Hefty fine for Melbourne man

bourne man has been convicted and fined \$1000 after Department of Environment and Primary Industries (DEPI) Fisheries Officers detected him with eight times the The intertidal zone is delegal catch limit of pipis at Venus Bay on New Year's Eve 2011.

He was in possession of 17 litres of pipis and did not produce a valid recreational fishing licence to an authorised officer for inspection, within the specified time as at Venus Bay, especially requested.

The interception by the of-



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31 year old Mel- ficers was part of the statewide compliance operation, codenamed 'Abyss', which focussed on the intertidal zone and the fishing restrictions that apply to the zone.

> fined as the strip of land from the high tide mark to where the water is at least two metres deep at any given time.

Acting Regional Fisheries Officer Chris Angwin said officers monitored activity during the periods when large numbers of visitors were expected.

"People found to be breaching the regulations are dealt with by official warnings, infringements or possible court attendance, depending on the circumstances."



photo of the month

The future looks bright for the seafood industry if the above photograph is any indication to go by. On a cold Melbourne morning this group of young entrepreneurs was enjoying a cup of warm coffee and a conversation relevant to their age. L to R. Tony Karamaloudis, Paul Mantzouranis, Michael Patakis, Theo Patsiotis and last but not least Terry Arhon.

Victorian Shadow Treasurer condemns new fines for boaters

Government is propping its budget by "slugging Victorian boaters with 93 new and increased fees"

Mr Pallas said Opposition analysis of the

The Victorian Shadow Treasurer Mr. boating fees and fines showed there are sel or vessel not exempt from registration Tim Pallas says that the Napthine now 33 new increases in fines and 60 new has increased from 147 to 704 - 379%fines.

Pallas are:

Being an owner of a commercially oper-A small sample of the fines itemised by Mr. ated vessel, operate the vessel, or cause or allow the vessel to be operated, without a

safe construction certificate (in the case of

Tassal wins two

TSIC awards

The Business Award which is presented to a

seafood business that employs more than 10

people full-time that demonstrates business

growth, innovation, excellence in product,

service and marketing and that has con-

tributed towards a positive future for the

The Environmental Stewardship Award was

presented to Tassal for leadership, commit-

ment and innovation that contributed substan-

tially to improving environmental

stewardship / sustainability in the seafood in-

Council awards.

seafood industry.

dustry.

asmanian salmon producer Tassal has won two Tasmanian Seafood Industry

Napthine Government's new and increased The fine for operating an unregistered ves- a natural person) \$1,408.





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The Hon. Joel Fitzgibbon **Australia's new Fisheries Minister**

ustralia's new Minister for Agriculture, Fisheries and Forestry is Joel Fitzgibbon the Federal Member for Hunter. Mr. Fitzgibbon replaces Senator Joe Ludwig, a strong supporter of Julia Gillard, who resigned following her ballot loss to The Prime Minister Kevin Rudd

Mr. Fitzgibbon was first elected to the House of Representatives in March of 1996 to represent the Hunter electorate in New South Wales.

He served as Minister for Defence in the first Rudd Government between December 2007 and June 2009. Following his re-election in the 2010 Federal election, Mr

Caucus as Chief Government Whip until May 2013.

Australia/Japan relationship more than whale issue

oreign Minister Bob Carr has expressed concerns that existing differences between Australia and Japans whaling policy do not spill into other areas of the two countries relationship.

Senator Carr has said that the relationship between the two countries is more than the whale issue.

While some say that Japan's scientific programme to catch 850 mink whales in the Southern Ocean yearly will not endanger the stock others view the programme as a parody of science.

The Customs and Excise Studies Centre, in conjunction with the ACT Exporters' Network and the Export Council of Australia, recently ran a webinar on Exporting to China.

It was an opportunity for Australian Exporters to hear an insider's view on the Chi-





The Hon. Joel Fitzgibbon the new Federal Minister for Fisheries Bellingen, NSW, in 1962.

He attended Maitland Marist Brothers and St Patrick's Primary, Cessnock. After leaving high school Mr Fitzgibbon trained as an auto-electrician and ran his own business for more than ten years. In addition to his trade qualifications Mr Fitzgibbon holds a Graduate Certificate in Business Administration from the University of Newcastle.

'The Agriculture, Fisheries and Forestry sectors are critical to Australia's future economic success and particularly critical to so many regional economies. I look forward to working with the many stakeholders to make this industry stronger and to position Australia to take advantage of our unique po-Fitzgibbon was elected by the Labor and served in this position Mr Fitzgibbon was born in sition close to Asia and rich in natural resources" said Mr. Fitzgibbon

Customs: From A Chinese perspective

at the Shanghai Customs Institute.

The Shanghai Customs Institute is the only body in China that focuses on educating China's Customs officials

In 2011, Dr Li Li was promoted to an associated pronese Customs Service from fessor at Shanghai Customs Dr Li Li, Associate Professor College, and she is currently

the youngest associated professor at the college. At the same time, she has published a number of books.

She has also been appointed as a Commissioner of the National Customs Origin Supervision Technique Committee, and took part in FTA negotiations with ASEAN.

Christopher Collins leaves VRFish

as its Executive Officer Christopher Collins is departing the organisation and its 721,000 members.

During his time there Chris has the Ausseen a better alignment and a tralian coming together of recreational fishers and an improved relationship and mutual respect between the recreationalists and their "cousins" from the commercial sector.

"In essence both recreational and commercial fishers co-habit the same space and face the same issues. Both share a love for fishing, both recognise that in order for the industry to continue to grow it needs healthy

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When Chris heard about it he fter six and a half years sustainable fisheries with good at the helm of VRFish access, good infrastructure and he was the only representative good management" said Chris.

> He recently attended conference of the International

> > Union Conservation of Nature There was no one representing (IUCN) that dealt with marine the commercial sector at the Parks where he gave a paper, from a recreationalt point of view to an audience of over He challenged his audience to three hundred delegates.

The conference which was cosponsored by Parks Victoria. The conference did not invite

Seafood

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volunteered to attend and found from the recreational sector speaking to an audience whose aim

to attend.

representatives from the recre-

ational and commercial sectors

is to keep

recreational

mercial

fishers out

of the ma-

com-

and



rine parks. Christopher Collins departing VRFish conference

> provide proof where in the world did recreational fishers contributed to the extinction of a single fish species, something they were unable to do.

"Claims made by advocates of marine parks need to be challenged by commercial and

recreational fishers" said Chris. He sincerely believes that the Victorian commercial sector is very well looked after by the present management of Seafood Industry Victoria (SIV). Better communication and discussions needs to be developed between agencies at state and Federal levels. This was pointed out in the Borthwick Review released in December 2012.

The principal source of funding for VRFish comes from the recreational fishing licences. A lack of funding to VRFish and SIV has hampered the two organisations ability to counter arguments put forward by different environmental organisations who have much more money at their disposal and are better able to propagate their agendas.

Although he is leaving VRFish he is not abandoning fishing and plans to act in a consulting capacity to the recreational and commercial sectors, a space where he can best contribute.

AquaBest Pty. Ltd Dynamic sales representative required for new business in the Melbourne Seafood Centre. The successful applicant must: Have previous experience in the seafood industry Be loyal and reliable Be sales and results driven Develop a strong relationship with customers and suppliers Be motivated for early morning start Contact: admin@aquastar.com.au 133-165 Kensington Road West Melbourne, Vic 3003, Australia AQUA 🔆 STAR

Seafood News - July 2013

t a meeting with the ests," said former Minister Lud-Torres Strait Regional wig Authority and before resigning as Minister of Agri-Fishing has been and will continue to be a vital source of

for Torres Strait Fin Fishery

culture, Fisheries and Forestry Senator Joe Ludwig, announced that the Torres Strait Finfish Fishery became the first wholly traditionally owned commercial fishery in Australia to have a Statutory Management Plan, that will give greater certainty to fishers and the community.

'This Plan will give Torres Strait communities greater certainty about future access to fish resources and more opportunity to develop their fishing inter-

Upgrade to navigational aids

food, income and culture in the

Torres Strait and will sustains

the traditional way of life while

at the same time promotes eco-

nomic development in the Tor-

res Strait. This will provide

greater employment opportuni-

The Plan supports participation

in the fishery by non-traditional

inhabitants through leasing

ties in the region.

arrangements.

Ports Mr. David Hodgett has anounced the completion of upgrades to navigational aids along the Aurora Channel in the Gippsland Lakes

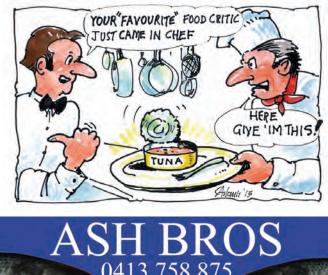
The \$113,500 project included installation of the latest synchronised lighting technology along the channel.

The Aurora Channel is a very popular channel for recreational vessels accessing Bunga Arm, Steamer Landing and Ocean Grange. The new synchronised

he Victorian Minister for lighting will make it easier for them.

> Gippsland Ports CEO Nick Murray said the previous navigation aids were in poor condition and lighting for night navigation was recommended as part of an external audit.

The project was jointly funded through the Coalition Government's Boating Safety and Facilities Grant with a contribution of \$43,723 and Gippsland Ports' contribution of \$69,777.



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Australian Distributors www.agora-dialogue.com

Marisa's Recipes www.allthinassicilianandmore.blogspot.com

Mini casserole with Sicilian flavours

Hauraki Gulf of New Zealand, located about 17.7 km from Auckland. My friends have kayaks and go fishing. They catch mainly snapper off the beach where they live, but if they go to some of the other bays they catch John Dory, Kingfish and Hapuka.

In their kitchen they have some colourful, enamelled, cast-iron mini "casseroles" or "Dutch ovens" and I love them.

They are perfect for bringing to the table straight from the oven so do tell vour guests to be ultra careful when they eat from them.

T am on Waiheke Island in the Also protect your table with mats.

> Use any fish that is in season. Boneless fish like fillets is best for mini casseroles or fish cutlets that have a large central bone (for example snapper or mackerel). On Waiheke I used a mixture of Snapper and Hapuka and we all enjoyed eating the mini casseroles.

> The simple Sicilian flavours are tomatoes, capers, garlic, olives and Sicilian common herbs. You cannot go wrong.

Of course the ingredients can go into one large casserole, covered and baked for 20 minutes.

For 6 people

INGREDIENTS

6 pieces of fish (1 serve per person) 4 large, peeled red tomatoes (or tinned) 1 tbs capers 2 cloves garlic, chopped finely

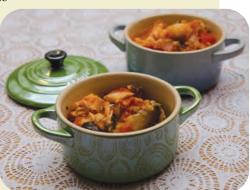
fresh herbs, use 1 or more: parsley, basil, oregano, chopped 2 tablespoons extra virgin olive oil 12 green olives or black olives, stoned

PROCESSES

Preheat the oven to 220°C.

Heat the extra virgin olive oil in a frying pan and pan-fry the fish lightly. Add a little salt. Remove the fish and set aside.

Add the other ingredients and sauté, until the



juice of the tomatoes is reduced. Spoon some of the tomato mixture into each mini-casserole. Place 1 piece of fish in each and top with more tomato. Either cover with a lid or if using a different type of ovenproof small baking dishes cover with metal foil and bake for 7-10 minutes, depending on how cooked you like your fish.

Statutory Management Plan