



Increasing the Shelf Life of Fresh Crawfish Tail Meat

The crawfish industry is the one of the top seafood industries in the state of Louisiana with a value of \$189.9 million. The crawfish industry has significantly grown and changed in the last three decades. In the '90s crawfish were hot peeled. Now, more than 60 percent of crawfish processors in Louisiana chill crawfish after cooking and before peeling. Under current processing conditions, fresh crawfish tail meat has a shelf life of six days.

Lactic acid has been recognized by its antimicrobial properties and would be approved for use on finfish and crustaceans. A Sea Grant funded undergraduate project tried to determine if a lactic acid dip would increase the shelf life of fresh crawfish tail meat.

Based on the findings of this study, the use of lactic acid can potentially extend the shelf life of crawfish tail meat by two days. It reduces the microbial load and keeps aerobic bacteria below the allowable limit by US regulation. The interaction of crawfish tail meat with lactic acid did not show a significant effect on physical and chemical properties compared to the control group.

– Juan Touza and Evelyn Watts



COVID-19 Second Relief Bill

Like the first bill that provided about \$14 million to Louisiana's fishing sector (www.wlf.louisiana.gov/page/cares-act-assistance), the second bill passed in December allocates \$300 million for fishery assistance nationwide. However, this time areas like the Great Lakes are included. In the initial CARES Act, all freshwater was excluded. Currently, no details are available including allocation by state or the qualifications to apply such as demonstrating a 35 percent loss, which was required in the legislation of the first bill. However, allocation will be determined based on state's annual average revenue from commercial fishing, aquaculture, seafood supply, and charter businesses.

The Payment Protection Program and EIDL Loans through the Small Business Administration (SBA) have also been reauthorized with applications open in 2021.

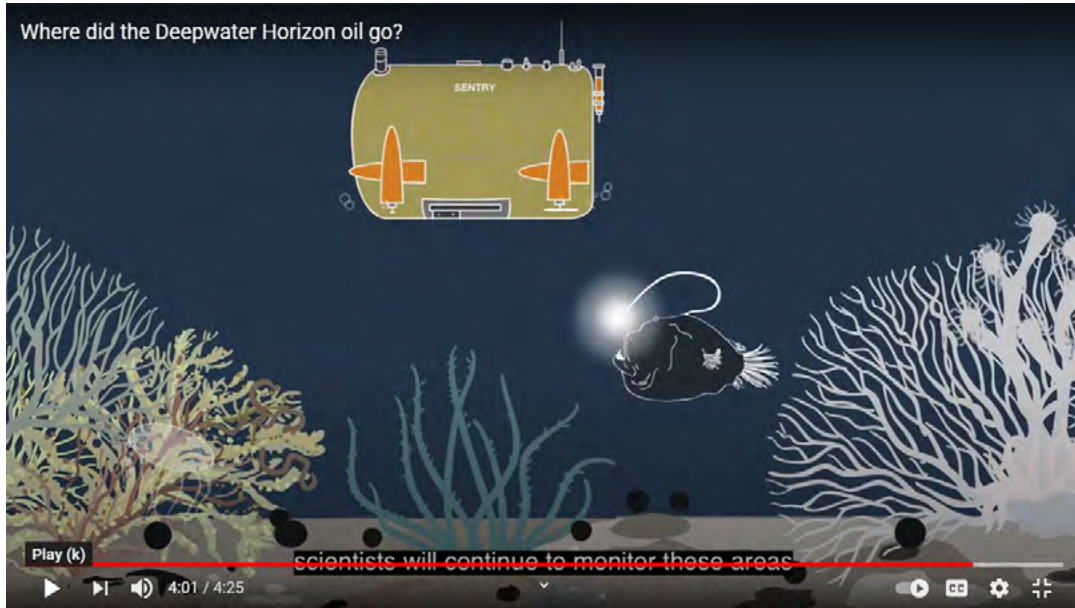
New Video by the Oil Spill Team

Where did the oil go?

www.youtube.com/watch?v=vj5_TCSobU0&feature=emb_logo

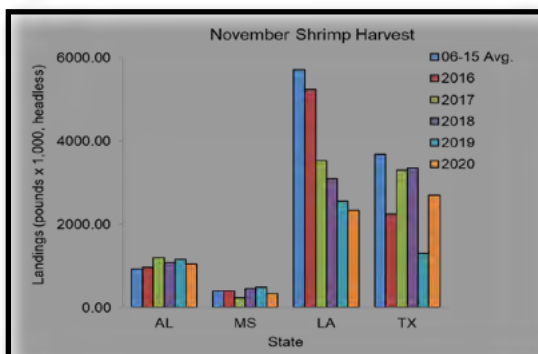
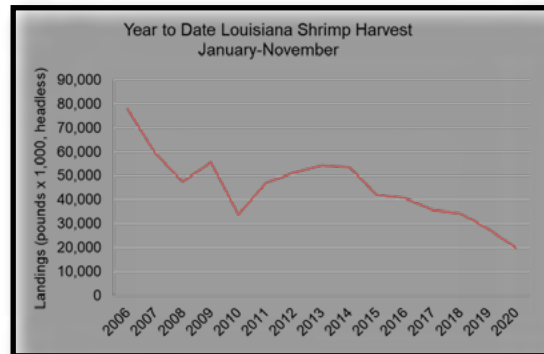
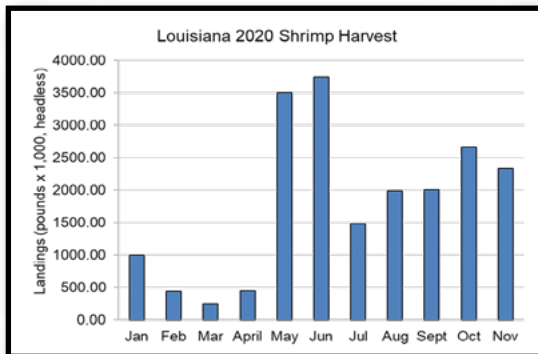
This video is part of a series of three – found here <https://gulfeagrant.org/oilspilloutreach/videos/>, which also includes videos on these topics too:

- Ensuring the safety of seafood after the Deepwater Horizon oil spill
- How do fish cope with exposure to oil?



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, inclusive of all species harvested. No price data was available for November 2020. Missing, inadequate or withheld reports are portrayed as “zero” in these graphics. For more information, please refer to: www.st.nmfs.noaa.gov/st1/market_news/index.html.



Request for Proposals 2022-2023 Competitive Research Program

Louisiana Sea Grant is pleased to announce a request for Statements of Interest as the first step in submitting a proposal to our FY2022-2023 Competitive Research Program. For this funding opportunity, Louisiana Sea Grant (LASG) seeks relevant and integrated research that provides natural science and socioeconomic information, design innovation, as well as policy guidance, for fisheries management, climate change adaptation, resilient communities and ecosystem restoration to enhance coastal systems and communities in Louisiana.

Coastal Louisiana offers a laboratory of restoration, protection and adaptation projects that together with laboratory studies, field investigations, models and/or socioeconomic tools and synthesis products, offer innovative opportunities for research projects. Such innovative research approaches should improve understanding of coastal ecosystem function and help predict the responses of ecosystems and communities to changing climate and/or planning activities. Statements of Interest (SoI) must include an outreach plan that demonstrates a connection with user groups, such as resource managers, communities and/or informal and formal learners. Proposed projects should be for a 24-month maximum duration (but may be less than 24 months). PIs should focus on outcomes that can be achieved during this timeframe.

The call for Statements of Interest just released by LASG can be found at (www.laseagrant.org/research/rfp/). LASG uses an online proposal management system called eSeaGrant. Please note that you need to first register with eSeaGrant to participate in LASG research programs (www.laseagrantsdb.org).

Research projects within Louisiana's coastal region should focus on discovery that integrates knowledge across disciplines that can be applied to one or more of the four focus areas of LASG's Strategic Plan: 1) Healthy Coastal Ecosystems; 2) Resilient Communities and Economies; 3) Sustainable Fisheries and Aquaculture; and 4) Environmental Literacy and Workforce Development. The request for proposals document available at www.laseagrant.org/research/rfp contains a listing of relevant research questions and information about the format and timetable for submitting proposals. Proposals must have clear relevancy to LASG's research priorities and must include a clear outreach plan for disseminating the results to targeted audiences.



Healthy Coastal Ecosystems



Sustainable Fisheries and Aquaculture



Resilient Communities and Economies



Environmental Literacy and Workforce Development

Important Dates & Upcoming Events

January 25-28, 2021: The Gulf of Mexico Fishery Management Council will meet by webinar.

<https://gulfcouncil.adobeconnect.com/council/>.

THE GUMBO POT

BROILED GULF 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:

1 dozen fresh Louisiana oysters, shucked, liquor and bottom shells reserved
 2 cups rock salt
 1 tablespoon fresh lemon juice
 1 tablespoon tarragon vinegar
 1/2 teaspoon dry mustard
 1/4 teaspoon celery seeds
 1/4 teaspoon freshly ground black pepper
 2 tablespoons unsalted butter
 3 strips bacon, cut unto 1-inch pieces

Method:

Return drained oysters to bottom shells. Place filled shells on a bed of rock salt in a large, shallow baking pan. Preheat a low broiler.

In a small saucepan combine oyster liquor, lemon juice, vinegar, mustard, celery seeds, pepper and butter. Warm sauce over low heat, stirring until butter is melted and ingredients are combined. Spoon sauce over oysters in shells. Top each oyster with a piece of bacon. Broil 6 to 8 inches from heat for 10 to 15 minutes or until bacon is crisp and oysters begin to ruffle around edges.

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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