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Initiative Aims to Help Wholesale Dealers Find New Markets for Louisiana Seafood

In an effort to improve the economic sustainability of the state's seafood industry in light of COVID-19, the Louisiana Direct Seafood initiative is adding a wholesale directory to its website (www.LouisianaDirectSeafood.com/wholesale). Originally developed to help coastal fishermen and processors connect with consumers for fresh, wild-caught, Louisiana seafood products, the addition of wholesale businesses at this time is to give aid to all levels in the supply chain.

"With COVID-19, traditional seafood distribution systems have been completely up-ended," said Thomas Hymel, Louisiana Sea Grant/LSU AgCenter Extension agent and director of the Louisiana Direct Seafood initiative. "Processors and wholesale dealers are not able to move products as normal, and our goal is to help them find new markets and opportunities, as well as increase consumption of Louisiana seafood."

The wholesale directory is just the first step in a larger campaign to promote Louisiana seafood to institutional buyers such as chefs, restaurants, specialty food markets and independent grocery chains. Outreach methods will utilize social media platforms and other digital channels, partnerships with specialty food influencers, communication with other state agencies, and media contacts.

There is no cost to participate, and all Louisiana wholesale dealers and processors are welcome, with two provisions: they are properly licensed as wholesale/retail dealers, and seafood sold is landed in Louisiana.

"Louisiana Sea Grant has a long history of assisting our dealers and processors. Some efforts are very visible, like our sanitation control procedures training, processor and dock workshops and videos and H2B assistance," said Hymel. "Other projects have been behind the scenes, like scientific research on new packaging techniques and antibiotic residue testing in support of import labeling bills. Regardless, we are committed to helping the broader seafood supply chain in Louisiana, and this new effort is just another step forward."

To list your business on Louisiana Direct Seafood, contact Leslie Davis at (337) 212-4742 or leslied@lsu.edu.

LOUISIANA DIRECT SEAFOOD
Your Freshest Catch
SHOP

from DOCK to DOOR to delicious

SHOP NOW FOR DELIVERY

Based in Delcambre, Louisiana, LouisianaDirectSeafoodShop.com is your online market for wild-caught, flash-frozen Louisiana seafood – among the world's highest quality – packed by the fishermen who caught it and shipped right to the doorstep.



A Joint Publication of Louisiana Sea Grant and LSU AgCenter



Greater Amberjack Research Priority Listening Sessions

Greater Amberjack is an important recreational and commercial fish species in the Gulf of Mexico and South Atlantic regions.

To address management and stakeholder concerns about the Greater Amberjack fisheries in both regions, Congress authorized funding of \$10 million for a multi-year Greater Amberjack Research Program to be implemented through a cooperative agreement with the National Sea Grant Office and the National Marine Fisheries Service.

Draft priorities will soon be available and listening sessions will be held to get feedback on these priorities.

- Texas-hosted Session – Dec. 7 from 6-8 p.m.
- Louisiana-hosted Session – Dec. 8 from 3-5 p.m.

Participants from either state are welcome to attend the session that best fits their schedule. Register at https://lsu.qualtrics.com/jfe/form/SV_0vJl2tCxJUBWCMt

Additional sessions will be held across the Southeast from Dec. 1-10. To find out more about the project or to register for another session, visit www.flseagrant.org/fisheries/gaj-researchprogram/.



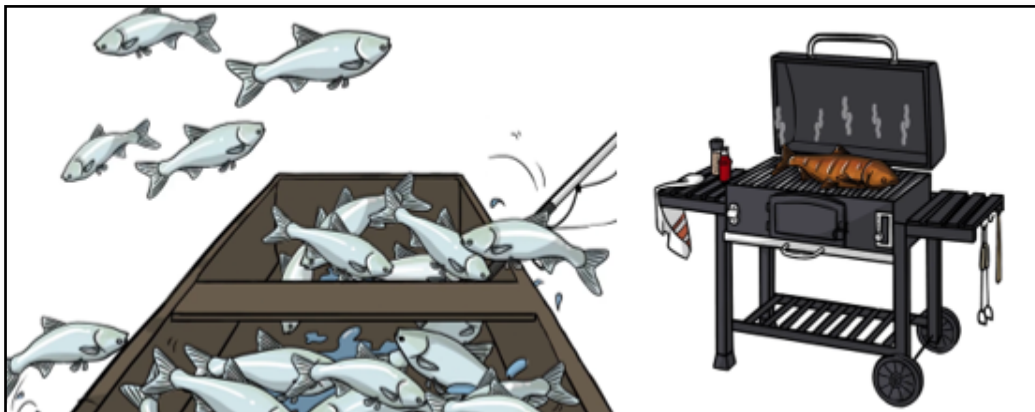
New Sea Grant Video: Asian Carp: When Fish Fly, Feast!

Asian carp are an invasive fish species. It is illegal to throw them back alive in Louisiana, so why not eat these large, delicious fish? View this video to learn more: <https://vimeo.com/462646979>.

And for those who want to learn more on how to clean and prepare Asian carp, visit:

- Introduction & Removing Filets - www.youtube.com/watch?v=TINVUV8yhmU
- Making “Flying Carp Wings” - www.youtube.com/watch?v=CB-fmA07gZ8
- Deboning Filets - www.youtube.com/watch?v=RhGkjwxm_0o

The videos also are available on DVD from Louisiana Sea Grant for \$6, to cover postage and handling, by emailing rkron@lsu.edu. Copies picked up at Sea Grant’s offices at LSU are free.



Historic Lake Pontchartrain Shrimp Again at Historic Bucktown

Due to a variety of favorable climatic and tidal events this year, New Orleanians are in for an uncommon treat, beautiful shrimp from the middle of Lake Pontchartrain. Appearing now at fisher markets like Bucktown, these “lake shrimp” are truly the seafood that historic New Orleans built their famous cuisine around. Prior to the availability of ice around the end of the Civil War, highly perishable commodities (like shrimp) were sourced as close to the point of urban consumption as possible. Thus, deep Gulf shrimp and fish were a rarity at the French Market of early New Orleans. Rather, Lake Pontchartrain was the “breadbasket” of New Orleans.

Presently undergoing rapid molts, these lake shrimp are now being pursued by a number of local shrimpers as one can witness during crosses of the causeway. Likewise, Lake Pontchartrain crabbers can be seen equally pursuing an abundant availability of blue crabs.

How long these “white” lake shrimp will be available is anyone’s guess. But these succulent, slightly sweeter than Gulf, shrimp are a delight to the consumer and a rare connection to a food predominate to our Orleanian forefathers. Once the water cools off in Lake Pontchartrain, growth will slow down, and sizes stabilize into the winter.

With gumbo season beginning, what better ingredient than lake shrimp. They are almost too good to cook with seasoning.

– Rusty Gaudé

2021 Derelict Crab Trap Cleanup Events; Volunteers and Sponsors Needed

The Louisiana Department of Wildlife and Fisheries (LDWF) will again host its annual Derelict Crab Trap Rodeo volunteer cleanup event this February. LDWF encourages volunteers and sponsors to participate in these events to make this crab trap rodeo successful in 2021 and keep our Sportsman’s Paradise pristine.

Terrebonne Basin: A dedicated volunteer day will be held on Saturday, Feb. 6, 2021, from 8:00 a.m. to 3:00 p.m. at the Leeville public boat ramp located off of Hwy 1 and at the end of Old Hwy 1. Contact the Peyton Cagle at (337) 491-2575, or pcagle@wlf.la.gov, for directions. To better coordinate volunteer activities, volunteers are encouraged to register in advance at the following website: http://lsu.qualtrics.com/jfe/form/SV_bdaXW54jOoAiuJP.

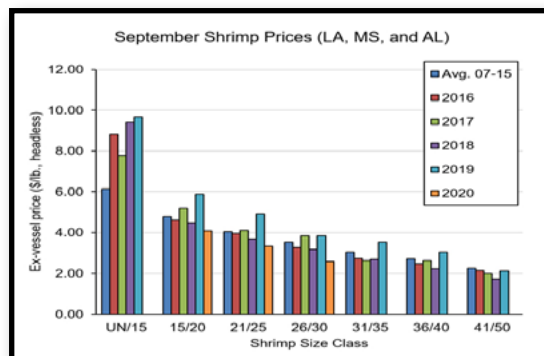
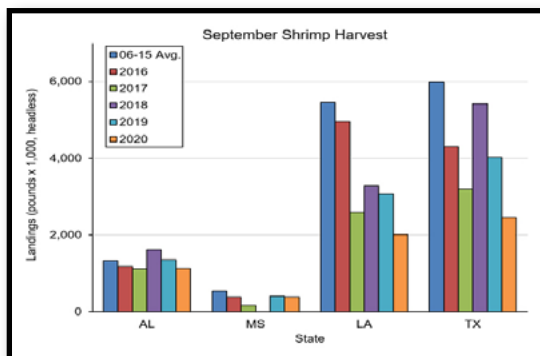
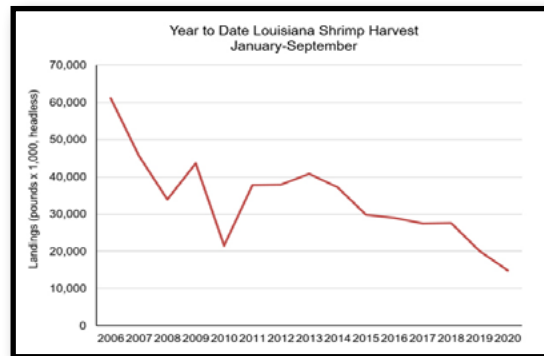
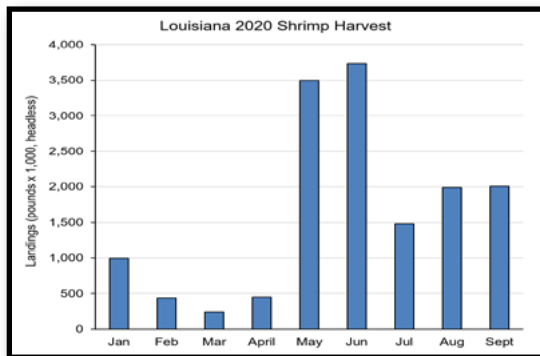
In previous years sponsors have provided lunch and/or drinks for all the event participants, breakfast, random gifts for door prizes, portable bathroom facilities and dumpsters. Those interested in sponsoring the rodeo event should contact Cagle before Dec. 31, 2020. Please use the words “2021 DCTR Event” in the subject of the email and state how you, your business or organization would like to sponsor this event.

A list of all the closure areas can be found at www.wlf.louisiana.gov/page/derelict-crab-trap-removal, along with additional information about the program. Before the closures occur, LDWF will mail notices to licensed crab fishermen and seafood dealers informing them that crab traps, by law, must be removed from within the closure areas during the closure period, and all remaining crab traps will be considered abandoned and may be removed by agency personnel or volunteers with no reimbursement to the owner of the abandoned crab traps.



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

Dec. 7, 2020: Amberjack Texas-hosted Session from 6-8 p.m. https://lsu.qualtrics.com/jfe/form/SV_0vJl2tCxJUbWCMt

Dec. 8, 2020: Amberjack Louisiana-hosted Session from 3-5 p.m. https://lsu.qualtrics.com/jfe/form/SV_0vJl2tCxJUbWCMt

Jan. 12, 2020: Tentative Crab Task Force Meeting

Jan. 25-28, 2020: Gulf of Mexico Fishery Management Council Meeting in New Orleans <https://gulfcouncil.org/meetings/>

April 14, 2021: The Gulf of Mexico Conference (GoMCon) combines the annual Gulf of Mexico Alliance (GOMA) All Hands Meeting, the annual Gulf of Mexico Oil Spill and Ecosystems Science (GoMOSES) Conference, and the triannual State of the Gulf Summit. <https://gomcon2021.dryfta.com/>

THE GUMBO POT

CREOLE OYSTER AND SPINACH SOUP*

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:

4 tablespoons unsalted butter
 1 cup finely diced yellow onions
 1/2 cup finely diced celery
 1/2 cup finely diced red bell pepper
 1 tablespoon minced garlic
 2 tablespoons fresh thyme
 1/2 cup Pernod
 2 cups fresh spinach leaves, stems removed
 4 cups heavy cream
 Kosher salt
 Freshly ground black pepper
 Dash of Louisiana hot sauce
 1 pint (16 ounces) large Louisiana Gulf oysters, with oyster liquor

Method:

In a large pan with a tight-fitting lid on medium heat, melt the butter. Add the onions, celery and bell pepper and cook until the onions turn translucent. Add the garlic, thyme and Pernod along with the spinach leaves. Let the alcohol burn off as the spinach begins to wilt. Add the cream and stir. Add 1 cup of oyster liquor from the container into the pan reserving the oysters for later. Reduce the heat to a simmer, cover the pan and let cook for 10 minutes stirring every 5 minutes.

Uncover the pan and stir. The spinach should be wilted and the cream will have begun to reduce. Continue simmering the mixture as the soup thickens. Add salt, pepper and hot sauce to taste.

Just before serving, add the oysters. Gently simmer the oysters in the creamy bath until they are delicately poached and the edges begin to curl and wrinkle. Turn off the heat.

For serving, ladle the soup into shallow bowls with several oysters in each. Serve with French bread and pair with a chilled Sauvignon blanc.

*Serves four

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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