



The Wahoo Fish

Originally thought to be a type of mackerel, the wahoo (*Acanthocybium solandri*) was commercially fished for a short period due to their savory taste. After being categorized as related to mackerel but not a species of mackerel, the commercial demand for them began to diminish. However, they gained a reputation of being a challenging but rewarding fish to pursue recreationally.

Found in many saltwater tropic areas across the world, they are known to be an excellent trophy fish to many fisherman for their taste and challenge to catch. Unlike most preying fish, they prefer solitary environments and are rarely seen traveling in schools, making it difficult to target them. Their razor-sharp teeth and strength make them an aggressive fish to reel in, adding to the thrill of the catch. The highest catch rate in North America is off Louisiana's coast. Wahoo can be found up to 15-30 miles offshore near oil rigs and weed lines and in depths ranging from 2 to 500 feet. While fishing for wahoo, you can also expect to see other large game fish such as tuna, dolphin and marlin. The best time to pursue wahoo is during the cooler months of January through March, and during the spawning season in June by trolling lures.

Wahoo, also called kingfish, ocean barracuda and ono (meaning "delicious" in Hawaiian), have stunning cobalt blue stripes lining their bodies. They are often confused with Spanish mackerel, but a key way difference is wahoo have a patch of skin that covers their mouths when closed. Both juveniles and adults have bladefin-like fins which help them propel through the waters at up to 60 mph and aid them at making very sharp turns while chasing prey. The wahoo's diet mainly consists of squid, but they will eat any other type of small fish that they can fit into their mouths. Wahoo have long, slender bodies reaching lengths of five feet, but can reach eight feet and weigh up to 90 pounds. The average life span for this fish is three years, but they can live up to 10. Wahoo are a short-lived but fast growing species. Females have a high fertility rate with over six million eggs per batch when they reach maturity at 2-3 year olds. Larger and older females can have up to 100 million eggs per batch. Although local wahoo populations can be affected by heavy prized sport fishing, the species as a whole is not considered overfished.

- Skylar Bueche



Sources:

<http://myfwc.com/research/saltwater/fish/wahoo/facts/>
<http://www.fishingworld.com.au/news/fish-facts-wahoo>

Diggles, Ben, Dr. "Fish Facts: Wahoo." *Fishing World*. N.p., n.d. Web. 18 Jan. 2012.

Collette, B.B. and C.E. Nauen, 1983. *FAO species catalogue*. Vol. 2. *Scombrids of the world*. An annotated and illustrated catalogue of tunas, mackerels, bonitos and related species known to date. *FAO Fish. Synop.* 2(125). 137 pp.

Hogarth, W. T. 1976. *Life history aspects of the wahoo *Acanthocybium solandri* (Cuvier and valenciennes) from the coast of North Carolina*. Ph.D. Dissertation. North Carolina State University, Raleigh, NC. 107 pp.

Crab Trap Rodeo

The Louisiana Department of Wildlife and Fisheries (LDWF) plans to have an event on March 11 from 8:30 am to 3:00 pm at Isle De Jean Charles Marina in Montegut (south of Pointe-Aux-Chenes WMA). To register or more information, visit <http://www.laseagrant.org/crabtraps/volunteers/>.

Drafts of 2017 Coastal Master Plan and FY 2018 Annual Plan Available for Review

The DRAFT 2017 Coastal Master Plan sets an ambitious path to respond to the loss of our coastal land and the threats from storm surge events. The master plan, in its purest sense, is a list of projects that build or maintain land and reduce risk to our communities. The 2017 Coastal Master Plan was built on the commitment and knowledge gained from the previous master plans and best available science and engineering to prioritize and sequence projects for implementation. Coastal Protection and Restoration Authority (CPRA) made it a priority to engage our coastal stakeholders and communities in the planning process, because, in the end, they are part of the solution and the most important reason for preserving this national treasure that is coastal Louisiana.

The DRAFT FY 2018 Annual Plan presents CPRA's three-year funding outlook and allocation plan to support the implementation of Master Plan projects during FY 2018 – FY 2020.

Public comments may be submitted for each plan now through March 26 through a new online public comment form, via email or regular mail.

Submit comments online at coastal.la.gov

Via <https://cpa.citizenreach.com/masterplan>

Via <https://cpa.citizenreach.com/annualplan>

Send an email to masterplan@la.gov

Send comments in writing to CPRA, PO Box 44027, Baton Rouge, LA 70804

Attend a public hearing and provide comments during the public comment period (ends March 26).

Coastal Restoration Road Show

Beginning this month, the Coalition to Restore Coastal Louisiana (CRCL) will host four unique events throughout coastal Louisiana that will provide a high level overview of Louisiana's coastal land loss crisis and the various local, state and federal efforts to address the impacts. Together, we will take a closer look at restoration and flood protection projects specific to the area where each event is being held. Each one of these unique events will be entertaining and informative with a little bit of a twist. Not only will you learn about coast restoration from the experts, you will also get the chance to actually go see where local restoration projects are occurring. Go to crcl.org for more details and how to register for these free, fun, exciting, and most importantly, informative events.

Lafitte

Feb. 15, 2017

Lafitte Multipurpose Center

4917 City Park Drive

Lafitte, LA 70067

Lacombe

March 16, 2017

Big Branch Marsh Wildlife Refuge

61389 LA-434

Lacombe, LA 70445

Cameron

March 2, 2017

Cameron Parish School Board Conference Center

510 Marshall Street

Cameron, LA 70631

Commercial Shark Angler Permit Requirements

Commercial shark anglers who fish on a vessel holding a federal permit to harvest Large Coastal Sharks are only allowed one commercial limit (45 sharks per vessel, per trip) regardless of the number of permitted or licensed anglers on that vessel.

Federal shark permit regulations specify that a vessel with a federal shark permit must abide by the federal regulations associated with a federal shark permit at all times. Federal regulations for the LCS fishery allow only one trip limit (45 per vessel) for any one trip, but multiple trips may be taken in one day.

State harvest regulations allow commercial shark fishermen, in state waters only, to harvest one daily limit (45 sharks) for each commercially licensed state shark permit holder on a vessel as long as that vessel does not have a federal shark permit associated with it. Only one trip per vessel per day is allowed. State permit holders may only sell their own catch and are reminded of the restriction that prohibits long line gear in state waters.

For more information, contact Jason Adriance at (504) 284-2032 or jadriance@wlf.louisiana.gov.

Oyster Season Reopened in East of the Mississippi River and North of the MRGO

LDWF reopened a portion of the public oyster seed grounds east of the Mississippi River and north of the Mississippi River Gulf Outlet (MRGO) within Louisiana Department of Health and Hospitals (LDHH) Harvest Areas 3 and 4 at one-half hour before sunrise on Jan. 31, 2017. Daily take and possession limit has been reduced from 50 sacks to 20 sacks of oysters per vessel. It is expected that this reduced sack limit will reduce the threat to the oyster resources in this area compared to previous harvest levels and these areas can withstand continued, limited harvest.

LDWF reminds oyster harvesters that the Lake Borgne/Mississippi Sound area, which is generally the area of LDHH Harvest Areas 1 and 2, will remain closed until further notice due to extensive oyster mortality observed throughout the area and to protect a recent spat set. Closure of this area is expected to increase the likelihood of spat survival and facilitate resource recovery. The protection of remaining oyster resource is in the long-term best interest of the public oyster seed grounds in this area.

Public notice of any opening, delay or closure of a season will be provided at least 72 hours in advance, unless such closure is ordered by the Louisiana Department of Health and Hospitals for public health concerns.

To view maps related to this action visit: <http://www.wlf.louisiana.gov/fishing/commercial-oyster-seasons>

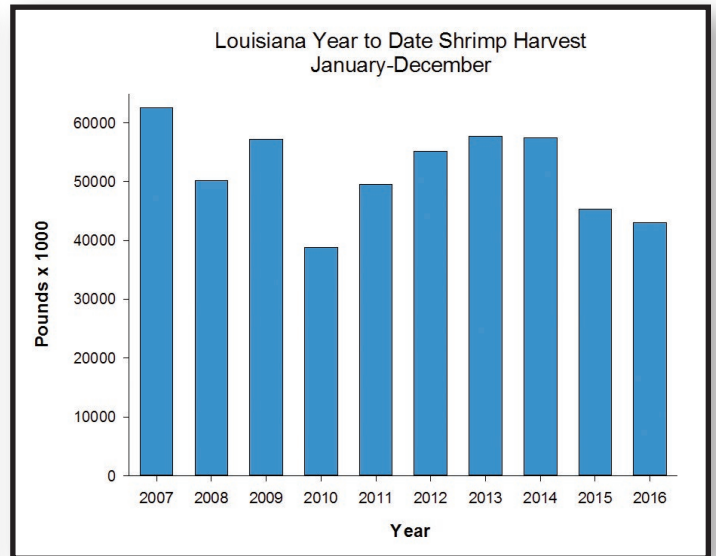
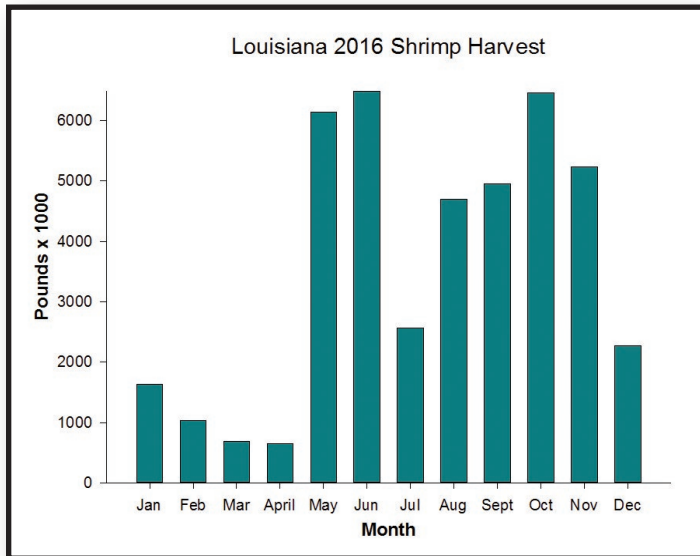
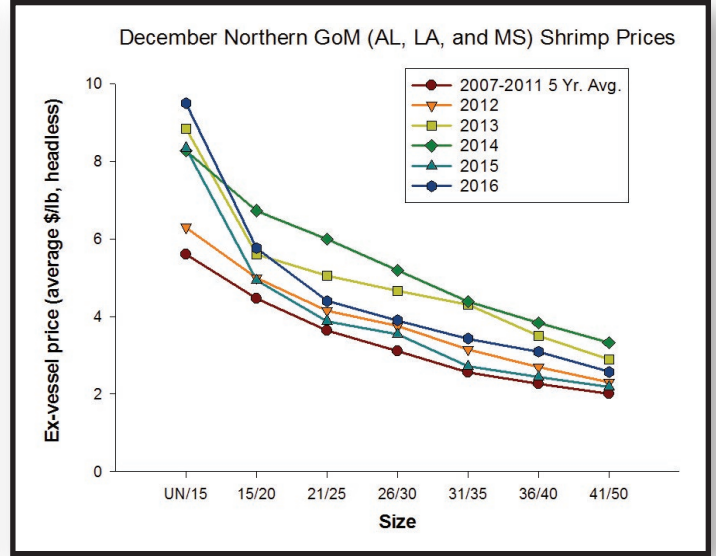
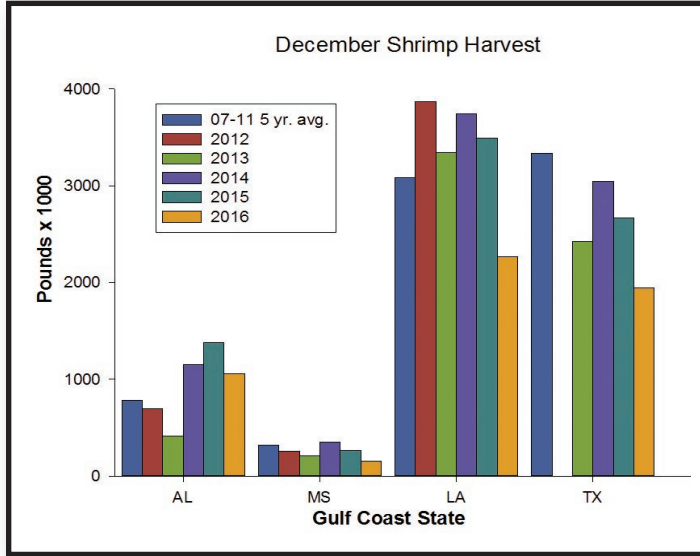
Important & Upcoming Events

Jan. 21, 2017 – Commercial season for king mackerel in Louisiana waters closed.

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

A BRIEF SEAFOOD DEPARTURE FOR MARDI GRAS HAYDEL'S KING CAKE

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:

1/3 c. granulated sugar
1 tsp. salt
1/2 c. shortening
2 large eggs
2 packs active dry yeast, ¼ ounce each
1 c. milk heated to 110°F.

1 tsp. lemon, orange, vanilla, or butter flavoring
4 c. all-purpose flour, in all, or as needed
vegetable oil
1/2 c. granulated sugar
3 tbsp. ground cinnamon
1/4 c. each purple, green, and gold granulated sugar*

Method:

In a stand mixer with paddle, cream together sugar, salt and shortening. Add eggs; cream until light and fluffy.

Meanwhile, dissolve yeast in milk; let sit 10 minutes or until foamy; add flavoring of choice. Add yeast and milk mixture to sugar and shortening mixture; stir to combine.

Replace paddle with dough hook. Add three cups flour one cup at a time, stirring on low speed until thoroughly combined between additions. Add remaining cup in quarter cup increments; dough should be elastic and not sticky and should pull away from the sides of the bowl; add more or less flour as necessary.

Turn out onto floured surface and knead by hand until smooth and pliable. Allow dough to rest for 1 to 1½ hours.

Roll out in oblong shape about 18 inches long. Coat with vegetable oil. Sprinkle evenly with sugar and cinnamon; roll up dough and knead to incorporate.

Roll back out into an oblong and cut into three strips; braid. Let rest 30 minutes or until braided dough can be stretched easily to twice its length; form into an oval.

Sprinkle top with colored sugars; bake at 370°F for 12 to 15 minutes, until lightly browned.

**Note: As shown here, confectioner's sugar is mixed with a little water, vanilla flavoring, and food coloring and used to ice the king cake.*

**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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