



## **Fishery Related Bills for the 2021 Louisiana Legislative Session**

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

### **HB226 TURNER-Pending House Natural Resources**

FISHING: Provides relative to the process by which the Louisiana Wildlife and Fisheries Commission (LWFC) can change the daily take, possession and size limits of certain fish in Lake D'Arbonne in Union Parish.

### **HB535 ORGERON-Pending House Natural Resources**

FISHING/COMMERCIAL: Provides relative to the geographic location for the taking of menhaden.

### **HB551 CORMIER-Pending House Natural Resources**

FISHING/COMMERCIAL: Provides relative to the menhaden season.

### **HB644 BROWN-Withdrawn**

WILDLIFE & FISHERIES: Establishes the Wild Caught Crawfish Advisory Council.

### **HB655 BROWN-Pending House final passage**

WILDLIFE/ENFORCEMENT: Provides for the removal of criminal penalties and reclassify certain wildlife violations and provide for enforcement and recovery of civil fines by the Department of Wildlife and Fisheries (LDWF).

### **HB691 BACALA-Pending House Appropriations**

WILDLIFE/FEES: Provides relative to fee increases for LDWF (EG +\$20,774,005 SD RV See Note).

### **HCR26 COUSSAN-Pending House final passage-Sched. for 5/12/21**

COASTAL RESOURCES: Urges and requests the LDWF to conduct a study to determine the final destination of oyster shells removed from Louisiana waters.

### **HCR48 ZERINGUE-Pending House final passage-Sched. for 5/12/21**

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.

### **HCR55 ZERINGUE-Pending House and Governmental Affairs**

CONSERVATION: Creates the Outdoor Conservation Study Group to study conservation funding mechanisms and programs.

### **HCR63 ROMERO-Pending House Labor and Industrial Relations**

CONGRESS: Memorializes Congress to modify the H-2B nonimmigrant program to assist with labor workforce shortage in the state.

### **SB134 LAMBERT-Pending Senate Natural Resources**

FISH/FISHING: Provides relative to taking shrimp in Lake Pontchartrain. (8/1/21).

– Julie Lively

## Safety Watch

### Falling Overboard – The Number One Killer of Commercial Fisherman

It's 5 p.m., and as you walk out to look at your GPS, you go to sit down and your feet come out from under you. The next thing you know, you are in the water watching your boat sail away as you tread water. Sounds scary? This was reality for Barry Lirette recently.

After he fell overboard, Barry quickly realized he was not going to be able to catch the boat and his deckhand was fast asleep as the boat motored on. Having worked most of his life in the oil field, Barry relied on his water survival training and was ultimately able to make it to a small island. He had enough wherewithal to determine which way the current was moving and began swimming to the nearest point of land that was in line with the current.

This was quite a close call, and by his own account he was at the point of exhaustion when he was finally able to touch bottom. Fortunately, water temperatures were still high when Barry fell overboard; if you were to add cold water into the equation the outcome would probably have been different.

The fact is that falls overboard are the number one killer of commercial fishermen nationwide, and the number of deaths from falls overboard in the Gulf of Mexico exceed that of the waters surrounding Alaska. In the last decade there were 66 fatalities in the Gulf of Mexico, and in comparison, there were 63 in waters surrounding Alaska. These statistics are sobering, but these unfortunate incidents are in the past and we need to focus on what we can do to prevent them in the future.

I'd be willing to bet most seasoned fishermen have had a close call themselves or at least know someone who has. It could literally happen to anyone, but there are a few basic safety practices we can apply to greatly reduce your risk of becoming a statistic.

1. If you are going to be on deck alone at night wear a life jacket. I am not talking a big bulky abandon ship Type-I life jacket, but something to keep you afloat. Along with your life jacket, carry something to make some noise, like a whistle or small air horn and a light. This is the number one precaution you can take.
2. If there are other crewmen aboard make sure someone knows you will be on deck.
3. If you are working alone, as many of our smaller skimmers do, trail a floating line with a float attached to it behind your boat. If the unthinkable happens and you do fall over, it will give you something to grab onto to get back to the boat. It would take an Olympic swimmer to catch the boat, but grabbing a line gives anyone a chance.
4. If you must go out onto your rigging or skimmer frames to fix something, first anchor up, or at the very least STOP. If you fall while underway, the best case is you watch the boat sail away, worst case you end up in the tail of your own net.
5. In the colder months these, and any other precaution you can think of, are that much more important. We live in a generally warm climate and our boats are not required to have the cold weather survival gear that a boat in the Bering Sea has. But we all know it gets brutally cold down here at times and let's face facts – hypothermia is a cold-hearted killer.
6. In addition to these practices, there is some commercially available equipment that can significantly increase your chance of survival if you find yourself in the water, such as:
  - Personal Locator Beacon (PLB) - PLB's operate the same way a larger emergency position-indicating radio beacon (EPIRB) does but are small enough to fit into your pocket. Once activated, Coast Guard rescue personnel are notified via a satellite system.
  - Remote wireless engine kill switches – there are several versions available commercially that are geared toward outboard motors with an ignition system.
7. In Louisiana, you have three Coast Guard Commercial Fishing Vessel Safety Examiners, and all of the contact info is below. Their job is to help you ensure your vessel has the safety gear required by law, through a voluntary dockside exam that carries no penalties.

For questions regarding the safety practices mentioned above or to schedule a free safety exam, contact one of the Safety Examiners listed below:

- Terrebonne and Lafourche Parishes and Grand Isle – George Rau, (985) 397-3276
- Morgan City to Intracoastal City – Harry March, (800) 884-8724
- New Orleans (Lafitte, Lake Pontchartrain, St Bernard Parish, Plaquemines Parish) – Pablo Callejas, (504) 232-7109

Safety examiners from other areas can be located at <http://fishsafewest.info/PDFs/CFVSContactList.pdf>.

– George A Rau, USCG Commercial Fishing Vessel Safety Examiner

## Advance Notice of Proposed Rulemaking to Consider the Use of Turtle Excluder Devices by Skimmer Trawl Vessels Less than 40 feet in Length in the Southeastern U.S. Shrimp Fisheries

NOAA Fisheries is publishing an Advance Notice of Proposed Rulemaking to request comments on requiring Turtle Excluder Devices (TEDs) on skimmer trawl vessels less than 40 feet in length.

As part of efforts to conserve and recover threatened and endangered sea turtle populations, an existing final rule that becomes effective Aug. 1, 2021, will require TEDs that allow the release of small turtles to be used by skimmer trawl vessels 40 feet and greater in length in the Southeastern U.S. shrimp fisheries.

An abundance of small sea turtles in shallow, coastal waters is attributed to numerous ongoing conservation efforts, such as the protection of sea turtle nesting beaches and the required use of TEDs in other trawls participating in the shrimp fisheries.

NOAA has continued testing and analysis of TED designs and use on small skimmer trawls, and now has effective designs that would reduce sea turtle bycatch. NOAA is seeking comments on the potential expansion of TED requirements for skimmer trawl vessels less than 40 feet (12.2 meters) in length, the feasibility of employing these TEDs on smaller length vessels, input on the associated costs of any new TED requirements, and other potential environmental impacts.

Skimmer trawl operators are currently allowed to use tow times instead of turtle excluder devices, but tow times are not as effective at reducing sea turtle mortality and are difficult to enforce.

### HOW TO COMMENT ON THIS ADVANCED NOTICE OF PROPOSED RULEMAKING:

The comment period is open now through May 20, 2021. You may submit comments by electronic submission (described below) or by postal mail. Comments received after the end of the comment period may not be considered by NOAA Fisheries.

#### **ELECTRONIC SUBMISSIONS:**

Submit all electronic public comments via the Federal e-Rulemaking Portal.

Go to <https://www.regulations.gov/search?filter=2021-08108>.

Click the "Comment Now!" icon, complete the required fields.

Enter or attach your comments.

#### **MAIL:**

Submit written comments to

Michael Barnette,

Southeast Regional Office, NMFS,

263 13th Avenue South, St. Petersburg, FL 33701

## Opening Dates for the Spring Inshore Shrimp Season

The opening date of the spring inshore shrimp season are as follows:

All Louisiana inshore waters from the Mississippi/Louisiana state line westward to the Louisiana/Texas state line will open at 6 a.m. on Monday, May 24, 2021.

LDWF biologists have monitored hydrological parameters and conducted weekly trawl samples throughout the state's estuarine and nearshore waters since March to develop recommendations for the opening of the spring shrimp season. LDWF sampling data were used to calculate a 'crossover' date, which is when a minimum of 50 percent of the inshore brown shrimp population reach 100-count per pound or larger.

Set to open at 6 a.m. on Monday, May 10, 2021, is the remaining outside waters between Atchafalaya River Ship Channel at Eugene Island westward to the western shore of Freshwater Bayou Canal as defined below:

- The eastern boundary line originates at the Atchafalaya River Ship Channel at Eugene Island as delineated by the red buoy line at 29 degrees 22 minutes 14.93 seconds north latitude, -91 degrees 22 minutes 58.92 seconds west longitude and ends at a point on the three-mile line as described in R.S. 56:495(A) at 29 degrees 18 minutes 33.89 seconds north latitude, -91 degrees 26 minutes 16.05 seconds west longitude. The western boundary line originates on the western shore of Freshwater Bayou Canal at 29 degrees 32 minutes 03.00 seconds north latitude, -92 degrees 18 minutes 33.00 seconds west longitude and ends at a point on the three-mile line as described in R.S. 56:495(A) at 29 degrees 29 minutes 02.27 seconds north latitude, -92 degrees 19 minutes 34.60 seconds west longitude.

## Notice of Intent to Update the Domesticated Aquatic Organism Rules

A Notice of Intent (NOI) was approved to update the Domesticated Aquatic Organism (DAO) rules and add species to the list of permitted species.

The NOI proposes the addition of four groups to the approved DAO list and removes some that are no longer under LDWF jurisdiction. Legally permitted aquaculture facilities will be able to produce coho minnows, koi, goldfish, rainbow trout, freshwater prawns and aquarium livestock species including fancy guppies, species of bristlenose catfish and species of African rift lake cichlids. This will allow the development of additional aquaculture business in Louisiana while providing safeguards to assist in protecting native fish species. The NOI also increased the bond on existing tilapia permits to provide additional safeguards for Louisiana fisheries.

View the full notices of intent at [https://www.wlf.louisiana.gov/assets/Resources/Publications/Commission\\_Action\\_Items/Domesticated-Aquatic-Organisms-NOI-052021.pdf](https://www.wlf.louisiana.gov/assets/Resources/Publications/Commission_Action_Items/Domesticated-Aquatic-Organisms-NOI-052021.pdf).

Public comment on the NOI will be accepted until July 6, 2021. Comments may be directed to Rob Bourgeois, LDWF Fisheries Division, P.O. Box 98000, Baton Rouge, LA., 70898-9000 or via e-mail to [rbourgeois@wlf.la.gov](mailto:rbourgeois@wlf.la.gov). For more information, contact Rob Bourgeois at (225) 765-0765 or [rbourgeois@wlf.la.gov](mailto:rbourgeois@wlf.la.gov).

## 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 prices, inclusive of all species harvested. Missing, inadequate or withheld reports are portrayed as “zero” in these graphics. Price graphics reflect central Gulf states only (Texas and Florida are reported independently). 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 1-31, 2021:** Gulf of Mexico Greater Amberjack Recreational Fishing Season Reopens

**May 10, 2021:** Portion of state outside waters between the Atchafalaya River Ship Channel at Eugene Island westward to the western shore of Freshwater Bayou Canal reopened to shrimping

**May 15, 2021:** Federal waters off Texas close to shrimping

**May 28, 2021:** Louisiana private recreational red snapper season opens

# THE GUMBO POT

## SOUTHWEST OKIE CATFISH

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:

5 Louisiana catfish fillets  
(3 to 4 ounces each),  
boneless and skinless

#### Southwest Marinade:

3 T. fresh squeezed lime juice  
1/3 cup canola oil  
1 tablespoon ground cumin  
1/2 teaspoon cayenne pepper  
1/3 teaspoon salt  
1 tablespoon minced garlic

#### Cilantro Lime Aioli:

1 tablespoon lime juice  
2 tablespoon low fat mayo  
1 tablespoon honey  
1 ½ teaspoon apple cider vinegar  
1/8 teaspoon cayenne pepper  
1/2 teaspoon minced garlic  
1 pinch salt  
1 tablespoon chopped cilantro

#### Crunchy Pecan Topping:

5 tablespoons pecans, finely chopped  
1 teaspoon margarine  
1/4 teaspoon black pepper  
Zest of 1 lime

#### Corn/Pepper Relish:

1 tablespoon margarine  
1 teaspoon ground cumin  
1 poblano pepper diced  
1 red bell pepper diced  
2 ½ cups fresh corn kernels cut off  
the cob or frozen sweet corn kernels  
1/4 cup chopped cilantro  
1/3 teaspoon salt  
1/4 teaspoon black pepper

### Method:

Place marinade ingredients in a gallon size plastic zipper bag. Close zipper bag and mix well. Open bag and marinate catfish fillets in closed bag for 25 minutes.

To make aioli, whisk all ingredients well in a small bowl and set aside. While the catfish is marinating, make the topping by pan roasting pecans on medium heat for 2 minutes. Take the roasting pan off of the heat and add the rest of the topping ingredients. Mix and set aside in a small bowl until plating.

To make corn/pepper relish, in a small pot melt margarine on medium heat. Add cumin, poblano and red bell pepper. Cook just to let peppers heat through. Add corn and let corn heat through. Place on low heat and toss in cilantro, salt, and pepper. Keep warm until service.

Pan steam the marinated catfish on medium high heat, 3 minutes on each side. Internal temperature should be 140°F. Carry over internal temperature should be 145°F.

To plate: place 2/3 cup of corn/pepper relish in the center of a warmed plate. Top with 1 catfish fillet. Top catfish with 1 tablespoon crunchy pecan topping. Add 1 tablespoon of aioli over top of fish and corn/pepper relish. Sprinkle a pinch of chopped cilantro on top.

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.

**Please contact Lagniappe editor Julie Lively at [janderson@agcenter.lsu.edu](mailto:janderson@agcenter.lsu.edu)**

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