



## Louisiana Blue Crab Certified Sustainable

Audubon Nature Institute's Gulf United for Fisheries (G.U.L.F.) continues its mission to ensure the viability of Gulf of Mexico fisheries by certifying Louisiana blue crab under its new certification program. The G.U.L.F. Responsible Fisheries Management (RFM) Certification is a regionalized model measuring the responsible use of our vibrant Gulf of Mexico fisheries.

"It's exciting to see the Louisiana blue crab achieve G.U.L.F. RFM certification," said Susan Marks, sustainability director, Alaska Seafood Marketing Institute. "Participation by the Gulf States, alongside Iceland and Alaska, provides customers another credible and cost-effective choice in demonstrating responsible sourcing and third-party certification."

The Louisiana blue crab fishery is the first to go through the process and receive the G.U.L.F. RFM certification. The certification is based on internationally-accepted principles laid out by the Food and Agricultural Organization of the United Nations (FAO) in their Code of Conduct for Responsible Fisheries and Ecolabelling Guidelines for Fish and Fishery Products to ensure that seafood is responsibly harvested for sustainable use.

"This is the culmination of a comprehensive process to create a certification unique to the fisheries and management systems of the warm waters of the Gulf of Mexico," said Laura Picariello, technical programs manager for G.U.L.F. "Throughout the process,

G.U.L.F. consulted with a Fisheries Technical Advisory Committee comprised of researchers, resource managers, industry members, and other stakeholders from the Gulf of Mexico region. G.U.L.F. continues to work closely with fisher-men and resource managers to facilitate communication and outreach to ensure the process is transparent and thorough."

Fisheries certified under the umbrella of G.U.L.F. will gain stability in a marketplace with ever increasing demands for sustainability verification.



## Jack Montoucet to Lead Wildlife and Fisheries

State Rep. Jack Montoucet is the new Secretary of the Louisiana Department of Wildlife and Fisheries (LDWF) effective Jan. 16, 2017.

“Jack Montoucet is a friend and a true Louisianan,” said Gov. John Bel Edwards. “As a businessman, he understands the complex nature of running an organization such as the Department of Wildlife and Fisheries, and as an alligator farmer in Acadiana, he shares my belief that nothing should get in the way of Louisiana remaining the Sportsman’s Paradise. This single agency represents so much about our culture, and I am excited to have Jack lead it into the future.”

“I’m honored to be chosen by our governor to lead an agency that protects Louisiana’s legacy and unique culture,” said Montoucet. “I will be a uniter, not a divider, on important decisions about access to wildlife and fisheries that impact our environment and our way of life. I understand the seriousness of the issues raised by a recent audit, and the governor and I are committed to making the necessary reforms to this agency. Businesses, recreational sportsman and every interested party will have a seat at the table and they will be treated fairly, and I am looking forward to serving the Sportsman’s Paradise.

Montoucet was elected to the House of Representatives in 2008. He is the owner of Jacques’ Croc’s & Farm Pride Processors and is a retired fire chief from the Lafayette Fire Department. For 30 years, he has been involved in growing and marketing the Alligator Farming Program under LDWF, serving as president of the Louisiana Alligator Association. This program is generating hundreds of Louisiana jobs and millions of dollars in tax revenue, at no cost to Louisiana taxpayers.

## LOUISIANA REGULATIONS

### New Blue Crab Fishing Regulations

Three new blue crab fishing regulations will take effect this year. Two changes were implemented Jan. 1 and will stay in effect through 2019. An additional regulation regarding escape rings will go into effect on Nov. 15, 2017.

Regulation changes effective Jan. 1, 2017, and to extend through 2019:

1. Ban on the commercial harvest of immature female blue crabs

There is an exception for immature female blue crabs held for processing as softshell crabs or being sold to a processor for the making of softshell crabs. Additionally, legally licensed commercial crab fishermen may have an incidental take of immature female crabs not to exceed two percent of the total number of crabs in possession. Crabs in a work box, used to sort or cull undersized and/or immature female crabs, are not subject to the restriction while held aboard an active fishing vessel. An immature female crab, also known as a “maiden” or “V-bottom” crab, can be identified as having a triangular shaped apron on her abdomen. A mature female crab can be identified as having a dome shaped apron on her abdomen.

2. Seasonal closure of the commercial fishery and the use of crab traps

The commercial harvest of blue crabs and the use of all crab traps will be prohibited for a 30-day period beginning the third Monday in February. During this period, all crab traps must be removed from all state waters including the three-mile territorial seas. All remaining crab traps found during the closure will be presumed as actively fishing and considered illegal. During this closure period, LDWF will conduct derelict crab trap cleanups throughout the Louisiana coast.

Regulation change effective Nov 15, 2017:

1. Changes to the number and size of escape rings required on crab traps

A minimum of three escape rings should be placed on the vertical, outside walls flush with the trap floor or baffle with at least two rings located in the upper chamber of each trap. The minimum size of rings should be 2 and 3/8 inches inside diameter. Any crab trap constructed of wire mesh 2 and 5/16 inches square or greater is exempt from escape ring requirements.

# GULF OF MEXICO REGULATIONS

## Proposed Rule to Require Turtle Excluder Device Use for Skimmer Trawls, Pusher-Head Trawls, and Wing Nets (Butterfly Trawls)

In an effort to strengthen sea turtle conservation efforts, NOAA Fisheries is seeking comments on a newly proposed rule. The rule, if implemented, would require all skimmer trawls, pusher-head trawls, and wing nets (butterfly trawls) to use turtle excluder devices (TEDs) in their nets. A TED is a device that allows sea turtles to escape from trawl nets. The purpose of the proposed rule is to aid in the protection and recovery of listed sea turtle populations by reducing incidental bycatch and mortality of sea turtles in the southeastern U.S. shrimp fisheries.

Vessels participating in the Biscayne Bay wing net fishery in Miami-Dade County, Fla., would be exempt from this rule because they operate by sight fishing and the agency does not currently believe this fishery presents a threat to sea turtles.

To further support the proposed rule, NOAA Fisheries also prepared a draft environmental impact statement (DEIS), which includes:

- a description of the purpose and need for evaluating the proposed action and other potential management alternatives;
- the science and data used in the analyses, background information on the physical, biological, human, and administrative environments; and
- a description of the effects of the proposed action and other potential management alternatives.

Request for Comments: The proposed rule and a notice of availability on the DEIS were published in the Federal Register on Dec. 16, 2016. Written comments on the DEIS and proposed rule must be received no later than Jan. 30 and Feb. 14, 2017, respectively, to be considered by NOAA Fisheries Service. All comments received by NOAA Fisheries Service will be addressed in the final rule and final environmental impact statement. Electronic copies of the proposed rule or the DEIS may be obtained from the Federal e-Rulemaking Portal at <http://www.regulations.gov> and the NOAA Fisheries Service Southeast Regional Office's website <http://sero.nmfs.noaa.gov/pr/pr.htm>.

How to Submit Comments: You may submit comments by either of the following methods. Comments received through other means may not be considered.

Electronic Submissions: Federal e-Rulemaking Portal: <http://www.regulations.gov>

- Enter the following docket number into the "Search" box: NOAA-NMFS-2016-0151.
- Select the appropriate title, and click "Submit a Comment." This will display the comment web form.
- Attachments to electronic comments (up to 10 MB) will be accepted in Microsoft Word, Excel, WordPerfect, or Adobe PDF file formats only.

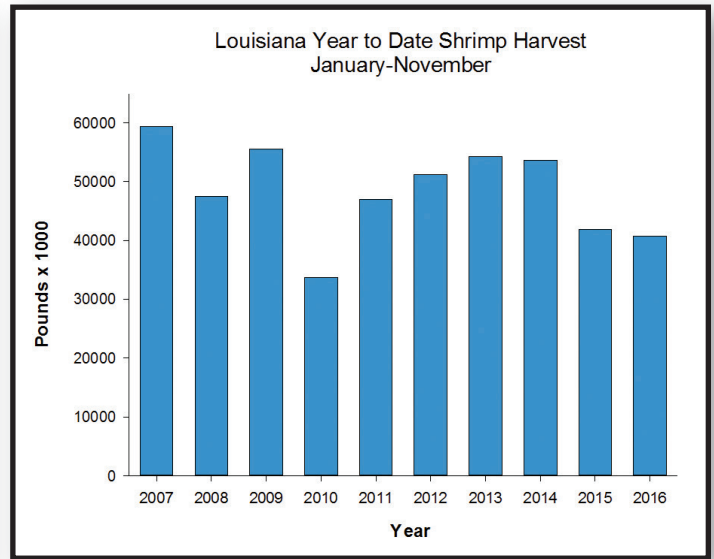
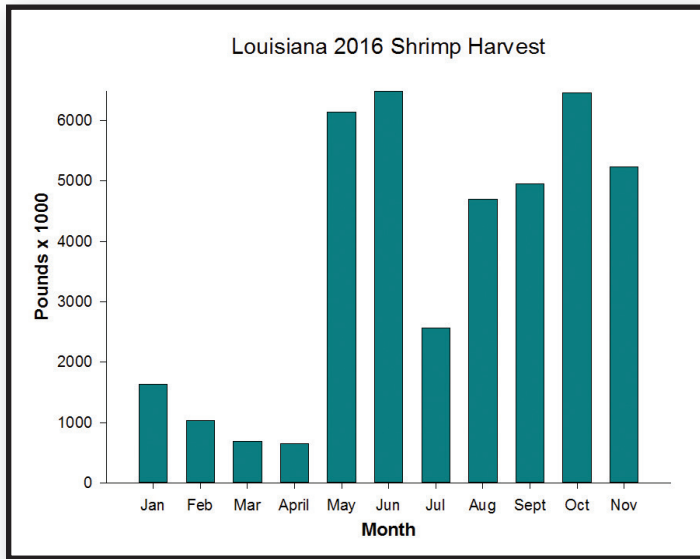
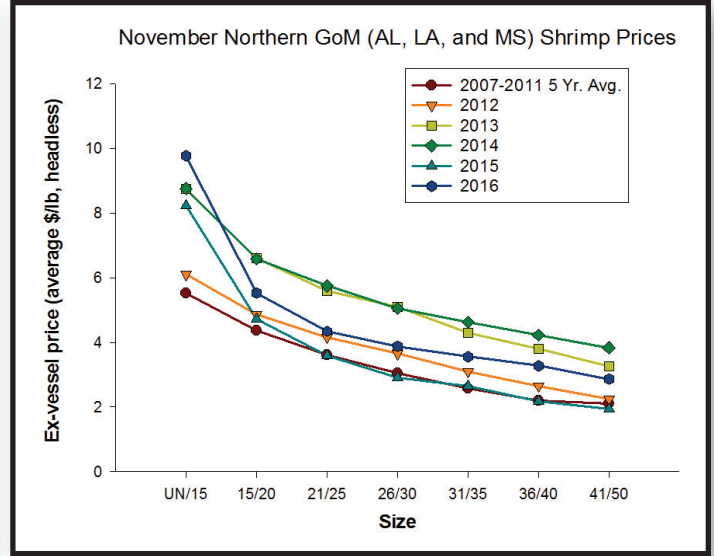
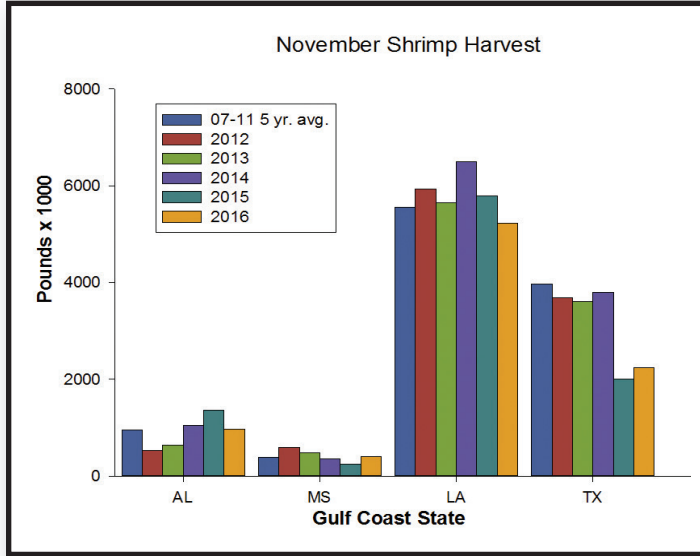
Mail: Michael C. Barnette, NOAA Fisheries Service, Southeast Regional Office, Protected Resources Division, 263 13th Avenue South, St. Petersburg, FL 33701-5505.

All comments will be part of the public record, and generally posted for public viewing to <http://www.regulations.gov> without change. All personal identifying information (for example, name, address, etc.) voluntarily submitted by the commenter, may be publicly accessible. Do not submit confidential business information or otherwise sensitive or protected information. Anonymous comments will be accepted.

# 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)





## Fish Gear Coordinates December 2016

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that seven claims in the amount of \$31,999.16 were received for payment during the period Dec. 1-31, 2016.

There were six paid and one denied.

Latitude/Longitude Coordinates of reported underwater obstructions are:

29 23.028	90 33.220	TERREBONNE
29 41.004	89 47.300	PLAQUEMINES
29 41.056	89 31.087	SAINT BERNARD
29 42.030	89 30.522	SAINT BERNARD
29 44.866	89 38.926	SAINT BERNARD
29 47.319	89 49.316	PLAQUEMINES
30 06.102	89 17.812	SAINT BERNARD

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that zero claims in the amount of \$.00 were received for payment during the period Nov. 1-30, 2016.

There were 0 paid and 0 denied.

## Upcoming Events

Feb. 1, 2017 – Recreational red snapper fishing season in state waters opens and will remain open until further notice. The season will run seven days a week in state waters with a daily bag and possession limit of two fish per person at a 16-inch minimum total length.

Feb. 1, 2017 – Commercial fishing for non-sandbar large coastal sharks opens in state waters until April 1, 2017.

July 1, 2017 – Commercial kind mackerel season opens, and it will remain open until the 2017-18 quota of 1,071,360 pounds is met.

# THE GUMBO POT

## CRAWFISH PIE

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:

5 tablespoons butter	2 tablespoons lemon juice
1 cup finely diced red onion	3 tablespoons flour
1 cup finely diced celery	12 ounces cooked Louisiana crawfish tails
4 green onions, white and green parts, finely sliced	8 ounces shredded pepper jack cheese
4 cloves garlic, finely minced	1 prepared piecrust
1 tablespoon Creole seasoning	

### Method:

Preheat oven to 350°F.

Place a small sauté pan over low heat; melt 2 tablespoons butter. Add onion and celery and cook until beginning to soften, about 6 to 8 minutes; do not brown. Add green onions and garlic and cook until fragrant, about 1 minute. Stir in Creole seasoning and lemon juice; set aside.

Place a large sauté pan over medium-low heat; add the remaining 3 tablespoons butter and melt. Whisk in flour and cook, stirring constantly, until a dark blonde roux is achieved. Add cooked vegetable mix to roux and stir; stir in crawfish tails and cook until heated through. Remove from heat and stir in shredded cheese.

Line a shallow 10-inch pie pan with prepared piecrust. Spoon crawfish mixture into piecrust. Place in oven and bake until heated through and bubbly, about 15 minutes. Serve hot.

**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](mailto:janderson@agcenter.lsu.edu).

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