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Yellowfin Tuna

Although highly migratory, yellowfin tuna (*Thunnus albacares*) can be found in the Gulf of Mexico year-round. However, they are most prevalent during summer. They are pelagic and often congregate around thermoclines and structure such as canyons, shelves, oil rigs and even floating debris. They generally prefer clean, blue water and thus do not come close to shore frequently in Louisiana.

The yellowfin is regarded by many as the most colorful large tuna, but they may be confused with some of the other species that occur in the Gulf. Most large yellowfin have over-extended second dorsal and anal fins that can reach more than halfway to the tail. The pectoral fins of the adults do not extend past the second dorsal as they do in the albacore (*T. alalunga*). The black edges to their finlets differentiate them from the blackfin tuna (*T. atlanticus*) and the lack of striations on the ventral surface of the liver differentiate them from the bigeye tuna (*T. obesus*).

The Gulf of Mexico is a spawning ground for the yellowfin tuna. Spawning occurs at night during the summer months when sea surface temperatures reach 75°F or more. Most spawn for the first time at two or three years old. A five-and-a-half-foot long female can produce more than eight million eggs.

Tuna have a remarkable ability among fish. They can increase their own body temperatures just by swimming. The heat generated by their muscles is transferred to a network of blood vessels that distribute it around the body. The process is called rete mirabile. They have very high metabolic rates and swim constantly and as a result, they are incredibly strong fighters that will test an anglers' stamina and tackle to the max.

They grow to six-and-a-half-feet long and the IGFA Current All Tackle World Record is 427 pounds. However, most fish off the coast of Louisiana are around the 80-pound mark.

A highly prized table fish, the yellowfin tuna's flesh is lighter than that of most other large tuna and makes excellent steaks as well as sushi and sashimi. Steaks are best cooked seared to avoid losing the natural flavor of the meat and because the flesh has a tendency to become dry if cooked too long. Fish that are intended for the dinner table should be bled immediately after capture.

– Damen Pheiffer



Illustration Courtesy of Duane Raver

For more information:
<http://www.iucnredlist.org/details/21857/0>
<https://www.igfa.org/species/60-tuna-yellowfin.aspx?CommonName=60-tuna-yellowfin.aspx>
<http://www.seagrantfish.lsu.edu/biological/mackerels/yellowfintuna.htm>

Recreational Red Snapper Season in State Waters Delayed

It is anticipated that the Louisiana Wildlife and Fisheries Commission will determine and announce the recreational red snapper season dates at its monthly meeting in May.

Louisiana Department of Wildlife and Fisheries Secretary Jack Montoucet postponed the state-waters season that had been scheduled to open in late March. By law, the recreational red snapper season in state waters was set to open on March 24. However, LDWF requested the commission delay considering this topic until the National Oceanic and Atmospheric Administration (NOAA) approves an Exempted Fishing Permit (EFP) application submitted by the agency. The EFP application requests that NOAA allow Louisiana an opportunity to test state management of recreational red snapper.

The EFP, if approved, would allow the state to manage the recreational red snapper fishery in both state and federal waters for 2018 and 2019, and allow the commission to determine when the season should open and how many fish can be harvested per day by each angler.

Unlike previous years, the state season will likely be concurrent with the federal red snapper season, eliminating confusion for anglers.

LDWF's EFP application recommends that Louisiana's red snapper season open the Friday before Memorial Day, May 25, in both state and federal waters. However, the commission will determine the final season opening date and daily creel limit per angler.

Notice of Intent to Amend the Inside/Outside Shrimp Line

The Louisiana Wildlife and Fisheries Commission has approved a Notice of Intent to adjust the inside/outside shrimp line of demarcation. This line is used to separate the "inside" waters of the state from the "outside" waters, which are regulated separately. Generally, "outside" waters are those beyond the beach line.

Currently, the line dividing the two types of waters is defined in statute. This action by the commission, when finalized, will update that line and would also allow adjustments to the line through administrative rulemaking, rather than by changes to statute.

Changes to the current boundary line were necessary due to land loss and erosion caused by storm surge, tidal movements and other natural causes. Approximately, 61,000 acres will be added to the states outside waters. Proposed changes to the boundary line were made using 2015 satellite imagery.

Information related to the proposed changes, including interactive maps, is available at www.wlf.louisiana.gov/2018_proposed_shrimp_line.

Public comments pertaining to the proposed rule may be submitted through April 26. Following final approval of the rule, the updated boundary line would be made effective Sept. 1, 2018.

Interested persons may submit comments relative to the proposed rule to Peyton Cagle, Marine Fisheries Biologist DCL-B, Marine Fisheries Section, 1213 N. Lakeshore Dr., Lake Charles, LA 70601, or via e-mail to peyton.cagle@la.gov, prior to April 26.

Vermilion, East and West Cote Blanche and Atchafalaya Bay Oyster Seed Grounds Closed to Seed Harvest

The Vermilion, East and West Cote Blanche and Atchafalaya Bay Public Oyster Seed Grounds closed to the harvest of seed oysters on March 12. The area will remain open for the harvest of market oysters (sacking).

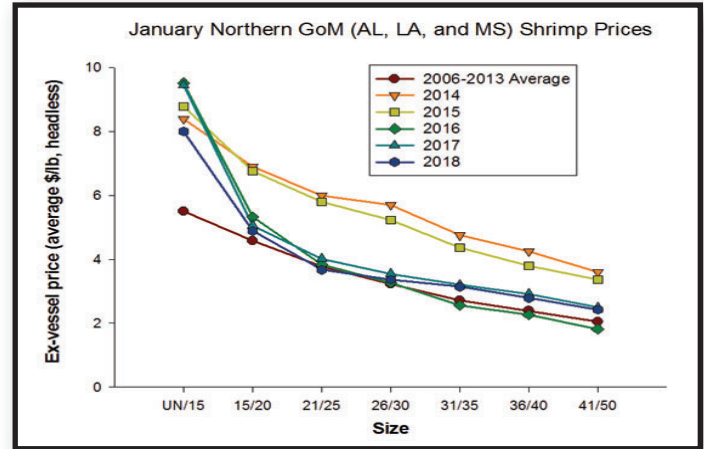
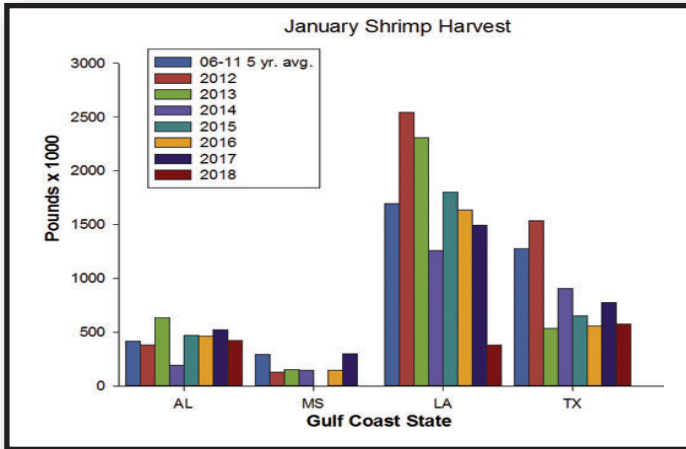
Recent harvest pressure has depleted the limited supply of seed oyster resources in these public oyster seed grounds. Protection of the remaining oyster resources is in the long-term interest of the oyster populations in these areas.

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.

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 – February

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that seven claims in the amount of \$27,477.45 were received for payment during the period Feb. 1-28, 2018.

There were six paid and one denied.

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

29 08.649	89 59.126	JEFFERSON
29 11.420	89 30.333	PLAQUEMINES
29 16.992	90 36.569	TERREBONNE
29 24.277	91 13.158	SAINT MARY
29 44.195	91 46.985	SAINT MARY
29 48.800	92 07.942	VERMILION
30 03.445	89 46.768	ORLEANS

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

March 15 – Commercial Fishing for bait menhaden opens in Louisiana

April 5 – Louisiana Wildlife and Fisheries Commission Meeting

THE GUMBO POT

CRAWFISH BURGERS

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:

Burger Mix:

1 tablespoon olive oil
 2 tablespoons unsalted butter
 1/2 cup very finely diced onion
 2 tablespoons very finely diced red bell pepper
 2 tablespoons very finely diced yellow bell pepper
 3/4 teaspoon salt, in all
 1/4 teaspoon cayenne pepper, in all
 1 1/2 teaspoons Emeril's Original Essence, in all
 2 lbs Louisiana crawfish tails, peeled in all
 2 tablespoons chopped green onion tops
 2 tablespoons chopped fresh parsley
 1 tablespoon minced garlic

2 large eggs, in all
 3/4 cup breadcrumbs, in all
 1/4 cup grated Parmigiano-Reggiano cheese
 1/3 cup flour
 1/2 cup vegetable oil

Toppings:

4 onion rolls, halved and toasted
 Creole tartar sauce, for serving
 1/4 cup sliced hamburger pickles
 1 small tomato, cored and thinly sliced
 1 small yellow onion, peeled and thinly sliced
 1 cup shredded iceberg lettuce

Method:

In a sauté pan, over medium heat, heat the olive oil. When the oil is hot, add the onions and peppers. Season the vegetables with salt and cayenne. Sauté for 2 minutes. Add the crawfish tails and continue to sauté for 2 minutes. Add the green onions, garlic and parsley. Sauté for 1 minute. Remove the mixture from the heat and turn into a mixing bowl. Cool the mixture for 2 minutes. Add the 1 egg, 1/2 of the bread crumbs and cheese and mix well. Set aside.

Season the flour, egg wash and remaining 1 cup bread crumbs with Essence. Form the crawfish mixture into 4 individual cakes, about 1-inch thick. First, dredge the cakes in

the seasoned flour and then dip each cake in the egg wash, letting the excess drip off. Now, just prior to frying dredge the cakes in the bread crumbs, coating completely.

In a large sauté pan, over medium heat, add the vegetable oil. When the oil is hot, pan-fry the cakes until golden about 3 to 4 minutes on each side. Remove and drain on paper towels. Spread the halves of each roll with the tartar sauce. Place crawfish burgers between each roll.

Top the burgers with the pickles, tomatoes, onions, and lettuce. Place some Creole tartar sauce on the side.

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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