

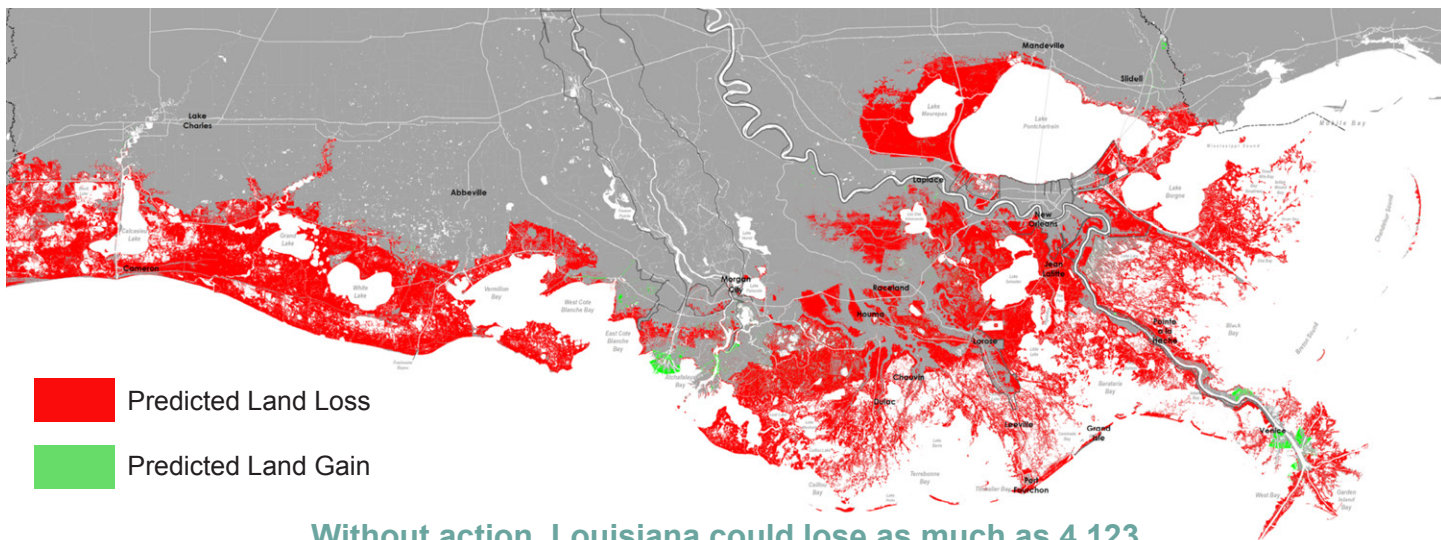
RESTORE

THE MISSISSIPPI RIVER DELTA



Louisiana's Land Loss Crisis

The Mississippi River Delta formed over thousands of years when North America's mightiest river deposited sand, silt and clay into the northern Gulf of Mexico. Over the last few hundred years, human alterations to the river system and rising sea levels have contributed to the delta's collapse. Since the 1930s, 1,900 square miles of Louisiana's coast have disappeared into open water. Additionally, recent catastrophes, such as Hurricanes Katrina and Rita, and the BP oil disaster, have exacerbated our coastal crisis. As the delta disappears, so does the natural protection it provides. We have to act now to restore our coast.



Without action, Louisiana could lose as much as 4,123 square miles of land in the next 50 years

Variety of Solutions

Robust, large-scale restoration projects, along with coastal protection and community resilience measures, are our best solutions for reducing land loss, protecting our communities and ensuring a sustainable future for generations to come.

Restoration of a healthy, productive Mississippi River Delta requires a variety of restoration solutions.

These include:

- Reconnecting the river to its delta through land-building sediment diversions
- Strategic use of dredged sediment to build and sustain wetlands and barrier islands
- Improved management of the Mississippi River
- Adopting community resilience measures, such as home elevation

WHO WE ARE Restore the Mississippi River Delta is working to protect people, wildlife and jobs by reconnecting the river with its wetlands. As our region faces the crisis of threatening land loss, we offer science-based solutions through a comprehensive approach to restoration. We are composed of conservation, policy, science and outreach experts from Environmental Defense Fund, National Audubon Society, the National Wildlife Federation, Coalition to Restore Coastal Louisiana and Lake Pontchartrain Basin Foundation.

RESTORE THE COAST, EAT ASIAN CARP

The Invasion of the Asian Carp

Asian carp is the catch-all name for a variety of species—including silver, bighead, grass and black carp—that originated in Southeast Asia. Introduced to U.S. waters in the 1970s to help control weed and parasite growth in aquatic farms, they escaped and began reproducing in the wild, rapidly spreading throughout the Mississippi River and its tributaries. Aggressive and fast-growing, Asian carp feed off of plants and microscopic animals, called plankton, often outcompeting native fish and shellfish species and causing these populations to decline. Additionally, silver carp leap out of the water, injuring boaters and causing damage to boating equipment. The spread of Asian carp into our lakes and rivers further imbalances the ecosystems on which Louisiana's native fish and shellfish depend.



Photo: Ted Lawrence, Great Lakes Fishery Commission

Bringing the System into Balance

Coastal restoration is essential to bringing the system back into balance and creating a stronger, more resilient future for Louisiana. Innovative control, management and eradication of invasive species such as the Asian carp will bolster restoration efforts, protecting native fish and wildlife, as well as their habitat, for generations to come.

Plus, they're tasty.

Try cooking carp at home with these Silver Carp/Silverfin Bone-In Steaks
Recipes Adapted from Chef Philippe Parola:

SILVERFIN/CARP PROVENCE

4 servings

- 4 Silverfin fish steaks
- 4 tablespoons olive oil
- 4 ounces white wine
- 2 tablespoons lemon juice
- 1 tablespoon finely chopped fresh garlic
- 2 tablespoons finely chopped onion
- 1 diced tomato
- 1 bunch parsley, finely chopped
- Salt and pepper to taste

Season Silverfin to taste. Pour olive oil in a baking pan and lay Silverfin steaks in pan. Sprinkle garlic, onion and parsley over the fish, followed by lemon juice. Bake at 325 for 5 minutes. Add white wine and diced tomato and continue baking for 12 minutes. Serve over pasta, rice or mashed potatoes.

SILVERFIN/CARP CAKES

4 servings

- 4 Silverfin steaks
- 4 ounces melted unsalted butter
- 1 tablespoon Dijon mustard
- 1 tablespoon lemon juice
- 2 eggs
- 1 ounce breadcrumbs
- Flour
- Salt, pepper and hot sauce to taste

Poach or steam Silverfin steaks until fully cooked. Break into pieces to remove bones. Place meat into a mixing bowl. Add butter, mustard, one egg and lemon juice. Mix well and add breadcrumbs. Season to taste. Form small cakes, rolling each in an egg wash followed by seasoned flour. Fry for 4 to 5 minutes until golden brown. Serve with a beurre blanc or lemon butter sauce.

