

## Changes to commercial vessel safety



*Photo of the month*



From January 2013, the way commercial vessel safety in Australia is regulated and operated will change in three ways:

1. A proposed Maritime Safety (National Law) Act will apply to operations of the domestic commercial vessel fleet;
2. A National System for Commercial Vessel Safety (National System) will operate in all states and territories;
3. The Australian Maritime Safety Authority (AMSA) will become the National Regulator of the National System.

The benefits of the proposed National System will be:

- \* A simplification of maritime safety laws;
- \* The clear and consistent application of nationally agreed standards across the country;
- \* Making it easier for seafarers and their vessels to work and move through the nation without barriers;
- \* A uniform approach to safety requirements.

In the meantime, between now and 2013, domestic commercial vessel operators will:

- \* Continue to be supported by your local maritime safety authority;
- \* Continue to pay fees and charges as determined by your local maritime safety authority;
- \* Continue to receive the same high level of service.

### EMPLOYMENT OPPORTUNITY

#### Senior Manager – Fish Health Adventure down under!

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Tassal Group is the largest aquaculture company in Australia, ASX listed, employing over 720 people and marketing 65% of the Tasmanian salmon industry's production. We are a pragmatic and vertically integrated company with an "egg to plate" focus which includes hatchery, farming, processing, value adding, administration, distribution, sales and marketing and everything else in between.

##### The Position

Reporting to the Head of Sustainability, you will be responsible for achieving company objectives in respect to fish health initiatives, including health strategy, management, selective breeding program, research and welfare certifications. You will become part of a passionate and dedicated team that helps set the direction of our dynamic organisation. This is your opportunity to identify and drive change within an industry.

##### Key focus:

- Fresh & Salt water health strategy & ongoing management
- Amoebic Gill Disease (AGD) strategy
- Selective breeding program
- Fish Health related research
- Welfare Certification

##### The Person

Dynamic and driven, you will bring a can do attitude and excitement to the team. We are looking for results that are driven from a mix of experience and new ideas, new ways of maximising returns based on leading edge fish health initiatives.

You will already have considerable demonstrated fish health experience, a veterinarian would be viewed favourably, but not necessary. The key aspects we are looking for is an outcome driven, agile thinker, capable of defining our fish health direction. You will be able to recognise opportunities through strong technical experience and capable of turning technical ability into commercial reality.

##### The Adventure

In addition to the fantastic opportunities offered by the position you will also get the opportunity to live in an amazing part of the world. Learn to BBQ, enjoy the sun and relaxed atmosphere the "Land of Oz" has to offer. We have assisted many families make the transition to the Australian way of life and as a result most want to stay – proves the Australian way of life does have its benefits.

If you are keen to join us at this exciting time of growth in our business, please send your application or request for further information to [angela.quinn@tassal.com.au](mailto:angela.quinn@tassal.com.au).

Applications close Wednesday 14th September 2011.



Nick, Mick and David, long time workmates at the Melbourne Wholesale Fish Market publicly express their camaraderie, mutual respect and dedication to the seafood industry.

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# SEAFOOD NEWS

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AUGUST 2011

Serving the Australian Seafood Industry

ISSN 1834-4399 VOLUME 9 No.7

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for  
new  
dredger

Reel  
scientists

Fishermen  
not to blame  
for turtle  
deaths



Marisa

Australia  
&  
India

## World class seafood industry



Entertainment on the night was provided by dancers in ostrich feathers who added excitement and colour to the event

"The submissions received this year were all of a high standard, showcasing the world class seafood industry we have right here in NSW and the ACT"

The seventh biennial *Sydney Fish Market Seafood Excellence Awards* were held on Saturday the thirtieth of June at the Sydney Town Hall. The more than four hundred guests celebrated the event with families, colleagues and peers.

The awards are a recognition of the best that the New South Wales and Australian Capital Territory seafood industry has to offer. This year there were fourteen categories in the awards and were made up from across the industry.

The Managing Director of The Sydney Fish Market Mr. Graham Turk said "finalists should all be tremendously proud of what they've achieved. The submissions received this year were all of a high standard, showcasing the world class seafood industry we have right here in NSW and the ACT". Mr. Turk went on to say that although it was important to recognise the seafood industry as a whole, the awards were about ensuring that leaders of the industry were acknowledged for their hard work and outstanding achievements.

The prestigious *Star of the Sea* award was given to Professor Robert R. Kearney from the University of Canberra. Professor Kearney is highly respected in the seafood industry and is a

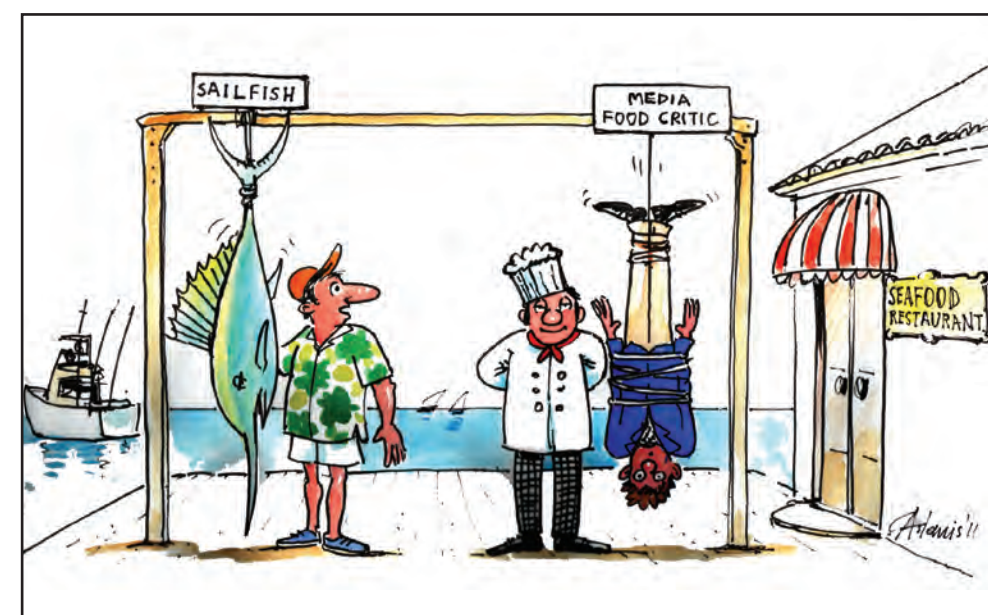
passionate campaigner for the marine environment and sustainable fishing practices. His research is a significant contribution to the development of the seafood industry ensuring that good science is always at the core of fisheries management and conservation.

The Excellence in Environmental Practice award went to Broken Bay Oyster Association for their ongoing commitment to environmental stewardship in the Hawksbury River Estuary.

Sam Smith from Pilu at Freshwater won the "Inspired by Seafood" award by finishing ahead of seven other contestants at the Seafood Showdown held at the Sydney Seafood school last month. Judges for this award included Lyndey Milan, one of Australia's most recognised food, wine and lifestyle personalities, top Sydney chef Sean Connolly, Markus Gerlich, General Manager, Australia, of New Zealand King Salmon, and Roberta Muir, from the Sydney Seafood School.

Top honours in the Sydney and Regional "Best Seafood Restaurant" category went to "The Flying Fish Restaurant and Bar" and "Fins Kingfish" for their outstanding seafood dining experience.

Continued on page 3 ►



## Conference and awards for Barra and Prawns

See story page 3 ►

Left: Dr Patrick Hone, from Fisheries Research and Development Corporation, recognised for his support and dedication to the Barramundi and Prawn industries. Dr Hone is flanked by Helen Jenkins, Executive Officer of the Australian Prawn Farmers Association.



## Marine Stewardship Council recertifies Heard Island & McDonald Island mackerel icefish fishery

Austral Fisheries' and Australian Longline's Heard Island and McDonald Island (HIMI) mackerel icefish (icefish) fishery has been recertified as sustainable, following an independent assessment against the Marine Stewardship Council standard for sustainable and well-managed fisheries. Products from this fishery can continue to bear the blue MSC ecolabel, which assures customers that they are fully traceable to a sustainable source.

First certified in 2006, this fishery was the first finfish species in Australia to be certified as sustainable by the MSC, and five years on it has demonstrated, via a rigorous, independent assessment process conducted by Scientific Certification System (SCS), that the stocks targeted remain healthy, the fishing practices used continue to have minimal impact on the marine eco-system and overall the fishery is sustainably managed.

The Heard and McDonald Islands are external territories of Australia and are located in the Southern Indian Ocean about 4,000 km south-west of Perth in Western Australia.

The Islands lie inside the Convention Area of the Commission for the Conservation of Antarctic Marine Living Resources (CCAMLR), but outside the Antarctic Treaty Area. CCAMLR management rules and prac-

tices closely follow precautionary and ecosystem-based principles. Catch levels and other conservation measures are agreed by CCAMLR, based on the advice of their scientific committee, and accredited observers monitor compliance with these measures.

The fishery operates in shelf areas within the Australian Fishing Zone (AFZ) surrounding HIMI out to 200 nautical miles, and is managed by the Australian Fisheries Management Authority (AFMA).

Icefish are native to Antarctic waters and rely on the production of a unique chemical that works like anti-freeze in their bodies to survive the almost freezing waters. Considered a delicacy by many, this white fleshed fish is exported to markets in Russia, Taiwan, China and Poland.

The recertification of this fishery covers operations by both companies, who use a combination of demersal or midwater trawling methods to catch between 70mt to 2000mt of icefish annually. This variation in annual allowable commercial catch is due to the highly variable natural recruitment of icefish, and also the aim to leave at least 75% of the available fish in the water for continued stock abundance and to feed various prey species.

As part of the effort to continually improve the

fishery a number of conditions, or management actions, have been specified as part of the recertification. These conditions relate to limit and target reference points, harvest control rules and enhanced information concerning the impact on the ecosystem and habitats. Both companies have agreed to action plans in order to meet these conditions.

Austral Fisheries CEO, David Carter, says that both Austral Fisheries and Australian Longline are committed to ensuring that their fishing and trading operations meet the highest global standard of environmental sustainability, and that recertification of their HIMI icefish fishery is testament to this commitment.

"To help ensure the sustainability of our operations we undertake annual research surveys on the icefish stocks and also use specialised trawling equipment, with a minimum mesh size of 90 mm, so as to enable juveniles to escape capture. We also work closely with scientists, fishery managers, conservation NGO'S and environment departments to ensure all fishing activity is sustainable, and appropriate for the unique marine environment in the sub-Antarctic region" said Mr Carter

Les Scott, CEO of Australian Longline, says: "Australia's rights-based quota management system of fisheries, ensures that we have a positive incentive to protect the ecosystems

that provide for our livelihoods. As a consequence, Australian Longline and Austral Fisheries are active participants and partners in the process of supporting and informing the science of fishery resource management, and remain prominent in the management processes by working with government, scientists, managers and conservation groups to achieve great results."

Both companies work closely on sustainability issues and have other fisheries, such as the HIMI and Macquarie Island toothfish fisheries, which are currently undergoing full assessment for MSC certification.

Patrick Caleo, MSC Manager ANZ, congratulates both companies on achieving recertification saying: "Both Austral Fisheries and Australian Longline continue to prove their commitment to sustainable fishing practices via their ongoing engagement with the MSC."

"Both companies are at the forefront of the local industry in terms of seeking and achieving independent, third party certification of their operations, and are doing their part to safeguard seafood stocks for future generations. We hope their continued support will encourage other Australian fisheries to seek certification," said Mr. Caleo.

## Fishermen not to blame for turtle deaths

Queensland's seafood industry has welcomed official confirmation that net fishermen are not responsible for the spate of turtle deaths in the Gladstone region in recent months.

Fishermen had been widely blamed for the turtle deaths and were pleased to have been advised by Department of the Environment & Resource Management (DERM) the cause of turtle deaths is due to multiple factors including environmental factors.

"Sadly, turtle deaths have continued unabated during the 60-day closure of the Boyne River mouth to net fishing, so obviously the problem is much wider said Mr. Michael Gardner, President of the Queensland Seafood Industry Association (QSIA)

A meeting was held in Gladstone between representatives of (DERM), QSIA, fishermen and other industry representatives to evaluate all current information and develop a code of practice policy for ongoing net fishing operations with the lifting of the Interim Conservation Order (ICO).

At the beginning of this year the QSIA

warned that heavy rains and flooding could cause the deaths of dugong and turtles because flood waters often kill off the seagrass beds on which these animals feed. This has happened before, including Hervey Bay in 1992, when floods caused the deaths of hundreds of dugong.

Call for net bans including a petition being distributed in the Gladstone and Rockhampton areas plus an online petition is factually incorrect and as such, QSIA has sought to have the petition removed. QSIA sees this as vilification of commercial fishermen in the Gladstone community without evidence.

Now that the ICO has been lifted, fishermen will have observers or Queensland Parks & Wildlife Service (QPWS) officers on their boats and will use a call-in system to notify Fisheries Queensland and DERM of any form of netting to be undertaken in the ICO are, the whole of the Boyne River and area at the mouth of the river.

With resumption of netting after the ICO was lifted and early advice from the observer program, despite substantial volumes of fish being caught, there has been no turtle interaction. This supports the notion that other factors are operating and causing the death of the turtles.

Recent reports indicate an abundance of turtles along the flats to the east of the Boyne are showing signs of starvation.

In Townsville from the 23 turtles caught and examined by DERM staff last week, only six could be described as healthy. All the others showed signs of ill health, including malnutrition indicating that their feeding grounds have been affected by runoff.

## MSO and Queensland Boating and Fisheries Patrol team up.

From September this year, Maritime Safety Queensland will team up with Queensland Boating and Fisheries Patrol to form a single marine service agency that aims to offer Queensland's boaters and fishers more enforcement and resource benefits.

Queensland's Minister for Fisheries and Marine Infrastructure, Mr. Craig Wallace, sees the move as a matter of common sense that reflects the many common areas and existing program objectives and operations of the organisations.

Mr Wallace said the Queensland Boating and Fisheries Patrol already worked closely with MSQ in both education and enforcement roles under a memorandum of understanding in

place for several years.

Boating and Fisheries officers share office space and facilities at half of all Maritime Safety Queensland's operational bases.

By bringing them within Maritime Safety Queensland's organisation they can better combine their assets in delivering services such as marine education and safety awareness programs also better coordination and targeted delivery of core compliance for the State's recreational and commercial fleet.

"I've been up and down the coast talking to the boating community, and these changes are what they have been asking for - more patrols and more time on the water" said Mr. Wallace.

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## In brief Salmon stocking Victorian lakes

Victorian Department of Primary Industries recently stocked more than 16,000 Atlantic salmon into two South West Victorian lakes to boost recreational fishing opportunities.

Fisheries Victoria Executive Director Anthony Hurst said 8,160 Atlantic salmon were released into Lake Bullen Merri and 8,500 into Lake Purrumbete, both near Camperdown.

Each lake received a mix of yearling 30-60 gram salmon and two-year-old fish averaging more than 200 grams. Both lakes were stocked annually with brown trout, rainbow trout, and Chinook salmon when available.

Last year, Fisheries Victoria stocked more than 700,000 trout into waterways throughout the state.



## \$1.4 million for new dredger

In Victoria, the Colac Otway Shire is set to purchase a brand new dredging vessel to service the Apollo Bay Harbour with the help of a \$1.4 million grant from the Victorian Coalition Government.

Minister for Ports, Denis Napthine announced the funding as part of a package worth almost \$2.2 million for the Apollo Bay Harbour.

According to Mr. Napthine the 70 year old dredge has well and truly reached the end of its useful life and the cost of keeping it run-

ning can no longer be justified.

The coalition believes that a reliable and efficient dredge is imperative for Apollo Bay and will help ensure the future of the local commercial and recreational boating industries.

In addition to the \$1.4 million for the purchase of a new dredging vessel, the Coalition Government has also allocated \$780,000 to the Colac Otway Shire for operational costs and asset maintenance at the Apollo Bay harbour.

## "Reel scientists" snare environment prizes

Some three hundred anglers have won a major environmental prize for their combined contribution of more than 1600 years of fishing data to Victorian scientists.

The 'Reel Scientists' have won the United Nations Association's Excellence in Marine and Coastal Management Award and were joint winners of the Victorian Coastal Council Awards for Excellence 2011 Community Action and Partnership Award.

The three hundred volunteer recreational anglers worked the length and breadth of Victoria to collect scientific information to ensure that fish populations are harvested sustainably.

Fisheries Victoria Executive Director, Anthony Hurst said the 'Reel Scientist' diary programs were undertaken by anglers for anglers.

"The program tells us if fish numbers are

increasing, decreasing or staying the same, and have provided the only time series of data describing fishery trends in many small scale recreational fisheries across Victoria," Mr Hurst said.

The volunteers were supplied with the two pieces of vital 'scientific' equipment they need to successfully collect information (a special diary and a fish ruler) and they record the time, date and size of every fish they catch.

They have also provide an innovative, remarkably cost-effective and valuable service to scientists and fisheries managers since they began operating 15 years ago. In that time they have made 246,000 fish measurements from 160 species in 350 waters."

The Reel Scientists program is Australia's first and longest running volunteer research angler program. It has been the benchmark against which the research angler diary programs have been established in other states.

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## Around the world in a day at Marine Discovery Centre

What do Ethiopia, Burma, Syria and Vietnam have in common with Queenscliff? Not very much except during Refugee Week when more than 30 people from around the world converged on the Marine Discovery Centre (MDC) to learn more about the diversity of freshwater and marine fisheries in Victoria.

Department of Primary Industries Community Engagement Officer, Natasha Wills, said creating awareness of issues concerning Victorian fisheries, recreational fishing and the marine and freshwater environment is a key concern of the department.

"The opportunity to host a diverse group of people in partnership with City West Water during Refugee Week was a bonus for the MDC and Queenscliff," Ms Wills said.

The group, made up of people from Ethiopia, Kenya, Sudan, Somalia, Burma, Nepal, Libya,

Syria, Vietnam and West Africa, found out what Victoria's fisheries have to offer and how they can contribute to sustainable fishing," she said.

The MDC's connection with different cultures did not end there. Ms Wills said 30 Polynesian Youth Group members also visited the MDC with their community leaders to learn more about sustainable fishing.

The group, aged from four to 25, started their day at the MDC getting up close to creatures that inhabit our intertidal zone in one of the centre's touch tanks.

After learning more about sustainable fishing practices from fisheries officers, the group spent time fishing from the Point Lonsdale pier.

In return, the group put on an exciting display of traditional Polynesian music and dancing.

## Australia-India Comprehensive Economic Cooperation Agreement negotiations

On 12 May 2011, Australia's Trade Minister, Craig Emerson and Indian Minister for Commerce and Industry, Anand Sharma formally launched negotiations to conclude a Comprehensive Economic Cooperation Agreement between Australia and India.

welcomes submissions from interested individuals and groups on the potential outcomes and impacts of a Comprehensive Economic Cooperation Agreement with India. Submissions need not be lengthy and may build on or refer to submissions made during the joint feasibility study on a bilateral free trade agreement.

Australia will be seeking a comprehensive and truly liberalising agreement, consistent with the Government's trade policy. Similar to the elements covered in Australia's existing bilateral Free Trade Agreements, a Comprehensive Economic Cooperation Agreement would include coverage of investment and trade in goods and services.

In particular, information is sought on specific interests and issues in relation to Australia's trade, investment and economic cooperation with India, including barriers to trade and investment faced by Australian goods and services exporters and investors in India.

The Government is committed to stakeholder consultation throughout the negotiations. The Department of Foreign Affairs and Trade is seeking public submissions on the Comprehensive Economic Cooperation

This is an opportunity for the seafood industry to respond and contribute its thoughts on the matter so that our negotiators may target and seek a reduction or elimination of import tariffs imposed by India.

The Department of Foreign Affairs and Trade

Send your responses to  
trade@seafoodservices.com.au.

## New fisheries vessel for mid-North coast

A new \$150,000 high-speed fisheries patrol vessel has begun patrolling the waters of the NSW Mid-North Coast, Minister for Primary Industries, Katrina Hodgkinson and Member for Coffs Harbour, Andrew Fraser, announced today in Coffs Harbour.

"Fisheries officers are the front line in protecting our State's fisheries resources," Katrina Hodgkinson said.

"The purpose-built 6.8 metre vessel will be utilised across the region to detect and deter anyone engaged in illegal fishing activity. It has been fitted with the latest technology and safety equipment and will help fisheries officers.

The vessel will be utilised in the ocean trawl, ocean trap and line, rock lobster, ocean haul and recreational fisheries to conduct compliance checks and surveillance operations. It is capable of being launched from ocean beaches

and can cross bars at river mouths.

Mr Fraser said the patrol vessel was equipped with a state-of-the-art navigation system for accurate recording of offence locations at sea and many other enhanced safety features.

The vessel will be based at Coffs Harbour, and with its exceptional range will be patrolling waters as far north as Tweed Heads and down to South West Rocks.

The vessel is to be named the FPV Peter Angel in memory of the late Peter Angel, who recently passed away following more than 40 distinguished years as a fisheries officer.

The new vessel features twin Yamaha 150 HP engines that are fuel efficient and provide high speed capacity for ocean patrols.

Illegal fishing activity can be reported to local fisheries offices or by calling Fisher's Watch on 1800 043 536.

**Be seen by the seafood industry.  
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Professor Robert Kearney, centre, awarded the Star of The Sea with Mr. Graham Turk, right, Managing Director of Sydney Fish Market and Mr. Paul Campbell, CEO of Charter Refrigerated Transport



Celebrating their win (above) are the management and staff from "Peter's Fish Market" which received the Best Seafood Retailer award



The NSW Minister for Primary Industries and Minister for Small Business, The Honourable Katrina Hodgkinson, handing the award for Excellence in Environmental Practice to Broken Bay Oysters Association

### Continued from page 1 World class seafood industry

The people's choice for best "Best Fish and Chips" went to Bondi Surf Seafood and Bub's Fish and Chips.

Guests on the night were treated to a three course meal created by Sydney chef Sean Connelly who took them on a seafood journey to some of the best flavours and ingredients that Australian seafood has to offer. Entrees were Prawn cocktails and ceviche of Yellowtail Kingfish. The main course was a specially created "Sydney seafood casserole" or steamed snapper

with buttered leeks and cauliflower veloute.

Over ten different organisations and businesses sponsored the different categories. Platinum sponsor for the night was the NSW Department of Primary Industries which also sponsored the "Excellence in Environmental Practice" award.

## New Zealand seafood industry calls for inquiry into foreign owned fishing vessels

The New Zealand Seafood Industry Council has asked the New Zealand Government to conduct an inquiry monitoring labour conditions and general compliance of foreign-owned fishing vessels operating in New Zealand waters.

"The New Zealand seafood industry has robust employment practices that comply with New Zealand labour legislation and we are concerned that recent allegations about practices on board some foreign-owned vessels are undermining the reputation of the sector," said New Zealand Seafood Industry Council chief executive Peter Bodeker.



Mr Bodeker's organisation believes that a Government-led inquiry will help establish the facts in relation to general compliance and labour practices on board foreign vessels, and credibly identify any need for change or improvement.

The New Zealand Seafood Industry, in conjunction with the Department of Labour, developed a Code of Practice on Foreign Fishing Crew in 2006. Under the Code, the range of employment matters, including employment agreements, must align with New Zealand standards, minimum working and living conditions and reporting requirements. Any breaches of the code are not condoned.

## Dellas seafoods has moved to: Corner Westside Drive & Silverton Close LAVERTON NORTH



After more than 40 years in the seafood industry at the Melbourne Wholesale Fish Market, Dellas Seafoods has now moved to the **Corner Westside Drive and Silverton Close, Laverton North.** Our premises are the state of the art in seafood. Nothing has been left to chance.

Our clean, fresh, welcoming environment adds to the seafood experience and reflects our dedication to it. Purchasing your seafood from Dellas Seafoods has never been easier. Everything is designed for your ease. From entry, to loading, to exit. Parking is plentiful, free and easy to access.



Corner Westside Drive and Silverton Close, Laverton North.

**Tel: 1300 DELSEA**

## Conference and awards for Barra and Prawns

The three day 2011 Ridley Aqua- Feed Prawn and Barramundi conference held at Dockside Convention Centre, Cockle Bay, Sydney between the 3rd and 5th of August was officially opened by Parliamentary Secretary for Agriculture, Fisheries and Forestry, Hon. Dr Mike Kelly AM, MP.

Dr Kelly said he was keen to work with the Prawn and Barramundi Conference again this year and added that the Australian Government "is committed to working closely with the seafood industry, helping to

encourage adaptability to a changing world and ensuring that seafood production is managed sustainably to maximise the benefits to the industries and to consumers who benefit from seafood consumption".



Parliamentary Secretary for Agriculture, Fisheries and Forestry, Hon. Dr Mike Kelly AM, MP, who officially opened the Prawn and Barramundi conference

Present at the conference were key personnel from Woolworths, Sydney Fish Market, Fisheries Research and Development Corporation (FRDC), Seafood Services Australia and the CSIRO.

President of the Australian Barramundi Farmers Association Mr Marty Phillips, said "Australia produces some of the best seafood in the world and a lot of it is sold in Sydney and ours is the best of the best".

Apart from looking forward to meeting seafood customers, researchers and a behind the scenes look at the Sydney Fish Market Mr Phillips said that the Prawn and Barramundi farmers message to Sydney was "eat more Australian prawns and more fresh Australian Barramundi for the perfect gourmet meal."

Much of the industry is based in tropical far north Queensland, the Northern Territory, and Western Australia and is an important part of Australian seafood production.

On the last day the industry's top achievers were formally recognised at the joint annual Australian Prawn and Barramundi Farmer's Association Seafood Awards, seafood

awards held at Dockside Conference Centre, Sydney.

The annual Awards receive nominations from all over Australia in the categories of sustainability, research, best menu use of Australian prawns or barramundi and the most dedicated support service/s to both industries.

The judging panel included representatives from the major sponsors of this year's awards, the NSW Department of Primary Industries (DPI) in conjunction with the Executive Officers of the Australian Prawn (APFA) and Barramundi Farmers Association (ABFA) and conference organisers, Ms Helen Jenkins and Mr Graham Dalton.

Award winners this year are : Dr. Patrick Hone, recognition for his support and dedication to the Prawn and Barramundi farming industries.

Dr. Hone was Appointed Executive Director of FRDC in

2005. Dr. Hone has extensive knowledge of all sectors of the fishing industry and for the last 11 years has played a key role in the planning, management and funding of fisheries related research and development in Australia. He has a PhD in the development of aquaculture feed, and has been involved in the development of several significant aquaculture industry developments including Southern Bluefin Tuna, Pacific Oyster, abalone and mussel aquaculture.

The award winner for the Most Innovative Research Paper is Mr. Shannon Loughnan from Flinders University, Adelaide; a Seafood CRC supported student. Winner of the Best Sustainability Initiative awarded is Barramundi Gardens on the Atherton Tablelands in far north Queensland. Recognition for services to the Barramundi farming industry was awarded to, Julie Lisle from Bakers Creek, north of Mackay. Recognition for services to the Prawn farming industry was awarded to - Ervin Vidor from Seafarm (Crystal Bay Prawns) near Cardwell. Best retail or restaurant use of Australian farmed Prawns or Barramundi awarded to Southbank Surf Club Brisbane.



Dr. Patrick Hone (centre) holding his award in recognition of his support and dedication to the Prawn and Barramundi farming industries.

Marisa's Recipes

www.allthingsicilianandmore.blogspot.com



## Cozze in Brodetto (Mussels in broth)



I always enjoy mussels (called cozze in Italian) whether cooked with spaghetti or in brodetto – that is, cooked wet, in a broth. Good bread is the perfect accompaniment to mop up those juices.

This is one of the ways that mussels are cooked all over Italy, but perhaps the addition of the tomato salsa is more common in Southern Italy. As the mood takes me I sometimes reduce the amount of tomatoes or omit it altogether; sometimes I add grated orange peel or saffron to the mussels while they are cooking – all are good.

The parsley and garlic are quickly fried in hot oil – this is called a soffritto. This mixture is then added to the cooked mussels last of all and it adds fragrance and colour to the dish.

As a main course, I estimate 1kilo of mussels for 3 persons.

### INGREDIENTS

mussels, 1 kilo  
onion, 1, finely chopped ( or 2 spring onions)  
extra virgin olive oil, ½ - ¾ cup  
garlic cloves 2-3, finely chopped  
red chilli, 1 finely chopped  
ripe tomatoes, 500g, peeled and chopped (or canned)  
fresh parsley, 1 cup, cut finely  
white wine, ¾ cup  
extra virgin olive oil, ¼ cup

### PROCESSES

Clean the outside of the shells of the mussels and remove the beards – I always remove broken or ones that are fully open and do not smell fresh. Use large pan with a lid that will hold all of the ingredients. Heat about ¼ cup of extra virgin olive oil in the pan, add the onion and soften it. Add the tomatoes and without using the lid, cook the tomatoes gently until you have a dense tomato salsa (about 7 minutes). I do not add salt, fresh mussels release quite a lot of salty liquid.

Add the mussels, chilli and the wine, turn the heat up and cover. Leave to cook for about 5-7 minutes until the shells open. They will have released a significant amount of juice. Remove the opened mussels and set aside. Give more heat to the mussels that do not open – these are being stubborn, are not dead and require more cooking. Once all the mussels are open, return them to the saucepan and keep warm while you make the soffritto. Heat ½ cup of extra virgin olive oil in a fry pan. Add the parsley and the garlic. Use high heat and fry both of these ingredients for a few minutes. Pour this mixture on top of the mussels, toss slightly and serve with good quality bread.

## Chuckle corner

"What's the biggest fish you ever caught?"  
"I reckon about 50 cm".....  
"That's not so big" !  
"50 cm between the eyes"

"What do you call a deaf fishing boat captain?"  
"Anything you like, he can't hear you"