

Louisiana Master Naturalist Program Marks 10 Years

Initially established in 2012 in the New Orleans area, the past 10 years of the Louisiana Master Naturalist Association (LMNA) has seen it grown from one to seven chapters and more than 700 active members across the state.

"Thousands of Louisianians have enhanced their environmental literacy, and their role as 'citizen scientists', through the cumulative efforts of chapters of the state LMNA program," said Rusty Gaudé, the Louisiana Sea Grant and LSU AgCenter extension agent who spearheaded the creation of the program. "As a Sea Grant and AgCenter agent, I'm proud to have had a hand in that outcome."

Each chapter hosts classes and field days, getting chapter members and community partners out in nature to promote conservation, learn about local flora and fauna, as well as other environmental and ecological characteristics. Chapters are the Greater New Orleans Chapter (New Orleans), the Northwest Chapter (Shreveport/Bossier), the Northeast Chapter (Monroe), the CenLA Chapter (Alexandria), the Greater Baton Rouge Chapter (East Baton Rouge and the surrounding parishes), the Southwest Chapter (Lake

Charles) and the Acadiana Chapter (Lafayette).

In the last decade, the Louisiana Master Naturalists of Greater New Orleans (LMNGNO) has obtained a physical headquarters and can now house and lend equipment to chapter members for events and research. Additionally, the New Orleans chapter hopes to develop specialist programs to further enhance competence of their members, as well as create grant application opportunities.

LMNGNO has also created a program to engage certified naturalists who have already completed the workshops but want to continue learning. The Continuing Education and Engagement Program will include study groups, seminars and outings and act as a qualifying event for the Master Naturalist continuing education requirement.

Master Naturalists chapter members focus on learning all about the geological, biological, botanical and entomological aspects of their locale. And through public outreach, Master Naturalists engage the community in the environment that surrounds them.

Master Naturalist certification classes are open to the

public who are 18 years or older. Expert Master Naturalists lead prospective members through eight to ten workshops. Each workshop is six hours long and consists of classroom training and field work.

If interested in becoming a Master Naturalist, the best place to start is by attending a general membership meeting. Chapter and other information can be found at www.louisianamasternaturalist.org.







Current Fishery Related Bills for the 2023 Louisiana Legislative Session

Fishery related bills are being updated throughout the legislative session at https://louisianalagniappe.wordpress.com/2023/04/06/current-fishery-related-bills-for-the-2023-louisiana-legislative-session/.

Gulf of Mexico Red Snapper Recreational For-Hire Season

The 2023 red snapper fishing season for vessels with a federal for-hire reef fish permit is 85 days in federal waters of the Gulf of Mexico.

• The season for federally permitted for-hire reef fish vessels will opened at 12:01 a.m., local time, on June 1, 2023, and will close at 12:01 a.m., local time, on Aug. 25, 2023.





Houseboat Owners and Registration Requirements

The regulations requiring houseboats on Louisiana waters to have a registration was established on Jan. 1, 2019. The rules state that every houseboat operated, occupied, inhabited, utilized or otherwise deployed on the waters of Louisiana must be registered with the Louisiana Department of Wildlife and Fisheries (LDWF).

Houseboats are defined as any vessel constructed or utilized for the primary purpose of a temporary or permanent dwelling without an effective means of propulsion for safe navigation. When determining whether a vessel meets the definition of a "houseboat", the department shall utilize the standard such that a reasonable observer would conclude that the vessel is capable of being used as an abode, habitation or dwelling for at least a temporary basis.

Recreational Gag Grouper State, Federal Fishing Season to Remain Closed

The National Oceanic and Atmospheric Administration (NOAA) has issued an emergency season modification for the recreational gag grouper fishery, which closes the fishery through Aug. 31, 2023, and runs the season from Sept. 1, 2023, through Nov. 9, 2023. The gag grouper recreational season was originally scheduled to open from June 1 through December 31. The fishery will now open at 12:01 a.m. on Friday, Sept. 1, 2023, and close at 11:59 p.m. on Thursday, Nov. 9, 2023.

During the closure, recreational harvest or possession of gag grouper is prohibited in state and federal waters. According to NOAA, the closure is necessary to prevent overfishing of the gag grouper resource. The gag grouper population is considered overfished (the population is too low) and limiting harvest is necessary for the population to recover while the stock rebuilds.

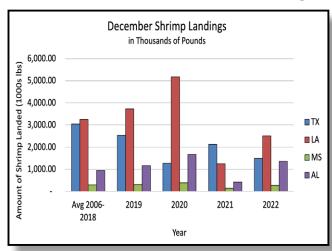
Important Dates and Upcoming Events

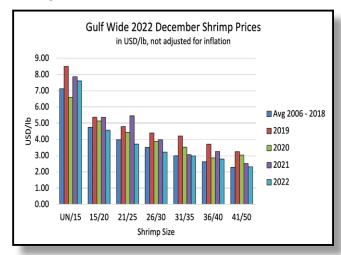
- July 21, 2023: Recreational harvest of red grouper in federal waters of the Gulf of Mexico
- Jan. 1, 2024: Red grouper recreational harvest will be open in the federal waters of the Gulf of Mexico

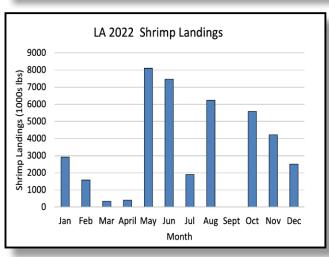
Louisiana Shrimp Watch

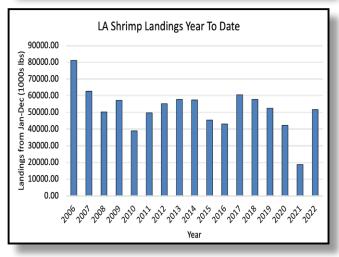
The Shrimp Watch data is back, but there are some changes to the Monthly Gulf Coast Shrimp Statistics report passed by NOAA Fisheries. Changes were being made to make the report more consistent and reliable. All landing data will be based on trip ticket data provided by Gulf States and no estimations will be made.

DECEMBER 2022

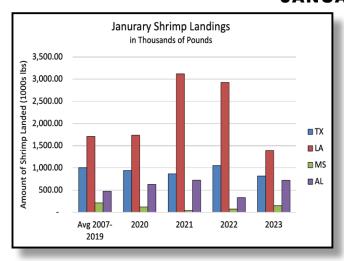


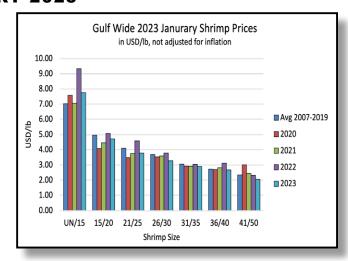






JANUARY 2023





THE GUMBO POT

Galatoire's Crabmeat Omelet Breakfast/Brunch*

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 Galatoire's Cookbook



Ingredients:

- 1 tablespoon salted butter
- 2 tablespoons finely chopped scallions (white and green parts)
- 3 ounces jumbo lump crabmeat, cleaned
- 3 large eggs
- · Salt and freshly ground black pepper

Method:

In a small bowl beat the eggs with a whisk until well blended and fluffy.

Melt the butter in an 8-inch non-stick sauté pan over high heat. Sauté the scallions for 2 minutes until wilted. Add the crabmeat and sauté for an additional minute until the crabmeat is just heated through. Pour the eggs into the pan and stir with a rubber spatula until the eggs begin to firm up. Season with salt and pepper and allow the omelet to cook for about 1 minute without stirring until the bottom is golden brown and the top is almost set. Using a spatula, loosen the edges of the omelet then flip the omelet over and cook the top for a few seconds.

Slide the omelet onto a plate and fold it in half. Serve at once.

^{*}Makes one large omelet that will serve 1 to 2





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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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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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