

News Release
Crab Industry

On March 25th, Delcambre will hold their annual Louisiana Direct Seafood Academy and Dock Day workshop from 6 p.m. until 8 p.m. This workshop is a very good opportunity for people that love to crab to educate themselves on the crabbing industry and the brand new regulations and updates that are occurring. It's going to specify certain enforcements and programs that will be taking place. Topics will benefit existing shedding facilities and those interested in learning about shedding facility. Some of the topics include:

- Crab updates & statistics
- Crab professionalism program
- Refrigeration & handling
- Artificial bait
- USCG regulation
- LDWF crab fishery management plan
- LDWF enforcement

The Dock Day and Seafood Academy will be held at the Shrimp Building (411 Main Street, Delcambre, LA 70528) and dinner and coffee will be provided. The meeting is free and is available to all crabbers, oystermen and fin fishermen, processors, and anyone else interested in the commercial fishing industry. On the first day of the meeting, there will be a feature on shrimp industry specific topics. The second day of the meeting, March 26th, will show more features in regards to the crabbing industry. A few features each day will consist of the following:

- US Coast Guard Safety Demonstration
- Tour of Local Shrimp Processing Facility (Day 1 Only)
- Crab Shredding Demonstration (Day 2 Only)
- Vacuum Packaging Demonstration following Recommend BMP
- Free Local Hospital Health Screening (12:00pm-3:00pm)

For more information about the program, contact Thu Bui at the LSU AgCenter at tbui@agcenter.lsu.edu or [\(337\)828-4100 ext. 300](tel:(337)828-4100).