



December 2018 • Volume 42, No. 12

The Kemp's Ridley

The Kemp's ridley sea turtle (*Lepidochelys kempii*) is the world's most endangered sea turtle. Although a few individuals have been reported popping up near the Azores and in the Mediterranean Sea, their distribution is largely restricted to the Gulf of Mexico and the eastern seaboard of the US from Florida to New England.

It is estimated that the population of females numbers between 1,000 and 10,000 individuals, and 95 percent of these females nest on beaches in the state of Tamaulipas, Mexico. Although 10,000 might sound like a lot of turtles, it is only a fraction of what they numbered in the 1940s. There are only a handful of confirmed nesting sites, and female turtles always return to the beach where they were born to lay their eggs after at least 10 to 12 years of wandering the ocean. They can produce several hundred eggs in a

breeding season.

It was the harvesting of turtle eggs that was most likely the main cause of the population decline. Now that this practice has been banned and with their nesting beaches protected, the biggest threats facing the Kemp's ridley are pollution, climate change and incidental capture in fishing gear.

The Kemp's ridley is the world's smallest sea turtle reaching a weight of up to 100lbs and a length of around two feet. They have a distinctive carapace that is more circular in shape than other sea turtles. They feed on a variety of marine creatures such as crustaceans, mollusks, fish, jellyfish, squid and even starfish. They can be found off the coast of Louisiana in shallow water over muddy or sandy bottoms.

– Damen Pheiffer



Photo: USFWS Creative Commons

Sources:

<https://www.iucnredlist.org/species/11533/3292342>

www.nationalgeographic.com/animals/reptiles/k/kemps-ridley-sea-turtle

<https://www.fisheries.noaa.gov/species/kemps-ridley-turtle>

www.wlf.louisiana.gov/sites/default/files/pdf/fact_sheet_animal/32231-Lepidochelys%20kempii/lepidochelys_kempii.pdf

http://www.panda.org/knowledge_hub/endangered_species/marine_turtles/kemps_ridley_turtle/

Registration for 2019 Shrimp Bycatch Study

The Louisiana Department of Wildlife and Fisheries (LDWF) is encouraging commercial shrimpers to participate in its 2019 shrimp bycatch study. To ensure the study's success, LDWF needs a wider range of participation from commercial shrimpers throughout each major basin and greater variation in the types of gear being used.

The voluntary study was requested by the shrimp industry to collect bycatch data during commercial shrimping trips throughout state waters. The study supports the sustainability certification of Louisiana's shrimp fishery, permitting Louisiana shrimp access to additional markets.

Participation will require commercial shrimpers to allow LDWF staff onboard their vessels during designated trips throughout the 2019 shrimp seasons. LDWF staff will collect a sample from each haul. Commercial fishermen will retain all shrimp and other commercial harvest sampled onboard their vessel. The remainder of the catch will either be processed onboard or held for later processing, depending on conditions.

Most trips will begin at 5 a.m. at the location of the final sale and must conclude by 5 p.m. at the same location; there may be some flexibility in start and end times. A very limited number of trips will take place at night, beginning at 5 p.m. and concluding at 5 a.m. LDWF will randomly select participants based on gear type and basin. Participating fishermen will receive \$350 in compensation per trip.

To register, [click here](#). A background check and vessel/site inspection is required of each participating fisherman. The online registration portal will close on Feb. 4, 2019.

If you have questions about the program, or want more information, contact Peyton Cagle (337) 491-2575 or pcagle@wlf.la.gov.

2019 Derelict Crab Trap Cleanup; Volunteers Needed

The Louisiana Department of Wildlife and Fisheries will again host its annual Derelict Crab Trap Rodeo with two volunteer cleanup events during the month of February.

The Derelict Crab Trap Removal Program was initiated by LDWF in 2004 to address the removal of derelict and abandoned crab traps. Derelict traps increase ghost-fishing mortality of blue crabs and other species captured incidentally, interfere with other commercial fishing gear types, create navigation hazards and degrade the beauty of our natural environment. The volunteer-based program is funded through commercial fishermen gear fees, and since its inception has disposed of more than 37,000 derelict crab traps. Last year, LDWF, Lake Pontchartrain Basin Foundation members, volunteers, BTNEP, CCA, Louisiana Sea Grant and members of the recreational fishing community assisted in retrieving more than 4,000 abandoned crab traps.

LDWF encourages volunteers to participate in this opportunity in order to make this crab trap rodeo successful and keep our Sportsman's Paradise pristine. Volunteers will help collect traps in the field, unload traps at the dock and count traps as they are unloaded. Commercial crabbers are highly encouraged to participate; their experience with the local waters and ability to stack traps on their vessel is valuable. Event organizers will provide boat owners with the equipment needed to collect the traps; however, they are responsible for transporting traps in their vessels.

Removing abandoned crab traps is a wet and dirty job, so please wear appropriate clothing and wet gear. Volunteers should bring their own personal floatation device, which should be worn at all times while on the water. A free t-shirt and lunch will be provided to all volunteers as a small token of appreciation for their help to keep our waterways free and clean of derelict crab traps.

- Barataria Basin: A dedicated volunteer day will be held on Saturday, Feb. 2, 2019, from 8:00 a.m. to 3:00 p.m. at the Plaquemines Parish boat launch located behind Port Sulphur High School on Civic Drive. In order to better coordinate volunteer activities, volunteers are encouraged to register in advance at the following website:

http://lsu.qualtrics.com/jfe/form/SV_5b94Jc8VFxyBsII.

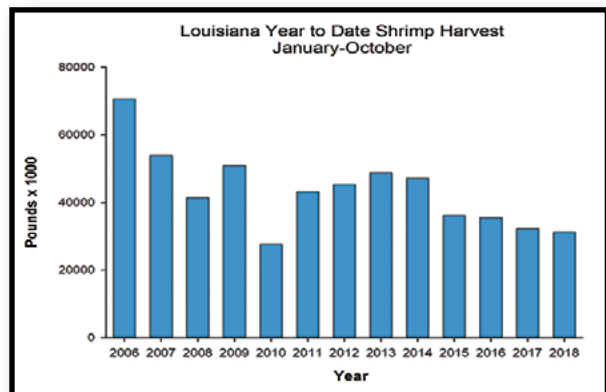
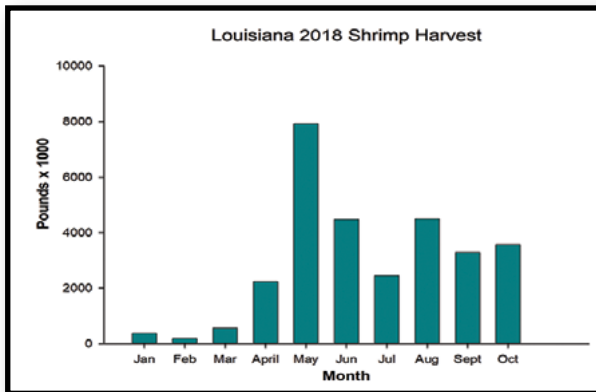
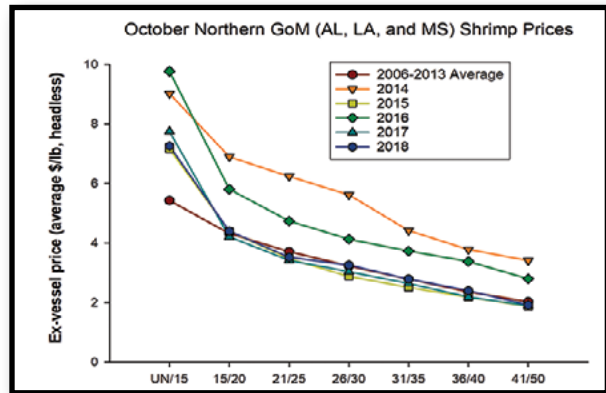
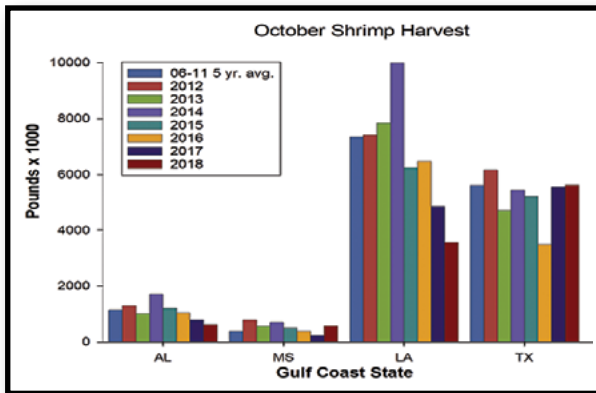
- Terrebonne Basin: A dedicated volunteer day will be held on Saturday, Feb. 16, 2019, from 8:00 a.m. to 3:00 p.m. at Toby's Oyster Dock located near the end of Hwy 315 in Dularge. In order to better coordinate volunteer activities, volunteers are encouraged to register in advance at the following website: http://lsu.qualtrics.com/jfe/form/SV_5b94Jc8VFxyBsII.

For more information on the Derelict Crab Trap Removal Program, go to www.wlf.louisiana.gov/fishing/derelict-crab-trap-removal or contact Peyton Cagle at (337)491-2575 or peyton.cagle@la.gov.

For more information in the closures, please visit www.wlf.louisiana.gov/news/42446.

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.



Fish Gear Coordinates – October 2018

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that 10 claims in the amount of \$45,578.17 were received for payment during the period October 1-31, 2018.

There were 10 paid and zero denied.

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

28 55.874	89 25.426	PLAQUEMINES
29 02.755	89 06.161	PLAQUEMINES
29 12.948	90 32.687	TERREBONNE
29 19.927	89 53.806	PLAQUEMINES
29 20.494	91 24.272	SAINT MARY
29 21.057	89 13.060	PLAQUEMINES
29 28.140	90 36.190	TERREBONNE
29 28.807	90 00.448	JEFFERSON
29 41.290	92 54.165	CAMERON
30 09.836	89 27.245	SAINT BERNARD

Seafood Industry Convention on Coastal Restoration Slated for Jan. 19, 2019

The Louisiana Seafood Industry Convention on Coastal Restoration will be held Saturday, Jan. 19, 2019, at the Hilton-New Orleans Airport, 901 Airline Drive, Kenner, La.

The convention is organized by the Louisiana Oyster Dealers and Growers Association to help the state's seafood industry address the impacts of coastal restoration, particularly Mississippi River diversions. The forum will also attempt to bring Louisiana's oyster, crab, shrimp and fish industries and trade associations together to discuss important issues, to make business contacts and to socialize. Seafood will be served several ways during a reception following the afternoon session.

Registration is \$20 and begins at 8:00 a.m. Registration includes seminars, coffee and reception. Lunch will be available for purchase at the Hilton's Second Line Bar & Grill.

For more information, contact John Tesvich at jtesvich@ameripure.com or (504) 912-2750.

Important Dates & Upcoming Events

Jan. 19, 2019: Seafood Industry Convention on Coastal Restoration, New Orleans

Jan. 22, 2019: Sanitation Control Procedures (SCP) for Fish and Fishery Products, LSU AgCenter,
Registration: 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

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

THE GUMBO POT

CREOLE OYSTER SPAGHETTI

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 – Oyster Spaghetti:

6 cups Creole Sauce (recipe follows)
 4 dozen shucked oysters
 2 pounds angel hair pasta, prepared to package directions
 1 bunch green onions, finely sliced
 1 bunch parsley, finely chopped
 freshly grated Parmesan cheese, for serving

Ingredients – Creole Sauce Recipe:

4 cans of crushed tomato (28 oz. cans)
 1/4 cup vegetable oil
 12 oz. water
 8 cups chopped yellow onions
 4 cups chopped bell pepper
 4 cups chopped celery
 1 cup chopped fresh garlic
 2 tablespoons salt
 2 teaspoon Cayenne pepper
 1 teaspoon black pepper
 1 teaspoon white pepper
 2 tablespoons dry basil
 1 tablespoon dry thyme
 4 bay leaves

Method:

Place sauce in a blender or food processor; pureé finely. Transfer to a large sauté pan over medium-high heat and bring to a simmer. Add the oysters and cook, stirring, until oysters are plump and edges are beginning to curl, just a few minutes. Remove oysters from sauce and set aside; keep warm.

Add cooked pasta to hot sauce along with green onions and parsley; toss to coat thoroughly. Divide among 6 serving bowls; add oysters back to pan and sauté briefly, then divide among servings. Sprinkle with Parmesan, serve with hot buttered French bread.

Creole Sauce

To prepare the sauce, place all ingredients in a large stock pot over medium-high heat. Bring to a simmer, reduce heat, cover, and simmer, stirring from time to time, until the acidity of the tomatoes is gone and the onions are very soft, 2 to 3 hours. Add additional water as necessary; sauce should be thick but still saucy. Remove and discard bay leaves.

This makes about 4 1/2 gallons; Sauce will keep, refrigerated, for up to a week; may be frozen for up to 6 months.

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

Lagniappe Fisheries Newsletter

Editor: Julie Lively

Web coordinator: Melissa Castleberry

Copy editor: Roy Kron



For more information, contact your local extension agent:

Thu Bui

Assistant Extension Agent, Fisheries
St. Mary, Iberia, and Vermilion Parishes
Phone: (337) 828-4100, ext. 300
tbui@agcenter.lsu.edu

Nicole Lundberg

Area Agent – Fisheries/Coastal Issues
Lafourche and Terrebonne Parishes
Phone: (985) 873-6495
nlundberg@agcenter.lsu.edu

Carol D. Franze

Marine Agent
Southeast Region
Phone: (985) 875-2635
cfranze@agcenter.lsu.edu

Kevin Savoie

Area Agent (Southwest Region)
Natural Resources-Fisheries
Phone: (337) 475-8812
ksavoie@agcenter.lsu.edu

Albert 'Rusty' Gaudé

Area Agent, Fisheries
Jefferson, Orleans, St. Charles and St. John Parishes
Phone: (504) 433-3664
agaude@agcenter.lsu.edu

Dominique Seibert

Area Agent - Coastal Advisor
Plaquemines and St. Bernard Parishes
Phone: (504) 433-3664
dseibert@agcenter.lsu.edu

Thomas Hymel

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

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

Julie A. Lively

Associate 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