



Watts Going on with Catfish

In late fall 2015, new rules and regulations were published by the U.S. Department of Agriculture (USDA) pertaining to Siluriformes fish (catfish, Chinese catfish, pangasius and basa) and they became effective in spring 2016. This was the first time that regulation of a seafood product moved from the U.S. Food and Drug Administration (FDA) to USDA, and it also increased inspections and regulations for countries exporting catfish to the U.S.

An 18-month transition period allowed catfish slaughter and processors to come into compliance with Food Safety and Inspection Service (FSIS) regulations. Along with imported catfish, these new rules affected Louisiana wild-caught catfish processors. The main issues were: a) upgrading facilities to meet USDA/FSIS standards, b) developing and implementing protocols and records associated with Sanitation Standards and Hazard Analysis and Critical Control Points (HACCP), and c) cost of inspection overtime. In response, Louisiana Sea Grant (LSG) and the LSU AgCenter developed a food safety model that would fit Louisiana's wild catfish industry and assisted them developing and implementing their food safety systems.

LSG and the AgCenter are working with 10 wild catfish processors in Louisiana, including visits, some in conjunction with USDA/FSIS officers; establishing sanitation standards documentation and monitoring; and developing and implementing HACCP. Even though some processors participated in seafood HACCP workshops in the late '90s, many needed an update. LSG and the AgCenter created a training curriculum, adapting the Basic Seafood HACCP curriculum to USDA regulations and catfish. This curriculum complies with all USDA/FSIS HACCP training requirements. Also developed was a food safety model for wild catfish processing.

In cooperation with Louisiana Fisheries Forward, LSG and the AgCenter, two one-day workshops were offered to wild catfish processors. The first workshop was hosted on LSU's Baton Rouge campus, and the second one in Mansura. Nine processors participated in the two workshops. LSG and the AgCenter also had the participation of the Louisiana Department of Health and Louisiana Department of Wildlife and Fisheries. Since Sept. 1, full enforcement has been in place, and while some processors are still working around facility upgrades and inspection hours, all processors LSG and the AgCenter assisted are compliant with the USDA, allowing all of us to still enjoy wild-caught Louisiana catfish.

– Evelyn Watts

Terrapins and Crab Traps

Recreational and commercial crab traps are often assumed to be trapping Diamondback Terrapin in Louisiana and across the Gulf. In an effort to improve communication with the Diamondback Terrapin research community and to work to change the narrative and approach to terrapin recovery, the Gulf States Marine Fisheries Commission is hosting a special session to address these gaps in communication on Wednesday, Oct. 18, from 8–11:45 a.m. during their 68th annual meeting in Mobile, AL. Several presentations will be made by both members of the DTWG and the Commission's Crab Subcommittee. If you are interested, the session will be streamed live. Register at: <https://attendee.gotowxv.com/register/4153331892316185602>.

Providing Written Comment

Is there new proposed management that you feel strongly about? Providing written comment to rule makers (i.e. state legislators, Louisiana Wildlife and Fisheries Commission, Gulf of Mexico Fishery Management Council, or others) is a great way to have your voice heard. Here are some tips to help you get started.

Tips for Providing Written Comment — Adapted from the Gulf of Mexico Fishery Management Council

- Keep it short and simple – A one-page letter is best to highlight your key points.
- Stick to the subject – If you are writing about a specific issue or grouping of issues, stay on topic. If you have multiple topics to discuss, it is best to write separate letters.
- Identify yourself – Are you a recreational fisherman, commercial fisherman, marine scientist? If you are representing a group, give the name of the group and the size of its membership.
- State your opinion – State the reasons for your opinion. Be explicit and directly refer to the actions being considered. Directly state if you are in favor or opposed to the action or alternatives and why.

LOUISIANA REGULATIONS

2017-2018 Louisiana Oyster Season

The following dates were set for the upcoming oyster season:

Wednesday, Nov. 1, 2017 – Calcasieu Lake: West Cove only.

Monday, Nov. 13, 2017 – all Public Oyster Seed Grounds east of the Mississippi River, north of the Mississippi River Gulf Outlet (DHH Shellfish Harvest Areas 1-4), Bay Long/American Bay sacking-only area, Sister Lake, and the Vermilion/East and West Cote Blanche Bay/Atchafalaya Bay Public Oyster Seed Grounds will open at one half-hour before sunrise.

Tuesday, Nov. 14, 2017 – the following areas will close to seed harvest on Nov. 13 but remain open as sacking-only areas: all Public Oyster Seed Grounds east of the Mississippi River, north of the Mississippi River Gulf Outlet (DHH areas 1-4) and Sister Lake.

During the 2017-2018 open oyster season, the following sack limits provisions will be in effect: to a daily take and possession limit not to exceed 50 sacks of oysters per vessel, (35 sacks per vessel in the Sister Lake Public Oyster Seed Reservation; 7 sacks per person per vessel per day in the West Cove portion of Calcasieu Lake). The daily take and possession limit will not apply to vessels harvesting seed oysters for bedding purposes or vessels operating under a valid Oyster Cargo Vessel Permit, and these vessels cannot harvest oysters.

Closure dates, adjustments in sack limits and/or sacking-only areas will be determined by LDWF Secretary Jack Montoucet on an “as needed” basis, based on biological and harvest data, or if enforcement issues are encountered. The secretary is also authorized by the commission to take emergency action to reopen areas previously closed if the threat to the resource has ended and to open public areas if substantial oyster resources are located.

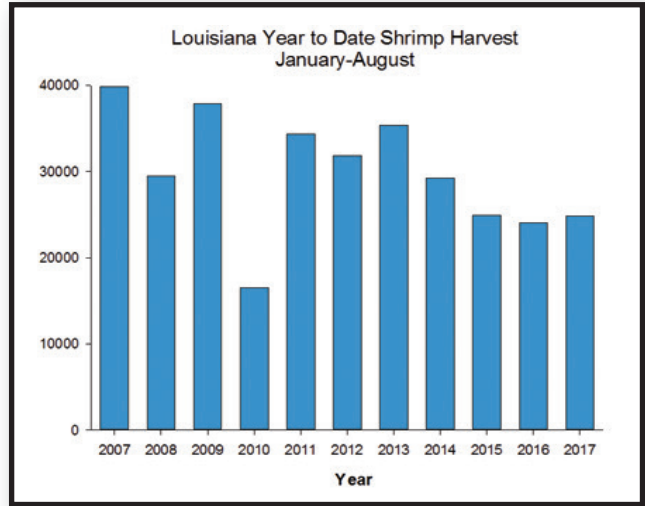
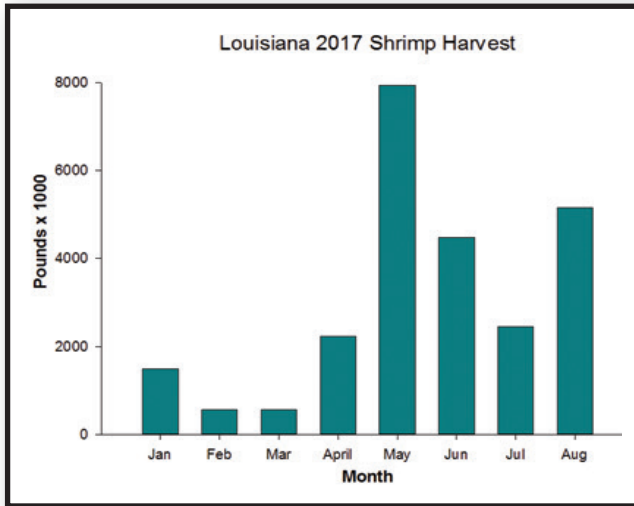
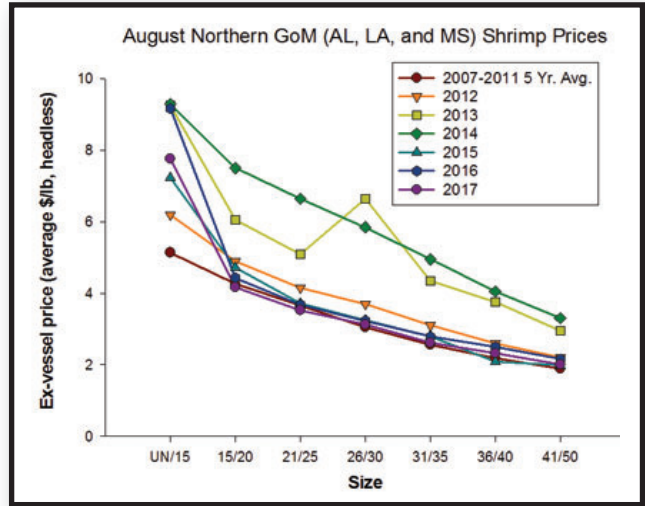
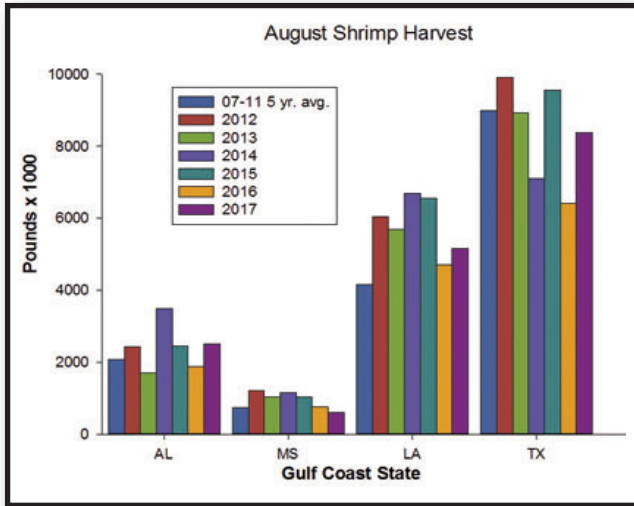
Public notice of any opening, delay, or closure of a season will be provided at least 72 hours prior to such action, unless such closure is ordered by the Louisiana Department of Health and Hospitals for public health concerns.

More provisions and closed areas can be found at LDWF’s website <http://www.wlf.louisiana.gov/fishing/oyster-season>.

GULF OF MEXICO REGULATIONS

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 – August 2017

There were 13 paid and one denied.

Latitude/Longitude Coordinates, in degree decimal minutes, of reported underwater obstructions are:

29 05.505	90 42.224	TERREBONNE
29 08.440	89 26.696	PLAQUEMINES
29 09.620	90 04.054	JEFFERSON
29 12.972	89 55.450	JEFFERSON
29 17.219	89 51.904	PLAQUEMINES
29 17.257	89 46.933	PLAQUEMINES
29 18.783	89 51.212	PLAQUEMINES
29 24.212	90 37.508	TERREBONNE
29 24.317	90 03.030	LAFOURCHE
29 29.851	90 09.112	LAFOURCHE
29 34.080	89 30.245	PLAQUEMINES
29 34.121	89 29.614	PLAQUEMINES
29 51.096	89 33.792	SAINT BERNARD
30 06.644	89 19.520	SAINT BERNARD

A list of claimants and amounts paid can be obtained from Don Haydel, acting administrator, Fishermen's Gear Compensation Fund, P.O. Box 44277, Baton Rouge, LA 70804, or call (225) 342-9388.

Important Dates & Upcoming Events

Oct. 10, 2017: Crab Task Force meeting 2021 Lakeshore Drive, Suite 210, New Orleans, 1:00 p.m.

Oct. 11, 2017: Shrimp Task Force meeting Terrebonne Council Meeting Room, 8026 Main Street, Houma, La 70360, 10:00 a.m.

Oct. 11, 2017: Louisiana Seafood Promotion & Marketing Board Meeting, Capital Park Event Center, 702 N. River Road, Baton Rouge, LA 70802, 1:00 p.m.

Jan. 16, 2018: Sanitation Control Procedures workshop, 214 Efferson Hall, LSU Campus 8:00 a.m.

Jan 17-19, 2018: Basic Seafood HACCP, 214 Efferson Hall, LSU Campus, 8:00 a.m.

March 6, 2018: Louisiana Fisheries Forward Summit

THE GUMBO POT

SHRIMP AND CRAWFISH FETTUCCHINI*

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:

1½ cups butter	2 cups half-and-half
3 cups chopped onions	1 pound Velveeta or American cheese, cubed
2 cups chopped green bell peppers	2 tablespoons chopped pickled jalapeño peppers
1 cup chopped celery	2 teaspoons chopped garlic
½ cup all-purpose flour	salt
½ cup chopped fresh parsley	cayenne pepper
1½ pounds medium Louisiana shrimp, peeled and deveined	1 pound fettuccine, cooked according to the package directions and drained
1½ pounds peeled Louisiana crawfish tails	1 cup grated Parmesan cheese

Method:

Preheat the oven to 350°F. Melt the butter in a large heavy Dutch oven over medium heat. Add the onions, bell peppers, and celery and cook, stirring often, for 10 minutes, or until they are wilted and pale gold. Add the flour and cook, stirring often, for 2 minutes. Add the parsley, shrimp, and crawfish. Cook, stirring often, for about 5 minutes, or until the shrimp turn pink. Add the half-and-half, cheese, jalapeños, and garlic. Stir until the cheese

is completely melted and the mixture thickens, about 5 minutes. Season to taste with the salt and cayenne.

Arrange the fettuccine in a 3-quart casserole and pour the seafood mixture over it evenly. Sprinkle the top of the casserole with the Parmesan cheese. Bake for about 10 minutes, or until the mixture bubbles.

Excerpted from *Cooking Up a Storm* by Marcelle Bienvenue and Judy Walker

*Serves 12

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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