



Lively Named Louisiana Sea Grant Executive Director

Julie Anderson Lively has been named the new Executive Director of the Louisiana Sea Grant College Program (LSG). She will begin her appointment July 1.

“Since her arrival at LSU in 2010, Lively has led a wide range of Sea-Grant-related research projects supported by more than \$23 million in funding for which she has been either principal or co-principal investigator,” said Sam Bentley, Louisiana State University (LSU) Vice President for the Office of Research and Economic Development. “She leads a diverse research team of extension associates, graduate and undergraduate students and post-doctoral researchers in a portfolio of work that blends research and extension, both core missions of Sea Grant. The search committee was deeply impressed by her central role in numerous regional and national Sea Grant panels and networks.”

Lively, an associate professor in LSU’s School of Renewable Natural Resources and LSG’s and the LSU AgCenter’s fisheries specialist, began her career at LSU in 2010. She earned her Ph.D. in marine biology from the University of Delaware.

“I’m very excited to lead such a great organization and group of people,” said Lively. “Louisiana Sea Grant is not only about high-quality research; it is uniquely positioned at the integration of applied research, extension and education to solve problems for the people and communities of coastal Louisiana and beyond.”

Lively is Louisiana Sea Grant’s fourth Executive Director since the program’s establishment in 1968. She replaces Robert Twilley, professor in the LSU College of the Coast and Environment, who announced his departure from Sea Grant in December so he can concentrate on his existing research.

Louisiana Sea Grant (www.laseagrant.org) strives to promote stewardship of the state’s coastal resources through a combination of research, education and outreach programs critical to the cultural, economic and environmental health of Louisiana’s coastal zone. Louisiana Sea Grant is part of the National Sea Grant College Program, a network of 34 university-based programs in each of the U.S. coastal and Great Lakes states, Puerto Rico and Guam.



More Secure Mooring Systems for Alternative Oyster Culture Researched

Despite deploying both recommended and mandated mooring methods, 2020's Hurricane Zeta caused extensive damage at some Louisiana alternative oyster culture (AOC) operations, resulting in lost infrastructure and crops.

AOC is when oysters are grown in floating cages or in bottom-placed cages attached to pylons. This method allows the cages to be raised and lowered to protect oysters from predators, fouling and ideally the effects of hazards like hurricanes.

A \$75,000 research project initiated in January – funded by the National Sea Grant College Program – hopes to determine why some AOC moorings at Grand Isle failed and recommend possible solutions to prevent the problem from happening again. Navid Jafari, assistant professor of civil and environmental engineering at Louisiana State University (LSU), Brian Callam, director of the Louisiana Sea Grant (LSG) Oyster Lab and Voisin Oyster Hatchery on Grand Isle, and Rusty Gaudé, LSG and LSU AgCenter Marine Extension agent, make up the research team. Mississippi-Alabama, Texas and Florida Sea Grant personnel also are planned participants in the project.

The team already has met with Grand Isle oyster growers to learn more about the mooring systems used and how they were installed. They're also looking at the geology of the area and the variability of the soil properties at different water depths.

Field testing of possible mooring solutions will take place through early 2022, with recommendations to growers available by the 2022 hurricane season. Monitoring of the test mooring systems, however, will continue through December 2022.

Grants Available for Alternative Oyster Culture

LSG has received a \$3 million grant from the Louisiana Department of Wildlife and Fisheries (LDWF) and the Coastal Protection and Restoration Authority (CPRA) to expand AOC throughout the coast.

The goal of the project is to begin expanding AOC operations across the state within three years. That includes establishing AOC seed nurseries and grow-out facilities, hatcheries and areas legally designated as AOC Management Units (parks) that contain multiple farms in one location.

"Our objective is to supply AOC operators with the necessary resources like education, business tools, equipment and public outreach to increase their chances of success," said Thomas Hymel, LSG and LSU AgCenter Extension agent who is serving as the project lead. "Alternative oyster culture was identified as an important adaptation strategy by people in the oyster industry during Louisiana's Seafood Future workshops and surveys. This grant is in direct response to industry suggestion; offering direct economic development assistance."

One aspect of the project is \$1.8 million in grants that AOC operators can apply for to purchase equipment and supplies to enhance existing businesses or establish new AOC businesses. Grant categories include oyster parks, seed nurseries, grow-out farms and hatcheries. Applicants would be required to meet a number of eligibility requirements, such as possessing a Louisiana oyster harvester license and commercial fishing license, be a resident of the state and not have been convicted of a Class 4 or greater oyster-related violation. Grants also are contingent on the availability of funds.

Grant recipients will have to develop their businesses according to an established timeline, periodically report on how the grant contract is being fulfilled in a timely fashion and demonstrate that a marketable oyster product is being grown and cultivated. An extension of the timeline could be approved for things such as bad weather and equipment purchase backlogs.

"AOC isn't a replacement for the traditional oyster fishery," said Earl Melancon, who leads the team with Hymel on the project and who is now a LSG Scholar and formerly a Nicholls State University professor emeritus with 45 years of working with the oyster industry. "It's a supplement for those fishers who have an interest in developing a new method of bringing a valuable Louisiana product to market."

Added Hymel, "For an alternative oyster culture operation to be a successful business, it's necessary that their marketing strategies portray the product as a boutique-style of oyster – which it is – and that the branding and marketing doesn't negatively impact our traditional oyster fishery."

Hymel and Melancon acknowledge that such a large and complex project requires a professional team with diverse expertise. Key personnel contributing to the project include Brian Callam (LSG oyster specialist and oyster hatchery director), Rusty Gaudé (LSG/



AOC grow-out cages.

LSU AgCenter marine extension agent), Jim Wilkins (LSG Law & Policy Program director), Julie Lively (LSG/LSU AgCenter fisheries specialist) and Evelyn Watts (LSG/LSU AgCenter seafood extension specialist).

“This program comes at a critical moment for the industry,” said Callam. “Current AOC farmers have been hit extremely hard in recent years by both the multitude of storms battering the coast, causing many farmers to lose most of their oysters and equipment, and the pandemic that has made selling oysters almost an impossibility. There has also been increasing interest from the oyster industry to diversify the production of the oysters they cultivate, so having a program that offers grant support and the diverse expertise to assist in its implementation should go a long way.”

Details about the project and grants can be found at www.LaSeafoodFuture.com/aoc.

Artificial Reef Program Reminds Shrimpers of Reef Locations in Lake Borgne, Mississippi Sound

The Lake Borgne, Grand Banks, West Karako Bay and Cabbage Reef artificial reef sites were established in April 2020. Buoys were placed at each reef site at the time of deployment but are currently missing. The Louisiana Department of Wildlife and Fisheries is working to replace the buoys on these reefs and reminds shrimpers to be mindful of the reef locations in the Mississippi Sound and Lake Borgne waterways. The four reefs have been charted on NOAA's Electronic Navigational Charts (ENC).

Coordinates for the reefs are as follows:

- Lake Borgne Reef: 30° 04' 17.004", 89° 35' 06.396"
- Grand Banks Reef: 30° 08' 50.064", 89° 22' 51.708"
- Cabbage Reef: 30° 07' 59.4120", 89° 14' 49.524"
- West Karako Reef: 30° 01' 00.012", 89° 16' 29.064"

The 10-acre reef sites were selected to cover a broad range of salinities, which are within the optimum range for popular recreational saltwater species like speckled trout, redfish and flounder. The four reefs are composed of more than 80 cubic yards of oyster shell, 880 tons of limestone and 130 reef balls. All inshore artificial reef sites are protected from oyster harvest to allow oysters growing within the four reef permit areas to serve as oyster broodstock for the surrounding area.

For more information, including additional reef locations and maps, visit the Louisiana Artificial Reef Program site at <https://www.wlf.louisiana.gov/page/artificial-reefs> or contact Ashley Ferguson at aferguson@wlf.la.gov. For more information on NOAA's Electronic Navigational Chart (ENC) data, visit <https://www.nauticalcharts.noaa.gov/ENCOnline/enconline.html>.

Federal Commercial Fishing Regulations Available in the Fish Rules Commercial App

Federal commercial fishing regulations in the Gulf of Mexico and South Atlantic are now available on the free Fish Rules Commercial mobile app. The Gulf of Mexico Fishery Management Council and the South Atlantic Fishery Management Council have partnered with Fish Rules, LLC to create an app to host up-to-date, accurate commercial regulations. Now available for free in both the Apple Store and Google Play Store, this mobile application is ready for download immediately.

Up until now, federal commercial fishing regulations have been hosted in the additional information section of the recreational Fish Rules App. Now that the Fish Rules Commercial app is available, those commercial regulations will be removed from the recreational app.

It's also important to know that the app will function dockside and offshore when out of cellular range. The app populates with regulations and updates associated with each federal permit that is relevant to individual fishers. The app hosts species-specific information including the amount of quota harvested, trip limits and size limits. The app also hosts information on permit conditions and managed areas.

Users shouldn't hesitate to contact the council directly with questions, comments and/or suggestions:

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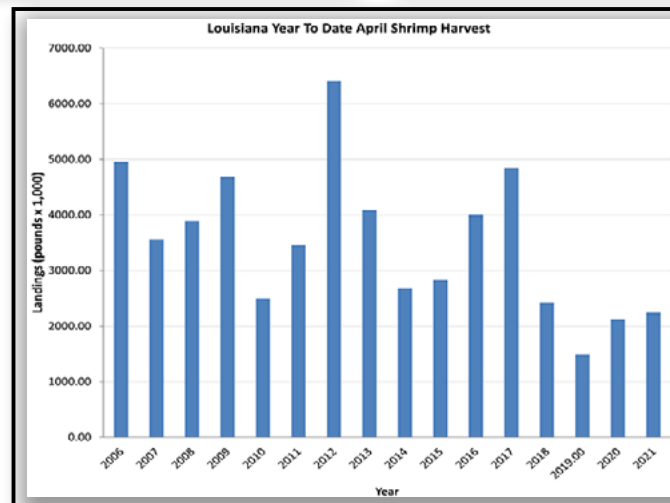
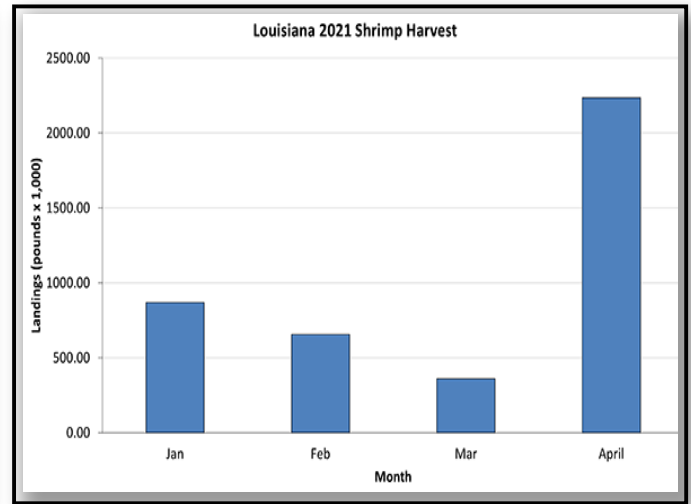
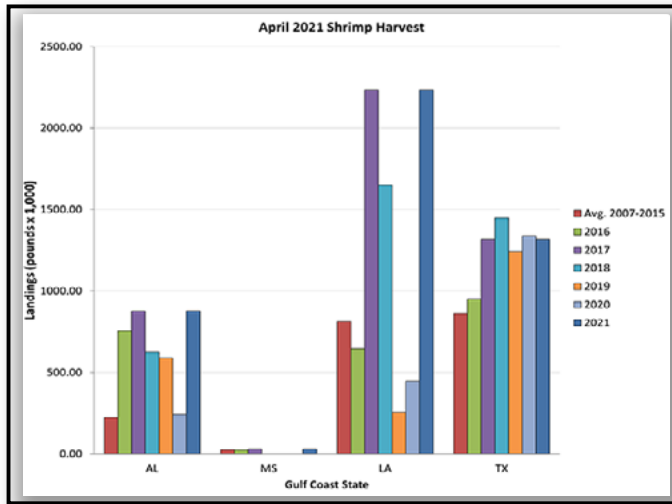
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Louisiana Shrimp Watch

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. 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.



Important Dates & Upcoming Events

May 15, 2021 – Federal waters off Texas closed to shrimping

June 15, July 13, and July 27, 2021 – NOAA’s webinars and virtual Turtle Excluding Device Workshops

June 21-25, 2021 – Gulf Council to meet in-person and by webinar <https://gulfcouncil.org/council/>

THE GUMBO POT

LINGUINE WITH CRAB MEAT*

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:

- 12 ounces lump crab meat, picked over for shells and cartilage
- 1 1/2 tablespoons olive oil
- 1 1/2 tablespoons butter
- 1 cup flat leaf parsley, coarsely chopped, plus more for garnish
- 2 teaspoons garlic, minced
- 1 lb. ripe tomatoes, chopped
- 1/3 cup dry white wine
- 1 pound linguine, fresh or dried
- salt and pepper to taste
- French bread, for serving
- grated parmesan, for serving

Method:

Melt the butter and add to the olive oil. Heat 2 tablespoons of the oil mixture in a large saucepan over medium heat. Add the garlic and parsley and cook until fragrant.

Add the tomatoes, crab meat, and wine, bring to a simmer, cover, and cook for 15 minutes, stirring occasionally.

Meanwhile, cook the pasta according to package directions until just al dente; drain, reserving 1 cup of the cooking liquid. Return the pasta to the pot, return to medium heat, add the remaining oil mixture and toss to coat thoroughly.

Add the tomato/crab mixture to the pasta and combine, adding some of the reserved cooking liquid if necessary to make it saucy.

Serve at once with crusty French bread, garnish with additional parsley if desired. Pass the parmesan.

* Serves 4

**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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