

Commercial fishers support Clean Up Australia Day 2013



Volunteers, Commercial fishers from Port Phillip Bay and staff from Seafood Industry Victoria help to clean Jawbone Flora and Fona Reserve in the Melbourne suburb of Altona.

Participating in Clean Up Australia Day 2013, were Port Phillip Bay commercial fishers and their families, who with hard work cleaned Jawbone Flora and Fauna Reserve at the Melbourne seaside suburb of Altona.

More than thirty volunteers collected 27 bags of rubbish-filled with hundreds of drink cans, polystyrene cups, food wrappers, old thongs and other rubbish.

The event was organised in partnership with Oceanwatch Australia and Seafood Industry Victoria. Ocean Watch Australia (OWA) is a national not-for-profit environmental organisation working to advance sustainability in the Australian seafood industry. OWA's key activities involve

enhancing fish habitats and improving water quality in estuaries and coastal environments, working with industry and local communities to minimise environmental impacts and introducing industry and communities to sustainable technologies and behaviours.

Seafood Industry Victoria (SIV) is the peak body representing the Victorian seafood industry. Its members are involved in the harvesting, processing, wholesaling, retailing and exporting of seafood in Victoria.

Up to 80% of marine debris originates from the land where it makes its way into our waterways, coastlines and eventually the open ocean. Common items of rubbish such as cigarette butts, plastic

bottles, food packaging and plastic bags have a negative impact on wildlife and the productivity of the marine environment. Port Phillip Bay fishers are keen to help protect the bay's habitat and ensure it stays clean and healthy.

The Port Phillip Bay fishers Code of Practice includes measures to manage their own rubbish disposal and collect or report rubbish they encounter when out fishing. The annual clean-up provides an opportunity to help prevent rubbish from entering the marine ecosystem.

OceanWatch Australia's SeaNet program is being delivered with funding support from numerous partners including the Australian Government's Caring for our Country program.

Seafood Flavour Wheel

The Australian seafood industry and export clients have consistently requested a "Seafood Flavour Wheel" to assist in menu planning and tasting notes for chefs and sommeliers.

To develop the Flavour Wheel, a range of sensory descriptive analysis methodologies were used to define and document the characteristics of each product.

The outcome was a clearly de-

defined sensory vocabulary that would allow any seafood consumer or seller to accurately and precisely describe the sensory qualities for ten key seafood species from the Eyre Peninsula.

This is the first time this level of detail and analysis has been done on a diverse range of seafood from a region. The "Seafood Flavour Wheel" aims to be a training guide benchmark. Future work will look to expand to an Australian guide, inclusive of all seafood species.

Αφροδίτη Τρουπιώτη
Δικηγόρος Ελλάδας
G Zindilis Lawyers

Με πείρα και διαρκή παρουσία 26 χρόνων στα Ελληνικά Δικαστήρια και Δημόσιες Υπηρεσίες αναλαμβάνουμε όλες τις νομικές υποθέσεις στην Ελλάδα.

Αποδοχές Κληρονομιών-Πληρεξούσια-Διαθήκες-Γονικές Παροχές
Κτηματολόγιο-Ε9-Αγοραπωλησίες Ακινήτων-Διαχείριση Ακινήτων
Μισθώσεις-Ελληνικά Διαβατήρια-Δικαστικές Υποθέσεις-Φορολογικά

Τηλέφωνο: 0418 585 095

Email: afrotr@yahoo.gr

Διεύθυνση: 338 Danks street, Middlepark, VIC 3206

Australian Registered Foreign(Greek) Lawyer
entitled to practise Greek Law only

Missed an issue
of Seafood News?



On the waterfront at Port Lincoln invited interstate media and local business leaders participating in "Premium Food in South Australia" pose for a group shot. Supported by the Government of South Australia, Advantage SA's the Interstate Media Program looks to challenge and alter the perceptions held by editors and key interstate media representatives regarding South Australia.

*For all your Easter Seafood
Fresh and Smoked*

**ASH
BROS**

See Con for specials
Ring to place your orders

0413 758 875

Email: con@ash.com.au



Fresh
Sustainable
Seafood



Melbourne
Seafood
Centre

133 Kensington Rd.
West Melbourne
3003

**Humpty Doo
Barramundi**

Get it from Michael Canals
0419 314 522

SEAFOOD NEWS

SERVING THE AUSTRALIAN SEAFOOD INDUSTRY

March 2013 Volume 11 No 2 ISSN 1834 4399 PO Box 75, Preston, Vic. 3072, Australia Tel/Fax: (613) 9480 1261 Email: info@seafoodnews.com.au www.seafoodnews.com.au

Fresh and fabulous South Australian food

On Tuesday 12th and Wednesday 13th of February, Advantage SA hosted a tour to showcase South Australia's foods. The tour was called "Premium Food in South Australia".

Invited guests to the Advantage SA Interstate Journalist Program/Around Our State Program, started on Monday afternoon the 11th when the Qantas flight landed at Adelaide airport.

At the airport we were met by the Adelaide Impressions car, and chauffeured to the Inter-Continental Adelaide. Those who attended dinner that night hosted by Food SA, were dined on seafood.

At seven the next morning five of us were picked up from the hotel foyer and driven to the National Wine Centre for an industry briefing.

Driving there it became apparent that Adelaide is going through a metamorphosis. New construction sites are re-defining the city and its infrastructure, all part of the Weatherill Governments seven strategic priorities.

Guest speaker at the Industry briefing was the Hon Gail Gago MLC, Minister for Agriculture, Food and Fisheries who spoke of food and wine products as another one of the Governments strategic priorities.



Launching the tour at the National Wine Centre was the Hon Gail Gago MLC, Minister for Agriculture, Food and Fisheries, left, with Ms. Karen Raffin, Chief Executive Officer of Advantage SA. Spruiking the seven strategic priorities.



At the Pure Coffin Bay Oyster Farm, freshly harvested and shucked oysters with a taste of the sea were served on the boat deck. Here pacific oysters are grown as nature intended them, grazing, in the nutrient full pure clean waters of the bay.



At KI Source, one of South Australia's favourite Chefs, Simon Bryant, served entrée of Island Marrons. King George whiting from Fergusons Australia with beach banana and myrtle beurre blanc and as a main braised KI Pure lamb.



Deborah Ferguson, of Ferguson Australia was the perfect hostess. Whilst husband Andrew gave the group a guided tour of their facility at KI (Kangaroo Island) with its giant crabs, she offered us some of the tastiest and freshest lobster found on KI.



Hagen Stehr, Chairman of the Australian Fisheries Academy, was very animated about South Australia's seafood, as were co speakers Professor Mehdi Doroudi of PIRSA and Rick Kolega Managing Director of SEKOL.



South Australia is famous for its wines and on this food journey, there were a number of those excellent wines, on the menu. They came from the Lincoln Estate, Delacolne Estate Wines, Sunset Winery and Islander Estate Vineyards.



The Chief Executive Officer of Advantage SA, Ms. Karen Raffin (right) and Ms. Nicola Martin, Business Development and Sponsorship Manager of the same organisation, serve chilled white wine to guest at Pure Coffin Bay Oyster Farm

rant for lunch. This former petrol station which is located literally across the road from the sea, with its late 1950's early 1960's architecture, has been converted into a modern/retro restaurant that serves deliciously fresh seafood.

As an entrée we were served local Angasi oyster, Pacific, Natural and Cooked, Kingfish Carpaccio with Sage and Mini Capers and Bluefin Tuna Sashimi Wantons.

The main meal was fried Ocean Jacket with crispy shallots and coriander, Bluefin tuna Stemerpanata (Sicilian style sweet sour) with raisins, olives and pine nuts and finally caramelised coconut and Lime prawns and calamari.

Drinks included wines from the Lincoln Estate, Coopers beers and Perry Lobo, Adelaide Hills Pear Cider.

Next stop was the Coffin Bay boat ramp for a thirty minute boat journey to the Pure Coffin Bay Oyster Farm for the tastiest and freshest oysters one could wish for. Oysters were brought on board, shucked and consumed. Anything fresher than this would have meant harvesting, shucking and consuming them under water. Even in the crystal clear waters of Coffin Bay such a feat would have been difficult.

Continued on page 3

Transformation the key to new opportunities in agriculture, fisheries and forestry

Australia's farmers, fishers and foresters are expected to perform well in 2012-13 to achieve \$39 billion in exports and \$51 billion in production, but smarter practices and co-operation between industry and government will be vital to long term success.

Speaking at the launch of the 43rd Outlook Conference, Executive Director of ABARES Paul Morris said the figures showed Australia's agriculture, fishing and forestry sectors have resisted many of the challenges of a high dollar and natural disasters by being innovative and seizing opportunities presented by overseas markets.

Providing a detailed analysis of local and global economic prospects for Australia, Mr Morris said ten years of relatively poor seasons for Eastern Australia has been followed by two years of recovery, with 2011-12 being a particularly strong year across the whole of Australia.

"The returns this year are softer than the very impressive figures of 2011-12 which saw production hit \$54 billion and exports reach \$41 billion. However the forecast 2012-13 figures remain on a par with

averages over the past decade in real terms," Mr Morris said.

"Looking forward, moderate demand growth, the strength of the Australian dollar and increased competition from suppliers in other countries are expected to place pressure on our exports.

"The five year outlook to 2017-18 anticipates a fall in the average value of farming, fishing and forestry production to around \$50 billion in real terms. Exports are also projected to ease to \$37 billion, which is almost four per cent lower than levels seen over the past decade."

Mr Morris' view of the world economy was shared by Rabobank Group chief economist Wim Boonstra. In his keynote international economic presentation he said the global economy will show a fragile recovery in the short-term at best, and had a number of impending challenges.

"More integration and solidarity is necessary for Europe. While the US has partly avoided the fiscal cliff, further budget battles are coming. As for China, the risk of a hard landing will increase if rebalancing is not tackled effec-

tively," he said.

"All in all, we must brace ourselves for a bumpy recovery."

Looking beyond the medium term, Mr Morris said Australian industry and governments will need to work together to drive growth.

"Industry will have to focus on highlighting Australia's high-quality produce as a point of difference and invest strongly in research, development and innovation.

"Better use of technology will be needed to drive improved competitiveness."

Mr Morris also emphasised the importance of government carefully balancing competing priorities.

"The trade-off between economic development, the environment and community expectations has probably never been quite as stark as it is at present," Mr Morris said.

"Scarce resources and global competition make this trade-off very real. The way that industry and policy makers respond will be central to the future of agriculture, fisheries and forestry in this country."

Demand and sustainability driving change in seafood industry

While Australians are eating 50 per cent more seafood than they were in the 1980s, our demand for more sustainable fishing practices is resulting in better managed fisheries, according to ABARES fisheries scientist Dr Ilona Stobutzki.

Speaking at the ABARES Outlook 2013 Conference, Dr Stobutzki said Australians eat more seafood per person than the world average, but are also interested in the sustainability of seafood products and Australia's oceans.

"The call from the public for well-managed fisheries is placing pressure on industry and governments to meet community concerns," Dr Stobutzki said.

"The public should be assured by Australia's strong record of sustainable wild-catch fisheries management."

"While some past harvests of wild-catch fisheries were too high for several species, a strong focus on sustainable fisheries management in recent times has helped rebuild stocks.

Discussion on fisheries at the Outlook Conference also focused on social licence, com-

munity engagement and improved environmental programs, and was led by speakers representing the World Wildlife Fund, Tassal and the Southern Shark Industry Alliance.

Tassal Community Engagement Officer Fiona Ewing said one of the biggest challenges faced by the fishing and aquaculture sectors was a lack of understanding by the public about the rural industries that produced their food, and the environment that supports its production.

"A lack of information and understanding about fisheries and aquaculture can result in a lack of trust and confidence in the industry by ordinary Australians," Ms Ewing said.

"Seafood producers therefore have a responsibility to connect with, and inform the Australian public about the importance of the industry to local coastal communities. They need to communicate clearly about the environmental impacts of fishing, how well those impacts are managed and the importance of buying quality, healthy, local Australian produce.

The growth of global fisheries production, fuelled by aqua-

culture production was also discussed.

"Global production of fisheries has increased by nearly 250 per cent since 1980 and continues to grow. However, wild capture fisheries production has remained stable over this time," Dr Stobutzki said.

From Australia's perspective, we are a small producer on the world scale, with our fisheries production just over 230,000 tonnes of the 155 million tonnes produced worldwide. Our fisheries production has been relatively stable over the last decade.

While our production tends to be high value, export oriented products, the value of Australia's production has declined by 47 per cent over the last decade. This is because of lower prices and production for some of our most valuable species groups such as tuna, prawns, rock lobster and abalone, and also the impact of the strong Australian dollar and increased global competition.

"There is good news, though, with aquaculture products increasing in value and growing to now make up 43 per cent of our total production value. said Dr Stobutzki.

IN BRIEF

McVeigh invites more net fishing buyback

The Queensland Government is inviting more commercial net fishers to submit offers to buy back their licences following the success of the first round of invitations which closed in January and resulted in a number of offers being accepted.

Fishers who were unsuccessful or did not make an offer in the first round can reapply. The second invitation for offers opened on 4 March and will close on 28 March 2013.

"In total, 104 applications were submitted, and so far 22 licence packages have been accepted for surrender by QRAA, totalling 71 symbols," Mr McVeigh said.

"The offers were carefully considered according to current market value, which we committed to at the beginning of the process to ensure a level playing field for all fishers.

The Newman Government has committed \$9 million to the buyback, and we want to make

sure as many commercial fishers as possible are able to take advantage of the offer.

The Government will again be focusing on primary commercial fishing boat licences endorsed with N1 or N2 fishery symbols, which authorise the use of commercial nets in Queensland's East Coast Inshore Fin Fish Fishery.

QRAA is administering the scheme and can provide advice to fishers on how to submit an offer.

First timers snap up aquaculture awards

Two first-time exhibitors, Pialligo Estate and Snowy Mountains Trout Farm, have taken major awards at the 2013 Sydney Royal Fine Food Show, Aquaculture Competition.

Approximately 107 products were exhibited with 62 medals awarded to products in the categories of Farmed Prawns, Sydney Rock Oysters, Smoked Salmon and Ocean Trout (cold and hot smoked), Salmon or Trout Caviar, Smoked Rainbow Trout, Salmon or Trout Pâté and other salmon and trout products.

Pialligo Estate from the ACT was awarded the Champion Salmon Product for its Traditional Smokehouse Fillet of Smoked Salmon, and was also awarded a Gold and Bronze medal.

medal.

The Champion Trout Product went to Snowy Mountains Trout Farm, located in Tumut in Southern NSW, for their Smoked Rainbow Trout Fillet, also taking home a Gold and Bronze medal.

Gold Coast Marine Aquaculture had a successful Show, picking up two Gold medals and a Silver, as well as being named Champion Prawn Exhibit for their Gold Coast Tiger Prawns.

Tathra Oysters once again was awarded the title of Champion Sydney Rock Oyster Exhibit as well as three Gold and one Silver medal.

Steward-in-Chief Mr Gerry Andersen said the results in the

Aquaculture Competition were impressive. "Salmon and Trout classes continue to grow each year with newer and more innovative products entering the market. While the number of entries in the prawn class were lower than previous years the quality was high."

"The floods had a devastating effect on the North Coast oyster farmers but the quality of the entrants from waters that were not affected was very high with the Champion Oyster again an exceptional example of what can be achieved with careful farming."

The Sydney Royal Fine Food Show is one of Australia's premier industry events, recognising and rewarding innovation, diversity and excellence in agricultural production.

Marine Stewardship Council introduces new bilingual Ecolabel for Canadian market

The Marine Stewardship Council has launched a new, bilingual French-English ecolabel in response to requests from MSC in Canada who want to further increase consumer awareness about their commitment to sustainable seafood and the MSC program.

Across Canada, commercial fisheries and other institutions continue to make commit-

ments to sustainable seafood and the Marine Stewardship Council. The new bilingual ecolabel recognizes the two official languages in Canada, English and French.

MSC Americas Region commercial director Geoff Bolan said, "The introduction of a bilingual ecolabel is in response to market requests from Canadian retail, foodservice, high education and fish-

ery partners, and reflects the growing awareness and commitment to the MSC program across Canada. The new ecolabel will be immediately available to partners and we expect to see it used very soon.

More than 22 per cent of Canada's population, more than seven million people, consider French to be their primary language.

GAA to Exhibit at Boston Seafood

The Global Aquaculture Alliance (GAA) and its Best Aquaculture Practices (BAP) program are exhibiting at the International Boston Seafood Show at the Boston Convention & Exhibi-

tion Center in Boston, Massachusetts, USA, from March 10 to 12, with a series of activities lined up to underline GAA's mission of responsible aquaculture.

The annual event -- North America's largest seafood trade show -- features more than 1,000 exhibiting companies from 40-plus countries and more than 19,000 attendees from about 100 coun-

Super trawler stopped again

Environment Minister, Tony Burke, has signed the interim declaration to prevent the super trawler until the environmental impacts of the proposed operation are better understood.

This will stop the Abel Tasman (previously FV Margiris) from operating as a freezing and processing vessel supplied with fish by other vessels in the Small Pelagic Fishery.

The interim declaration will prevent, for an initial period of 60 days, the Abel Tasman processing fish caught by other vessels in the Small Pelagic Fishery.

"During this time affected businesses have a natural justice opportunity to respond before I make a decision on whether there should be a ban for up to two years said Mr. Burke.

In 2012 Mr. Burke stopped the super trawler from operating in the Small Pelagic Fishery for a period of 24 months to enable an independent assessment of the environmental impacts, particularly on species protected by Australia's national environment law.

According to the Minister



"We take ocean protection seriously" said Mr. Burke

this government takes a highly cautious view when it comes to protecting the ocean. "We take ocean protection seriously" he said.

Recently the operators of the Abel Tasman submitted a new proposal to use the trawler as a processing vessel that is supplied with small pelagic fish by other smaller fishing vessels operating in the Small Pelagic Fishery.

"The Federal Fisheries Minister, Senator, the Hon Joe Ludwig and I, have agreed that the proposal is a new commercial fishing activity and that there is uncertainty about its environmental impact. We have also agreed that it is appropriate to prohibit the operation for 60 days whilst consultation with

affected parties about the effect of making a final declaration takes place.

"I have made an interim declaration that a commercial fishing activity which is a fish processing activity or uses the mid-water trawl method to catch quota species in the Small Pelagic Fishery by a vessel that has storage capacity of over 1600 tonnes is a declared fishing activity.

Those parties affected by the interim declaration will have an opportunity to provide a written submission about the impact on their rights or interests in relation to fishing and other matters if a final declaration was to be made in relation to the declared commercial fishing activity.

"Once I have considered the information provided during the interim declaration consultation process, I will discuss with Senator Ludwig what environmental impacts these activities are likely to have.

"Should we agree that there is uncertainty regarding their environmental impacts, I reserve the right to decide it is appropriate to make a final declaration which prohibits these activities for up to two years."

Commercial fishers avoid competition areas

It's really important that commercial and recreational fishing can work in harmony

The Australian Fisheries Management Authority (AFMA) is working with commercial tuna fishers to ensure that recreational and commercial fishing can occur harmoniously this game fishing season.

AFMA is encouraging fishers from the commercial Eastern Tuna and Billfish Fishery to actively avoid competition areas such as the upcoming Australian National Sports-fishing Association and Games Fishing Association Australia competitions off Narooma, Port Stephens and Bermagui.

Skipper of longliner Tuna Moon, Joe Basile said that most of the time they fish well out to sea and don't come close to recreational fishers.

"We always try to avoid fishing where the game fishing comps are happening," Mr Basile said.

AFMA CEO Dr James Findlay said that the recreational fishing sector was a very important part of the fishing landscape and while AFMA doesn't have direct responsibility for recreational fishing, it forms an important consideration in managing commercial fisheries.

"It's really important that commercial and recreational fishing can work in harmony and we're doing our part to make sure that the rec guys can enjoy their sport and that commercial fishers can provide fresh seafood for Australian consumers", Dr Findlay said.

AFMA has several rules in place to limit the impact of commercial fisheries on the recreational sector.

Under Commonwealth law, commercial tuna fishers are also banned from taking Blue Marlin and Black Marlin, two prized game fish species due to their large size and vigor-

ous fighting.

Very few of these fish are caught as bycatch in commercial fishing operations and they are always released. AFMA makes it mandatory for commercial boats to carry line cutters and dehookers which make it easier to free any caught marlin and greatly improve survival rates for released fish.

AFMA also distributes details of upcoming game fishing tournaments to the commercial fleet to help them to plan their trips to avoid coming too close to the competitions.

"It has been particularly encouraging to see commercial tuna fishers pointing rec and charter fishers towards the better fishing areas for both tuna and marlin in recent years and this sort of cooperation is a great sign of the growing level of trust between the sectors", Dr Findlay said.

New QBFP officers recruited to support fishing



Dinos Toumazos
(61) 423 588 611

PO Box 14517
Melbourne MC 8001

dinos@toumazos.com
www.agora-dialogue.com

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, publisher 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 Adams, Roy Palmer Peter C. Poulsen. All contributors have no claim to ownership of Seafood News, or financial rewards from it.

Fisheries Queensland has appointed eleven new recruits to the Queensland Boating and Fisheries Patrol (QBFP) in regional Queensland to support fishing compliance.

Speaking in Hervey Bay, Minister for Agriculture, Fisheries and Forestry John McVeigh said the recruits were an important addition to the patrol, which had a significant amount of waterways to monitor throughout Queensland.

"With more than 700,000 recreational fishers and 1,500 licensed commercial fishing boats in Queensland, QBFP is on the front line 24 hours a day, 7 days a week to educate and enforce fishing rules," Mr McVeigh said.

"The recruits will fill service delivery gaps that we identified to boost patrols in regional areas."

The officers are being posted to Yeppoon (2), Cairns (4), Bundaberg (2), Airlie Beach (1), Mackay (1) and Townsville (1).

QBFP Manager Ian Fricke said QBFP recruitment was an intensive process, including assessing strengths and weaknesses to ensure selection of the best candidates.

"Officers often have to deal with difficult and confrontational situations, so it's important we carefully select the right person—it's definitely not just about a love of fishing" said Mr Fricke.

"Queensland fishers generally do the right thing, with a 93 per cent overall compliance rate last year, thanks to more than 49,000 patrol hours.

QBFP undertakes random and targeted patrols, inspections and surveillance services, has specialist investigators and works closely with the Queensland Water Police, Maritime Safety Queensland and the Great Barrier Reef Marine Park Authority.

If you suspect illegal fishing, report it to the Fishwatch hotline on 1800 017 116.

Tuna observer program funding under threat

Fisheries representatives were dismayed at the news that training programs in Pacific fisheries may be axed.

At the Heads of Fisheries meeting convened by the Secretariat of the Pacific Community (SPC) in Noumea, they argued strongly for a continuation of the observer training program.

Observers work on board fishing vessels where they take samples of tuna and record the size, type and catch location of the fish. This is part of a major scientific program to monitor the health of the tuna industry in the Pacific.

Mr Mike Batty, Director of SPC's Fisheries Program, says the tuna industry is worth \$US5 billion a year.

"It's a huge industry, and provides employment and a source of income to Pacific nations. This at-sea monitoring is vital to keep the tuna industry in good shape. Industry already pays many direct costs of observer place-



All the facts and figures are sent through to SPC head office to create a big picture of what's happening in the tuna industry.

ment but it will take time to get them to absorb training costs."

Before taking up positions on board ship, observers work through a rigorous training program. This training is carried out by SPC, and funded by donations from New Zealand and the European

Peter Sharples, SPC's Observer Development and Support Coordinator, says there is a great need for consistent observer training that fits into regional data management requirements.

"We need more observers quickly, but our aim is to help Pacific countries train their own observers."

Continued from page 1 Fresh and Fabulous South Australian Food

Back on shore we boarded the coach and headed for Port Lincoln and Southern Waters a company which supplies lobster, oysters Bluefin Tuna and abalone to Asian markets.

The Managing Director, Stephen Moriarty, has been in the export industry for over twenty years. He started off as a lobster fisherman and has been exporting lobster from the time when there were only lobster tails exported to the United States at very low prices.

Following a tour of the facility he spoke of the influence the conservationists have in

agreement with China as New Zealand and other competing countries have.

All the seafood people we spoke to in South Australia were concerned about the marine park issue. Stephen fears that if the issue is not handled properly it can collapse the South Australian fishery.

That afternoon we checked into the Port Lincoln Hotel for a quick shower a change of outfit for dinner and panel a discussion.

Facilitator of the discussion was Professor Mehdi Dorodi, Executive Director, Fisheries and Aquaculture, PIRSA.



Marion has been running The Oysterbeds Cafe/Restaurant for the past six and a half years and is very pleased with the quality of seafood available

The panel included Mr. Hagen Stehr, Founding Director, Australian

South Australia and foresees a future where local seafood will be too expensive to compete with imported.

Tuna Fisheries/Cleanseas and Mr. Rick Kolega, Managing Director of Sekol Farmed TunaP/L.

Currently they are working with the Federal Government to try and overcome certain hurdles for the easier entry of South Australian seafood into China. Australia at present does not have a free trade

Dinner was a seafood lovers delight. Canapés Southern Rock Lobster, Coffin Bay Oysters, Small mussel Pots with garlic butter sauce, King Prawn skewers, Kingfish Rosettes, Tuna Rosettes and

Salt and Pepper Calamari.

Mains included King George Whiting roulade, Baked Crispy Skin Snapper Fillet and Chicken roulade with baked King Prawns served with rocket, pear, parmesan and walnut salad.

All this was accompanied with excellent wines from the Delacolline Estate Wines, beer, Australian cheese platter with fruit and chocolate covered olives.

Port Lincoln has the largest Southern Bluefin Tuna farming operations in the world and Hagen Stehr is a pioneer of the industry and one of its more colourful characters who does not mince his words.

In the 1980's when Australian tuna was first imported to Japan it auctioned at the Tokyo fish market for \$700 per kilo while in Australia it was selling for 70 cents per kilo and was used mostly for petfood.

China, according to Mr. Stehr is the next growth market for Australian seafood and more specifically South Australian seafood. "It's not a matter of if, but when" said Hagen.

"In my last trip to Japan I noticed there are many companies there looking towards China for their products. The South Australian Government is also looking towards China for its products" said Mr. Stehr.

Less than ten years ago the average consumption of seafood by the Chinese was eight kilograms per person per year. In the next decade it is estimated that figure will rise to thirty kilograms per person per year making China an importer of seafood. This is expected to cause a rise in seafood prices

Our final day started at the crack of dawn with a hearty breakfast and coffee prepared by the Port Lincoln Hotel staff.

From the Port Lincoln Airport we departed for a twenty minute flight to Kangaroo Island or KI as the locals call it. The island is 155 kilometers long from East to West and approximately 70 kilometers at



In 1940 the Port Lincoln Airport was relocated to its present site and was used for military and civilian purposes. Today it is one of the busiest regional airports in Australia. Landing at the airport you can not help but notice the importance of tuna to the region.

its widest. On KI we were on Duncan MacGillivray territory and Kangaroo Island Pure Grain.

After an informative coach tour of the grain handling, storage and separation facilities we were taken to Island Beehive for a briefing by the owner Peter Davies and tasting of different types of honey. The

Coffee and scones offered were marvelous.

Within ten minutes of leaving Island Beehive we arrived at Ferguson Australia where we were met by owners Andrew and Debora Ferguson. While Andrew showed us the water tanks that hold the lobsters and giant crabs Debora had prepared an amazing feast of lobster for our enjoyment.

At Fergusons we were met by Justin Harman of Good Food Kangaroo Island and Chairman of Island Pure Dairy. For the next hour on our way to KI Source Justin bombarded us with a wealth of knowledge about all things relevant to foods from KI.

The hillside location of KI

to Andermel Marron.

Andermel Marron supplies marron only to Kangaroo Island. Due to the lack of abundant water on the island it is necessary for the company to treat and recycle water from ponds that have been harvested.

Next stop was Island Estate Vineyards with its rows of vines covering the surrounding gently undulating hills of KI. Wine made here is from grapes picked at 12 or 13 baume, stored in oak barrels that are imported from France and left to mature in its own good time.

By now time was tight and we had to head off for a thirty minute trip to Kingscote Airport and back to Adelaide Air-



Duncan MacGillivray and others enjoying Ferguson's hospitality of Rock Lobster.

port. In the little time we had left we were briefed by Kris Lloyd head cheesemaker of Woodside Cheese Wrights

Kris is renowned for her cheeses, one of which is infused with seaweed.

From Adelaide Airport we departed for our individual destinations.

Continued from Page 3

Given that exact impacts on catch rate are, and will remain, unknown, the responsible approach from a fishery management / sustainability standpoint may be to adopt the most conservative option for removal of displaced effort, to ensure such unknown impacts will be accommodated as best as possible without impacting either the long-term sustainability of the stock or the commercial viability of remaining operators.

We are seeking the input of your Council to resolve the following;

a) The way in which impacts of marine park sanctuary zones on commercial catches are estimated.

b) The most appropriate management response(s) to the impacts of sanctuary zones (in addition to 'fishery adjustment' - see below, this may also include reviewing some management plans / harvest strategies to accommodate impacts on catch rates).

c) Development of a fishery adjustment methodology which ensures both the long-term biological sustainability of the rock lobster stock as well as the continued commercial viability of those remaining in the fishery.

Other issues to be considered in the development of the adjustment process include:

2. Timing for Implementation of the Adjustment Process:

We are seeking clarification from your Council regarding whether the adjustment process, once developed, will be implemented i.e. displaced effort actually removed from fisheries, prior to the State Election scheduled for mid-March 2014.

You would be aware of the South Australian Liberal Party's policy commitments in relation to marine parks which,

with a change in Government, could see significant changes to current zoning arrangements prior to their scheduled date for effectiveness in October 2014.

We are anxious to avoid further disruption to the rock lobster industry that may result following the outcome of the State Election. We believe this can be achieved by adopting a pragmatic approach to the timing of any adjustment process taking into account the policy risks posed by a possible change of Government.

3. Fewer Fishery Participants and Amortisation of Licence Fees:

The issue of how fully cost recovered fishery licence fees will be amortised over fewer remaining fishery participants must be addressed. Licence fees in the Northern Zone Rock Lobster Fishery were already in excess of 8% of the fishery's GVP in 2010/11.

4. Rock Lobster & Marine Scale Fishery Access:

Any adjustment process should accommodate the take of marine scale species by the rock lobster industry via the various marine scale fishery access options held on the majority of rock lobster fishery licences.

5. Buy-Out of Licences & Vessels:

It is SARLAC's preference to see whole licences, together with quota and gear units, removed from the fishery, as opposed to only reductions in the kilogram value per quota unit across the fishery and / or removal of quota and / or gear units from the fishery with no reduction in licences.

Where applicable, vessels being retired from the fishery should also be included at market rates, given their significant asset value and the current depressed market for commercial rock lobster fishing vessels in Australia.

We recognise that the issue of

vessel buy-out forms part of the Government's stated compensation process commitment but we feel it is appropriate to highlight it at this time.

6. Equitable Fishery Adjustment Across All Extractive User Groups:

The process of adjustment to deal with fishing effort displaced by marine parks is effectively a reallocation of fishery resources from extractive user groups (commercial / recreational / indigenous fishers) for environmental / conservation purposes.

For the commercial sector, impact assessments have been completed and a quantum of resources, while not yet agreed will be 'adjusted' to compensate for this reallocation.

Can you advise whether the Fisheries Council will also be undertaking a similar adjustment process for the recreational and indigenous fisheries sector?

We believe that this would be needed to maintain the relative allocation of available rock lobster resources between recreational, indigenous and commercial users and could include addressing issues such as reduced bag and boat limits, restricting permit numbers etc.

Thank you for your consideration we look forward to your response. Please contact me at any time to discuss these issues in more detail if you would like.

Yours sincerely

Justin Phillips
Executive Officer
South Australian Rock Lobster Advisory Council Inc.

Editors Note:

The opinions expressed in this letter are those of SARLAC Inc. and not of this publication. In order to present a balanced view, on such an important issue, Seafood News extends the opportunity to the Fisheries Council of South Australia to put forward its views on the issue should it choose to.



Marisa's Recipes

www.allthingsicilianandmore.blogspot.com

PESCE IN CARTOCCIO CON SALSETTA DI DRAGONCELLO

Fish cooked in a parcel with Tarragon sauce



On this occasion the fish is snapper and it is cooked in a parcel so that it does not lose a drop of flavour and keeps its natural juices. I cooked it on the BBQ but the parcel can also be baked.

I always slash my fish before cooking it and insert into the cuts some flavours. Mostly I insert herbs, but this time stuffed the cuts with thin slivers of lemon rind. Dragoncello means little dragon in Italian and it is an appropriate name for this peppery herb we know as tarragon. It is not a common herb in the south of Italy but it features in the cooking of Piedmont, a region of Italy close to France.

INGREDIENTS

fish, 1 snapper
extra virgin olive oil, to coat the foil
salt or (1 tablespoon of seawater)
lemon peel, from one lemon
tarragon, a few sprigs
spring onions, 2-3

PROCESS

Clean the fish: scale, gut and wipe dry. Use a sharp knife to make shallow cuts in the outside of a whole fish - slash the fish but leave whole. Stuff lemon peel into the slashes and if you have any left over also place some in the cavity of the fish. Use strong foil large enough to wrap the fish like a parcel; I use two layers.

Dribble some extra virgin olive oil on to the foil and place the fish on top. Sprinkle the fish with salt and pepper. Place some whole spring onions and some sprigs of tarragon under and on top of the fish.

Fold the edges of the foil together tightly to make a neat package with an airtight seal. Cooking time will depend on

the size of your fish and how well done you prefer it to be.

I prefer my fish to be less cooked. My fish weighed 600g and I cooked for 11 minutes on the BBQ. Use hot-medium heat and turn the parcel only once. The easiest way to see if it is cooked is to check it after this time and cook it longer if necessary. Remember that the residual heat in the fish will cause it to keep on cooking, either keep it sealed if you wish it to go on cooking, or make a hole in the parcel to allow some of the heat and steam to escape.

Once cooked, present the fish with tarragon sauce.

Tarragon sauce: ½ cup of tarragon leaves cut finely, ½ cup of white wine vinegar, 3

cloves of garlic chopped very finely, 3 slices of fresh white bread, ¾ extra virgin olive oil, salt and pepper to taste.

Remove the crusts and soak the bread to in vinegar. Leave for 10 minutes and then squeeze dry.

Place all the ingredients together in a small bowl and slowly incorporate the oil into the mixture using a wooden spoon. Mix all of the ingredients together until you have a good consistency of the sauce. Add a little water if it is too thick.

If you do not like tarragon, you can substitute this herb with parsley and add a few capers for that extra bite.



The following letter was sent to the Fisheries Council of South Australia by SARLAC Inc.

"Adjustment and Redistribution of Displaced Fishing Effort as a Result of the SA Marine Parks Network"

The ARLAC Board met on the 23rd of January 2013 and discussed the above issue.

SARLAC has been advised by PIRSA Fisheries & Aquaculture that we are to receive written information within the next fortnight regarding how industry will formally be involved in the process of designing and implementing a process of adjustment for commercial fisheries to deal with fishing effort displaced by the SA Marine Parks Network.

This is in line with a written commitment made by the previous Minister for Sustainability, Environment and Conservation on the 13th of April 2011. We look forward to receiving the communication from PIRSA and being constructively involved in that process.

Regardless, the SARLAC Board thought it prudent to advise your Council in advance regarding issues viewed as critical by the SA Rock Lobster Industry that must be addressed as part of developing the adjustment process.

These issues are detailed below, but we note that addi-

tional key issues may arise / be identified during the development of the adjustment process and therefore should not be limited to the below.

1. Impacts of Marine Park Sanctuary Zones and Fisheries Adjustment Processes:

There are clearly two separate processes to be undertaken in addressing consequences for fisheries resulting from the introduction of marine park sanctuary zones in South Australia waters. These are determining the catch impacts of sanctuary zones and then, based on those impacts, determining the management response and adjustment processes needed to ensure the continued biological sustainability of the rock lobster stocks and the commercial viability of the industry.

Assessing Sanctuary Zone Impacts:

The finalised SARDI report 'Estimates of historical commercial fishery catches/effort in final sanctuary and habitat protection zones in South Australia's Marine Parks' (published November 2012),

details two alternate estimates of impact for each rock lobster Zone (and also some other fisheries e.g. Abalone) in South Australia. We would describe these two alternatives as;

a) Estimated average annual catch [over a given period] harvested from Sanctuary Zones (37,266kg in the Northern Zone as estimated by SARDI).

b) Estimated average annual catch harvested from Sanctuary Zones as a percentage of the average annual total catch [over a given period] for the fishery, and then applied to the current year's TACC (5.7% in the Northern Zone as estimated by SARDI, applied to the current 345 tonne TACC = 19,665kg).

The SARDI report does not provide guidance as to which 'estimate' for catch impact will, or should, be applied and utilised for the purpose of adjusting fisheries.

In order to determine which of these is the appropriate estimate; an analysis is required to understand whether the percentage of catch taken inside

the sanctuary zones has, historically, been a constant proportion of the total catch in the fishery.

If it has been a constant proportion, then the percentage estimate i.e. 'estimate b)', may be more appropriate.

However, if it is not a statistically significant constant proportion (which implies, subject to an examination of relative CPUE, that biomass inside the sanctuary zones is not a constant proportion of total biomass), then neither estimate can be used as the spatial distribution of rock lobster biomass (and therefore the impacts of not being able to fish in sanctuary zones) will vary from year to year.

It is therefore important to recognise that this necessary analysis has not yet been undertaken and therefore the most appropriate methodology to estimate impacts of sanctuary zones cannot, at present, be determined.

This issue of how catch impacts will be best estimated has not yet been discussed formally with industry at any stage of the marine parks

process to date. It has been discussed, by me, informally in a number of forums, but with no agreed resolution.

I have however raised this issue with the Executive Director, Fisheries & Aquaculture and he has indicated that the Government will be applying 'estimate b)', as described above, to determine the level of displaced commercial fishing effort for which rock lobster fisheries will be 'adjusted'.

In our view, to settle on a methodology to estimate catch impacts (i) prior to the necessary analysis being undertaken as to which, or either, methodology is appropriate and (ii) prior to any discussion with industry, as committed to by the Government, is not acceptable.

1.2 Adjustment & Changes to Fishery Management Arrangements:

Once agreement has been reached on the impacts of sanctuary zones, the next step is to determine what changes to the management arrangements for the fishery (which will be operating in a reduced area) are needed to ensure the

fishery remains sustainable and commercially viable.

Initially, this will probably involve the removal of licences and / or quota (fishery adjustment).

In some cases, such as the Northern Zone Rock Lobster Fishery, it will also be necessary to attempt to change fishery management decision making tools, specifically Harvest Strategies (which for rock lobster are driven largely by commercial catch rate as the key biological performance indicator), to accommodate the impact of marine parks on catch rates.

If highly productive (and profitable) fishing grounds are removed from the fishery, remaining effort will then be redistributed across more marginal or 'second tier' fishing grounds. If sufficient effort is not removed from the fishery these more marginal grounds must sustain a higher level of effort and therefore reduced catch than otherwise would have been present. This will negatively impact the commercial viability of those remaining in the fishery.

Continued on Page 4

Don't be a wet fish

Advertise in Seafood News

Telephone 0417 360021

NEW STATUS SYMBOL IN JAPAN