

Summit: Adapting to Change

LOUISIANA Fisheries Forward 2018

SCHEDULE OF EVENTS / 8:30 AM TO 4 PM

Speakers		Meeting Room 2
9:00	Welcome	
9:30	Louisiana Department of Wildlife and Fisheries Updates	
10:10	LDWF Data Collection & Sampling: How it all Works	
10:30	Make Your Voice Heard in the Management Process	
11:20	New Market Opportunities Panel: E-commerce, LA Direct, Ecotourism, Working on the Water Jobs	
1:20	Diversions Panel	
3:00	Door prizes awarded	




BEYOND THE BOAT:
Seafood Processing Pavilion

9:30 am to 3:00 pm

Demonstrations by chefs and cooking school students
Workshops, including: Micro-Processing Basics,
Seafood Labeling Requirements,
Packing & Shipping Seafood

LOUISIANA DIRECT SEAFOOD
Your Freshest Catch



U.S. Coast Guard Demonstrations

Safety inspectors, Rescue boat, Damage control trailer

Outside parking lot

Oyster/Shrimp Forum		Meeting Room 1
10:10	Private Oyster Seed Production for LA Lease Holders	
10:40	GOM Shellfish Initiative: A Regional Approach	
11:00	Oyster South: Building a Community Around Southern Oyster Farms	
11:30	Updated Hurricane Procedures for Commercial Fishermen	
12:30	LA Shrimpers Association forum	



The Pontchartrain Center



Vendor Demonstrations

Registration

Main Entrance

All Parking

MEETING ROOM 1

MEETING ROOM 2

LUNCH



Lunch will be served between 11:20 am and 12:30 pm

Advance registration is required for lunch ticket.



Summit would not be possible without the participation of many industry and university professionals.

Their time and talent are appreciated!

DIVERSIONS PANEL

- Shrimp Task Force
- Finfish Task Force
- Oyster Task Force
- Coastal Protection and Restoration Authority
- Crab Task Force
- Louisiana Department of Wildlife and Fisheries

BEYOND THE BOAT: Seafood Processing Pavilion

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Your Freshest Catch



SEAFOOD COOKING DEMONSTRATIONS BY:

Chef Daniel Causgrove, Seaworthy

Chef Dana Honn, Carmo

Chef Nathan Richard, Cavan

Chef Brian Burns, Peche

*Chef John Folse Culinary Institute (Nicholls) students,
led by Chef Monica Larousse*

SEAFOOD PROVIDED BY:

Plate frozen shrimp, Anna Marie Shrimp
Vermilion Bay Sweet black drum, Big D's Seafood
Garfish, Captain Quincy Seafood
Cage-grown oysters, Grand Isle Sea Farms
Flathead catfish, Freshwater Seafood

DOOR PRIZES SPONSORED BY:

Alario Bros., Fisherman's Net & Supply Co.,
Pontchartrain Blue Crab, Working on the Water (WOW)/
St. Bernard Economic Development Foundation

THANKS TO OUR CO-SPONSORS:



TRADE SHOW VENDORS

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Audubon G.U.L.F.
Barataria-Terrebonne National Estuary Program (BTNEP)
Belmark
Bestway Refrigerated Service, Inc.
Bruneaux Bait
CCL Enterprises, LLC
Coastal and Marine Operators (CAMO)
Department of Natural Resources/Office of Coastal Management
Fisherman's Net and Tackle Supply
Gaudet Aluminum Boats, LLC
Gulf Restoration Network
Howe Corporation
Lake Pontchartrain Basin Foundation
LA SAFE with Foundation for Louisiana
Louisiana Department of Health
Louisiana Department of Wildlife & Fisheries
Louisiana Sea Grant Law & Policy Program
Louisiana Sea Grant Oil Spill Science Outreach Program
Louisiana Sea Grant Oyster Hatchery
Louisiana Seafood Promotion & Marketing Board
Louisiana Shrimp Association
Louisiana Direct Seafood
LSU AgCenter – MarketMaker
LSU AgCenter Food Incubator
LSU School of Nutrition and Food Sciences
National Institute for Occupational Safety & Health (NIOSH)
NOAA Fisheries Gear Monitoring Team
Port of Delcambre
Riceland Crawfish
Ron Chapman Shipwrights Inc.
Stella Maris Maritime Ministries
The University of Mississippi
WOW / St. Bernard Economic Development Foundation

DEMONSTRATIONS

Coalition to Restore Coastal Louisiana: Fishing for Data
Fletcher Technical Community College: Marine Diesel Engine Repair
Grand Isle Sea Farms: Sustainable Coastal Aquaculture/Off-bottom Oysters
Louisiana Sea Grant: Black Spot and Sulfite in Louisiana Shrimp, Crab Shedding Systems
LFF Mobile Quality Training Trailer: Cold Chain Management
Louisiana Department of Agriculture and Forestry: Weights and Measures
LSU School of Nutrition and Food Sciences: Modified Atmosphere Packaging
Nav-Tech Marine Electronics: Radar & GPS Units
Northshore Technical Community College: Hydraulics
Nunez Community College: Welding
Randy Skinner: Wing Trawling System
Seafood Analytics: Certified Quality Reader (CQR)
University of Florida/Florida Sea Grant: Venting & Descending Gear for Barotrauma
University of Georgia/Georgia Sea Grant: Black Gill Disease & Reporting



www.LaFisheriesForward.org