



West Indian Manatee: The Sea Cow

Manatees (*Trichechus manatus*), also known as the “sea cow” can be found in shallow slow moving marine, freshwater and estuarine environments.

Historically, sailors originally mistook manatees for mermaids. They have a large, grey seal-shaped body with a paddle shaped tail and pored flippers. Their wrinkled body can be covered with algae or barnacles. They primarily feed on aquatic plants and can eat up to 9 percent of their body weight, which is about 32 pounds, of plants per day.

Even though manatees mostly stay underwater, they need atmospheric oxygen, so they return to the surface to breathe. An adult manatee is about 10 feet long and can weigh between 800 to 1,200 pounds. Their babies, or calves, are about 3 or 4 feet after birth, and can weigh between 40 to 60 pounds. They have no natural predators in the wild, and can live up to 30 years.

These beautiful, gentle creatures are considered endangered due to deaths caused by boat collisions, loss of warm water, getting entangled in fishing gear, red tide blooms and loss of underwater plants due to pollution. They are now protected under the Marine Mammal Protection Act. Under this act, the killing, harassing, hunting or capture of manatees are strictly prohibited. They live along the Gulf Coast, North Carolina, South Carolina and Puerto Rico.

Information and pictures found at:

<http://ecos.fws.gov/speciesProfile/profile/speciesProfile.action?spcode=A007>

<https://www.nwf.org/Wildlife/Wildlife-Library/Mammals/West-Indian-Manatee.aspx>

Morgan Ducote

2016 Legislative Summary

Below is a brief summary of the bills signed into law by the governor from the 2016 regular session pertaining to fisheries and the seafood industry. Additional information about each can be found by searching at www.legis.la.gov/legis/BillSearch.aspx?sid=LAST.

HB290 GISCLAIR-FISHING/OYSTERS: Changes the name of certain oyster harvest gear from “dredge” to “scraper” and limits scrapers to 54 inches and no more than 175 lbs. Attachments that would create downward pressure are prohibited, and no more than two scrapers can be in use at any one time.

SB161 CHABERT-SEAFOOD: Provides for exceptions from the retail seafood dealer’s license for restaurants and grocers preparing for immediate consumption. The cooking requirement is removed.

HB188 S.BISHOP-FISHING: Adds alligator in the Louisiana Catch and Cook Program.

HB303 LEOPOLD-FISHING/OYSTERS: Beginning in license year 2017, requires successful completion of an oyster harvester education program prior to applying for an oyster harvester license. Requires the Department of Wildlife and Fisheries to develop an oyster harvester education program for the purpose of developing professionalism in the oyster harvest industry. Requires the oyster harvester education program to include training in the Louisiana Shellfish Sanitation Program. Further requires the oyster harvester education program to include best practices for conservation of the species.

HB636 LEOPOLD-FISHING/OYSTERS: Amends the public oyster seed ground vessel permit increasing the fees and provides for an apprentice program to be eligible to get a new permit.

HB423 S.BISHOP-FISHING: Includes reptile and amphibian wholesale/retail dealers in the trip ticket program.

HB332 MONTOUCET-AGRICULTURE: Modifies the composition of the Louisiana Crawfish Promotion and Research Board including reducing the number of board members from 13 to 11.

Julie Lively

Oyster Harvester Training Program

An Oyster Harvester Training Program was mandated by Act 276 of the 2016 regular session of the Louisiana Legislature. The purpose of the program is to develop professionalism in the oyster harvest industry. The Notice of Intent establishes the requirements needed to complete the program, including training in the Louisiana Shellfish Sanitation Program and the best harvest practices for conservation of the species.

Applicants will be required to complete an online course with a passing score of 80 percent or above in order to receive a certificate. The course must be completed within the previous three years, or within the previous year if course materials have substantively changed.

To view the full notice of intent, visit www.wlf.louisiana.gov/sites/default/files/pdf/document/40256-2016-oyster-harvester-training-program/loi_2016_oyster_harvester_training_program_08jun1.pdf.

Interested persons may submit comments relative to the proposed rule to Steve Beck, Fisheries Division, Department of Wildlife and Fisheries, P.O. Box 98000, Baton Rouge, LA 70898-9000 or via email to sbeck@wlf.la.gov prior to July 19, 2016.

Seafood Value-Added Micro Processor Workshop: New Ways to Sell

This is a beginner's workshop focusing on freezing, packaging and marketing of raw seafood products that only require basic facilities and equipment. Come and learn about the rising consumer demand for ready-to-cook, locally caught, wild seafood and how Louisiana fishermen and coastal community residents can take advantage of this trend by developing value added seafood products and selling them to the public. Hear presentations given by LSU experts and seafood industry insiders, tour the LSU Food Science Food Incubator and hear how they can help you manufacture your product. Learn about opportunities to market your seafood products and meet folks who can help you get started. You will leave this hands-on workshop with a basic format that will give you a place to start when considering your own seafood business opportunities. If you are already manufacturing a seafood product, come and learn about what's next from our panel of experts.

This workshop will be held on the LSU Baton Rouge campus July 14, 2016 from 10:00 a.m. to 3:00 p.m. with lunch provided. There is limited seating for this event. For more information, contact: Anne Dugas (anned@lsu.edu; 337-519-5320).

Upcoming Events

July 7: Louisiana Wildlife and Fisheries Commission July Meeting

July 14 @ 10:00 am – 3:00 pm: Seafood Value-Added Micro Processor Workshop: New Ways to Sell Your Catch @ LSU Baton Rouge Campus

Aug. 4: Louisiana Wildlife and Fisheries Commission August Meeting

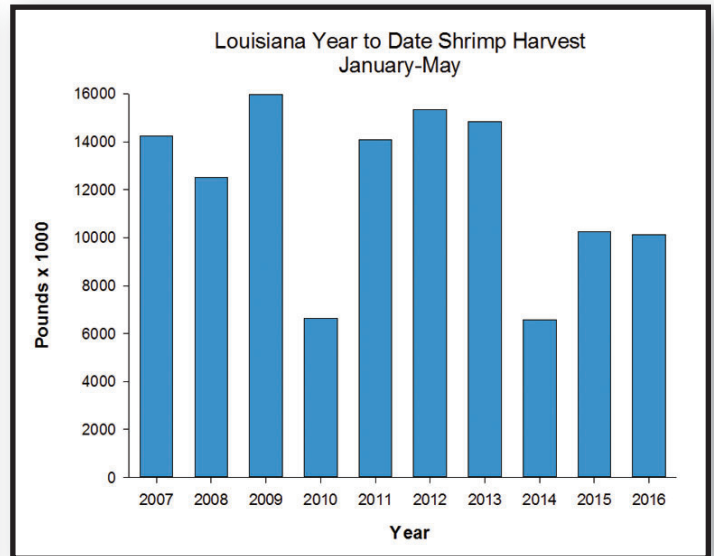
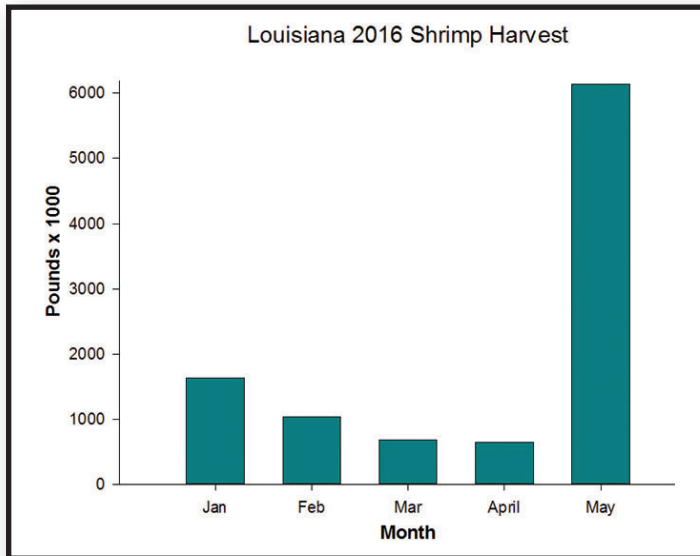
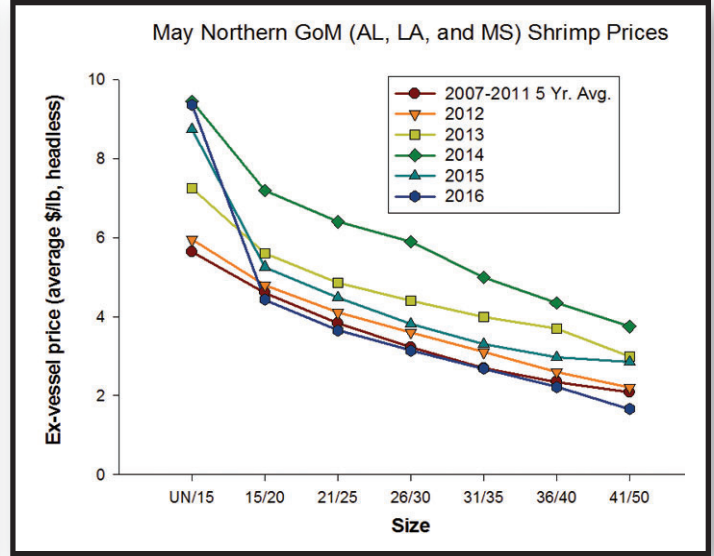
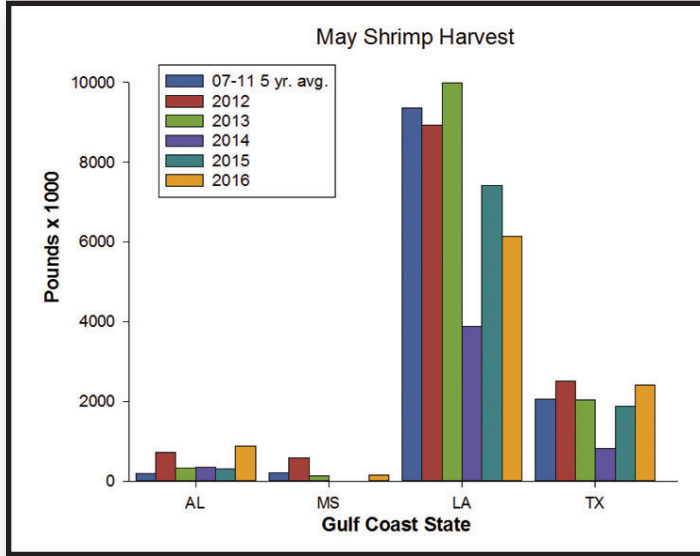
Aug. 15-19: Gulf of Mexico Fishery Management Council Meeting, Astor Crowne Plaza, 739 Canal Street, New Orleans, LA

October 17 – 21: Gulf of Mexico Fishery Management Council Meeting, IP Casino & Resort, 850 Bayview Avenue, Biloxi, MS

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



THE GUMBO POT

SEAFOOD PASTA WITH ANDOUILLE SAUSAGE

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:

3 tablespoons extra-virgin olive oil	1 (28-ounce) can whole tomatoes with juice
1/2 medium onion, diced	1/2 cup canned tomato purée
3 cloves garlic, minced	1/2 teaspoon salt
1/4 teaspoon chipotle chili flakes or red pepper flakes	1 andouille sausage (about 1/4 pound), thinly sliced
1/4 teaspoon cayenne pepper	1 pound dried pasta (such as fettuccine or linguine)
1 teaspoon dried oregano	20 medium Louisiana shrimp, peeled and deveined
1 teaspoon dried thyme	4 large sea scallops, quartered
1/4 cup red wine	6 ounces of meaty white Gulf fish fillet, cut into 1-inch cubes

Method:

In a Dutch oven or large, heavy skillet, heat the olive oil over medium heat. Add the onion and sauté for about 3 minutes, or until translucent. Add the garlic, chili flakes, cayenne pepper, oregano, and thyme and stir for 1 minute, or until fragrant.

Add the wine and stir to mix well. Add the tomatoes and their juice and mash gently, using a potato masher or a large serving fork. Stir in the tomato purée and salt. Let the sauce simmer over medium heat for 15 minutes. Add the sausage and simmer for another 10 minutes to blend the flavors. Cover and remove from the heat.

While the sausage is simmering in the sauce, bring a 6-quart pot two-thirds full of lightly salted water to a boil over high heat. Add the pasta, decrease the heat to medium-high, and cook, stirring occasionally, for about 10 minutes, or until al dente.

About 5 minutes before the pasta is ready, return the sauce to the stovetop and reheat over medium heat. Gently stir in the shrimp, scallops, and fish to mix well. Cook uncovered, stirring occasionally, for about 5 minutes, or until the shrimp turn pink and the fish and scallops are barely opaque at the center.

Drain the pasta in a colander and shake it dry. Add it to the sauce and toss gently to coat evenly. Serve.

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

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.

Please contact Lagniappe editor Julie Anderson Lively at janderson@agcenter.lsu.edu.

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