

Fishery Related Bills for the 2022 Louisiana Legislative Session

Below is a brief summary. Please enter of any of the following at *www.legis.la.gov/Legis/BillSearch.aspx?sid=current* for updates and more information.

HB61 KERNER – Signed by Governor – Act 100

FISHING: Extends the Fishermen's Gear Compensation Fund and extends payments into the Underwater Obstruction Removal Fund

HB324 ORGERON – Signed by Governor – Act 380; Effective 08/01/2022 WILDLIFE & FISHERIES: Provides relative to the composition of the Oyster Task Force

HB332 BOURRIAQUE – Signed by Governor – Act 208; Effective 08/01/2022 WILDLIFE & FISHERIES: Changes the frequency of mullet stock assessments

HB419 MCFARLAND – Signed by Governor – Act 214; Effective 08/01/2022 Provides for hand-grabbing of catfish and the taking of bream in minnow traps

HB689 SCHAMERHORN – Sent to the Governor for executive approval WILDLIFE & FISHERIES: Provides for the retail seafood dealer's license

HB718 CHARLES OWEN - Signed by Governor - Act 229

WILDLIFE & FISHERIES: Provides relative hunting and fishing licenses for nonresident veterans, retired military personnel and Purple Heart recipients

HB791 KERNER – Signed by the Governor – Act 353 FISHING/PENALTIES: Provides relative to charter fishing without required credentials

HB1060 MIKE JOHNSON - Pending House Natural Resources

FISHING/LICENSES: Provides relative to freshwater charter boat fishing guide licenses

HB1033 ORGERON – Pending Senate Natural Resources FISHING/COMMERCIAL: Provides relative to the commercial menhaden catch (RE +\$198,456)

HCR55 ROBERT OWEN – Pending House Natural Resources

FISHING/COMMERCIAL: Provides relative to charter fishing guides and commercial fishing (OR INCREASE)

HCR78 KERNER - Sent to Secretary of State

SEAFOOD: Memorializes Congress to support the Illegal Fishing and Forced Labor Preventative Act and to compel the United States Food and Drug Administration to fulfill its duties regarding inspection and testing of imported seafood

HCR98 ZERINGUE – Sent to Secretary of State

WATER/RESOURCES: Urges and requests continued support for the efforts in the Mississippi River Basin to achieve the goals of the Gulf Hypoxia Action Plan

HR253 KERNER - Sent to Secretary of State

SEAFOOD: Memorializes the U.S. Congress to enact federal law requiring restaurants to notify patrons if they are serving imported shrimp



A Joint Publication of Louisiana Sea Grant and LSU AgCenter



SB123 ABRAHAM – Signed by the Governor – Act 78; Effective 05/24/2022

PUBLIC LANDS: Authorizes the use of certain state property in Cameron Parish for seafood farming

SB270 WOMACK - Signed by Governor - Act 11

FISH/FISHING: Provides relative to retaining and removing invasive species of fish

SB448 LUNEAU - Signed by Governor - Act 124

WILDLIFE/FISHERIES: Provides relative to civil penalties for restitution of value of wildlife and aquatic life

LDWF Warns Public of Potential Fish Kills Statewide

The central and southern regions of the state are reporting a rash of fish kills caused, in part, by the combination of soaring temperatures and storms. The combination of conditions are causing hypoxia, or the depletion of oxygen in the water, which the Louisiana Department of Wildlife and Fisheries (LDWF) says will lead to more fish kills.

Here's how the unhealthy condition occurs. High-temperature water has a low carrying capacity for dissolved oxygen, creating a delicate balance between oxygen-producing and oxygen-consuming aquatic life. When something alters that balance, the scales can tip in the wrong direction and cause a hypoxic (low oxygen) fish kill. Factors that can tip the scales in the wrong direction are stagnant water, rainfall, extended cloudy weather, decaying debris/vegetation, turbid runoff and nutrient-laden runoff.

Besides creating potentially harmful runoff, thunderstorms with high winds and/or heavy rain can also result in the mixing of the hypoxic water and sediment in the bottom layer with the higher oxygen water in the top layer, dropping the oxygen levels for the entire water column to levels that some species may not be able to tolerate. Different species and sizes of fish have different tolerance levels for hypoxia, so sometimes fish kills only affect some sizes and species of fish while other sizes and species survive. Aeration of ponds, if possible, can help to alleviate hypoxic conditions and aid in the decomposition process after fish kills occur.

Heat- and storm-related fish kills have occurred in Louisiana since before recorded history, and the ecosystems have evolved to be resilient and bounce back from them. Decomposers and scavengers, including microbes, crawfish, crabs, fish, alligators, turtles, raccoons and birds, will do their part in helping to clean up fish carcasses.

Many fish and aquatic organisms will find refuge from the hypoxic waters and live to take part in the boom year of reproduction that will surely follow since there will be fewer predators and more resources available by next spring.

While fish kills are shocking to experience and can appear devastating, they often lead to a rejuvenated system that is healthy and naturally replenished in the following years. LDWF Inland Fisheries biologists monitor and manage many waterbodies statewide and can recommend stocking following a storm if the need is warranted, but fisheries will normally recover naturally if we give them the time to do so. Therefore, stocking is usually not warranted unless it is some extremely unusual case.

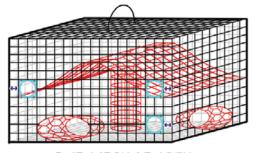
For information on how to report a fish kill or more information about the causes of fish kills, visit *www.wlf.louisiana.gov/page/fish-kills*.

REMINDER: Crab Trap Escape Rings

During the 2019 Legislative Regular Session, Senate Bill No. 65 amended the escape ring requirements by allowing the lower chamber escape rings to be located no greater than one mesh length from the trap floor. Additionally, this bill requires all escape rings to be located no greater than one mesh length from the corners by July 1, 2022.

Louisiana Wildlife and Fisheries reminds all recreational and commercial crab trap users that this rule requirement is less than one month away. Be sure that traps comply with the regulation beginning on July 1, 2022. Failure to adhere to this rule constitutes a class four violation, which can amount to a fine up to \$950 and/or imprisonment.

More information on escape ring requirements can be located at (*www.wlf.louisiana.gov/page/seasons-and-regulations*), or contact Peyton Cagle at (337) 491-2575 or *pcagle@wlf.la.gov*.



ONE MESH LENGTH FROM THE CORNERS

CLARIFICATION: New License Requirements for Roadside Crabbing

As of June 1, 2022, LDWF requires the roadside crabbing community to purchase a Hook and Line or Saltwater Fishing License. The \$5 Hook and Line license is for any individual fishing without a mechanical reel or crabbing with a string or set net. Roadside crabbing is also included in the Saltwater Fishing License or any combination license that conveys the saltwater fishing privilege. If individuals purchase a Saltwater Fishing License, a Hook and Line License is not required. Please note,

individuals must purchase a Freshwater Fishing License in order to purchase the Saltwater Fishing License.

The purchase of a Saltwater Fishing License also includes privileges for up to 10 recreational crab traps. Please remember to mark/tag crab traps with your LDWF license number.

Crabbing from a LDWF-operated property, such as a Wildlife Management Area, a Refuge or a Conservation Area, also requires the purchase of a WMA Access Permit and a free self-clearing permit.

All crabbers are still allowed to harvest up to 12 dozen crabs a day.

To go "string and net" crabbing, you either need:

- Hook and Line License or
- Saltwater License (which also requires the purchase of a Freshwater License) or
- Sportsman's Paradise License or
- Lifetime License or
- Senior License

To go crabbing on a WMA, you need:

- One of the license options listed above AND
- Self-Clearing Permit AND
- WMA Permit (Not required if you already have a Sportsman's Paradise License, Lifetime License or a Senior License)
- A reminder that WMAs, Refuges and Conservation Areas may have specific crab trap restrictions, check regulations at *www.wlf.louisiana.gov/assets/Resources/Publications/Regulations/2022-Recreational-Fishing-Regs-low-res.pdf*.

Also:

- A Freshwater License can be purchased alone
- To purchase a Saltwater License, you must also purchase a Freshwater License

To purchase a license, visit www.louisianaoutdoors.com.

Louisiana Private Recreational Red Snapper Landing Estimates

The latest private recreational red snapper landing estimates through June 5, 2022, have been released. LA Creel, LDWF's near real-time landings data collection program, indicates that 145,321 pounds, or 18 percent, of Louisiana's 2022 annual private recreational allocation of 809,315 pounds (reduced from 816,233 pounds by payback of 6,918 pounds) have been harvested during the first two weekends of the red snapper season.

The private recreational red snapper season began May 27 in both state and federal waters. This season will run weekends only (Friday, Saturday and Sunday, including the Mondays of Memorial Day and Labor Day) with a daily bag limit of three fish per person and a 16-inch total length minimum size limit until recreational landings approach or reach Louisiana's allocation.

For more information on the 2022 red snapper season and detailed landing estimates, visit:

www.wlf.louisiana.gov/page/red-snapper.

LDWF encourages anglers' voluntary participation in its electronic reporting program to improve recreational harvest data collection. To learn how to participate in voluntarily reporting your catch, please reference the appropriate link below, depending on the make of your cellular device.

ROLP mobile app for Android phone: *www.youtube.com/watch?v=Sf8fClR0H7c*. ROLP mobile app for iPhone: *www.youtube.com/watch?v=2r1Y7JXh-74*.

Soft Shell Crab Industry Workshop in Lacombe July 12

Louisiana Sea Grant and the LSU AgCenter is offering a soft shell crab industry workshop. While the basics of the fishery remain the same, regulations, policies, economics and research continue to change in the blue crab industry. This workshop is designed to cover topics important to crab fishermen, processors, shedders and anyone else interested in the crab industry.

Topics Include:

4

- Harvesting and Handling Peelers and Busters
- Recirculated System Maintenance and Water Quality
- Updates and Reminders for Blue Crab Regulations
- System Demo

Date: July 12, 2022

Time: 9:00 am – 12:00 pm

Location: Big Branch Marsh National Wildlife Refuge, U.S. Fish and Wildlife Service Conservation Room, 61389 Hwy. 434, Lacombe, LA 70445

REGISTRATION DEADLINE: July 8, 2022

To register or for more information, contact: Elizabeth Robinson (*erobi22@lsu.edu*) Carol Franze (985) 875-2635 Julie Lively (225) 578-7507

Louisiana Shrimp Watch

Shrimp watch data is not yet available for this month. There are some changes to the Monthly Gulf Coast Shrimp Statistics report posted 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.

Important Dates & Upcoming Events

July 12, 2022 - Soft Shell Crab Industry Workshop, Lacombe, LA

THE GUMBO POT

SHRIMP LORRAINE*

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 lbs. peeled and deveined medium shrimp
- 3 tbs seafood seasoning
- $\frac{1}{2}$ lb. plus 3 tbs butter, in all
- 1 tbs minced garlic
- 2 c milk
- 2 c heavy cream
- 2 ¹/₄ c grated parmesan cheese
- 3 tbs chopped fresh basil
- 3 tbs chopped fresh oregano
- 2 tbs chopped fresh parsley
- ¹/₂ lb. cooked (al dente) pasta of choice

Method:

Sprinkle shrimp with seafood seasoning and toss to coat. Place a large saucepan over medium heat; add 3 tablespoons butter and melt; add shrimp and sauté until just turning pink; remove to a bowl and set aside. Add remaining ½ pound butter and melt; add garlic and sauté till golden, about 3 minutes. Pour milk and cream into butter/garlic mixture and heat until the edges just being to bubble. Slowly whisk in the parmesan cheese until well blended. Return shrimp to pan along with any juices; add basil, oregano, and parsley and simmer for 10 minutes. Taste and adjust seasoning; serve over hot pasta.

* Serves 6 to 8

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 and Elizabeth Robinson 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*

Carol D. Franze

Marine Agent Southeast Region Phone: (985) 875-2635 cfranze@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

Thomas Hymel

Watershed Educator Iberia, St. Martin, Lafayette, Vermilion,

St. Landry, & Avoyelles Parishes Phone: (337) 276-5527 thymel@agcenter.lsu.edu

Kevin Savoie

Area Agent (Southwest Region) Natural Resources-Fisheries Phone: (337) 475-8812

ksavoie@agcenter.lsu.edu

Dominique Seibert

Area Agent - Coastal Advisor Plaquemines and St. Bernard Parishes

Phone: (504) 433-3664 dseibert@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 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*