



Seafood Quality Training Lab Hits the Streets

Joining the ranks of Charles Kuralt, Bob Hope and Bing Crosby, Louisiana Sea Grant and LSU AgCenter Marine Extension agent Thomas Hymel is spending his days “on the road” with the Seafood Quality Training Lab. The mobile training lab, which is part of the Louisiana Fisheries Forward program, is designed to educate commercial fishermen on the latest in onboard seafood refrigeration and cold chain management.

The lab is equipped with a pre-chiller for brine or plate freezing, which drops seafood temperatures to below 32 degrees in a flash; a shrimp splitter and deveiner; as well as a vacuum packing machine.

“This trailer has everything on it to teach commercial fishermen and those in the seafood industry how to properly use this type of equipment and produce a quality frozen seafood product,” said Hymel. “The objective of the lab, as well as the entire LFF program, is to provide fishermen with the knowledge they need in order to produce the highest quality seafood product so they can capture the highest price possible.”

The trailer has already been used to test out blackspot prevention treatments on brine frozen Louisiana shrimp. The trailer will also be on display at the Louisiana Fisheries Forward Summit March 1 in New Orleans (see below).

Commercial fishermen and others interested in a visit from the mobile lab can contact Hymel at thymel@agctr.lsu.edu.

Those interested in the Louisiana Fisheries Forward program – a partnership between Louisiana Sea Grant, the LSU AgCenter and the Louisiana Department of Wildlife and Fisheries – can visit <http://lafisheriesforward.org>.

The mobile lab was engineered and built by LeBlanc & Associates, a specialty marine refrigeration company.



Save The Date for Summit 2016

Fishermen, processors, docks, dealers and commercial seafood industry professionals: mark your calendars for Louisiana Fisheries Forward Summit on March 1 at the Pontchartrain Center in Kenner.

This free event, held on the lake, will feature hands-on demonstrations, trainings and expo-style trade show; particular emphasis will be on new technology and gear, quality seafood handling, safety, biology of the fisheries and the coastal environment.

Please register as a participant online at LaFisheriesForward.org/Summit. We are looking for vendors to demonstrate cutting-edge products to improve the industry; send us an email if interested, fisheriesforward@lsu.edu.

2016
LOUISIANA Fisheries Forward SUMMIT

CatchUp
WITH THE
SEAFOOD
INDUSTRY

Save The Date
TUESDAY, MARCH 1
— AT —
The Pontchartrain Center
4545 Williams Blvd, Kenner, LA 70065

8:30 am – 4 pm

Get more information, and register online at
LaFisheriesForward.org/Summit

The Pontchartrain Center provides
the perfect setting for waterside
and vessel demonstrations.

This fisheries expo will feature hands-on
demonstrations and trade show.

LOUISIANA
FISHERIES FORWARD
Advancing Our Seafood Industry

LOUISIANA REGULATIONS

Recreational Red Snapper Season and State Waters Boundary

The 2016 red snapper fishing season in state waters began at 6:00 a.m. on Jan. 8, 2016, and will remain open until further notice. The season will run seven days a week in state waters with a daily bag and possession limit of two fish per person at a 16-inch minimum total length.

Louisiana waters are officially extended from three to nine miles offshore for reef fish management.

Recently signed into law, the 2016 Consolidated Appropriations Act includes a provision to temporarily extend Louisiana state waters to nine nautical miles for fishery management purposes. Since the bill only applies to the 2016 fiscal year, the extension is also only temporary through the fiscal year. However, more permanent bills are in the works.

Secretary Robert Barham worked hand in hand with the Louisiana Wildlife and Fisheries Commission and Louisiana state legislators for years to ensure Louisiana's fishing boundaries are equal with those of Texas and Florida. In 2011, Louisiana state legislators passed Act 336, recognizing that the Gulfward boundary of Louisiana's state waters historically consisted of three marine leagues (9 nautical miles) and designating that boundary to be enforced by state law for the protection and restoration of coastal lands, waters and natural resources, and regulation of activities affecting them.

Anglers and charter captains must have a Recreational Offshore Landing Permit to possess certain species, including red snapper. They may obtain or renew the permit, free of charge at *rolp.wlf.la.gov*. Anglers and charter captains may renew their permits up to 30 days prior to expiration. They must have a valid Louisiana fishing license number to obtain a permit; they may use their confirmation number for a temporary (trip) permit.

Minors (under 16) are not required to obtain a Recreational Offshore Landing Permit. Customers on a paid-for-hire charter trip also do not need this permit.

GULF OF MEXICO REGULATIONS

Changes for King Mackerel Gillnet Fishing

A new rule makes the following changes to commercial regulations on king mackerel harvested by gillnets in the Gulf of Mexico:

- Increase the daily trip limit from 25,000 pounds to 45,000 pounds.
- Add an accountability measure to reduce the annual catch limit in the year following an overage.
- Modify electronic reporting requirements for dealers.
- Implement a landings requirement to renew a federal gillnet permit.

Dealer Reporting Requirements

Previously, dealers were required to submit an electronic form daily to NOAA Fisheries by 6 a.m. during the gillnet fishing season for purposes of monitoring the gillnet annual catch limit. This rule changes the daily electronic reporting requirement to daily reporting by other means to improve timeliness of reporting while reducing redundancy.

Until further notice, dealers will fax landings reports to the Southeast Fisheries Science Center by 10 a.m. each day the gillnet fishing season is open. Dealers who have handled gillnet-caught king mackerel in the past should receive a letter with the report form and instructions. If you do not receive this letter and plan to handle gillnet-caught king mackerel, please call (305) 361-4290 to request a report form.

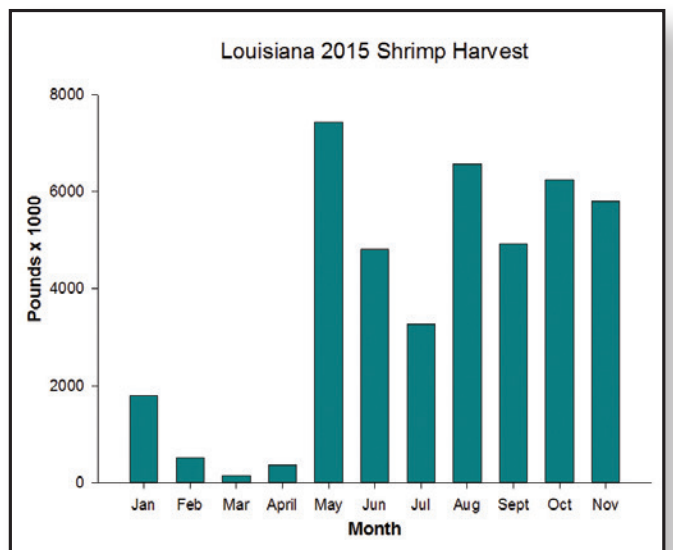
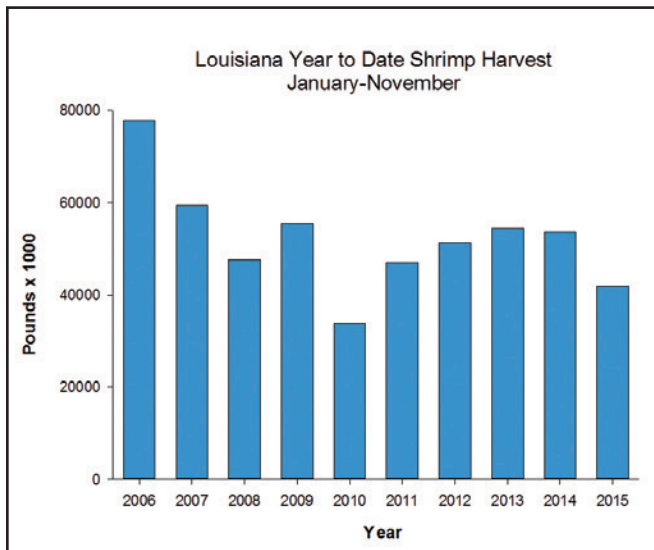
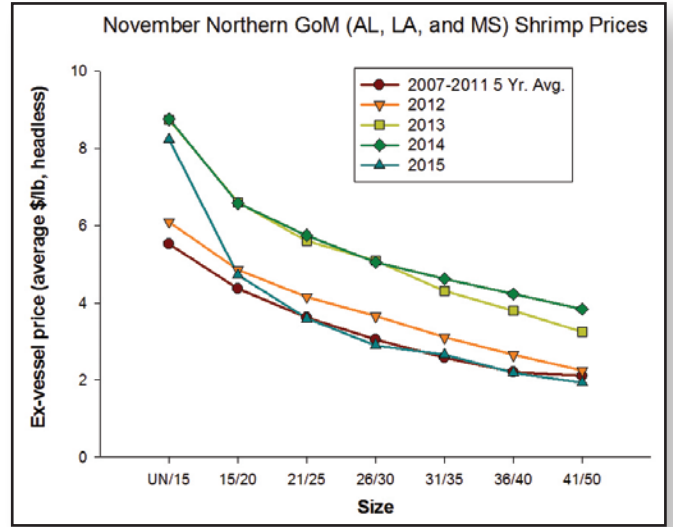
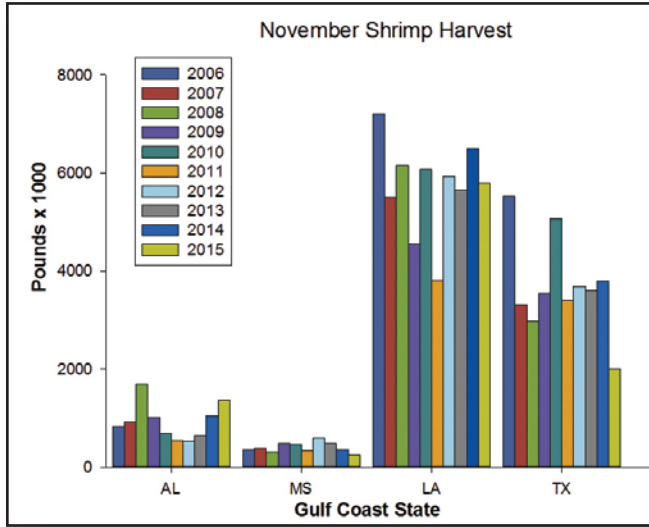
NOAA Fisheries will provide written notice to king mackerel gillnet dealers if the reporting method or deadline changes from the previous year, and will also post this information on the Southeast Regional Office website. Dealers must also report gillnet-caught king mackerel in their regular weekly electronic report of all species purchased.

Renewal Requirements for King Mackerel Gillnet Permits

A federal king mackerel gillnet permit is renewable only if the vessel associated with the permit landed more than one pound of king mackerel during any one year between 2006 and 2015. NOAA Fisheries will notify each king mackerel gillnet permittee to advise them whether their gillnet permit is eligible for renewal. This requirement does not affect the general commercial king mackerel permit.

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 – December 2015

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that 13 claims in the amount of \$59,221.14 were received for payment during the period Dec. 1-31, 2015.

There were 13 paid and 0 denied.

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

29 09.790	90 01.860	JEFFERSON
29 10.714	90 20.756	LAFOURCHE
29 11.834	90 58.227	TERREBONNE
29 15.308	89 37.434	PLAQUEMINES
29 18.836	89 50.774	PLAQUEMINES
29 20.834	89 48.766	PLAQUEMINES
29 22.172	89 49.396	PLAQUEMINES
29 22.225	90 36.001	TERREBONNE
29 39.905	91 56.516	IBERIA
29 41.767	89 45.635	PLAQUEMINES
29 42.822	90 54.111	TERREBONNE
29 45.378	93 18.137	CAMERON
29 45.728	93 25.204	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.

Upcoming Events

Jan. 7, 2016: Commercial King Mackerel Season closed in Louisiana

March 1, 2016: Louisiana Fisheries Forward Summit. See www.LaFisheriesForward.org/Summit for more information.

THE GUMBO POT

CRISPY FISH TACOS

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 BEER BATTER

- 1 cup all-purpose flour
- 1 teaspoon garlic salt
- 1/2 teaspoon ground arbol chile or cayenne pepper
- 1 cup beer, preferably dark

FOR THE CREAMY SAUCE

- 1/3 cup mayonnaise
- 1/3 cup ketchup
- 1/3 cup plain yogurt

FOR THE TACOS

- 1/4 lb. Louisiana fish fillet such as red snapper or sea bass fillet
- 1 teaspoon fresh lime juice
- 1/2 teaspoon garlic salt
- 1/4 teaspoon ground arbol chile or cayenne pepper
- canola oil for frying
- 8 white corn tortillas, about 6 inches in diameter

FOR SERVING

- Your favorite fresh salsa
- 8 lime quarters
- Finely shredded cabbage
- Bottled hot pepper sauce for serving

Method:

To make the beer batter, in a bowl, stir together the flour, garlic salt, and ground chile. Pour in the beer, whisking until smooth. Cover and let stand for at least 10 minutes and up to 1 hour. Meanwhile, make the creamy sauce. In a small bowl, stir together the mayonnaise, ketchup, and yogurt until blended. Set aside.

To make the tacos, remove the skin from the fish fillet if it is still intact and run your fingers over the fillet to check for and remove any embedded bones, using tweezers or needle-nose pliers if necessary. Cut the fish into 8 strips, each 3-4 inches long and 3/4 inch wide, and place in a nonreactive bowl. Sprinkle with the lime juice, garlic salt, and ground chile and toss to mix.

Let marinate at room temperature for 10 minutes. Pour the oil to a depth of 1 inch into a heavy pan with tall sides and heat to 375°F on a deep-frying thermometer.

Meanwhile, heat a heavy frying pan over medium heat. When it is hot, stack 2-3 tortillas on the heated surface and leave for a few seconds.

Flip the tortillas, rotating them every second or so until all are hot. Wrap in a dry kitchen towel. They should keep warm for about 10 minutes.

Pat the fish dry with paper towels. One at a time, dip a strip into the batter, allowing the excess to drip off, and slip into the hot oil. Do not allow the pieces to touch. Fry until the strips are crisp and golden, about 7 minutes. Using a slotted spatula, transfer to paper towels to dry.

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.

Please contact Lagniappe editor Julie Anderson Lively at janderson@agcenter.lsu.edu.

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