



*Shark fisheries receive a lot of attention from conservationists, regulators and fishers, specifically due to their ecological value as upper-level predators. In the United States sharks have a history of being overfished, which have resulted in modification of fishing quotas and harvest practices. However, the question remains, are modern shark fisheries sustainable? This essay, written by Emily Robicheaux, a School of Renewable Resources graduate student, highlights the regulatory landscape of shark fisheries attempts to answer that very question.*

## **Challenges for U.S. Shark Fisheries and Fishers**

Contrary to a somewhat common belief, there currently remains a commercial shark fishing industry in the United States. However, dissimilar to other countries around the world, this industry is highly managed and strictly regulated at international, federal and state levels with the goal of maintaining a long-term sustainable fishery. These restrictions include the permits needed to retain sharks and laws restricting the sale, transportation or import and export of sharks. Limited domestic consumption of sharks or their fins also poses difficulties to the overall shark market. Even after the successful sale to consumers, the health concerns of ingesting high levels of mercury can be a deterrent for the consumption of shark. Each of these items creates challenges for U.S. shark fisheries.

In Louisiana, for example, a fisherman looking to harvest sharks must obtain a valid, original commercial state shark permit issued by the Department of Wildlife and Fisheries along with a federal shark directed commercial fishing permit issued by the National Oceanic and Atmospheric Administration (NOAA). To obtain the federal permit, one must also attend a safe handling, release and identification workshop hosted by the Atlantic Highly Migratory Species Division of NOAA. These permits must be renewed annually, and all of this must be accomplished before a single shark can be harvested. Once a fisherman obtains these permits, he is limited to harvesting 55 large coastal sharks per trip in the Gulf of Mexico. To operate within permit guidelines, there are also size limits, gear restrictions, area closures and reporting requirements that fishermen must abide by. Even though there may be an interest or demand for fins in the U.S., 13 states have enacted shark fin bans restricting the sale, transport or shipping of shark fins to or through the state thus limiting where shark harvest is even possible. Upon harvesting sharks, fishermen may only sell to wholesale dealers who must possess a shark dealer fishing permit. For local sale or consumption of shark fins or meat, the process might end there, but there is a great international demand for sharks, resulting in a higher price for shark fins or meat than there is here in the U.S.

To sell internationally, dealers must then possess a Convention on International Trade of Endangered Species of Wild Flora and Fauna (CITES) export permit which must be renewed annually. The buyer in a foreign country must also possess the CITES import permit for their country to be able to buy meat or fins from a dealer in the U.S. The closest international market and demand for Louisiana shark fins and meat is Mexico, but a boundary to the exportation to Mexico is the transportation through Texas. Challengingly, Texas is one of 13 states in the US that has enacted bans on the sale, transport and shipping of shark fins. For fins to be transported or shipped through Texas, they must be naturally attached to the carcass, meaning whole shark carcasses must be transported instead of just the fins. There is a large disparity between the market value of fins and shark meat, which devalues the sale of fins with the additionally incurred transportation and shipping costs of the less valuable shark meat.

The limited consumption of sharks in the United States has long since been affected by negative public perception that plays a large role in the lack of shark marketability. The media has portrayed harvesting sharks as a gruesome and inhumane process that only consists of shark finning. While that may take place in other areas around the world, that is not the reality of the U.S. shark fishery. Finning, which is the process of removing the fins and discarding the body back into the ocean, has been banned in the United States since 1993. Shark fins are legally only allowed to be removed once a vessel has returned to land. There is also the perception that all shark populations around the world are critically endangered which is an overgeneralization. Of the 43 Atlantic shark species that the US manages, only two are threatened and none are endangered.

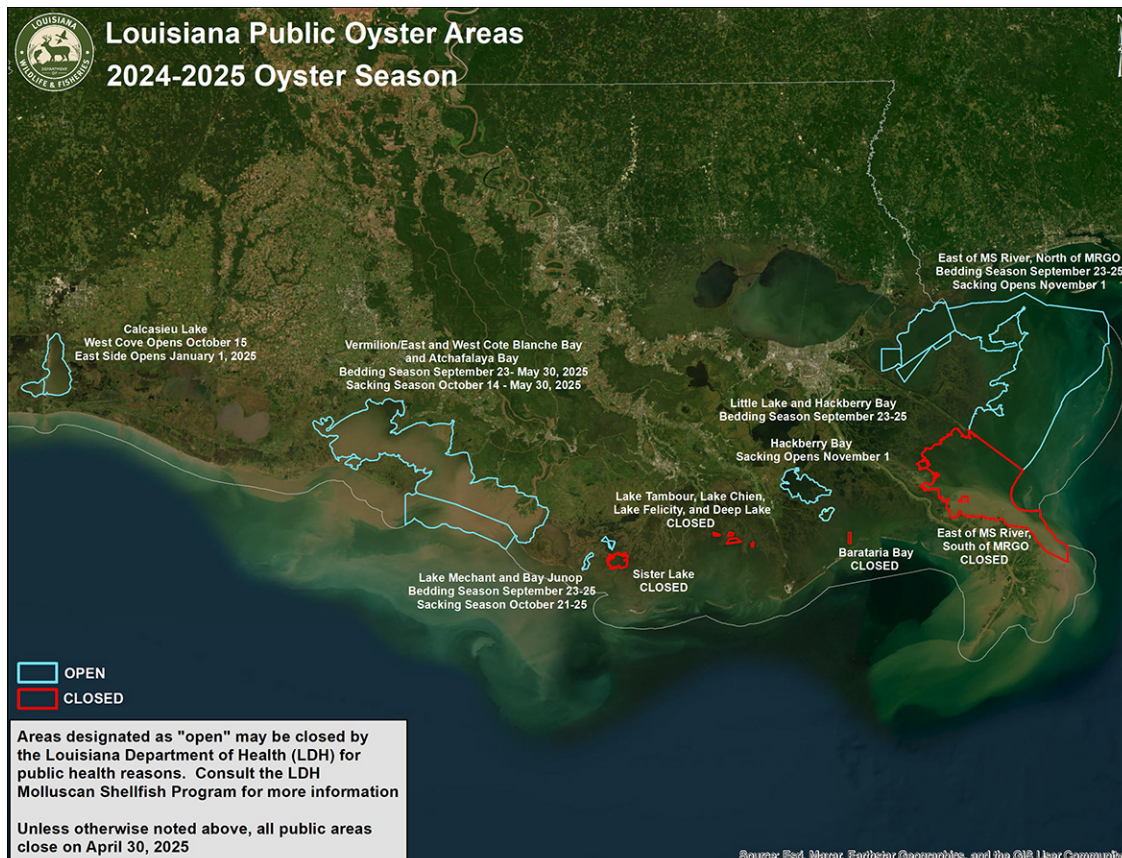
In all, the U.S. shark fishery is one aimed at long-term sustainability and economic viability. While the industry maintains sustainability using size limits, trip retention limits, gear limitations, species restrictions and annual quotas, there are many other challenges that the industry faces. Many permits must be applied for or renewed annually. There are limitations within the domestic market and to the viability of international markets. All these challenges build to restrict the capacity or market share the U.S. shark fishery has on a global stage.

## The Louisiana Wildlife and Fisheries Commission Set the 2024-2025 Public Oyster Season

The Louisiana Wildlife and Fisheries Commission set the 2024-2025 oyster season based on the annual oyster stock assessment provided by the Louisiana Department of Wildlife and Fisheries biologists and comments received from members of the public, including the oyster industry.

The following dates were set for the upcoming oyster season:

- Vermilion/East and West Cote Blanche Bay/Atchafalaya Bay Public Oyster Seed Grounds shall open at one-half hour before sunrise on Monday, Sept. 23, 2024, and shall close at one-half hour after sunset on Friday, May 30, 2025, although the harvest of market oysters for direct sale shall not commence before Monday, Oct. 14, 2024.
- Hackberry Bay, Little Lake, Lake Mechant, Bay Junop, and that portion of the Public Oyster Seed Grounds East of the Mississippi River within the Louisiana Department of Health (LDH) Shellfish Harvest Areas 1 and 2 shall open for seed bedding purposes only at one half-hour before sunrise on Monday, Sept. 23, 2024, and shall close at one half-hour after sunset on Wednesday, Sept. 25, 2024.
- The Calcasieu Lake Public Oyster Area shall open solely for sacking of market-size oysters: the West Cove shall open at one-half hour before sunrise on Tuesday, Oct. 15, 2024, and East Cove shall open at one-half hour before sunrise on Wednesday, Jan. 1, 2025.
- Lake Mechant and Bay Junop shall open for sacking of market oysters for direct sale at one-half hour before sunrise on Monday, Oct. 21, 2024, and shall close to the harvest of market oysters at one-half hour after sunset on Friday, Oct. 25, 2024.
- The Public Oyster Seed Grounds and Reservations east of the Mississippi River, including LDH Shellfish Harvest Areas 1, 2, 3, and 4, and Hackberry Bay will open for sacking of market-size oysters only at one half-hour before sunrise on Friday, Nov. 1, 2024.
- Unless otherwise stated above, all public oyster areas shall close, as per Louisiana law, on April 30, 2025.



During the 2024-25 oyster season, the following provisions will be in effect:

- Except for the Vermilion/East and West Cote Blanche/Atchafalaya Bay Public Oyster Seed Grounds, 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 limit of sacks of oysters per vessel. The daily limit shall not exceed 30 sacks of oysters per vessel and the possession limit shall be twice the daily limit for the Public Oyster Seed Grounds east of the Mississippi River, and the Hackberry Bay Public Oyster Seed Reservation. The daily and possession limits for the Bay Junop Public Oyster Seed Reservation and the Lake Mechant Public Oyster Seed Grounds shall not exceed 30 sacks of oysters per vessel per day. The daily and possession limits for Calcasieu Lake shall not exceed 15 sacks of oysters per vessel per day in aggregate between West Cove and the east side of the lake, with no more than 10 sacks per day allowed from the east side of the lake. 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 limits 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, at such times and in such public oyster areas where the harvest of seed oysters is allowed. The possession limit shall not apply to vessels operating under a valid Oyster Cargo Vessel Permit, and these properly permitted vessels shall not harvest oysters while operating under the cargo permit.
- All vessels harvesting seed oysters from the open public oyster areas 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 on the same day.
- 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 shall 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 shall be 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 shall allow on-board inspection and sampling of seed oyster loads by Department of Wildlife and Fisheries (LDWF) personnel.
- All oysters harvested from public areas, seed grounds or reservations for the purpose of market sale shall be uncontaminated, sealed and not gaping as described in R.S. 56:433.
- All oysters harvested from public areas, seed grounds or reservations for the purpose of direct sale shall measure a minimum of 3 inches from hinge to bill as described in R.S. 56:433.
- Prior to leaving public oyster areas, seed grounds or reservations with oysters harvested from said areas, all oysters must be sacked, the number of sacks shall be recorded in a logbook, and each sack shall be properly tagged, with the exception of bedding vessels harvesting seed oysters.
- 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, shall have all oyster scrapers unshackled.
- In Calcasieu Lake, oyster scrapers are prohibited. Oyster harvesting shall be limited to oyster tongs or 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.
- Every vessel harvesting oysters from the Public Oyster Areas shall report harvest information to the LDWF no later than 9 p.m. each day fished. Vessels shall provide the following information: Captain's name, oyster harvester number, vessel number, the total number of sacks harvested that day, total barrels of seed removed, and the LDH Harvest area fished. Electronic Reporting shall be required and shall be through the e-Reporting application via smart phone. The eReporting app is supported by both iOS and Android. Fishermen will need to download the app from these links at the Apple Store or Google Play Store then create an account using an email. The registration page requires name, commercial fishing license number and type of license to register. Once the account is created, the fisherman will add their vessels. Follow this link for more information on the eReporting app and how to use it [www.wlf.louisiana.gov/page/oyster-e-reporting](http://www.wlf.louisiana.gov/page/oyster-e-reporting). This reporting does not substitute for trip ticket reporting.

The following areas shall remain closed for the entire 2024-25 oyster season:

1. Sister Lake and Bay Gardene Public Oyster Seed Reservations, as described in R.S. 56:434.
2. That portion of the Public Oyster Seed Grounds east of the Mississippi River, as described in LAC 76:VII.511, within the Department of Health Shellfish Harvest Areas 5, 6, 7.
3. The 2023 Drum Bay spat-on-shell broodstock reef with the following coordinates:
  - 29 degrees 52 minutes 50.471 seconds, -89 degrees 16 minutes 38.502 seconds
  - 29 degrees 52 minutes 54.871 seconds, -89 degrees 16 minutes 25.121 seconds
  - 29 degrees 52 minutes 49.018 seconds, -89 degrees 16 minutes 21.173 seconds
  - 29 degrees 52 minutes 44.382 seconds, -89 degrees 16 minutes 34.559 seconds
4. The Lake Tambour, Lake Chien, Lake Felicity, and Deep Lake Public Oyster Seed Grounds as described in LAC 76:VII.517.
5. The 2023 Calcasieu Lake Cultch Plant with the following coordinates
  - 29 degrees 50 minutes 31.761 seconds, -93 degrees 18 minutes 42.243 seconds
  - 29 degrees 50 minutes 20.951 seconds, -93 degrees 18 minutes 44.229 seconds
  - 29 degrees 50 minutes 29.153 seconds, -93 degrees 18 minutes 21.044 seconds
  - 29 degrees 50 minutes 18.585 seconds, -93 degrees 18 minutes 21.352 seconds
6. The 2024 Morgan Harbor Cultch Plant with the following coordinates:
  - 29 degrees 49 minutes 00.15 seconds, -89 degrees 18 minutes 30.37 seconds
  - 29 degrees 48 minutes 42.57 seconds, -89 degrees 18 minutes 13.44 seconds
  - 29 degrees 49 minutes 34.91 seconds, -89 degrees 17 minutes 44.92 seconds
  - 29 degrees 49 minutes 21.64 seconds, -89 degrees 17 minutes 25.17 seconds
7. Oyster harvest on the Sabine Lake Public Oyster Area is prohibited as described in R.S.56:435.1.
8. Oyster harvest is prohibited on artificial reef sites, as described in LAC 76:VII.537.
9. The Barataria Bay Public Oyster Seed Grounds, as described in LAC 76:VII.517.

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 close, or 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. Remember to check LDH closure lines before harvesting. Current closure lines can be found here: <https://ldh.la.gov/page/molluscan-shellfish-program>.

## LDWF Secretary Requests LWF Commission to Consider Expanding Recreational, Commercial Shark Harvest

Louisiana Department of Wildlife and Fisheries (LDWF) secretary Madison Sheahan sent a letter to the Louisiana Wildlife and Fisheries Commissioners requesting them to consider expanding recreational and commercial opportunities for sharks for Louisiana sportsmen.

She recommends eliminating the recreational size and bag limits for blacktip and bull sharks. For these sharks, she recommends removing the 54-inch recreational minimum size limit and the one per-person daily possession limit. She is also recommending an increase in allowable daily commercial harvest from 45 to 55 sharks per trip.

“As the species quickly adapts and rebuilds due to successful collaborative conservation efforts, we are obligated to the sportsmen of Louisiana to exercise adaptive management in order to mitigate user conflict and maximize opportunity,” said Sheahan. “The blacktip and bull shark numbers are now healthy enough to warrant additional harvest; and doing so would further support our management efforts for numerous species sought after by both commercial and recreational fishermen.”

Current shark limits were established when these populations were declining, or when no stock assessment was available. Blacktip and bull shark populations are now sustainable, and encounters and depredation are becoming more numerous.

Link to the letter can be found here: [https://www.wlf.louisiana.gov/assets/NEWSROOM/September\\_2024/Signed-Letter-to-the-Commission---Expansion-of-Recreational-and-Commercial-Blacktip-and-Bull-Sharks.pdf](https://www.wlf.louisiana.gov/assets/NEWSROOM/September_2024/Signed-Letter-to-the-Commission---Expansion-of-Recreational-and-Commercial-Blacktip-and-Bull-Sharks.pdf)

JEFF LANDRY  
GOVERNOR



MADISON D. SHEAHAN  
SECRETARY

PO BOX 98000 | BATON ROUGE LA | 70898

September 3, 2024

Chairman Brandon DeCuir  
Louisiana Wildlife and Fisheries Commission  
2000 Quail Drive,  
Baton Rouge, LA 70898.

Dear Chairman DeCuir and the Louisiana Wildlife and Fisheries Commission,

Secretary Madison Sheahan and the Department of Wildlife and Fisheries respectfully requests the Louisiana Wildlife and Fisheries Commission (LWFC) to consider expanding recreational and commercial opportunities for blacktip and bull sharks for the benefit of Louisiana sportsmen.

We recommend eliminating recreational size and bag limits for blacktip and bull sharks. For these shark species, we recommend removal of the 54 inch recreational minimum size limit along with the one per person daily possession limit. We also recommend an increase in allowable daily commercial harvest from 45 to 55 sharks per trip, with authority for the Secretary to further modify these commercial harvest limits as deemed necessary.

As a keystone species, sharks play an important role in the Gulf of Mexico ecosystem. These sharks, as apex predators, provide for a balanced ecosystem by keeping prey species from over-expanding in population and range and help to keep other predators in check. However, they should be managed holistically and adaptively to account for their rapidly expanding numbers and subsequent interactions. The current size and bag limits were put in place when sharks were at an all-time low. As the species quickly adapts and rebuilds due to successful collaborative conservation efforts, we are obligated to the sportsmen of Louisiana to exercise adaptive management in order to mitigate user conflict and maximize opportunity. Therefore, the blacktip and bull shark numbers are now healthy enough to warrant additional harvest; and doing so would further support our management efforts for numerous species sought after by both commercial and recreational fishermen.

The expanding populations of bull sharks and blacktip sharks in our waters are detrimental to our recreational, charter, and commercial fisheries. Our fishermen have reported an increase in sharks preying upon their catches, causing higher than normal discard mortality and negatively impacting the fisheries they harvest. Allowing for additional recreational and commercial harvest opportunities for these sharks would lead to more efficient operations while providing a positive economic impact on the citizens of Louisiana. We respectfully request your consideration of these recommended changes to the regulations to benefit the Sportsman's Paradise.

Sincerely,

Madison D. Sheahan, Secretary  
Louisiana Department of Wildlife and Fisheries

2000 QUAIL DRIVE

BATON ROUGE, LA 70808

225-765-2800

WLF.LOUISIANA.GOV

## Reminder: Flounder Season Set to Close Oct. 15 to Nov. 30 for Commercial and Recreational Sectors

The annual closed season for the recreational and commercial harvest of southern flounder, from Oct. 15 through Nov. 30 of each year, is approaching. This statewide closure for southern flounder is for all sectors and all gear types, including any flounder caught as bycatch in any other fishery. The Louisiana Wildlife and Fisheries Commission (LWFC) was granted the authority by the Legislature to modify the shrimping bycatch exemption if the flounder stock is overfished and/or undergoing overfishing. Southern flounder stock is presently considered to be overfished. Therefore, exemptions that previously existed for southern flounder caught as bycatch on a shrimping trip are still no longer applicable.

This closed season is necessary to attempt to recover the stock of southern flounder, which is overfished based on results from the 2020 southern flounder stock assessment. The annual closed season in the fall allows mature female flounder to escape inshore waters and move offshore to spawn. This closed season is projected to create a 50 percent reduction in mature female southern flounder harvest. The closed season is an attempt to help the stock recover to a healthy biomass target by 2028.



## Recreational Red Snapper Season Closed Oct. 6 Following a Successful Run of 151 Days

The 2024 red snapper season was one of Louisiana's best fishing seasons yet. Thanks to the active management allowed by LA Creel, Louisiana anglers were able to fish Red Snapper for 151 days this year, with the earliest opening (April 15) since the start of state management. The 2024 season also had the most days with a four-fish daily bag limit since state management went into effect.

Following the success of the season, Louisiana Department of Wildlife and Fisheries (LDWF) secretary Madison Sheahan signed a declaration of emergency to close the private recreational and state charter Red Snapper season in state and federal waters off Louisiana at 11:59 p.m. on Oct. 6 due to the state's allocation having been exceeded.

"We would like to thank the 20,000 anglers in Louisiana who have actively contributed to conservation and a very successful red snapper season," said Sheahan. "We look forward to having everyone next spring ready to catch more red snapper in the Sportsman's Paradise."

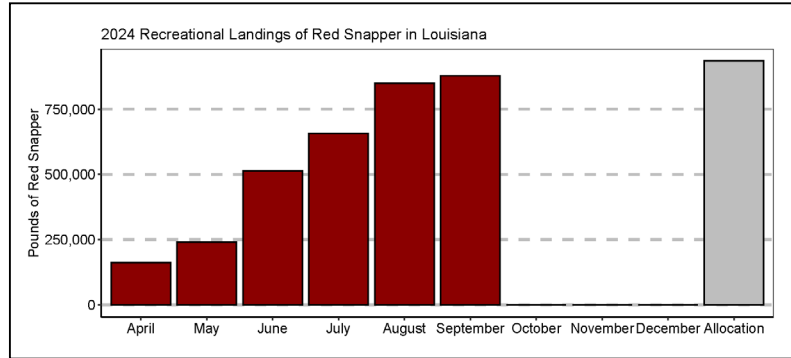
LA Creel estimates indicate that 966,005 pounds, or 103.4 percent of Louisiana's 2024 annual private recreational and state charter allocation of 934,587 pounds, have been harvested through Sept. 22. Once all data has been reported through Oct. 6, a final estimate with the complete landings data for the 2024 season will be released.

The Louisiana Department of Wildlife and Fisheries serves the Sportsman's Paradise and promotes fishing opportunity for current and future generations through managing, conserving, and promoting the wise utilization of Louisiana's renewable fish and wildlife resources, and this red snapper season is a prime example. Management of red snapper relies upon the participation of anglers in our LA Creel dockside surveys as well as the nearly 20,000 recreational offshore landing permit holders reported this season who fish offshore. During the majority of the red snapper season, red snapper anglers were also able to fish for other popular species like greater amberjack during both the May and fall seasons for that species, as well as gray triggerfish.



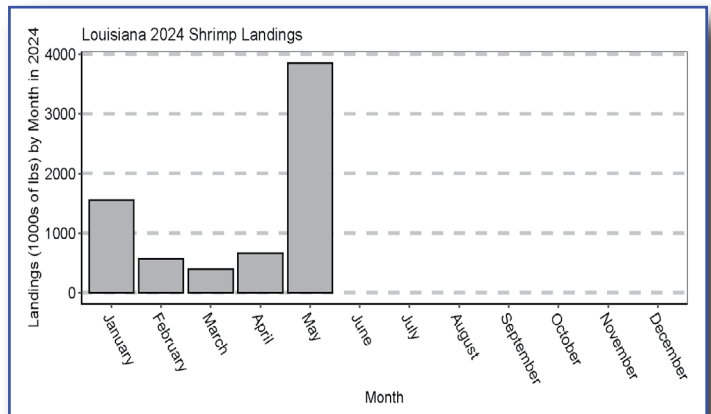
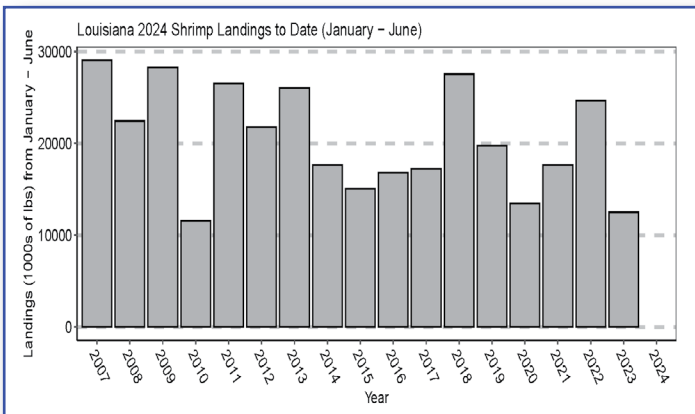
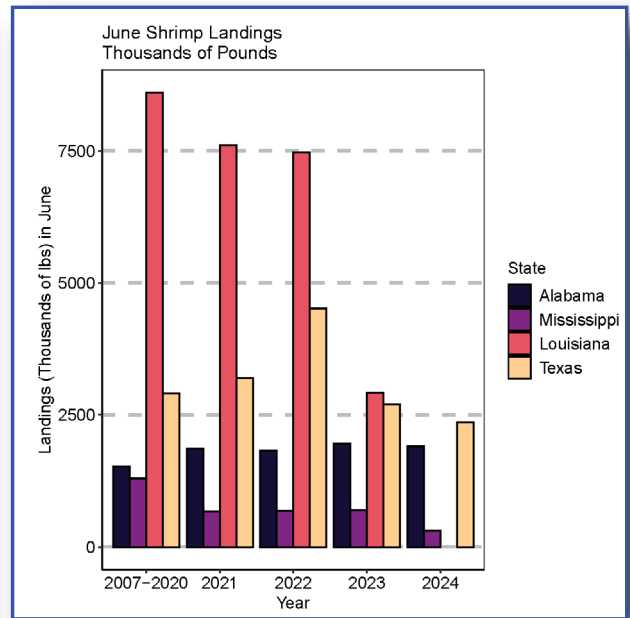
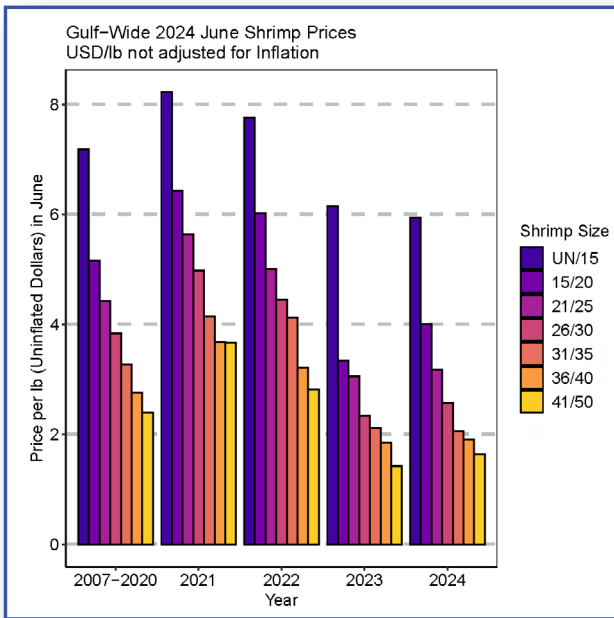
## Louisiana Snapper Watch

The Louisiana Department of Wildlife and Fisheries (LDWF) released the latest private recreational red snapper landing estimates through Sept. 15, 2024. LA Creel, LDWF’s near real-time landings data collection program, indicates that 966,005 pounds, or 103.4 percent percent, of Louisiana’s 2024 annual private recreational allocation of 934,587 pounds have been harvested during the 2024 red snapper season.



## Louisiana Shrimp Watch

The shrimp watch data for the August issue includes data through June 2024. All landing data is based on trip ticket data provided by Gulf States Fisheries Commission and no estimations have been made.



# **THE GUMBO POT**

## **Smoked Grouper Tartine\***

Recipe courtesy of Ms. Sarah's Country Kitchen

From Ms. Sarah: Continuing our smoked fish series, please see the smoked fish recipe below if you need a refresher, we made an updated version of "tuna salad." Feel free to substitute your favorite smoked white fish for this recipe. Please reach out to the editor with suggestions for recipes or ingredients to use in future editions.

We are always looking for feedback and improvement!



### **Ingredients:**

½ lb. smoked grouper or smoked white fish  
 1 chopped celery stalk  
 1 pickled shallot (chopped)  
 2 tbsp red wine vinegar  
 2 tsp sugar  
 2 tbsp water  
 ¼ cup mayo  
 2 tbsp stone mustard  
 ¼ tsp dill weed  
 Salt and pepper

### **Directions:**

1. Heat a small pot over medium-high, add shallot, red wine vinegar, sugar and water. Heat until bubbling and shallot becomes pink.
2. Using two forks, flake the smoked white fish into a large bowl. Add celery, mayo, stone mustard, dill weed and pickled shallot. Mix until combined. Add salt and pepper to taste.
3. Serve over salad greens on a sliced baguette.
4. Enjoy!

*\* Total Time: 15 minutes, Feeds 2-3 people*

## **Smoked Fish Recipe**

If you have your own smoker, try out Ms. Sarah's Country Kitchen smoke recipe below!

### **Ingredients:**

1 lb. fish of choice  
 1/2 cup sea salt  
 2-quart water  
 Woodchips of choice

### **Directions:**

1. Cut fish filets into even portions and add to a large glass dish (large enough to hold 8 cups of liquid).
2. Make the saltwater brine by adding salt to the water and pour over filets. Brine the fish from 6-12 hours. Rinse the brine off the fish with freshwater before smoking.
3. Bring smoker up to 180 degrees. Add fish skin side down (we place the fish on aluminum foil before placing in smoker to reduce sticking) to the smoker. Spritz the fish with water every 30 minutes for 2 hours or until the fish has reached an internal temperature of 140 degrees. Keep a consistent, heavy smoke for the full 2 hours.
4. Remove the fish and enjoy!





## For more information, contact your local extension agent:

### Thu Bui

Marine Agent  
St. Mary, Iberia and Vermilion Parishes  
Phone: (337) 828-4100, ext. 300  
[tbui@agcenter.lsu.edu](mailto:tbui@agcenter.lsu.edu)

### Thomas Hymel

Marine Agent  
Iberia, St. Martin, Lafayette, Vermilion, St. Landry and Avoyelles Parishes  
Phone: (337) 276-5527  
[thymel@agcenter.lsu.edu](mailto:thymel@agcenter.lsu.edu)

### Carol D. Franze

Marine Agent  
Southeast Region  
Phone: (985) 875-2635  
[cfranze@agcenter.lsu.edu](mailto:cfranze@agcenter.lsu.edu)

### Dominique Seibert

Marine Agent  
Plaquemines and St. Bernard Parishes  
Phone: (504) 433-3664  
[dseibert@agcenter.lsu.edu](mailto:dseibert@agcenter.lsu.edu)

### Haley Gambill

Marine Agent  
Terrebonne and Lafourche Parishes  
Phone: (985) 873-6495  
[mgambill@agcenter.lsu.edu](mailto:mgambill@agcenter.lsu.edu)

### Mark Shirley

Marine Agent  
Jefferson Davis, Vermilion, Acadia, St. Landry, Evangeline, Cameron, Calcasieu, Lafayette, Beauregard and Allen Parishes  
Phone: (337) 898-4335  
[mshirley@agcenter.lsu.edu](mailto:mshirley@agcenter.lsu.edu)

### Albert 'Rusty' Gaudé

Marine Agent  
Jefferson, Orleans, St. Charles and St. John Parishes  
Phone: (504) 433-3664  
[agaude@agcenter.lsu.edu](mailto:agaude@agcenter.lsu.edu)

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 Jeffrey Plumlee at [jplumlee@agcenter.lsu.edu](mailto:jplumlee@agcenter.lsu.edu)

### Jeffrey Plumlee

Fisheries Specialist  
Louisiana State University AgCenter  
334 Renewable Natural Resources Building  
Baton Rouge, LA 70803  
Phone: 225-578-4102  
Email: [jplumlee@agcenter.lsu.edu](mailto:jplumlee@agcenter.lsu.edu)

Be sure to visit the *Lagniappe* blog for additional news and timely events between issues.  
<https://louisianalagniappe.wordpress.com/>

## Lagniappe Fisheries Newsletter

Editor: Jeffrey Plumlee    Web coordinator: Melissa Castleberry    Copy editor: Roy Kron