



From left, Tassal's new OHS Advisor, Phillip Pennington, his wife Sandra with a top quality salmon and John Sciarra, Victorian and South Australian, Business Manager

Tassal's new OHS advisor and new recipe for smoked salmon

Visiting The Melbourne Wholesale Fish Market (MWFM) from Tasmania recent, was Tassal's new Occupational Health and Safety (OHS) Advisor Phillip Pennington.

Phillip who has only been with Tassal for four months, was accompanied by his wife Sandra and John Sciarra, Tassal's Victorian and South Australian Business Manager.

Phillip is keen to learn as much about the

seafood industry as quickly as possible, and what better place to start than the MWFM. Both Phillip and Sandra were not only impressed and amazed at the workings of the market but also met some very interesting people there. They thoroughly enjoyed the experience.

John in the meantime took the opportunity to present Tassal's new delicious Smoked Salmon (Beechwood) recipe, that sets new standards in smoked salmon in Australia.

Lukin fire damage significant

Freezers, sheds and nets at the back of the Lukin Fisheries property in Port Lincoln S.A. were lost during the recent bush fires.

Apart from the monetary loss, it was also a sentimental loss for founder Dinko Lukin, who set up the premises in 1981. "It's something he built himself, so it's his pride and joy" said manager Michael van Doorn.

The financial cost of the loss and the cost to rebuild the sheds was not yet known but it is thought to be fairly significant.

The Lukin property is one of Port Lincolns largest fish factories.

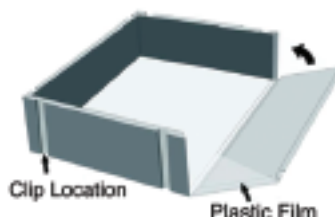
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It was the silly Season and after a year of hard work, workers in the seafood industry were taking advantage of it. Frivolity and laughter was to be found and heard everywhere in the MWFM but. Not everyone was handling seafood. Satisfaction was guaranteed. In front, Peter from Thassos Seafoods, was enjoying himself so much that he had to be restrained.

Send in your new or old photos to "Photo of the Month" with a few words about the photo with your name/s, address and permission to publish it. Digital photos may be sent as Jpegs by Email or posted on cd while all hard copy photos must be accompanied with a return address attached to them.

Aid for Sri Lankan tsunami victims



Mr. John Hasker AM chairman of Seafood Industry Victoria (left), presenting the cheque for \$7,305 to Dr Quintus de Zylva

In early December 2008 Mr. John Hasker AM, chairman of Seafood Industry Victoria, presented a cheque for \$7,305 to Dr Quintus de Zylva Secretary of the Sri Lanka Medical Aid Team Inc. The money was raised whilst Mr. Tim Mirabella was chairman of Seafood Industry Victoria and who visited Sri Lanka shortly after

the 2004 tsunami. The donation is to provide support to the fishing community at Unawatuna that was severely devastated by the tsunami. Seafood Industry Victoria had previously sent a container of fishing equipment donated by the Victorian fishing industry.

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*Kalliroe's
Cooking*

**Tassals
new OHS
Advisor**

新年好

CHÚC MỪNG NĂM MỚI

The year of the Ox

Years of the Ox - 1913, 1925, 1937, 1949, 1961, 1973, 1985, 1997

Almost universally, the ox is a benevolent symbol. Throughout East Asia, however, oxen are venerated as one of mankind's most valuable helpers.

even tranquil, strength and kindness.

For example, in China, it is an ox (or water buffalo) that Lao Tzu (the Chinese philosopher credited with writing the Tao Te Ching) rode on his journey to the western borders. In Buddhist thought, the ox became a symbol of the mastery of human nature and of contemplative learning. Throughout the Orient, where it was the power that could pull ploughs and aid in agriculture, it was also a symbol of quiet,

In the Chinese zodiac, people who are born in the Year of the Ox are considered as calm and dependable as their animal symbol. Not only are they modest but they are able to bear nearly any amount of hardship without complaint. Logical and systematic to the point of having little imagination, an ox person with their mind made up is rarely dissuaded from their decision. Because of their honesty and patience, these people are always welcome and typically have many friends who appreciate their quiet but relaxed sociability.



Till June 2009

The Melbourne Wholesale Fish Market Pty.Ltd. and the Melbourne City Council are in discussions with VicTrack regarding the future of the Fish Market site

VicTrack, which manages one of the largest land portfolios in Victoria, with approximately \$50 million worth of capital investment projects each year, has expressed an interest to purchase the Fish Market site. Also in collaboration with Government

Departments ,particularly the Department of Infrastructure, VicTrack assists the Victorian Government to deliver its key policy objectives

As a result of these developments it has been determined to extend the operation of the Melbourne Wholesale Fish Market through to the 30th of June of this year. Market tenants have been notified of the extension.

Watch this space for future developments.



Cartoon illustration Con Aslanis



Memories & Flashbacks with Con Cosmas

Here Today, Gone Tomorrow.



Here Today, Gone Tomorrow.

That is how I feel the preparation for the Christmas period, its enjoyment and its passing, affects us all - unless we are religiously inclined. What a great effort: a short conscious time of goodwill to those around us and then a return to the habitual indifferent standard of human relationships that pervades the society.

What is the point of these thoughts?

I am probably disappointed that the Christmas spirit doesn't spill over into our everyday lives and that after a couple of days things return to abnormality.

I was listening to ABC talkback radio the morning before Christmas. The topic of discussion was what the listeners were going to consume for Christmas lunch. People were ringing in enthusiastically discussing their Christmas dishes and it was with great surprise that after one and half hours, one person mentioned how they were going to prepare the turkey. TURKEY???? I thought, with great surprise. All these people had rung in with their Xmas menus and only one had mentioned a turkey for the table. I was truly surprised how far turkey had fallen from the traditional Xmas feast and how thoroughly seafood products had replaced it. As a

matter of fact nobody mentioned plum pudding. This would have been unthinkable only a few years ago.

In the 1970s, when I had my stall in the Melbourne Wholesale Fish Market, I would start accepting orders for Xmas poultry (turkeys) seven weeks before Xmas day. Other stall holders did likewise. The other products that were in demand were oysters, crayfish and prawns, although they were not the volume sellers as they are today as these products were not consumed by the average working class family.

Imported farmed prawns in all their varieties were not yet available and the local prawn cutlets would cost in today's money (I estimate) \$90 a kg. Smoked salmon was packed and marketed towards the catering trade and was imported from Canada, Scotland and Scandinavia. No retail packs existed. The price was also comparatively more expensive and once again out of reach to the average family budget.

If I am giving you the impression that that sale of seafood was limited only by high cost and availability I would be misinforming you. Another huge factor was the ignorance of the general public regarding seafood. I remember a fellow (Australian) coming into our stall in the mid '60s. He pick up a 1.5 lb (700 gram) crayfish, turning to my father and asking him whether it

was sufficient for 70 guests as his daughter was getting engaged and he had to provide the food. My father answered, "they will all get the smell of it".

There has been a huge benefit to our industry since farmed fish has been introduced, due to: Improved packaging (retail and catering). Undoubted upgraded food handling skills resulting in fresher, tastier sea products. A new range of products being accessible to the wider market. The confidence of the public in fish purchasing.

When I attended school in the '40s and '50s I doubt whether a single school mate had ever eaten an oyster or tried smoked salmon or prawns. Look at the difference in 60 years. Amazing!

The average Aussie family, until the mid '60s, consumption of fish was in battered flake (fish & chip shop product) form, boiled smoked hake and the top selling fish product in Australian supermarkets - the exotic, fabulous, mysterious FISH FINGERS.

So I am confident that you will agree with me that the change from the traditional Christmas Feast from yesterday to today's Seafood Bonanza it truly , I say it again, AMAZING.

Costa Cosmas

2009 seafood Day

The Marine Stewartship Council (MSC) will be holding its 2009 Sustainable Seafood Day on Friday 20th. March. The event will provide a focus for consumers, retailers and foodservice to take responsibility and support sustainable fishing practices. Sustainable Seafood Day will also provide a focus for future global seafood security.

With its distinctive blue oval eco label, the organisation offers consumers the proofs and

means to easily identify which seafood has been certified as being harvested sustainably and encourages people to make a sustainable choice.

More than 100 fisheries worldwide are engaged in the MSC eco labeling program, the only widely recognized environmental certification for wild capture fisheries. For those who wish to participate in the 2009 Seafood Day may contact MSC.

Heavy fines for illegal sales

Fisheries Officers and local council Environmental Health Officers are spreading the message that it is illegal for recreational fishers to sell or trade their catch or for food business to purchase fish from recreational fishers.

This practice is known as illegal take for sale.

According to Fisheries Victoria Executive Director Dr. Peter Appleford there are individual fishers who sell their catch and despite it being illegal there is a lucrative trade of selling high value species to the Victorian food sector. Species targeted are King George whiting, calamary, flathead, abalone snapper and murray cod.

Commercial fishers are licensed under fisheries and food safety legislation that ensures that their catch is sustainably harvested and safe to eat. Individuals who sell their catch without a commercial license may be heavily

ly fined or even sent to jail.

Restaurants or seafood business that purchase fish illegally risk the health of their customers and their reputation. Business should keep a record of any purchase transactions and ensure that the food has been taken by a licensed commercial fisher or retailer as it will be handled in accordance with the *Food Standards Code*.

Dr. Appleford said restaurants and seafood business found retrieving or selling recreationally caught seafood can be prosecuted and fined up to \$120,00 as an individual or up to \$200,000 as a business and face up to ten years imprisonment under the *Fisheries Act 1995*.

In addition to the above anyone not complying to the Food Standards Code may be fined up to \$40,000 as an individual and up to \$200, 000 for a company and have their food operation license revoked or suspended.

VICTORIA'S WHITING FISHERY FIT FOR KINGS

Victorian seafood consumers have been taking advantage of an abundance of King George whiting in Victorian waters.

Anthony Hurst, Acting Executive Director Fisheries Victoria, said the King George whiting season had been highly productive with good catches by both recreational and commercial fishers.

"King George whiting are highly valued for their sport fishing and eating qualities, and are regarded by many as one of the finest eating fish from southern Australia," Mr Hurst said. Research on King George whiting shows

that whiting caught in Port Phillip Bay and Western Port Bay are likely to come from autumn/early winter spawnings in the coastal waters of western Victoria and south-east South Australia, between Cape Otway and Kangaroo Island.

Larvae and small juveniles move eastwards with prevailing winds and ocean currents and settle in shallow sheltered waters, such as Port Phillip Bay, at 3 to 5 months of age. Fisheries Victoria scientists suggest reasonable settlement of small whiting in 2007 and 2008 will hopefully see good whiting seasons continue for some time.

Commercial catches of whiting in Victoria are taken mainly from bays and inlets, particularly Corner Inlet and Port Phillip Bay. These commercial fisheries are managed primarily by limits on the number of commercial licences, gear restrictions and minimum size limits.



Kalliroe's Cooking

Kalliroe is of Greek Asia Minor descent and runs classes of traditional Greek cooking with Middle eastern influences She may be contacted at kalliroe@tsiatis.com

ROCKLING IN THE OVEN

1 kilo of rockling slices or fillets
3 big onions cut in fine slices
1 generous cup of extra virgin olive oil
1/2 cup of white wine (.Crouchen Riesling is the ideal)
1/2 kilo of tomatoes cut in slices
1/2 cup of chopped parsley(pref. european)
salt and pepper

*Rub the fish with lemon juice and sprinkle with salt.

*In the oil, sautee the onions until light golden

*Add the wine and the tomatoes ,salt and pepper and stir gently. Let them boil for only 5 min.Long chop sticks instead of odd spatulas, are excellent for stiring.

*Cover the bottom of a traditinal clay deep dish or a pyrex one with half of the onion mixture Nicely place the fish fillets on it.and then cover them with the rest of the mixture. Sprinkle a bit of parsley and drizzle with extra olive oil.
*Preheat the oven to moderate hot oven.

*Bake the fish for an hour or as long as the fish looks cooked but not dry and the sauce is lovely oily, caramelized and by no means watery!

KALI OREXI
GOOD APPETITE

New barramundi season opens

The first and second of February marked the opening of the Barramundi season along the Queensland's east coast and the Gulf of Carpentaria. Wild caught barramundi is one of the most popular fish in Queensland and the opening of the season is a great time.

According to Mr. Neil Green, President of the Queensland Seafood Industry Association (QSIA) the commencement is "great news for commercial fishing families, seafood wholesalers and retailers and all the other businesses in Queensland that provide goods and services to the seafood industry".

The new season will bring tens of millions of dollars into coastal communities throughout the State. Barramundi is at the heart of a \$100-mil-

lion net fishing industry in Queensland that provides the equivalent of 2,000 full time jobs. Most of those jobs are in small regional communities along the coast where alternative employment is hard to find. Many of the jobs are on shore and include processing, marketing, transport, boat repairs, gear supply and other ancillary services.

Along with barramundi other species caught, such as,king threadfin, blue threadfin, grunter bream and shark, are in big demand in seafood retailers along the Queensland coast, from Karumba to Coolangatta.

The heavier-than-usual rainfall and floods over much of North Queensland this summer should boost catches as it provided ideal spawning environment for barramundi.

Super wog

A poem by Komminos

look!
up in the sky
it's a bird
it's a plane
no
it's SUPERWOG.
strange visitor from a european country
with powers and abilities far beyond those
of normal anglo - saxons
who can gut and fillet mighty man eaters,
pick up hot dim sims in his bare hands.

faster than a squirt of vinegar,
more powerful than tsatsiki,
able to use the lifts in tall buildings,

and who,
disguised as con pappas,
mild mannered fish monger
at a great metropolitan shopping complex

fights a never-ending battle
against mcdonalds,
kentucky fried chicken,
and the american take away



A new fish has frontal eye placement, like us.

“much like terrestrial predators, such as dogs, cats, and humans”

A new species of anglerfish found in Indonesian waters has eyes unlike any other. Instead of the usual lateral placement of eyes (i.e. on the sides of the head) this fish's eyes are placed at the front of its head.

The frontally placed eyes may allow the new species to have binocular vision and improved depth perception, much like terrestrial predators, such as dogs, cats, and humans.

The fishe's discovery was kept secret until more could be found to determine their existence.

Dr. Ted Pietsch, a professor at the University of Washington, a specialist in anglerfish said the fish has eyes unlike any he has seen in forty years of studying marine life. Most anglers have a lure on their head to attract prey — hence the name 'angler' — however this new fish does not have a lure. Instead it seems to catch its prey by squeezing through impossibly small crevices.

David Hall, a nature photographer, who took photos of the species, describes its movements

SEAFOOD NEWS DEADLINES
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January's
10 best
sellers

Species No 32kg Bins

Blue Grenadier	3577
Flathead Tiger sml	2796
Flathead Tiger lge	2525
Warehou Silver	1675
Whiting School	1308
Ling Gutted	895
Morwong	691
Mixed Fish	577
Squid Arrow	534
Dory - Mirror	373

AFMA and LEFCOL co-management trial

A co-management trial between AFMA (Australian Fisheries Management Authority) and the seafood industry is showing that new administrative arrangements could work.

The year-long trial, which began in May, is

funded by the FRDC and the (AFMA) and is open to any Commonwealth-endorsed fishers operating in the Southern and Eastern Scalefish and Shark Fishery who unload at Lakes Entrance.



LEFCOL premises at Lakes Entrance Victoria

Working with the Lakes Entrance Fishermen's Co-operative Society Limited (LEFCOL), the trial is testing alternative management and administrative arrange-

ments that hand some management responsibilities to LEFCOL and its members.

The arrangements are expected to create a more streamlined business approach through simpler and fewer regulations and a more efficient and effective way of monitoring activities.

Only three out of 23 boats that are eligible for the trial are not participating.

The working group set up to manage the trial a mix of industry and AFMA representatives meets every three months to monitor the trial and consider its future.

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Happy 40th birthday Dellas Seafoods



Management, family and staff of Dellas Seafoods, Melbourne, celebrate their fortieth year in the seafood industry with good humour, drink and a large birthday cake that was distributed to everyone at the Melbourne Wholesale Fish Market.



Bill, (left) who started in the seafood industry in 1958 when he came to Australia, prepares to cut the cake with sons James and Dennis. (below) The Birthday cake.



Portarlington Mussel Festival ends in glory

Midway 2006, on learning that the annual Summer Festival in Portarlington had ended, the Port Arts Network (a newly formed group of then five women) decided to organize a small, community festival based on Portarlington's local wine and food industries, and particularly its mussel industry.

The success of the festival, held in January 2007, exceed all expectations, and as a result, the committee decided to turn it into an annual event for the next three years, and then review its future.

Within three years The Portarlington Mussel Festival has cemented its reputation as a quality festival with attending crowds this year exceeding 15,000 people according to Mr. J Gallop from Mr. Mussel, one of the sponsoring companies. It has evolved into something more than a mussel festival by pro-

moting local community groups and provide an opportunity for local visual and performing artists to demonstrate their skills. It has been a very positive promotion for Portarlington as a tourist destination and has exposed the humble mussel to a large number of people through its cooking demonstrations, tasting and sales.

Media coverage has been very encouraging as has the feedback from visitors and members of the local community. The Festival receives some support from the Geelong City Council through their Festival Grants program, and other support comes from mussel farmers, wine and olive growers and a number of local traders as well as the local community. Many people have contributed to the festival's success. The Port Arts Network is an organization with a number of long term goals which have, unfortunately, been overshadowed by the length and amount of time taken to organize the festival.

It is primarily for this reason that the committee has decided not to continue with the festival in 2010. "We are very proud of what we, and the community, have achieved and are hopeful that it will be picked up by another local group" said Jenny Macaulay, President of the Port Arts Network

Mussel industry insiders who visited the festival were full of praise for it and believe that to abandon such an event would be a great loss not only to the local community but to the mussel industry beyond Portarlington. The humble mussel is a very affordable and nutritious seafood that is cooked by most cultures in some form.

Despite Australia being at the lower end of mussel consumption, mussel farming is now established in four states with future growth looking very promising.



Visitors to the Portarlington Mussel Festival enjoying local mussels and other locally produced foods
Photo: Sally Nielsen (salnielsen@aap.net.au)



Local winery combining the fruits of the sea with the fruits of the earth

International award for Tasmanian company



Tasmania's Spring Bay Blue Mussels has been awarded the internationally recognized Friends of the Sea certification. The award, is a first for Tasmanian aquaculture and a benchmark of international environmental recognition.

The announcement was made by Dr Paolo Bray, Director of Friend of the Sea, the international organization with offices in the United States, the United Kingdom, Italy and Australia.

"Spring Bay Seafoods' mussel production is surely an example to be followed by the whole aquaculture industry," said Dr Bray. "You rarely find a company so dedicated to environmental protection and sustainability."

Farmed by Spring Bay Seafoods on the east coast of Tasmania, the certification of Australian Blue Mussels (*Mytilus gallo-*

provincialis), is a major coup for the business and for Tasmania, famed for its green reputation.

The company will carry the Friend of the Sea international eco-label on its mussel products sold in Australia and exported overseas.

Tasmanian marine farmers have been growing mussels commercially for over 20 years but only recently has the production expanded to a level where Spring Bay Blue Mussels are available year-round.

"Spring Bay Seafoods is delighted to be formally recognized as a Friend of the Sea and is only the second mussel company in the world to achieve this certification," said Mr Phillip Lamb, Managing Director of Spring Bay Seafoods.



The Seafood festive Season



1



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11



12



13



14



15

- 1 The very colourful girls of Hai Xuong Seafood
- 2 Aaron and Kerry cheek to cheek at the MWFM
- 3 Danielle and Santa at the Tassal Christmas Party
- 4 Tassal offering a touch of the Festive Season at Raptis.
- 5 Ufc from L&S Seafood expressing his feelings towards seafood
- 6 Who could resist such smiles from the girls of Preston Seafoods
- 7 SFM, you could be forgiven for thinking it was the Boxing Day sales with so many buyers
- 8 Looking very perplexed, Peter from Yotis Bros MWFM
- 9 Sports cap or Santas beanie was the choice of head-wear for the girls of N.D.N Seafood
- 10 SFM and fresh prawns were a great success again this Christmas
- 11 Ann at the Preston Market (Melbourne) serving
- 12 Even without a chimney Santa will find a way to go down
- 13 The boys from ANZ Fisheries enjoying a quick bite
- 14 Zeping (Melbourne) awaiting the Chinese New Year
- 15 The end of another season. Now for the clean up.