

Sixty days for recreational abalone take for 2009-10

Fisheries Victoria has announced the sixty nominated open days for the recreational take of abalone from central Victorian marine waters for the 2009/10 season. The nominated open days begin on the weekend of 21 and 22 November, 2009.

Central Victorian waters extend east of the mouth of the Aire River to the most north-western part of Arch Rock (near Cape Liptrap), including Port Phillip Bay and Western Port.

Fisheries Victoria Acting Executive Director Anthony Hurst said most of the open days are on weekends and public holidays between November this year and May next year, including 11 consecutive days over Christmas and four consecutive days over Easter next year.

Recreational abalone fishers are reminded that the state-wide abalone bag-limit is five, of which no more than two can be greenlip. An interim minimum legal size of 13cm for blacklip abalone remains in place from the mouth of the Hopkins River to the South Australian border to assist the rebuilding of stocks affected by the abalone disease. The disease has no known or likely impacts for human health.

The 60 nominated open days in central waters will be outlined on a water-resistant pocket card to help recreational abalone divers better plan their diving activities. The free pocket

cards will be available from early November 2009."

Fisheries Victoria encourages divers taking abalone to adopt good biosecurity practices by: Washing vessels, wetsuits, dive equipment and their hands with soapy freshwater, removing all marine organic matter from vessels and equipment, and disposing of abalone shell, meat and gut with their household waste.

The 60 nominated days for central Victorian waters for 2009/10 are:

- 21 and 22 November 2009 inclusive (2 days)
- 28 and 29 November 2009 inclusive (2 days)
- 5 and 6 December 2009 inclusive (2 days)
- 12 and 13 December 2009 inclusive (2 days)
- 19 and 20 December 2009 inclusive (2 days)
- 24 Dec 2009 to 3 January 2010 (11 days)
- 9 and 10 January 2010 inclusive (2 days)
- 16 and 17 January 2010 inclusive (2 days)
- 23 to 24 January 2010 inclusive (2 days)
- 26 January 2010 (1 day)
- 30 and 31 January 2010 inclusive (2 days)
- 6 and 7 February 2010 inclusive (2 days)
- 13 and 14 February 2010 inclusive (2 days)
- 20 and 21 February 2010 inclusive (2 days)
- 27 and 28 February 2010 inclusive (2 days)
- 6 to 8 March 2010 inclusive (3 days)
- 13 and 14 March 2010 inclusive (2 days)
- 20 and 21 March 2010 inclusive (2 days)
- 27 and 28 March 2010 inclusive (2 days)
- 2 to 5 April 2010 inclusive (4 days)
- 10 to 11 April 2010 inclusive (2 days)
- 17 to 18 April 2010 inclusive (2 days)
- 24 to 26 April 2010 inclusive (3 days)
- 1 and 2 May 2010 inclusive (2 days)



Of all the seafood retailers at Melbourne's Queen Victoria Market no one stands out as uniformly as the staff of Happy Tuna. As this issue of Seafood News concerns itself with Blue Fin Tuna we thought it appropriate to use this photograph. As one can see blue is the dominant color.

Regardless of what we say, Ambrose, Brett, Wayne, Julie and Debbie are very happy to be in uniform and in the colour blue.

Happy Tuna has been serving Melbournians wonderful seafood for the past 13 years. Prior to that it was one of two shops at the market selling rabbits. When the Calici virus wiped out Australia's rabbit population the market administration decided to convert them to seafood. Wayne, who started work there in 1962 with his father, said that at first the change was difficult but has no regrets about belonging to the seafood industry.

Hip pocket pain

Illegal fishers in NSW are paying heavy fines if caught doing the wrong thing said Tony Andrews, Industry & Investment NSW Special Operations Manager,

"I make no apologies to illegal fishers feeling pain in the hip pocket" Mr. Andrews said.

In three recent cases, six men have been ordered to pay a total of \$ 37,780 in fishing fines, after being apprehended by Industry & Investment (I&I) NSW Fisheries Officers, for fishing illegally.

A 24 year old man from Shellharbour was fined almost \$17,000 in fines and court costs, after being spotted diving near Boat Harbour in Gerringong, on the NSW South Coast in February 2007. The man, who had previously been successfully prosecuted for similar offences, was found to be in possession of 33 shucked (shelled) abalone and 1 whole abalone.

In September at the Wollongong Local Court he was found guilty of possessing abalone taken contrary to a fishing closure, possessing more than the maximum quantity of abalone and possessing shucked abalone adjacent to waters. To top things off he was also fined for not having a recreational fishing licence.

In another case, a 29 year old man from

Gerringong was ordered to pay more than \$8,500 in fines and professional costs, after being found guilty of possessing more than the maximum quantity of abalone, obstructing a fisheries officer, and failing to pay the recreational fishing fee for offences which occurred at South Warri Beach on the south coast in February 2007.

He was spotted by I&I NSW Fisheries Officers using abalone gut as bait, and was seen to throw more than two abalone shells into the water, in an area closed to the taking of abalone. When Fisheries officers approached the man, he threw the remaining contents of his cooler bag into the sea.

Four men, aged between 22 and 26, have been ordered to pay over \$12,000 in fines and professional costs after appearing in Toronto Local Court, after being found guilty of a number of fishing offences at the Eraring Power Station hot water outlet, on the NSW Central Coast in June 2007. The men were targeted at the site as part of an ongoing compliance operation during seasonal fishing closures.

"Fishing closures or protected areas are created to protect biodiversity and marine habitats, and help to ensure that marine resources are used in a sustainable manner" said Mr. Andrews.

There are now 3,120 freshwater fishes species on the IUCN Red List, up 510 species from last year. Although there is still a long way to go before the status all the world's freshwater fishes is known, 1,147 of those assessed so far are threatened with extinction. The Brown Mudfish (*Neochanna apoda*), found only in New Zealand, has been moved from Near Threatened to Vulnerable as it has disappeared from many areas in its range.

The status of the Australian Grayling (*Prototroctes maraena*), a freshwater fish, has improved as a result of conservation efforts. Now classed as Near Threatened as opposed to Vulnerable, the population has recovered thanks to fish ladders which have been constructed over dams to allow migration, enhanced riverside vegetation and the education of fishermen, who now face heavy penalties if found with this species.

Gaden Hatchery, NSW, to stay in public hands

The New South Wales Government has negotiated a four year deal with the NSW Freshwater Recreational Fishing Trust to keep Gaden Trout Hatchery at Jindabyne in public hands, and to invest \$1.74 million in the facility in the coming years.

"This new funding arrangement will ensure the hatchery remains in public hands well into the next decade, and continues as a leading trout production facility in NSW," said NSW Primary Industries Minister, Ian Macdonald.

The Gaden Trout Hatchery is one of Australia's main centres for breeding and rearing of cold water sport fish and an important attraction to the Snowy Mountains region that plays an important part in maintaining the regional economy.

Gaden Hatchery, on the banks of the Thredbo River, has been part of Jindabyne for more than 50 years, and is now considered a multi-function complex, catering for fish stocking, compliance and research needs, and visitor services.

The funding, from the NSW Freshwater Recreational Fishing Trust, will go towards the ongoing operation of the hatchery, including staff salaries and operating costs, enabling a continuation in the production of trout for recreational fishing programs at the hatchery.

"Four species of fish are produced at Gaden; Atlantic salmon, brook trout, brown trout, and rainbow trout. Visitors are able to view feeding of the big fish which come to the surface in the crystal clear display pond, while guided tours of the hatchery are conducted daily.

During the last five seasons more than seven million salmonids have been produced at Gaden for NSW public waters

Australia praised by IUCN

The latest update of the International Union for Conservation of Nature (IUCN) has 37% of freshwater fish on its endangered Red List.

SEAFOOD NEWS

SERVING THE AUSTRALIAN SEAFOOD INDUSTRY

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

NOVEMBER 2009 Vol. 7 - No. 9



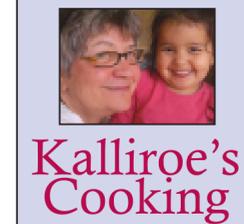
Email: info@seafoodnews.com.au www.seafoodnews.com.au

ISSN 1834 - 4399

Australia praised by IUCN

Codex meeting Agadir

EAST COAST TRAWL REVIEW



The Quiet Achievers



From left to right: The Sydney Markets team - David Zappia, Vince Pettito, Michael Zappia, Steve Zappia. Sydney Fish Market - Claudios Quality Seafoods team - Piers Lloyd, George Costi, Geoff Butler, Joe Abood.

\$115,000 raised

The premier fruit wholesalers and fish sellers of Sydney putted for the "President of the Markets Cup" helping to raise money and awareness for Parkinson's disease.

Claudios Quality Seafoods (representing the Sydney Fish Markets) won by a very narrow margin, pipping Zappia Brothers (representing the Sydney Markets) for the second year in a row. Claudios retain the "President of the Markets Cup" for another year!

The real winner of the day was Parkinson's NSW with an impressive grand total of \$115,000 raised. This money will go towards providing services for people living with Parkinson's disease.

Parkinson's disease is a chronic, progressive and incurable disease which causes substantial disability. It is the second most common neurological condition in Australia, second only to dementia. There are an estimated 80,000 people living with Parkinson's disease in Australia. For more information go to: www.parkinsonsnsw.org.au



Greg Anderson cooking his winning dish at the Chef Challenge

As the culmination of the 2009 Sydney International Food Festival the Sydney Fish Market launched its inaugural For the Love of Seafood Festival.

The festival was held on Saturday, 31 October, at the Sydney Fish Market and featured retail stalls serving seafood meals, a three-piece jazz band and other great entertainment on the Fishermen's Wharf.

With appearances by local fishing identities, renowned chefs, food experts and cookbook authors, the festival had something for everyone.

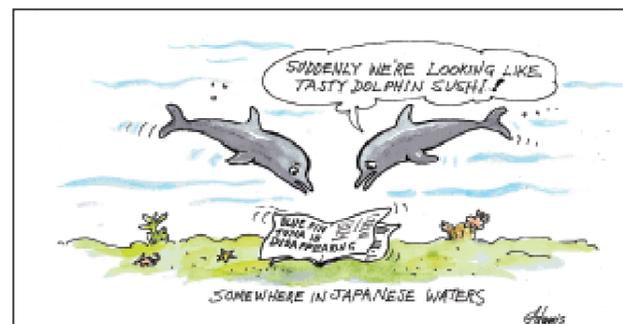
Events on the day included cooking demonstrations with *Get Fresh with Fish*, and learning more about Oysters at the *Oyster Appreciation* session. The session was hosted by Sydney Seafood School demonstrator and renowned cook book author Brigid Treloar.

A highlight of the festival was *The Chef Challenge*, a cooking competition to crown the 'King/Queen of the Sea' that pits one of Sydney's top chefs with an apprentice chef. Participants have 25 minutes to create a sumptuous seafood dish from a surprise bag of ingredients. The title was won by well known chef Greg Anderson from Sugarroom.

On a more serious note lectures throughout the day focused on issues such as sustainability, food culture and life as a fisherman.

There were also appearances from Ed Halmagyi aka 'Fast Ed' from Better Homes and Gardens, and the wonderful food & wine connoisseur, Lyndey Milan.

"Due to the festivals success this year, SFM is looking to make For the Love of Seafood an annual event." said Louise Nock, Marketing and Communications Manager for the SFM.



Cartoon illustration Con Aslanis

Codex committee meeting in Agadir

The Codex Committee on Fish and Fishery Products held its 30th Session in Agadir, Morocco from 28 September to 2 October 2009. The Session was attended by 218 delegates representing 78 Member States, one Member Organization (EC) and 1 international organization.

The session was opened by Mr. Akhanouch Aziz, Moroccan Minister of Agriculture and Fisheries, who noted the high participation of African countries at the session, stressed the relevance of Codex work in the Region and the need for active participation of developing countries.

Mr. Aziz highlighted the economic importance of the fisheries sector in Morocco, the need to ensure its sustainable development. He also recalled that Morocco had taken several measures in recent years to optimize the efficiency of food safety control at the national level, with the involvement of all stakeholders. The Minister emphasised the importance of consumer confidence and traceability to ensure food safety throughout the food chain.

The Committee noted the need to limit the number of certificates used in international trade and considered a proposal that the Generic Model Certificate be revised to include specifics related to fish and fishery products and to revoke the Model Certificate for Fish and Fishery Products. A circular letter would be issued requesting comments on the list of matters specific to fish and fishery products in the Model Certificate for Fish and Fishery Products that could be incorporated into the Generic Model Certificate.

The representative from the Food and Agriculture Organisation of the United Nations (FAO), highlighted the development of the FAO guidelines on Aquaculture Certification following requests from member countries for guidance to provide a frame that can be used by certification bodies, including private standards.

The Committee recalled that at its last session, when finalizing the Standard for Live and Raw Bivalve Molluscs, it had requested scientific advice from FAO and WHO to estimate the risk mitigation for Salmonella in bivalve molluscs when different sampling plans and microbiological criteria are applied. The Representative of Food and Agriculture Organisation of the United Nations (FAO) informed the Committee that estimation of risk mitigation required risk assessment and since there were currently no national or international risk assessments available for Salmonella in bivalve molluscs, the FAO/WHO (World Health Organisation) had requested Codex members to provide data on sampling plans and Salmonella detection from their shellfish harvesting area monitoring programmes and epidemiological data linking outbreaks of Salmonella to bivalve molluscs. The data received in response to this request, data from scientific literature and foodborne illness surveillance programmes were reviewed with the help of an expert on Salmonella.

The study showed that most countries do not monitor shellfish harvesting areas for Salmonella, but rely on monitoring faecal contamination using indicator bacteria in shellfish meat or surrounding water. Epidemiological data showed that bivalves have rarely been involved in outbreaks of salmonellosis, suggesting that there was no particular public health problem associated with Salmonella in bivalve molluscs.

A proposal by the Japanese delegation for the amendment of the definition of clean water, due to misunderstanding of the meaning of "health quality of fish, shellfish, and their products", the Committee agreed to amend the definition of clean water to better clarify that clean water means water that should not affect the safety of fish, shellfish and their products intended for human consumption.

The Delegation of New Zealand proposed to include a nitrogen factor of 2.46 for Hoki (*Macruronus novaezelandiae*) on the

basis of studies carried out earlier in New Zealand and in the United Kingdom and informed the Committee that the data were available on the FAO website. The Committee however noted that no study was presented to support this proposal and that more generally it was necessary to provide information on the data collected and methodology used in order to propose new nitrogen factors. The Committee recognised that no conclusion could be reached at the present session and that nitrogen factors should be discussed further at the next session.

From all accounts the Australian delegation was able to achieve satisfactory outcomes on all items of importance to Australia. The outcomes will be published once made available. Representing Australia at Agadir were: Ms Lynda Feazey, Senior Policy Officer Australian Government Department of Agriculture, Fisheries and Forestry. Dr Eileen Gosling, Program Manager Fish Exports, Australian Government Department of Agriculture, Fisheries and Forestry. Ms Jayne Gallagher, Manager, Product and Market Development, Australian Seafood CRC Ltd. Mr Ted Loveday, Managing Director, Seafood Services Australia

The next Committee meeting has been tentatively scheduled to be held in Norway in approximately 18 months subject to confirmation by the host Government and the Codex Secretariat

The Codex Alimentarius Commission was created in 1963 by FAO and WHO to develop food standards, guidelines and related texts such as codes of practice under the Joint FAO/WHO Food Standards Programme. The main purposes of this Programme are protecting health of the consumers and ensuring fair trade practices in the food trade, and promoting coordination of all food standards work undertaken by international governmental and non-governmental organizations.

Due to space constraints we are unable to offer a more detail presentation of the Codex report.

International agreement on the protection of Southern Bluefin Tuna

Following very difficult negotiations in Korea between Australia and its regional partners an agreement has been reached on the future sustainability of the Southern Bluefin Tuna fishery.

Australia's Minister for Fisheries Mr. Tony Burke welcomed the outcome of the Commission for the Conservation of Southern Bluefin Tuna (CCSBT). "It was important that all countries agree on how to address the dangerously low stock levels, which were causing concern for the sustainability and future profitability of the industry," Mr Burke said.

Members of the CCSBT include Australia, Japan, New Zealand, Indonesia, the Republic of Korea and the Fishing Entity of Taiwan with cooperating non-members the Philippines, South Africa and the European Community. The commission plays a vital role in managing stock levels and met to discuss the latest scientific evidence. It agreed that catch reductions will need to be sustained for a considerable period of time to allow the stock to be rebuilt.

In 2010, members will work on new international rules to apply from 2012, which would be designed to ensure the critical fishery has a long-term future. In the meantime, key Southern Bluefin Tuna fishing countries, including Australia, will reduce average

catch rates by 25 per cent over the next two years.

Australia's average catch per year will be reduced from 5,265 tonnes to 4,015 tonnes over 2010 and 2011. "The decision to further reduce Southern Bluefin catch was not taken lightly," Minister Burke said. "It was a tough decision which recognised that further international action was needed if we were to have a chance of saving this important fishery from collapse."

Mr Burke said the Government recognised the outcome would have an initial impact on the existing \$187 million Southern Bluefin Tuna industry in Australia, in particular the Port Lincoln fishing industry and wider community. However, the Government will now work with industry to determine how the reductions would be spread over the two years.

"The agreement provides hope for the long-term profitability and sustainability of the stock. If we had failed to take international action now, the entire Southern Bluefin Tuna industry could collapse, which would have a devastating impact on the Port Lincoln economy. "We want to see a profitable Southern Bluefin Tuna industry continue in Australia for the long-term – it's important for jobs and important for regional economies", said Mr. Burke.



Kalliroe's Cooking

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

Calamari with peppers and rice

- 1 kg of whole calamari
- One tea cup of olive oil
- One medium onion finely chopped
- Two red peppers (not hot) thinly sliced
- Two cups of rice
- Parsley (6 leaves) finely chopped
- Salt and Pepper

Making sure you don't rupture the ink sac when removing it. Remove the calamari's outer skin, separate the head and tentacles from the body, and take out its quill. Wash and clean it thoroughly. Once this is done cut the calamari into medium pieces.

In a deep pan, heat your olive oil and saute the onion until transparent. Add the calamari pieces with the thinly sliced peppers and saute. Pour a litre of water, add salt and pepper, the chopped parsley and stir. Over a medium heat add the rice and allow to cook, stirring it occasionally. Serve with fresh vegetable salad, crusty bread and white wine.

Be quick for the festive season

Rumour has it that the Spring Bay scallops season is ending due to quota full-filments. At the moment there are only frozen half shell available but they too are running out fast. It seems that baby Barramundi might also be in short supply for the upcoming festive season.

Good bye Andy
Queensland's Good Fortune Bay General Manager Andy Leingang has left the company. Andy leaves on a high note, and as we reported in our last issue, GFB won gold and bronze at the Sydney Food Show and their plate sized barramundi and large barramundi.

QSIA gets six month extension and a new Board of Directors

The Queensland seafood industry has welcomed a six-month extension of the deadline for the proposed East Marine Bioregion Plan off the Queensland coast.

Industry spokesman Michael Gardner said the previous deadline had been unrealistic. The revised timing means a draft plan will be released in mid 2010 rather than early in the year as planned.

"This is a sensible decision and we very much welcome it," said Mr Gardner, President of the Queensland Seafood Industry Association (QSIA). "There is now a better chance of proper consultation and, as a result, the Government being able to achieve its stated aim of minimising harm to Queensland industries."

cover all Commonwealth controlled waters of the entire Queensland coastline, with the exception of the existing Great Barrier Reef Marine Park.

The QSIA says it wants to play a positive role in assisting the Government to implement marine parks with minimum harm to the seafood industry. Under the previous deadline they felt there was simply not enough time to ensure that a number of key principles were considered, as well as allowing for industry and Government consultation and planning to be done properly.

"The bioregions off Queensland cover vast areas and the previous time frame did not recognise the massive effort required of an

industry association to adequately represent its members and the wider industry participants."

In addition, at their Annual General Meeting a new Board of Directors has been elected for the Queensland Seafood Industry Association (QSIA).

Newly elected QSIA President Mr Michael Gardner said the Directors brought to the Board a wide array of valuable skills, as well as enormous professional experience and qualifications.

The QSIA Board includes fishermen experienced in each of Queensland's four main commercial fisheries as well as the post harvest sector while others have backgrounds in fisheries

research, events management and business development. Mr Gardner said he was particularly pleased that seven of his fellow Directors from the previous Board had nominated for the new Board and had been elected.

New members elected to the Board are: Tony Riesenweber and Paul Higginbottom from the Crab and Trawl fisheries. The new Board of Directors is: Dr Michael Gardner (Brisbane) Mr Michael Garrahy (Gympie), Mr Bill Gilliland (Mooloolaba), Mr Paul Higginbottom (Mooloolaba), Mrs Elaine Lewthwaite (Hervey Bay), Mr Stephen Murphy (Hervey Bay), Mr Tony Riesenweber (Brisbane), Mr Greg Smith (Bowen) and Dr Andrew Tobin (Townsville).



October's 10 best sellers

Species No 32kg Bins

Warehou Silver	2232
Flathead Tiger sml	2002
Flathead Tiger lrg	1440
Blue Grenadier	1419
Ling Gutted	1072
Whiting School	925
Gummy Shark	890
Flathead deep water	809
Snapper	595
Gurnard, butterfly and red	589

MR. PITTA

TRADITIONAL GREEK PITTA

Ideal for souvlaki dips, pizza base and much more



Unit 3/3 Clay Crt. Thomastown 3074
Ph: 03 9460 2633
Mob: 0405 002152

TIMSCOTT TRADING

TRANSIT ICE BRICKS

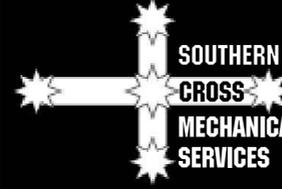
- Durable, food safe & recyclable
- Significantly reduces mortality
- Custom colour printing available
- Any size, weight & specification
- Airline Approved



Check out our new & improved website for product info & specs

FREE SAMPLES

PHONE SUE ON 03 9466 9766
TIMSCOTT.NETSPEED.COM.AU



Transport Refrigeration Repair Services

0413 319 523

The real alternative to your refrigerated transport repairs

Contact **Rohan Cox**
Victorian Metro & Country
AU15787



AUSTRALIAN SEAFOOD DISTRIBUTORS

Fresh and Frozen Fish Daily
DINOS TOUMAZOS

M: 0419 513 990
0423 588 611
E: dinos@touzamos.com

East Coast Trawl review and industry development plan

A review of the Queensland East Coast Trawl Fishery and the production of an industry development plan for the commercial fishing sector are now underway.

The East Coast Trawl Fishery is a multi-species fishery which includes the inshore and offshore otter trawl fisheries, Moreton Bay trawl fishery and the beam trawl fishery. Principal targeted species include prawns, bugs and scallops.

Feedback received during this public consultation will contribute to the review of the Fisheries (East Coast Trawl) Management Plan 1999—including the development of a Regulatory Impact Statement (RIS) and draft Public Benefit Test (PBT) production of an industry development plan for the fishery.

Feedback must be received by Friday, 20th. November 2009.

Macquire Seafoods have been at Melbourne's Queen Victoria Market since 1936. The business was started by Tom Jenkins who was Fred jnr's grandfather on his mothers side.

Macquire Seafoods

End of an era

In 1952 Fred junior came to the business with his father Fred senior. They sourced their seafood from the Whole sale fish Market that was situated near the railway bridge close to Spencer Street Station, now known as Southern Cross Station.

It was thought the Queen Victoria Market might close in 1970 so Fred branched out to the newly built Preston Market. Macquires, Racovolis and Valls were the first fish retailers in the newly built market. Fred worked in the Preston shop for 15 years before committing himself solely to Queen Victoria Market. He always said it was the 'Jewell in the Crown.'

Fred snr and Fred jnr were also bookmakers on all metropolitan race tracks. They would work in the fish shop in the mornings and at the racetrack in the afternoons.



Fred Macquire Snr. (saluting) and Bill Martin in 1945. Both are wearing oyster bags as aprons.

An interesting combination of occupations you might think.

In 1956 Fred played his first senior game for North Melbourne. He played 15 games before suffering a career ending knee injury. Although Fred has never officially retired from the seafood industry, the knee injury and the years have slowed him down and he no longer works.

Freds' sons Russell and Nick have carried on the family business. Russell left school at the age of 16 and has been in the in-



Fred Macquire Jr. in 1956 with fresh seafood. Note the spelling of snapper and the prices which are in shillings and pence

dustry ever since. Nick joined him about 8 years later.

The seafood industry in Melbourne has seen major changes over these three Generations. When Fred Senior and Fred started at the Victoria Market in 1936 almost all of the seafood retailers were Australians. Post War migration however, changed this, and today retailers come from all corners of the world.

In his thirty two years in the industry, Russell has seen a number of changes. He remembers the days when there was so much seafood in the Melbourne wholesale fish market that it was difficult to push a trolley and move it through it with ease. Today, this is no longer the case, with seafood quantities having declined. The quality of availability of farmed fish and the imposition of Government quotas, are both important factors in contributing to the sustainability of the resource.

"In its seventy three year history, Macquires has always sold fresh seafoods, and I want my kids to have the same," said Russell as he prepares to hand over a family tradition, rather than a business to Angelo Christopoulos of Deep Blue Seafoods P/L.



Russell (left) and Nick Macquire at the historic shop. The end of an era.

Talented Tim



Tim Liebelt holding one of his creations made of metal and enamel. Photo: courtesy of Emily Guy Photography

We introduced you to Tim Liebelt in our August edition of Seafood News as Seanet Victoria Extension Officer. What we didn't know about Tim at the time however was how talented he is as a sculptor and illustrator.

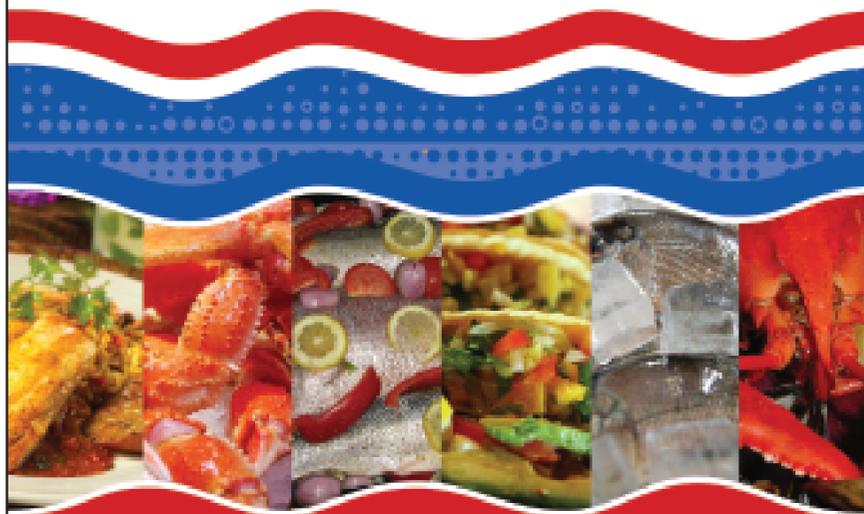
Tim is the creator of the trophies that were awarded to winners at the Inaugural Victorian Seafood Industry Award last month. The trophies were nine different species of fish and were made of sheet metal.

The fish were first drawn on the metal sheet and the shape cut with tin snips or a nibbler. Following this they were beaten out with a hammer and then covered with modeling paste. Once this was done, the trophies were painted with acrylic paint and finally varnished.

This is not the first time that Tim has created such sculptures. Since February of this year he has created over thirty different pieces for different organisations. His sculptures are sold via Gallery 88 in Yankallila S.A. or directly from the creator.

Funding for his position as Victoria's Seanet Extension Officer has yet to be announced. As we reported in August there is a move afoot by States, other than Victoria to lobby the Federal Government to provide funding for more marine issues and for Ocean Watch and Seanet.

SEAFOOD SHOW



"THE WORLD'S ONLY OVER THE OCEAN SEAFOOD TRADE SHOW"

APRIL 2ND AND 3RD, 2010 - RECREATIONAL FISHING SHOW
APRIL 6TH AND 7TH, 2010 - INDUSTRY TRADE SHOW

THE PIER, QUEENSLIFF, VICTORIA, AUSTRALIA
SUPPORTING THE SEAFOOD INDUSTRY THROUGH PHILANTHROPY

"Good Friday, sumptuous Seafood and the Bellarine Peninsula - is there a better combination? The culinary delight an offer during the Queensland Seafood Feast really do take a bearing and the Brumby Government is proud to support a fantastic event that supports a great cause in the Good Friday Appeal. Look forward to the trade-focused Seafood Show being added to the 2010 program and the benefits that can provide Victoria's fishing industry." Joe Hejzer MP, Minister for Agriculture and Small Business

"The Queensland Seafood Feast and Seafood Show highlights the enormous contribution our seafood producers and businesses make to regional economies. The Show provides a great opportunity for families to sample the strength and quality of Australian seafood and it raises invaluable funds and awareness for our charities. Congratulations on such a fine event." Tony Burke, Federal Minister for Agriculture, Fisheries and Forestry

T: +61 3 9013 6638 | F: +61 3 5258 4067
E: SEAFOODSHOW@MEL.COM | W: WWW.SEAFOODSHOW.ORG



Sydney Fish Market supplier of the year

"The best food starts with premium fresh produce, and SFM is proud to be the home of Sydney's freshest seafood"
Louise Nock, Marketing and Communications Manager SFM



The Sydney Fish Market was named Supplier of the Year by the Restaurant and Catering NSW at the 2009 Restaurant & Catering NSW Metropolitan Awards for Excellence. The Awards were presented at the Sydney Convention and Exhibition Centre in Darling Harbour in front of 800 guests including some of the industry's best chefs and restaurateurs.

The Supplier of the Year award recognised SFM for providing both quality and consistent service to the restaurant and catering industry. Suppliers were nominated for the award by Restaurant and Catering NSW members and voted for, by the organisation's committee.

Louise Nock, Marketing and Communications Manager at SFM, said the award was an honour and that the "SFM is delighted to receive this fantastic award". "There really is no higher praise for our working fish market than to be named the premier industry supplier by members of Restaurant and Catering NSW" Ms. Nock said.

The SFM also sponsored the Seafood Restaurant categories at the Awards and congratulated the winners. Garfish in Manly that received the Seafood Restaurant, Informal award, and The Boathouse on Blackwattle Bay which received the Seafood Restaurant, Formal award.

Award winners from left to right: Supplier of the Year, Sydney Fish Market. Restaurant Categories: Middle: Garfish, Informal Award, right, Boathouse, Formal Award



Study shows Shark mothers not heartless

A new study shows that sharks provide substantial post-partum investment in their young. Live-bearing shark mums are not the cold-hearted parents they have been made out to be.

The report is the first to demonstrate that live-bearing carcharhinid sharks provision their young with a maternal head-start in the form of energy reserves stored in the pup's liver. These reserves help the pups through the dangerous first few weeks of life, when prey are difficult to catch and predators most threatening.

The report is by the Bangor University-led international team of researchers, from South

Africa, Australia and the UK, who analysed sharks captured incidentally by beach protection nets around KwaZulu-Natal, South Africa. While the use of the liver as an energy store and for buoyancy is well documented in adult sharks, this study provides the first evidence of a decline in liver mass of newborn sharks, from 20% of body weight at birth to 6% when they start to feed themselves.

The research shows that, during the critical period after birth, shark pups lose weight by consuming their liver reserves and that this weight loss is not necessarily an indicator that the sharks are in a poor nutritional state, as has been previously thought.

The study further revealed that the reproductive output of mother sharks increases with size but with evidence for a decline. The largest mothers therefore give birth to smaller pups than their younger counterparts. Given the widely-reported global decline of many shark species, the identification of a peak in reproductive output has substantial conservation implications.

"If we can identify which females are putting out the highest quality pups then we can target conservation efforts to those sizes, directing fishing effort towards capturing smaller or larger fish, while protecting the pups most likely to survive" says co-researcher Aaron MacNeil, of the Australian Institute of Marine Science.

The results of this study raise important questions over the reproductive success of sharks and the survival of their newborn pups.

Sharks are under severe pressure by human activity, but current understanding of their reproductive potential remains limited. Researchers have much work to do to improve their basic understanding of shark biology if they are to implement effective management plans.



Sharks have evolved under continual pressure from their environment and they appear to have developed a reproductive strategy that is highly attuned to local conditions. This may be a reason why sharks have had such evolutionary success.

The European green crab

The NSW Government has listed The European green crab, that is also known as the European shore crab, as a noxious fish. The decision was taken after investigations found that it was being traded in NSW from interstate.

The species has been listed as a Class 1 Noxious fish under Section 209 of the Fisheries Management Act 1994. This declaration prohibits the possession and sale of live European green crabs. It is now illegal to sell European green crabs live in NSW, and the penalty is up to \$11,000.

Industry and Investment (I&I) NSW Fisheries Compliance Manager, Glenn Tritton, said, "anyone found in possession or attempting to sell live European green crabs risk prosecution with penalties ranging from \$11,000 in the case of a corporation and \$5,500 in the case of an individual."

The NSW Primary Industries Minister, Ian Macdonald, said "the European green crab, is a highly invasive species that is known to wreck the environment and engulf native species."

The voracious predator feeds on many types of organisms including shellfish and other crabs. It has the potential to impact on our aquaculture industry if populations become large, invading out waterways and competing with native species.

The European green crab is a medium sized crab identifiable with three blunt spines between the eyes (rostrum) and five pointed spines either side of the eyes. Adult colours range from an olive to dark green, often with yellow or orange patches underneath while juveniles can be a lighter pale sandy colour. They have a broad triangular shaped shell usually 5 to 6 cm in width but have been known to reach 9cm. They do not have flattened swimming flippers.

The European green crab is native to the Atlantic Coast of Europe and northern Africa. However records indicate that this crab was first documented in Australia in 1900 in Port Phillip Bay. It has been found in Tasmania, Victoria, South Australia, Western Australia and southern New South Wales.

Industry and Investment NSW Aquatic Biosecurity Manager, Jane Frances, said the European green crab can live in a variety of intertidal habitats but is often seen on mudflats, amongst rocks or seagrass in protected marine bays and estuaries.

If you see this pest in NSW, please report it immediately on the 24 hour recorded hotline: 02 4916 3877 or email aquatic.pests@industry.nsw.gov.au

- 1 Note the exact location. 2 If possible take a photo and/or collect a sample. 3 Freeze sample in a plastic bag. 4 Report your sighting

SPRING BAY SEAFOODS
SPRING BAY MUSSELS
NOW ORGANIC
Large, Standard
Modified Atmosphere Pack (MAP Pack)
CQ FOODS
Mobile: 0419 314 522
Email: canalsm@bigpond.com

AWARD WINNER
goodfortunebay
GFB FISHERIES LIMITED
BARRAMUNDI & COBIA
Stall 12 MIRIKLIS
Melbourne Fish Market
CQ FOODS
Ph: 0419 314 522

Missed an issue of Seafood News?
Visit our website
www.seafoodnews.com.au