



State to Launch Official “Louisiana Certified Seafood” Brand

The Louisiana Department of Wildlife and Fisheries, in coordination with the Louisiana Department of Health and Hospitals, Louisiana Department of Agriculture and Forestry, LSU AgCenter, Louisiana Sea Grant, Louisiana Seafood Promotion and Marketing Board and fisheries industry leaders, launched the Louisiana Certified Seafood Program. This origin-based certification program aims to build a unified brand that will attract not only consumers, but also food service and seafood distribution buyers who want to ensure they are sourcing the best tasting seafood in the world – Louisiana seafood!



“Consumers are paying more attention to their seafood choices, particularly where it’s from and how it’s sourced. People are demanding transparency in the seafood industry, so we’re giving it to them,” explained LDWF Assistant Secretary Randy Pausina. “This program is three years in the making and demonstrates our department’s strong commitment to ensuring Louisiana’s delicious seafood will continue to be recognized as the world’s finest.”

The program is a direct result of recommendations from the Louisiana Shrimp Task Force, created by Governor Bobby Jindal in 2009, to establish rules and guidelines throughout the seafood supply chain enabling the state to certify that “Louisiana Certified Seafood” is taken, landed and processed in Louisiana.

“We encourage buying and promoting Louisiana products whether it’s in stores, farmers’ markets or restaurants. Our goal is to make sure Louisiana residents seek home-grown products to keep our industry strong. People at home and abroad want our produce and seafood because the quality speaks for itself,” said LDAF Commissioner Mike Strain, D.V.M.

The Louisiana Seafood Certification program targets Louisiana fishermen, processors, dock owners, grocers and restaurants, to showcase and more importantly brand Louisiana seafood. Across the globe, people are familiar with “geographically-based” branding including Maine lobster and Idaho potatoes. In the coming years, we hope Louisiana wild-caught shrimp, oyster, crabs and finfish will be synonymous with our great state and the Louisiana Certified Seafood Brand.



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“Louisiana’s seafood is recognized for its world-class taste and quality,” said DHH Secretary Bruce D. Greenstein. “This certification stamp lets consumers know they’re getting authentic Louisiana seafood that is held to the highest standards and strictest inspections in the world.”

Program goals include:

- Develop a nationally recognized brand that distinguishes Louisiana seafood from seafood of another origin;
- Certify and increase consumer confidence that branded seafood is from the Gulf of Mexico, landed, processed and packaged in Louisiana; and
- Promote and market all participants and seafood labeled with this logo.

“Through our current marketing efforts, chefs and consumers across the country are learning the superior taste and quality of Louisiana seafood,” said Ewell Smith, LSPMB executive director. “We are excited to work with the LDWF and other partners to bring customers the guarantee that they are purchasing authentic Louisiana seafood.”

How to participate?

All commercially licensed fishermen automatically qualify for the program.

This program is voluntary for docks, processors, dealers, grocers and restaurants, who can apply to receive a Louisiana Certified Seafood permit.

Fresh product dealers, docks, and processors must complete a brief online training. Grocers and restaurants do not need to complete the online training, but are required to complete the application.

“Louisiana restaurants have long served the bounty of fresh seafood from the rich waters of Louisiana and the Gulf, but until now, a certification program had not been developed,” said Stan Harris, President/CEO of the Louisiana Restaurant Association. “Shrimp, crab, oysters, crawfish and finfish have held prized positioning on restaurant menus and have been the ingredients for which Louisiana has become known worldwide.”

More information on training along with application forms may be found at <http://certified.louisianaseafood.com/>

Participants in the program may choose to be featured on the Certified Louisiana Seafood website as a provider of Louisiana Certified Seafood, in an effort to encourage additional business.

Largemouth Bass in the Atchafalaya Basin

The Louisiana Department of Wildlife and Fisheries released a comprehensive report analyzing the 14-inch minimum length limit for largemouth bass in the Atchafalaya Basin and surrounding waters.

The report examines the effectiveness of the regulation as a management tool. Findings show the Atchafalaya Basin largemouth bass population does not exhibit necessary criteria for which a 14-inch minimum length limit would produce larger bass. The study indicates that the basin bass population is more heavily influenced by environmental factors than anglers.

“The Atchafalaya Basin bass population will continue to produce the same number of nice size bass, with or without the 14-inch length limit,” explained LDWF Director of Inland Fisheries Mike Wood.

Wood further explains the history behind the regulation as well as provides a detailed description of the study and results in his letter to basin anglers found on the LDWF website at www.wlf.louisiana.gov/fishing/ldwf-releases-report-14-minimum-length-limit-largemouth-bass-atchafalaya-basin. The link can also be used to access the full technical report.

LOUISIANA REGULATIONS

Public Oyster Areas

The majority of public oyster seed grounds opened Monday, Oct. 29, 2012. Two public oyster areas, the Little Lake Public Oyster Seed Grounds and the Vermilion/East and West Cote Blanche/Atchafalaya Bay Public Oyster Seed Grounds, were previously opened on Sept. 5, 2012 and commercial oyster harvest continues to be documented from those areas.

The area of the public grounds east of the Mississippi River and south of the Mississippi River Gulf Outlet, are a “sacking only” area for the 2012/2013 season and no seed oyster harvest is allowed.

The oyster season in the west cove portion of the Calcasieu Lake Public Oyster Area (DHH harvest area 30) opened at one-half hour before sunrise on Thursday, Nov. 1, 2012. The sack limit during this time period is set at 10 sacks per person, per vessel, per day.

The areas remaining closed for the 2012/2013 oyster season include the Public Oyster Seed Reservations in Bay Gardene and Sister Lake, the 2011 cultch plants in Mississippi Sound and California Bay within the coordinates listed below, and the 2012 cultch plants in Hackberry Bay, South Black Bay (Bay Crab), and Lake Fortuna within the coordinates listed below.

Mississippi Sound (2011) – St. Bernard Parish

- A. 30 degrees 07 minutes 17.56 seconds N
89 degrees 27 minutes 52.39 seconds W
- B. 30 degrees 07 minutes 26.94 seconds N
89 degrees 27 minutes 36.20 seconds W
- C. 30 degrees 07 minutes 07.11 seconds N
89 degrees 26 minutes 45.48 seconds W

Lagniappe Fisheries Newsletter

Editor: Julie Anderson

Web coordinator: Melissa Castleberry

Copy editor: Roy Kron

Layout/design: Jessica Schexnayder

- D. 30 degrees 06 minutes 40.93 seconds N
89 degrees 27 minutes 14.09 seconds W

California Bay (2011) – Plaquemines Parish

- A. 29 degrees 30 minutes 40.42 seconds N
89 degrees 34 minutes 03.19 seconds W
- B. 29 degrees 30 minutes 27.18 seconds N
89 degrees 33 minutes 21.85 seconds W
- C. 29 degrees 29 minutes 54.99 seconds N
89 degrees 33 minutes 20.24 seconds W
- D. 29 degrees 30 minutes 02.74 seconds N
89 degrees 34 minutes 03.93 seconds W

Hackberry Bay (2012) – Lafourche Parish

- A. 29 degrees 25 minutes 21.16 seconds N
90 degrees 02 minutes 59.53 seconds W
- B. 29 degrees 24 minutes 58.30 seconds N
90 degrees 02 minutes 51.34 seconds W
- C. 29 degrees 24 minutes 29.25 seconds N
90 degrees 03 minutes 24.92 seconds W
- D. 29 degrees 24 minutes 45.37 seconds N
90 degrees 03 minutes 35.33 seconds W

Lake Fortuna (2012) – St. Bernard Parish

- A. 29 degrees 39 minutes 08.04 seconds N
89 degrees 30 minutes 28.93 seconds W
- B. 29 degrees 38 minutes 33.31 seconds N
89 degrees 29 minutes 15.45 seconds W
- C. 29 degrees 38 minutes 10.57 seconds N
89 degrees 29 minutes 40.71 seconds W

- D. 29 degrees 39 minutes 04.41 seconds N
89 degrees 30 minutes 32.61 seconds W

South Black Bay (2012) – Plaquemines Parish

- A. 29 degrees 34 minutes 41.72 seconds N
89 degrees 36 minutes 22.86 seconds W
- B. 29 degrees 34 minutes 31.45 seconds N
89 degrees 35 minutes 48.68 seconds W
- C. 29 degrees 34 minutes 08.12 seconds N
89 degrees 36 minutes 07.94 seconds W
- D. 29 degrees 34 minutes 23.03 seconds N
89 degrees 36 minutes 43.20 seconds W

In addition, the east side of Calcasieu Lake (Department of Health and Hospitals harvest area 29) and the Sabine Lake Public Oyster Area shall remain closed for the entire 2012/2013 oyster season.

Oyster harvesters are also reminded that in addition to normal licenses required for the harvest of oysters, special permits are also required to fish specific public oyster areas. In Calcasieu Lake, all harvesters are required to hold a valid Calcasieu Lake Oyster Harvester Permit. The Calcasieu Lake permit is free of charge and is available from the Baton Rouge office of LDWF. Harvesters fishing all other public oyster areas are required to fish only from a commercial vessel which holds a valid Public Oyster Seed Ground Vessel Permit. The application deadline for the Public Oyster Seed Ground Vessel Permit is Dec. 31, 2012.

Oyster season closed Saturday, Nov. 3, at one-half hour after sunset in the Lake Chien and Lake Felicity Public Oyster Seed Grounds in Terrebonne Parish. In addition, the harvest of seed oysters for bedding purposes closed in the Hackberry Bay Public Oyster Seed Reservation (POSR), located in Jefferson and Lafourche parishes, at one half hour after sunset on Saturday, Nov. 3. Hackberry Bay remains open for sacking purposes.

Delay on a Portion Public Seed Ground East of the Mississippi River to Protect Developing Oysters

While a majority of the public seed grounds are set to open, oyster season is delayed until further notice in a portion of the public oyster seed grounds east of the Mississippi River in an effort to protect recently-settled young oysters, called spat. The oyster season was originally scheduled to open in this area on Oct. 29, 2012. The delay includes that area of the public oyster seed grounds east of the Mississippi River, south of the Mississippi River Gulf Outlet, and north of a line of latitude at 29 degrees 34 minutes 48.0 seconds North.

The decision was made that the protection of the oyster spat is in the long-term best interest of oyster conservation in this area of the public oyster seed grounds as they represent the future oyster resource in an area where oyster stocks are at historic lows.

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.

See map detailing these openings, closures and delays.



Commercial Net Season to Begin on False River on Nov. 1

The Louisiana Department of Wildlife and Fisheries will implement a recurring commercial netting season on False River in Pointe Coupee Parish beginning Nov. 1. This action removes the current net ban and allows the use of specified nets to provide commercial fishermen the opportunity to utilize the resource.

The commercial season will allow for harvest of fish species including buffalo, catfish and carp. The season will run from Nov. 1 through the last day of February and is structured in a way to minimize conflict with boaters and recreational anglers.

In 1991, False River gained trophy status and initiated a largemouth bass management plan. This plan included a slot limit and banned the use of gill nets, trammel nets and seines. The trophy status was rescinded in 1998 and largemouth bass regulations were altered to manage for a lake of special concern. Since the lake is no longer managed under trophy status, the need for a net ban no longer exists.

GULF OF MEXICO REGULATIONS

Final Rule: Gulf of Mexico Reef Fish Permit Income Requirement and Dual-permitted Crew Size: *Small Entity Compliance Guide*

NOAA Fisheries published a final rule on Oct. 19, 2012, (77 FR 64237) for Gulf of Mexico Reef Fish Permit Requirements and Dual-Permitted Vessel Crew Size. The rule is effective on Nov. 19, 2012.

The rule:

- Eliminates the earned income qualification requirement for the renewal of Gulf of Mexico commercial reef fish permits, and
- Increases the maximum number of crew members for dual-permitted (commercial and charter) vessels.

The Gulf of Mexico Fishery Management Council determined the existing earned income requirement in the reef fish fishery is no longer necessary. The regulation pertaining to the maximum number of crew stipulates that dual-permitted vessels without a certificate of inspection are limited to a three-person crew when fishing commercially. The increase to four crew members would most directly benefit commercial spear fishermen, by allowing two persons to remain aboard, resulting in improved safety during commercial diving operations.

This bulletin serves as a Small Entity Compliance Guide, complying with section 212 of the Small Business Regulatory Enforcement Fairness Act of 1996.

Electronic copies of the amendment and final rule may be obtained from the NOAA Fisheries Web site http://sero.nmfs.noaa.gov/sf/pdfs/Gulf_Amendment_34_EA.pdf

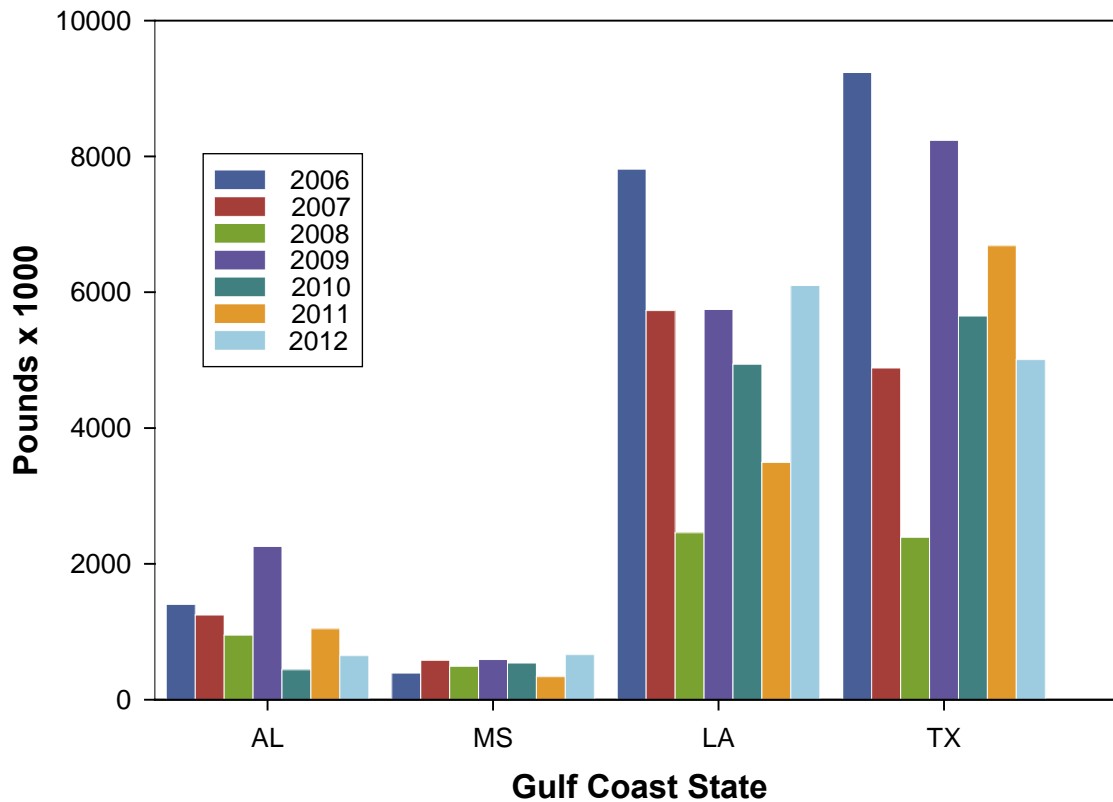
For more information on Amendment 34, refer to the [Frequently Asked Questions](#) on the NOAA Fisheries Web site.

This summary is not a substitute for the actual regulations. We encourage you to read the full text of the regulations, available at <http://sero.nmfs.noaa.gov/>.

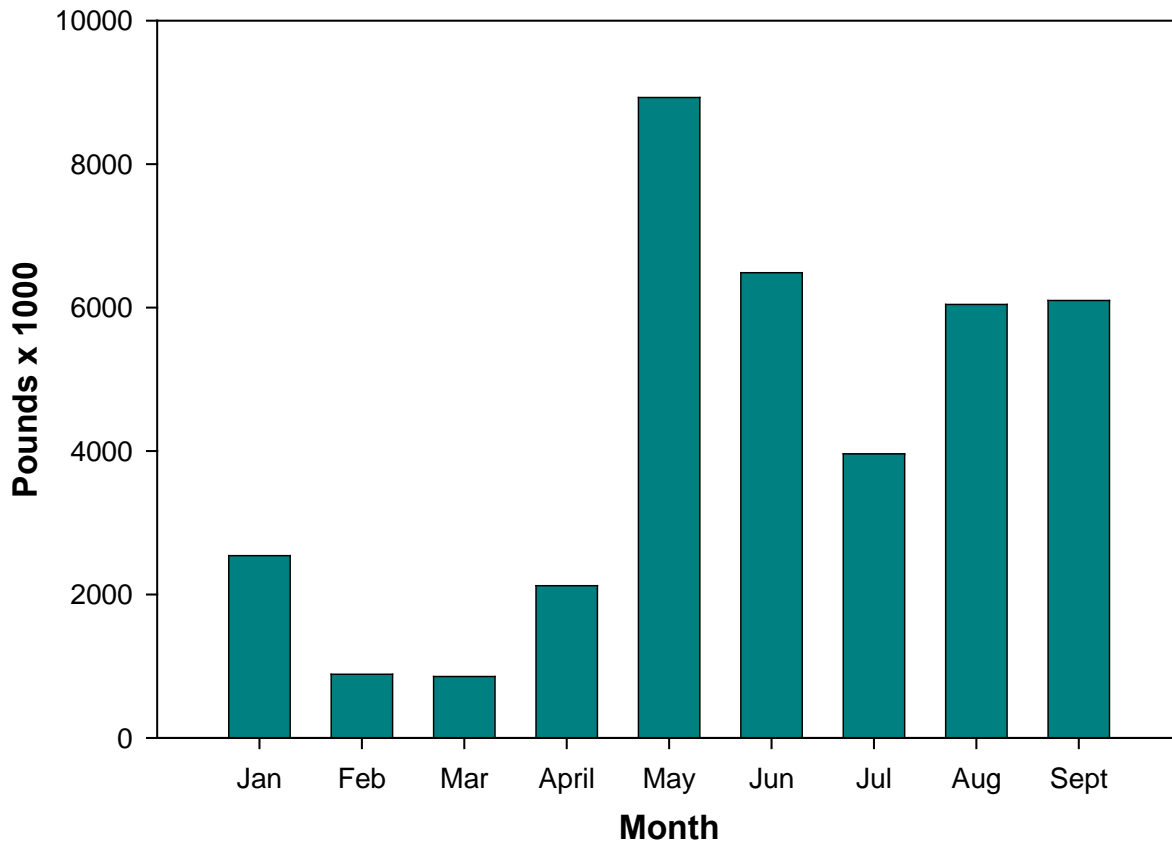
Louisiana Shrimp Watch

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, refer to: www.st.nmfs.noaa.gov/st1/market_news/index.html.

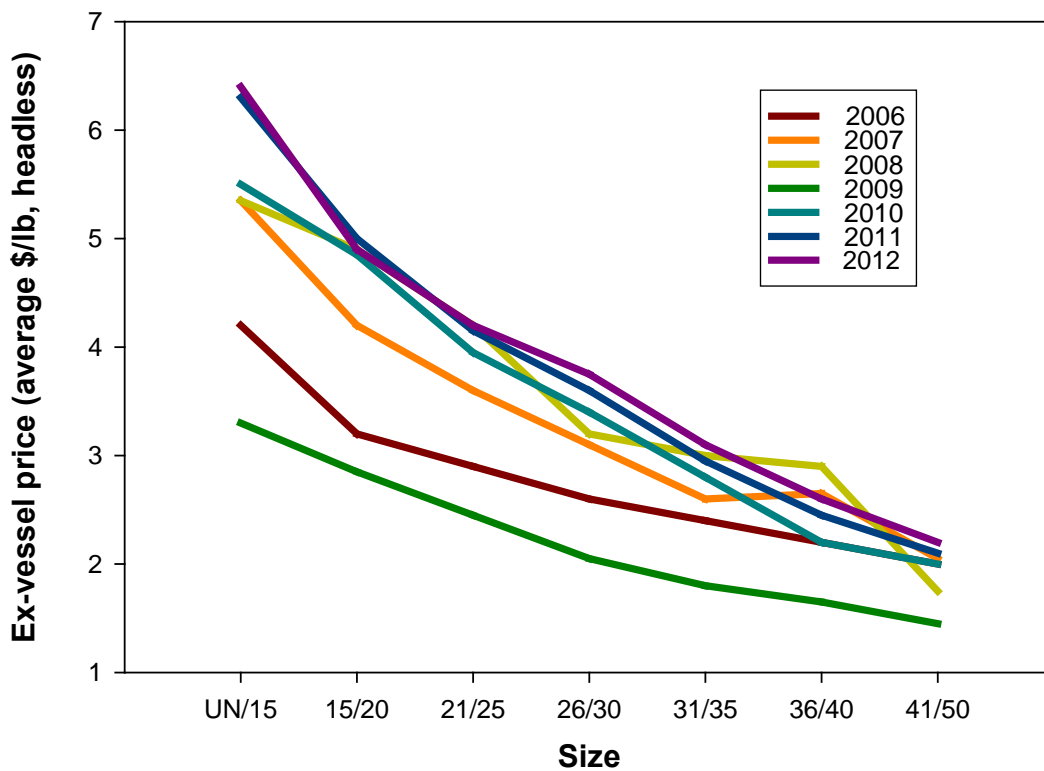
September Shrimp Harvest



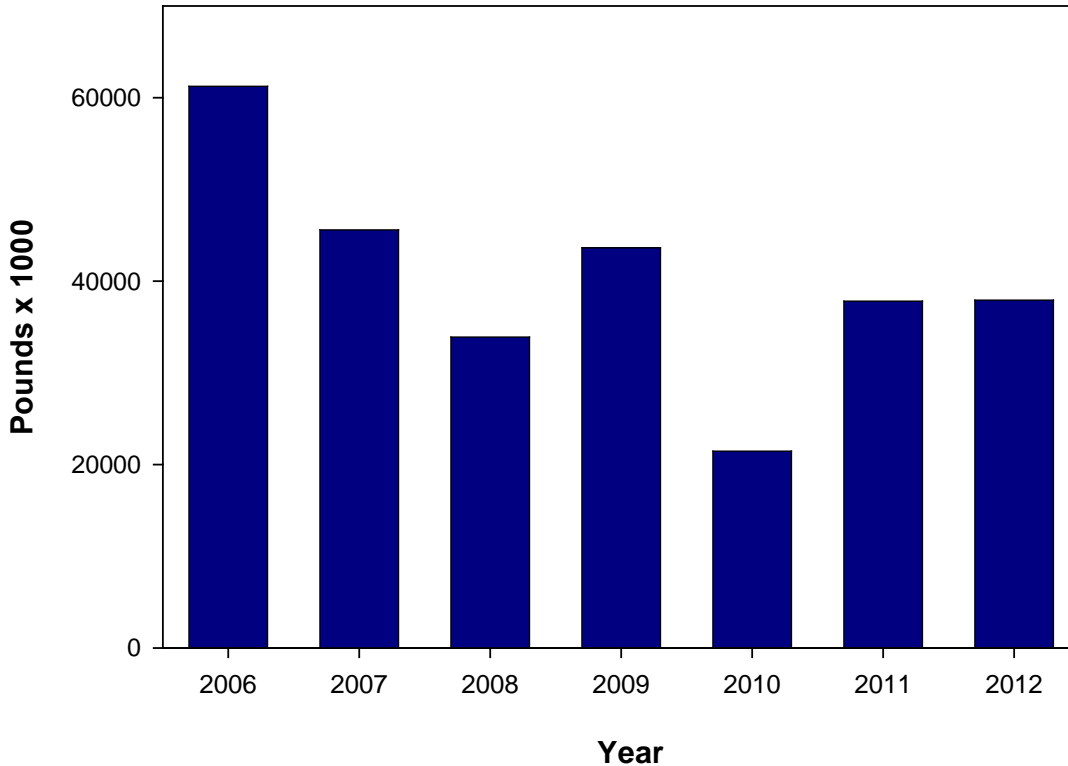
Louisiana 2012 Shrimp Harvest



September Northern GoM Shrimp Prices



Louisiana Year to Date Shrimp Harvest



Fish Gear Coordinates

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that three claims in the amount of \$10,331.92 were received for payment during the period Sept. 1, 2012 – Sept. 30, 2012. There were three paid and zero denied.

Latitude/Longitude Coordinates, in Degree Decimal Minutes, of reported underwater obstructions are:

29 09.390 90 39.200 TERREBONNE

29 13.722 89 58.679 JEFFERSON

29 17.921 89 48.390 PLAQUEMINES

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 Direct Seafood <http://louisianadirectseafood.com/>

Coconut-Battered Shrimp with Orange Marmalade Dipping Sauce

Coconut Shrimp

3 c. cooking oil
3 tsp. creole seasoning
1 ¼ c. flour
2 eggs
½ c. milk
1 c. shredded coconut
1 ½ lbs. 25 count shrimp, peeled and deveined

Heat oil to 325 degrees. In a large bowl stir together 1 c. of flour with 1 tsp. creole seasoning and set aside. In another bowl place eggs, milk, 1 tsp. creole seasoning and mix together. Stir together remaining ¼ c flour and shredded coconut in a bowl. Season shrimp with remaining creole seasoning. Dip shrimp in flour, then in milk and egg wash. Then roll the shrimp in the coconut mixture until coated. Repeat until all the shrimp are coated. Drop shrimp into cooking oil and fry until golden brown and floating. Serve with orange marmalade dipping sauce.

Dipping Sauce:

½ c. orange marmalade
1 tbsp. horseradish
2 tsp. Dijon mustard
2 tsp. lemon juice
¼ tsp. hot sauce
½ tsp. salt

Combine all dipping sauce ingredients in a bowl and mix until thoroughly blended. Set aside until shrimp are battered and fried.

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



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

Julie Falgout – Extension Assistant
204 Sea Grant Bldg.
Louisiana State University
Baton Rouge, LA 70803-7507
Phone: (225) 578- 5932
Fax: (225) 578-6331
jfalgout@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

Lucina Lampila – Associate Professor
111 Food Science Bldg.
Louisiana State University
Baton Rouge, LA 70803-7507
Phone: (225) 578-5207
Fax: (225) 578-5300
llampila@agcenter.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.

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