



Shrimp Survey

Louisiana Sea Grant is conducting a survey to better understand how direct marketing is affecting our fishermen and seafood consumers. Please take a few moments to tell us about your shrimp purchasing habits. The information you provide will help us learn more about the impact of direct marketing on the shrimping industry. This survey is completely confidential and should take about 15 minutes. Your time and participation are greatly appreciated. <https://www.surveymonkey.com/s/ConsSurvLagMail>



Shrimp. Photo credit: Julie Anderson

Help the Hungry

Anyone purchasing a Louisiana fishing or hunting license, and wishing to make a monetary donation to Hunters for the Hungry (HFH), will be able to do so at the point of sale beginning June 1, 2014. ACTIVE Network, the contracted hunting and fishing license vendor, has arranged for vendors to collect monetary donations during the license sales transaction. ACTIVE has provided the necessary software and staff time at no cost to the Louisiana Department of Wildlife and Fisheries (LDWF) to make the donation option available to LDWF license buyers.

HFH is a non-profit organization that has been working for over 20 years with hunters and fishermen throughout the state to make a difference in the lives of our neighbors by sharing our bounty of wild game and fish in order to combat hunger. When someone donates part or all of their harvest or catch to a designated HFH processor, that donation is processed at no cost to the donor.

The game or fish is then distributed to the needy in the area of donation via food banks, soup kitchens, shelters and other agencies that can provide high quality protein to those who need it most. In addition to freshly harvested game or fish donations, HFH welcomes monetary donations that can now be made at the purchase point for hunting or fishing licenses. Donated funds assist with the pro-

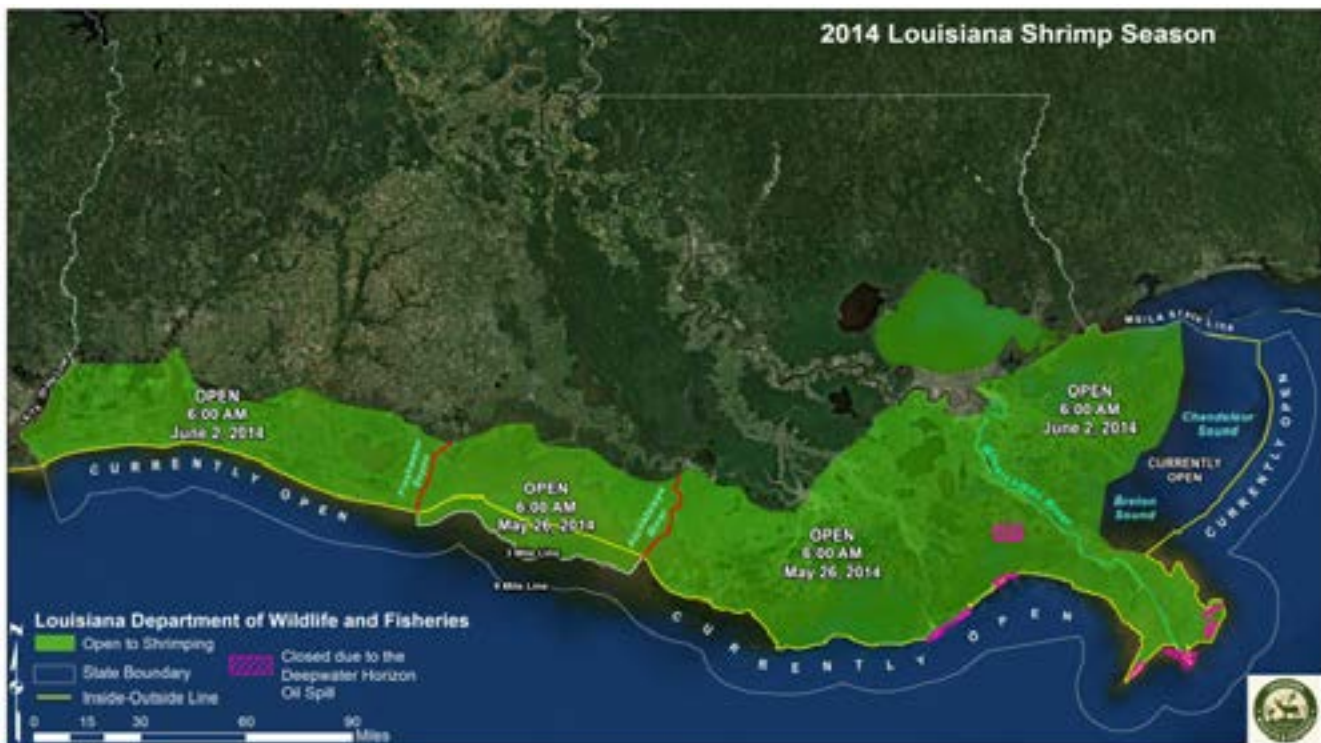
cessing and distribution costs of the game and fish donations and with some administrative expenses. Learn more about the Louisiana Hunters for the Hungry program, their mission and how you can help at hunters4hungrylouisiana.org.

Enforcement Division Academy

The Louisiana Department of Wildlife and Fisheries' Law Enforcement Division will begin training up to 30 cadets in July to bolster the ranks of agents in the field. The cadets will train at the department's training facility housed within the Waddill Outdoor Education Center in Baton Rouge. Successful completion of six months of intensive physical and academic training is required to graduate. This class of graduating agents will fill field office vacancies around the state. Each cadet is assigned to a parish and must reside in that parish upon completion of the academy.

LOUISIANA REGULATIONS

2014 Spring Shrimp Season



Map Courtesy of LDWF

The opening dates for the 2014 Louisiana shrimp season are as follows:

1. Monday, May 26, 6 a.m. - The portion of state inside waters from the eastern shore of South Pass of the Mississippi River westward to the western shore of Freshwater Bayou Canal, and the portion of state outside waters extending three nautical miles seaward from the shoreline from the Atchafalaya River Ship Channel at Eugene Island as delineated by the Channel red buoy line westward to the western shore of Freshwater Bayou Canal at -92 degrees 18 minutes 33 seconds west longitude.

2. Monday, June 2, 6 a.m. - The portion of state inside waters from the Mississippi/Louisiana state line westward to the eastern shore of South Pass of the Mississippi River to open at 6 a.m. June 2. However, the open waters of Breton and Chandeleur Sounds as described by the double-rig line are currently open to shrimping.

3. Monday, June 2, 6 a.m. - The portion of state inside waters from the western shore of Freshwater Bayou Canal westward to the Louisiana/Texas state line.

State Outside Waters

In addition to the open waters of Breton and Chandeleur Sounds, all state outside waters are currently open to shrimping except for outside waters extending three nautical miles seaward from the shoreline from the Atchafalaya River Ship Channel at Eugene Island westward to the western shore of Freshwater Bayou Canal.

Commercial Fishing for Large Coastal Sharks

Commercial fishing for large coastal sharks will remain closed in state and federal waters until Jan. 1, 2015. The National Marine Fisheries Service closed the federal waters of the Gulf of Mexico earlier this week.

In an effort to protect shark pupping, the state of Louisiana is currently under a seasonal closure that runs from April 1 through June 30 of each year. The season will not reopen at the end of this annual closure until 2015 because the quota is projected to be met.

GULF OF MEXICO REGULATIONS

Revised 2014 Red Snapper Recreational Season

The 2014 Gulf of Mexico red snapper recreational season in federal waters is nine days, opening at 12:01 a.m., June 1, 2014, and closing at 12:01 a.m., on June 10, 2014. The red snapper bag limit is two fish with a 16-inch minimum total length size limit.

Recreational Red Grouper Fishing

NOAA Fisheries is implementing an in-season adjustment to the red grouper recreational fishing season. The red grouper recreational daily bag limit in federal waters will be reduced from four fish to three fish (within the current four-fish grouper aggregate bag limit) beginning on May 5, 2014, and the recreational harvest of red grouper in federal waters of the Gulf of Mexico will close at 12:01 a.m., local time, Sept. 16, 2014, until Jan. 1, 2015, unless changed in subsequent rulemaking.

Lagniappe Fisheries Newsletter

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Landings data for 2013 indicate that the red grouper recreational annual catch limit of 1,900,000 pounds was exceeded by 492,113 pounds. Accountability measures established in the Fishery Management Plan for the Reef Fish Resources of the Gulf of Mexico require NOAA Fisheries to reduce the bag limit and announce a fishing season closure in federal waters for red grouper the year following a recreational annual catch limit overage. The season closure date may change, after additional landings data become available.

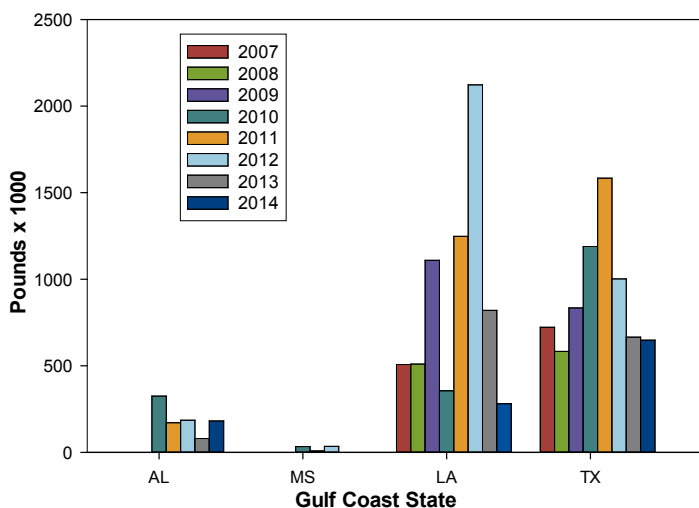
Greater Amberjack

National Marine Fisheries Services has issued a temporary rule which became effective April 23, 2014, that rule reduces the Gulf greater amberjack 2014 recreational annual catch target to 862,512 pounds, and reduces the 2014 recreational annual catch limit to 1,031,512 pounds, based on the 2013 recreational annual catch limit overage of 267,488 lbs.

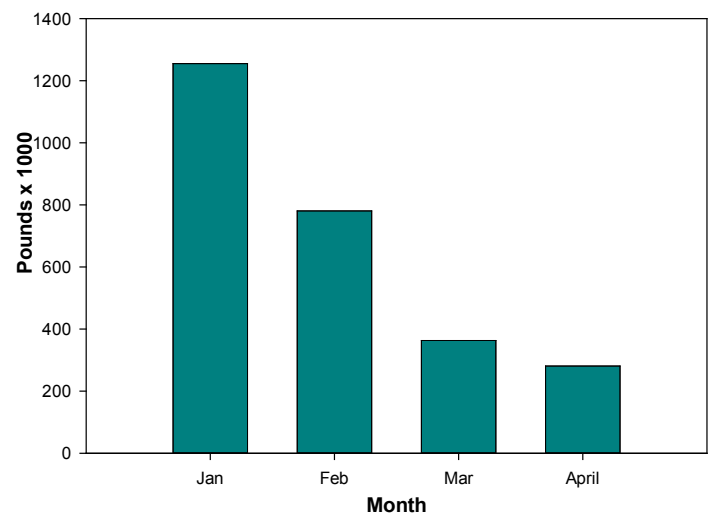
Louisiana Shrimp Watch

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.

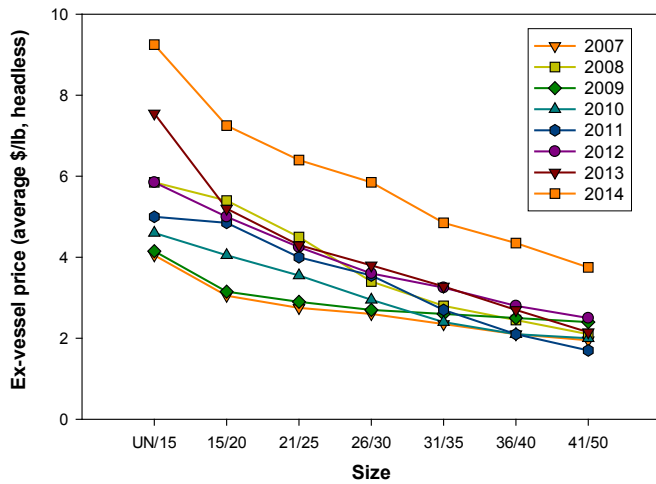
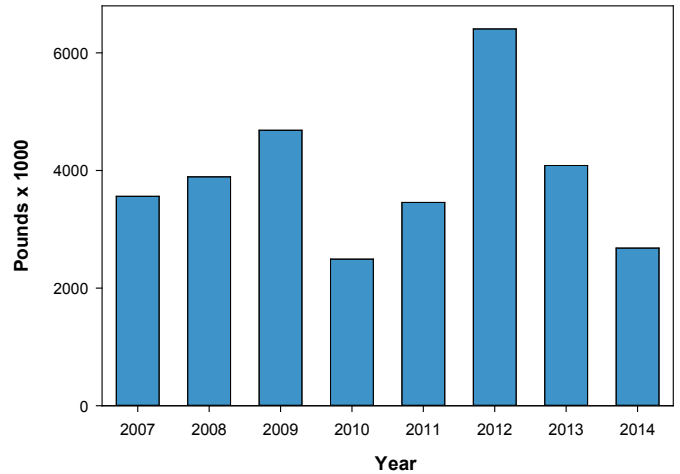
April Shrimp Harvest



Louisiana 2014 Shrimp Harvest



April 2014 Northern GoM Shrimp Prices

Louisiana Year to Date Shrimp Harvest
January- April

The Gumbo Pot

Recipe courtesy of *Louisiana Kitchen & Culture*. For more recipes or to subscribe to their magazine or free newsletter, please visit <http://louisiana.kitchenandculture.com/>

Cocktail Crab Cakes

- 1 pound fresh jumbo lump Louisiana crab meat, picked over to remove cartilage and shells
- 4 green onions, green parts only, minced
- 1 tablespoon fresh parsley, chopped
- 1 1/2 teaspoons Old Bay seasoning
- 2-4 tablespoons fine dry bread crumbs
- 1/4 cup mayonnaise
- 1 large egg
- 1/2 cup unbleached all-purpose flour
- 6 tablespoons vegetable oil
- salt and ground white pepper

Method:

Gently mix the crabmeat, scallions, parsley, Old Bay, 2 tablespoons of the bread crumbs and mayonnaise in a medium bowl, being careful not to break up the crab lumps. Season with salt and

white pepper to taste. Carefully fold in the egg using a rubber spatula until the mixture just clings together. Add more crumbs a tablespoon at a time if necessary.

Line a rimmed baking sheet with parchment paper. Using a generous tablespoon, form the mixture into 24 cakes, each 1 1/2 inches in diameter and 1/2 inch thick. Place the finished cake on the baking sheet. Cover with plastic wrap and chill at least 30 minutes. (The cakes can be made in advance and refrigerated for up to 24 hours.)

Place an oven rack in the middle of your oven and preheat to 200°F. Line a baking sheet with a double thickness of paper towels. Put the flour in a pie dish. Lightly dredge half of the crab cakes, knocking off excess flour.

Meanwhile, heat 3 tablespoons of the vegetable oil in a large skillet (preferably nonstick) over medium-high heat until oil is hot but not smoking. Gently place the floured crab cakes in the skillet pan fry until the outside is crisp and brown, 1 to 2 minutes. (Flour the remaining cakes while the first batch is browning.) Using a spatula, turn the cakes and leave for another minute or so until the second side is crisp and brown. Transfer the finished cakes to a baking sheet lined with paper towels and place the sheet in the preheated oven to keep hot.

Pour off the fat from the skillet and wipe clean. Return the skillet to the heat, add the remaining 3 tablespoons of oil and heat approximately 1 minute. Add the remaining cakes and fry as above.

Serve hot with your favorite dipping sauce.

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.



Crab cakes. Photo credit: Louisiana Kitchen and Culture



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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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