

MIXED ECONOMIC PERFORMANCE FOR COMMONWEALTH FISHERIES

Commonwealth fisheries continue to have mixed economic performance according to estimates made in the ABARES annual survey report of Commonwealth fisheries.

The sectors of the Southern and Eastern Scalefish and Shark Fishery, (SESSF), assessed were the Commonwealth Trawl Sector, and the Gillnet, Hook and Trap Sector. Combined, the fisheries covered by the report contributed around \$125 million (in 2008-09), or 40 per cent of the gross value of production for Commonwealth fisheries.

The Commonwealth Trawl Sector of the SESSF, which mainly supplies the domestic fish market (such as blue grenadier, tiger flat-head and ling), reported reduced economic performance in 2007-08 and 2008-09. In 2009-10, preliminary estimates indicate that the economic performance of the sector improved substantially, by \$2.9 million, an increase of 73 per cent.

"The large increase in the Commonwealth Trawl Sector in 2009-10 is attributed to a considerable reduction in operating costs as a result of improved efficiency, reduced boat numbers and lower fuel costs," said Paul Morris, ABARES Deputy Executive Director.

Survey based estimates indicate that the economic performance of the Gillnet, Hook and Trap Sector of the SESSF improved in 2007-08

and 2008-09. Two-thirds of the catch of this fishery by value is from shark species (gummy sharks and school sharks).

"However, lower prices and reduced catches (particularly for gummy sharks) led to a 65 per cent decline in profitability, or \$3.9 million, in 2009-10," Mr Morris said.

"The economic performance of the Eastern Tuna and Billfish Fishery improved over the period 2007-08 to 2009-10, with preliminary estimates in 2009-10 indicating an improvement of \$0.1 million, an increase of 3 per cent. The catch from this fishery is predominantly high-valued tuna species, most of which is exported to overseas markets."

The results for each of these fisheries include survey estimates of economic performance for 2007-08 and 2008-09, as well as non-survey based estimates of economic performance for 2009-10. Surveys in 2011 will focus on the Northern Prawn and Torres Strait Prawn fisheries.

In releasing the report, Mr Morris acknowledged the assistance and contribution of the Australian Government Department of Agriculture, Fisheries and Forestry's Fisheries Resources Research Fund towards the work.

Copies of Australian fisheries surveys report 2010 are available online at ABARES Publications.



Photo of the month



L to R: John, Nick and Aaron getting ready to call it a day and enjoy their Christmas holidays.

The honourable Peter Walsh MP for Swan Hill, Victoria's new Fisheries Minister

Peter Walsh was born and raised at Boort in Northern Victoria, attending Fernhurst Primary School and Boort Secondary College before operating an irrigation and horticultural property in the district.

Member, National Farmers Federation (NFF) Member of the Institute of Company Directors. Peter was awarded a Centenary Medal in 2003 for services to the environment.

He has represented the Swan Hill electorate in the Legislative Assembly since 2002 and is the Deputy Leader of the Nationals, Minister for Agriculture & Food Security and Minister for Water.

He is also a member of Parliament's Environment and Natural Resources Committee.

Peter's other roles have included President, Victorian Farmers Federation (VFF) - 1998-2002 Director, SPC Limited 1995-2002 Board



Peter Walsh, (left) Minister for Agriculture, Food Security & Water and Bill Sykes, (right) Nationals Member for Benalla, talk fishing with Gary Constantine, Eildon Bait & Tackle

He is a keen Australian Rules Football fan (he is a passionate Geelong supporter) and served as a Boort player, committee man and selector. He was President of the Boort Football Club between 1988 and 1990.

Peter was also a member of the local Apex Club from 1982 to 1992, again serving a term as President.

Peter regularly competes in the Murray River Canoe Marathon and can often be seen in the early hours of the morning training along the Murray River near Swan Hill.

Not exactly fine China. Nor from Emperor Qin's Terracotta Army



He may not exactly be of fine China or part of Emperor Qin's terracotta Army that demands the attention of art critics and ceramists worldwide, but this little figurine once held pride of place on somebody's mantle piece or dining room table.

It is quite possible that there were more of him mass produced than the 7000 soldiers and generals, 130 chariots with horses, and 110 cavalry horses found in Qin's mausoleum.

As this issue of Seafood News is celebrating the Chinese New Year we thought it appropriate to include the old fellow.

Art and craft over the millennia has drawn its inspiration from the everyday and how more everyday can this simple fisherman be? For thousands of years mankind has caught and eaten fish. Whoever crafted this figurine has managed to capture a moment in the human existence.

George Miriklis and staff wish all their Vietnamese friends and customers:



CHÚC MỪNG NĂM MỚI

SEAFOOD NEWS

PO Box 75 Preston, Vic. 3072, Australia Tel/Fax: (613) 9480 1261

FEBRUARY 2011

Serving the Australian Seafood Industry

ISSN 1834-4399 VOLUME 9 No.1

Commonwealth Fisheries economic performance

Encouraging results for Moreton Bay

Decorate and Educate



Marisa

Mr. Peter Walsh Victoria's new Fisheries Minister

新年快乐

it has to be... sushi sushi

A HAPPY NEW YEAR FROM SUSHI SUSHI. 13000 Sushi. www.sushisushi.com.au

Chinese New Year is a holiday that celebrates the beginning of a new year according to the lunar calendar.

It is considered to be one of the most important holidays for Chinese families and is celebrated with big family gatherings, gift giving, and eating of symbolic foods.

There are displays of festive decorations which focus on bringing good luck for the new year and also celebrating the coming of Spring.

The start of Chinese New Year changes every year as it is dictated by the lunar calendar based on the phases of the moon that has a shorter cycle than the sun and is used to determine traditional holidays.

Chinese New Year is never on the same day each year, but falls somewhere between January 21st and February 20th. This year is the Year of the Rabbit and people who are born in the year of the Rabbit are articulate, talented, and ambitious. They are virtuous, reserved, and have excellent taste.



Rabbit people are admired, trusted, and are often financially lucky. They are fond of gossip but are tactful and generally kind. Rabbit people seldom lose their temper. They are clever at business and being conscientious, never back out of a contract.

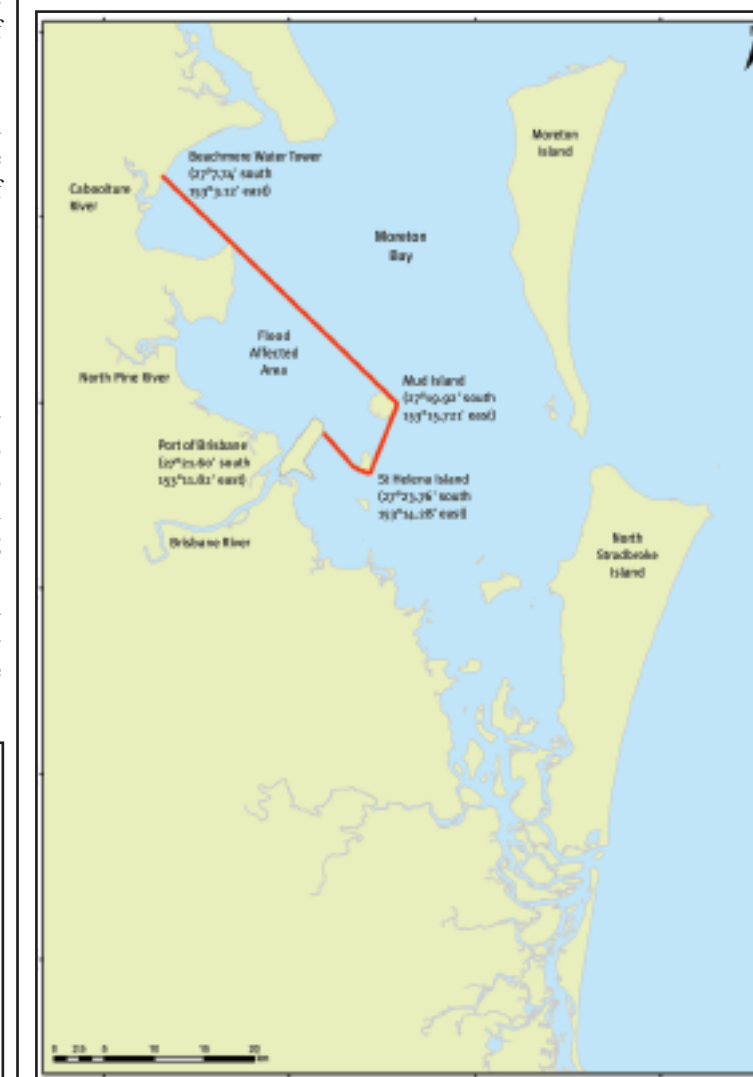
They would make good gamblers for they have the uncanny gift of choosing the right thing. However, they seldom gamble, as they are conservative and wise. They are most compatible with those born in the years of the Sheep, Pig, and Dog.

Rabbit people are people born in: 1915, 1927, 1939, 1951, 1963, 1975, 1987, 1999

Fish play an important role in festive celebrations. The word for fish, "Yu," sounds like the words wish and abundance. It is customary on New Year's Eve to serve a fish at the end of the evening meal, symbolizing a wish for abundance in the coming year. For added symbolism, the fish is served whole, with head and tail attached, symbolizing a good beginning and ending for the coming year.



No fishing



Queensland commercial fishers are strongly advised not to fish in impacted areas.

This precautionary measure which is to last until January 31st is in place due to a plume of mud and silt that has washed down the Brisbane River and out into Moreton Bay, following the flood in the Brisbane region. Debris washed into the area are also presenting a navigational hazard.

The situation will be reviewed as the flood plume dissipates and water quality improves.

At the height of the floods Seafood News spoke with Ms. Helen Jenkins, Executive Officer, with the Australian Prawn Farmers Association as to whether any of her members had been affected by the floods. Fortunately many of the farms have been built above the 100 year flood levels and as a result have been spared.

A major problem faced however was the delivery of feed into the flooded areas. Feed companies had difficulties getting feed past Rockhampton.

Queensland's seafood industry representative bodies are strongly recommending commercial fishermen not fish in the areas most impacted by the flood run-off.

ommending commercial fishermen not fish in the areas most impacted by the flood run-off.

Continued on page 2

Farming seaweed a 'green' idea

The feasibility of farming seaweed in association with existing ocean-based finfish aquaculture is being investigated in a new project by the South Australian Research and Development Institute (Aquatic Sciences) in partnership with the University of Adelaide.

The three-year project, worth \$1.1 million, is funded by the Fisheries Research and Development Corporation on behalf of the Australian Government, with contributions from SARDI and Adelaide University, along with commercial participants.

Aquaculture is an important rural industry in South Australia, with production in 2008/09 being \$246 million in direct output, and with considerable potential for expansion, especially of ocean-based fish farming.

However project leader, Dr Jason Tanner from SARDI Aquatic Sciences says that with expansion comes increased feed inputs and therefore waste nutrient discharges to the environment.

"By farming seaweeds alongside finfish, these wastes could be utilised, decreasing the environmental footprint of aquaculture whilst at the same time increasing production."

The initial phase of the project will involve assessing local seaweed species for their suitability for aquaculture, as well as their eco-

nomie value, and production systems in use internationally, particularly in China, where seaweed aquaculture is well established.

"There is currently very little commercial production of seaweeds in Australia, and their aquaculture is even more limited," says Dr Tanner. "As a result, Australia imports almost \$20 million worth of seaweed annually. Seaweeds are used as a food source, particularly in Asian cooking, as well as for bioactive substances used in pharmaceuticals and nutraceuticals."

The second phase of the project will focus on studying the reproductive biology and growth of several species identified as being of high interest. This will enable culture techniques and optimal culture conditions to be established.

Finally, a preliminary trial of at-sea aquaculture will be conducted, to assess farming techniques in the local environment, which is more exposed than many areas where seaweed aquaculture is currently undertaken.

"Our aim is to develop techniques that will work in association with tuna and Yellowtail Kingfish farms which are located in the open seas of Spencer Gulf. This will be quite exciting as very little serious work has been done on the farming of seaweed in these regions before."

Continued from page 1

Barges were also operating out of Gladstone and doing drops off at designated points along the coast. This was thought to be the quicker option for getting feed to areas like Mackay, Ayre, Townsville and Cairns.

New public meeting dates for consultation on Queensland's Rocky Reef Fin Fish Fishery and in particular snapper have been announced after being postponed due to flooding.

Fisheries Queensland Managing Director Jim Groves said the consultation period had also been extended for a further six weeks.

"Snapper, part of the Rocky Reef Fin Fish Fishery is a popular species for both recreational and commercial fishers in Queensland, therefore it was important to reschedule new meeting dates to give people the opportunity to comment on proposed changes.

"As such we have rescheduled meeting dates from Mackay to Tin Can Bay to allow people time to get back on their feet following flooding.

"The current review is imperative in resolving how best to manage this fishery sustainably

SEAFOOD NEWS DEADLINES
Contributors and advertisers please note that all materials for publication in Seafood News must reach us by the 25th of each month.

IMPORTANT NOTICE TO ALL ADVERTISERS
The Trade Practices Act 1974 provides that advertised prices for goods and services which attract GST should be GST inclusive. Prices should not be quoted as being 'excluding GST' or 'plus GST' or by the use of words or phrases conveying similar meaning. Readers are entitled to expect that the advertised prices are the actual prices at which they can purchase the particular goods and services. Seafood News will not knowingly accept for publication any advertisement which may be in breach of the Trade Practices Act 1974 or any other relevant law.

The publisher of Seafood News takes all care in its technical production, but no responsibility on opinions expressed in it by its editor or contributors. The publishers will not be held liable for any loss, damage or expenses incurred by any persons or organisations relying on the information published in Seafood News. No material appearing in this publication may be reproduced without the prior written permission of the editor. Seafood News is edited and published by A. Argyropoulos. Contributors: Con Cosmas, Con Aslanis, Roy Palmer Peter C. Poulos. All contributors have no claim to ownership of Seafood News, or financial rewards from it.

Encouraging results for Moreton Bay but health warnings remain

The first round of test results from samples taken at a number of sites in Moreton Bay show the bay has so far avoided any major sewerage contamination as a result of the floods. There is concern however regarding the levels of enterococci found in Cabbage Tree Creek.

Queensland's Climate Change and Sustainability Minister, Kate Jones, said the latest results returned only low levels of enterococci out in the bay, a sign that any sewerage contaminations at inland waterways have been well diluted before reaching the bay.

"While we have received some positive news for the health of Moreton Bay as well as the marine animals that call the bay home, people still need to exercise extreme caution," Ms Jones said.

Minister for Primary Industries, Fisheries and Rural and Regional Queensland Tim Mulherin has urged fishers to continue to be cautious about taking catch from flood-affected areas until testing is finalised.

The fishing industry has a voluntarily stoppage on fishing in the area most significantly impacted by flood run-off, the Government has met with both the recreational and commercial fishing sectors to discuss the test results and their approach to fishing in the bay over the coming weeks.

Mr Mulherin said flood runoff had impacted some fish species in Moreton Bay with reports of red spot in small numbers of bream and whiting.

Fishers should steer away from catching or consuming fish that show any signs of red spot which shows as black burn-like marks, or deeper ulcers with red centres on the fish.

Red spot, typically caused by a fungus, often shows up when fish are stressed and is not uncommon during floods.

All agencies involved are continuing to work together as more test results are received to assess the impacts on human health, the seafood industry and the environment.

\$4 million boat ramp and fishing platform

Northern Territory's Minister for Fisheries, Kon Vatskalis, officially opened the rebuilt \$4 million state of the art Palmerston boat ramp and land based fishing platform on the Elizabeth River.

Mr Vatskalis said the new ramp is a major improvement for Territory anglers and delivers on the Henderson Government's election commitment to improve recreational fishing infrastructure.

"Fishing is a major part of the Territory lifestyle attracting many thousands of visitors to our Top End waterways each year and this new facility will give people the chance to get on and off the water quicker and easier, as well as provide a decent land based facility to cast off from," Mr Vatskalis said.

The new facility includes a land based fishing jetty, fish cleaning area, floating pontoon, wider boat ramps, disability access ramp, toilet block and a secure car and trailer parking area.

The opening of the boat ramp also coincided with the opening of the Territory's barramundi season for commercial and recreational anglers visiting the lower reaches of the Mary (Shady Camp) and Daly Rivers.

Mr. Vatskalis has urged recreational fishers to make themselves fully aware of changes to the Northern Territory's possession limits that took effect recently.

"These changes ensure anglers will continue to experience world class sports fishing on their doorstep in the Daly and Mary River systems. As a result of successful management in the Mary zone, the limit has been raised from two to three" Mr Vatskalis said.

In the Daly zone, the barramundi personal possession limit has been reduced from five to three.

LOOK AT THIS
You would be surprised who reads Seafood News



By advertising in Seafood News your products are seen deep, far and wide
Ring 0417 360021
E: info@seafoodnews.com.au

BUYING or SELLING
Real Estate

For all your Real Estate needs contact
GEORGE LIAVAS
Mob: 0400 180 888
Ray White

In Brief

30,000 fingerlings for Eildon

Thirty thousand Murray cod fingerlings were released into Lake Eildon as part of the Victorian Government's commitment to restock the lake with an additional one million fish.

Minister for Agriculture and Food Security Peter Walsh said Lake Eildon was being stocked thanks to an \$800,000 project funded

by fishing licence fees. "One million cod will be released over three years, in addition to the 50,000 a year already being released," Mr Walsh said.

More than 380,000 Murray cod have now gone into the lake this summer stocking season, which is a native fish stocking record for any Victorian water.

Fishers banned and fined for pulling "other fishers' pots"

The Western Australian Department of Fisheries has welcomed a magistrate's decision to ban two men from fishing for 12 months and the big fines imposed on them, for illegally pulling other fishers' lobster pots.

In Fremantle Court, Magistrate Robert Lawrence ordered the men to pay fines, penalties and court costs of \$6128.40 each,

after they pleaded guilty to seven charges against both of them.

Magistrate Lawrence also warned the men that, if they breached the order preventing them from being involved in any fishing activity for a year, they would be committing a further offence and would be liable to a potential fine of \$10,000 and six months imprisonment.

Moreton Bay Prawns Pass the Bacteria Test

Bacterial tests carried out on prawns caught outside the Moreton Bay area most affected by runoff silt and debris from the Brisbane River, have proven to be free of any significant bacterial problems.

"The tests were commissioned by Morgan's Seafood at Scarborough and seafood consumers should be re-assured that fishermen are not working in the areas carrying heavy loads of river runoff and that products from Moreton Bay are fine to eat" said Mr. Michael Gardner, President of the

Queensland Seafood Industry Association (QSIA).

Mr Gardner added that flood runoff highlighted the fact that the major risks to Moreton Bay came from the land.

"When the Moreton Bay Marine Park was rezoned, large areas were closed to commercial fishing but fishing is not a significant threat to the marine environment there: it is land use from surrounding catchments.

Fish in nylon bag

Three Melbourne men are facing charges after allegedly being caught with a huge haul of fish captured in an illegal net off Carrum, Port Phillip Bay, Victoria

Fisheries Officers intercepted two vehicles on the Nepean Highway in Carrum and Edithvale, Victoria in the early hours of the morning.

They found a total of 832 fish in both vehicles, 709 of them undersize.

They included black bream, Australian salmon, yellow eye mullet, garfish and flounder.

It will be alleged a 37-year-old man in one car had 219 assorted fish in a nylon bag.

Turbot and Sprat catch limits in the Black Sea for 2011

At the end of 2010 at a meeting in Brussels, of Council of Fisheries Ministers from the European Union, reached a political agreement on TACs and quotas for turbot and sprat fisheries in the Black Sea for 2011.

Crucial to this result was an agreement supported by the Member States concerned, on an allocation key derived from historical catches, which fully recognises the shared nature of the sprat stock. At present, there is no regional fisheries management system for the Black Sea.

Establishing an appropriate multi-lateral system to ensure sustainable fisheries in the region is a priority for the Commission over the next

few years. The decision provides a good basis for future negotiations with the EU's international partners, in particular with Turkey and Russia.

In the light of this important progress, and the commitment made by the Member States concerned to work closely with the Commission to improve monitoring and control in these fisheries, agreement was reached on a reduction of 10% in the TACs for each of the two stocks.

As a result, the total allowable catch for the EU in the Black Sea was set at 86.4 tons for turbot, and 11 475 tons for sprat. Following agreement of an allocation key for sprat, Bulgaria will receive 70% (8 032.5t) and Romania 30% (3 442.5t) of the TAC.



Eastern Tuna and Billfish Fishery under new Management Plan

The Australian Fisheries Management Authority Commission (the AFMA Commission) met to discuss changes to the Eastern Tuna and Billfish Fishery (ETBF) under the new ETBF management plan.

The new management plan has changed the fishery from one managed by the number of hooks set (input controls) to one managed by the weight of fish allowed to be taken (catch quota management).

Mr John Bridge, Acting Chief Executive Officer of AFMA said "This is the first time in the fishery all major species will be subject to catch limits. The catch limits will apply to albacore tuna, bigeye tuna, broadbill swordfish, striped marlin and yellowfin tuna. The catch quota management arrangement is a far more effective way to sustainably manage the fish stocks in the fishery."

The AFMA Commission will now proceed to set the Total Allowable Commercial Catch (TACC) for each species in the fishery. These

decisions will be made with advice from the Tropical Tuna Management Advisory Committee (TTMAC) and other interested parties.

TTMAC is a group of experts including: environment and conservation, research scientist, recreational and charter fishing, commercial fishing industry, State Government, and AFMA members.

On advice from the TTMAC the AFMA Commission determined the 'fair and equitable' distribution of Statutory Fishing Rights under the new plan.

The AFMA Commission also determined that the annual season date for the ETBF will be the period starting on 1 March in a year and ending at the end of the last day of February in the following year.

The AFMA Commission expects to be able to announce the TACCs by 11 February 2011 that will apply to each species for the fishing season starting on 1 March 2011.



ABARES surveys Bermagui gamefishing

Researchers from ABARES visited Bermagui from the 21—24 January to survey anglers fishing in the Blue Water Classic Gamefishing Tournament.

The survey is part of a social and economic study of gamefishing in eastern Australia by the Australian Bureau of Agricultural and Resource Economics and Sciences (ABARES).

ABARES Acting Deputy Executive Director Terry Sheales said that information is required on gamefishing to understand its importance to the broader community.

"Information gathered by this study will lead to better decisions on data collection, research, consultation and management," Dr Sheales said.

"ABARES staff intend to interview anglers at boat ramps and wharves during three tournaments this year, as well as surveying anglers outside tournaments and interviewing local businesses and community members.

"Bermagui represents a cross-section of game-

fishing activities that range from charter boats to organised tournaments and to gamefishers that just want to enjoy the excitement of encountering big fish like tuna and marlin."

Every year, thousands of gamefishers venture off Australia's east coast, from the black marlin grounds of Cairns to Hobart in the south, in boats ranging from small 'tinnies' to large cruisers.

Tournaments like the Blue Water Classic attract hundreds of participants and their families, and encourage gamefishers to retain only record fish and to tag-and-release others.

There is also an unknown number of gamefishers that aren't members of fishing clubs and don't fish in tournaments.

The study's report will be available in late 2011. The study is funded by Department of Agriculture, Fisheries and Forestry (DAFF) and the Fisheries Research and Development Corporation (FRDC), and has the support of the Game Fishing Association of Australia (GFAA)

Red, the Christmas colour

It is widely accepted that the colours red and green denote the Christmas season.

Red was very prominent in the seafood industry this past Christmas. Not only were people wearing red antlers, red cowboy hats, red crowns and red hoodies but they were also seeing red.

The reason for people seeing red was the lack of Rock Lobsters on the market. On Christmas Eve you could not find lobsters for love nor money.

Prior to Christmas, the word went around that China had banned the imports of Australian Rock lobster. Its effect was immediate. Reports on tabloid television had Lobster selling at bargain prices.

Consumers rushed to take advantage of the once in a lifetime opportunity. Many were disappointed when retailers told them that it was not so.

So what happened? At the Melbourne Wholesale Fish Market, rumour had it that Rock Lobster fishermen refused to catch any more as a response to the tabloid media's irresponsible actions and its beat up of China's actions that gave the wrong impression that lobster was selling at a low price.

The other scenario banded about, was that the weather had taken a turn for the worse and fishermen were unable to go fishing.

Whatever the case, supply of rock lobster were very low and eventually non-existent. Wholesale suppliers and buyers were disappointed unable to do much about the situation.

Country seafood retailers were hardest hit by the lack of supply. Many of them could not meet customer's demands and were forced to look for supplies interstate as far away as Broome, South Australia.

Melbourne retailers went even further to look for supplies they looking as far away as Western Australia.

Had there been an ample supply, rock lobster would have been the biggest seller during the festive season, instead prawns were being sold in very satisfactory quantities.

Not everybody however saw the absence of rock lobster as a bad thing, the lack of supply they said, was what kept their price up to an acceptable level.

Continued overleaf

SEAFOOD NEWS 3



1-Petro and Angelo from Aptsu Seafoods celebrating Christmas and forty years in the seafood industry. 2-Kerry from the canteen, every year dons her antlers for Christmas. 3-The girls from S&J Seafood Supply whose smiles melted even the coldest of hearts. 4-Manolis, from Conway Fish Trading looking very pleased for having a good supply of rock lobsters. 5- Santa Claus comes in all colours, shapes and sizes in a harmonious multicultural society. 6-Mr. and Mrs. Spiro and Kelly Argyros of S&J Seafoods Supply, a picture is worth a thousand words. 7-Before daylight an eager public was lining up to enter the M&C Seafood. Entry was refused to those without appropriate footwear and fluoro vest.

FEBRUARY 2011



Prawns sold by the bin full at the Sydney Fish Market during the 36 Hour Seafood Marathon



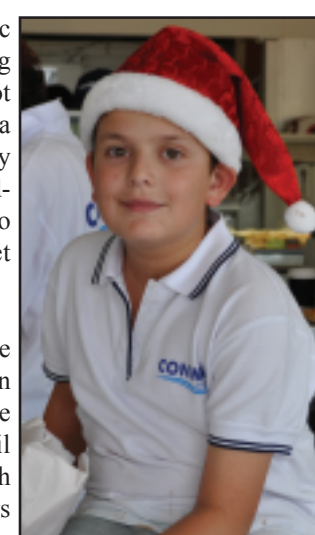
Unlike at the Melbourne Wholesale Fish Market there was no shortage of Rock Lobster at the Sydney Fish Market

continued from page 3 **Red the Christmas colour**

Entry levels from the public was up despite entry being refused to those who did not have the right footwear and a fluoro vest. Creative thinking by one of the wholesalers provided their customers with a fluoro vest at the main market entrance.

At the Sydney Fish Market, the 36 Hour Seafood Marathon ran from 5 a.m. Thursday the 23rd of December until 5 p.m. Friday the 24th (Christmas Eve). Shoppers were given the opportunity to purchase all their Christmas seafood requirements at the best prices for the past ten years.

To accommodate buyers traveling to the market the Metro Light Rail also ran continuously for the 36 hours. For those who chose to drive to the Market, parking was available at the market and also at the Sydney Secondary College, Blackwattle Bay Campus, just a few short minutes from Sydney Fish Market, for a flat rate of \$3.00 for two hours.



Above: Alexandros Goulas from Conway's (Melbourne) wearing his Christmas hat. Below: The sign that greeted shoppers at the M&C Seafood.



It was estimated that Sydneysiders purchased one thousand oysters every minute and over eighty kilograms of prawns.

Consumers were encouraged to visit the Sydney Fish Market's consumer advice service, for Christmas seafood recipes and useful seafood storage tips.

Despite the bad weather, organisers were expecting over one hundred thousand people to visit the market in the 36 hours.

Meanwhile back at football crazy Melbourne, Collingwood supporters were flocking at M & C Seafoods for their seafood because they had seen their clubs colours and Premiership win advertised on the side of the M&C transport vehicles.

Perhaps other seafood suppliers should nail their footy colours to the mast or to the side of their trucks.



FEBRUARY 2011

Marisa's Recipes

www.allthingsicilianandmore.blogspot.com



PESCE INFORMATO CON PATATE

(Baked fish with potatoes, vinegar and anchovies)

I spoke to a very helpful person from the Department of Primary Industries, Victoria who assures me that Snapper is still plentiful and therefore sustainable in Port Philip Bay.

Anchovies are often added to fish in Sicilian cooking. They are either stuffed in the slashes or sometimes gently melted with a little oil and poured over the fish whilst it is baking. This could be done at the same time as the lemon juice and marinade are added during cooking and will change the taste of the dish completely.

This is a very easy recipe – the fish is marinated for about one hour prior to cooking and then baked with potatoes. If you think that the fish will cook before the potatoes, the potatoes may need to be partly cooked beforehand.

INGREDIENTS

whole fish, 1 (1 kg-1.5) or large pieces of fish
red wine vinegar, 3 tablespoons
onion, 2, sliced finely
parsley, 1 small bunch, chopped finely
potatoes, 250 g, thinly sliced
lemons, 1, juice and grated rind
extra virgin olive oil, ½ cup
salt and freshly ground pepper to taste
anchovies, 3-6 cut finely (see above)

PROCESS

Clean, dry and slash the fish (if using whole fish or fillets with skin).

Make a marinade: mix the extra virgin olive oil with the onion, vinegar and parsley. Add seasoning and marinate the fish for about an hour, turning frequently. Preheat your oven to 200 C.

Slice the raw or partly cooked potatoes (the whole fish will cook at the same time as the potatoes. Partly cook potatoes beforehand if you are using pieces).

Place the fish in a baking dish, spoon half of the marinade over it, and bake for 10 minutes.

Arrange the sliced potatoes around the fish.

Sprinkle the potatoes and the fish with more marinade, the lemon juice and the grated rind.

Bake for another 20-35 minutes but this will depend on the size of fish and how well you like it cooked.

Serve hot.



Decorate and educate

More and more seafood organisations and retailers are purchasing and displaying the three beau-

tifully illustrated posters of *Fishes of Australia*. Many of the buyers had seen the posters displayed at the Seafood Services Australia kiosk at the recent International Seafood and Health Conference held in Melbourne. Apart from their artistic qualities, many buyers use them to educate and inform their clients and customers about Australian seafood. Posters may be purchased from SSA.

Tel:1300 130 321



SEAFOOD NEWS 4