



Lagniappe

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New Group of Whooping Cranes

The Louisiana Department of Wildlife and Fisheries (LDWF) received ten whooping cranes from Patuxent Wildlife Research in Laurel, Md. on Dec. 1. LDWF staff transported the birds, each enclosed in individual ventilated boxes, to the Rockefeller Wildlife Refuge in Grand Chenier.

After a brief examination, each bird was outfitted with color bands around its legs and either a VHF transmitter or satellite transmitter. Once the birds are released, the transmitters will be used by biologists to track their movements.

Another group of whooping cranes is scheduled to arrive in Louisiana shortly. LDWF is nearly completed its sixth year of the non-experimental population of Louisiana whooping cranes. The whooping crane was considered extinct in 1950 in Louisiana. In 2011, the first shipment of whooping cranes arrived and were placed in a holding site at White Lake Wetlands Conservation Area.

For more information visit: <http://wlf.la.gov/wildlife/whooping-cranes>

LOUISIANA REGULATIONS

Changes to Oyster Harvest Regulations

Several bills enacted during the spring 2016 Louisiana legislative session have a significant impact on state oyster harvesters. This is a summary of these important changes to the 2017 commercial oyster regulations.

Most notable is the Oyster Harvester License Training Requirements (Act 276), which will require all oyster harvesters to complete an education program before applying for their 2017 oyster harvester license. This program consists of an in-depth training video, which all harvesters must watch in full and answer the accompanying questions with a minimum score of 80 percent. Harvesters will be required to take this program every three years. The required course training material can be found at <http://www.wlf.louisiana.gov/mandatory-oyster-harvester-training>.

“This oyster harvester education program is actually a mandate from the National Shellfish Sanitation Program - a federal/state cooperative program for the sanitary control of shellfish produced and sold for human consumption,” said Darren Bourgeois, Fisheries Extension, Educational Program manager, Louisiana Department of Wildlife & Fisheries. “The video, produced by our Louisiana Fisheries Forward initiative, meets NSSP requirements by presenting best practices in harvest, handling and transportation practices.”

Fishermen harvesting on natural reefs and public harvest areas should be aware of two new changes in the law. The New Gear Restrictions (Act 133) changed the name of certain gear “dredges,” which should now be called “scrapers.” The act also limited the size and use of scrapers on public harvest areas and Public Oyster Seed Grounds (POSG). Scrapers must not be more than 54 inches in width (Calcasieu Lake maximum scraper width is 36 inches) measured along the tooth bar; cannot weigh more than 175 pounds; and diving boards, hydrofoils, or any other equipment intended to create downward pressure is now illegal (these changes apply to all public harvest areas and POSGs, including those in Calcasieu Lake). Scraper teeth cannot be longer than 5 inches, with a minimum of 2¼ inch spacing from the center of one tooth to the next. A tooth shall not exceed 11/16 of an inch in diameter. No more than two scrapers can be in use on any one vessel on public oyster grounds. An oyster scraper bag must be single mesh with a minimum mesh size of 3 inches stretched.

Changes to the POSG Permit (Act 291) bring about a fee increase, which will fund the Public Oyster Seed Ground Development Account. The permit cost for a single scraper vessel will be \$250 for a resident and \$1,000 for a non-resident. A double scraper vessel will be \$500 for a resident and \$2,000 for a non-resident. New POSG vessel permit applications will be accepted once a professionalism program is developed; this professionalism program should be complete by 2018.

New laws are also in place regarding leasing practices and the oyster lease moratorium. Leasing Practices for Oyster Harvest (Act 570) have changed, such that water bottoms claimed by both the state and a private claimant may now be leased for oyster harvest when LDWF and the private claimant agree to do so. This agreement does not indicate or determine ownership, and the lease is only in effect until a court rules on the ownership claim. This law recognizes those oyster leases issued by private claimants on dual claimed water bottoms in effect and properly recorded as of Feb. 1, 2016, as valid, such that harvest off of those state claimed water bottoms by the private lessee is legal.

The Legislature has amended the oyster leasing application process, provided for subordination between new oyster leases and existing coastal activities, and established preferential rights for Lifting the Moratorium on Oyster Leases in phases (Act 595):

- Phase 1: Certain identified oyster lessees who did not renew leases due to predicted coastal restoration activities get first priority in these areas.
- Phase 2: Lease expansion. Lessees may take up space between shore and lease or lease and lease up to 500' (CPRA can require a shoreline buffer).
- Phase 3: Holders of privately issued oyster leases on water bottoms who are claimed by the state and a private claimant get first priority in these areas.
- Phase 4: Open lottery – any applicant eligible to hold an oyster lease may submit a single lottery entry and will be randomly assigned an appointment priority to apply for a single lease. (Phase 4 not to be immediately implemented).
- Phase 5: Second open lottery if deemed necessary.

After Phase 5, the moratorium on oyster leasing will be fully lifted and applications will be accepted on a first-come, first-served basis.

State Issues Advisory for Bayou D'Inde, Portions of the Calcasieu Ship Channel, Calcasieu Estuary

For Bayou D'Inde and the Calcasieu Ship Channel between channel markers No. 31 and No. 33, state agencies advise the following:

- Do not eat catfish
- Do not eat crab fat
- Limit consumption of other fish and shellfish to two meals per month

For the portion of the Calcasieu Estuary that lies north of channel marker No. 11 and is not already covered by the Bayou D'Inde/Calcasieu Ship Channel Advisory, state agencies advise the following:

- Do not eat crab fat

This advisory is in response to recent sampling and analysis of finfish and shellfish and is based on sampling data from 2011-2015. Shrimp, blue crab, oysters and finfish were tested for polychlorinated biphenyls (PCBs), dioxins and furans. Elevated levels of PCBs, dioxins and furans were found in the tissue (meat/fillet) of some species. Unacceptable levels of PCBs, dioxins and furans were also found in crab hepatopancreas (fat).

This advisory is issued as a precaution. For more information regarding this advisory, contact the Department of Health at 1-888-293-7020 or visit www.ldh.la.gov/EatSafeFish.

GULF OF MEXICO REGULATIONS

Extension of the GoM Red Snapper Recreational Sector Separation Provisions

NOAA Fisheries approved Amendment 45 to the Fishery Management Plan for the Reef Fish Resources of the Gulf of Mexico submitted by the Gulf of Mexico Fishery Management Council. A final rule implementing these measures were published in the Federal Register on Dec. 2, 2016, with an effective date of Jan. 3, 2017. The council approved Amendment 45 to extend the 2017 sunset provision by five years for the recreational red snapper sector separation regulations.

The sector separation provisions were implemented in May 2015 through the final rule for Amendment 40 to the Fishery Management Plan for the Reef Fish Resources of the Gulf of Mexico. Amendment 40 specified sub-quotas, annual catch targets, and accountability measures for the federal for-hire and private angling components of the recreational sector. The purpose of this amendment was to increase flexibility in future management of the recreational sector fishing for red snapper and reduce the chance for recreational quota overruns. For more information on Amendment 40, see

http://sero.nmfs.noaa.gov/sustainable_fisheries/gulf_fisheries/reef_fish/2013/am40/index.html.

Fish Gear Coordinates

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that 15 claims in the amount of \$51,326.27 were received for payment during the period Oct. 1-31, 2016.

There were 15 paid and 0 denied.

Latitude/longitude coordinates, in degree decimal minutes, of reported underwater obstructions are:

| | | |
|-----------|-----------|---------------|
| 29 03.400 | 90 15.090 | LAFOURCHE |
| 29 03.645 | 90 18.470 | LAFOURCHE |
| 29 06.498 | 90 32.681 | TERREBONNE |
| 29 07.412 | 90 19.487 | LAFOURCHE |
| 29 07.560 | 90 05.558 | LAFOURCHE |
| 29 07.639 | 90 07.242 | LAFOURCHE |
| 29 14.614 | 89 54.540 | JEFFERSON |
| 29 16.931 | 89 53.145 | PLAQUEMINES |
| 29 17.970 | 89 47.948 | PLAQUEMINES |
| 29 19.853 | 89 45.482 | PLAQUEMINES |
| 29 25.857 | 89 51.425 | PLAQUEMINES |
| 29 27.903 | 92 00.649 | IBERIA |
| 29 41.327 | 90 12.128 | LAFOURCHE |
| 29 43.203 | 89 35.658 | SAINT BERNARD |
| 30 09.794 | 89 28.108 | SAINT BERNARD |

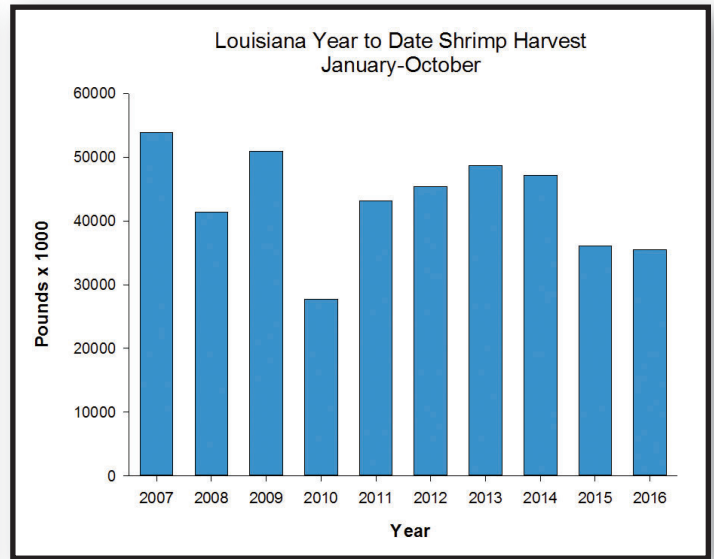
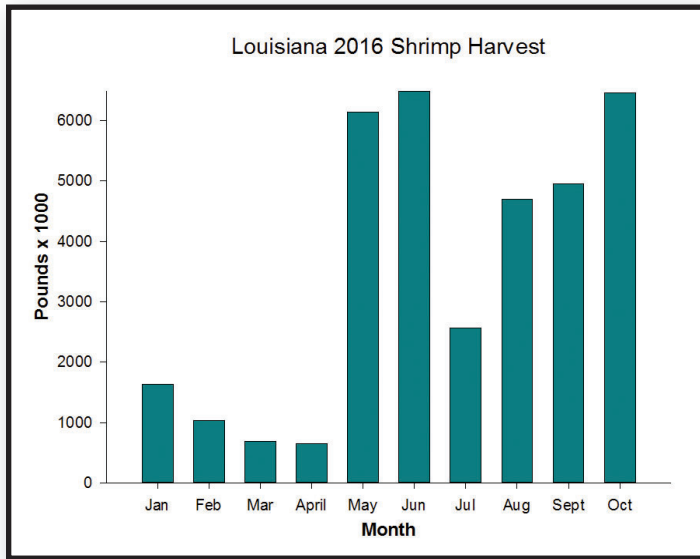
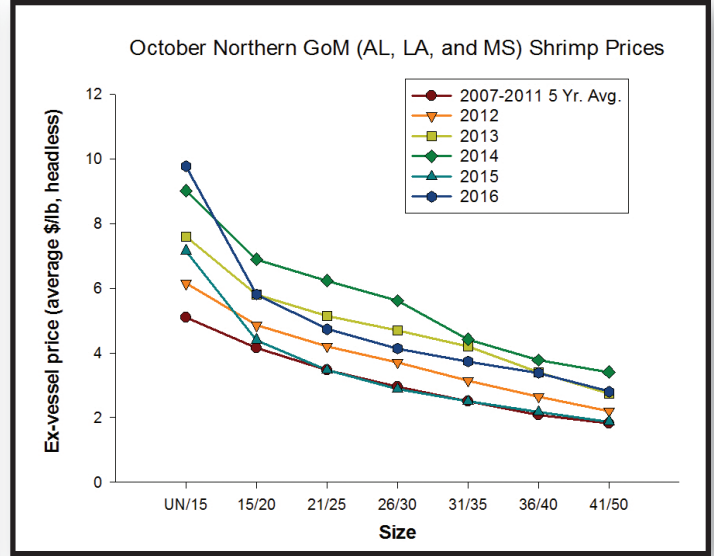
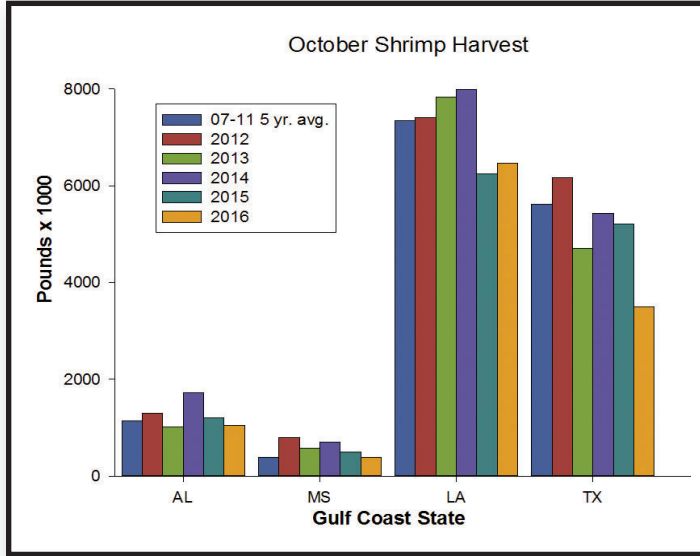
In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that zero claims in the amount of \$.00 were received for payment during the period Nov. 1-30, 2016.

There were 0 paid and 0 denied.

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



Important Dates

Nov. 10, 2016 – King Mackerel commercial fishing closed

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 Louisiana 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

Creole Sauce Recipe

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

Method:

Place sauce in a blender or food processor; purée 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 Anderson 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

Kevin Savoie

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

Carol D. Franze

Associate Area Agent
Southeast Region
Phone: (985) 543-4129
cfranze@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

Albert 'Rusty' Gaudé

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

Thomas Hymel

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

Julie A. Anderson Lively

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