



## Species Profile: Speckled hind

Considered by many to be one of the most beautiful of our groupers, the speckled hind *Epinephelus drummondhayi* gets its name from the multitude of small creamy white spots that cover its head, body and fins. Set against a reddish-brown background coloration (or sometimes yellow in the case of juveniles), this species is easily identified. Unfortunately for most fishermen it is as rare to catch as it is visually striking.



Speckled hind. Photo credit: Duane Raver

The common name grouper is typically applied to large species in the closely related genera *Mycteroperca* and *Epinephelus*. Like many members of the sea basses family (Serranidae), the speckled hind's body is perch-like with a very large head and mouth, which it uses to literally inhale its food. Prey items include fishes, crabs, shrimp, lobsters, squid and mollusks. This species ranges from North Carolina to Cuba, including Bermuda, the Bahamas and the northern Gulf of Mexico to Texas; however, it is considered rare in the northwestern Gulf. Adults inhabit offshore rocky ledges and seamounts in depths of 80 to 1300 feet (25 to 400 m), but are most common between 200 and 600 feet (60 and 180 m). Juveniles sometimes occur in shallower water. Speckled hind can grow to 3 feet, 7 inches (1.1 m), and the world record is a 64-pound fish caught off North Carolina. As mentioned in the April 2010 issue of *Lagniappe*, it is a new species for the Louisiana state fish records, with the current record held by Blake Matherne for his 32-pound fish.

Due to the sampling difficulties of the rugged habitat and depth preferred by this species, the stock has not been fully assessed, and the population size is unknown. Available information suggests there has been a decline in size and age throughout the South Atlantic. As a result, the speckled hind was listed as a species of concern in 1997. Since there is a one fish per vessel limit for both commercial and recreational fishermen, the major threat is release mortality due to barotraumas (pressure change injury) when incidentally caught while targeting other deep-water species. Another factor contributing to the declining numbers is the way in which this species (and many other large groupers) have evolved sexually. Speckled hind are protogynous hermaphrodites, meaning they change sex from female to male. This trait is common in long-lived fishes, of which the speckled hind can reach a maximum of 25 years. Females mature at 4 or 5 years of age and 18 to 24 inches in length; unfortunately, most speckled hind are caught when they are about 22 inches in length. Spawning occurs from May to October in spawning aggregations, and decreases in males (i.e. larger fish) may be contributing to the decline in species numbers.

The National Marine Fishery Service program has recently funded a project to gather basic life history data on growth and reproduction to assist with conservation of this species. Additionally, eight marine protected areas were established in early 2009 to conserve 529 nautical square miles of area for deepwater species, including speckled hind. Hopefully with better population data and conservation efforts, offshore fishermen can see an increase in the abundance of this beautiful fish. So keep a look out for additional entries to join Mr. Matherne's speckled hind in the record book.

- Craig Gothreaux

**Sources:**

Hoese, H. D. and R. H. Moore. 1998. Fishes of the Gulf of Mexico, 2<sup>nd</sup> Ed. Texas A&M University Press, College Station.

Gilbert, C. R. 2002. National Audubon Society Field Guide to Fishes, North America. Alfred A. Knopf, New York.

NOAA National Marine Fisheries Service. Species of Concern: Speckled hind. [http://www.nmfs.noaa.gov/pr/pdfs/species/speckledhind\\_detailed.pdf](http://www.nmfs.noaa.gov/pr/pdfs/species/speckledhind_detailed.pdf)

South Atlantic Fishery Management Council. Speckled hind. <http://www.safmc.net/FishIDandRegs/FishGallery/SpeckledHind/tabid/330/Default.aspx>

**Federal Government Says Louisiana Gulf Seafood Safe**

In major vote of confidence for the Louisiana seafood industry, the U.S. Food and Drug Administration (FDA) has announced that Gulf fish and shellfish – harvested from areas unaffected by the precautionary closures of fishing waters – are considered safe to eat.

The FDA has been working with the National Oceanic and Atmospheric Administration (NOAA) National Marine Fisheries Service, the Environmental Protection Agency (EPA), other Federal agencies and several state authorities in the regions affected by the recent oil spill. FDA continues to closely monitor this developing situation and its potential impact on the safety of seafood harvested from the area.

FDA operates a mandatory safety program for all fish and fishery products under the provisions of the Federal Food, Drug and Cosmetic Act, the Public Health Service Act and related regulations. The FDA program includes research, inspection, compliance, enforcement, outreach and the development of regulations and industry guidance. FDA works closely with NOAA and the states whenever commercial fishing waters are closed for public health reasons and again when they are reopened to harvest.

NOAA is closely monitoring the surface and subsurface movement of petroleum and is expanding the closed area as needed. The states are also closing harvest waters under their jurisdiction as needed. There is no reason to believe, according to the FDA, that any contaminated product has made its way to the market.

## Seafood Risk Assessment: What does safe seafood mean?

In light of the recent oil spill, a lot of attention around the nation has focused on safe seafood. Seafood sensory teams are detecting if seafood is tainted, but what does this mean? Here is an overview of the actual factors the U.S. Food and Drug Administration (USFDA) use to determine safe seafood.

### Potential Health Risk:

Petroleum oils contain compounds that can be considered hazardous to human health, specifically polycyclic aromatic hydrocarbons (PAH). Studies have shown several of these PAHs in petroleum oil to be probable human carcinogens, or cancer causing agents, from lifetime exposure studies. It is this cancer risk that is the potential health risk.

USFDA uses these known thresholds of exposure to PAHs as guidelines for seafood taint. Specifically, the PAH benzo[a]pyrene (BaP) is used for detection. BaP is used because of the amount of toxicity data available, and it is the standard. Other PAHs are compared to the known level of the standard to create an equivalent concentration. Through long calculations, all the PAH risks are considered, using the known BaP concentrations.

However, it is not as simple as taking the known cancer threshold and applying it to the level of PAHs in the seafood. The detection threshold is based on lifetime exposure, so exposure time becomes a component. Therefore, it becomes a case by case basis of contamination, requiring the USFDA to evaluate each contamination event. In other words, the USFDA cannot simply use the levels determined safe after the *Exxon Valdez* oil spill as many of the factors are different.

### Calculating The Risk:

Six major factors are taken into consideration to determine the exposure and threat to human health. These are:

1. Acceptable Risk Level (RL): The maximum level of carcinogenic risk versus the average risk of cancer in a population.
2. Body Weight (BW): The body weight of the average individual consumer
3. Average Time (AT): The average length of a human lifetime
4. BAP Cancer Slope Factor (SF): Using known toxicity studies, what amount of BaP, per weight of human, per day is a conservative cancer risk
5. Exposure Duration (ED): How long is the carcinogen a risk, or what is the duration of the spill event.
6. Seafood Consumption Rate (CR): The quantity of seafood the average individual consumes per day.

These six factors vary based on the individual population being affected. Coastal Louisiana residents will mostly likely consume much more Louisiana seafood than an average individual in a northern

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state. The duration of the Deepwater Horizon spill is different from a small-localized spill that lasts for two days. All these factors are considered by the USFDA.

The risk level also varies by type of seafood, as all types of seafood are not usually consumed at the same rate. Shellfish, crustaceans and finfish each get their own advisory level. For example, after the Exxon Valdez spill, the advisory levels of BaP for subsistence consumers were 3 parts per billion (ppb) for salmon, 5 ppb for finfish, 11 ppb for crustaceans and 120 ppb for bivalve mollusks. Any detection of BaP above this level resulted in the seafood being considered tainted.

- Julie Anderson

**Source:**

Yender, R., J. Michel, and C. Lord. 2002. Managing Seafood Safety after an Oil Spill. Seattle: Hazardous Materials Response Division, Office of Response and Restoration, NOAA, 72 pp. A pdf of the report is available at <http://response.restoration.noaa.gov/oilaid/pdfs/seafood2.pdf>

## 2010 Legislative Session Recap

The Louisiana Wildlife Federation posted a 2010 Legislative Regular Session recap on its website, including the following list of fisheries related legislation that passed; the whole recap can be found at [www.lawildlifefed.org](http://www.lawildlifefed.org). Additionally you can use the search function on the state legislative website ([www.legis.state.la.us](http://www.legis.state.la.us)), to search the session documents that refer to particular topics of interest.

### House Bills & Resolutions

HB 45 ([Act 223](#)) by Lambert. CRAB TRAP FLOAT. Removes the requirement that a float and float line be attached to a crab trap fished in areas inland of the saltwater line east of the Mississippi River areas unless the trap is fished in a lake.

HB 545 ([Act 979](#)) by Baldone. COMMERCIAL SPECKLED TROUT SEASON. Deletes July 31 as the last day of the season for the commercial (hook and line) harvest of spotted sea trout; allows the season to run until the commercial quota is reached; prohibits commercial harvest of spotted sea trout in Louisiana Waters west of the Mermentau River.

HB 597 ([Act 589](#)) by St. Germain. ATCHAFALAYA BASIN SHAD FISHING. Allows commercial netting of shad and skipjack at night within the Atchafalaya Basin, except on Saturdays and Sundays and requires that the nets must be at least 50 feet from the bank.

HB 641 ([Act 263](#)) by Henderson. OYSTER PREDATION CONTROL. Repeals the sunset date on the use of devices to prevent predation on oyster leases.

HB 644 ([Act 265](#)) by Henderson. OYSTER LEASE RELOCATION. Requires the LWFC to provide for the relocation of certain oyster leases.

HB 656 ([Act 384](#)) by Gisclair. LAKE LONG. Authorizes the Lafourche Parish Game & Fish Commission to govern, control and regulate Lake Long in Lafourche Parish.

HB 692 ([Act 267](#)) by Wooton & Hutter. OYSTER LEASES. Imposes a 6-month time limit on the recordation of the renewal of an oyster lease.

HB 693 ([Act 268](#)) by Wooton & Hutter. OYSTER LEASES. Requires DHH to notify oyster harvesters and dealers that they may apply for an exemption to the National Shellfish Sanitation Program Vibrio Management Plan.

HB 695 ([Act 269](#)) by Wooton, et al. RAW OYSTER EATING. Allows oysters harvested in Louisiana to be available within the state for raw consumption at all times of the year according to rule promulgated by the Department of Health & Hospitals.

HB 875 ([Act 606](#)) by Harrison, et al. SHRIMP TASK FORCE. Creates the Shrimp Task Force in the LDWF, provides TF functions and the selection of members, authorizes the TF to administer the Shrimp Marketing and Promotion Account.

HB 878 ([Act 289](#)) by Rep. St. Germain, et al. HUNTING/FISHING FEES-COLLEGE STUDENTS. Makes non-resident full-time students attending a college or university in Louisiana eligible to purchase Louisiana recreational hunting and fishing licenses at the same fee charged to a Louisiana resident regardless of reciprocity of the privilege with the student's home state.

HB 887 ([Act 607](#)) by St. Germain, et al. FLOUNDER/ DRUM/SHEEPSHEAD MANAGEMENT. Changes the requirement for stock assessments for flounder, black drum and sheepshead from every 2 to every 5 years and provides the LWFC with management guidelines and alternatives to closing the fishery for these species in the event that the spawning potential ratio falls below 30 percent.

HB 888 ([Act 293](#)) by St. Germain, et al. SALTWATER SHARK & GARFISH. Allows the removal of head and caudal fin but requires retention of a strip of skin sufficient for species identification on garfish possessed prior to landing; requires all fins, including the caudal fin, to be attached to the original shark owner while aboard a vessel until landed, but for sharks of legal length, allows the head to be removed before landing.

HB 890 ([Act 294](#)) by Harrison, et al. WILD SEAFOOD CERTIFICATION. Authorizes the LDWF secretary to establish a certification program for seafood harvested from Louisiana waters.

HB 953 ([Act 932](#)) by Lambert. COMMERCIAL CRABBING/FISHING. Allows a commercial crabber also holding a commercial finfishing license to possess the legal limit of finfish in addition to the 25-fish allowable by-catch caught in the crab traps.

HB 1288 ([Act 746](#)) by Guinn. RECREATIONAL HOOP & WIRE NETS. Allows the use of recreational wire and hoop nets in the freshwater areas of the state as defined in R.S. 56: 322.

HB 1346 ([Act 315](#)) by Dove. RIGS TO REEFS FUND – SEAFOOD PROMOTION. Authorizes the use of up to 10 percent of the annual deposits to the Artificial Reef Development Fund and up to 10 percent of the annual interest earned by the Fund for implementation and administration of a wild-caught seafood certification program and to subsidize compliance with certification by seafood harvesters and processors.

HB 1466 ([Act 631](#)) by Ellington. YO-YOS & TROTLINES. Establishes uniform rules for the use of yo-yos (trigger devices) and trotlines for lakes and reservoirs and the adoption of such rules by the Louisiana Wildlife & Fisheries Commission upon request of the lake commission with jurisdiction over the water body for which the imposition of the rules is requested.

[HCR 75](#) by Billiot. BASS SLOTS-LAKE SALAVADOR/CATAOUATCHE. Urges the LWFC at its May meeting to consider applying a slot limit of 16-21 inches on largemouth bass in Lake Cataouatche and portions of the Salvador WMA influenced by the Davis Pond freshwater diversion.

[HCR 124](#) by Armes. TOLEDO BEND FISHING REGS. Urges the LDWF and Sabine River Authority to work with their counterparts in the State of Texas to develop fishing regulations for Toledo Bend Reservoir that are consistent throughout the lake and apply on either side of the state line.

### **Senate Bills & Resolutions**

SB 308 ([Act 777](#)) by Marionneaux. LWFC RULES/LEGISLATIVE OVERSIGHT. Repeals the exemption from legislative oversight for the setting of hunting and fishing seasons by the Louisiana Wildlife & Fisheries Commission and requires the LWFC to file reports to the Legislature; authorizes the LWFC to use the emergency provisions of the Administrative Procedures Act to promulgate hunting season dates and bag limits, fishing regulations and other specified regulations and provides for legislative oversight for such "emergency" rules to occur between 5 and 30 days after final adoption of the rule.

SB 498 ([Act 654](#)) by Chabert. CHARTER BOAT FISHING PROMOTION. Modifies the allocation of the charter boat fishing guide license fee and directs that 10 percent of the fees collected be used by the Louisiana Charter Boat Association for industry promotion and protection of the fishery.

SB 748 ([Act 672](#)) by Thompson. LAKE ST. JOSEPH YO-YOS. Establishes rules for the use of yo-yos for fishing on Lake St. Joseph in Tensas Parish.

**- Craig Gothreaux**

### **Thank You for Taking the Fishery Survey!**

We appreciate everyone that took time to answer a fisheries survey for us. Below is a quick summary of some of the highlights, but if you would like to see a breakdown of all the responses, please go to: <http://www.seagrantfish.lsu.edu/news/2010/surveyresults.htm>.

In 2008-2009, the State of Louisiana issued 346,429 resident saltwater fishing recreational licenses and 1,056 seafood wholesaler/retailer licenses. Additionally, more than two million residents live in coastal parishes creating a very large and diverse demographic impacted by Louisiana fisheries. LSU Agricultural Center (LSUAC) and Louisiana Sea Grant (LASG) programs try to provide a lot of information to anyone impacted by fisheries: commercial fishermen, recreational fishermen, seafood dealers and processors and coastal residents. In order to evaluate this, we asked for your help completing an online survey, with a mailed version to supplement. A total of 318 surveys were returned including responses from all stakeholder groups (Fig. 1).

## Summary :

1. When asked where they get their information on a variety of fishery topics, fisheries stakeholders chose newsletters, including *Lagniappe*, as the number one source of information, 66.1 percent to 83.4 percent of the time. On many topics, LSUAC and LASG meetings and workshops were used for information 10 percent of the time. In the write in response, regional fisheries agents were listed as a source of information for all topics.
2. When it comes to disaster preparedness, stakeholders have greatly increased their readiness over the last four years:
  - a. 58.4 percent minimized the amount of property at risk
  - b. 52.1 percent evacuate earlier when a storm is approaching
  - c. 40.8 percent purchased flood insurance
  - d. 30.3 percent improved wind resistance of their property
3. Seafood dealers have improved seafood handling procedures over the last four years:
  - a. 66.7 percent use new refrigeration and/or freezing equipment
  - b. 50 percent developed or modified seafood safe handling procedures
  - c. 41.7 percent improved another cold-chain procedure
4. 47.8 percent of commercial fishermen have also sped up handling of seafood at outside temperatures
5. More of the stakeholder groups have gotten involved with fishery management process of the last four years:
  - a. 43.5 percent of commercial fishermen have attended a public meeting, 39.1 percent have joined an association that participates in the fishery regulation process, and 26.1 percent have sent comments about regulations to a regulatory agency
  - b. 41.7 percent of seafood dealers and processors sent a comment about a regulation to a regulatory agency, and 33.3 percent attended public meetings about new regulations
6. Recreational fisherman started moving to new spots 59.8 percent of the time when mostly undersized fish were encountered.

## Respondents

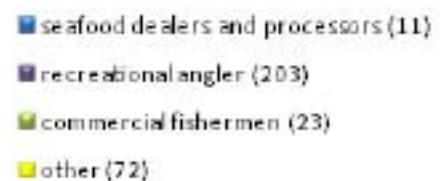


Figure 1

## Louisiana Blue Crab Fishery Pursues International Seafood Sustainability Certification

The Louisiana Seafood Promotion and Marketing Board, representing approximately 3,000 commercial crab fishermen licensed by the state, has entered the Louisiana blue crab fishery into the Marine Stewardship Council's (MSC) certification program, which is recognized around the world for its rigorous, independent, environmental standard for the assessment of wild capture fisheries. Ewell Smith, executive director of the Louisiana Seafood Promotion and Marketing Board, says: "While we began taking steps to enter the MSC program long before the Gulf oil spill, the assessment now takes on new urgency and importance. Because of the oil spill, there are questions and concerns about the health of this and other fisheries in the Gulf, off the coast of Louisiana, and the assessment process against the Marine Stewardship Council environmental standard will help answers these questions." Smith also says "We are working diligently to retain the Louisiana Seafood brand in our markets in the face of the spill, and independent third-party sustainability certification will assist our efforts."

While crab is landed from all state waters, more than half of the Louisiana blue crab is harvested primarily from two areas: Lake Pontchartrain basin and Terrebonne basin. The Lake Pontchartrain basin borders New Orleans to the north and east and includes the lake, marshes and sounds to the southeast and the Terrebonne Basin is located southwest of New Orleans.

The assessment process will be open and transparent, as required by the MSC. The MSC process is a voluntary, independent third-party evaluation of the fishery against an internationally accepted standard for environmentally responsible and well-managed wild-capture fisheries. An assessment typically takes 12 or more months and analyzes fishery data and a multitude of scientific indicators against the Marine Stewardship Council Principles and Criteria for Sustainable Fishing that includes three core principles: health of the fish stock, fishery impacts on the ecosystem and fishery management. If a fishery becomes certified, the certificate is good for five years subject to annual surveillance audits to measure the on-going status of the fishery against the MSC core principles and any specific action items, called conditions, which could be placed on the fishery as a result of the assessment process. The MSC program does not evaluate food safety or quality, which are the purview of local, state and federal programs, which have bolstered testing in recent weeks.

The MSC program also involves a robust, audited traceability program called Chain of Custody to ensure seafood bearing the MSC ecolabel can be fully traced back to the fishery of origin. If certified, products sold by blue crab processors who have gained a separate MSC Chain of Custody certification will be eligible to bear the MSC ecolabel recognizing products from well-managed and sustainable sources. Around the world, the distinctive blue MSC ecolabel is a symbol of credibility in the marketplace and highly regarded.. Today, more than 5,000 seafood products sold in 68 countries bear the MSC ecolabel telling consumers the product comes from a sustainable and well-managed fishery.

For more information, visit [www.msc.org](http://www.msc.org).

- Mike DeCesare



## Website Seeks Information On Oil-spill Research, Monitoring Activities

Scientists performing oil spill-related research and monitoring activities are encouraged to enter their information into the Deepwater Horizon Oil Spill Research and Monitoring Activities database (<http://gulfseagrant.org/oilspill/database.htm>). People interested in viewing the information can perform queries or view all activities on the website.

Numerous organizations have provided input and endorse this online clearinghouse, which contains brief descriptions of oil spill-related research, monitoring and restoration activities that are occurring at or funded by universities and state and federal agencies.

In addition to coordinating existing research activities, a webpage has been developed to list opportunities for researchers and others to find oil-spill-related research, monitoring and restoration funding opportunities. That site is available at: <http://gulfseagrant.org/oilspill/rfp.htm>.

Several groups identified the need for this database to improve coordination and identify research and monitoring gaps. The National Sea Grant Office and Gulf of Mexico Sea Grant programs initiated the effort. The National Oceanic and Atmospheric Administration's (NOAA) National Coastal Data Development Center (NCDDC) built and designed the database to meet these goals. For more information about these activities, contact Steve Sempier ([stephen.sempier@usm.edu](mailto:stephen.sempier@usm.edu)).

## Louisiana Spirit Coastal Recovery Counseling Program

Louisiana Spirit Coastal Recovery Counseling Program is a state-funded crisis counseling and stress management program for individuals, families and groups most affected by the recent oil spill along the Louisiana Gulf Coast. Louisiana Spirit is a program unit within the Louisiana Department of Health and Hospitals – Office of Mental Health (DHH-OMH).

The name *Louisiana Spirit* is used to embody Louisiana citizens' coping, recovery and the process of moving forward in their lives, from a health-based perspective. Most people, whether in state government, media, or the average citizen has come to know this program simply as "Louisiana Spirit" as opposed to its full name, "Louisiana Spirit Coastal Recovery Counseling Program." The program is designed to provide short-term interventions and help individuals return to their pre-disaster levels of functioning. To speak with a crisis counselor, call 1-866-310-7977.

## 2010 Recreational and Commercial Quotas Set for Greater Amberjack in the Gulf of Mexico

NOAA Fisheries Service has adjusted the recreational and commercial quotas for greater amberjack for 2010 to account for quota overruns in 2009. For 2010, the recreational quota will be 1,243,184 pounds (lb); the commercial quota will be 373,072 lb. The intended effect of the quota adjustment is to maintain the rebuilding plan targets for the overfished greater amberjack resource, and meet the regulatory requirements established by the Gulf of Mexico Fishery Management Council in 2008.

Background:

On July 3, 2008, NOAA Fisheries Service published a rule that established commercial and recreational quotas for the greater amberjack and accountability measures if the commercial and recreational quotas are exceeded. Accountability measures for greater amberjack require NOAA Fisheries Service to close the commercial or recreational sector when the respective quota is reached

or projected to be reached. If despite such closure, landings exceed the quota, NOAA Fisheries Service must reduce the quota the following year by the amount of the overage of the prior fishing year.

On Oct. 24, 2009, NOAA Fisheries Service closed fishing for greater amberjack by the recreational sector after landings data indicated the 1.368 million-pound quota had been exceeded. Final 2009 recreational landings data indicate the recreational quota was exceeded by 124,817 lb; a 9 percent overrun.

On Nov. 7, 2009, NOAA Fisheries Service closed the commercial sector to harvesting greater amberjack after landings data indicated the 503,000-lb quota was exceeded in-season. Final 2009 commercial landings indicated the quota was exceeded by 129,928 lb; a 25 percent overrun.

The 2010 quotas established by this rule reduce the recreational and commercial quotas to account for these overages. This action is necessary to prevent overfishing of the greater amberjack resource.

In response to the Deepwater Horizon/BP Oil Spill, NOAA Fisheries Service has closed some areas of the Gulf of Mexico to fishing. This closure is expected to affect commercial and recreational landings during the 2010 fishing year. NOAA Fisheries Service will monitor landings during 2010 and announce any closure as data become available.

- Rich Malinowski

## **NOAA Fisheries Service Publishes Final Rule to Implement the Comprehensive Ecosystem-Based Amendment 1**

NOAA Fisheries Service has published a final rule to implement the Comprehensive Ecosystem-Based Amendment 1 (CE-BA 1). The South Atlantic Fishery Management Council (council) submitted CE-BA 1 and associated final environmental impact statement (FEIS) for review, approval, and implementation by NOAA Fisheries Service. The final rule was published in the Federal Register on June 22, 2010, (75 FR 35330) and the provisions are effective July 22, 2010.

CE-BA 1 amends the Coral, Coral Reefs, Live/Hard Bottom Habitats of the South Atlantic Region Fishery Management Plan (Coral FMP) to establish Coral Habitat Areas of Particular Concern (CHAPCs) to protect what is believed to be the largest distribution (>60,000 square kilometers; 23,000 square miles) of deepwater coral ecosystems in the world. In the South Atlantic region, deepwater coral ecosystems are coral, coral reefs, and live/hard-bottom habitat in waters extending from 400 meters (1,300 feet) to the seaward boundary of the exclusive economic zone.

Within the CHAPCs, the possession of coral species and the use of all bottom damaging gear is prohibited including bottom longline, trawl (bottom and mid-water), dredge, pot or trap, or the use of an anchor, anchor and chain, or grapple and chain by all fishing vessels.

CHAPCs are located in the following areas:

- Cape Lookout Lophelia Banks
- Cape Fear Lophelia Banks
- Stetson Reefs, Savannah and East Florida Lithoherms, and Miami Terrace (Stetson- Miami Terrace)
- Pourtales Terrace
- Blake Ridge Diapir Methane Seep

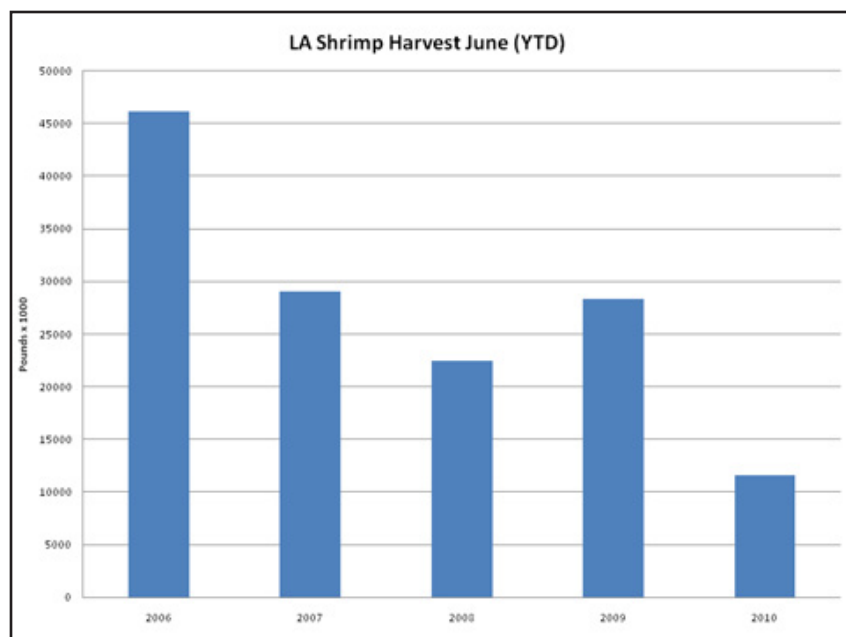
Currently, the only commercial fisheries that operate in the areas are the wreckfish, golden crab, and deepwater shrimp fisheries. CE-BA 1 establishes allowable gear areas for the golden crab fishery and shrimp fishery access areas for the deepwater shrimp fishery. The establishment of these areas allows for the continuation of the golden crab and deepwater shrimp fisheries in their historical fishing grounds with little or no negative impacts to protected deepwater coral habitat. For detailed maps and coordinates for the location of the CHAPCs, see the South Atlantic Fishery Management Council's website: <http://www.safmc.net>.

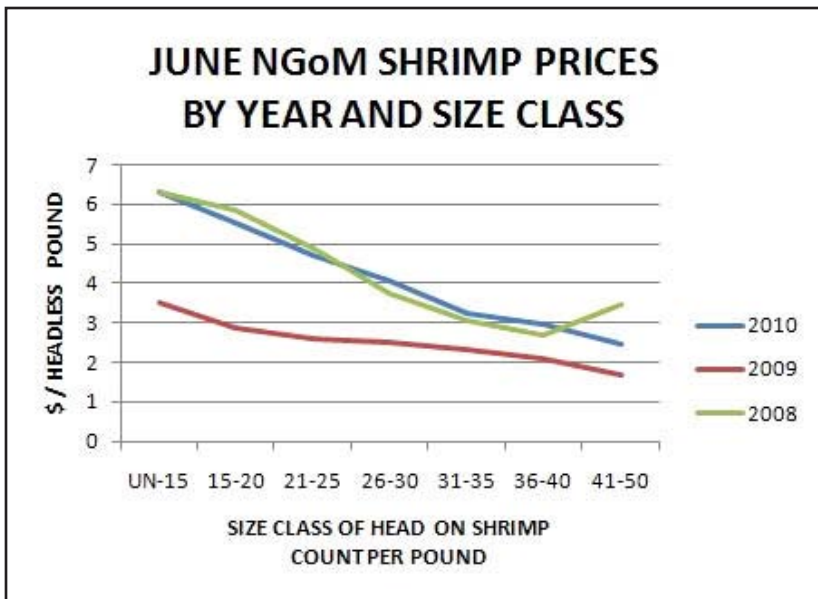
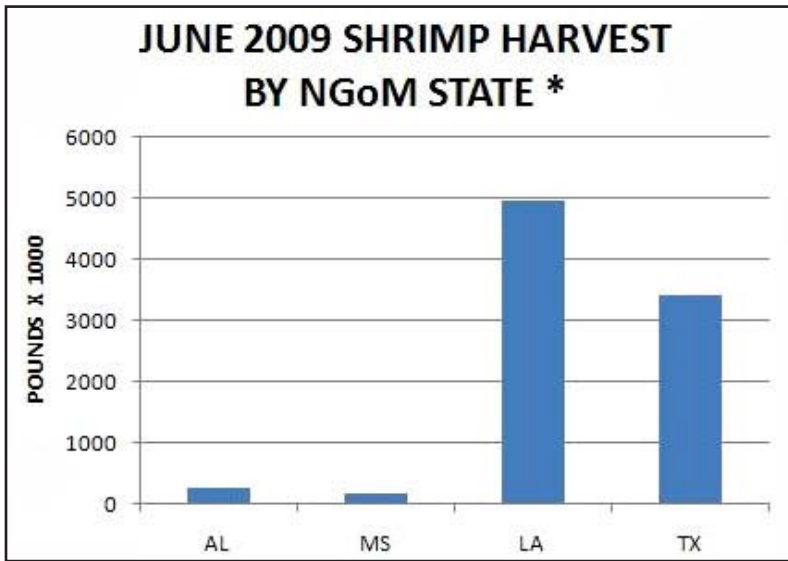
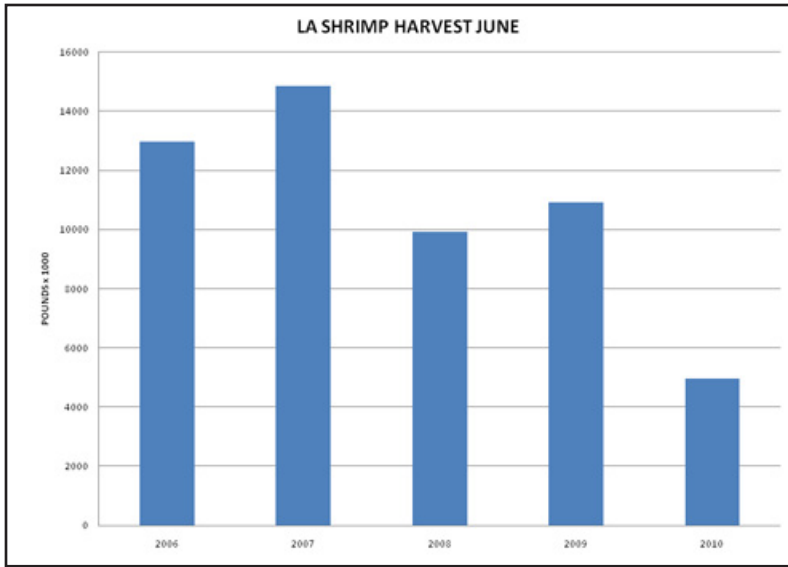
- Karla Gore

## Louisiana Shrimp Watch

Louisiana specific data portrayed in the graphics are selected from preliminary data posted by NOAA on their 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).

- Rusty Gaudé







## **The Gumbo Pot**

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

## **Sensational Recipe for Silver Fin**

from Chef Philippe Parola

Silver fin fried strips. 4 servings

16 strips of silver fin fish (boneless if possible)

2 eggs, 1 cup of Kleinpeter half & half for eggwash

1 cup of Louisiana fish fry seasoned flour

Peckapepper mango sauce for dipping

Preheat fryer at 350, in a bowl crack 2 eggs, stir well than add half & half, stir well for eggwash

Place the silver fin strips into eggwash, then coat each strips with the seasoned flour; fry until done

Serve with peckapepper mango sauce.

<http://www.chefphilippe.com/silvercarp.html>



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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.

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