



Reminder of the Current Blue Crab Harvest Regulations

The recreational and commercial take of female blue crab from any of the waters of the state or the possession of female blue crabs while on waters of the state is prohibited for a 35-day period beginning the second Monday of September in 2019 (Sept. 9 – Oct. 13, 2019). All female blue crab in possession of any persons on the water shall be deemed to have been taken from the waters of the state.

These regulations will replace the previous 30-day closure, imposed in 2017, and the 60-day female harvest restriction imposed in the spring of 2018, and the previously proposed restriction in spring of 2019.

Removal of the sunset provision on the currently established ban on the commercial harvest of immature female blue crabs, makes the ban permanent.

Regulations on commercial female blue crab harvest to remain in effect are as follows:

Commercial harvest of immature female blue crabs is illegal. A commercial fisherman may possess an incidental take of immature female crabs in an amount not to exceed two percent of the total number of crabs that is possessed. Crabs in a work box, used to sort or cull undersized and/or immature female crabs, are not subject to the restriction while held aboard an active fishing vessel. (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.)

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.

The recreational and commercial harvest of legal-sized male blue crabs remains open during this period. There is no minimum size on recreationally harvested crab, commercially harvested crab have a five-inch minimum carapace width.



Fall 2019 Crab Closure
-NO female harvest
-September 9, 2019- October 13, 2019
-Applies to Commercial & Recreational Harvest
Full details: http://www.wlf.louisiana.gov/current_commercial_crab_regs

2019-20 Louisiana Oyster Season

The following dates were set for the upcoming oyster season:

- The Calcasieu Lake Public Oyster Area will open solely for sacking of market size oysters one half-hour before sunrise on Friday, Nov. 1, 2019.
- The Sister Lake Oyster Seed Reservation will open for bedding purposes only one half-hour before sunrise on Monday, Nov. 18, 2019, and will close one half-hour after sunset that same day.
- The Sister Lake Public Oyster Seed Reservation will open for sacking of market size oysters only one half-hour before sunrise on Tuesday, Nov. 19, 2019.

During the 2019-20 oyster season, the following provisions will be in effect:

- On the public seed grounds and reservations, any vessel will be limited to a daily take not to exceed 25 sacks of oysters per vessel, except for Calcasieu Lake, where the daily and possession limits are not to exceed 10 sacks of oysters per vessel. A sack of oysters for purposes of this Declaration of Emergency is defined as the size described in R.S. 56:440.
- All vessels harvesting on the open public oyster seed grounds on Monday, Nov. 18, 2019, can only harvest seed oysters for bedding purposes and must not have sacks or other containers typically used to hold oysters on board the vessel.
- A vessel is limited to either harvesting market oysters for direct sale (sacking) or harvesting seed oysters for bedding purposes on any one day and is specifically prohibited from doing both.
- If any person on a vessel takes or attempts to take oysters from the public oyster areas, seed grounds or reservations described above, all oysters contained on that vessel will be deemed to have been taken from said seed ground or reservation from the time harvest begins until all oysters are off-loaded dockside.
- The harvest of seed oysters from a public oyster seed ground or reservation is for the purpose of moving the live oyster resource. The removal of more than 15 percent of non-living reef material in bedding loads is prohibited. All vessels must allow on-board inspection and sampling of seed oyster loads by LDWF biologists and/or agents.
- All oysters harvested from public areas, seed grounds or reservations for the purpose of market must be uncontaminated, sealed and not gaping.
- All oysters harvested from public areas, seed grounds or reservations for the purpose of market sales must measure a minimum of three inches from hinge to bill.
- Market oysters harvested from any public oyster area (including Calcasieu Lake), seed ground or reservation must be sacked, the number of sacks recorded in a log book, and each sack properly tagged prior to leaving said public oyster area, seed ground, or reservation.
- All vessels located in public oyster areas, seed grounds or reservations during those times between one-half hour after sunset and one-half hour before sunrise must have all oyster scrapers unshackled.
- The use of oyster scrapers is prohibited in Calcasieu Lake.

Values for Gray Snapper Status Determination Criteria and Annual Catch Limits

The Gulf of Mexico Fishery Management Council took final action on Reef Fish Amendment 51, which considers establishing or revising gray snapper status determination criteria and modifying Annual Catch Limits. The council chose alternatives that minimize buffers and are consistent with the idea that the gray snapper stock is quite resilient.

The council established an 11 percent buffer between the Acceptable Biological Catch and Annual Catch Limit. The resulting harvest levels are as follows:

Year	Overfishing Limit (million pounds whole weight)	Acceptable Biological Catch (million pounds whole weight)	Annual Catch Limit (million pounds whole weight)
2019	2.59	2.52	2.24
2020	2.58	2.51	2.24
2021+	2.57	2.51	2.23

The council also set status determination criteria that define the thresholds where the stock is considered to be overfished or experiencing overfishing. Based on the council's recommendations, the gray snapper Maximum Sustainable Yield Proxy will be set at 26 percent of spawning potential ratio. The Maximum Fishing Mortality Threshold will be set consistent with the Maximum Sustainable Yield Proxy. The Minimum Stock Size Threshold will be set equal to 50 percent of the biomass at Maximum Sustainable Yield and the Optimum Yield will be set at 90 percent of the fishing mortality at Maximum Sustainable Yield.

The council will submit these proposed changes to the Secretary of Commerce for approval and implementation.

Annual Catch Target Buffer for Federal For-Hire Red Snapper

The Gulf of Mexico Fishery Management Council took final action to reduce the buffer between the annual catch limit and the annual catch target for federal for-hire red snapper to 9 percent.

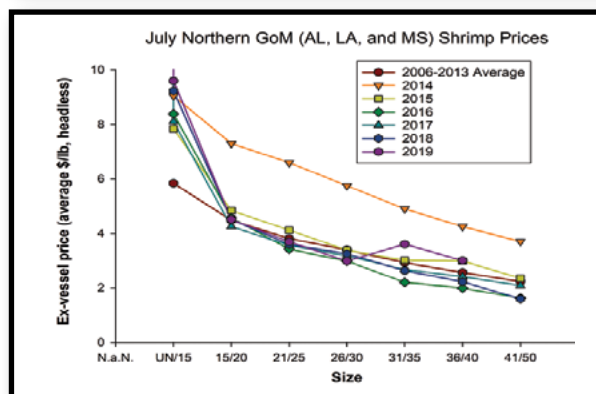
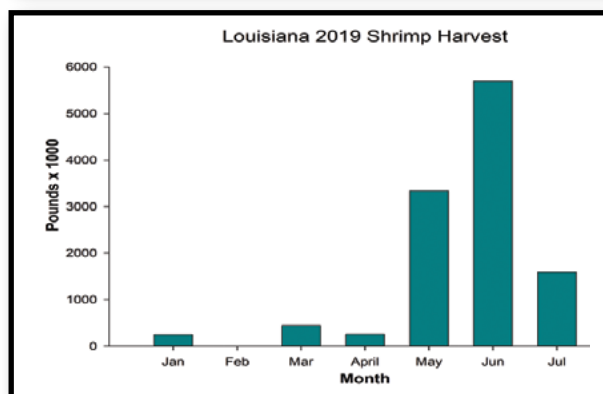
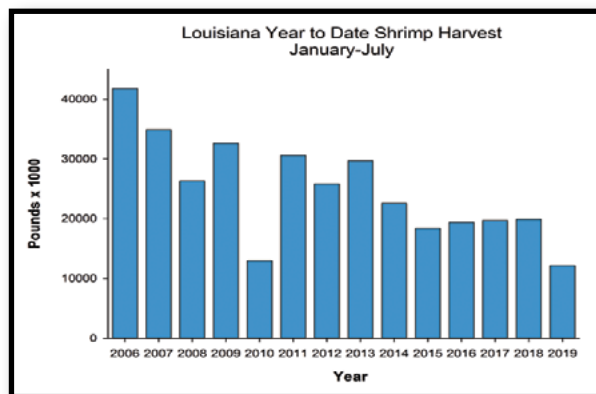
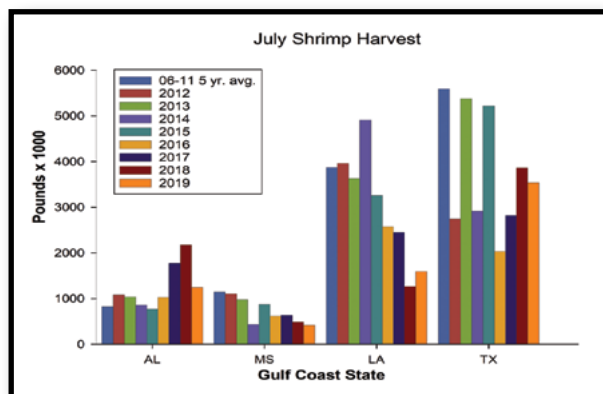
The buffer is in place to account for management uncertainty. Seasons are set based on the annual catch target and the buffer reduces the chances that the annual catch limit will be overrun. In response to a 2014 lawsuit, the council established a 20 percent buffer for the entire recreational sector for red snapper. Since then, the for-hire component of the recreational sector has not exceeded its component annual catch limit.

A previous framework action modified the buffer by reducing it from 20 percent to 9 percent for 2019 only. Reducing the buffer for the for-hire component on a more permanent basis is expected to allow greater harvest while continuing to constrain landings to the annual catch limit. The action does not address the private angling component, because private anglers are being managed by the individual states.

The council will submit this recommendation to the Secretary of Commerce for approval and implementation.

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

- Sept. 25** – La Hypoxia Working Group meeting, LSU School of the Coast and Environment Room 2215, 10 a.m.
- Oct. 2** – Shrimp Task Force, Terrebonne Council Meeting Room, 8026 Main Street, Houma, 10 a.m.
- Oct. 3** – Louisiana Wildlife and Fisheries Commission Meeting, LDWF Quail Dr., Baton Rouge, 9:30 a.m.
- Oct. 14-17** – GSMFC 70th Annual Meeting, Biloxi, www.gsmfc.org/
- Oct. 16** – CPRA, Louisiana State Capitol, House Committee Room 5, 9:30 a.m.
- Oct. 16** – Oyster Task Force Aquaculture Committee Meeting, LDWF Quail Dr., Baton Rouge, 11 a.m.
- Nov. 7** – Louisiana Wildlife and Fisheries Commission Meeting, LDWF Quail Dr., Baton Rouge, 9:30 a.m.
- Nov. 12** – Crab Task Force, West Bank Regional Library, 2751 Manhattan Blvd., Harvey, 1 p.m.
- Nov. 13** – Finfish Task Force, LDWF Quail Dr., Baton Rouge, 10 a.m.
- Dec. 5** – Louisiana Wildlife and Fisheries Commission Meeting, LDWF Quail Dr., Baton Rouge, 9:30 a.m.
- Dec. 18** – CPRA, Louisiana State Capitol, House Committee Room 5, 9:30 a.m.
- March 11, 2020** – Louisiana Fisheries Forward Summit 2020, The Pontchartrain Center, Kenner www.lafisheriesforward.org/summit/

THE GUMBO POT

BESH BBQ SHRIMP*

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:

24 colossal (U-10) Gulf shrimp, peeled and deveined
1 cup shrimp base (recipe follows)
1 cup heavy cream
2 sticks butter
2 tablespoons freshly ground black pepper
hot French bread

Shrimp Base:

2 tablespoons olive oil
1 cup shrimp peelings (heads, shells)
1 cup oyster liquor
1 cup Worcestershire sauce
1½ tablespoons cracked black pepper
1½ tablespoons Creole seasoning
1 whole clove garlic
1 bay leaf
2 tablespoons lemon juice

Method:

Shrimp

Combine all ingredients in a sauté pan set over high heat and boil until shrimp are fully cooked and pink. Remove shrimp to a serving dish. Continue to reduce sauce until it is thick enough to coat the back of a spoon and is the color of melted milk chocolate.

Shrimp Base

Sauté shrimp peelings in olive oil until bright red. Add remaining ingredients and simmer. Reduce by half and strain through a chinois. Discard solids.

Divide shrimp among 4 bowls and ladle sauce atop. Serve with hot French bread.

*Serves 4

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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