



Off-bottom Cultured Oysters Premiere at Crescent City Farmers Market

In July, Caminada Bay Premium Oysters debuted a unique, off-bottom oyster product at the Crescent City Farmers Market in New Orleans. “Louisiana is well known for our bottom-grown oysters, however we culture oysters differently, which uses a totally different process,” said Marcos Guerrero, owner of Caminada Bay Premium Oysters. “Our off bottom cultured oysters are set on floating cages at a level that is more beneficial to the oyster quality.

Abundant nutrients and more dissolved oxygen give our oysters a better environment and an opportunity to grow faster and fatter year round.”

The oysters tumble with the tides in a suspended cage, which results in a thinner shell with a deeper ‘cup’ for a meatier, tastier oyster. Floating the oysters off the bottom keeps the baby oysters,

called spat, from smothering under sediment, and keeps them away from predators like the oyster drill.

This alternative growing system has been studied at length at the Grand Isle Oyster Lab, under the direction of John Supan, Ph.D., oyster specialist with Louisiana Sea Grant College Program at LSU. Sea Grant has been instrumental in working with oyster farmers like the Guerreros to make this quality product available for public consumption.

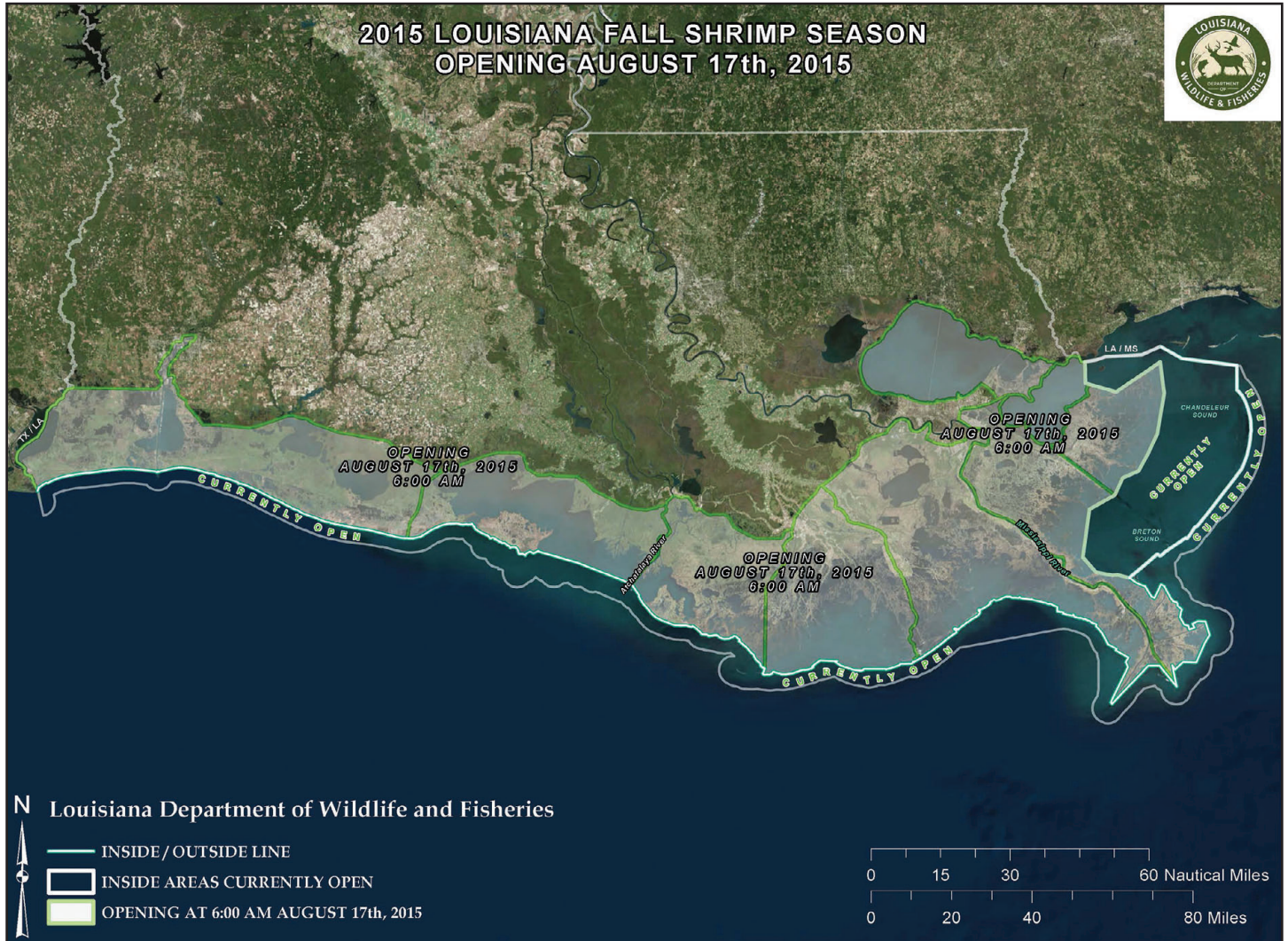
“For off-bottom culture, the long-line or cage culture method in particular has been very successful,” said Dr. Supan. “These systems are used commercially in other parts of the world; people are making money with them as they’re recovering more of the oysters they put in the water. This production is geared mainly to half-shell sale, and these oysters have good summertime meat yields.”



Louisiana Fall Shrimp Season

The 2015 fall inshore shrimp season will open in state inside waters at 6 a.m., Monday, Aug. 17. The Commission set the season based on data presented by Louisiana Department of Wildlife and Fisheries biologists and public comments.

MAP COURTESY OF LDWF



Commercial Harvest of Greater Amberjack

The commercial harvest of greater amberjack in Gulf of Mexico federal waters and Louisiana closed effective 12:01 a.m. (local time) July 19, 2015, and will remain closed until 12:01 a.m. (local time) Jan. 1, 2016. NOAA Fisheries has determined the 2015 commercial quota (annual catch target) of 409,000 pounds whole weight of greater amberjack was caught by that date.

Greater Amberjack Recreational Fishing Season

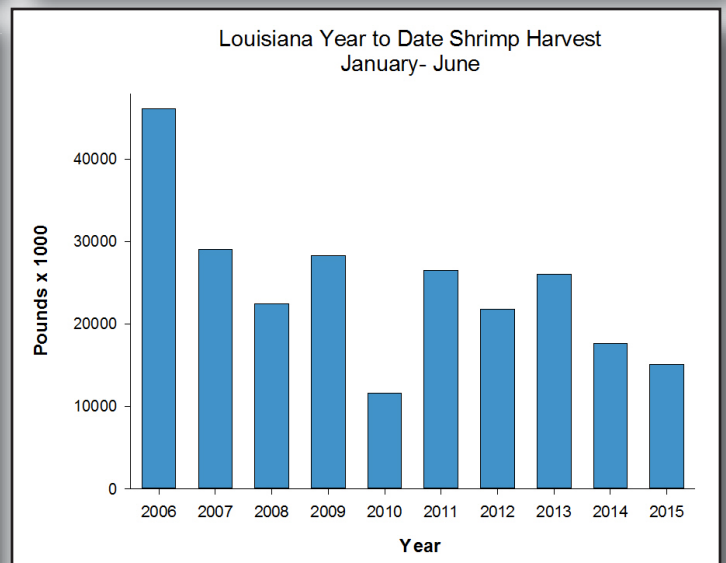
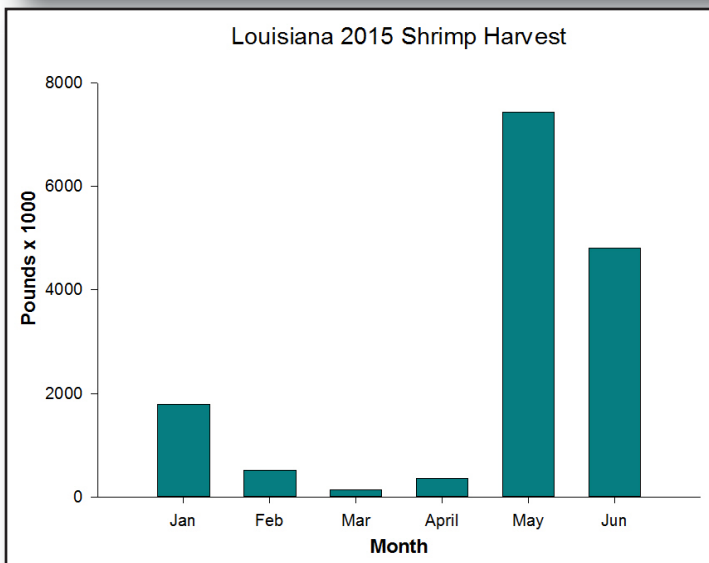
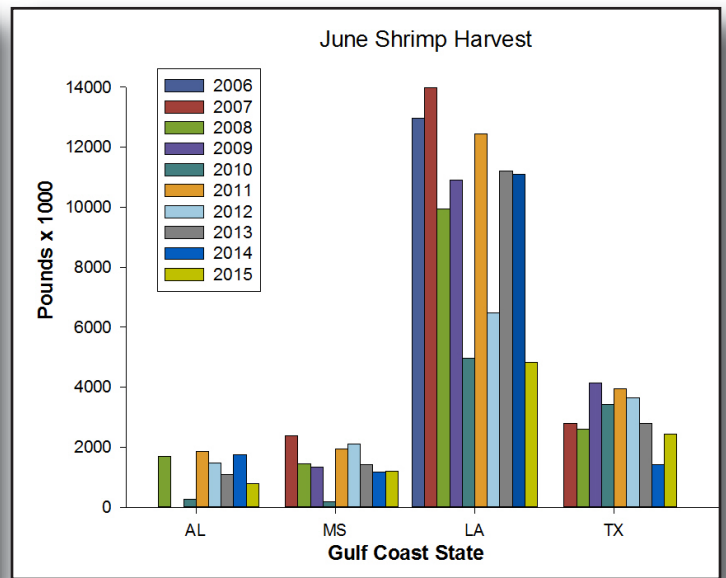
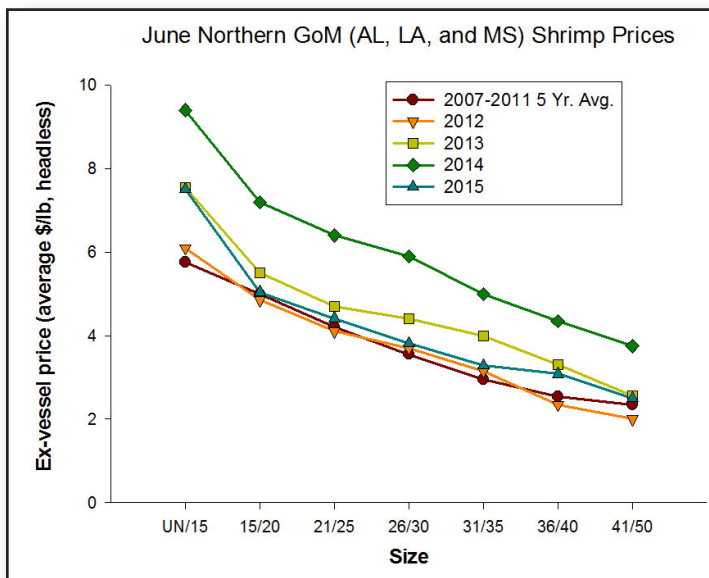
The Gulf of Mexico greater amberjack recreational fishing season re-opened on Aug. 1, 2015, at 12:01 a.m., local time. The minimum size limit continues to be 30 inches fork length, which is expected to continue through the end of the recreational fishing season. There is a one fish per person daily bag limit. The captain or crew of a vessel operating as a charter vessel or headboat may not retain a bag limit.

Preliminary landings indicate the recreational quota may be met by mid- to late September 2015. If needed, NOAA Fisheries will distribute a Fishery Bulletin announcing a closure at a later date.

Note: NOAA Fisheries is reviewing a recommendation by the Gulf of Mexico Fishery Management Council to increase the minimum recreational size limit to 34 inches fork length. The agency will notify fisherman when this rule is finalized.

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.



Fish Gear Coordinates

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that five claims in the amount of \$19,851.91 were received for payment during the period June 1-30, 2015.

There were five paid and zero denied.

Latitude/Longitude Coordinates, in Degree Decimal Minutes, of reported underwater obstructions are:

| | | |
|-----------|-----------|-------------|
| 28 54.774 | 89 26.324 | PLAQUEMINES |
| 29 39.068 | 89 32.872 | PLAQUEMINES |
| 29 44.730 | 89 42.440 | PLAQUEMINES |
| 29 50.936 | 93 47.241 | CAMERON |
| 30 00.176 | 93 21.229 | CAMERON |

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 225/342-9388.

Upcoming Events

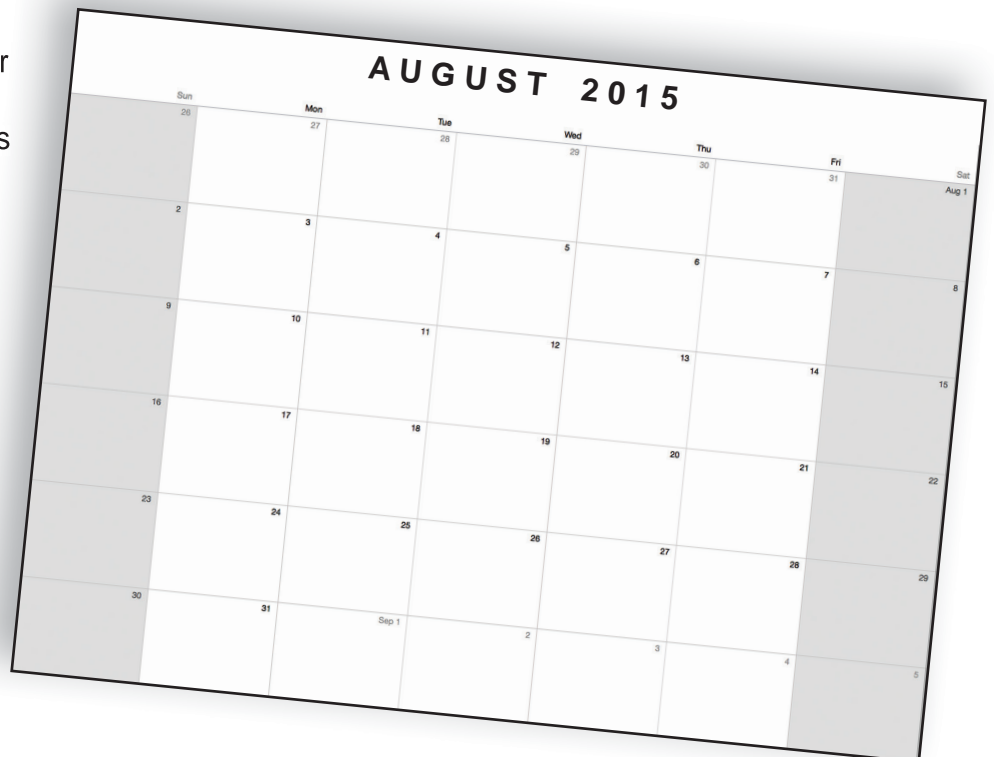
Aug. 5, 2015 – Larose shrimpers dock day - *POSTPONED*

Aug. 10-13, 2015 – Gulf Council at the Hilton Riverside in New Orleans

Aug. 11, 2015 – Impacts of the Deepwater Horizon Oil Spill to Gulf Wetlands, 9 a.m. to 3:30 p.m., Slidell Municipal Auditorium, Slidell, LA 70458. Registration is free, but required: <https://www.surveymonkey.com/r/9KGCSJK>.

Aug. 22, 2015 – Louisiana Oyster Industry Convention @ Louisiana Department of Wildlife and Fisheries Laboratory and the Louisiana Sea Grant Oyster Research Laboratory, Grand Isle. 8:00 a.m. - 4:30 p.m.

For more information before the next issue, please visit <https://louisianalagniappe.wordpress.com/>



THE GUMBO POT



LOUISIANA SEAFOOD STUFFED EGGPLANT

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

Ingredients:

- 4 medium eggplants split lengthwise
- 2 cups water
- 1 teaspoon salt
- 4 tablespoons vegetable or olive oil
- 2 cups white or yellow onions, chopped
- 1 pound 16-20 count uncooked wild-caught Louisiana shrimp, peeled, deveined, coarsely chopped
- 1/4 teaspoon cayenne pepper
- 1 cup plus 2 tablespoons dry Italian-style breadcrumbs
- 1/2 pound Louisiana lump crabmeat, drained and picked over for shells
- salt and black pepper to taste
- 2 tablespoons Parmesan cheese

Method:

Preheat broiler. Arrange split eggplants flesh side down on large baking sheet. Pierce with fork. Broil 4 minutes, turn, broil an additional 4 minutes. Scoop out eggplant pulp, leaving 1/2-inch-thick shell intact. Place pulp in heavy medium saucepan, cover with 2 cups water, add 1 teaspoon salt and bring to boil. Reduce heat, cover and simmer 15 minutes. Uncover and simmer until eggplant is very tender and liquid evaporates, about 5 minutes. Remove from heat.

Preheat oven to 375°F. Brush eggplant shells with 1 tablespoon oil; place, cut side up, on a rimmed baking sheet. Do not over-crowd. Bake until shells are tender but still hold their shape, approximately 20 minutes. While shells are baking, heat 3 tablespoons oil in heavy large skillet over medium-high heat. Add onions; sauté until tender, about 5 minutes. Add boiled eggplant, shrimp and cayenne; sauté until shrimp are cooked through, approximately 4 minutes. Remove from heat. Stir in 1 cup breadcrumbs and crab meat, and season to taste with salt and pepper. Fill eggplant shells with shrimp and crabmeat mixture. Sprinkle stuffing with Parmesan cheese and remaining 2 tablespoons breadcrumbs. Bake stuffed eggplants until heated through, about 30 minutes. Let stand 5 minutes. Serve hot.

Lagniappe Fisheries Newsletter

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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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