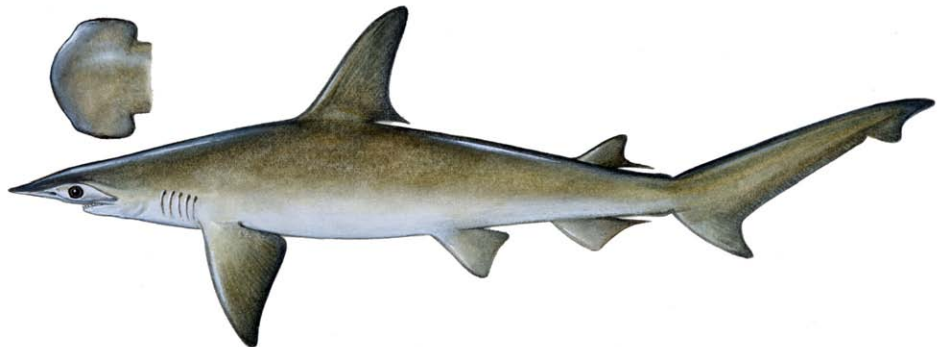


## Would you wear this bonnet?

When you hear the word “bonnet” do you think of a ladies head covering or a small gray shark? Bonnethead sharks (*Sphyrna tiburo*), also known as bonnet hammerhead, bonnet shark, bonnetnose shark and shovelhead, are one of 10 species of hammerhead shark found throughout tropical and temperature regions. The bonnethead is found in the warm waters of the Caribbean, Atlantic, Pacific and Gulf of Mexico at depths up to 262 feet. These sharks occur in shallow bays, inshore waters and reefs generally in small schools of up to 15 individuals. However, during migratory events, schools of hundreds or thousands will form. From spring to autumn, the sharks are found in the Gulf of Mexico. As winter approaches, bonnetheads migrate toward the equator as the sharks prefer water temperatures of 70 °F or above.



Bonnethead Shark. Courtesy: Dianne Rome Peebles

The sharks feed during daylight hours predominately on crustaceans, blue crabs being a favorite. They also feed on octopus, small fish, stone crabs, purse crabs, spider crabs and mantis and pink shrimp depending on season and location. The sharks have a gray or gray-brown top which allows them to blend in with the dark ocean when viewed from above and a white underside which allows them to blend in with the ocean floor when viewed from below. Bonnetheads have a flat shovel shaped head that is rounded between the eyes making them easy to identify from other hammerhead species. This shark is the smallest member of the family Sphyrnidae. Bonnetheads reach a maximum of four feet in length and the maximum-recorded weight is 24 lbs.

Bonnetheads mate when males reach 20-30 inches and females reach approximately 33 inches in length and are approximately two years old. Mating varies depending on location but generally occurs in the spring. Females can retain sperm for up to four months, suggesting the ability to delay fertilization until conditions are ideal for pup survival. The bonnethead gestation period is 4-5 months, the shortest of all sharks. Females move into shallow waters to pup and give birth to 4-14 live pups.

Pups are typically 14 inches in length and weigh less than half a pound. The chance of parents feeding on pups is reduced by two interesting changes that occur in adult sharks, 1) females lose their desire to feed and 2) males move to a different location.

Bonnetheads pose no threat to humans and are considered a shy species. Currently, there is not a commercial fishery for the sharks, and they are of little economic importance. In 2011, 23,078 pounds of bonnethead were landed in the U.S. with a dockside value of \$11,000. The sharks are landed mostly as by-catch from shrimp trawls, trammel nets, long lines and occasionally hook-and-line. Recreationally, they are great sport fish and can be caught in shallow waters on cut or live bait, light tackle or fly-fishing gear. In Louisiana, one shark can be possessed daily per person and there is no size limit.

- Nikki Anderson

### **Vibrio - A Dirty Word**

*Vibrio vulnificus* is a bacterium that occurs naturally in warm, salty waters of estuaries and oceans. It may be found in a wide variety of environmental sources such as water, sediment, plankton, fish, crabs, shrimp, oysters and clams. The organism is able to cause infection in humans through ingestion (typically by eating raw oysters) or through a wound caused while handling or cleaning fish, crabs, oysters, etc. An existing wound may also serve as a source of infection from the bacteria in seawater.

Fortunately, most healthy people are resistant to infection. However, individuals with certain types of chronic underlying diseases are at serious risk. Persons with diabetes, cirrhosis and other liver diseases, gastric disorders, leukemia, cancer, lung carcinoma, acquired immune deficiency syndrome (AIDS), AIDS-related complex (ARC), or asthma requiring the use of steroids, should avoid consuming raw shellfish or inadequately cooked seafood. For such individuals, *Vibrio vulnificus* is one of the most invasive and rapidly fatal human pathogens known.

Infection in this group of individuals could result in the “primary septicemia” form in which the mortality rate is over 50 percent. Symptoms following ingestion generally occur within 16 to 38 hours, and include fever, chills, a decrease in blood pressure and the development of “secondary lesions”, typically in the legs. These lesions begin as fluid-filled blisters which progress to result in extensive destruction of muscle tissue, frequently requiring amputation of the affected limb.

Persons infected with *V. vulnificus* through wounds also develop fever and chills, with redness, swelling, pain and tissue destruction at the site of the wound, but do not develop the secondary lesions typical of ingestion cases. The fatality rate for wound infections is approximately 25 percent, with deaths occurring primarily in persons with the underlying diseases listed above.

Individuals who are considered in the “at risk” group should take the following special precautions to avoid vibrio infections:

- Never eat raw shellfish or improperly cooked seafood.
- Avoid contaminating wounds with seawater, fish or other sources.
- Avoid handling crabs, fish, oysters, shrimp with bare hands; wear gloves, long sleeves, long pants and shoes if you must handle these products.

- Clean any wounds received from fish or other seafood – or wounds contacted by seawater, mud, etc. – with alcohol or other appropriate disinfectant.

For more information, visit: [www.vibrio.com](http://www.vibrio.com) or the “Bad Bug Book” U.S. Food and Drug Administration.

- Kevin A. Savoie

### **2013 Gulf of Mexico Dead Zone**

The 2013 area of low oxygen, commonly known as the ‘Dead Zone,’ measured 15,120 square kilometers (5,840 square miles) in this summer’s mapping expedition. Based on the May nitrogen load from the Mississippi River, the area was predicted to be 18,900 to 22,200 square kilometers (7,300 to 8,600 square miles), or one of the largest on record, since systematic mapping started in 1985 by Louisiana Universities Marine Consortium (LUMCON) and LSU researchers. The size of this year’s zone of oxygen-depleted bottom-water remains large and above the long-term average and above the average size of the last five years. For more information visit: <http://www.gulfhypoxia.net>.

### **Audubon Aquarium Opens GEAUX FISH Exhibit**

The Audubon Nature Institute has opened a Louisiana fisheries exhibit at its Audubon Aquarium of the Americas called Geaux Fish! It will feature six sections that both highlight the Louisiana game fish, bait fish and commercial seafood industries and educate visitors about the importance of preserving the Gulf of Mexico’s abundant aquatic resources through research and conservation.

Visitors can learn about Audubon’s latest initiative, Gulf United for Lasting Fisheries (G.U.L.F.), a program dedicated to maintaining healthy, well-managed fisheries and conserving wild habitat with a goal of affirming the region’s ecologically responsible approach to fisheries management.

## **LOUISIANA REGULATIONS**

### **Commercial Fishing for Large Coastal Sharks**

Commercial fishing for large coastal sharks closed in Louisiana waters at 11:30 p.m. July 19.

The National Marine Fisheries Service (NMFS) also closed the federal waters of the Gulf of Mexico at that time. The commercial season will remain closed in federal waters until 30 days after promulgation of the 2014 seasonal rule for harvest of sharks in the *Federal Register*. At this time, no date has been set for the re-opening of the commercial large coastal shark fishery in Louisiana waters.

## **Lagniappe Fisheries Newsletter**

Editor: Julie Anderson

Web coordinator: Melissa Castleberry

Copy editor: Roy Kron

Layout/design: Jessica Schexnayder

During the closed season, all commercial harvest, possession, purchase, exchange, barter, trade, sale or attempt to purchase, exchange, barter, trade or sell large coastal sharks or their fins is prohibited.

The large coastal shark group is composed of the great hammerhead, scalloped hammerhead, smooth hammerhead, nurse shark, blacktip shark, bull shark, lemon shark, sandbar shark, silky shark, spinner shark and tiger shark.

There is no allowable harvest at any time for all prohibited species, which include Basking shark, white shark, bigeye sand tiger, sand tiger, whale shark, smalltooth sawfish, largetooth sawfish, Atlantic angel shark, Caribbean sharpnose shark, smalltail shark, bignose shark, Caribbean reef shark, dusky shark, Galapagos shark, narrowtooth shark, night shark, bigeye sixgill shark, bigeye thresher shark, longfin mako, sevengill shark and sixgill shark.

The season for the commercial harvest of small coastal shark in Louisiana waters remains open at this time.

## **GULF OF MEXICO REGULATIONS**

### **Greater Amberjack and Gray Triggerfish**

The recreational seasons for greater amberjack and gray triggerfish reopened in the federal waters of the Gulf of Mexico Aug. 1. The commercial gray triggerfish season also reopened Aug. 1.

New regulations for gray triggerfish include a two-fish recreational bag limit and a 12-fish commercial trip limit. The minimum size limit for gray triggerfish is 14 inches fork length.

The bag limit for greater amberjack is one per person, and the size limit is 30 inches fork length.

### **2013 Red Snapper Quota and Fall Recreational Red Snapper Season**

In a special meeting, the Gulf of Mexico Fishery Management Council voted to increase the 2013 red snapper total quota from 8.46 million pounds (mp) to 11 mp. This means a 2013 commercial quota of 5.610 mp and a recreational quota of 5.390 mp.

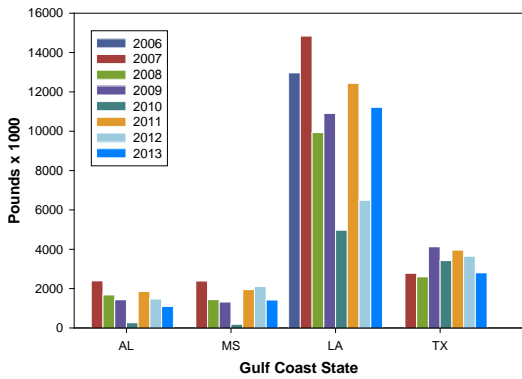
The 11 mp quota is the highest catch level the council could set without having to possibly decrease the quota in subsequent years.

The council also agreed that, if NMFS determines that unused recreational quota is available, a supplemental season will open Oct. 1 and run continuously until the quota is met. Preliminary estimates indicate that the supplemental season will be approximately 21 days long. However, this estimate will be reevaluated when the June recreational landings data become available in mid-August. Commercial fishermen who are IFQ shareholders will get the additional allocation upon implementation of the increase.

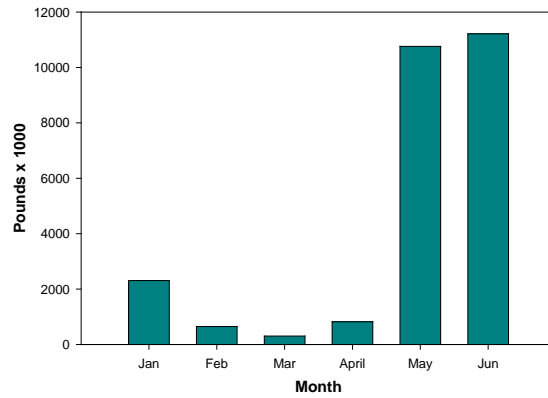
## Louisiana Shrimp Watch

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).

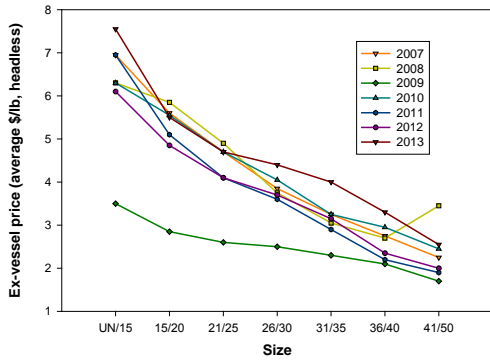
June Shrimp Harvest



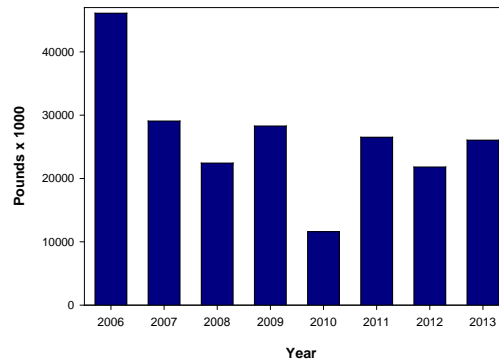
Louisiana 2013 Shrimp Harvest



June 2013 Northern GoM Shrimp Prices



Louisiana Year to Date Shrimp Harvest January-June





## Fish Gear Coordinates- June

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that two claims in the amount of \$7,470.01 were received for payment during the period June 1-30, 2013. There was one paid and one denied.

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

29 49.230 93 21.530 CAMERON

A list of claimants and amounts paid can be obtained from Gwendolyn Thomas, administrator, Fishermen's Gear Compensation Fund, P.O. Box 44277, Baton Rouge, LA 70804, or you can call 225/342-9388.

### The Gumbo Pot

Recipe courtesy of *Louisiana Kitchen & Culture* and Chef Holly Goetting, Charley G's, Lafayette. For more recipes or to subscribe to their magazine or free newsletter, please visit <http://louisiana.kitchenandculture.com/>

### Pistachio Crusted Redfish

Ingredients:

#### Redfish

- 1 egg
- 1 cup milk
- 1 tablespoons Creole seasoning
- 1 cup all-purpose flour
- 4 4-ounce skinless redfish fillets
- salt and freshly ground black pepper to taste
- 1 1/2 cups Pistachio Breading (recipe follows)
- 8 asparagus spears, trimmed
- 1/4 cup olive oil
- 2 extra-large Louisiana strawberries, stems and leaves intact, halved
- 1 cup Strawberry Beurre Blanc (recipe follows)

#### Pistachio Breading

- 1/2 cup coarsely ground pistachios
- 1 cup Panko breadcrumbs
- 1 tablespoon salt
- 2 teaspoons freshly ground black pepper

Method:

Pistachio Breading: Process all ingredients in a food processor until fully blended.

Redfish: Preheat oven to 425°F. In a small bowl whisk milk and egg to form an egg wash. Transfer to a shallow dish. Mix Creole seasoning and flour and transfer to another shallow dish. Place Pistachio Breading ingredients in a third shallow dish. Season fish with salt and pepper and press each piece into the flour mixture, then the egg wash, then the Pistachio Breading mixture. Place a piece of aluminum foil on a baking sheet and brush liberally with oil. Add breaded fish and bake until crust is golden, about 8 to 10 minutes.

If you have a favorite seafood recipe that you would like to share, please send it to Julie Anderson [janderson@ag-center.lsu.edu](mailto:janderson@ag-center.lsu.edu) for inclusion in future issues.



Photo courtesy: Louisiana Kitchen and Culture



For more information, contact your local extension agent:



**Thu Bui** – Assistant Extension Agent, Fisheries  
St. Mary, Iberia, and Vermilion Parishes  
St. Mary Parish Court House  
500 Main Street Rm. 314  
Franklin, LA 70538-6199  
Phone: (337) 828-4100, ext. 300  
Fax: (337) 828-0616  
tbui@agcenter.lsu.edu

**Carol D. Franze** – Associate Area Agent  
Southeast Region  
21549 Old Covington Hwy  
Hammond, LA 70403  
Phone: (985) 543-4129  
cfranze@agcenter.lsu.edu

**Albert 'Rusty' Gaudé** – Area Agent, Fisheries  
Jefferson, Orleans, St. Charles and St. John Parishes  
Phone: (504) 433-3664  
agaude@agctr.lsu.edu

**Twyla Herrington** – Associate Area Agent, Plaquemines Parish  
479 F. Edward Hebert Blvd., Suite 201  
Belle Chasse, LA 70037  
Phone: (504) 433-3664  
Fax: (504) 392-2448  
therrington@agcenter.lsu.edu

**Thomas Hymel** – Watershed Educator  
Iberia, St. Martin, Lafayette, Vermilion,  
St. Landry, & Avoyelles Parishes  
Phone: (337) 276-5527  
thymel@agctr.lsu.edu

**Alan Matherne** – Area Agent (Fisheries & Coastal Issues)  
Terrebonne, Lafourche, and Assumption Parishes  
511 Roussell Street  
Houma, LA 70360  
Phone: (985) 873-6495  
amatherne@agcenter.lsu.edu

**Kevin Savoie** – Area Agent (Southwest Region)  
Natural Resources-Fisheries  
Phone: (337) 475-8812  
ksavoie@agctr.lsu.edu

**Mark Shirley** – Area Agent (Aquaculture & Coastal Resources)  
Jefferson Davis, Vermilion, Acadia, St. Landry, Evangeline,  
Cameron, Calcasieu, Lafayette, Beauregard, & Allen Parishes  
Phone: (337) 898-4335  
mshirley@agctr.lsu.edu

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

**Julie A. Anderson**  
Assistant Professor  
LSU Agcenter & Louisiana Sea Grant  
114 RNR Building  
Baton Rouge, LA 70803  
Phone: 225-578-0771  
Fax: 225-578-4227  
[janderson@agcenter.lsu.edu](mailto:janderson@agcenter.lsu.edu)