



Louisiana's Fishing Disaster Determination Wins Federal Support

Secretary of Commerce Gina M. Raimondo announced that the agency supports Louisiana's request that a fishing disaster be declared for portions of the state's saltwater finfish, oyster and shrimping industries due to revenue losses caused by the 2020 hurricanes.

The announcement, made in concert with the National Oceanic and Atmospheric Administration (NOAA), is another step toward some federal financial assistance to Louisiana's fishing community.

"The joint announcement from the secretary of commerce and NOAA means that a process will be set in place soon that will determine how much funding Louisiana will receive," said Rob Shadoin, secretary of the Louisiana Department of Wildlife and Fisheries (LDWF).

"On behalf of LDWF, I am pleased that NOAA has agreed with Gov. John Bel Edwards' request for a fisheries disaster determination," Shadoin said. "We will be working closely with NOAA once they decide on the disaster funding allocation level to put together a spending plan that can be used to the greatest benefit of those seafood industry members affected by the 2020 hurricanes."

How much will be allocated will be determined by NOAA, which could take several months, Shadoin said. Then the process starts to help the seafood industry be more resilient to future disasters.

The funding recovers losses from 2020 hurricanes Laura, Delta and Zeta.

Private Recreational Red Snapper Landing Estimates Through June 11, 2023

LA Creel, LDWF's near real-time landings data collection program, indicates that 138,405 pounds, or 14.8 percent, of Louisiana's 2023 annual private recreational allocation of 934,587 pounds have been harvested during the 2023 red snapper season.

The private recreational red snapper season began May 26 in state and federal waters. This season will run seven days per week 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.



Final Rule to Increase Red Snapper Catch Limits in the Gulf of Mexico

NOAA Fisheries is announcing a final rule to increase red snapper catch limits in the Gulf of Mexico. This final rule will take effect on July 10, 2023.

As shown in Table 1, this rule increases the red snapper:

- Total annual catch limit (ACL) from 15,400,000 pounds (lb) whole weight (ww) implemented in the recent framework adjustment under the Fishery Management Plan for the Reef Fish Resources of the Gulf of Mexico (Jan. 1, 2023) to 16,310,000 lb ww;
 - Commercial ACL from 7,854,000 lb ww to 8,318,100 lb ww;
 - Recreational ACL from 7,546,000 lb to 7,991,900 lb ww;
 - Federal For-Hire ACL from 3,191,958 lb ww to 3,380,574 lb ww;
 - Federal For-Hire annual catch target (ACT) from 2,904,682 lb ww to 3,076,322 lb ww;
 - Private Angling ACL from 4,354,042 lb ww to 4,611,326 lb ww;
 - Private Angling ACT from 3,483,234 lb ww to 3,689,061 lb ww; and
 - State Private Angling ACLs.
- Table 1. Current (implemented Jan. 1, 2023) and new catch limits for Gulf red snapper. All catch limits are in lb ww.

| Catch Limit Type | Current Catch Limits | New Catch Limits |
|------------------------------------|----------------------|------------------|
| (Overfishing Limit) OFL | 25,600,000 | 18,910,000 |
| (Acceptable Biological Catch) ABC | 15,400,000 | 16,310,000 |
| Total ACL | 15,400,000 | 16,310,000 |
| Commercial ACL | 7,854,000 | 8,318,100 |
| Recreational ACL | 7,546,000 | 7,991,900 |
| Federal For-Hire ACL | 3,191,958 | 3,380,574 |
| Federal For-Hire ACT | 2,904,682 | 3,076,322 |
| Private Angling ACL | 4,354,042 | 4,611,326 |
| State Private Angling ACLs* | | |
| Florida ACL | 2,069,053 | 2,191,315 |
| Alabama ACL | 558,200 | 591,185 |
| Mississippi ACL | 59,354 | 62,862 |
| Louisiana ACL | 882,442 | 934,587 |
| Texas ACL | 270,386 | 286,363 |

*All State Private Angling ACLs are in the units in which each state monitors landings.

Commercial Season for Greater Amberjack

The commercial season for Greater Amberjack in Louisiana waters closed at 11:59 p.m. on June 23, 2023, and will remain closed until Jan. 1, 2024.

The decision was made by LDWF Secretary Robert Shadoin, following notification by NOAA Fisheries that the Federal waters of the Gulf of Mexico closed to the commercial harvest of greater amberjack on June 18, 2023, and would remain closed until Jan. 1, 2024.

Revisions to Gulf of Mexico Greater Amberjack

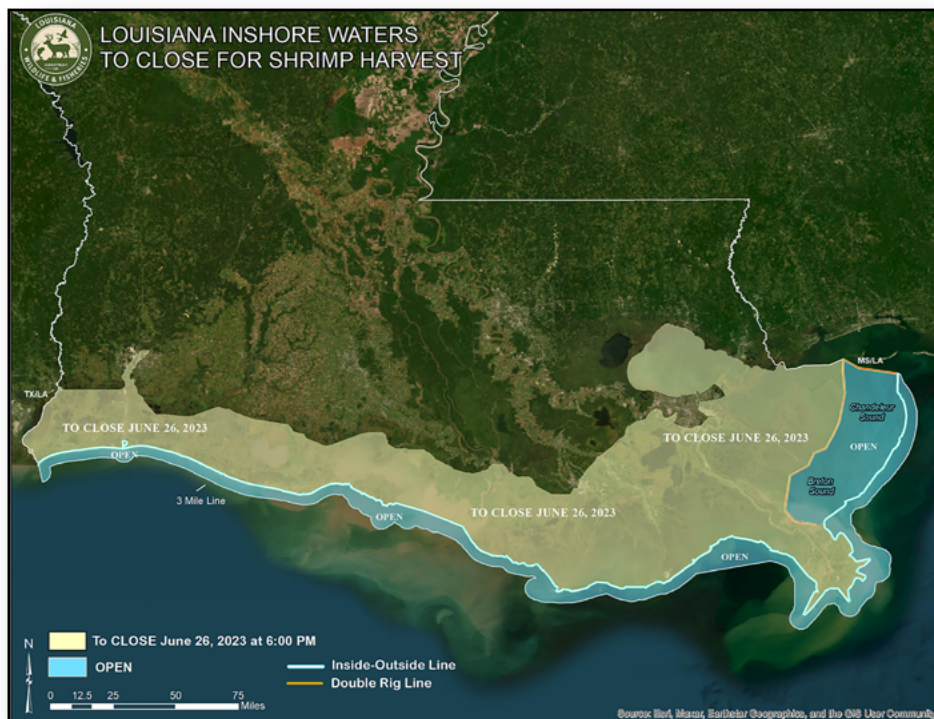
NOAA Fisheries announces implementation of the final rule for Amendment 54 to the Fishery Management Plan for Reef Fish Resources of the Gulf of Mexico.

- Regulations for the commercial sector catch limits became effective June 15, 2023.
- Regulations for the recreational sector catch limits become effective July 17, 2023.
- Amendment 54:
 - Modifies the units used to monitor the recreational portion of the Gulf of Mexico greater amberjack to the Marine Recreational Information Program (MRIP) Fishing Effort Survey (FES),
 - Reduces the overfishing limit (OFL) and acceptable biological catch (ABC),
 - Modifies the sector allocation of the Gulf of Mexico greater amberjack annual catch limit to 20 percent commercial and 80 percent recreational,
 - Retains the recreational sector annual catch target (ACT) buffer of 17 percent, and
 - Reduces the commercial sector ACT buffer to 7 percent.

Louisiana Inshore Shrimp Season

The 2023 spring inshore shrimp season closed at 6 p.m. on Monday, June 26, 2023, in all state inside waters from the Mississippi/Louisiana state line westward to the Louisiana/Texas state line.

The open waters of Breton and Chandeleur Sounds as bounded by the double-rig line described in R.S. 56:495.1(A)2 and all state outside waters seaward of the Inside/Outside Shrimp Line, as described in LAC 76:VII.370 will remain open to shrimping until further notice.



Data collected in recent weeks by LDWF biologists indicate an increased quantity of small, juvenile white shrimp within these waters. The decision to close inside waters was made to protect these developing shrimp and provide an opportunity for growth to larger and more marketable sizes. The areas that remain open will be monitored and closed if biologically appropriate.

LDWF reminds shrimpers there is a size restriction on saltwater white shrimp taken in the inside and outside (offshore) waters of Louisiana. Saltwater white shrimp must be 100 count (whole shrimp per pound) or larger. This size restriction applies to the taking or possession of such shrimp aboard a vessel, except from Oct. 15 through the third Monday in December, when there is no possession count on saltwater white shrimp, taken or possessed. When more than 50 percent by weight of the saltwater shrimp taken or possessed is seabobs or brown shrimp, then the maximum allowable amount of undersized white shrimp taken or possessed should not exceed 10 percent by weight of the total saltwater shrimp taken or possessed. If compliance issues develop, remaining open areas will be closed.

Commercial Clam Project

The National Marine Fisheries Service, an office within the National Oceanic and Atmospheric Administration (NOAA), has recommended the Louisiana Sea Grant Program (LSG) receive a \$296,000 grant to help develop a market for *Rangia cuneata* (Gulf wedge clam). The project is one of 40 nationwide recommended under the Saltonstall-Kennedy Competitive Grants Program.

Principal investigator on the two-year project – titled *Louisiana Clams: Foundation of Novel Culinary Bivalves in Commerce* – is Rusty Gaudé, marine extension agent for LSG and the LSU AgCenter in Jefferson, Orleans, St. Charles and St. John parishes. “Rooted deep in Louisiana’s pre-history is the wide-spread human consumption of clams which served as the dietary foundation of the Paleo-Indians along the Gulf Coast,” said Gaudé. “Consumption of this clam was premised on the ease of harvest and the high nutritional value of the clam meat.”

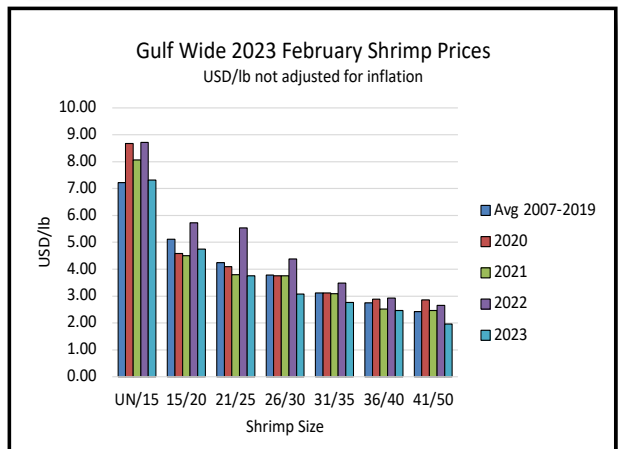
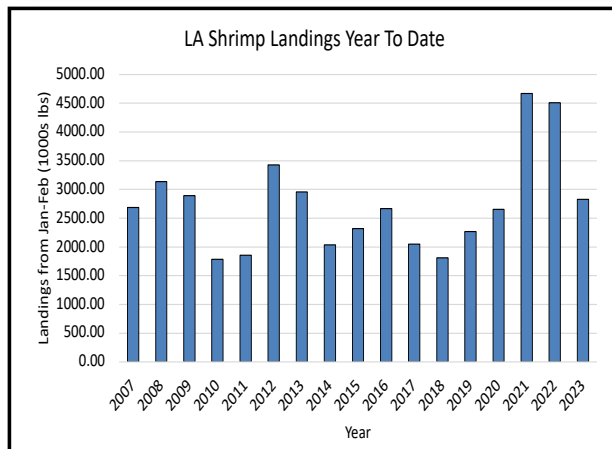
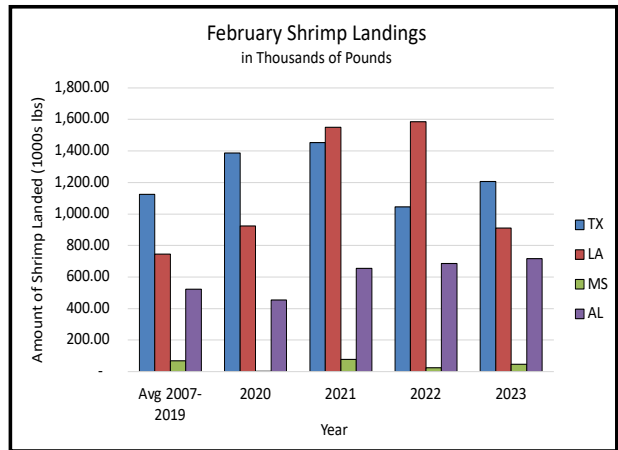
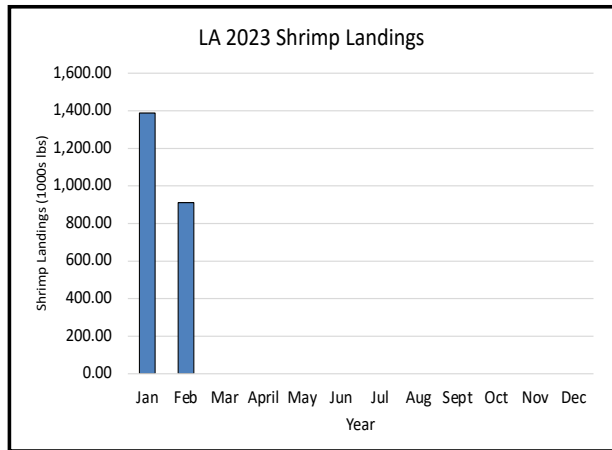


Clams are still popular with many Americans – particularly wild East Coast species – in today’s seafood markets, with clam harvests by tonnage being twice that of oysters. However, in Louisiana, clams are essentially an overlooked culinary item.

In 2015, state regulations to allow for the legal commercial harvest of *Rangia* were amended, opening a path for retail sales. This project will introduce Louisiana clams into seafood markets, initially as a supplemental product through the state’s Alternative Oyster Culture program, by identifying suitable wild populations for harvest, demonstrating harvesting methods to oyster fishers and showing clams’ potential role in Louisiana wholesale and retail culinary circuits.

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.



THE GUMBO POT

Blackened Red Snapper with Corn Relish*

Recipe courtesy of *Louisiana Kitchen & Culture*.

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

Recipe courtesy of *The Passionate Vegetable Cookbook* by Suzanne Landry



Ingredients

Relish:

- 1/4 cup fresh or frozen corn
- 1 cup tomatoes, coarsely chopped
- 1 avocado, cubed
- 1/4 cup red onion, minced
- 1/4 cup cilantro, chopped
- 2 cloves garlic, minced
- 2 limes (one for garnish, one for juicing)
- 1/2 teaspoon salt

Blackened Red Snapper:

- 1/2 teaspoon thyme
- 1/2 teaspoon oregano
- 1/2 teaspoon cayenne
- 1/2 teaspoon paprika
- 1/2 teaspoon ground black pepper
- 1 teaspoon onion powder
- 1 teaspoon organic cornstarch or arrowroot
- 4 red snapper fillets, patted dry
- cooking oil

Method

To make relish, combine corn, tomatoes, avocado, onion, cilantro, garlic, lime juice, and salt and refrigerate until ready to serve.

To make seasoning, combine all the ingredients in a small bowl and transfer to plate. Lightly oil both sides of fillets and press seasoning mix onto both sides.

Lightly oil in a medium sized frying pan on high heat. Test oil for readiness by dropping a little seasoning in the pan. If it begins to sizzle immediately, it is ready. Place a few filets slowly into the oil and fry on both sides until fish is tender and flaky, 2 to 3 minutes per side.

Serve with relish and lime wedges.

*Serves 4



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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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<https://louisianalagniappe.wordpress.com/>

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