



Recreational Red Grouper Season to Close Aug. 30

The recreational harvest of red grouper will close in Louisiana waters at 12:01 a.m. on Tuesday, Aug. 30, 2022. The season is currently scheduled to re-open on Jan. 1, 2023.

NOAA Fisheries has informed the Louisiana Department of Wildlife and Fisheries (LDWF) that the annual catch target of 1,840,000 pounds gutted weight is projected to be met by Aug. 30, 2022, and that the season will be closed. This closure is necessary to prevent overfishing of the red grouper stock.

Flounder Season Set to Close Oct. 15 to Nov. 30 for Commercial, Recreational Sectors

An annual closed season for the recreational and commercial harvest of southern flounder from Oct. 15 through Nov. 30 of each year has been finalized. This statewide closure for southern flounder is for all sectors and all gear types, including any flounder caught as bycatch in any other fishery. Exemptions that previously existed for southern flounder caught as bycatch on a shrimping trip are no longer applicable. The Louisiana Wildlife and Fisheries Commission (LWFC) was granted the authority by the Legislature to modify the shrimping bycatch exemption if the flounder stock is overfished and/or undergoing overfishing.

This closed season is necessary to attempt to recover the stock of southern flounder, which is overfished based on results from the most recent flounder stock assessment. At their March meeting, the Louisiana Department of Wildlife and Fisheries (LDWF) staff briefed the LWFC on management options necessary to recover the stock.

The LWFC chose to move forward with an annual closed season in the fall to allow mature female flounder to escape inshore waters and move offshore to spawn. This closed season is projected to create a 50 percent reduction in mature female southern flounder harvest. The closed season is an attempt to help the stock recover to a healthy biomass target by 2028.

LWFC Proposes Removal of Shark Closed Season for Commercial, Recreational Fisheries

The Louisiana Wildlife and Fisheries Commission passed a notice of intent to remove the shark closed season for recreational and commercial fishermen. Currently, shark season is closed for three months from April to June for recreational and commercial possession. The proposed regulations would remove the closed season.

Removal of the closed season will allow both recreational and commercial fishermen additional harvest opportunities for sharks, especially those with healthy stocks.

To submit comments, contact Jason Adriance at (504) 284-2032 or jadriance@wlf.la.gov.

Four Crab Trap Closures Along Louisiana Coast in 2023

A Notice of Intent (NOI) was adopted allowing the removal of derelict crab traps along Louisiana's coast in 2023 from the four following described areas:

1. The first closure will take place in the Pontchartrain Basin, in an area between Delacroix, River Aux Chenes and Bayou Terre Aux Boeufs, from 12 a.m. Feb. 1, 2023, through 11:59 p.m. Feb. 14, 2023.
2. The second closure will take place in the Barataria Basin, in an area south of Port Sulphur and Empire, from 12 a.m. Feb. 1, 2023, through 11:59 p.m. Feb. 14, 2023.
3. The third closure will take place in the Terrebonne Basin, in an area south of the Pointe Aux Chenes Wildlife Management Area, from 12 a.m. Feb. 1, 2023, through 11:59 p.m. Feb. 14, 2023.
4. The fourth closure will take place in the Sabine Basin, in the Louisiana portion of Sabine Lake, from 12 a.m. Feb. 17, 2023, through 11:59 p.m. Feb. 26, 2023.

Since 2004, the Louisiana Department of Wildlife and Fisheries (LDWF), together with individual volunteers and organizations, has successfully removed and disposed of more than 51,000 abandoned and derelict crab traps. Removing these crab traps is especially important to boating safety and crab harvesting efforts. Last year, LDWF, volunteers, the Barataria Terrebonne National Estuary Program (BTNEP), Southwest Master Naturalists, Jefferson Parish Ecosystem and Coastal Management Division, Jean Lafitte Harbor, students from several universities, Fenstermaker, the Coastal Conservation Association (CCA), and members of the recreational and commercial fishing community assisted in retrieving more than 700 abandoned crab traps.

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

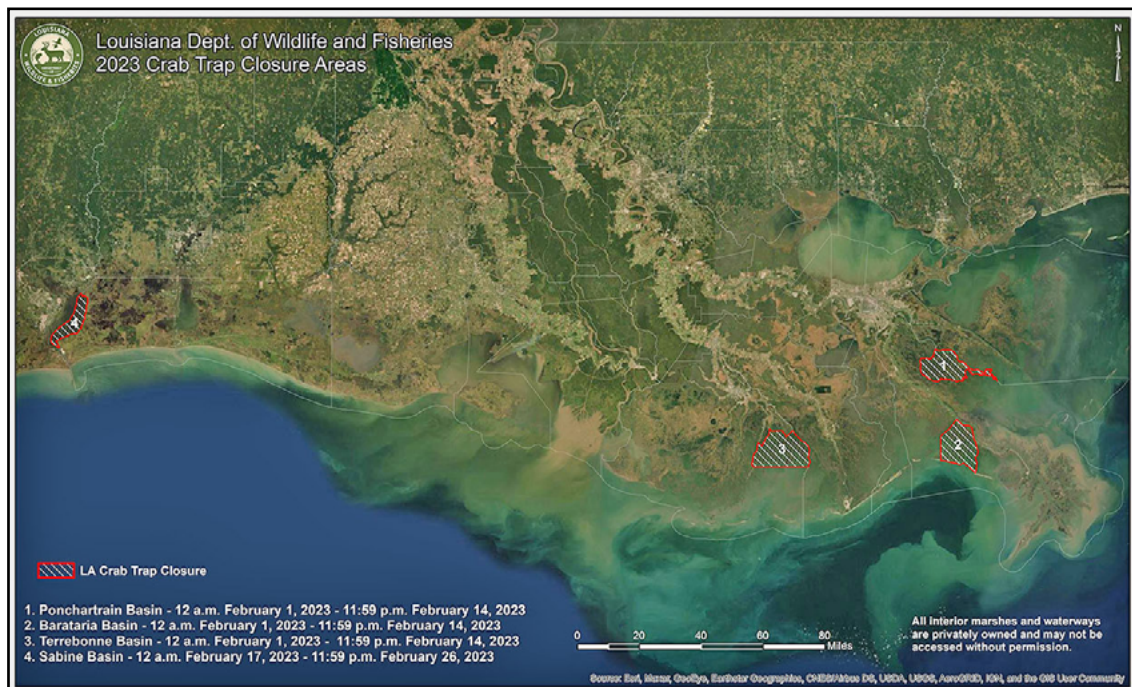
In the weeks leading up to the closure, LDWF will mail notices to all commercial crab trap license holders and crab buyers within the affected parishes, as well as non-resident licensed crab fishermen, who landed blue crab within the previous year from Louisiana waters.

Please contact the LDWF Licensing Department to update contact information if you have landed crab within the past several years and did not receive a letter in the mail from LDWF about the past crab trap closure areas.

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 between one half-hour before sunrise and 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.

Interested persons may submit written comments relative to the proposed rule to Peyton Cagle, Marine Fisheries Biologist DCL-B, Marine Fisheries Section, 1213 N. Lakeshore Dr., Lake Charles, LA 70601, or via e-mail to: pcagle@wlf.la.gov prior to Oct. 5, 2022.



https://www.wlf.louisiana.gov/assets/Fishing/Commercial_Fishing/Images/Crab/2023-Closure-Statewide-lr.jpg

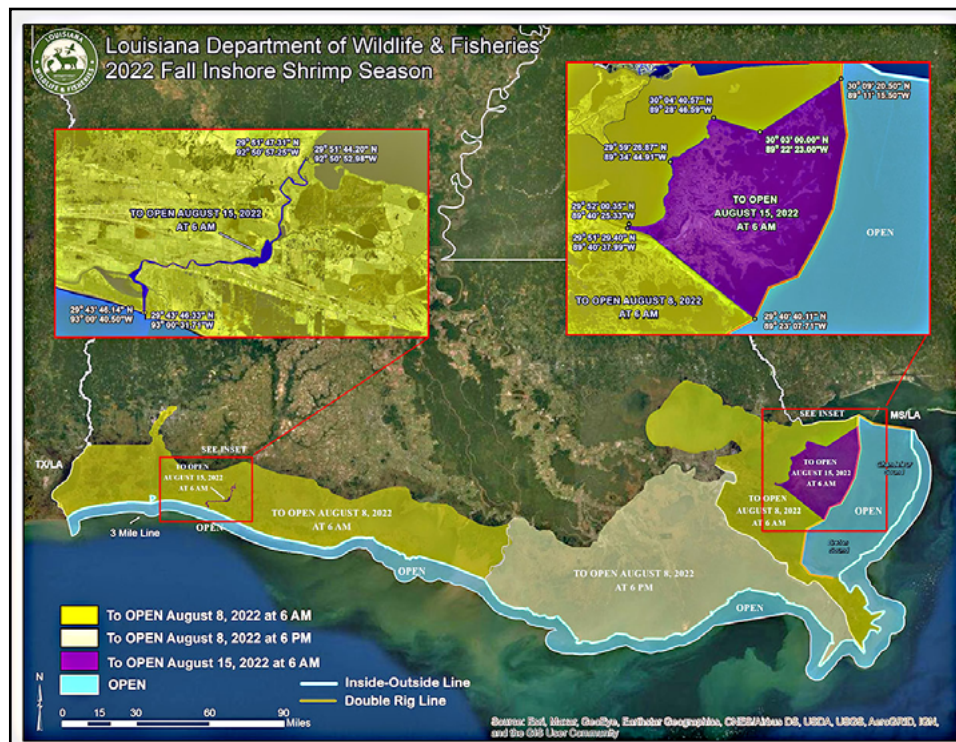
Opening Dates for Fall Inshore Shrimp Season

The opening dates for the fall inshore shrimp season are based on information provided by biologists from the Louisiana Department of Wildlife and Fisheries (LDWF), input from the Louisiana Shrimp Task Force and public comments.

Season openings are as follows:

- From the Mississippi/Louisiana state line westward to the eastern shore of South Pass of the Mississippi River opened at 6:00 a.m. Aug. 8, 2022, except for the area as described below, which opened at 6:00 a.m. Aug. 15, 2022:
From a point at the intersection of the eastern shore of the MRGO and the Shell Beach Cut at 29 degrees 51 minutes 29.40 seconds north latitude, 89 degrees 40 minutes 37.99 seconds west longitude; thence northerly to a point where Shell Beach Cut and the south shore of Lake Borgne intersect (29 degrees 52 minutes 00.35 seconds north latitude, 89 degrees 40 minutes 25.33 seconds west longitude); thence easterly and northerly following the southern shore of Lake Borgne and the western shore of the Biloxi Marsh to Pointe Aux Marchettes (29 degrees 59 minutes 26.87 seconds north latitude, 89 degrees 34 minutes 44.91 seconds west longitude); thence northeasterly to Malheureux Point (30 degrees 04 minutes 40.57 seconds north latitude, 89 degrees 28 minutes 46.59 seconds west longitude); thence southeasterly to a point on the western shore of Three-Mile Pass (30 degrees 03 minutes 00.00 seconds north latitude, 89 degrees 22 minutes 23.00 seconds west longitude); thence northeasterly to a point on Isle Au Pitre (30 degrees 09 minutes 20.50 seconds north latitude, 89 degrees 11 minutes 15.50 seconds west longitude), which is a point on the double-rig line as described in R.S. 56:495.1(A)2; thence southerly following the double rig line to where it intersects with the MRGO (29 degrees 40 minutes 40.11 seconds north latitude, 89 degrees 23 minutes 07.71 seconds west longitude); thence northwesterly along the eastern shore of the MRGO to the point of origin.
- From the eastern shore of South Pass of the Mississippi River westward to the Atchafalaya River Ship Channel at Eugene Island as delineated by the red Channel Buoy Line opened at 6:00 p.m. Aug. 8, 2022.
- From the Atchafalaya River Ship Channel at Eugene Island as delineated by the red Channel Buoy Line westward to the Louisiana/Texas state line opened at 6:00 a.m. Aug. 8, 2022, except for the area as described below, which opened at 6:00 a.m. Aug 15, 2022:
From a point on the shrimp inside/outside line and the western shore of the Mermentau River at 29 degrees 43 minutes 46.14 seconds north latitude, 93 degrees 00 minutes 40.50 seconds west longitude; thence northerly following the western shore of the Mermentau River to its intersection with Catfish Locks 29 degrees 51 minutes 47.31 seconds north latitude, 92 degrees 50 minutes 57.25 seconds west longitude; thence southeasterly following Catfish Locks to its intersection with the eastern shore of the Mermentau River (29 degrees 51 minutes 44.20 seconds north latitude, 92 degrees 50 minutes 52.98 seconds west longitude); thence southerly following the eastern shore of the Mermentau River to the point where it intersects the shrimp inside/outside line (29 degrees 43 minutes 46.33 seconds north latitude, 93 degrees 00 minutes 31.71 seconds west longitude); thence westerly along the shrimp inside/outside line to the point of origin.

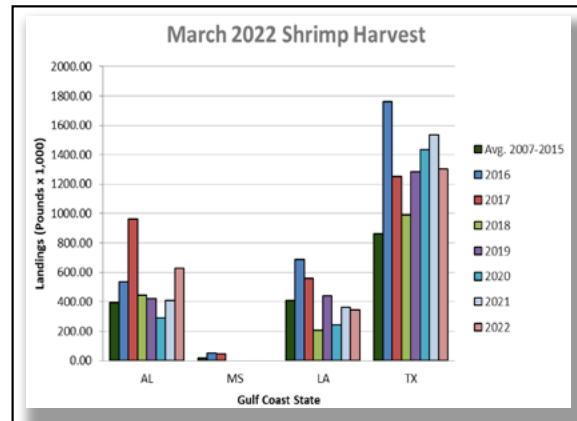
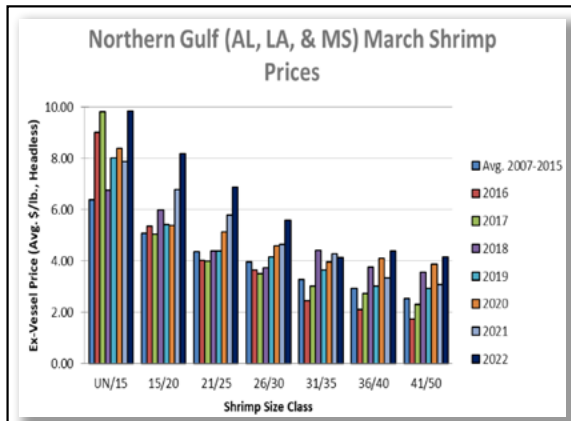
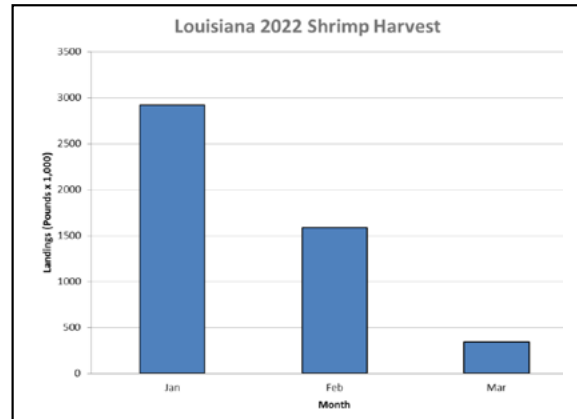
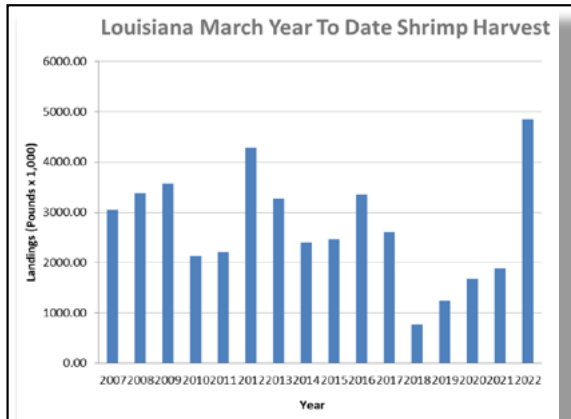
LDWF biologists have monitored hydrological parameters and conducted trawl samples throughout the state's estuarine and nearshore waters to develop recommendations for the opening of the fall shrimp season. These results were used to calculate a date when white shrimp will reach marketable size.



<https://www.wlf.louisiana.gov/news/ldwf-announces-opening-date-for-the-fall-inshore-shrimp-season-2022>

Louisiana Shrimp Watch

The shrimp watch data is back, but there are some changes to the Monthly Gulf Coast Shrimp Statistics report passed by NOAA Fisheries. Changes were being made to make the report more consistent and reliable. All landing data will be based on trip ticket data provided by Gulf States and no estimations will be made.



Important Dates & Upcoming Events

Aug. 30, 2022 – Blue Crab Task Force Special Meeting Webinar

Sept. 14, 2022 – Finfish Task Force Meeting, LDWF Headquarters – Baton Rouge, 10:00 AM

Sept. 20, 2022 – Oyster Task Force Meeting, New Orleans Lakefront Airport, 1:00 PM

Oct. 25, 2022 – Blue Crab Task Force Meeting, Terrebonne Parish Library, 1:00 PM

Nov. 2, 2022 – Shrimp Task Force Meeting, LDWF Headquarters – Baton Rouge, 10:00

THE GUMBO POT

SEAFOOD CANNELLONI WITH LEEK FONDUTA*

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:

Seafood Cannelloni

- 1/4-pound medium (31-35 count) Gulf shrimp, peeled, deveined and cut into 1/2-inch pieces
- 1/4-pound jumbo lump Gulf crab meat, picked through
- 1/4-pound fresh Gulf fish fillets (grouper, redfish or drum) cut into 1/2-inch pieces, skin and bones removed
- 1 slice whole wheat bread, cut into 1/2-inch cubes
- zest of 1/4 lemon
- 2 dashes Tabasco sauce
- 1/4-pound ricotta cheese
- 1/4 pound burrata mozzarella
- 1/2 Tbs kosher salt
- 12 cooked cannelloni noodles
- 1 cup fresh bread crumbs

Leek Fonduta

- 2 Tbs olive oil
- 2 yellow onions, roughly chopped
- 1 rib celery, roughly chopped
- 1 leek, white part only, roughly chopped, plus 1 leek, cleaned and cut into thin strips
- 1 clove garlic, roughly chopped
- 1 fennel stalk, roughly chopped
- 1 750 ml bottle dry vermouth
- 1 1/2 cups clear fish broth
- 1-quart heavy cream

Method:

Seafood Cannelloni

Gently mix all ingredients, except noodles, bread crumbs and Leek Fonduta, together. Stuff the cannelloni noodles with filling and place in a 9 x 13-inch casserole dish. Spoon Leek Fonduta atop noodles and top with fresh bread crumbs. Bake at 350F for 10 to 12 minutes or until sauce is lightly bubbling.

Leek Fonduta

Heat 1 tablespoon olive oil over medium-low heat. Add onion, celery, leek, garlic and fennel and cook until vegetables are soft, about 10 minutes. Do not brown. Add vermouth, bring to a simmer and reduce by two-thirds. Add fish broth, bring back to a simmer and reduce by 1 cup. Add heavy cream and warm until steam starts to rise from the surface; do not simmer. Strain mixture through a fine strainer. Place leek strips in a clean sauce pan with remaining olive oil and cook very slowly over low heat for 15 minutes or until leek is tender. Add cream sauce and simmer over low heat for 15 minutes. Serve.

* Makes 6 servings

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.

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