



## **Beyond the Boat: Seafood Processors Conference**

Experts from Louisiana Sea Grant and the LSU AgCenter will cover the latest trends, best practices and new equipment in micro-processing at the upcoming Beyond the Boat — Seafood Processors Conference. The one-day event will be held at on Jan. 30, 8:30 am – 3:30 pm, at the 4-H Mini Barn at LSU Baton Rouge, behind Parker Coliseum.

“The world of seafood is changing, especially for our harvesters, and we believe micro-processing could be the path to economic sustainability,” said Thomas Hymel, Sea Grant Extension agent and director of Louisiana Direct Seafood program. “Whether you’ve been processing seafood for a while, or just thinking about getting started, this event will give you hands-on strategies to take your business to the next level.”

During the morning session, attendees will learn about the latest best practices in freezing and packaging raw seafood, particularly modified atmosphere vacuum packing (MAP), along with transportation and packaging options, the world of e-commerce and what is next in moving our industry forward. A panel of business experts will discuss how to obtain financing and opportunities for assistance.

After lunch (provided), hands-on demonstrations will showcase new equipment like MAP, fish skinner, grinder, Prawnto machine, and softshell shedding system, to name a few.

Evelyn Watts, a seafood Extension specialist with Sea Grant and the LSU AgCenter, and School of Nutrition and Food Sciences, will give several presentations and demonstrations, and is available for technical questions about quality, nutrition and HACCP planning.

“This is not just a classroom event,” stressed Watts. “We are going to learn by doing. Vendors with the equipment companies, state agencies and the LSU Food Incubator will all be available to work with you one on one.”

Tickets are \$20 (lunch provided) and participants may register online at: <https://beyond-the-boat.eventbrite.com>.

## **Louisiana Sea Grant Seeks Public Comment for Program Review**

The Louisiana Sea Grant College Program (LSG) will have its scheduled four-year site review on Feb. 12-14, 2019 at The Estuary at the Water Campus, 1110 S. River Road, Baton Rouge, LA 70802.

A federal Site Review Team convened by the National Sea Grant College Program will consider all aspects of LSG’s management and organization, performance, stakeholder engagement and collaborative activities, including those with various offices of the National Oceanic and Atmospheric Administration (NOAA).

People who would like to offer comments to the review team on these aspects of the program are invited to submit written statements no later than Tuesday, Feb. 5, 2019. Comments should be e-mailed to the National Sea Grant College Program at [oar.sg-feedback@noaa.gov](mailto:oar.sg-feedback@noaa.gov). Please put “Louisiana Sea Grant Site Review” in the subject line.

Thank you for assisting us by letting the review team hear from you.

## Over 8 Million Fish Stocked Across the State in 2018

This year, in cooperation with the USFWS Natchitoches National Fish Hatchery, the City of Shreveport's Cross Lake Fish Hatchery and Louisiana Department of Wildlife and Fisheries' (LDWF) Rockefeller Refuge, the Inland Fisheries Hatchery Program of LDWF stocked more than 8 million fish into 59 waterbodies around the state. Species stocked include Florida largemouth bass, northern largemouth bass, hybrid striped bass, channel catfish, bluegill, redear, black crappie, threadfin shad, golden shiners and triploid grass carp. These fish species are stocked to enhance sport fishing through improving the genetics of largemouth bass by stocking the Florida largemouth bass, enhancing waterbodies where natural reproduction is limited or non-existent, improving the forage base available for sportfish or to improve sport fishing access. The Florida subspecies of largemouth bass grow larger than Louisiana's native Northern largemouth bass, so they are stocked with the goal of increasing an angler's chance of catching a larger than average largemouth bass.

Below is a table of the stocking totals listed by species.

Species	Number Released
Florida largemouth bass .....	7,339,000
Bluegill .....	412,000
Redear .....	117,000
Northern largemouth bass .....	58,000
Hybrid striped bass .....	42,000
Channel catfish .....	27,000
Triploid grass carp .....	13,000
Threadfin shad .....	7,000
Black crappie .....	15,000
Golden shiners .....	5,000
Total .....	8,035,000



In addition to the fish releases in the table above, the Red River Waterway Commission (RRWC) stocked 90,000 advanced Florida largemouth bass fingerlings purchased for the Red River by the RRWC. These fingerlings were stocked into the five pools of the Red River to enhance the largemouth bass populations in the river.

LDWF's fish hatcheries primarily stock fish in the spring and early summer, then again in the fall, when fingerlings are large enough to be handled and water temperatures are conducive to fish stocking.

## Fish Gear Coordinates – November 2018

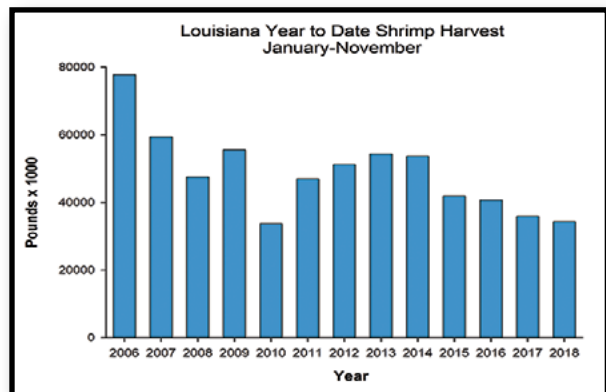
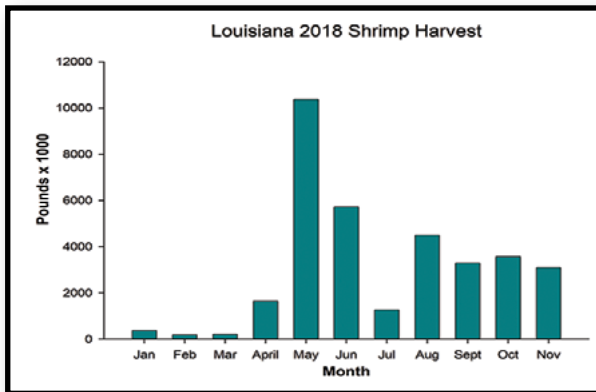
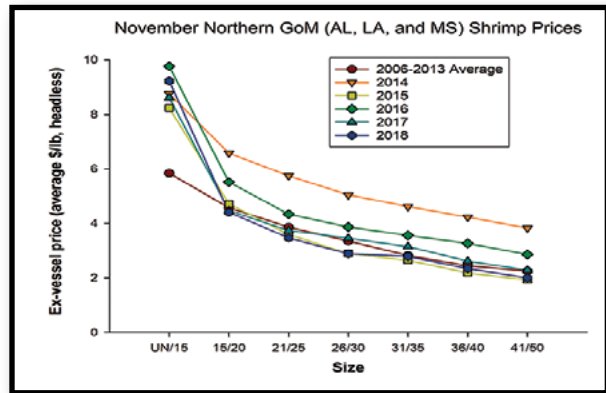
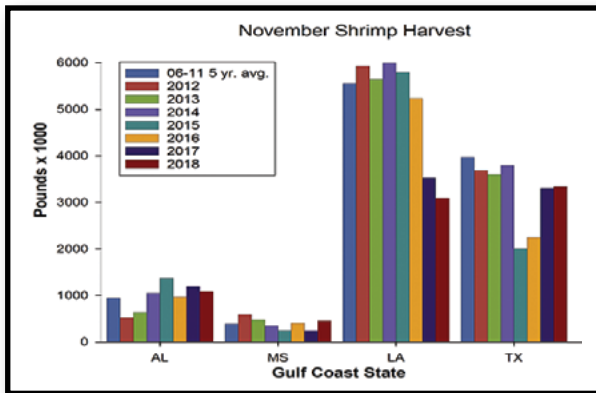
In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that 13 claims in the amount of \$54,780.01 were received for payment during the period Nov 1-30, 2018. There were 13 paid and 0 denied.

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

29 03.094	90 22.439	LAFOURCHE
29 11.284	90 01.625	JEFFERSON
29 12.040	90 02.400	JEFFERSON
29 13.853	91 15.199	TERREBONNE
29 14.358	89 54.597	JEFFERSON
29 14.742	89 43.240	PLAQUEMINES
29 22.184	89 51.963	PLAQUEMINES
29 27.320	89 08.865	PLAQUEMINES
29 33.419	89 57.768	PLAQUEMINES
29 41.180	89 31.047	SAINT BERNARD
29 41.335	89 32.817	SAINT BERNARD
29 49.824	89 16.585	SAINT BERNARD
30 04.103	88 54.893	SAINT BERNARD

## 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](http://www.st.nmfs.noaa.gov/st1/market_news/index.html).



## Changes to the Renewal Process for Federal Permits

NOAA Fisheries announces a final rule to make administrative revisions to the renewal process for federal vessel permits, licenses, endorsements and dealer permits (hereafter referred to collectively as permits) in the Southeast Region.

NOAA Fisheries will continue to provide the permit holder notice of an upcoming expiration date, but this rule would remove the requirement that the renewal applications be printed and sent via mail.

## Important Dates & Upcoming Events

**Dec. 31, 2019** – Oyster harvest closed in the east portion of Calcasieu Lake

**Jan. 19, 2019** – Seafood Industry Convention on Coastal Restoration; 8:00 a.m., at the Hilton-New Orleans Airport, 901 Airline Drive, Kenner, La. - \$20 registration on site

**Jan. 22, 2019** – Sanitation Control Procedures (SCP) for Fish and Fishery Products, LSU AgCenter,  
Registration: [www.lsu.edu/departments/nfs/outreach/scp.htm#p5](http://www.lsu.edu/departments/nfs/outreach/scp.htm#p5).

**Jan. 23-25, 2019** – Basic Seafood HACCP Training, LSU AgCenter,  
Registration: [www.lsu.edu/departments/nfs/outreach/haccp-seafood.htm#p5](http://www.lsu.edu/departments/nfs/outreach/haccp-seafood.htm#p5).

**Jan. 30, 2019** – Beyond the Boat Seafood Processors Conference, LSU 4-H Mini Barn, 8:30 a.m. – 3:30 p.m.,  
Registration: [www.eventbrite.com/e/beyond-the-boat-seafood-processing-conference-tickets-49429287329](http://www.eventbrite.com/e/beyond-the-boat-seafood-processing-conference-tickets-49429287329).

**Feb. 5, 2019** – Crab Task Force, UNO, 2045 Lakeshore Drive, Room 216, New Orleans, 1:00 p.m.

# THE GUMBO POT

## OYSTERS MAXWELL

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:

- 6-12 freshly shucked Louisiana oysters
- 6 slices of jalapeno
- 2 slices of bacon, cooked and sliced in 1 inch strips
- 6 oz cocktail sauce
- 3 oz shredded mozzarella cheese

### Cocktail Sauce:

- 4 oz. ketchup
- 1 T. finely chopped celery
- 1 ½ T. horseradish
- ½ T. lemon juice
- Dash Worcestershire sauce

### Method:

Place an oyster or two in a ramekin or oyster shell, followed by a piece of bacon, a slice of jalapeno. Top all with cocktail sauce to cover well. Place all the ramekins on a cookie sheet or pie pan/if using oyster shells place in all in a pan filled with rock salt in a hot oven (450-500 degrees).

Allow to cook until sauce starts to bubble, slide oysters to front of your oven and top each oyster with shredded cheese. Return to oven for cheese to melt. Remove to plate or serve on bed of rock salt.

Be sure to visit the *Lagniappe* blog for  
additional news and timely events between issues.  
<https://louisianalagniappe.wordpress.com/>

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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 Lively at [janderson@agcenter.lsu.edu](mailto:janderson@agcenter.lsu.edu)**

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