest



## Lagniappe Fisheries Newsletter

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## The Gumbo Pot

Recipe courtesy of *Louisiana Kitchen & Culture* and *Chef John Folse*. For more recipes or to subscribe to their magazine or free newsletter, please visit <http://louisiana.kitchenandculture.com/>

### Black-Eyed Pea Battered Shrimp

#### Ingredients

- 36 (16–20 count) shrimp, head-on
- 3/4 cup black-eyed peas, cooked
- 1/4 cup diced onion
- 1 tablespoon minced garlic
- 1/8 teaspoon ground ginger
- Creole seasoning to taste
- salt and black pepper to taste
- granulated garlic to taste
- 2 large eggs
- 1/4 cup olive oil
- 1 1/4 cups beer
- Louisiana hot sauce to taste
- 2 cups flour
- 1 quart vegetable oil

#### Method:

Peel shells from tail of shrimp, being careful not to remove head. Devein shrimp then set aside. In a food processor, combine black-eyed peas, onion, minced garlic, ginger, Creole seasoning, salt, pepper and granulated garlic. Blend on high speed 2–3 minutes or until peas are coarsely chopped. Add eggs, olive oil, beer and hot sauce. Blend 1–2 minutes or until puréed. Add flour and blend 1–2 minutes. Pour black-eyed pea batter into a ceramic bowl then set aside. In a large cast iron pot or a home-style electric fryer such as a FryDaddy®, heat 3 inches of oil to 350°F according to manufacturer's directions. Dip shrimp bodies (not heads) into batter and allow all excess to drain. Gently place shrimp into deep-fryer and cook until golden brown and partially floating. Remove from oil and drain. Serve hot with your favorite dipping sauce.

If you have a favorite seafood recipe that you would like to share, please send it to Julie Anderson [janderson@agcenter.lsu.edu](mailto: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.

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

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