

Volunteers Needed for The Derelict Crab Trap Clean-up

The 2014 Derelict Crab Trap Rodeo will be on Saturday, Feb. 15, from 8:30 a.m. to 3:30 p.m. at Toby Voisin's oyster dock located at the end of Hwy 315 in Dularge.

Volunteers are needed to assist with dockside activities such as unloading and stacking traps. The greatest need is for volunteer boat owners to help maximize trap collection.

Volunteers willing to participate in the trap clean up can view information and pre-register at <http://www.laseagrant.org/crabtraps/volunteers.htm> and volunteer boat owners interested in donating and operating their boat should contact Jennifer Thomas at jkthomas@wlf.la.gov or (225) 763-3541.

All volunteers receive a complimentary lunch, gift and are entered into a raffle for a chance to win fishing and outdoor prizes.

In case of inclement weather, the event will be rescheduled for Feb. 22.



Workshop on Crab Shedding February 24

While the basics of the fishery remain the same, regulations, policies, economics and research continue to change in the blue crab industry. On Feb. 24, the Louisiana Sea Grant College Program and LSU AgCenter will hold the second in a series of crab industry workshops designed to cover topics important to crab fishermen, processors, shedders and anyone else interested in the crab industry.

This second workshop will focus on blue crab shedding. Topics will benefit existing shedding facilities and those interested in learning about developing a shedding facility. Specific topics for the second workshop include: shedding systems, water quality, permits and reporting, grants and loans, handling, and some hands on demonstrations. Future workshops will include topics related to gear improvements, boat maintenance and repairs.



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The workshop will be held at the Los Islenos Heritage and Cultural Society Museum, 1345 Bayou Rd., St. Bernard, La. Doors open at 8:30 a.m. with the program ending about 2:30 p.m. Lunch and refreshments will be provided.

Pre-registration for the workshop is encouraged. To register, call Twyla Herrington (504) 858-9826, Carol Franze (985) 543-4129 or Julie Anderson (225) 578-0771.

Ecotourism Workshop Feb. 11

The LSU AgCenter and Louisiana Sea Grant will sponsor a daylong workshop on Feb. 11 for people interested in ecotourism and agriculture tourism.

Traditionally, ecotourism in southwest Louisiana has meant guided hunts and charter fishing. However, in recent years it has branched out into nature tours, airboat rides, wildlife photography, birding, kayaking/canoeing and hiking. There is also significant potential for tourism on agricultural lands. Many consumers are interested in how and where their food comes from and how it is produced locally.

The workshop will start with registration at 8 a.m. at the LSU AgCenter Calcasieu Parish office, 7101 Gulf Highway, and end at 3:30 p.m. Cost of the workshop is \$25 for an individual or \$30 for a couple. Attendees who register by Feb. 6 will receive take-home materials.

Following lunch, the session will move to the boathouse at Miller's Lake to hear about the Creole Nature Trail, alligators and airboats, wildlife photography and native plants. Transportation by van will be available. To register or get more information, contact Twyla Herrington at 504-858-9826 or by email at therrington@agcenter.lsu.edu; Kevin Savoie at 337-660-8519 or by email at ksavoie@agcenter.lsu.edu; or Dora Hatch at 318-245-6791 or by email at dhatch@agcenter.lsu.edu.

Shrimp Refrigeration Cost-Share Program

A shrimp refrigeration cost-share program for shrimp industry members has launched with LDWF. The program gives eligible shrimp vessel owners, docks and processing facilities the opportunity to qualify for 50 percent of any authorized refrigeration equipment costs, up to \$30,000. Participants in this program may purchase and install advanced refrigeration equipment onboard their vessels or at their facility in order to produce high-quality seafood products.

Wholesale/retail dealers who want to participate must first be enrolled in the Louisiana Wild Seafood Certification Program (LWSCP), a voluntary program for Louisiana wild seafood that was passed by the Louisiana Legislature in 2010. LWSCP was developed with the intention of establishing a more professional seafood industry with better handling practices and higher quality products.

To apply for this program, download a copy of the application packet at the following link <http://www.wlf.louisiana.gov/SRGP/application>. Applicants who are unable to download the application and would like a copy mailed to them should contact LDWF at (225) 765-3980 or toll-free (855) 262-1764. To ensure your application receives consideration for funding during this fiscal year, your application must be received no later than March 31.

LOUISIANA REGULATIONS

Free Fishing Weekend

The correct dates for the annual, no fishing license required weekend are June 7-8, 2014. The promotional fishing dates are provided for novices and non-anglers as an opportunity to experience recreational fishing in fresh or salt water without the purchase of a recreational fishing license.

Artificial Reef Plan for Public Comment

The Louisiana Department of Wildlife and Fisheries' Artificial Reef Development Program has drafted a plan for future development of inshore and nearshore reefs and is seeking public review and comment. This document is intended to supplement the Louisiana Artificial Reef Plan and serve as a guide for further establishment and maintenance of inshore and nearshore artificial reefs. The plan is available on the department's website at <http://www.wlf.louisiana.gov/artificialreefcouncilmeeting>.

Interested persons may submit related comments regarding the proposed plan by Tuesday, Feb. 11, to Mike McDonough, Louisiana Department of Wildlife and Fisheries, Office of Fisheries, P.O. Box 98000, Baton Rouge, LA 70898-9000 or via email at mmcdonough@wlf.la.gov.

Commercial King Mackerel Season

The 2014 commercial king mackerel season will begin July 1. Once the season opens, it will remain open until the quota of approximately 1.18 million pounds is met or projected to be met.

King mackerel is a significant commercial fishery in Louisiana. From 2000 through 2012 Louisiana has landed, on average, an amount equal to approximately 75 percent of the allotted western Gulf of Mexico quota. In 2012 approximately 969,017 pounds were landed in Louisiana. A significant amount of the king mackerel landed in Louisiana is shipped to markets in the northeastern U.S.

Currently, the 2013-2014 commercial king mackerel season is closed as the established quota has been harvested.

GULF OF MEXICO REGULATIONS

Cost Sharing Program for the Electronic Logbook (ELB) Program

Since 2007, Gulf of Mexico (Gulf) shrimp fishermen have been required to participate in the ELB program if selected. With the cost sharing program, selected Gulf shrimp vessel permit holders must pay for the costs of installing and maintaining the ELB units and the cost of data transmission through a wireless provider. NOAA Fisheries has purchased the ELB units, and will pay for software develop-

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ment, data storage, effort estimation analysis and archival activities. The cost estimate for vessel owners is \$20 per month for data transmission, a reduction from \$60 in preliminary estimates. One-time installation should cost approximately \$200.

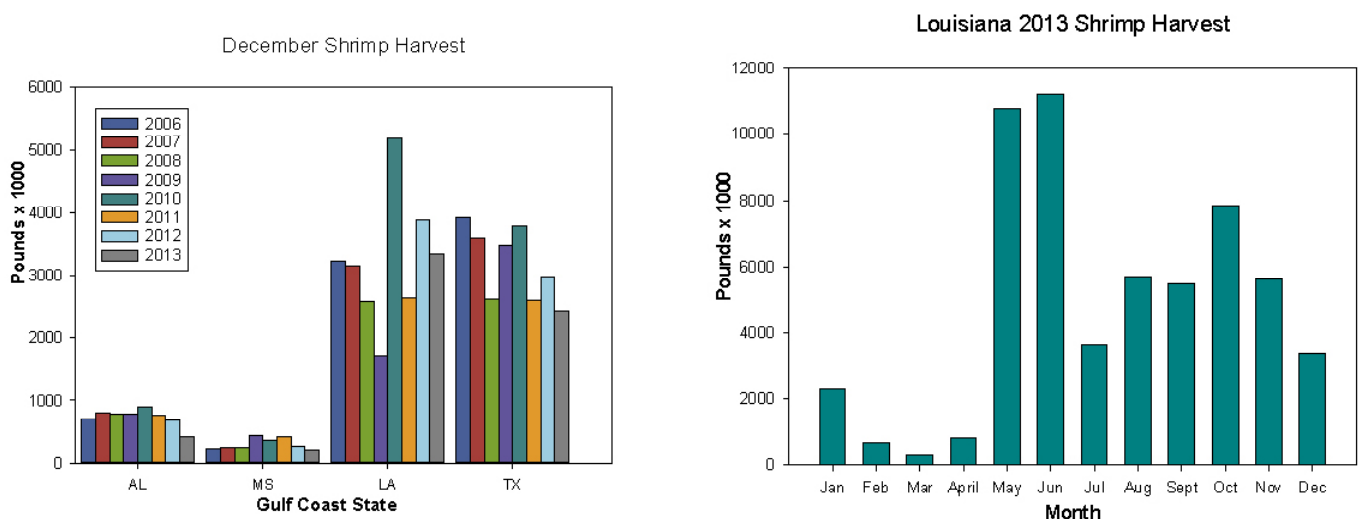
Currently, NOAA Fisheries funds the deployment of ELB units on approximately 500 Gulf shrimp vessels through an outside contractor. The current contract expired at the end of 2013 and the program will lapse without additional funding. Also, units using more modern and efficient technology are now available that do not require NOAA Fisheries to retain a contractor. To continue the program, regardless of the equipment used, industry needs to share in the cost of the program.

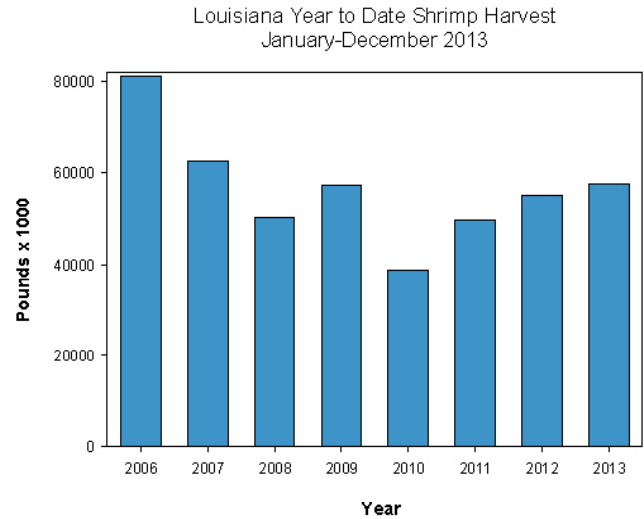
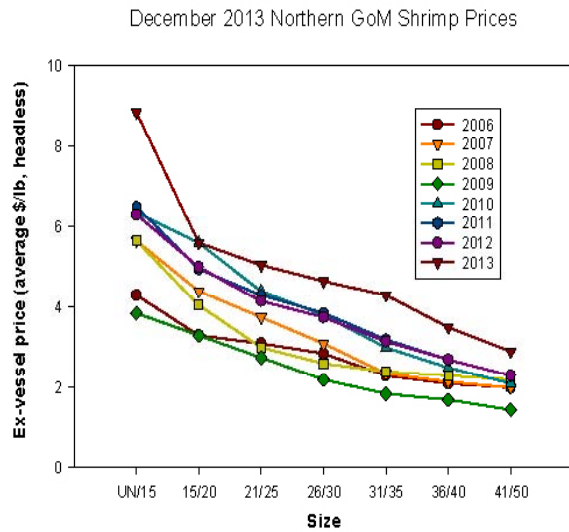
NOAA Fisheries will inform vessel owners by letter that they have been selected to participate in this program. Selected vessel owners will have a total of 90 days to comply with the regulations to install and activate their new ELB units (30 days to activate a wireless account and 60 days to install the new ELB unit after it has been shipped by NOAA Fisheries and received by the vessel owner). To activate their account, selected vessel owners must contact Verizon Wireless by e-mail at VZWGulf-CoastELB@VerizonWireless.com or by phone at (888) 211-3258.

For more information please refer to the Frequently Asked Questions on the NOAA Fisheries website. Electronic copies of the framework action that establishes the cost sharing program may be obtained from the NOAA Fisheries website http://sero.nmfs.noaa.gov/sustainable_fisheries/gulf_fisheries/shrimp/2013/elb_framework/index.html.

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.





The Gumbo Pot

Recipe courtesy of *Louisiana Kitchen & Culture* and *Ralph Brennan's New Orleans Seafood Cookbook*. For more recipes or to subscribe to their magazine or free newsletter, please visit <http://louisiana.kitchenandculture.com/>

Warm Crab Dip with Four Cheeses

- 1 pound fresh Louisiana crab claw meat
- 2 tablespoons Dijon mustard
- 1 tablespoon mild hot sauce
- 3 tablespoons minced fresh Italian parsley leaves
- 2 teaspoons dried tarragon leaves
- 1/4 teaspoon freshly ground nutmeg
- 1/2 teaspoon kosher salt, or to taste
- 1/2 teaspoon freshly ground black pepper, or to taste
- 1 tablespoon extra-virgin olive oil
- 2 tablespoons unsalted butter, divided
- 1 3/4 cups finely julienned Vidalia or other sweet onions

- 1 3/4 cups finely julienned red onions
- 1/2 cup finely julienned shallots
- 2 tablespoons minced fresh garlic
- 1 tablespoon all-purpose flour
- 1/3 cup good quality dry sherry
- 2/3 cup heavy cream
- 7 ounces Fontina cheese, cut into 1/4-inch cubes
- 7 ounces Asiago cheese, cut into 1/4-inch cubes
- 1 ounce Gorgonzola cheese, crumbled
- 6 - 8 tablespoons freshly and finely grated Parmigiano-Reggiano cheese

Method:

Preheat oven to 375°F. Spray baking dish with nonstick spray. In a large mixing bowl combine the crab with the mustard, pepper sauce, parsley, tarragon, nutmeg, kosher salt and pepper. Mix well and set aside.

In a heavy 10-inch skillet over medium-high heat, heat the olive oil with 1 tablespoon butter until the butter melts. Add the Vidalia and red onions, shallots and garlic. Sauté, until the onions are lightly browned (15 to 20 minutes) stirring occasionally. Transfer the onion mixture from the skillet to a bowl and set aside. In the same skillet, melt 1 tablespoon butter over medium-high heat. Whisk in the flour until smooth, and cook until the flour very lightly browns, about 1 1/2 minutes, whisking constantly. Add the sherry and cook 30 seconds. Whisk in the cream, turn heat to high and cook until the sauce comes to a boil and becomes noticeably thicker, three to five minutes, whisking constantly. Reduce heat to medium-low and stir in the Fontina, Asiago and Gorgonzola cheeses. Continue cooking just until all the cheese cubes are melted, stirring constantly.

Remove from heat. Stir the cheese mixture and onions into the reserved crab mixture, mixing thoroughly. Spoon the dip into the baking dish. Sprinkle the top(s) with Parmigiano Reggiano cheese and place on a rimmed baking sheet.

Bake the dip, uncovered, for 20 minutes until the top is golden brown.

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.



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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.

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