



Tiger Shark (The Wastebasket of the Sea)

Due to its dark stripes, the tiger shark is one of the most distinctive creatures in the ocean. The tiger shark is guided by warm ocean currents and resides in tropical and subtropical regions along the equator, primarily around the central pacific islands with seasonal migrations. These sharks can reach lengths up to 18 feet long and 2,000 pounds, making it the fourth largest shark species in the world.

The sharks' mating season varies by hemisphere. In the northern hemisphere, it is believed to occur between March and May with 10-80 pups being born between April and June of the following year. In the southern hemisphere, mating occurs between November and January. Tiger sharks mate via internal fertilization and have live births, but do not connect to their young through a placenta. Instead, their embryos develop within individual eggs until time to hatch.

From the moment they are born, young tiger sharks are predatory. While adults have few natural predators, young tiger sharks are susceptible to being eaten by other sharks, including larger



adult tiger sharks and other species. Because of this, adults and juvenile tiger sharks thrive in different types of habitat. Adults prefer open deep water or reefs, while young tiger sharks tend to stick to shallow estuaries or bays.

The tiger shark is notable for its diverse diet and spectrum of prey including smaller fish, seals, birds and even dolphins. However, they do show a preference for sea turtles when available. The downside of this wide range in diet is that the tiger shark has now developed a reputation as the ocean's garbage can; consuming large quantities of man-made objects that cannot be digested.

Unfortunately, these vital apex predators are under increasing threat from human interference. They are often a target for fishermen due to their fins and liver, usually made into shark fin soup.

– Bailey Pentz

Digital Fishing Licenses with LA Wallet

Citizens with a Louisiana driver's license or state ID can use LA Wallet to display their purchased Louisiana Department of Wildlife and Fisheries (LDWF) licenses on their smartphone.

Licenses can be purchased on the LDWF website through an approved retail vendor or at the LDWF headquarters in Baton Rouge. The LA Wallet app is free for the public (download at Google Play/Apple Store).

To connect your LDWF licenses to LA Wallet:

1. Tap the LDWF licenses credential shown on the homepage.
2. Read the disclaimer, then tap the yellow Connect LDWF Account button at the bottom.
3. Once your LDWF account is found, tap Yes to add your licenses.



Your LDWF account information will display at the top of the screen, along with your hunter education number and federal duck stamps, if they are found. To see your individual licenses, tap the category to expand the licenses in that category. You will only see the categories for which you hold licenses. Expired licenses will display for 30 days in LA Wallet.

LDWF has developed a video demonstration (www.youtube.com/watch?v=lyf0UrvQOc) to walk through the steps above.

As always, official hunting and fishing licenses may still be carried in several other ways:

- Email - If an email address is available in our system and a license is purchased, a digital version of that license will be emailed.
- Image - An individual can also take a photo of their license and store that photo on their phone.
- Paper - We recommend folding the license and storing it in a zip-top bag or laminating the paper print between two pieces of packaging tape.

LA Wallet is a free legal, digital version of a citizen's driver's license, LA Wallet can also hold the official digital version of a citizen's COVID-19 vaccination status on file with the Louisiana Department of Health (LDH), and now, your official Louisiana hunting and fishing licenses on file with the Louisiana Department of Wildlife and Fisheries. Eligible users can renew their driver's license or request a duplicate driver's license from the app for a fee.

USDA Grant Program Available to Seafood Producers/Processors

The US Department of Agriculture (USDA) opened a grant program with approximately \$650 million in funding, with \$4,229,669 allocated to Louisiana's fishing industry such as seafood processors. This is the first round of USDA's Pandemic Response and Safety Grant Program to provide assistance to small businesses impacted by COVID-19 and natural disasters that have not received substantial federal assistance.

Eligible Industries include (but not limited to):

- Finfish Farming and Fish Hatcheries
- Shellfish Farming
- Other Aquaculture
- Refrigerated Warehousing and Storage
- Fish and Seafood Merchant Wholesalers

To apply and see a full list of eligibility requirements, visit www.grants.gov/web/grants/view-opportunity.html?oppId=335320.

Funding opportunity number through grants.gov is USDA-AMS-TM-PRS-G-21-0011. Applications must be submitted electronically. The closing date for applications is Nov. 22, 2021.

Notice of Intent to Add Coastal Buffer Zones to Gulf Menhaden Harvest Regulations

A Notice of Intent (NOI) was approved to add coastal buffer zones to Gulf menhaden harvest regulations.

The proposed changes would modify the existing rule regarding where in Louisiana waters commercial harvest of Gulf menhaden may occur. The proposed changes would implement a coastwide buffer from the established inside-outside line (the line that separates Louisiana's inshore waters from offshore waters) of ¼ mile, including the waters of Breton and Chandeleur Sounds, with certain exceptions. The area beginning at the eastern shore of Belle Pass to the eastern shore of Caminada Pass would require a 1-mile buffer,

the area from the eastern shore of Caminada Pass to the eastern shore of Barataria Pass would require a 3-mile buffer, and the area from the eastern shore of Barataria Pass to the eastern end of Grand Terre Island would require a 1-mile buffer.

This NOI was brought forward due to user conflicts between private recreational and charter boat anglers and the commercial menhaden fishery. The Gulf of Mexico stock of menhaden is not overfished and is not undergoing overfishing. Scientific studies have estimated the amount of bycatch of recreationally important species such as red drum and spotted seatrout are minimal, irrespective of the status of those populations.

To view the full notice of intent, please visit https://www.wlf.louisiana.gov/assets/Resources/Publications/Commission_Action_Items/Commission_Action_10_7_21_Menhaden-Buffer-Zone-Sounds-Included-NOI-102021.pdf.

To view a statewide map, please visit www.wlf.louisiana.gov/assets/NEWSROOM/October_2021/Menhaden-Overview_Alt-Final-lr.jpg.

Interested persons may submit comments relative to the proposed rule to Jason Adriance, Fisheries Division, LDWF, P.O. Box 98000, Baton Rouge, LA 70898-9000 or via email to jadriance@wlf.la.gov before Dec. 2, 2021.

2021-2022 Oyster Season for Public Areas

The 2021-2022 oyster season in public areas is based on the annual oyster stock assessment provided by LDWF biologists and comments received from members of the public, including the oyster industry.

The following dates were set for the upcoming oyster season:

- The Calcasieu Lake Public Oyster Area will open solely for sacking of market size oysters one half-hour before sunrise on Monday, Nov. 1, 2021
- The Sister Lake Public Oyster Seed Reservation will open for bedding purposes only one half-hour before sunrise on Monday, Oct. 25, 2021, and will close one half-hour after sunset that same day.
- The Sister Lake Public Oyster Seed Reservation will open for sacking of market size oysters only one half-hour before sunrise on Tuesday, Oct. 26, 2021, and will close at one-half hour after sunset on Friday, Oct. 29, 2021

During the 2021-22 oyster season, the following provisions will be in effect:

- Any vessel from which any person(s) takes or attempts to take oysters from the public oyster seed grounds and reservations described above shall be limited to a daily take not to exceed 25 sacks of oysters per vessel, except for Calcasieu Lake where the daily and possession limits shall not exceed 10 sacks of oysters per vessel. A sack of oysters for the purposes of this Declaration of Emergency shall be defined as the size described in R.S. 56:440. If sacks smaller than the size described in R.S. 56:440 are used, the daily harvest and possession limit shall be based on the number of sacks used, not the size of the sack or other measures. The daily take and possession limit shall not apply to vessels harvesting seed oysters for bedding purposes. The possession limit shall not apply to vessels operating under a valid Oyster Cargo Vessel Permit, and these vessels shall not harvest oysters.
- All vessels harvesting on the open public oyster seed grounds on Monday, Oct. 25, 2021, shall be harvesting seed oysters for bedding purposes only and shall not have sacks or other containers typically used to hold oysters on board the harvest vessel.
- A vessel is limited to either harvesting market oysters for direct sale (sacking) or harvesting seed oysters for bedding purposes on any one day and is specifically prohibited from doing both.
- If any person on a vessel takes or attempts to take oysters from the public oyster areas, seed grounds or reservations described above, all oysters contained on that vessel will be deemed to have been taken from said seed ground or reservation from the time harvest begins until all oysters are off-loaded dockside.
- The harvest of seed oysters from a public oyster seed ground or reservation is for the purpose of moving the live oyster resource. The removal of more than 15 percent of non-living reef material in bedding loads is prohibited. All vessels must allow on-board inspection and sampling of seed oyster loads by LDWF biologists and/or agents.
- All oysters harvested from public areas, seed grounds or reservations for the purpose of market must be uncontaminated, sealed and not gaping.
- All oysters harvested from public areas, seed grounds or reservations for the purpose of market sales must measure a minimum of 3 inches from hinge to bill.
- Market oysters harvested from any public oyster area (including Calcasieu Lake), seed ground or reservation must be sacked, the number of sacks recorded in a logbook, and each sack properly tagged prior to leaving said public oyster area, seed ground, or reservation.
- All vessels located in public oyster areas, seed grounds or reservations during those times between one-half hour after sunset and one-half hour before sunrise must have all oyster scrapers unshackled.

- The use of oyster scrapers is prohibited in Calcasieu Lake. Oyster harvesting shall be limited to using hand tongs on vessels harvesting oysters or collected by hand. Oyster tongs shall be made as a grasping device consisting of two pieces joined by a pivot or hinged like scissors used for picking up objects.

The following areas will remain closed for the entire 2021-22 oyster season:

- The 2021 Sister Lake Cultch Plant within the following coordinates:
 - A. 29 degrees 14 minutes 25.211 seconds, 90 degrees 56 minutes 19.117 seconds
 - B. 29 degrees 14 minutes 3.351 seconds, 90 degrees 56 minutes 19.203 seconds
 - C. 29 degrees 14 minutes 25.075 seconds, 90 degrees 55 minutes 34.537 seconds
 - D. 29 degrees 14 minutes 3.214 seconds, 90 degrees 55 minutes 34.626 seconds
- The public oyster seed grounds and reservations, as described in Louisiana Administrative Code (LAC) 76:VII.507, LAC 76:VII.509, LAC 76:VII.511 and LAC 76:VII.513, including all areas east of Mississippi River, the Vermilion/East and West Cote Blanche Bay/Atchafalaya Bay Public Oyster Seed Grounds.
- Lake Tambour, Lake Chien, Lake Felicity, Deep Lake and Barataria Bay Public Oyster Seed Grounds as described in LAC 76:VII:517.
- The Little Lake Public Oyster Seed Grounds as described in LAC 76:VII.521.
- Hackberry Bay, Bay Junop and Bay Gardene Public Oyster Seed Reservations and as described in R.S. 56:434.

Oyster harvest on the Sabine Lake Public Oyster Area is prohibited as described in R.S. 56:435.1.

The Secretary of the Department was authorized by the Commission to set closure dates and adjust sack limits and/or sacking-only areas based on biological harvest data or if enforcement issues are encountered. The secretary is also authorized to take emergency action to reopen areas previously closed if the threat to the resource has ended and to open public areas if substantial oyster resources are located.

Public notice of any opening, delay or closing of a season will be provided at least 72 hours prior to such action, unless such closure is ordered by the Louisiana Department of Health for public concerns.

Maps of permitted oyster seed areas and additional information regarding sack limits can be found at www.wlf.louisiana.gov/page/oyster-season.

New Oyster Reef Constructed in Caillou Lake

The construction of a 200-acre oyster reef in Caillou Lake (Sister Lake), built to increase oyster habitat and fisheries production, has been completed. The construction process, known as cultch planting, is a proven habitat improvement technique used by LDWF.

This project was funded through Deepwater Horizon Natural Resource Damage Assessment (DWH NRDA) settlement dollars to restore for injuries to oysters that occurred because of the spill. The Louisiana Trustee Implementation Group approved 26 million dollars in oyster projects, including enhancing oyster recovery using broodreefs, cultch-plant oyster restoration, and hatchery-based oyster restoration.

Since 1917, LDWF has placed over 1.5 million cubic yards of cultch material on nearly 30,000 acres with positive results. This most recent 2021 Caillou Lake project spread approximately 29,500 cubic yards of crushed limestone on the lake bottom to create approximately 200 acres of artificial oyster reef.

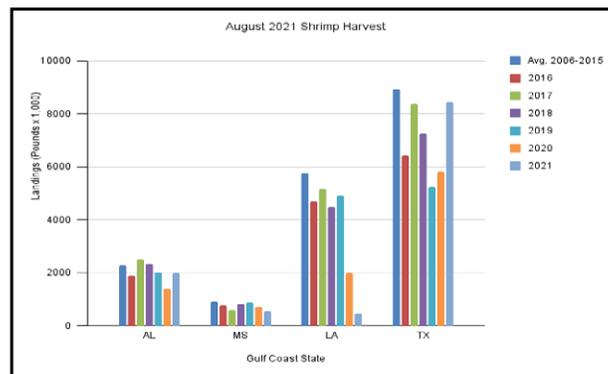
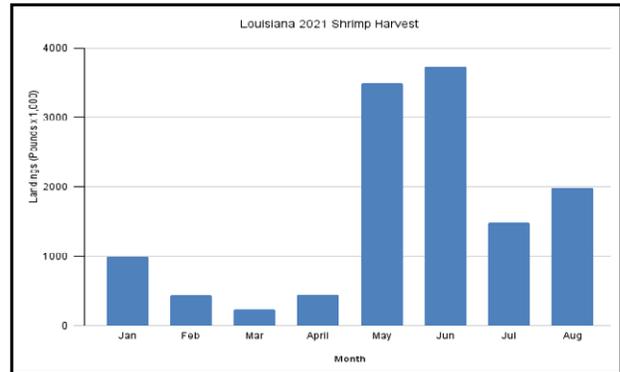
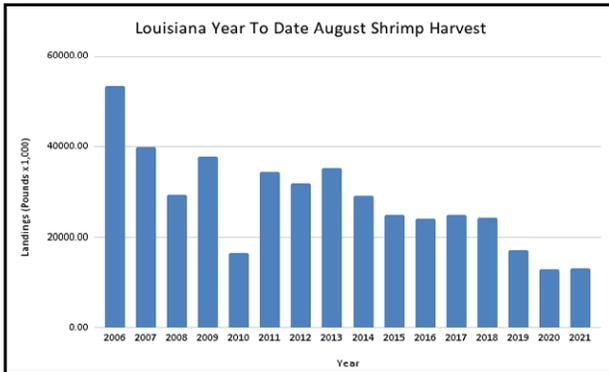
When placed in a suitable oyster habitat, cultch material provides a substrate for free-floating oyster larvae to attach and grow, resulting in a mature, productive oyster reef. Potential long-term benefits from increasing available cultch material include increased oyster production and oyster population connectivity, resilience, and stability. Healthy, interconnected oyster populations form reefs that provide the hard substrate needed for oyster larvae to settle, grow, and sustain the population. In addition to providing habitat for oysters, these reefs serve as a habitat for various marine organisms, from small invertebrates to large recreationally and commercially important species. Furthermore, oyster reefs provide structural integrity, improve water quality, and potentially reduce coastal erosion.

Caillou Lake was chosen because it has historically been one of Louisiana's most productive oyster seed grounds. According to the most recent stock assessment, a (365-acre) cultch plant constructed there in 2012 contained approximately 30 percent of the available oyster resources west of the Mississippi River.

The cultch plant will be closed to recreational and commercial oyster harvest for at least two years to allow time for oyster recruitment and growth. LDWF will monitor the performance of the plant through regularly scheduled sampling events.

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.



Important Dates & Upcoming Events

Nov. 6, 2021: Recreational Red Snapper For-Hire Season closed in federal waters

Jan. 1, 2022: Commercial and Recreational Lane Snapper open in federal waters

THE GUMBO POT

CATFISH AND SHRIMP LA FITTE*

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 eggs
- 1 cup milk
- 2 cups all-purpose flour
- 2 teaspoons salt
- 1 teaspoon cayenne pepper
- 4 U.S. farm-raised catfish fillets
- Vegetable oil for deep frying
- 3 tablespoons butter, melted
- 12 shrimp, shelled and deveined
- 1/2 teaspoon chopped garlic
- 12 3 x 1/4-inch strips of ham
- 1 tablespoon dry vermouth
- 1/2 cup heavy cream
- 1 tablespoon chopped green onions
- 1 teaspoon lemon juice
- salt (to taste)
- dash of cayenne pepper
- parsley sprigs and lemon wedges

Method:

Beat eggs and milk in a shallow dish. Mix flour, salt and cayenne pepper in another shallow dish or on a piece of wax paper. Dredge catfish fillets in flour mixture, then in egg mixture and again in flour. Set aside on a wax-paper lined baking sheet.

Pour oil into a deep fryer or a large, deep skillet and heat to 360°F on a deep-frying thermometer. Place fillets, two at a time, in hot oil and fry for 2 to 3 minutes on each side, or until golden brown and fish flakes easily when tested with a fork. Place on paper towels to drain.

While catfish are frying prepare the sauce. Heat 1 tablespoon of the melted butter in a large skillet over medium heat. Add shrimp and sauté until light pink on both sides; do not overcook. Stir in garlic, ham strips and vermouth. Mix in cream, half of the green onion, lemon juice, salt and cayenne pepper; cook for 1 to 2 minutes to reduce cream. Remove from the heat and whisk in remaining 2 tablespoons melted butter.

Place a catfish fillet on each serving plate and top with three shrimp pieces. Arrange ham strips to fill in gaps between shrimp. Spoon sauce onto catfish, and sprinkle with remaining green onion. Garnish with lemon wedges and parsley sprigs and serve.

*Serves 4

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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