Bottlenose Dolphin

Bottlenose dolphins are one of the most popular marine mammals, being known for their playful behavior, high intelligence and common appearance at the surface. This species of dolphin has a chubby, featureless, uniform grey colored body with a short, stubby beak and long flippers. Adults can reach eight to 12 feet in length and weigh 800-1400 pounds and range in coastal waters around the world. The average lifespan of a bottlenose dolphin is 40-50 years, reaching sexual maturity between 5-14 years. Mating occurs year-round, and females often birth every three to six years. Being a mammal, dolphins nurse their young with milk from their mammary glands for 11 months to two years after birth and often have the calf stick by their side until it is three to eight years old.

Another amazing characteristic of this species is the social interactions the dolphins have with one another. They stay together in small groups called pods of four to 15 individuals and cooperate with each other during hunting, swimming, and even calf raising. The way bottlenose dolphins communicate with each other is through a complex system of squeaks and whistles called echolocation. This system helps the dolphins find food and navigate by sending ultrasounds through the water, which are then bounced back to them and interpreted by an organ called the mellon. This is a very important feature as it aids the dolphins in hunting together. Usually a pod will hunt with each other by surrounding a school of fish, trapping them and then take turns swimming through the school to catch fish.

Since bottlenose dolphins are mammals they must breathe air as their source of oxygen, leading them to surface every three to five minutes to breath. This species can swim down 820 feet below the surface of the ocean and stay up to 15 minutes underwater. These dolphins are commonly seen riding the waves alongside ships, playing with other fish, seaweed and marine debris, and even associating with other ocean predators such as sharks and sea turtles. Bottlenose dolphins are adaptable predators and are capable of problem solving, tool-use and flexibility with prey.

Bottlenose dolphins like to thrive in mainly enclosed, shallow areas and often clash with local fisherman and pollution near shorelines, causing a high accidental mortality rate for the species. Although they are protected under the Marine Mammal Protection Act of 1972, they still face threats of being hunted in Japan for their meat and blubber. Currently, this species is listed as least concern on the International Union for Conservation of Nature Red List and still thrive abundantly in the seas.

- Skylar Bueche

Citations:

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Web: http://www.defenders.org/dolphin/basic-facts





What's Going on with Shrimp and Crab Landings?

Shrimp and crab always have cyclical rises and falls in landings, but right now we are in a lower landings period for both.

Year to date shrimp landings have been on a steady decline since 2013. Specifics are available below in Shrimp Watch, but from 2006 to 2016 (excluding 2010 because of the oil spill closures), the average year to date landings through October was 47.3 million (headless) pounds. In 2017, the landings are only at 32.3 million (headless) pounds, a decline of over 30 percent. Total 2016 landings were the lowest (expect for 2010) since before 2006, and 2017 is on track to be even lower.

However, Texas, Mississippi, and Alabama are having better years than Louisiana. Additionally, after seeing some price increases at the dock during 2013 and 2014 due to disease and mass mortalities in aquaculture ponds in Asia and Central America, prices are back at the 2011 five-year average. In 2016, shrimp imports to the U.S. reached 1.3 billion pounds from 60 different countries.

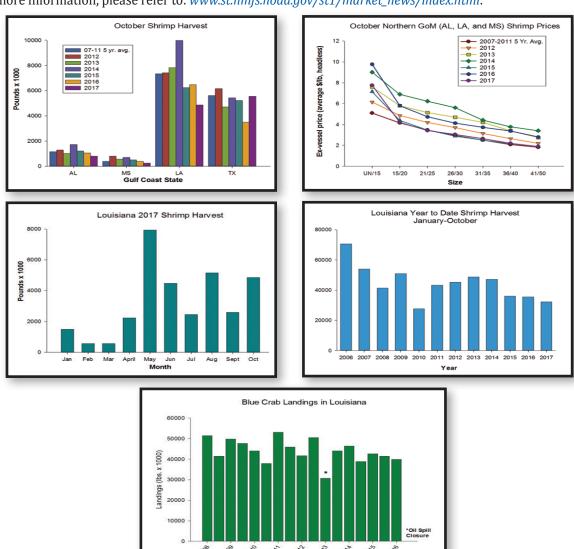
With data available through the end of 2016, hard blue crab landings (not peelers or soft shell) were 39.9 million pounds in 2016. This is an 11 percent decline over the ten-year average of 44.9 million pounds (excluding 2010 because of the oil spill). Unlike shrimp which had its worst year in over a decade, 2016 blue crab landings were still higher than 2013. Additionally, price is still up for blue crab. The 2012 five-year average was \$0.84 per pounds. While there has been a decline since the record high 2014 season of \$1.55 per pound, dockside value was \$1.22 per pound in 2016.

- Julie Lively

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.



New Oyster Reef in Calcasieu Lake

A new oyster reef in Calcasieu Lake is planned for the purposes of increasing oyster habitat and fisheries production. The construction process, known as cultch planting, is a proven habitat improvement technique in use by Louisiana Department of Wildlife and Fisheries (LDWF) since 1917.

The project will consist of spreading approximately 12,500 cubic yards of crushed limestone on the lake bottom to create approximately 100 acres of artificial oyster reef near Long Point on the east side of Calcasieu Lake. Project construction was tentatively set to begin construction at the end of November and should be completed in approximately two weeks.

The contractor, Quality First Marine, will utilize high-pressure water cannons to spray the cultch material (crushed limestone) off the barges and into the water. Boaters should use caution while the operations are underway to avoid potentially dangerous flying cultch material. Light-loaded barges will ferry the material from a staging area in the Calcasieu ship channel near nine-mile cut to the project site to avoid excessive disturbance to the lake bottom while in transit.

The planting method involves spreading clean cultch materials on the bottom of the lake as a base for small oyster larvae to settle. Oyster cultch can include any hard, clean material, but LDWF traditionally uses old oyster shells, crushed concrete or crushed limestone. Cultch plants have been successfully utilized to establish or enhance oyster reefs state-wide, including Calcasieu Lake, as well as for mitigation for damages incurred to the Calcasieu Lake public oyster area.

Other efforts utilized by LDWF to enhance oyster populations in the lake have consisted of deploying hatchery reared oysters (over 788 million larvae from 2012 through 2015 and over 34 million oyster spat in 2013), increasing the amount of biological sampling of the resource, reducing daily sack limits, reducing season lengths as well as total closures of some areas to harvest. Additionally, the Louisiana Legislature recently restricted the method of harvest to hand tongs only.

Oyster Possession Limit Reduced On Certain Public Oyster Seed Grounds

The daily take and possession limit of oysters is reduced to 25 sacks on all public oyster seed grounds east of the Mississippi River and north of the Mississippi River Gulf Outlet (MRGO), including Lake Borgne, as well as the Sister Lake Public Oyster Seed Reservation in Terrebonne Parish, effective Nov. 28, 2017.

Since the season opening on Nov. 13, 2017, harvest activities have significantly reduced oyster stocks. Continued commercial harvest at the current rate may threaten the long-term sustainability of the remaining oyster resources and reefs in these areas. Protection of the remaining oyster reef resources is in the best interest of oyster conservation for these areas.

Twelve Juvenile Whooping Cranes Released into the Wild at Rockefeller Wildlife Refuge

Twelve juvenile whooping cranes were released into the wild Dec. 6 at the Rockefeller Wildlife Refuge near Grand Chenier as part of an ongoing effort to protect the species from extinction. These 12 cranes join 11 juvenile whooping cranes, which were released on Nov. 9 on the nearby White Lake Wetlands Conservation Area (WLWCA) in Vermilion Parish.

The 12 whooping cranes were released into a holding pen at Rockefeller on Nov. 14 for observation as they acclimated to their new home then were released Wednesday.

The 23 juvenile cranes are part of an experimental population that now numbers 72 in the Louisiana wild being monitored by LDWF.

Of the 12 cranes, seven were reared at Patuxent Wildlife Research Center in Maryland, two were raised at Calgary Zoo in Canada and three were hatched from eggs collected from the wild in Wisconsin and reared at the Freeport-McMoRan Audubon Species Survival Center in New Orleans.

Anyone encountering a whooping crane is advised to observe the bird from a distance and to report the sighting to LDWF (www.wlf.louisiana.gov/webform/whooping-crane-reporting-form). Whooping cranes are large-bodied, white birds with a red head and black facial markings along. Birds measure a height of five feet and a wingspan of seven to eight feet that makes them very distinctive. In flight, whooping cranes display black wing tips, a fully extended neck, and legs that extend well beyond the tail.

Anyone witnessing suspicious activity involving whooping cranes is advised to call the LDWF's Enforcement Division at (800) 442-2511 or use the tip411 program, which may offer a cash reward for information leading to arrests or convictions. To use the tip411 program, citizens can text LADWF and their tip to 847411 or download the "LADWF Tips" iPhone app from the Apple iTunes store free of charge. Citizen Observer, the tip411 provider, uses technology that removes all identifying information before LDWF receives the text so that LDWF cannot identify the sender.

Fish Gear Coordinates - November 2017

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that seven claims in the amount of \$25,466.99 were received for payment during the period Nov. 1-30, 2017.

There were seven paid and zero denied.

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

29 04.396	90 15.784	LAFOURCHE
29 04.735	90 13.038	LAFOURCHE
29 11.115	89 08.980	PLAQUEMINES
29 24.293	90 03.282	LAFOURCHE
29 24.879	89 50.979	PLAQUEMINES
29 41.736	89 46.045	PLAQUEMINES
89 41.535	29 44.272	ST. BERNARD

A list of claimants and amounts paid can be obtained from Charles Reulet, administrator, Fishermen's Gear Compensation Fund, P.O. Box 44487, Baton Rouge, LA 70804 or you can call (225) 342-7591.

Important Dates & Upcoming Events

Nov. 18, 2017: Gray triggerfish commercial fishing closed.

Jan. 1, 2018: Commercial fishing for non-sandbar large coastal sharks to open in state waters

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

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

March 6, 2018: Seafood Summit and Expo, Pontchartrain Center, Kenner

THE GUMBO POT

PECAN-CRUSTED FISH

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:

Four 4 to 6 ounce pieces of Louisiana white flesh fish ½ c. finely ground pecans 1 tsp. Creole seasoning 2 tblsp. butter, melted

1 - 2 cloves garlic, pressed or finely minced Salt and pepper to tasteLemon wedges as needed

Method:

Preheat oven to 400°F. Rinse fish and pat dry. Mix pecans, Creole seasoning, butter, garlic, and salt and pepper to taste. Place fish on a baking dish large enough to accommodate all four pieces without touching. Top each piece with pecan

mixture, dividing equally. Bake until fish flakes with a fork, approximately 10-12 minutes for 1" thick filets. Serve at once; with lemon wedges as desired.

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.

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