



## Go Gig 'em...Flounder

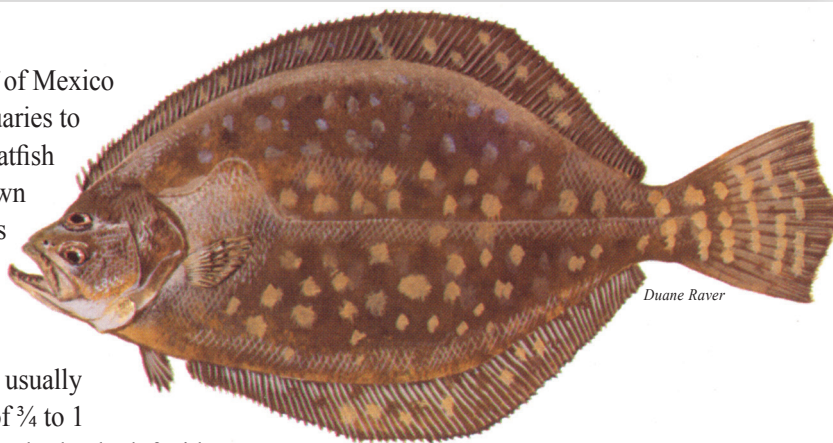
The Southern Flounder is found throughout the Gulf of Mexico on mud and sand bottoms, from shallow low-salinity estuaries to near-shore and shallow offshore waters. Flounder are a flatfish and therefore, laterally compressed. Their left side is brown with dark with white spots and is where both of their eyes are located while the right side is white.

Like other fish, flounder are born with an eye on either side of their head. The right eye starts migrating to the left side of the head when the fish are  $\frac{1}{2}$  inch long and usually concludes by the time the flounder has reached a length of  $\frac{3}{4}$  to 1 inch. During the right eye's migration to the left side of the body, the left side becomes a darker brown color while the right side develops a white coloration.

This dark brown coloration allows the flounder to blend into its environment on the sandy and sometimes muddy bottom of the shallow waters in the Gulf of Mexico. The flounder uses this camouflage to its advantage while hunting for prey. The flounder stays motionless on the seafloor while waiting for its prey to come within striking distance and then ambushes it with a quick strike of its large mouth and strong teeth. Flounder eat a variety of species including shrimp, mullet, anchovies, croakers and menhaden. The flounder's commitment to staying motionless while hunting its prey also provides local fishermen an opportunity to sneak up and gig them.

Male and female southern flounder have very different development and behavior patterns. Males grow slower and have a shorter life span usually not lasting longer than three years or growing over 14 inches long. Females on the other hand live longer and can grow as large as 28 inches in length. Males also are mostly found in offshore waters after their first year of life while females tend to stay closer to shore.

Tom Aepelbacher



## Oyster Harvester Training Program

In June, the Louisiana Wildlife and Fisheries Commission took action on a Notice of Intent (NOI) to establish an Oyster Harvester Training Program mandated by Act 276 of the 2016 regular session of the Louisiana Legislature.

The purpose of the program is to develop professionalism in the oyster harvest industry. The NOI establishes the requirements needed to complete the program, including training in the Louisiana Shellfish Sanitation Program and the best harvest practices for conservation of the species.

Applicants will be required to complete an online course with a passing score of 80 percent or above in order to receive a certificate. The course must be completed within the previous three years, or within the previous year if course materials have substantively changed.

Interested persons may submit comments relative to the proposed rule to Steve Beck, Fisheries Division, Department of Wildlife and Fisheries, P.O. Box 98000, Baton Rouge, LA 70898-9000 or via email to [sbeck@wlf.la.gov](mailto:sbeck@wlf.la.gov) prior to July 19.

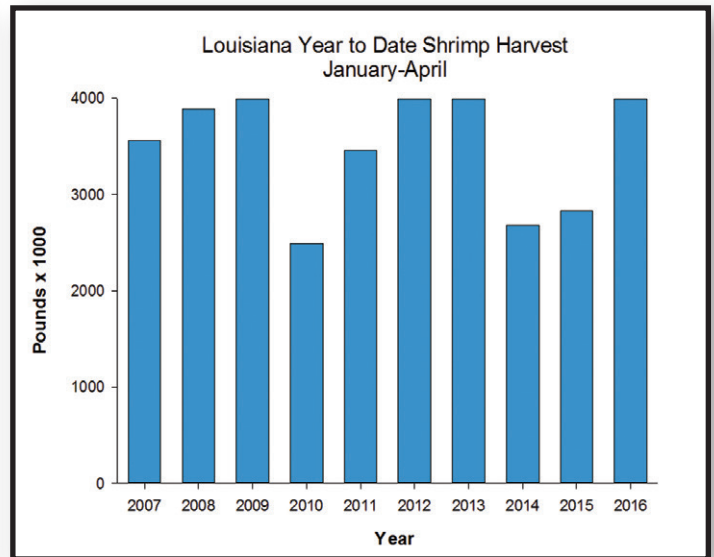
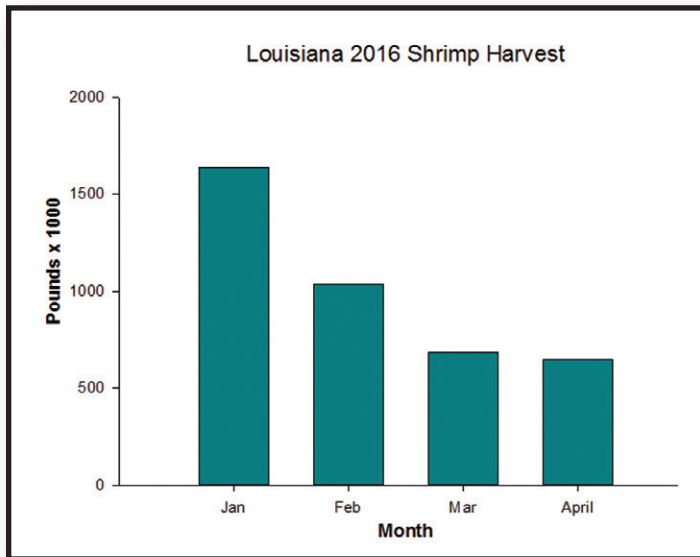
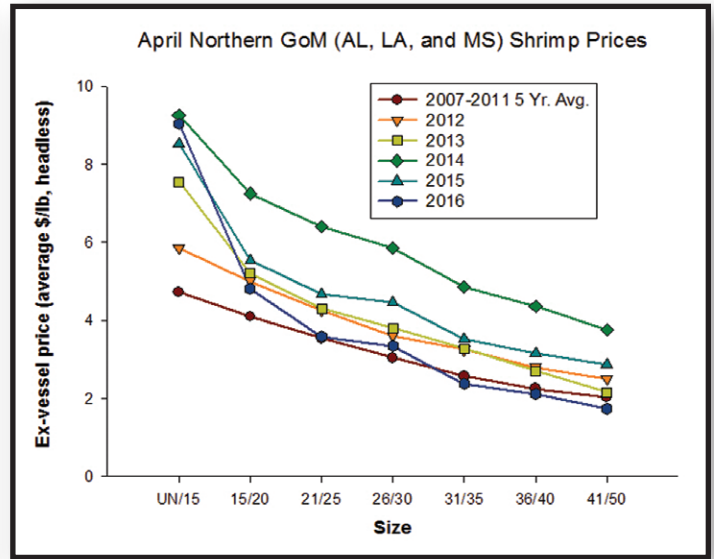
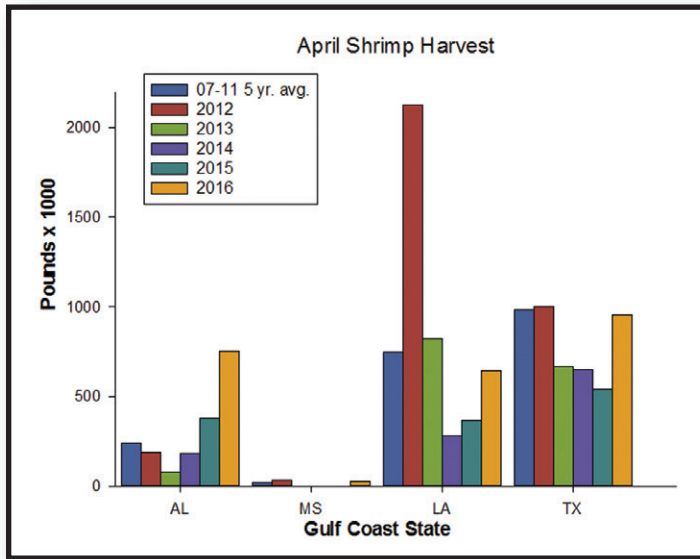
## Amberjack and Gray Triggerfish Closure

The 2016 recreational fishing season for greater amberjack and gray triggerfish closed in state and federal waters on Wednesday, June 1.

The National Oceanic and Atmospheric Administration will also close federal waters to recreational harvest of both species June 1 through July 31.

## 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](http://www.st.nmfs.noaa.gov/st1/market_news/index.html).



## Fish Gear Coordinates

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that six claims in the amount of \$20,527.66 were received for payment during the period April 1-30, 2016. There were six paid and zero denied.

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

29 09.822	89 25.676	PLAQUEMINES
29 12.037	90 38.720	TERREBONNE
29 16.135	89 56.370	JEFFERSON
29 18.491	89 47.298	PLAQUEMINES
29 19.561	89 52.522	JEFFERSON
29 25.175	90 32.111	TERREBONNE

In accordance with the provisions of R.S. 56:700.1 et. seq., notice is given that five claims in the amount of \$21,338.86 were received for payment during the period May 1-31, 2016. There were five paid and zero denied.

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

28 58.284	89 20.672	PLAQUEMINES
29 11.422	89 02.536	PLAQUEMINES
29 25.439	90 31.256	TERREBONNE
29 56.232	89 51.370	SAINT BERNARD
30 09.037	89 36.840	SAINT TAMMANY

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 call (225) 342-9388.

## Upcoming Events

**July 14** – Seafood Value-added Micro Processor Workshop: New Ways to Sell Louisiana Seafood. 10am-3pm, Baton Rouge, LA.  
For more information: <http://tinyurl.com/valueaddedworkshop>

# THE GUMBO POT

## JOHN BESH'S CRUNCHY SHRIMP SALAD

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:

1 gallon vegetable or peanut oil	2 dozen large Louisiana shrimp, cleaned, tail on
2 cups piquillo peppers, canned or packed in oil	Fresh herbs or greens for garnish (such as basil, mint, cilantro, mizuna, and/or arugula)
2 cups mayonnaise	White wine vinegar, for dressing
1 cup rice flour, plus extra for dredging shrimp	Tabasco
1½ cups soda water	Salt and freshly ground black pepper
1 egg	

### Method:

Preheat vegetable or peanut oil in a pot or deep fryer to 375°F.

Meanwhile, purée piquillo peppers in a food processor, adding a small amount of water if necessary. Add mayonnaise; process until smooth. Season with Tabasco, salt, and pepper. Set aside.

For tempura batter, combine rice flour, soda water, and egg. Whisk until smooth. Keep on ice or in refrigerator.

Working in batches of 5 or 6, dredge shrimp in remaining rice flour, whisk tempura batter and immediately dip shrimp in batter; remove shrimp by tail and carefully dangle shrimp in the hot oil, swinging back and forth. After a few seconds, drip shrimp fully into oil. Continue frying for 2 to 3 minutes until shrimp are crispy and just cooked through. Season shrimp immediately with salt upon removing from oil. Toss hot, crispy shrimp with sauce, serve with a salad of fresh herbs and greens, dressed with olive oil, vinegar, and salt and pepper to taste.

Be sure to visit the *Lagniappe* blog for additional news and timely events between issues.  
<https://louisianalagniappe.wordpress.com/>

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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](mailto:janderson@agcenter.lsu.edu).**

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