



New Specialist coming to Louisiana Sea Grant and Lagniappe

Jeffrey Plumlee has joined Louisiana Sea Grant (LSG) as the new fisheries specialist.

Plumlee earned his bachelor's degree in marine fisheries and a master's degree in wildlife and fisheries sciences from Texas A&M University, and Ph.D. in ecology from the University of North Carolina at Chapel Hill.

In Texas, Plumlee worked out of Galveston studying the ecology of coastal marine fishes like red snapper and sharks. For his Ph.D. in North Carolina, he primarily did his dissertation work in Morehead City at UNC's Institute of Marine Sciences, studying the relationships between healthy coastal habitats and productive fisheries. After graduation, he moved back to the Gulf of Mexico for his post-doctoral research at the University of South Alabama and Dauphin Island Sea Lab in Mobile, Alabama. His post-doc focused broadly on fisheries issues for species ranging from oysters to spotted seatrout.

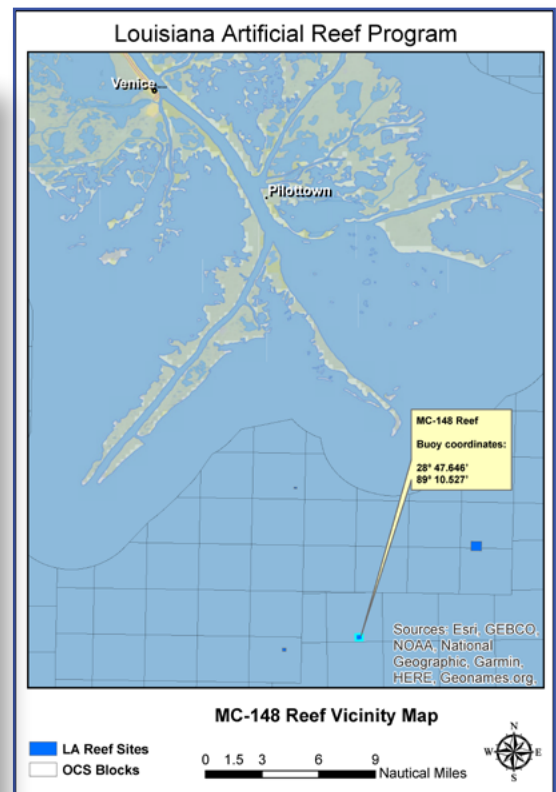
Plumlee is excited to start at LSG and learn more about Louisiana's diverse and productive fisheries. He hopes to start by collaborating with Louisiana fishers, fishery managers and policymakers across coastal communities to start understanding the challenges Louisiana fisheries face. His goal at LSG is to create educational programs and workshops for stakeholders to learn about sustainable fisheries management and keep Louisiana fishing for generations to come.

Plumlee is filling the position that opened when Julie Lively became executive director with a small specialist appointment. He will be stepping in as the new editor of Lagniappe in the near future.

FAD Buoy in Gulf of Mexico

The LDWF Artificial Reef Program has deployed a Fish Attracting Device (FAD) buoy in LDWF's Mississippi Canyon 148 Reef. The MC-148 Reef is located approximately 30 nautical miles south-southeast of Venice in 451 feet of water. The buoy is at coordinates Latitude 28° 47.646' Longitude 89° 10.527' and is visible above the water.

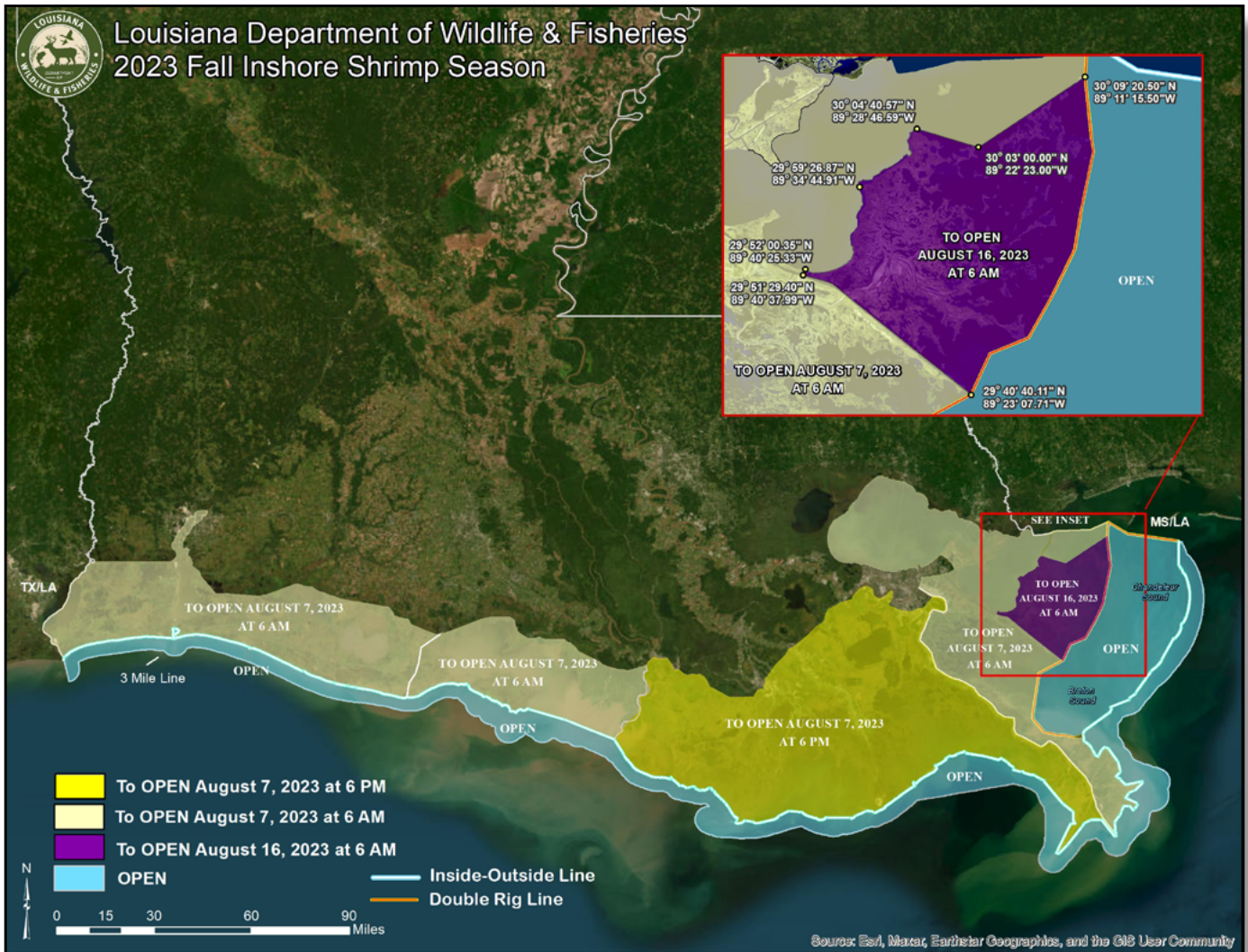
This buoy can be expected to attract pelagic species like tuna and wahoo and provide fishing opportunities for anglers who favor those fish.



Fall Inshore Shrimp Season

Season openings are as follows:

- From the Mississippi/Louisiana state line westward to the eastern shore of South Pass of the Mississippi River to open at 6:00 a.m. August 7, 2023, except for the area as described below, which will open at 6:00 a.m. August 16, 2023:
 - 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 Malheureax 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, delineated by the red Channel Buoy Line to open at 6:00 p.m. August 7, 2023.
- From the Atchafalaya River Ship Channel at Eugene Island as delineated by the red Channel Buoy Line westward to the Louisiana/Texas state line to open at 6:00 a.m. August 7, 2023.



Louisiana Department of Wildlife and Fisheries (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 when white shrimp will reach marketable size.

The Commission granted authority to the Secretary of the Department to delay or advance these opening dates and to close any portion of Louisiana inside waters to protect small, juvenile white shrimp if biological and technical data indicate the need to do so, or if enforcement problems develop. The Commission also granted authority to the Secretary to close shrimping in all or portions of state outside waters if significant numbers of small, sublegal size white shrimp are found in biological samples, and authority to reopen any area closed to shrimping when the closure is no longer necessary. Notice of any opening, delay or closing of a season by the Secretary will be made public at least 72 hours prior to such action.

Tow Time Regulations Reminder

Federal Turtle Excluder Device (TED) regulations require skimmer net fishermen with vessels less than 40 feet in length to limit tow times. Maximum tow times are 55 minutes from April 1 to October 31 and increase to 75 minutes from November 1 to March 31.

White Shrimp Count Remainder

R.S. 56:498 provides that the possession count on saltwater white shrimp for each cargo lot shall average no more than 100 (whole specimens) per pound except during the time period from October 15 through the third Monday in December.

Notice of Intent to Modify Red Drum Size and Bag Limits

The Louisiana Wildlife and Fisheries Commission (LWFC) adopted a Notice of Intent (NOI) to increase the red drum size limit from a 16-inch minimum size limit and a 27-inch maximum size limit to an 18-inch minimum size limit total length and a 24-inch maximum size limit total length. The red drum's daily take and possession limit will be reduced from five to three fish per day. Additionally, the retention of any red drum above the maximum size limit of 24 inches total length and the retention of red drum by captain and crew on charter or head boats will be prohibited. Charter guides and crew will still be allowed to engage in fishing on charter trips to demonstrate how to catch red drum, but will not be allowed to retain red drum towards any limit on the vessel.

The proposed changes result from biological data that indicate the red drum stock is experiencing overfishing resulting in an escapement rate below the 30 percent minimum limit, leading to a declining biomass. To increase the escapement rate and avoid the stock biomass declining to an overfished condition, management changes are necessary.

Interested persons may submit comments relative to the proposed Rule to Jason Adriance, Department of Wildlife and Fisheries, Box 98000, Baton Rouge, LA 70898-9000, or via e-mail to jadriance@wlf.la.gov prior to noon on Thursday, October 5, 2023.

To view the full Notice of Intent, click [here](#).



Pilot Project to Test Stocking of Hatchery-Raised Red Drum

LDWF is providing a special permit to transport and stock approximately 10,000 red drum fingerlings in the Calcasieu Lake estuary as part of a pilot project to investigate the biological and ecological efficacy of stocking with hatchery-raised fish.

The fish are expected to be stocked during 2023 and 2024. However, the permit will expire on December 31, 2023, and shall require renewal prior to any stocking activities occurring in 2024. The fingerlings will be stocked by the Recreational Fisheries Research Institute (RFRI), which sought the project, along with cooperation from the Coastal Conservation Association of Louisiana. LDWF will assist with evaluation of the success of the project by genetic monitoring during fish releases and collecting fish samples in subsequent years for genetic testing. RFRI, a Louisiana-based non-profit, conducts marine fisheries restoration through education and public involvement.

RFRI is covering the costs of stocking and genetic analysis as part of the permit stipulations. “We know that red drum are important to our citizens, the economy, and the ecosystem. We want to evaluate all options to recover the stock in coastal waters and this will be the first ever evaluation of red drum stocking in Louisiana,” said LDWF Secretary Rob Shadoin. Although red drum have been stocked in other states such as Texas, the department says it wants to temper the expectations related to this effort here in Louisiana.

“With the recent stock assessment showing that our red drum population has an over 1.5 million fish deficit compared to the long term recruitment average, stocking efforts will not solve the issues facing red drum in Louisiana,” said LDWF Assistant Secretary for Fisheries Patrick Banks. “Stocking of hatchery-reared fish is rarely the solution to a fish population problem in nature, but it could serve a useful purpose in the future. We hope to determine if stocked fish are able to survive in the Calcasieu Estuary and at levels that can be tracked via genetic testing. Regulatory changes, such as those recently proposed by the Louisiana Wildlife and Fisheries Commission, are still necessary to recover the red drum stock from the overfished condition, but we are exploring all options,” Banks added. “This limited permit allows us to perform the necessary scientific evaluations of options which could be considered in the future.”

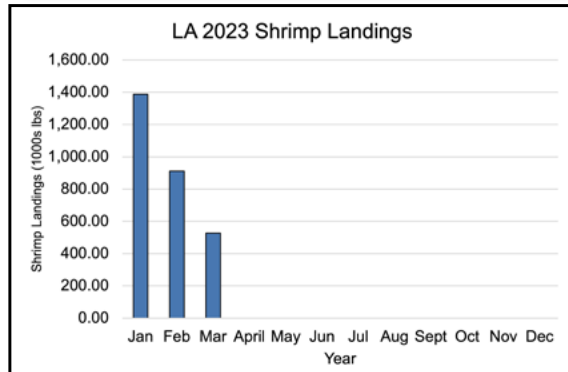
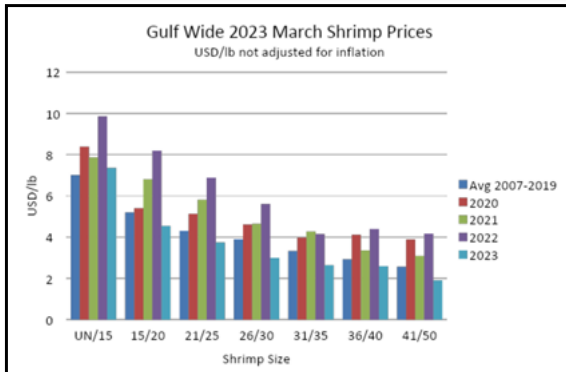
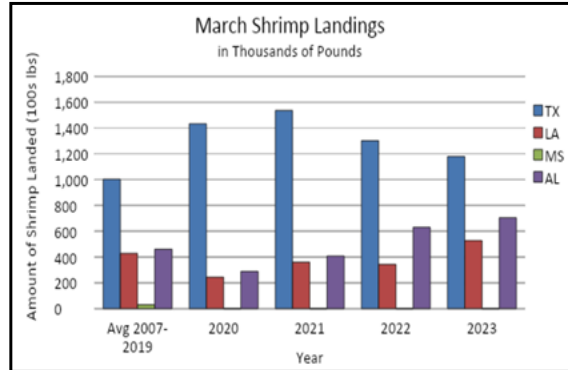
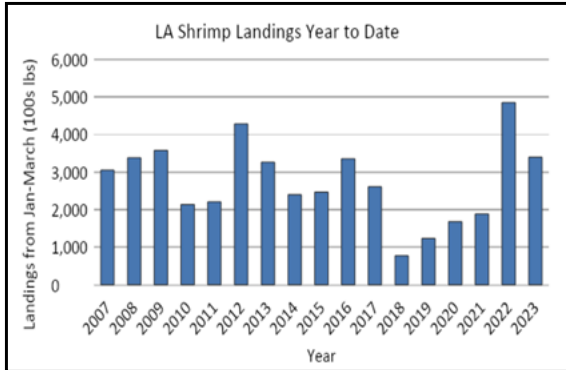
From a fisheries management perspective, data generated from this pilot study can’t be used for fishery management decisions or support stock assessment efforts. However, the pilot study can help scientists assess the percentage of hatchery-reared fish that are recaptured in LDWF independent sampling and angling public fishery dependent sampling (i.e. the potential percent contribution of hatchery raised red drum to the spawning stock).

If the pilot study shows positive results that might be useful for fisheries management, it will be up to the LDWF Secretary to determine if other stocking programs could participate or if an increase in the stocking effort would be appropriate.

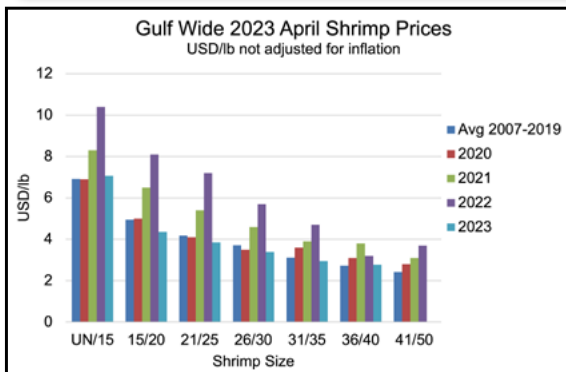
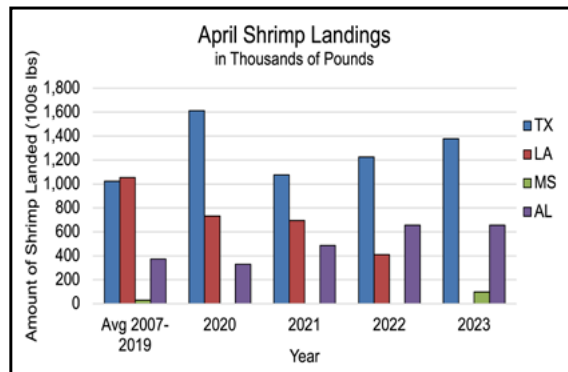
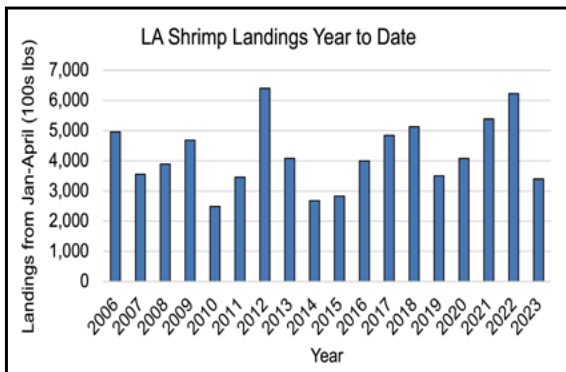
Louisiana Shrimp Watch

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. Louisiana did not have April data.

March



April



LDWF Plans Six Crab Trap Closures Along Louisiana Coast for 2024

A Notice of Intent (NOI) was adopted Aug. 3, allowing the removal of derelict crab traps along Louisiana's coast in 2024 from the six following described areas:

1. The first closure will occur in the Pontchartrain Basin, between southern Lake Borgne and the eastern portion of the Biloxi Marsh, from 12 a.m. February 1, 2024, through 11:59 p.m. February 14, 2024.
2. The second closure will occur in the Barataria Basin, south of Empire and Venice, from 12 a.m. February 1, 2024, through 11:59 p.m. February 14, 2023.
3. The third closure will occur in the Terrebonne Basin, between the Houma Navigational Canal and Bayou du Large, from 12 a.m. February 1, 2024, through 11:59 p.m. February 14, 2024.
4. The fourth closure will occur in the Vermilion-Teche Basin, in an area from the Acadiana Navigational Channel and the western shore of Vermilion Bay, from 12 a.m. February 1, 2024, through 11:59 p.m. February 14, 2024.
5. The fifth closure will occur in the Mermentau Basin, in the Mermentau River south of Catfish Locks, from 12 a.m. February 1, 2024, through 11:59 p.m. February 14, 2024.
6. The sixth closure will occur in the Pontchartrain Basin, in Lake Maurepas, from 12 a.m. February 26, 2024, through 11:59 p.m. March 6, 2024.

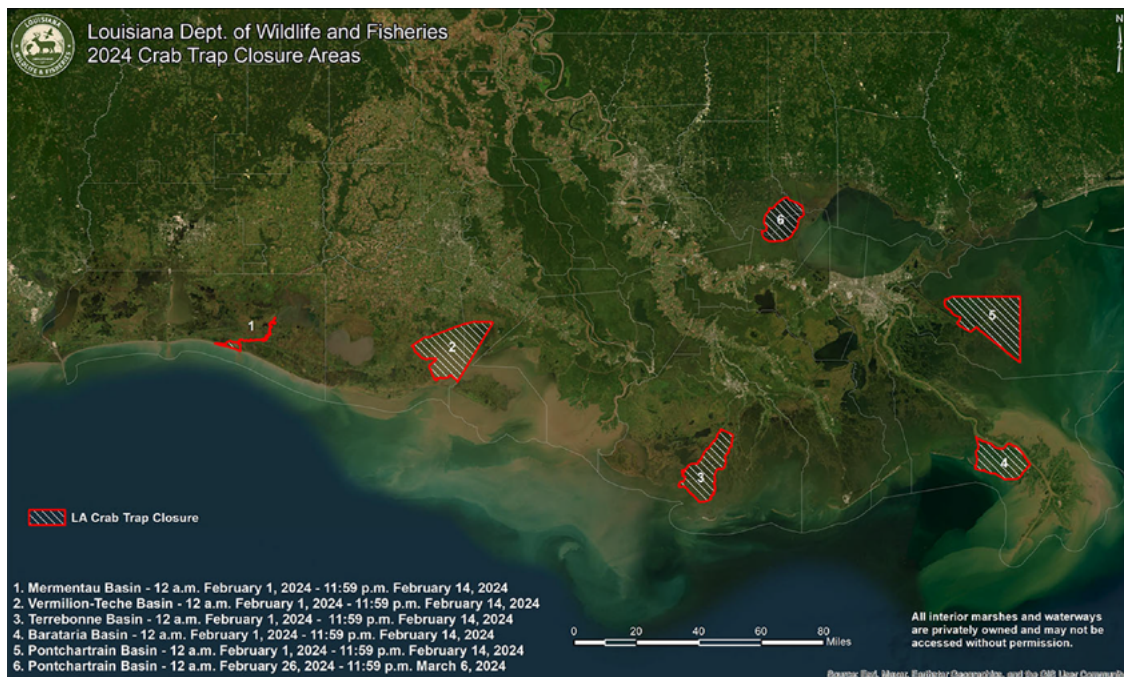
Since 2004, LDWF and individual volunteers and organizations have successfully removed and disposed of over 55,000 abandoned and derelict crab traps. Removing these crab traps is especially important to boating safety and crab harvesting efforts. Last year, LDWF, volunteers, and contractors removed nearly 4,000 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.*

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.



Please see above or click here to view maps of the designated closure areas: <https://www.wlf.louisiana.gov/page/derelict-crab-trap-removal>. Interested persons may submit written comments relative to the proposed rule to Peyton Cagle, Marine Fisheries Biologist DCL-B, Marine Fisheries Section, 10. (337) 491-2213 or pcagle@wlf.la.gov.

*Please contact our Licensing Department to update your 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.

THE GUMBO POT

Warm Crab Dip with Four Cheeses*

Recipe courtesy of *Louisiana Kitchen & Culture*.

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

Appetizers. Recipe excerpted from *Ralph Brennan's New Orleans Seafood Cookbook*.



Ingredients:

24 diagonal slices, 1/4-inch thick, of ciabatta or similar good-quality bread (from a 12-to-16-ounce loaf)
 1 pound fresh crab claw meat, picked through
 2 tablespoons Dijon mustard
 1 tablespoon Crystal pepper sauce or other relatively mild Louisiana pepper sauce
 3 tablespoons minced fresh Italian (flat-leaf) parsley leaves
 2 teaspoons dried tarragon leaves
 1/4 teaspoon freshly ground nutmeg
 1/2 teaspoon kosher salt, or to taste
 1/2 teaspoon freshly ground black pepper, or to taste
 1 tablespoon extra-virgin olive oil
 2 tablespoons unsalted butter, divided
 3/4 cups finely julienned Vidalia or other sweet onions, 1/8 inch wide and about 2 inches long
 1/8 cup finely julienned red onions, 1/8 inch wide and about 2 inches long
 1/2 cup finely julienned shallots 1/8 inch wide and about 2 inches long
 2 tablespoons minced fresh garlic
 1 tablespoon all-purpose flour
 1/3 cup good quality dry sherry
 2/3 cup heavy cream
 7 ounces Fontina cheese, cut into 1/4-inch cubes
 7 ounces Asiago cheese, cut into 1/4-inch cubes
 1 ounce Gorgonzola cheese, crumbled
 6-8 tablespoons freshly and finely grated Parmigiano-Reggiano cheese

Method:

Preheat oven to 375°F.

Using non-stick vegetable spray, spray the gratin dish or individual ramekins and set them aside.

On a rimmed baking sheet arrange the bread slices in a single layer and set aside.

In a large mixing bowl combine the crab with the mustard, pepper sauce, parsley, tarragon, nutmeg and 1/2 teaspoon each kosher salt and pepper or to taste. Mix well and set aside.

In a heavy 10-inch skillet over medium-high heat, heat the olive oil with 1 tablespoon butter until the butter melts. Add the Vidalia and red onions, shallots and garlic. Saute, until the onions are lightly browned, 15 to 20 minutes, stirring occasionally. Transfer the onion mixture from the skillet to a bowl and set aside.

In the same skillet, melt 1 tablespoon butter over medium-high heat. Whisk in the flour until smooth and cook until the flour very lightly browns, about 1½ minutes, whisking constantly. Add the sherry and cook 30 seconds. Whisk in the cream, turn heat to high and cook until the sauce comes to a boil and becomes noticeably thicker, three to five minutes, whisking constantly.

Reduce heat to medium-low and stir in the Fontina, Asiago and Gorgonzola cheeses. Continue cooking just until all the cheese cubes are melted, stirring constantly. Remove from heat. Stir the cheese mixture and onions into the reserved crab mixture, mixing thoroughly. Spoon the dip into the prepared gratin dish or ramekins.

Sprinkle the top(s) with Parmigiano Reggiano cheese and place on a rimmed baking sheet.

Bake the dip, uncovered, for 10 minutes. Once the dip has baked for 10 minutes, add the baking sheet of bread slices to the oven, and continue baking until the top is golden brown and the bread is lightly toasted, about 10 minutes.

Serve immediately, with the toasted bread in a serving bowl or a basket alongside the dip.

*Serves 6-8



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

Thomas Hymel

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

Carol D. Franze

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

Kevin Savoie

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

Haley Gambill

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

Dominique Seibert

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

Albert 'Rusty' Gaudé

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

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 Anderson Lively at julieann@lsu.edu

Julie A. Lively

Director, Louisiana Sea Grant College Program
Assistant Professor
237 Sea Grant Building
Baton Rouge, LA 70803-7507
Phone: 225-578-6710
Fax: 225-578-6331
julieann@lsu.edu

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

Lagniappe Fisheries Newsletter

Editors: Julie Lively and Elizabeth Robinson

Web coordinator: Melissa Castleberry

Copy editor: Roy Kron