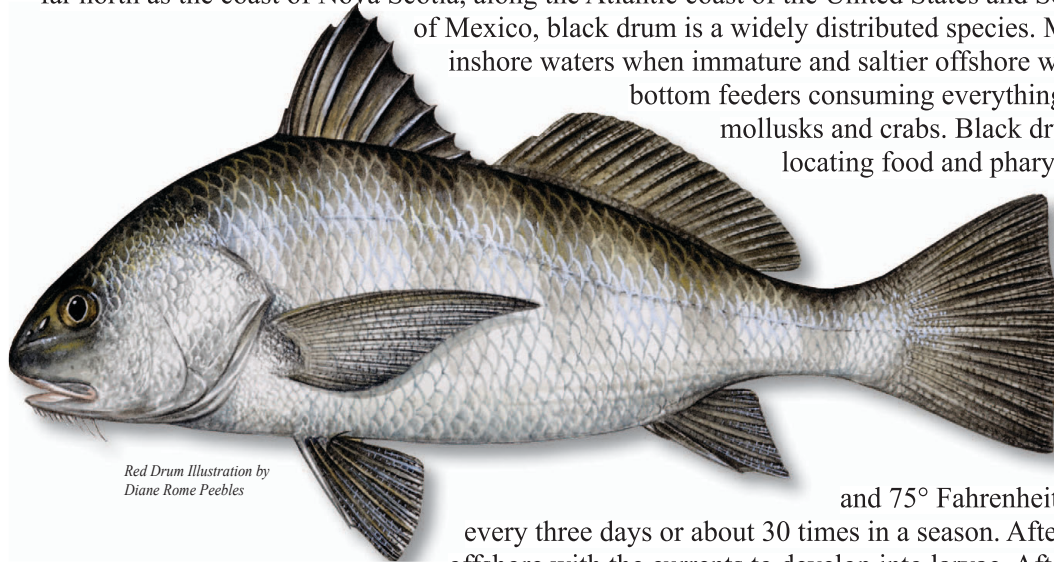




All in the Family

Black drum (*Pogonias cromis*) are a large bodied fish that are characterized as being silver-gray in color with large heads and a deep notch in the dorsal fin as well as specialized chin barbels. The name *Pogonias* means “bearded” for its whisker-like chin barbels and *cromis* means “to croak,” which black drum do by vibrating their swim bladder when mating. While recreational fishermen harvest more black drum overall each year than commercial fisherman, in 2013 commercial fishermen brought in 3.7 million pounds of black drum with a value over \$3.3 million.

While in the same family as the red drum (*Sciaenops ocellatus*), black drum is the only species in its genus. Found as far north as the coast of Nova Scotia, along the Atlantic coast of the United States and South America, and into the Gulf of Mexico, black drum is a widely distributed species. Most commonly found in brackish inshore waters when immature and saltier offshore waters as adults, black drum are



Red Drum Illustration by
Diane Rome Peebles

bottom feeders consuming everything from worms and small fish to mollusks and crabs. Black drum use their chin barbels for locating food and pharyngeal teeth (teeth in the back of their mouths) for crushing oyster shells.

Spawning among black drum occurs between January and April just off the coast of Louisiana and primarily at night. Black drum spawning is most prevalent when concentrations of dissolved oxygen are higher and temperatures between 60°

and 75° Fahrenheit are found. Females can spawn once

every three days or about 30 times in a season. After spawning, fertilized eggs journey offshore with the currents to develop into larvae. After finding their way back to brackish marshes of Louisiana, black drum grow to the adult stage.

The average size black drum is less than 10 pounds, but individuals also been known to grow as large as 40 pounds. The meat of black drum is a chunky and flaky style which makes it so desirable for consumption by people. However larger black drum are quite susceptible to tapeworm infestation of the flesh, making larger black drum undesirable for consumption.

Matthew Seal

Sources:

<http://www.wlf.louisiana.gov/fishing/saltwater-finfish> <http://www.lsu.edu/seagrantfish/biological/drum/blackdrum.htm>
http://www.sms.si.edu/irlspec/Pogoni_cromis.htm <http://www.st.nmfs.noaa.gov/commercial-fisheries/index>

Fishsafe

A great website resource for commercial fishermen is fishsafe.info. This site specializes in vessel safety for the commercial fishing industry. Hosted by the U.S. Coast Guard, this site offers up to date changes for the industry, a checklist generator of all legal requirements, and many other resources. All commercial fishermen should have this on their list of online resources.

First Four Educational Videos for the Seafood Industry

The Louisiana Department of Wildlife and Fisheries (LDWF) and Louisiana Sea Grant College Program at LSU (Sea Grant) are proud to announce the completion of phase one of the Louisiana Fisheries Forward (LFF) initiative. These initial components include a website (*LaFisheriesForward.org*), eight fact sheets and four videos approximately 35 minutes in length:

- Best Practices for Commercial Fishermen
- Best Practices for Seafood Dealers and Processors
- Best Practices for Commercial Crab Fishermen
- Best Business Practices for the Seafood Industry

The videos provide an overview of best practice methods, with a focus on quality, safety and industry regulations.

In addition to educational communication materials, LDWF and Sea Grant held multiple LFF outreach meetings along the Gulf coast including the Louisiana Fisheries Forward Summit in Houma, crab and shrimp workshops in Delcambre, a crab workshop in Dulac and an oyster workshop in Houma. Boater safety workshops were also held in the New Orleans area in conjunction with the U.S. Coast Guard and Audubon G.U.L.F.

A collaboration of Sea Grant and LDWF, LFF was established with the goal of improving the economic success and environmental sustainability of Louisiana's commercial fishing industry. Though participation in LFF is voluntary at this time, leaders at LDWF and Sea Grant believe the program is making real impact. Another four videos are planned in the next year, in addition to eight more fact sheets, workshops along the coast and the annual LFF Summit to be held Tuesday, March 1, in New Orleans.

New Publications and Science Seminar Focus on the Deepwater Horizon Oil Spill's Impact on Fisheries

The Sea Grant Oil Spill Science Outreach Team has released its first oil spill science outreach publications. These publications share the latest science about:

Fisheries Landings and Disasters in the Gulf of Mexico – Learn about historical fisheries landings data within the context of manmade and natural disasters. Explore why this data is important for fisheries management.

The Deepwater Horizon Oil Spill's Impact on Gulf Seafood – Learn about the results of federal, state and independent seafood testing after the Deepwater Horizon oil spill.

Please follow the link <https://gulfseagrant.wordpress.com/oilspilloutreach/publications> to view and download these outreach publications.

The Oil Spill Outreach Team will also be offering a seminar on fisheries:

Oil Spill Science Seminar: Healthy Gulf Seafood - Nov 18, 2015, in Long Beach, MS.

Learn how agencies tested seafood during and after the Deepwater Horizon oil spill, how fish and other animals break down oil and other contaminants, and how scientists monitoring seafood to keep consumers safe. This seminar is free and open to all. To register, visit <http://gulfseagrant.org/oilspilloutreach/presentations/>

The next series of outreach publications will focus on dispersants.

Visit <https://gulfseagrant.wordpress.com/oilspilloutreach/presentations/> to view upcoming science seminars that the oil spill science outreach team is offering around the Gulf. To be updated about the oil spill science outreach team activities, seminars, and publications sign up for their email list, visit

<http://wordpress.us8.list-manage.com/subscribe?u=e507dd5f80d96b9f42c64c266&id=8256dfdc9>.

LOUISIANA REGULATIONS

Three Crab Trap Closures Planned for Trap Cleanups

Three closures are planned for crab trap cleanups targeting three different areas along Louisiana's coast. The first closure will take place in the eastern portion of Lake Pontchartrain, Lake Catherine and adjacent marshes and will begin at 6:00 am Friday, Feb. 12, 2016, through 6:00 am Feb. 21, 2016. The second closure will take place in the upper Barataria basin centered near Lafitte and will begin at 6:00 am Feb. 19, 2016, through 6:00 am Feb. 28, 2016. The last closure will take place in Sabine Lake to allow Texas Parks and Wildlife Department to conduct a cleanup of Sabine Lake. In order to conduct the cleanup, both the Louisiana and Texas sides of Sabine Lake will be temporarily closed to the use of crab traps so staff and volunteers can conduct the cleanup without confusion. The Sabine Lake crab trap closure is scheduled to begin at 6:00 am Feb. 19, 2016, through 6:00 am Feb. 28, 2016.

Since 2004, the Louisiana Department of Wildlife and Fisheries, together with individual volunteers and organizations, has successfully removed and disposed of over 24,645 abandoned and derelict crabs. The removal of these crab traps is especially important to boating safety and crab harvesting efforts. Last year, LDWF and Louisiana Sea Grant staff, volunteers, CCA and members of the recreational fishing community assisted in retrieving more than 400 abandoned crab traps.

To view maps of the closure locations visit: <http://www.wlf.louisiana.gov/fishing/derelict-crab-trap-removal>.

All crab traps remaining in the closed area during the specified period will be considered abandoned. In the weeks leading up to the closure, LDWF will mail notices to all licensed recreational and commercial crab trap license holders and crab buyers within affected parishes as well as non-resident licensed crab fishermen who fish Louisiana waters and reside in Texas.

Crab traps may be removed only between one-half hour before sunrise to one-half hour after sunset. Anyone may remove these abandoned crab traps from within the closed area. Abandoned traps must be brought to LDWF designated disposal sites and may not be taken from the closed area.

Interested persons may submit written comments relative to the proposed rule to Jeffrey Marx, Marine Fisheries Biologist DCL-B, Marine Fisheries Section, 2415 Darnall Rd., New Iberia, LA 70560, or via e-mail to: jmarx@wlf.la.gov prior to Nov. 1, 2015.

2015-2016 Louisiana Oyster Season

The following opening dates were set for the upcoming oyster season:

- Wednesday, Sept. 9, 2015 - the Little Lake, Barataria Bay, Deep Lake, Lake Tambour, and Vermilion/East and West Cote Blanche/Atchafalaya Bay Public Oyster Seed Grounds will open at one-half hour before sunrise. No harvest of oysters for market sales is allowed on any public oyster area prior to the second Monday in October. Therefore, any and all vessels harvesting on the open public oyster seed grounds between Sept. 9, 2015, and Oct. 11, 2015, both dates inclusive, shall be harvesting seed oysters for bedding purposes only and shall not have sacks or other containers typically used to hold oysters on board the harvest vessel.
- Monday, Oct. 19, 2015 - all remaining public oyster seed grounds and reservations, including Lake Borgne, primary public grounds east of the Mississippi River, Bay Gardene, Hackberry Bay, Sister Lake, Lake Mechant, Lake Chien, Lake Felicity, and the Bay Long/American Bay sacking-only area will open at one-half hour before sunrise.
- Sunday, Nov. 1, 2015 - the oyster season in the west cove portion of the Calcasieu Lake Public Oyster Area (DHH Harvest Area 30) will open at one-half hour before sunrise.

The following areas shall remain closed for the 2015/2016-oyster season:

- Bay Junop Public Oyster Seed Reservation
- The east side of the Calcasieu Lake Public Oyster Area (LDHH Harvest Area 29)
- Sabine Lake Public Oyster Area
- 2014 cultch plant in Hackberry Bay within in the following coordinates:

To view maps detailing the closures, visit <http://www.wlf.louisiana.gov/fishing/commerical-oyster-seasons>.

Expanded "Sacking-Only" Area Upcoming Oyster Season

The "sacking-only" area in Mississippi Sound has been expanded for the upcoming oyster season on the public oyster seed grounds. The revised "sacking-only" area is further described as that portion of the public oyster seed grounds within Louisiana Department of Health and Hospitals' (LDHH) Harvest Area 1 falling east of a line of longitude at 89 degrees 29 minutes 0.00 seconds W, and the entirety of the LDHH Harvest Area 2.

To view revised maps of this area visit: <http://www.wlf.louisiana.gov/fishing/commerical-oyster-seasons>.

GULF OF MEXICO REGULATIONS

Gulf of Mexico Greater Amberjack

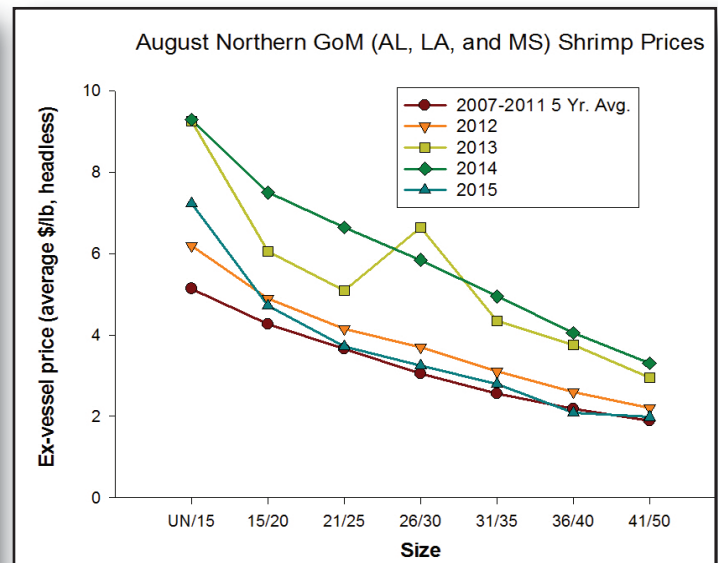
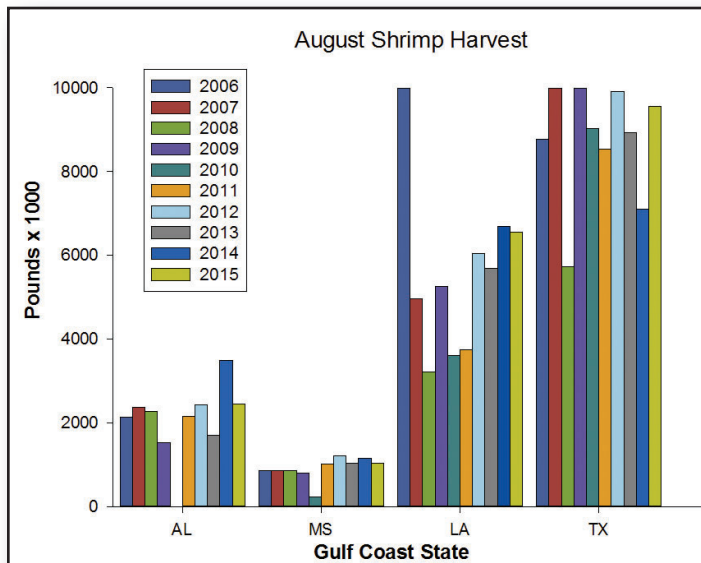
The recreational fishing season will close on Sept. 28, 2015. NOAA is also seeking comments on proposed changes to management including: (1) Decrease the total annual catch limit from 1,780,000 pounds whole weight to 1,720,000 pounds whole weight; (2) Set the commercial annual catch limit at 464,400 pounds whole weight and the commercial quota at 394,740 pounds whole weight; (3) Set the recreational annual catch limit at 1,255,600 pounds whole weight and the recreational quota at 1,092,372 pounds whole weight; (4) Increase the minimum recreational size limit from 30 inches fork length to 34 inches fork length; (5) Reduce the commercial trip limit from 2,000 pounds whole weight to 1,500 pounds gutted weight.

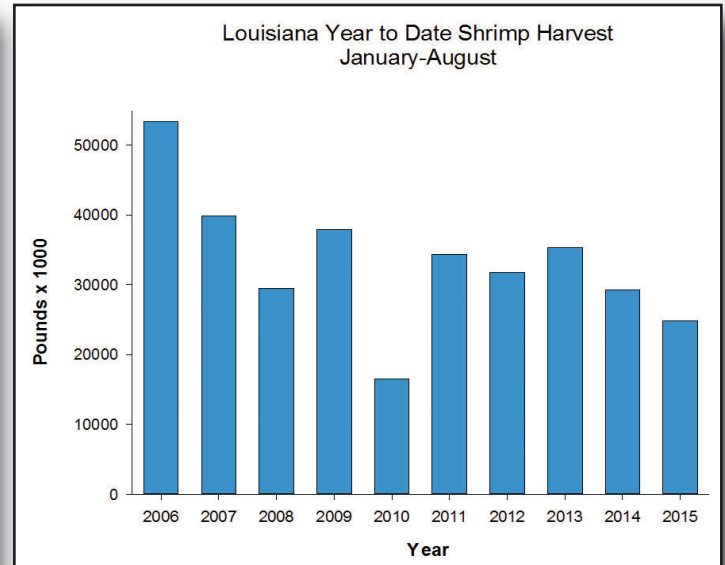
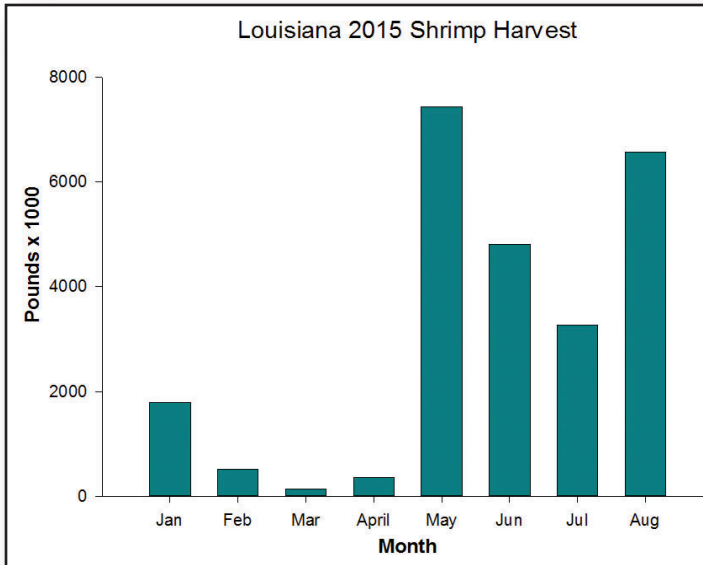
NOAA Fisheries must receive comments on this proposed rulemaking no later than Oct. 19, 2015. You may submit comments on the amendment or the proposed rule, identified by "NOAA-NMFS-2015-0094." Go to the federal e-Rulemaking Portal at <http://www.regulations.gov/-!documentDetail;D=NOAA-NMFS-2015-0094-0001>.

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 – August 2015

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that four claims in the amount of \$18,831.95 were received for payment during the period Aug. 1-31, 2015. There were four paid and zero denied.

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

29 13.080 89 57.835 JEFFERSON
 29 13.157 90 50.682 TERREBONNE
 29 17.496 89 52.885 PLAQUEMINES
 29 47.115 92 08.626 VERMILION

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.

Upcoming Events

Nov. 2, 2015, 6-9:00 pm;

Gulf Council Scoping Meeting on Amendment 39 (dividing the recreational red snapper quota among regions).
 Doubletree, 4964 Constitution Avenue, Baton Rouge, LA 70808, (225) 925-1005

Tues, Nov. 3, 2015, 6-9:00 pm;

Gulf Council Scoping Meeting on Amendments 41 & 42 (the design and implementation of flexible measures for the management of red snapper by the charter for-hire fleet (41); and for the management of reef fish for the headboat fleet (42)).
 Courtyard Marriott, 142 Library Drive, Houma, LA 70360, (985) 223-8996

THE GUMBO POT

Colossal BBQ Shrimp with Crab Cake Stuffing

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:

FOR THE BRINE:

3 cups water
 ½ cup kosher salt
 ½ cup packed brown sugar
 3 bay leaves
 2 tablespoons white peppercorns
 8 giant Louisiana shrimp,
 3 to 4 ounces each

FOR CRAB CAKE STUFFING:

1½ medium carrots, peeled and cut into ¼ inch dice	1 tablespoon chopped fresh thyme
1½ ribs celery, cut into ¼ inch dice	¼ cup freshly chopped fresh parsley
1 medium onion, cut into ¼ inch dice	2 teaspoons Old Bay Seasoning
1 tablespoon minced garlic	1 cup panko or bread crumbs
2 tablespoons unsalted butter	2 cups lump Louisiana crabmeat
¼ cup mayonnaise	Kosher salt and freshly cracked black pepper, to taste
Zest of 4 lemons	

Method:

To make the brine: In a large saucepan over high heat bring the water, salt, sugar, bay leaves, and peppercorns to a rolling boil. Remove from heat and chill until it reaches a temperature lower than 41°F (5°C).

Remove the shells of the shrimp, leaving the tail on, and butterfly them from the belly side; devein. Place the shrimp in the brine with 2 cups (475 ml) ice and keep cold.

Brine for 25 minutes. Drain and pat dry.

To make the crab cake stuffing: In a sauté pan over medium-low heat, cook carrots, celery, onion, and garlic in the butter until tender, 5 to 10 minutes. Remove from heat and let cool.

Transfer to a bowl and stir in mayonnaise, lemon zest, thyme, parsley, Old Bay Seasoning, and panko. Gently fold in the crabmeat, trying to keep the chunks intact (we like to really see the crab). Season with salt and pepper.

Prepare smoker and bring temperature to 300°F.

While the smoker is heating, stuff the shrimp. Place about ½ cup of stuffing in your hands and shape into an oval. Position inside a shrimp, wrapping the tail up and over it. Repeat with remaining shrimp.

Place the shrimp in a buttered 9 x 12-inch baking dish, or directly on the smoker grate, and smoke for 8 to 10 minutes or until the shrimp are pink and no longer translucent, or until an instant read thermometer inserted in the meat of the shrimp registers 145°F. Remove from the smoker.

Lagniappe Fisheries Newsletter

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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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