

## Fisheries - Part II Freshwater Fisheries

Freshwater finfish – in order of most pounds caught: buffalo, shad, catfish, gar and bowfin – are less valuable per pound than their marine counterparts. As a whole, freshwater finfish hold a lower commercial value than marine finfish. Landing values in 2017 were \$5.2 million for 10.9 million pounds, whereas landing values in 2018 were \$5.6 million for 12.8 million pounds. Landings increased by nearly two million pounds in 2018 was substantial. However, the price per pound decreased from \$0.48 to \$0.44. The total number of fishermen decreased about 12 percent in 2018 from 2,183 to 1,926.

Wild catfish in Louisiana come in as one of the more valuable freshwater finfish at \$0.68 per pound, dockside. Catfish caught within Louisiana waters were 4.7 million pounds valued at \$3.2 million, similar to 2017 where 4.9 million pounds was valued at \$2.6 million.

All of the parishes with wild crawfish landings are within the Atchafalaya Basin where inflows from both the Mississippi and Red Rivers are controlled by the U.S Army Corp of Engineers. Wild crawfish compete with the farm raised crawfish in the market, and wild volumes are largely constrained by the floodwater events in the Atchafalaya basin. The difference is minimal, however, wild crawfish tend to be bigger in size and hold a slightly different flavor due to what they eat. In 2018, wild crawfish landings were up 36 percent from 2017 at 11.7 million pounds compared to 8.6 million pounds. Value was also up slightly at \$13 million from \$12 million, an increase of 8 percent. Crawfish prices are contingent on supply and demand, and the average price per pound was



Commercial LA Fishermen catching crawfish in the Atchafalaya Basin

\$1.12 over the season. The 2018 crawfish levels are closer to those of the highly successful 2016 season.

Overall, landings from the freshwater fisheries sector have been on an upward trend since 2015 and in 2018 had a gross value of \$18.7 million.

– Julie Lively and Lauren Carter

\*Note: Most recent data. Fishery landings are on a one-year lag to ensure data accuracy. Sources: Louisiana Department of Wildlife and Fisheries & National Marine Fisheries Service





# CDC and OSHA Publish Interim Guidance for Protecting Seafood Processing Workers from COVID-19

Seafood processing worksites (both onshore factories and offshore processing vessels) are critical infrastructure within the Food and Agriculture Sector. As such, they need to plan for continuing operations during the COVID-19 pandemic.

This new guidance is a joint effort from the Centers for Disease Control and Prevention (CDC) and the Occupational Safety and Health Administration (OSHA), in consultation with the Food and Drug Administration (FDA).

It provides recommendations on:

- Assessing exposure risk for seafood processing workers,
- Quarantine, testing, screening and return to work,
- Engineering, administrative and personal protective equipment controls, and
- Considerations for shared transportation and shared living spaces.

Information on workers' rights and additional resources are included.

This new guidance can be found on the CDC COVID-19 Communities, Schools & Workplaces website:

www.cdc.gov/coronavirus/2019-ncov/community/guidance-seafood-processing.html.

## **Contactless Payment**

If you've got seafood coming in that you need to sell, and you want to sell using mobile touchless payments, so customers feel safe – but you don't have an online store, what are you going to do? Louisiana Sea Grant and LSU AgCenter have a new fact sheet that can help answer questions you have to select a payment option that works best for you. View or download the fact sheet at <a href="https://louisianadirectseafood.com/about-us/for-industry/touchless-transactions-factsheet compliant/">https://louisianadirectseafood.com/about-us/for-industry/touchless-transactions-factsheet compliant/</a>.

You've got seafood coming in that you need to sell, yet your regular buyers in the supply chain are not buying. You want to sell using mobile touchless payments, so customers feel safe — but you don't have an online store. What are you going to do?



# The Council asks for Recommendations on Ways to Reduce Burdens on Domestic Fishing

The President of the United States recently signed an Executive Order on Promoting American Seafood Competitiveness and Economic Growth (www.federalregister.gov/documents/2020/05/12/2020-10315/promoting-american-seafood-competitiveness-and-economic-growth). The Executive Order aims to improve the competitiveness of our domestic seafood industry, put more Americans to work and place more sustainably sourced and safe-to-eat seafood products on our families' tables.

Section 4 of the Executive Order, Removing Barriers to American Fishing, requires the Regional Fishery Management Councils to submit a prioritized list of recommended actions to reduce burdens on domestic fishing and to increase production within sustainable fisheries.

The Gulf of Mexico Fishery Management Council would like your help to identify ways that would remove barriers to fishing while continuing to follow sustainable practices defined by the Magnuson-Stevens Fishery Conservation and Management Act and other applicable federal laws.

Specifically, the council is asking you to identify existing regulations that may be outdated or unnecessarily burdensome to fishermen. You can also suggest changes to their guidance documents or Council procedures that may reduce barriers to American fishing.

Please submit your suggestions to

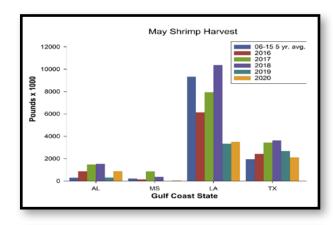
https://docs.google.com/forms/d/e/1FAIpQLSdXbtHlHh 3 U0mAcM9cnO45Lpzvws7Wu1J8wcMYyL dupyXg/viewform.

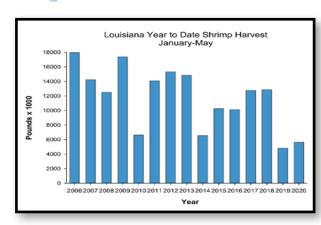
The council will review responses at its August 2020 meeting.

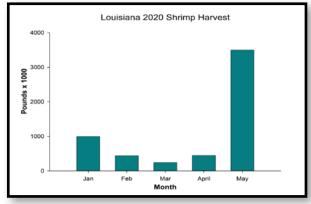
## **Louisiana Shrimp Watch**

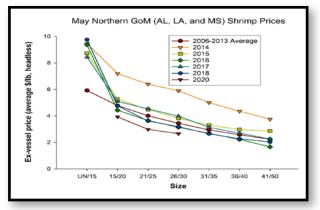
Louisiana specific data portrayed in the graphics are selected from preliminary data posted by NOAA on its website. All data portrayed are subject to final revision and approval by NOAA. Shrimp landings are ex-vessel prices, inclusive of all species harvested. Missing, inadequate or withheld reports 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

### CRABMEAT AU GRATIN\*

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:**

3 onions, 1/2 lb. chopped

2 or 3 ribs celery, chopped

2 sticks unsalted butter

5 tablespoons flour

1 large can evaporated milk

1 small can evaporated milk

2 eggs 2½ lbs. fresh white crabmeat 12 oz. cheddar cheese, grated Salt and pepper to taste

### **Method:**

In large saucepan, sauté onions and celery in butter until soft. Add flour and blend, then add milk and blend. Remove from heat and cool slightly.

Add eggs, crabmeat, half of the grated cheese, and salt and pepper to taste. Mix well. Place mixture in a casserole dish and

add the remaining cheese to the top. Bake at 350°F for 20-30 minutes or until cheese on top is melted and bubbly. Serve while hot.

\*Serves 6

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.

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