



Greetings from the New Fisheries Specialist

Hello all Lagniappe readers! As mentioned in a Lagniappe announcement last month, I am taking over editing responsibilities from Julie Lively, who is serving as the current Louisiana Sea Grant executive director. Julie leaves big shoes to fill as she was the Lagniappe editor for more than a decade, since being hired at LSU in 2010. We all thank her for her continued dedicated contributions to the Louisiana fisheries community.

My background in marine fisheries provides me a unique skillset to tackle the job of Lagniappe editor. From dockside sampling fish from head boats in Galveston, TX, during my undergraduate studies, to organizing teams of researchers and designing new fishery-independent survey methods during my doctoral studies, I have developed a deep passion for work related to marine fisheries. As I compile news stories, press releases and species profiles for each month, I will attempt to always express that passion and dedication to my work and bring you, the Lagniappe reader, the information most relevant to Louisiana fisheries.

In addition to my role as editor, my new role as Louisiana Sea Grant fisheries specialist allows me the freedom to extend education on a wide variety of fisheries-related topics. As such, it is important for me to solicit ideas for new articles and subjects from you, the reader, for future editions of the Lagniappe. So please feel free to email me your thoughts, opinions, and anecdotes at jplumlee@agcenter.lsu.edu.

I look forward to hearing from you,

– Jeff Plumlee

Louisiana Receives \$58 Million Federal Grant from 2019 Flood Disaster

The Louisiana Department of Wildlife and Fisheries (LDWF) has received approval of its application for approximately \$58 million in federal disaster assistance funding stemming from the historic Mississippi and Atchafalaya flood in 2019.

The funding will be used according to a spending plan developed by LDWF after consultation with the fishing industry and adjustments required by NOAA.

The plan includes a variety of resiliency projects, such as vessel access and dock improvements, oyster cultch plants, research into more resilient oysters and equipment reimbursement grants. More specific uses and how to apply for project and grant funding will be explained in upcoming public meetings.

“We are grateful to NOAA for approving this \$58 million disaster assistance that will provide much-needed support for the necessary restoration efforts,” said Gov. John Bel Edwards. “Not only were communities impacted by the historic flooding but also by the COVID19 pandemic, which delayed but did not stop progress. The local governments and fishing communities understand what is needed to help mitigate the many problems they have experienced. Their insight and recommendations will be important to moving forward in both the short and long terms.”

LDWF secretary Rob Shadoin said, “We hope that by implementing projects identified by our fishing communities and affected municipalities, we can meet the long-range needs of those communities.”



Photo courtesy of the U.S. Army Corps of Engineers

Equipment Modernization Grant Program open for Applications

Resulting from the federal disaster assistance, LDWF's Equipment Modernization Grant Program is open to commercial fisherman, vessel owners, seafood docks, processors and charter captains in the saltwater fishing industry. Eligible applicants may receive up to \$30,000 for reimbursement and purchase of updated and modern equipment to remediate impacts resulting from the influx of freshwater flooding.

Equipment reimbursed or purchased under the program must meet the program requirements and must be purchased on or after Sept. 1, 2019, to be eligible for the program. Applicants who have not previously purchased equipment must have quotes approved before purchasing equipment and submitting receipts. Labor costs associated with reimbursement of equipment is capped at 15 percent of the total cost of the equipment and cannot exceed \$4,500.

In order to allow sufficient time for applicants to apply for the grant program, the application process will be divided into two phases. During the first phase, applicants will be required to register using the online grant portal and complete an online profile with personal, business, and LDWF license information. Applications will be submitted during the second phase.

In coordination with South Central Planning and Development Commission (SCPDC), LDWF will host several public meetings to inform applicants of the registration and application process. Informational meetings will be held at the following locations:

LAKE CHARLES

Wednesday, Sept. 6, 2023 – 1:00PM
 Willis Noland Conference Center – SEED Center
 4310 Ryan Street, Lake Charles, LA 70601 – 2nd Floor

ABBEVILLE

Thursday, Sept. 7, 2023 – 9:00AM
 LSU AgCenter – Vermillion Office, Meeting Room
 1105 West Port Street, Abbeville, LA 70510

HARVEY

Monday, Sept. 11, 2023 – 1:00PM
 Jane O'Brien Chatelain Westbank Library
 2751 Manhattan Blvd., Harvey, LA 70058

CHALMETTE

Tuesday, Sept. 12, 2023 – 9:00AM
 St. Bernard Parish Government Building – Council Chambers
 8201 W. Judge Perez Drive, Chalmette, LA 70043

HOUMA

Wednesday, Sept. 13, 2023 – 1:00PM
 Dumas Auditorium
 301 W. Tunnel Blvd., Houma LA 70360

For further information on meetings please contact SCPDC at (800) 630-3791



Notice of Intent Modifying Spotted Seatrout Size and Bag Limits

The Louisiana Wildlife and Fisheries Commission (LWFC) amended the Notice of Intent (NOI) to change spotted seatrout size and bag limits. The commission proposes to amend the original NOI to a minimum size limit of 13 inches and establish a maximum size limit of 20 inches with an allowance for two fish over the maximum length limit, maintain the proposed 15 fish bag limit, and eliminate the ability for charter guides and/or their deckhands to keep a bag limit while conducting a for-hire trip.

The amendments to the proposed NOI also include a requirement for a stock assessment to be provided to the commission no later than the April 2027 meeting and a sunset of the proposed changes at 12:00 a.m. on Jan. 1, 2028, unless regulations are modified prior to that date.

Modifications in this proposed rule would create one statewide size and bag limit, removing the separate regulations in coastal western Louisiana.

These changes are being made based upon public comments provided during the comment period for the original Notice of Intent, comments heard during previous commission meetings, and during a legislative oversight hearing held on Feb. 1, 2023.

Additional information on spotted seatrout can be found at: www.wlf.louisiana.gov/page/spotted-seatrout.

A public hearing on the proposed substantive changes will be held by LDWF on Sept. 21, 2023, at 10:00 a.m. at LDWF headquarters in the Joe Herring Room at 2000 Quail Drive, Baton Rouge, LA 70898.

Following the 30-day legislative oversight period, the proposed rule could be published as a final rule as soon as November 2023.



THE GUMBO POT

Crispy Fish Tacos*

Recipe courtesy of *Louisiana Kitchen & Culture*.

For more recipes or to subscribe to their magazine or free newsletter, please visit <http://louisiana.kitchenandculture.com/>

Recipe courtesy of *Essentials of Latin Cooking*



INGREDIENTS

FOR THE BEER BATTER

- 1 cup (5 oz/155 g) all-purpose (plain) flour
- 1 teaspoon garlic salt
- 1/2 teaspoon ground arbol chili or cayenne pepper
- 1 cup (8 fl oz/250 ml) beer, preferably dark

FOR THE CREAMY SAUCE

- 1/3 cup (3 fl oz/80 ml) mayonnaise
- 1/3 cup (3 oz/90 g) ketchup
- 1/3 cup (3 oz/90 g) plain yogurt

FOR THE TACOS

- 1/4 lb (375 g) Louisiana red snapper
- 1 teaspoon fresh lime juice
- 1/2 teaspoon garlic salt
- 1/4 teaspoon ground arbol chili or cayenne pepper
- Canola oil for frying
- 8 white corn tortillas, about 6 inches (15 cm) in diameter

FOR SERVING

- Your favorite fresh salsa
- Finely shredded cabbage
- 8 lime quarters
- Bottled hot pepper sauce for serving

METHOD

To make the beer batter, in a bowl, stir together the flour, garlic salt and ground chili. Pour in the beer, whisking until smooth. Cover and let stand for at least 10 minutes and up to 1 hour.

Meanwhile, make the creamy sauce. In a small bowl, stir together the mayonnaise, ketchup, and yogurt until blended. Set aside.

To make the tacos, remove the skin from the fish fillet if it is still intact and run your fingers over the fillet to check for and remove any embedded bones, using tweezers or needle-nose pliers if necessary. Cut the fish into eight strips, each 3-4 inches (7.5-10 cm) long and 3/4 inch (2 cm) wide, and place in a nonreactive bowl. Sprinkle with the lime juice, garlic salt and ground chili and toss to mix.

Let marinate at room temperature for 10 minutes. Pour the oil to a depth of 1 inch (2.5 cm) into a heavy pan with tall sides and heat to 375°F (190°C) on a deep-frying thermometer.

Meanwhile, heat a comal, griddle or heavy frying pan over medium heat. When it is hot, stack 2-3 tortillas on the heated surface and leave for a few seconds.

Flip the tortillas, rotating them every second or so until all are hot. Wrap in a dry kitchen towel and repeat with the remaining tortillas. They should keep warm for about 10 minutes. If they are to be held longer, wrap a damp towel around the dry towel and place in a 200°F (95°C) oven.

Pat the fish dry with paper towels. One at a time, dip a strip into the batter, allowing the excess to drip off, and slip into the hot oil. Do not allow the pieces to touch. Fry until the strips are crisp and golden, about 7 minutes. Using a slotted spatula, transfer to paper towels to dry. When all are fried, transfer to a warmed serving plate. Put the salsa, cabbage, and lime quarters in separate small bowls and set on the table along with the fish, creamy sauce, tortillas and hot pepper sauce. Let the diners make their own tacos, wrapping the fish in a tortilla and adding the other ingredients.

*Serves 4



For more information, contact your local extension agent:

Thu Bui

Marine Agent
St. Mary, Iberia and Vermilion Parishes
Phone: (337) 828-4100, ext. 300
tbui@agcenter.lsu.edu

Kevin Savoie

Marine Agent
Natural Resources-Fisheries
Phone: (337) 905-1318
ksavoie@agcenter.lsu.edu

Carol D. Franze

Marine Agent
Southeast Region
Phone: (985) 875-2635
cfranze@agcenter.lsu.edu

Dominique Seibert

Marine Agent
Plaquemines and St. Bernard Parishes
Phone: (504) 433-3664
dseibert@agcenter.lsu.edu

Haley Gambill

Marine Agent
Terrebonne and Lafourche Parishes
Phone: (985) 873-6495
mgambill@agcenter.lsu.edu

Mark Shirley

Marine Agent
Jefferson Davis, Vermilion, Acadia, St. Landry,
Evangeline, Cameron, Calcasieu, Lafayette,
Beauregard and Allen Parishes
Phone: (337) 898-4335
mshirley@agcenter.lsu.edu

Albert 'Rusty' Gaudé

Marine Agent
Jefferson, Orleans, St. Charles and St. John Parishes
Phone: (504) 433-3664
agaudd@agcenter.lsu.edu

M. P. Hayes

Water Quality Specialist
LSU AgCenter
Phone: (225) 578-1280
mhayes@agcenter.lsu.edu

Thomas Hymel

Marine Agent
Iberia, St. Martin, Lafayette, Vermilion, St. Landry and
Avoyelles Parishes
Phone: (337) 276-5527
thymel@agcenter.lsu.edu

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 Jeffrey Plumlee at jplumlee@agcenter.lsu.edu

Jeffrey Plumlee

Fisheries Specialist
Louisiana State University AgCenter
334 Renewable Natural Resources Building
Baton Rouge, LA 70803
Phone: 225-578-4102
Email: jplumlee@agcenter.lsu.edu

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

Lagniappe Fisheries Newsletter

Editor: Jeffrey Plumlee

Web coordinator: Melissa Castleberry

Copy editor: Roy Kron