



So Many Crabby Changes

There have been a lot of regulation changes for blue crab over the last few years. Blue crabs always have cyclical rises and falls in landings, but right now we are in a lower landings period.

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). Stock assessments on the Louisiana population found overfishing occurred in 2012 and 2014. While there may be many reasons why the population is down, such as increase in predators, rainfall amounts and other factors, fishing is the piece managers can try to regulate to help the population.

To try to help the population, several new regulations have taken effect over the last few years. First, for new commercial blue crab fishermen, there is a training program to get a new gear license. In 2017, traps must now have three (instead of two) larger escape rings (2 3/8 inch). Beginning in 2017, a new three-year rule closed trap fishing for 30 days and banned the harvest of immature females for commercial fishermen. For immature females, a 2 percent accidental take is allowed, and females in peeler/ buster boxes are exempt.

In 2018 and 2019, the 30-day closure is changing to a 60-day no female harvest March 1 - April 30. However, total trap closures will still take place across the state in 2018 for derelict crab trap cleanups. The full list of trap closures for cleanup can be found at www.laseagrant.org/crabtraps. A rodeo will be held at LUMCON in Cocodrie on March 24 from 8:00am to 2:00pm. Hopefully, the new stock assessment currently underway and due out next year will show these actions have helped the population recover to healthy levels.

– Julie Lively



Photo of blue crab by Julie Lively

Redfish

The red drum or redfish (*Sciaenops ocellatus*) is one of Louisiana's most sought-after sportfish. Their mild, sweet flavor and firm, flaky flesh makes them popular table fare and their preference for inhabiting shallow inshore waters and estuaries makes them easily accessible to recreational anglers.

As their name suggests red drum are mostly coppery-red in color with a contrasting white belly. Their most characterizing feature is the large black spot that is typically located on both sides of the caudal peduncle (the base of the caudal/tail fin). Some individuals may have more than one spot, and these may be located elsewhere on the fish's body.

The name drum comes from the males' ability to produce a knocking sound during courtship, the sound is sometimes audible when the fish is removed from the water. The drumming is produced by special muscles that cause their swim bladders to vibrate and can often be felt by placing one's hand under the belly of a live fish.

Adult fish return each year to their natal estuaries to spawn from mid-August to November. Females can produce as many as 20 to 40 million eggs annually. Red drum have been known to live to 62 years of age and the International Game Fish Association's current All-Tackle World Record is 94 pounds 2 ounces. They are strong fighters that are found in Louisiana's coastal waters and estuaries all year and can be targeted using a wide variety of baits and artificial lures.

There is a slot size limit of 16-27 inches total length and the bag limit is five fish per person daily with no more than one fish exceeding 27 inches total length. As mentioned the red drum is a tasty table fish, however individuals larger than 10-15 pounds tend to have stringy, coarse flesh which many anglers consider unpalatable. Most sportsmen tend to release the larger specimens they catch to ensure a steady supply of red drum for future generations.

– Damen Pheiffer

References:

<http://www.chefs-resources.com/seafood/finfish/red-drum-fish/>

<https://dosits.org/galleries/audio-gallery/fishes/red-drum/>

<https://www.igfa.org/species/129-drum-red.aspx?CommonName=129-drum-red.aspx>

<http://www.iucnredlist.org/details/193270/0>

<https://www.southernflyexpeditions.com/fly-fishing-redfish-new-orleans-louisiana-marsh-blog//best-time-to-fish-louisiana>

<http://www.wlf.louisiana.gov/fishing/saltwater-seasons-limits>

Online Ordering for Oyster Hatchery Larvae

An online ordering portal launched Feb. 6 to provide the oyster industry with hatchery-reared oyster larvae and seed produced at the Michael C. Voisin Oyster Hatchery.

Requests will only be accepted via the online ordering portal and will be filled based on the order that they are received. Priority will be given to in-state larvae orders. Requests made in writing or by phone will not be accepted. Larger orders may be reduced or split by the department based on availability of larvae and seed. Payment will not be required at the time of requests. LDWF will contact those requesting hatchery products at a later date for payment.

The online ordering form can be found at www.wlf.louisiana.gov/fishing/oyster-larvae-order-form.

Louisiana Sea Grant Book Wins State Award

This year's Louisiana Literary Award winner is *Ain't There No More: Louisiana's Disappearing Coastal Plain* by Louisiana Sea Grant Scholars Carl A. Brasseaux and Donald W. Davis.

In an effort to put a human face on an ecological disaster, their book chronicles the economic history of coastal Louisiana and its people. The well-chosen photographs complement the text and support the authors' thesis that this landscape, rather than being "worthless" swamp land, has always been an important contributor to the economic engine of the state and nation. As such, the people living in the region deserve to have a voice when deciding how to fix the problems caused by coastal erosion.

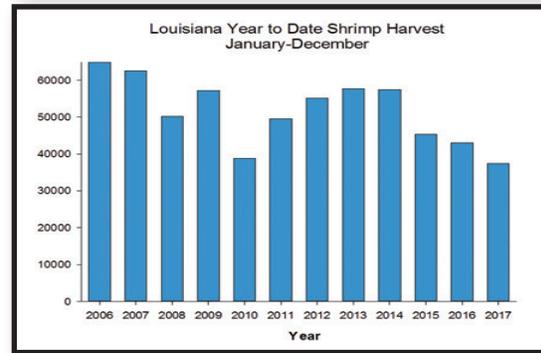
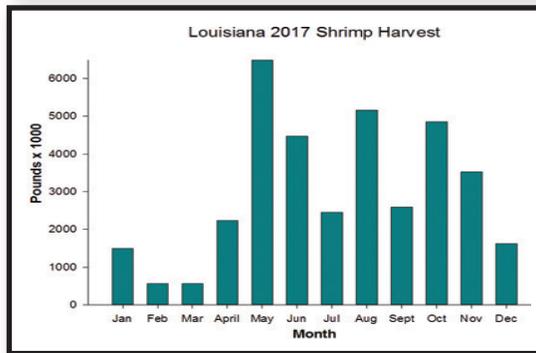
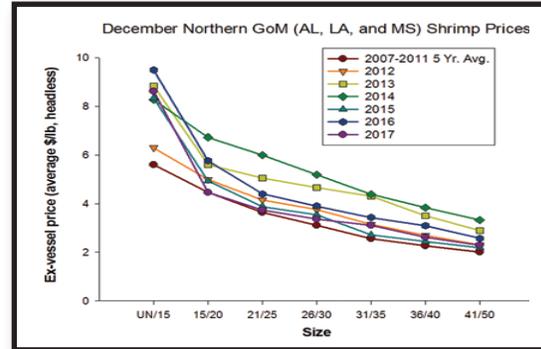
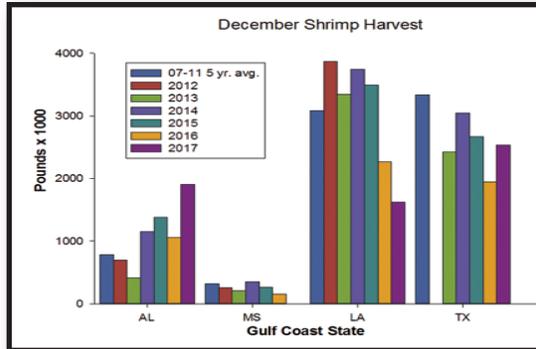
The Louisiana Literary Award, which consists of a bronze plaque and a check for \$250, will be presented to professors Brasseaux and Davis at an awards ceremony on March 9 as part of the Louisiana Library Association's Annual Conference at the Alexandria Convention Center.

Ain't There No More: Louisiana's Disappearing Coastal Plain is part of Louisiana Sea Grant's Third Coast Book Series published by the University Press of Mississippi. Books in the series can be purchased at www.upress.state.ms.us.

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/stl/market_news/index.html.



Fish Gear Coordinates – January

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that 12 claims in the amount of \$57,839.50 were received for payment during the period January 1-31, 2018.

There were 12 paid and zero denied.

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

29 05.056	90 47.703	TERREBONNE
29 12.029	91 10.716	TERREBONNE
29 12.151	90 32.240	TERREBONNE
29 12.237	90 52.297	TERREBONNE
29 15.801	89 56.345	JEFFERSON
29 17.366	90 31.060	TERREBONNE
29 17.936	89 44.683	PLAQUEMINES
29 20.284	89 39.406	PLAQUEMINES
29 25.702	91 15.054	SAINT MARY
29 28.353	90 08.681	LAFOURCHE
29 31.549	90 07.554	JEFFERSON
30 07.114	89 18.881	SAINT 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 call (225) 342-7591.

Important Dates & Upcoming Events

March 6, 2018:

Louisiana Fisheries Forward Summit.

Come join us at the Pontchartrain Center in Kenner. This free event is the Gulf South's premier commercial fishing and seafood industry event, attracting hundreds of commercial fishermen, seafood dealers, processors, and others. Produced by Louisiana Sea Grant, LSU AgCenter and the Louisiana Department of Wildlife and Fisheries – with their industry partners – it is part of the Louisiana Fisheries Forward (LFF) education initiative.

This year's Summit will again be structured as an expo, with an open trade show and ongoing demonstrations repeated throughout the day. Register for free lunch and to win door prizes at www.lafisheriesforward.org/summit/summit-participant-registration





Beyond the Boat

SEAFOOD PROCESSING PAVILION

Make your seafood products more valuable!

Learn how at the LFF Seafood Summit, featuring:

- Short workshops on:
 - How to create a micro-processing facility
 - Methods for packing & shipping fresh and frozen seafood products
 - Seafood labeling requirements
- Products currently produced by local fishermen
- Chef demonstrations of packaged seafood products; learn what seafood they need in their restaurants.
- Demonstrations of innovative processing and packaging equipment—with Q&As.

**Louisiana Fisheries Forward
2018 SUMMIT**

Tuesday, March 6

The Pontchartrain Center
4545 Williams Blvd, Kenner, LA 70065

8:30 a.m. – 4 p.m.



Register NOW for lunch & to be eligible for \$3,500 in door prizes
LaFisheriesForward.org/Summit





March 24, 2018:

Crab Trap Rodeo Cleanup Day.

LUMCON, Cocodrie. 8 a.m. to 2 p.m.



**DERELICT
CRAB TRAP
RODEO**




LUNCH PROVIDED BY:



VOLUNTEERS NEEDED!

Volunteers with and without boats are needed!

Special Volunteer Day!
March 24, 2018
8:00 am - 2:00 pm
Louisiana Universities Marine Consortium
8124 LA-56, Chauvin, LA 70433
Clean Up Area: Terrebonne Basin

VOLUNTEERS MUST REGISTER AT
<https://www.surveymonkey.com/r/F9CL2G>

For more information, contact:
Peyton Cagle at pcagle@wlf.la.gov

Boat owners will be provided the equipment needed to collect the traps and transport them in the owner's vessel. Additional volunteers are welcome to man the unloading dock and help with the demolition and disposal of traps.

THE GUMBO POT

CRAWFISH MAC AND CHEESE

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-pound Louisiana crawfish tails	hot sauce
1-pound elbow macaroni, cooked until just al dente	1/2 stick butter
5 cups shredded sharp cheddar, in all	3 cloves garlic, minced
1 teaspoon salt	3 tablespoons flour
1/2 teaspoon black pepper	2½ cups half & half
1 teaspoon dry mustard	

Method:

Preheat oven to 350°F. Drain liquid off crawfish tails and reserve. Drain macaroni well and place in a large mixing bowl with 3 cups of cheddar, salt, pepper, mustard and hot sauce.

Place a heavy saucepan over medium heat. Add butter and melt; add minced garlic and sauté until fragrant, 1 to 2 minutes. Sprinkle flour over garlic mixture and whisk to blend; slowly pour in half & half and reserved crawfish liquid, whisking briskly. Bring to a boil and hold at a hard simmer for 3 minutes while

whisking constantly. Remove from heat and stir in crawfish tails. Fold crawfish and sauce into the pasta mixture; taste and adjust seasoning.

Pour mixture into a buttered 13x9-inch baking dish, dot with butter and top with remaining 2 cups of cheddar. Transfer to oven (middle rack) and bake until golden, about 50 minutes. For a darker crust, broil for a few minutes, watching carefully.

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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