



Twilley Stepping Down as Louisiana Sea Grant Executive Director

Robert Twilley announced he is stepping down as executive director of the Louisiana Sea Grant College Program (LSG). He will continue to be a professor in the College of the Coast and Environment at Louisiana State University (LSU) and plans to focus on his existing research after departing Sea Grant.

“I can’t tell you how much I’ve enjoyed being a Sea Grant director,” Twilley said. “Being part of a program that has a mission of public service and problem solving – set in an academic environment – has been incredible. Programs like Sea Grant are what every university hopes to have. And LSU has one of the best Sea Grants.”

Twilley is the third executive director in the LSG’s nearly 53-year history. He became director in August 2012. He previously served as vice president of research at the University of Louisiana at Lafayette, and associate vice chancellor for research and economic development at LSU.

The Louisiana Sea Grant College Program and the LSU Office of Research and Economic Development will announce details in the next month for the search process to appoint a new executive director.



Robert Twilley

NERR Selection Process Begins

LSG is spearheading the effort to determine where a possible National Estuarine Research Reserve (NERR) might be located in the state’s coastal zone.

The multi-year process began in July 2019 when Gov. John Bel Edwards sent a request to the National Oceanic and Atmospheric Administration (NOAA) to proceed with a NERR initiative in Louisiana. Edwards appointed LSG as the lead organization to manage the site pre-designation process. The entire process of establishing a NERR typically takes four to six years.

The Site Development Committee, made of 80 members representing state, federal, non-profit and university institutions, has begun evaluating the merits of the six proposed estuarine zones in order to develop candidate sites for a NERR. In early Spring 2021, the Site Development Committee will be identifying more specific candidate sites within the zones that have proven to have merit for a NERR. As those candidate sites are developed, town halls will be held to engage local communities near those locations to participate in the selection process.

NERR sites are centers for research, education, stewardship and training design to protect and study estuarine ecosystems. Currently, the NERR System is a network of 29 coastal sites, with Louisiana being one of the few coastal states along an ocean without one. Established through the Coastal Zone Management Act, the reserves represent a partnership between NOAA and the coastal states.



A Joint Publication of Louisiana Sea Grant and LSU AgCenter



“Establishing a Louisiana NERR will provide federal support for applied science, monitoring, education and outreach opportunities at a specific location along our coast,” said Robert Twilley, LSU executive director.

NOAA would not own or manage the site. The NERR site may be a combination of property owned by Louisiana along with federal, non-profit and private land holdings, and the state would be responsible for the day-to-day management of the site, in cooperation with other landowners.

“The establishment of a NERR wouldn’t add any new regulations to the land,” Twilley added. “Designation doesn’t preclude existing uses – such as hunting and fishing – nor does it result in the total preservation of the area. It creates opportunities for education, monitoring, research and training that can help address coastal management issues.”

For more information, visit www.laseagrant.org/deltanerr. Questions and comments also can be sent to deltanerr@lsu.edu.

Ocean Commotion Online Still Available

You haven’t missed it! Ocean Commotion Online is still live at www.laseagrant.org/education/projects/ocean-commotion/oc2020/.

More than 25 educational exhibits and activities are available for your students to enjoy. So, dive right in and have some fun. A special thanks to all our exhibitors. They made the shift from an in-person Ocean Commotion to a virtual event, and those of us at Louisiana Sea Grant appreciate their efforts.

Ocean Commotion Online will remain online for months to come. So, don’t forget to check out the exhibits.



Final Rule Revises the Annual Catch Limit for Gray Snapper in the Gulf of Mexico

NOAA Fisheries announces a final rule for gray snapper in the Gulf of Mexico. This rule reduces the annual catch limit for Gulf of Mexico gray snapper. The rule becomes effective on Dec. 17, 2020. The final rule reduces the annual catch limit from 2.42 million pounds whole weight (mp ww) to 2.24 mp ww for the 2020 fishing year and 2.23 mp ww for 2021 and subsequent fishing years.

NOAA Fisheries Offers Webinars to Inform IFQ Participants of Changes to New Online System

NOAA Fisheries is currently updating the Catch Shares Online System. The new system will be hosted in a cloud application that should decrease unexpected down-times. Prior to the new website launch on or around Dec. 21, 2020, NOAA Fisheries IFQ Catch Share Support Team will be hosting several Cisco Webex webinars to familiarize fishery participants with changes in the new Catch Share Online System.

The URL to the website will be changing to <https://SECatchShares.fisheries.noaa.gov/>.

WEBINAR SCHEDULE

Cisco Webex software can be opened from your browser. If you are unfamiliar with this software, technical assistance will be provided 30-45 minutes prior to webinar start time. Webinars are scheduled during the evening on Tuesdays and afternoon on Fridays. We encourage IFQ participants to attend one of the webinar dates listed at: https://portal.southeast.fisheries.noaa.gov/reports/cs/Webinar%20Schedule.pdf?utm_medium=email&utm_source=govdelivery.

New Gulf of Mexico For-Hire Electronic Reporting Requirements Begin January 2021

NOAA Fisheries and the South Atlantic and Gulf of Mexico Fishery Management councils are implementing the new Southeast For-Hire Electronic Reporting Program in January 2021. The intent of the program is to provide more timely catch information by federally-permitted charter vessels, to enhance data collection for better fisheries management and science, and to provide accurate and reliable fisheries information about catch, effort and discards to be used in future stock assessments and management evaluations.

Federal Charter/Headboat Permit Holders for Gulf of Mexico (Gulf) Reef Fish or Gulf Coastal Migratory Pelagics are required to begin reporting on Jan. 5, 2021. The owner or operator of a vessel with a federal Gulf Charter/Headboat Permit will be required to submit an electronic fishing report for each trip prior to offloading fish, or within 30 minutes after the end of the trip, if no fish are landed. Also, the owner or operator of a vessel with the permit must electronically declare (hail-out) a trip before departing for a trip. Additionally, at a later date that NOAA Fisheries has not yet determined, vessel owners or operators must install NOAA Fisheries approved hardware/software with location tracking capabilities that, at a minimum, archives vessel position data and transmits data to NOAA Fisheries.

To access the tool-kits and instructional videos go to: www.fisheries.noaa.gov/southeast/recreational-fishing-data/southeast-hire-electronic-reporting-program.

Segment 2 Virtual Seafood HACCP Workshop Jan. 29, 2021

Training in Hazard Analysis Critical Control Point (HACCP) is mandated for seafood processors, packers, wholesales, importers, harvesters and warehouses by the U.S. Food and Drug Administration (FDA). Seafood HACCP courses teach the principles of HACCP and empower processors to develop HACCP plans specific for each seafood product they handle or produce.

Due to restrictions with COVID-19, the next Seafood HACCP offered at Louisiana State University (LSU) School of Nutrition and Food Sciences will be a one-day virtual workshop on Jan. 29, 2021 from 8:00 a.m. to 5:00 p.m. (Central Time).

For the virtual option, attendees will have to complete two sections of training: Segment 1 (S1) and Segment 2 (S2). Segment One of seafood HACCP training may be taken online through the Cornell University website (<http://seafoodhaccp.cornell.edu/Intro/index.html>). After completing S1, attendees must complete the S2 workshop. For the successful completion of S2, participants need to be familiar with Microsoft Word, and have internet access, a dedicated computer, webcam and hard copy of required books.

Industry interested in attending the January S2 virtual class must complete S1 by Jan. 19. After completing S1, participants will receive an email confirming course completion. This email will have to be forwarded to the lead instructor of the S2 virtual course, Evelyn Watts (egwatts@agcenter.lsu.edu). Class size is limited, and spots are filled on a first come first serve basis. To ensure a spot, do not wait until the last minute to complete S1.

For more information about HACCP in general, visit <https://nfs.lsu.edu/outreach/haccp-seafood.htm>. For more information about virtual class, contact Dr. Evelyn Watts, egwatts@agcenter.lsu.edu.

November/December Council Update

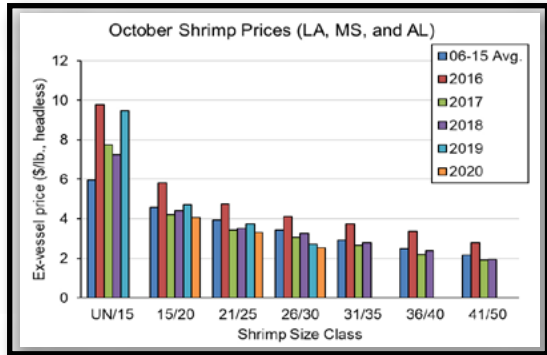
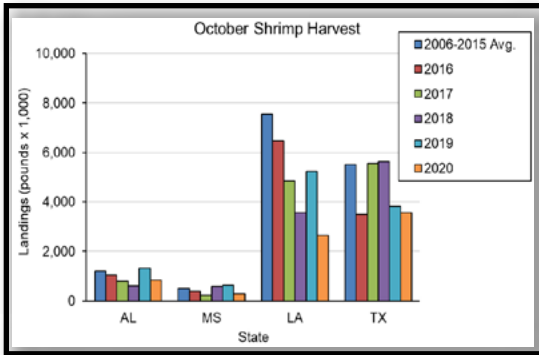
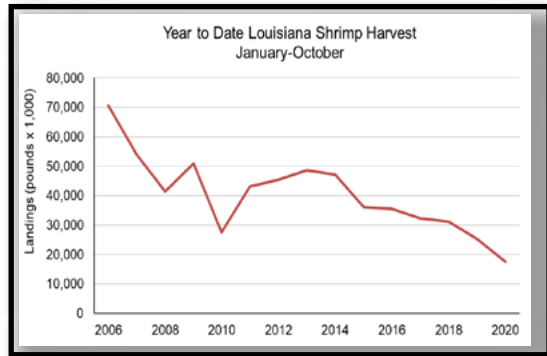
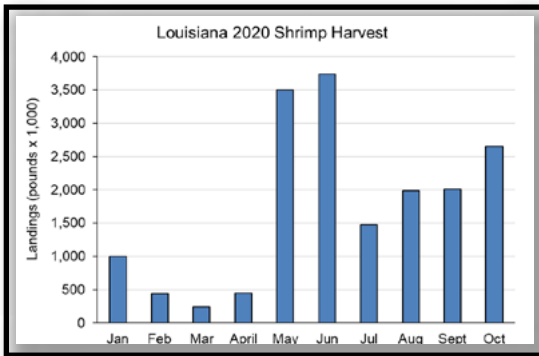
The Gulf of Mexico Fishery Management Council met virtually on Nov. 30 and Dec. 1, 2020. The following is a brief overview of actions during the meeting:

Pilot Program to Evaluate Shrimping Effort Using a Standard Vessel Navigation System: The council heard an overview of a pilot program that uses P-Sea WindPlot to collect shrimping effort data. Since the 3G network used by the cellular electronic logbooks (cELB) that currently collects shrimping effort data is being phased out, NOAA Fisheries and the shrimp industry are working to find the most cost effective, feasible replacement. The council will send a letter to NOAA supporting the development, implementation and funding of the P-Sea WindPlot program. The council also plans to develop a white paper to explore the costs associated with expanding the number of shrimp vessels participating in the pilot program using P-Sea WindPlot. In the interim, the Southeast Fisheries Science Center will send a letter to federal shrimp permit holders asking them to keep the cELBs on their vessels so that data will still be stored from trips and then can be manually collected.

For a complete summary of the meetings, visit <https://gulfcouncil.org/meetings/council/archive/>.

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

DON'S SEAFOOD JACKED UP OYSTERS*

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:

2 dozen freshly shucked Louisiana oysters on the half shell
 1 c. bacon, cooked and chopped (approx. 8 slices)
 3 whole jalapeño peppers, seeded and finely chopped
 1 lb. shredded pepper jack cheese
 1 c. liquid garlic butter in a squeeze bottle
 Rock salt if broiling in oven

Method:

If cooking under a broiler, heat broiler to high. Line a rimmed cookie sheet with rock salt and nestle each oyster down into the salt to keep it level.

Top each oyster with a bit of garlic butter. Thoroughly combine the bacon, jalapeños, and cheese and divide among the oysters. Charbroil until cheese melts and oysters are bubbly; take care not to overcook.

If cooking on a grill, heat grill to hot. Place shucked oysters 1/2-inch apart and precook for 3-4 minutes or until oysters are warm and juices are boiling. Spread bacon pieces, jalapenos and pepper jack cheese evenly onto the oysters and allow to cook for an additional 3 to 4 minutes or until cheese is bubbly and browning around the rims of the shells. When oysters are finished cooking, use caution and stand back, spray melted garlic butter over oysters and around oysters. The grill will flame up and give the oysters a great smoky taste.

Serve with lots of crispy French bread for sopping up any leftover sauce.

*Serves 2 as an entree, 4-6 as appetizer

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

Lagniappe Fisheries Newsletter

Editor: Julie Lively

Web coordinator: Melissa Castleberry

Copy editor: Roy Kron



For more information, contact your local extension agent:

Thu Bui

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

Nicole Lundberg

Area Agent – Fisheries/Natural Resources
Lafourche and Terrebonne Parishes
Phone: (985) 873-6495
nlundberg@agcenter.lsu.edu

Carol D. Franze

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

Kevin Savoie

Area Agent (Southwest Region)
Natural Resources-Fisheries
Phone: (337) 475-8812
ksavoie@agcenter.lsu.edu

Albert 'Rusty' Gaudé

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

Dominique Seibert

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

Thomas Hymel

Watershed Educator
Iberia, St. Martin, Lafayette, Vermilion,
St. Landry, & Avoyelles Parishes
Phone: (337) 276-5527
thymel@agcenter.lsu.edu

Mark Shirley

Area Agent (Aquaculture & Coastal Resources)
Jefferson Davis, Vermilion, Acadia, St. Landry,
Evangeline, Cameron, Calcasieu, Lafayette,
Beauregard, & Allen Parishes
Phone: (337) 898-4335
mshirley@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 Julie Lively at janderson@agcenter.lsu.edu

Julie A. Lively

Associate Professor
LSU Agcenter & Louisiana Sea Grant
114 RNR Building
Baton Rouge, LA 70803
Phone: 225-578-0771
Fax: 225-578-4227
janderson@agcenter.lsu.edu