



Louisiana Fisheries, Part 1: Marine Fisheries

Fisheries landings are recorded by two government agencies. The Louisiana Department of Wildlife and Fisheries (LDWF) receives monthly reports from the initial buyers (processors, dealers, etc.) and National Marine Fisheries Service (NMFS). Due to the delay in verifying all data, official landings are on a full year lag. Here is the most recent annual data (2014).

Marine finfish landings for food are varied and complex, with about 60 different species being landed for a total of 12.5 million pounds in 2014, excluding menhaden. This was an 8 percent increase from 2013, when 12.4 million pounds of marine food finfish were landed in Louisiana. Excluding menhaden, the five most-valued species landed in 2014, by decreasing value, were red snapper, yellowfin tuna, black drum, king mackerel and striped mullet. Total saltwater food finfish landings, excluding menhaden, were valued at \$20.6 million in 2014, up from \$19.2 million in 2013, but down from \$21.2 million in 2012.

Landings of menhaden, a low-value but high-volume nonfood finfish species, were only 585 million pounds in 2014, down 31 percent from 849 million pounds in 2013, and down from 1 billion pounds in 2012. The catch was valued at \$63.4 million in 2014, down 25 percent from \$84.9 million in 2013. Menhaden value continued to increase in 2014, selling for 10.8 cents per pound, an increase from 10 cents per pound in 2013, and 6.32 cents per pound in 2012. Menhaden oil and meal are sold on the world market for industrial purposes, animal feeds and omega-3 dietary supplements, among other uses, and the prices received for menhaden products is a function of the world supply of oils and meals, particularly those produced by the fisheries for the anchovetta of the Pacific Coast of South America.

Oysters saw almost no change in landings between 2014 and 2013, but there was an increase in value. In 2013 and 2014, 11.3 million pounds of oysters were landed. This is still down from 14.7 million pounds of oysters harvested in 2009. The price in 2014 was approximately \$5.44 per pound of oyster meat. To calculate prices per sack, assume 6.47 pounds of shucked oyster meat per sack (\$35.18 per sack). According to NMFS, the gross value of oysters harvested during 2014 was \$61.4 million – up from \$45.2 million in 2013.

Blue crabs constitute nearly all of the Louisiana crab harvest, with stone crab claws making up less than 0.01 percent. Louisiana hard crab landings normally range from 40 to 50 million pounds. Hard-shelled blue crab landings were 39.4 million pounds with a gross value of \$60.6 million in 2014, a record high value. This was a 2 percent increase in landing from 38.8 million pounds in 2013, but a 19 percent increase in value from \$45.2 million in 2013. The 2014 landings were still lower than when fishers harvested 51 million pounds in 2009 or the 43.8 million pounds in 2008, when two hurricanes caused damage to gear and infrastructure.



In 2014, production of soft-shelled crabs (7,127 pounds) and peeler crabs for the shedding business (157,265 pounds) were similar to 2013. In 2009, production of soft-shelled crabs (35,484 pounds) and peeler crabs for the shedding business (171,656 pounds) had increased from the lowest ever recorded in 2008 due to many shore-side shedding facilities being damaged or destroyed by the 2005 and 2008 storms. Hurricane Isaac in the fall of 2012 may have affected shedding facilities, too.

Louisiana shrimp landings in 2014 consisted of seven species: white shrimp, brown shrimp, sea bobs, rock shrimp, pink shrimp, royal red shrimp and roughneck shrimp. White shrimp historically have provided 50-60 percent of the harvest by weight and around 70 percent by value. In 2014, white shrimp contributed about 61 percent (66.3 million pounds) of total weight and 63 percent (\$143.3 million) of total value. In 2014, brown shrimp landings totaled 40.9 million pounds with a value of \$82.8 million dockside. The weighted-average price for shrimp was \$2.08 per pound in 2014, up from \$1.81 in 2013 and \$1.45 in 2010-2012. Total shrimp landings in 2014 were 109 million pounds, an increase from 2013 when 98.4 million pounds were harvested. By comparison, 74.2 million pounds of shrimp were harvested in 2010 when most of the fishing grounds were closed at least at some point in the year because of the oil spill and 114 million pounds in 2009. Shrimp landed in Louisiana had a gross value of \$227.3 million in 2014, up 27 percent from 2013.

In 2014, marine fisheries landings in Louisiana were valued at \$433.3 million at dockside, up from \$328.7 million in 2013.

This is a two-part story summarizing the landings and value of Louisiana fisheries for 2014 (the most recent year with complete data). For the freshwater fisheries, please see the April edition.

Julie Lively

Dock Day for shrimpers set for March 8 in Delcambre

The LSU AgCenter and Louisiana Sea Grant will hold a Dock Day for shrimpers on March 8. The event starts with registration at 8 a.m. at the Delcambre Shrimp Festival Building, and presentations begin at 8:30 a.m.

Speakers will talk about the shrimp market, foreign imports, the latest on state and federal regulations, licensing requirements for selling to the public, Coast Guard requirements for shrimpers, and fuel spill procedures. Also at the event will be demonstrations of a life raft deployment and brine freezing shrimp.

For more information, contact Thu Bui at (337) 828-4100, extension 300, or Mark Shirley at (337) 898-4335.

LDWF Executive Staff Appointments

Secretary Charlie Melancon of the Louisiana Department of Wildlife and Fisheries (LDWF) announced two key appointments to the executive team that will assist him in directing agency activities on behalf of Gov. John Bel Edwards.

Randell "Randy" S. Myers has been named Assistant Secretary of the Office of Wildlife. Myers, a 23-year veteran of LDWF, served most recently as biologist director of the Inland Fisheries Section.

Myers holds a B.S. in wildlife management from Louisiana State University, and a M.S. in wetlands ecology from Southeastern Louisiana University. He is the current chairman of the False River and Lake Providence Watershed Councils, and is a member of the Atchafalaya Basin Research and Promotion Board.

In his new role, Myers will oversee the Wildlife Division which is charged with the enhancement and conservation of the habitat necessary to maintain the state's species diversity and optimum distribution of wildlife populations, and to increase opportunities for the public to enjoy the Louisiana outdoors.

Patrick Banks has been named Assistant Secretary of the Office of Fisheries. Banks, a 15-year veteran of LDWF, served most recently as biologist director of the Marine Fisheries Section.

Banks holds a B.S. in environmental science from Mercer University and a M.S. in zoology from Louisiana State University. He is a member of the Gulf States Marine Fisheries Commission's Oyster Technical Task Force and the Nature Conservancy's Oyster Goals Science Advisory Team.

In his new role, Banks will oversee the Marine and Inland Fisheries Divisions, which are charged with managing the state's aquatic fish populations and habitats for the conservation and improvement of recreational and commercial fishing.

New Oil Spill Publications

The Sea Grant Oil Spill Science Outreach Program is excited to share two new oil spill science outreach publications! Please follow the link <http://gulfseagrant.org/oilspilloutreach/publications> to view and download:

Navigating Shifting Sands: Oil on our Beaches

This outreach publication highlights how oil from the Deepwater Horizon oil spill was buried, how it moves around, and how scientists track oil. There was also a science seminar on this topic, Navigating Shifting Sands: Oil on our beaches. The recordings of the presentations can be found here.

Top 5 Frequently Asked Questions about the Deepwater Horizon oil spill

Five years after the incident, tourists to the Gulf of Mexico still have questions about the Deepwater Horizon oil spill. This outreach publication addresses the five most common questions that people have – including how the oil was cleaned up, where the oil moved in the environment, and the ecological & health impacts of the spill.

These outreach publications include peer-reviewed science results and were reviewed by experts in the field. Please share these publications with your network.

Also, stay tuned for upcoming science seminars. Past seminars have focused on dispersants, impacts to habitats, seafood safety and more. To listen to the recordings of past seminars or to see which are coming soon, visit the website:

<http://gulfseagrant.org/oilspilloutreach/presentations/>

LOUISIANA REGULATIONS

Commercial and Recreational Amberjack Harvest

A Notice of Intent has been approved to modify the commercial and recreational limits for greater amberjack harvest. The commercial trip limit will decrease from 2,000 pounds whole weight to 1,500 pounds whole weight. The recreational size limit will increase from 30 to 34 inches fork length.

Earlier in 2015, the NMFS promulgated rules establishing this commercial trip limit reduction and recreational size limit increase. Today's action will provide consistency with federal regulations. To view the full notice of intent, visit http://www.wlf.louisiana.gov/sites/default/files/pdf/document/39881-amberjack-noi-february-2016/amberjack_noi_-_february_2016.pdf.

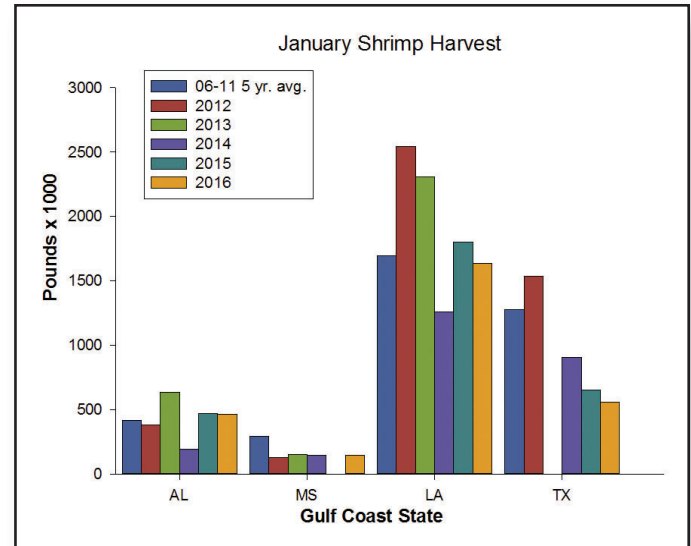
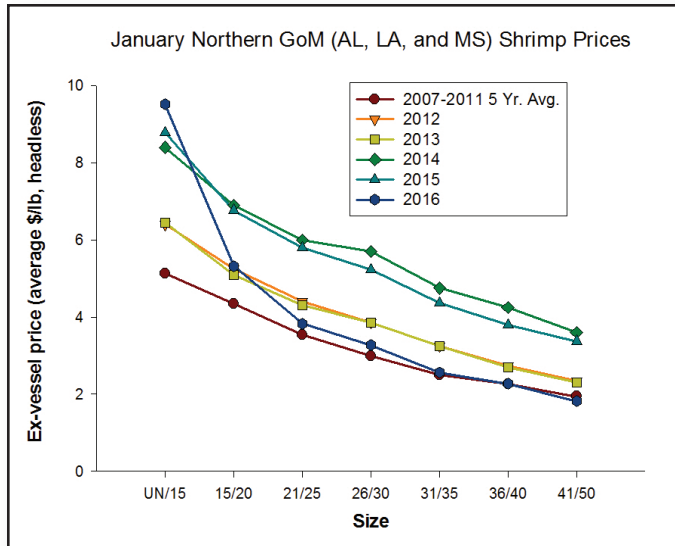
Interested persons may submit comments relative to the proposed rule to Jason Adriance, Fisheries Division, Department of Wildlife and Fisheries, P.O. Box 98000, Baton Rouge, LA 70898-9000, or via email to jadriance@wlf.la.gov, prior to April 7.

The Three to Nine Nautical Mile Boundary Extension

A resolution has passed to clarify the effects of the extension of the state water boundary from three to nine nautical miles for reef fish management purposes, as established by the 2016 Consolidated Appropriations Act. The resolution clearly states that fishing gear used by the reef fish fishermen in the commercial and recreational sectors will not change within these new boundary waters. The fishermen of Louisiana will have the benefit of Louisiana's reef fish management to 9 nautical miles, but there will be no change to the method of take or gear restrictions.

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.



Upcoming Events

March 8 – Delcambre Dock Day; TBui@agcenter.lsu.edu for more information

March 8-10 – TEDs Dockside Workshop in Delcambre and Intracoastal City, TBui@agcenter.lsu.edu for more information

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

THE GUMBO POT

GRILLED LOUISIANA SHRIMP TACOS

Recipe courtesy of *Louisiana Kitchen & Culture*.

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



Ingredients:

Marinade

1/4 cup fresh lime juice
 1/4 cup chopped cilantro
 2 cups tomato juice
 1 cup chopped red onion
 1 tablespoon chili powder, Ancho preferred

Sauce

1/2 cup jarred Salsa Verde
 1/2 cup low fat sour cream

Grilled Shrimp Tacos

24 medium Louisiana shrimp, peeled, deveined, tails left on (optional)
 salt and pepper to taste
 8, 6" corn taco shells
 1/2 pound red cabbage, shredded
 1 cup cilantro, chopped
 lime wedges for serving
 8 metal skewers for grilling

Method:

Marinade

In a non-reactive container, combine all ingredients for marinade; chill and reserve.

Sauce

Combine salsa verde and sour cream; chill and reserve.

Shrimp

Place shrimp in marinade; toss to combine. Refrigerate for about 20 minutes. Preheat grill to high. Drain shrimp and thread onto skewers, three per skewer. Season to taste with salt and pepper. Grill shrimp, 1-2 minutes per side, until just cooked through. Meanwhile, heat taco shells. Fill each shell with three shrimp; top with shredded cabbage, chopped cilantro, and salsa verde/sour cream sauce. Serve at once; pass lime wedges.

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

Alan Matherne

Area Agent (Fisheries & Coastal Issues)
Terrebonne, Lafourche, and Assumption Parishes
Phone: (985) 873-6495
amatherne@agcenter.lsu.edu

Carol D. Franze

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

Kevin Savoie

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

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

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.

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