



## Local Seafood Available Statewide

Louisiana Department of Wildlife and Fisheries Secretary Jack Montoucet is encouraging residents and visitors to purchase seafood produced and caught by Louisiana fishermen. He says, “We can help the industry by pitching in and purchasing Louisiana seafood



whenever possible. Each dollar you spend helps fishermen, their families and their communities – the backbone of the seafood industry.”

Twin Parish Port and Market Director Wendell Verret says there are other opportunities to purchase fresh or fresh frozen seafoods to help support fishermen. Participants can be found regionally at Louisiana Sea Grant’s (LSG) Louisiana Direct Seafood website (<https://louisianadirectseafood.com/>). Consumers can also track fresh catches as they come in by checking the website. Fishermen who participate on the site post their catches and where they will be selling, along with a phone number. Postings are also on Facebook.

Locals unable to pick up seafood, as well as consumers across the country, can purchase seafood caught and packaged by fishermen through <https://louisianadirectseafoodshop.com/shop/>. Orders can be placed online and shipped anywhere in the United States.

For fishermen or Louisiana seafood dealers and processors, if you have seafood you are interested in selling, contact information to participate is also available at <https://louisianadirectseafood.com/>.

– Wendell R. Verret

## Flower Garden Banks National Marine Sanctuary Expansion

Building on more than 30 years of scientific studies, the National Oceanic and Atmospheric Administration (NOAA) is issuing a notice of proposed rulemaking to expand Flower Garden Banks National Marine Sanctuary. The proposal would expand the sanctuary from 56 square miles to 160 square miles to protect additional critical habitat in the Gulf of Mexico.

The proposed rule for expansion would add 14 additional reefs and banks to the sanctuary. These reefs provide important habitat for recreationally and commercially important fish, as well as threatened or endangered species of manta rays, sea turtles and corals. NOAA is inviting the public to provide input on any aspect of the notice of proposed rulemaking during a public comment period ending on July 3, 2020.

The sanctuary will also host three virtual public meetings so that people can learn more about the proposal and submit comments. All meetings are in Central Time.

- Monday, June 8, 2020, 1-3 p.m
- Monday, June 8, 2020, 6-8 p.m.
- Thursday, June 11, 2020, 6-8 p.m.

Additional information on the proposed rule and how to make public comments is available on the expansion website:

[www.regulations.gov/docket?D=NOAA-NOS-2019-0033](http://www.regulations.gov/docket?D=NOAA-NOS-2019-0033).

## Louisiana Sea Grant to Help Address Derelict Crab Trap Issue

Louisiana Sea Grant (LSG) personnel have received a \$40,000 grant from the National Oceanic and Atmospheric Administration (NOAA) to help address the state's derelict crab trap issue. Principal investigators on the project are Julie Lively, state-wide fisheries specialist for LSG and the LSU AgCenter, and Melissa Daigle, LSG resiliency specialist.

Louisiana leads the nation in the number of licensed commercial blue crab fishermen, with more than 2,500 license holders who have no limit on the number of traps they can operate. Some commercial crabbers run upwards of 800 to 2,000 traps each. Additionally, there are more than 6,600 licensed recreational crab fishermen who can operate 10 traps each. Between commercial and recreational crabbers, there can be more than 66,000 traps in the water.

On average, 130 traps per crabber are lost each year due to storms, accidents and intentional abandonment. The result is in an estimated 11 million crabs lost to ghost fishing by derelict traps. Other fish, such as red drum, black drum and summer flounder also can get stuck in the traps.

Derelict traps also are an underwater hazard for boaters and other commercial fishermen.

The project, titled "Exploring Alternatives to the Derelict Crab Trap Problem: Combining Fishermen and Management Perspectives with Policy Considerations," anticipated to begin in May and run for two years, is broken into four phases.

1. Examine the options for prevention and removal of derelict traps through a variety of meetings with crabbers across the Louisiana coast. The Louisiana Department of Wildlife and Fisheries (LDWF) and NOAA will also participate in those meetings.
2. Based on the information gathered during those meetings, determine the preferred options for prevention and removal of derelict traps by the fishing industry and management agencies, such as LDWF.
3. Assess the legality and feasibility of legislative changes to enable the preferred removal options. Due to the management structure of Louisiana's fisheries, some options may require legislative change, while others may require implementation through the state's Wildlife and Fisheries Commission.
4. The best solution for derelict crab traps is to prevent the problem before it happens. Phase four will include a variety of extension activities with the goal of reducing derelict traps through education, outreach and recommended policy changes.

Louisiana Sea Grant is one of only eight Sea Grant programs in the nation to receive funds to research, prevent and remove marine debris in U.S. waters. Total funding for the initiative – available through the National Sea Grant Program in collaboration with NOAA's Marine Debris Program – was \$350,000.



## Are You Involved in Shedding Crabs, Oyster Culture, Alligator Farming or other Aquaculture?

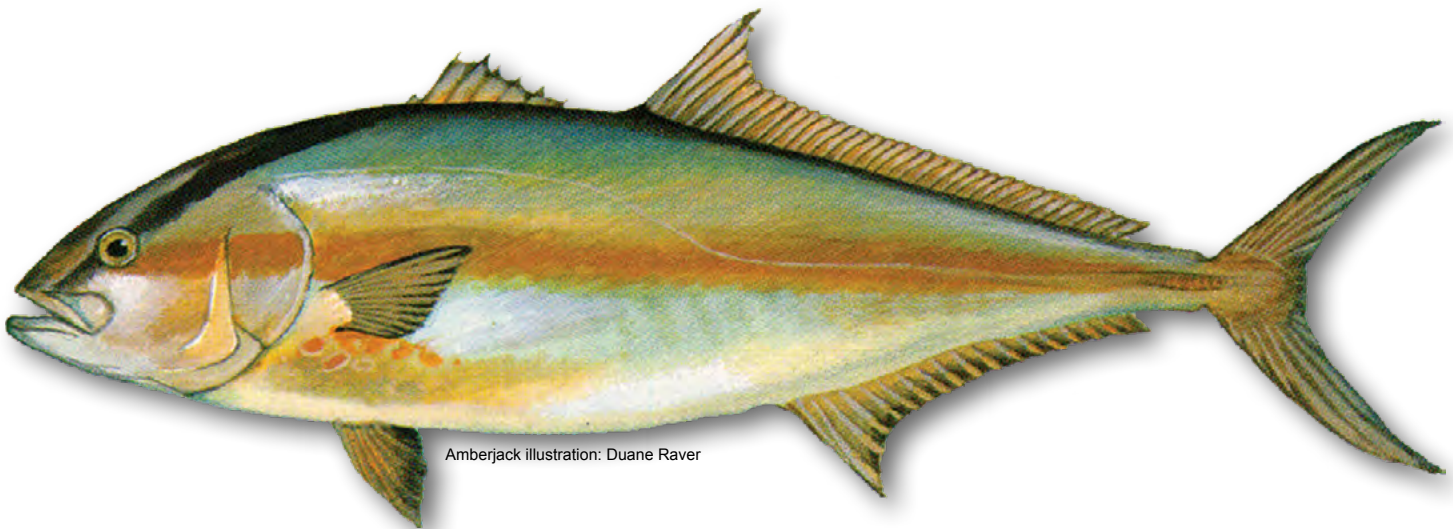
You should be included in the USDA National Agricultural Statistics Service Census of Aquaculture. Sign up here to be included in the future [www.agcounts.usda.gov/static/get-counted.html](http://www.agcounts.usda.gov/static/get-counted.html).

## The Gulf Council Asks Fishermen for Information on Greater Amberjack

The Gulf of Mexico Fishery Management Council would like to gain a better understanding of greater amberjack in the Gulf of Mexico. It is seeking information from anglers and divers about what they have observed, including any “strange things,” that scientists and managers may need to know. Scientists are currently working on a stock assessment of greater amberjack, and your recent observations can help them and fishery managers better understand the Gulf of Mexico greater amberjack stock.

Please visit the “Something’s Fishy with Greater Amberjack” tool before May 26 to report anything you’ve noticed about greater amberjack in the Gulf of Mexico.

([https://docs.google.com/forms/d/e/1FAIpQLSdPYfsPdWln-pOUPntsEXvJtUw8vldWF36Ov4vcGNl\\_EyAiWA/viewform](https://docs.google.com/forms/d/e/1FAIpQLSdPYfsPdWln-pOUPntsEXvJtUw8vldWF36Ov4vcGNl_EyAiWA/viewform))



Amberjack illustration: Duane Raver

## Replacing Historical Captain Permits with Standard Federal Charter/Headboat Permits

A final rule allows eligible historical captains the opportunity to replace their historical captain permits with standard federal charter/headboat for-hire permits for the reef fish and coastal migratory pelagic fisheries. An eligible captain is one that had a valid, non-expired or renewable historical captain permit as of Oct. 25, 2018, the qualifying date determined by the Gulf of Mexico Fishery Management Council. The final rule will be effective on May 21, 2020.

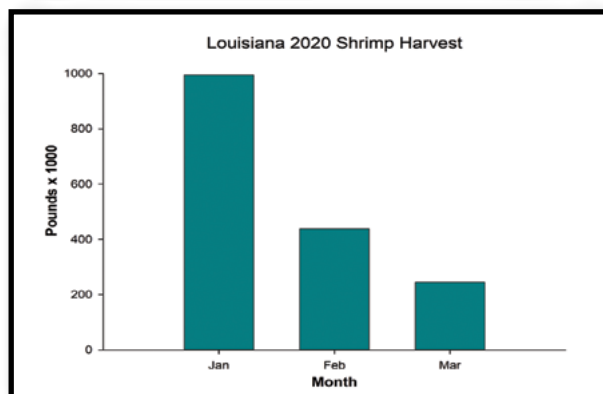
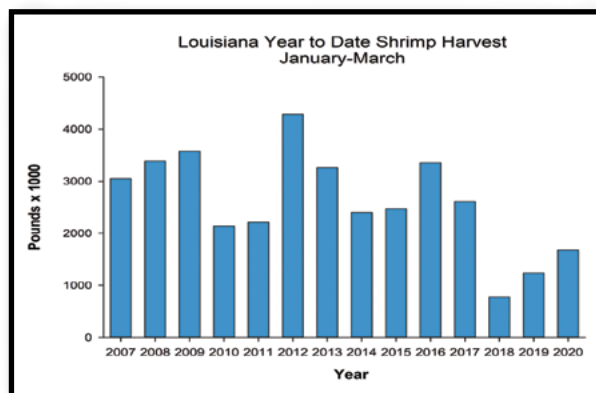
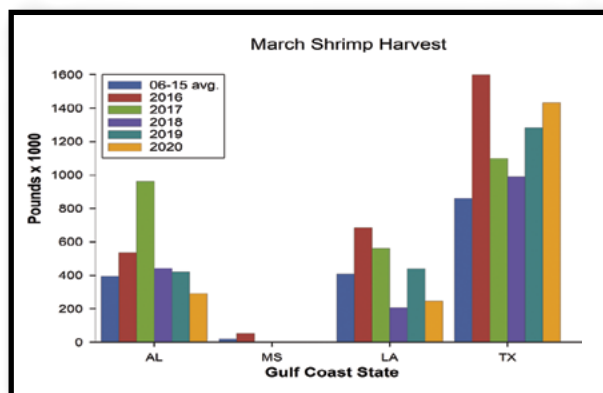
## Louisiana Sea Grant's COVID resources

In order to aid our stakeholders during this COVID-19 health emergency, LSG has created and compiled a number of useful resources. Information is divided into topics, and each topic page will be updated regularly. A variety of resources from general business, best practices for fishing and selling, seafood safety, alternative marketing, and personal wellness are all online and available. There are also educational resources for the whole family with a calendar of online events.

Please visit [www.laseagrant.org/resources/covid19/](http://www.laseagrant.org/resources/covid19/).

## 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. 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](http://www.st.nmfs.noaa.gov/st1/market_news/index.html).



## Important Dates & Upcoming Events

**May 1, 2020:** Louisiana and Gulf of Mexico Greater Amberjack Recreational Fishing Season Re-Opens

**May 2, 2020:** Recreational gray triggerfish season to close

**May 12, 2020:** Gulf of Mexico Fishery Management Council webinar meeting from 10:00 AM – 12:00 PM EDT

# **THE GUMBO POT**

## **SHRIMP PICCATA PASTA\***

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-pound linguine  
Table salt for cooking pasta  
2 tablespoons extra-virgin olive oil, divided  
1-pound large shrimp (26 to 30 per pound), peeled, deveined and halved lengthwise  
4 garlic cloves, minced  
½ teaspoon red pepper flakes

½ cup dry white wine  
1 (8-ounce) bottle clam juice  
3 tablespoons lemon juice  
3 tablespoons capers, rinsed  
⅓ cup chopped fresh parsley  
4 tablespoons unsalted butter, softened

### **Method:**

Bring 4 quarts water to boil in large pot for pasta. Add pasta and 1 tablespoon salt and cook, stirring often, until al dente. Reserve ½ cup cooking water, then drain pasta and return it to pot.

Meanwhile, heat 1 tablespoon oil in large skillet over high heat. Add shrimp and cook, stirring, until just opaque, about 1 minute. Transfer to large plate. Heat remaining 1 tablespoon oil in now-empty skillet over medium heat. Add garlic and pepper flakes and cook until fragrant but not browned, about 30 seconds. Add wine, increase heat to high, and simmer until liquid is reduced and syrupy, about 2 minutes. Add clam juice and lemon juice, bring to boil, and cook until mixture is reduced to ⅓ cup, about 8 minutes.

Add capers, parsley, butter and shrimp and its sauce to pasta and toss to combine until butter melts and shrimp are warmed through. Season with salt and pepper to taste, adding reserved cooking water as needed to adjust consistency. Serve.

\* Main Course. Serves 4 to 6.

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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