



Jack of All Trades

The jack crevalle (*Caranx hippos*) is a predatory gamefish that inhabits a wide range of environments in water less than 1,100 feet. Offshore they can be found over reefs or around oil rigs. Inshore they utilize a variety of habitats including harbors, bays and even in the brackish waters of estuaries.

They are easily recognizable by their bright yellow anal and caudal fins, deep body, long pectoral fins and steep forehead. They have a black spot over the gill as well as one in front of their pectoral fins – the latter can be used to differentiate them from the similar looking horse eye jack (*Caranx latus*).

Jack crevalle feed predominantly on small fishes but will also take shrimp and other marine invertebrates. They have been known to attain lengths of over four feet and the current International Game Fish Association All Tackle World Record stands at 66 lbs. 2 ounces. However, fish of around 2 feet in length are most common. The oldest known individual in Florida lived to 19 years. The peak of their spawning season is thought to be between April and June where the fish form large aggregations up to several thousand strong.

These fish are renowned for their fighting prowess. Targeting them with artificial lures provides excellent sport especially when using topwaters. Jack crevalle are not highly valued table fare as their meat tends to be dark and tasteless. Bleeding the fish may improve the taste, but many anglers choose to rather release their catch to afford other sportsmen the chance to battle one of these powerful fish.

Care should be taken when handling them as they have a row of very sharp scutes along their tails that can cut a careless angler's hand. Summer and fall are generally the best times of the year to target jack crevalle in Louisiana.

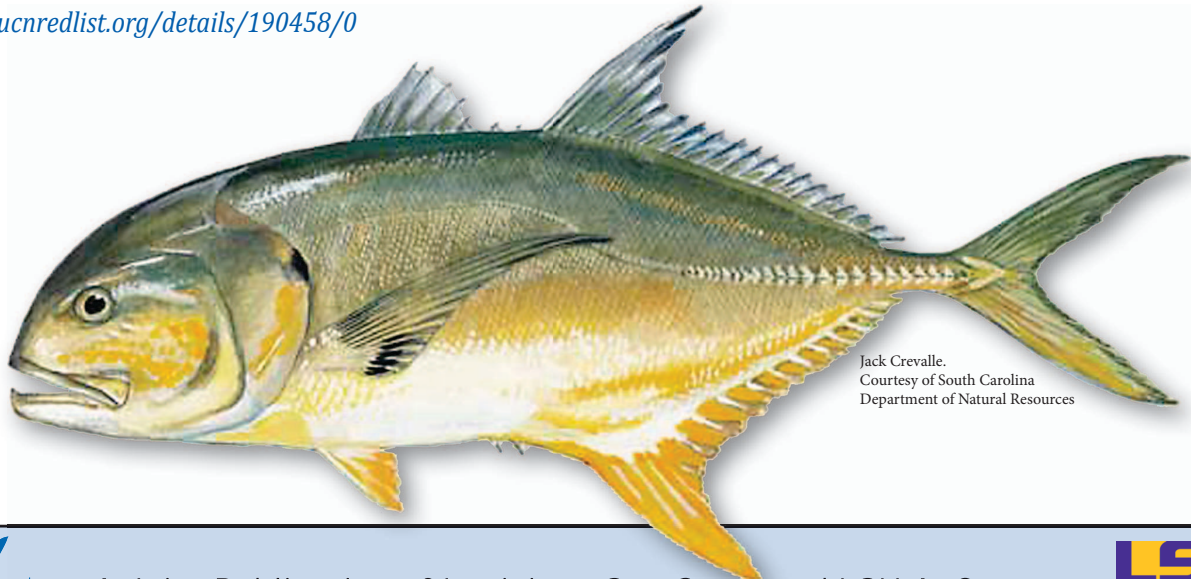
– Damen Pheiffer

For more information:

<https://www.southernflyexpeditions.com/fly-fishing-redfish-new-orleans-louisiana-marsh-blog//best-time-to-fish-louisiana>

<https://www.igfa.org/species/147-jack-crevalle.aspx?CommonName=147-jack-crevalle.aspx>

<http://www.iucnredlist.org/details/190458/0>



Jack Crevalle.
Courtesy of South Carolina
Department of Natural Resources

Modified Blue Crab Harvest Regulations

A Notice of Intent changing regulations for the commercial harvest of blue crabs during the 2018 and 2019 seasons was adopted in October.

The commercial harvest of female blue crabs is prohibited March 1 through the end of April in 2018 and 2019. This replaced the 30-day February through March crab trap closure period for the years 2018 and 2019. A commercial fisherman may possess an incidental take of female crabs in an amount not to exceed two percent of the total number of crabs that is possessed during this closure.

Ban on the commercial harvest of immature female blue crabs. There is an exception for immature female blue crabs held for processing as softshell crabs or being sold to a processor for the making of softshell crabs. Additionally, legally licensed commercial crab fishermen may have an incidental take of immature female crabs not to exceed two percent of the total number of crabs in possession. (An immature female crab, also known as a “maiden” or “V-bottom” crab, can be identified as having a triangular shaped apron on her abdomen. A mature female crab can be identified as having a dome shaped apron on her abdomen.)

Reminder: Crab Trap Changes Go into Effect this Month

A bill back in 2014 changed the number and size of escape rings in blue crab traps. A three-year phase-in was written into the bill to ease the transition. However, as of Nov. 15, 2017, changes to the number and size of escape rings required on crab traps will go into effect. A minimum of three escape rings should be placed on the vertical, outside walls flush with the trap floor or baffle, with at least two rings located in the upper chamber of each trap. Single chambered traps are required to have three escape rings. The minimum size of rings should be 2 and 3/8 inches inside diameter. Any crab trap constructed of wire mesh 2 and 5/16 inches square or greater is exempt from escape ring requirements.

Seven Crab Trap Closures for Derelict Removal Along Louisiana Coast in 2018

Since 2004, the Louisiana Department of Wildlife and Fisheries (LDWF), together with individual volunteers and organizations, including Louisiana Sea Grant, has successfully removed and disposed of more than 33,000 abandoned and derelict crabs. The removal of these crab traps is especially important to boating safety and crab harvesting efforts.

The first closure will take place in the upper Barataria Basin and adjacent marshes, west of Port Sulphur, and will begin at 12 a.m. Thursday, Feb. 1, 2018, through 11:59 p.m. Wednesday, Feb. 14, 2018.

The second closure will take place in Lake Pontchartrain, west of the Lake Pontchartrain Causeway, and will begin at 12 a.m. Thursday, Feb. 1, 2018, through 11:59 p.m. Feb. 10, 2018.

The third closure will take place in Sabine Lake and will run concurrent with the Texas Parks and Wildlife Department closure of Sabine Lake. Both the Louisiana and Texas portions of Sabine Lake will be temporarily restricted for the use of crab traps to eliminate confusion during trap cleanup efforts. The Sabine Lake crab trap closure is scheduled to begin at 12 a.m. Feb. 16, 2018, through 11:59 p.m. Feb. 25, 2018.

The fourth cleanup will be located in the Pontchartrain Basin, just north of the MRGO, including the southern portion of Lake Borgne and the area around Bayou La Loutre. This closure will begin at 12:00 a.m. Feb. 16, 2018, through 11:59 p.m. March 3, 2018.

The fifth closure area will be located in the Pontchartrain Basin, within the area from Delacroix to the MRGO, beginning at 12 a.m. March 4, 2018, through 11:59 p.m. March 19, 2018.

The sixth closure area will take place in the Terrebonne Basin, in an area from Dulac south beyond Cocodrie beginning at 12 a.m. March 16, 2018, through 11:59 pm March 29, 2018.

The seventh closure area will be in the Vermilion-Teche Basin, in the West Cote Blanche Bar area beginning at 12 a.m. March 18, 2018, through 11:59 pm March 31, 2018.

For maps of 2018 closure areas, visit the LDWF Derelict Crab Trap webpage at:

<http://www.wlf.louisiana.gov/fishing/derelict-crab-trap-removal>

All crab traps remaining in the closed area during the specified period will be considered abandoned.

In the weeks leading up to the closure, LDWF will mail notices to all licensed recreational and commercial crab trap license holders and crab buyers within affected parishes as well as non-resident licensed crab fishermen who fish Louisiana waters and reside in Texas.

These proposed trap removal regulations do not provide authorization for access to private property. Authorization to access private property can only be provided by individual landowners.

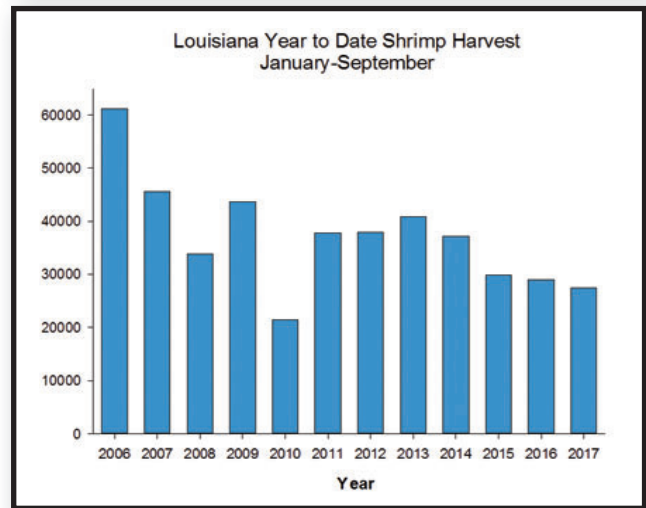
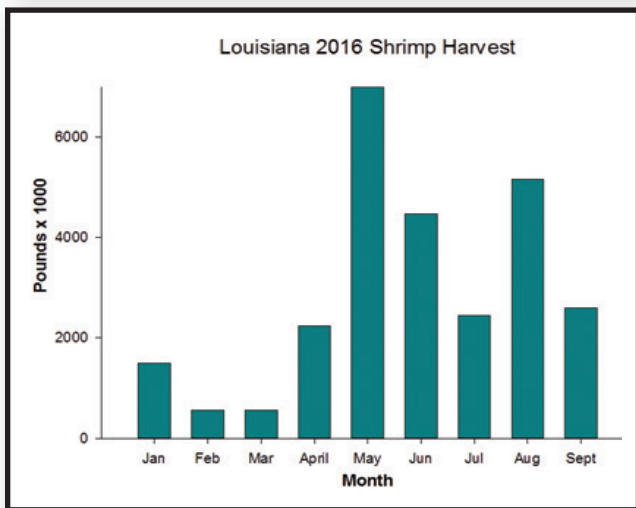
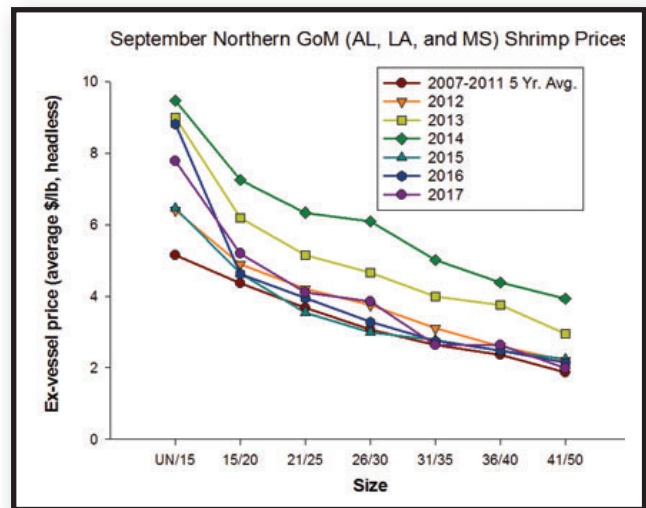
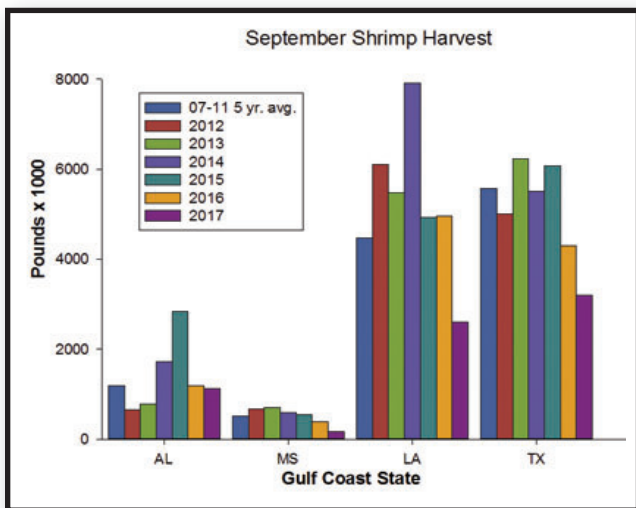
Crab traps may be removed only between one half-hour before sunrise to one half-hour after sunset. Only LDWF or those designated by LDWF will be authorized to remove derelict crab traps in the closure areas. Abandoned traps must be brought to LDWF designated disposal sites and may not be taken from the closed area.

Fisheries Update Meeting and Commercial License Sales

There will be a Louisiana Fisheries Forward update meeting on Nov. 29, 2017, from 10:30-12 in Bourg, La., at the LDWF Office (468 Texas Gulf Rd.). Topics will include shrimp and crab 2017 catch updates, upcoming crab closure and new regulations, TEDs requirements overview, LA Direct Seafood website update and review of task force mission and responsibilities. NOAA TEDs training specialists and the LFF Quality Training Trailer will be onsite for one-on-one demonstrations and questions and answers. LDWF will also be on hand to offer commercial licenses and renewals, 8 a.m. to 3:30 p.m. LDWF will be selling licenses on Nov. 28 and Nov. 30 as well. Lunch will be provided. For more information, please call Thomas Hymel at (337) 296-6133.

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 & Upcoming Events

Oct. 7, 2017: Commercial King Mackerel Season in federal waters of the Gulf of Mexico closed.

Oct. 16, 2017: Commercial King Mackerel Season in state waters closed.

Nov. 18, 2017: Commercial Harvest of Gray Triggerfish in federal waters of the Gulf of Mexico closed.

Nov. 28-30, 2017: LDWF Licensing. Bourg, LA (8 am-3:30pm)

Nov. 29, 2017: Louisiana Fisheries Forward Outreach (10:30am-12:00pm)

Dec. 12, 2017: Louisiana Fisheries Forward Outreach and LDWF Licensing. Lake Charles

Jan. 16, 2018: Sanitation Control Procedures workshop, 214 Efferson Hall, LSU Campus 8:00am

Jan 17-19, 2018: Basic Seafood HACCP, 214 Efferson Hall, LSU Campus, 8:00am

March 6, 2018: Seafood Summit and Expo, Pontchartrain Center, Kenner

THE GUMBO POT

PAN-GRILLED FLOUNDER WITH CAJUN SPICES

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:

2 skinless and boneless fillets of Louisiana flounder or mild white-fleshed fish (about 6 ounces each)
 ¼ cup onion, grated
 1 teaspoon garlic, minced

¼ teaspoon sugar
 kosher salt to taste
 2 teaspoons all-purpose flour
 4 teaspoons Cajun spice blend
 2 tablespoons olive oil

Method:

Place the fish fillets in a shallow dish. Add the onion, garlic, sugar, and salt to taste and rub to coat the fish (top and bottom).

Put the flour and Cajun Spice blend on a plate, mix them together and spread the mixture out on the plate. Place it near the stove. Heat the oil in a large frying

pan over high heat until hot. Dip the fish in the flour and spice, coating it thickly, then gently add to hot oil. Reduce heat and cook, turning once until lightly browned, about 2 to 3 minutes per side. Remove and serve immediately.

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

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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