#### **\$14.5 fund for research** and MSC certification

the Western Australian Fish-verify the sustainability of its eries access the market benefits eries Industry Council fisheries." (WAFIC) to set up a \$14.5 million fund for Western Aus- The \$14.5 million funding will Howes. tralian commercial fisheries to be rolled out over the next four gain third party sustainability years and will be split into The MSC program for the cercertification.

To verify the sustainability of lion for assessment to gain its fisheries, the WA government has chosen the Marine Stewardships Council's (MSC) Certification and Eco-labelling working with the MSC, the Program.

the Chairman of WAFIC, Mr. on the roll out of this signifi-Brad Adams said "The Western cant and important initiative," Australian fishing industry Mr Adams said. recognises the need for independent sustainability valida- The Western Australian rock tion of our fisheries lobster fishery, was the world's management regimes to meet first MSC certified sustainable Once certified, Western Ausincreasing demands from the fishery. This new partnership tralian fisheries' products will Western Australian community between industry and governand seafood consumers."

The chief executive of MSC in transforming the seafood in-Mr. Rupert Howes has ap- dustry on a sustainable basis. plauded the WA Government's strong commitment to ensuring "WA commercial fisheries are ery that has been awarded the sustainability of the fishing widely recognised as wellindustry and the health of its managed and undergoing an oceans and said "I am also de- independent

n an Australian first the lighted the government has against the MSC standard will Western Australian Gov- chosen the MSC Certification provide verification of good Lernment has partnered with and Eco-labelling Program to management and help the fish-

> and management and \$6.5mil-MSC certification.

Department of Fisheries and The MSC standard comprises the supply chain, from fishers three core principles against Welcoming the announcement through to retailers and chefs,

> ment, is seen as the region again demonstrating leadership

assessment

associated with globally-recognised ecolabel" said Mr.

\$8million for ongoing research tification of wild capture seafood is based on a rigorous science-based standard and independent, third-party assessment by internationally "WAFIC looks forward to accredited certification bodies.

> which a fishery's performance is assessed: the status of the fish stock, the impact of the fishery on the marine ecosystem, and the management system overseeing the fishery.

> be eligible to carry the MSC's distinctive blue ecolabel which provides assurance to seafood buyers and consumers worldwide that the seafood is fully traceable to a sustainable fish-MSC certification



Ready to hea

at the Fine Food Australia Exhibition in Mel- the past seven years.

lanked by Renée Molloy of Independent bourne. On display at the Omega stand were Fisheries on the left and by Johanna transparent vacumed sealed bags of blue mus-O'Connell Marketing Manager for sels and clams. Omega Seafoods is located on Omega Seafoods of New Zealand, is the Com- the south island of New Zealand and has been pany Director Chris Redwood. The trio were participating in similar events in Australia for

#### Leadership an essential element

dustry Leadership Program tive in the industry. Minister event from across Australia. 2012 (NSILP 2012) in Can- Ludwig also congratulated the During the graduation, particiberra on the 20th of September NSILP 2012 graduate group pants provided addresses out-2012. The thirteen seafood in- and encouraged them in their dustry leaders from across leadership endeavours. Ellen that NSILP 2012 participants Australia were congratulated Smith, Recfish West, chaired have managed and delivered by the Minister for Agriculture, the evening and Bryan Skep- for the Australian seafood in-Fisheries and Forestry, Hon. per, CEO of Sydney Fish Mar-Senator Joe Ludwig during the ket, program gold sponsor The Graduation Dinner guests annual graduation dinner cele- spoke to gathered guests. Mr brations and were graduated by Skepper addressed the key na-Senator Richard Colbeck and tional industry stakeholders Fisheries Research and Devel- and encouraged the graduates opment Corporation Executive "to get involved and take part Officer, Dr. Patrick Hone.

L National Seafood In- tance of leaders becoming ac- dustry, who flew in for the in the industry".

assembled guests and gradu- final industry networking din- role as an environmental offiates that leadership was an es- ner that was once again cer in the seafood industry and

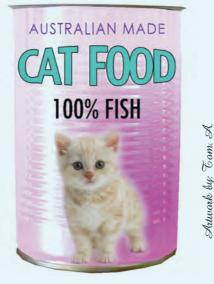
hirteen leaders gradu- sential element for any industry strongly supported by key ated from the six-month and spoke about the impor- stakeholders in the seafood inlining the six-month mission dustry

were addressed by two NSILP 2012 graduates who provided excellent information about specific sectors that make up the broad seafood industry and community. Ayesha Plant, Raptis P/L, provided an inspira-Minister Ludwig ensured the The Graduation was part of the tional address outlining her

## **Cats of Australia**

n article pub- Globally a very large lished **L** cently in the is used untransformed Journal of Agricultural (frozen or fresh) for and Environmental the pet food industry. Ethics and titled To- Recently released data wards Understanding of Australia's importathe Impact of the Pet tion of fresh or frozen *Food Industry on the* fish for the canned cat World Fish and food industry and the Seafood Supplies, by estimated amount of Sena S. DeSilva and raw fishery products Giovanni M. Turchini directly utilized by the makes for very inter- cat food industry esting reading.

re- quantity of forage fish equates to 2.48 million metric tonnes per year.



Michael Wooden spoke of his passion for try workplaces. many areas of the aquatic resource sector.

Jill Briggs, NSILP Manager, also addressed the gathered dinner guests. "I spoke to the guests and graduates about the importance of understanding the concept of being change agents and the invaluable knowledge they now have as graduates of NSILP 2012. I specifically made reference to the knowing of "self" as a leader and positive impact in a rapidly changing industry that strong and focused leaders can provide. I encouraged the graduates of NSILP 2012 to continue to step out into the exciting area of leadership for their industry."

The graduation dinner was the final activity of the six-month NSILP 2012. During the six months, participants attended three 3-day residentials. NSILP 2012 participants plan and implement an industry mission; participate in more than twenty skills development sessions; network with over 90 industry stakeholders through guest speaker panels and industry networking activities and; tour at least two indus-

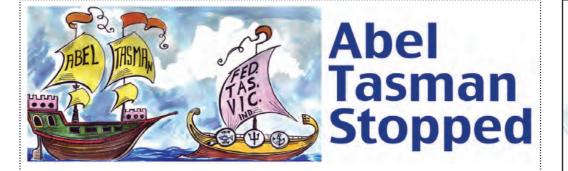




Graduates of the 2012 National Seafood Industry Leadership Program in Camberra

# SEAFOOD MEWS SERVING THE AUSTRALIAN SEAFOOD INDUSTRY

October 2012 Volume 10 No 9 ISSN 1834 4399 PO Box 75, Preston, Vic. 3072, Australia Tel/Fax: (613) 9480 1261 Email: info@seafoodnews.com.au www.seafoodnews.com.au



## **Finger on the pulse**



eeping their finger on the pulse on seafood and food industry in general at the Fine Food Australia Expo in Melbourne, were Mr. Zisis Dardalis, bottom right, of Marathon and Mr. Con Goulas, second from right, of Conway Fish Trading. Both Mr. Dardalis and Mr. Goulas have been involved in the seafood and food industry for over half a century. Marathon was one of the many national and international exhibitors at the Melbourne Convention and Exhibition Centre. Promoting Marathon's products were: left to right, Sheena, Ian, Denise and Sarah.

## Seafood at the click of a button

#### **Senator Ludwig announces** fisheries review details

fisheries management system Minister Ludwig said. in two decades, has been released by the Federal Minister "This root and branch review for Fisheries Senator Joe Lud- will examine current fisheries wig.

The scope of the review will tions, modern technology and include the Fisheries Manage- co-management arrangement Act 1991 and Fisheries ments. Administration Act 1991and will recommend changes to "The review will also exam-Australia's fisheries legisla- ine any required changes to tion in order to reflect envi- the fisheries management legronmental, economic and islation to reflect the objective social considerations as part of a precautionary principle." of a modern fisheries management system.

of views expressed by stake- the Department of Sustain- only apply to fishing operaholders, community and Gov- ability, Environment, Water, tions within commercial ernment about the fisheries Population and Communities; Commonwealth fisheries.

The Terms of Reference management system and the Deputy Secretary of Prime for the first major re- adequacy of the regulator Minister and Cabinet, Health view of Australia's under current legislation,"

> legislation, including penalty provisions, licence cancella-

The review will be conducted by David Borthwick AO The review will be conducted There has been a broad range PSM, a former Secretary of within three months and will

and Treasury, and former Australian Ambassador to the OECD.

"I have said from the beginning that I want industry to have a say in the future of our fisheries management system. Broad stakeholder consultation will play an important role in the review process," Minister Ludwig said.

"It's my role as Fisheries Minister to ensure we have the best possible fisheries management system in operation."

#### **QSIA concerned** by fisheries cutbacks

expressed serious concern viewed after that time. about cutbacks to services announced in Fisheries Oueensland.

Observer Program and the Gardener. withdrawal of funding for Fisheries Research and De- The observer program pro- Act, and that, without this velopment Corporation vides valuable information on *Continued on page 2* 

Queensland (FRDC). The funding with- fish catches and some fisher-Seafood Industry As- drawal will be for one year men have expressed concern

"The FRDC supports impor-

tant scientific research across

sociation (QSIA) has only and will again be re- that loss of the observer program potentially could prevent Queensland seafood Australia and, on average,

"Fishermen are concerned QSIA chair Michael Gardener Queensland receives far more that the provision to take an said the organisation was par- money back from FRDC's na- observer onboard fishing vesticularly concerned with the tional pool of funds than the sels is a requirement under the discontinuing of the Fisheries State contributes" said Mr. Federal Government's Environment Protection & Biodiversity Conservation (EPBC)

## **Fine Food Australia breaks record**

show's biggest and most suc- ple over the three days. cessful show to date in its 29 year history.

Australia, at the Mel- countries took part this year. Master Classes, where some of on various aspects of catering to enter the industry over the by independent industry ex-L bourne Convention & with an exhibition space of the most internationally and foodservice. A host of ed- past year, which were high- perts, which celebrates innova-Exhibition Centre from the 30,000sqm and a record break- renowned executive chefs took ucational seminars, forums lighted in the New Product tion and excellence in the food 10th-13th September, was the ing attendance of 24,000 peo- to the stage to share their skills and tours of the show were Showcase and in a series of manufacturing industry. and techniques while cooking also a welcome addition this New Product Show Tours. A up original dishes, the Food 4 year. This year's events included Thought zone, where industry The real focus this year was on entered into the annual Best awards were given.

his year's Fine Food Over thirty seven different The Les Toques Blanches professionals educated visitors new and innovative products New Product Awards, judged

record of 250 products were A number of best product

#### **Surveying our marine frontier**

voyage of discovery is northern Australia. currently underway in A open waters off north- "The technology will enable us ern Australia by an Australian to find out the type of species, Government research vessel abundance and size of pelagic with 11 marine scientists fish like sharks and tuna that aboard.

The 21-day survey of marine life is being undertaken under The cameras are suspended 10 the auspices of the Australian to 40 metres from the surface Government's National Envi- and were trialled in April this ronmental Research Program vear off Shark Bay by scien-(NERP) Marine Biodiversity tists from the University of Hub, in recognition of the Western Australia (UWA) and The information gathered will global marine biodiversity sig- the Zoological Society of Lon- be used to fill gaps in biodivernificance of northern Australia don: the video showed numerand the increasing pressures ous species swimming at this facing this region.

Hub Director, Professor Nic jacks. Bax, said the voyage by the Australian Institute of Marine Professor Bax said the unique Science (AIMS) vessel RV feature of the RV Solander's Solander will produce immediate insights and collect enough ferent ways of seeing the madata to keep some of the na- rine environment will be tion's top marine scientists combined. busy for years.

use the open waters in this region

depth, including sharks, sea snakes, turtles, wahoo and

voyage was that so many dif-

Lead scientist on the Solander, form of the seabed by bounc- ity, Environment, Water, Popu-Dr Andrew Heyward, from ing soundwaves off it. We'll at-AIMS, says "this is the first tract what is swimming down time we've used baited remote there using tasty bait attached underwater video cameras to to the remote underwater video search for free-swimming cameras, and use a towed sled Victoria, University of Tasmaspecies close to the surface in to sample what doesn't move."

**Prawn farmer finalist for** 

prestigious award

he Australian Prawn finalists and while Noel was prawn farming "..... is trade

(APFA) was thrilled to honoured to be considered for products but has the potential

Australian Farmer of the Year - Noel Herbst has been in the in- our growing population."

The prawn farmer Mr. Noel cane growing land to prawn the Kondinin Group, and cele-

Herbst from the Gold Coast farming and whilst he has brates innovation, sustainability

farms in the sector.

Farmers Association declared the runner up he felt exposed to many imported

neer to Australian prawn The Australian Farmer of the

farming he converted sugar Year Awards, is an initiative of

Dr Heyward says while it may take some time to process all the data and specimens collected during the voyage, insights into biodiversity will be gained almost immediately.

The varied specialities of scientists aboard; from AIMS, Geoscience Australia, Northern Territory Museum and UWA, will broaden the knowledge obtained from this voyage.

sity knowledge and understand patterns of community assembly, associated physical drivers of marine biodiversity and provide a regional context to these patterns and processes.

The NERP Marine Biodiversity Hub is a national marine research collaboration supporting evidence-based management of Australia's marine environment. It is funded by "We will see the shape and the Department of Sustainabil lation and Communities. Hub partners are the AIMS. Charles Darwin University, CSIRO, Geoscience Australia, Museum nia, and UWA.

to play a huge role in meeting

the increasing food demands of

a positive image of farmers.

#### Tasmanian seafood at the click of a button

n innovative new of a button. Tas'Mania and values to tap into the interna-Giddings.

Tasmaniafresh is an online virtual farmers market that showcases only the best Tasmanian products, including vegetables, fruits, red meats, leatherwood honey, salmon, ocean run trout, abalone, rock lobster, truffles, fresh wasabi and a wide range of Tasmanian cheeses and cool climate iconic Islington Hotel, David wines.

Hong Kong consumers will be Tasmania's reputation as a able to obtain fresh, safe and boutique tourist destination. pure Tasmanian produce dihours of picking, at the click on using those strong brand ers and producers.

Agriculture, Fisheries Hon. Harry Woods, offers the and the wider community. **L** and Forestry, Senator knowledge and skills neces-Joe Ludwig, announced the sary to achieve balance across The minister said that he appointment of new directors the range of fisheries research looked forward to working to the Fisheries Research and and development issues. Development Corporation (FRDC).

The new directors, along with the Australian fishing indus- Daryl McPhee and Professor those re-appointed for a sec- try, not only to provide world Keith Sainsbury for their servond term, will support the class seafood, but to support ice to the corporation. FRDC's vision to plan, invest regional jobs and boost in and manage fisheries re- tourism," Minister Ludwig The previous board's term exsearch and development said. throughout Australia.

are, Ms Heather Brayford, Ms and life experience and it was ergy Research and Develop-Renata Brooks and Mr Brett important to get the selections ment Act. McCallum, and the newly ap- right," Minister Ludwig said. pointed directors are Dr Bruce Mapstone, Dr Peter O'Brien and Mr David Thomason.

#### Continued from page 1

ported".

he has been assured that other available resources. fisheries monitoring programs, such as the long term "The QSIA will certainly and preventing problems like monitoring program, routine work positively with the illegal fishing," he said. biological and habitat moni- downsized fisheries depart- "Bona fide professional fishtoring, logbooks, vessel mon- ment to maintain sustainable ermen are aware of problem itoring, quota monitoring, management and to retain areas along the coast and will stock assessments, stock sta- pubic confidence in that man- certainly want to work with tus reporting, performance agement. Sound fisheries the department in putting remeasurement systems and management is in our best in- sources to best use." ecological risk assessments terests and we will try to help will remain in place, and at the department achieve its The Queensland budget has this stage no immediate impli-goals with the resources at its outlined savings of \$31.7 milcations are anticipated from disposal" said Mr. Gardner. the cessation of the observer program.

to be closely monitored.

Concept to market the Tasmaniafresh website are tional demand for quality food Ligh-value Tasman- the creation of Tasmanian that is safe and free of disease. ian produce direct to Hong businessmen David Meredith. Kong has been launched by based in Hong Kong; John the Tasmanian Premier, Lara Goodyear, based in Vietnam on pure air, clean and abunand Robert Wallace, based in dant water, fertile soils, four Tasmania

> "This new concept will bring pests and diseases. some of the best Tasmanian produce from the land and the It is these values that are insea direct to restaurateurs and discerning customers in Hong Asia, particularly with the rise Kong," Ms Giddings said.

"As the owners of Hobart's and John have played an important role in developing

rect to their door within 48 This new venture is focused

The Tasmanian brand is based distinct seasons and very importantly, freedom from major

creasingly sought-after across of the discerning middleclass

By creating a virtual market place for Tasmanian products it is also hoped that customers in Hong Kong will be encouraged to visit the state to sample its products first hand and even meet some of the farm-

**New directors for FRDC** 

ederal Minister for The new board, chaired by the sights to the fishing industry

with the new board while acknowledging outgoing mem-"The Australian Government bers Mr Stuart Richey AM, recognises the importance of Mr Richard Stevens OAM, Dr

pired on 31 August 2012. The new board was selected under "Boards work best when they processes established in the The re-appointed directors have a wide range of skills Primary Industries and En-

> The new board will hold its "Mr Woods and the new first meeting on 27 November board has the expertise to 2012.

Marine Aquaculture and his faced many challenges along and professionalism of Auswife Elizabeth were flown to the way he now owns and op- tralia's farmers. Now in its Melbourne for a special gala erates several of the largest third year, the event promotes

dinner and awards evening.

sen as a finalist in this year's

award.

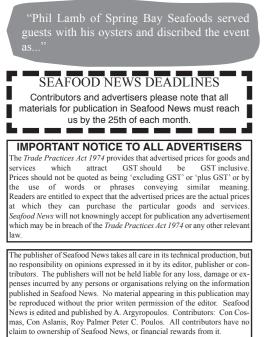
Each award category had three Noel was quoted as stating that

CORRECTION

have one of its members cho- this National award.

Livestock Producer category dustry for over 26 years, a pio-

In our September issue in the article "Oyster Frenzy at Albert Park Hotel" we reported that: "Phil Lamb of Spring Bay Seafoods served guests with his oysters" it should have read "with his mussels"



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## Oueensland seafood could derstands the Government's also very important according

lose its accreditation to be ex- need to make cutbacks in the to Mr. Gardner. recent budget and will work with Fisheries Queensland to "A strong and effective net-Mr. Gardener however says try to help it make best use of work of Boating & Fisheries

guide the extension of new in-

A statement from Fisheries Forestry, the contribution Queensland says that there from Fisheries Queensland Despite this assurance he will be a restructure of the (FQ) to the savings are \$4.3 thinks that the issue still needs Queensland Boating & Fish- million this year. As a result, eries Patrol intended to build FQ's staff numbers will be recapacity and expertise in pri- duced by 60 positions, with a The QSIA has adopted a con- ority regional locations. En- total workforce of 190 people ciliatory stance and says it un- forcement of fishing rules is by the end of June 2013.

Patrol officers is absolutely vital in protecting fish stocks

lion for the Department of Agriculture, Fisheries &

# IN BRIEF

#### A plea for help from the NTSC

Seafood Chambers and Finke Bay by the Northern Territory's newly elected Country Liberals Government.

he Northern Territory provide consumers with fresh benefit the Northern Territor Council wild caught barramundi. The or the recreational fishers. (NTSC) circulated a pe- Government however thinks tition asking for peoples help that consumers can access eimundi

also the lack of transparency According to the NTSC the regarding the closure. It also closure will impact on the abil- has not received any informa-

"The Northern Territory's barso as to prevent the closure of ther farmed or frozen barra- ramundi stocks are highly sustainable and in pristine condition, so sustainable in fact The NTSC is questioning the that the removal of the comscience behind the closure and mercial operators from the Chambers and Finke Bay area would not even be noticed by recreational fishers" said ity of the barramundi fishery to tion on how the closure will NTSC Chairman Rob Fish.

## Invest in food boom

ustralia should be investing in food with A vesting in tood with commercial fishing and aquaculture playing a major role. That is the opinion of Dr. Patrick Hone, scientist, keen fisherman and Executive Director of Fisheries Research and Development Corporation for the past fifteen years.

Speaking at a House of Representatives Agriculture, Resources, Fisheries and Forestry Committee hearing nto the role of science for fishing and aquaculture Dr Hone told MPs that we should be investing now for a food boom beyond the mining boom.

third largest exclusive economic zone in the world, he is very optimistic for its blueeconomy. Australia's economic zone is the 13.6 million square miles of internationally sanctioned fishing zone which reaches into the Indian and Pacific oceans and stretches from Papua New Guinea in the North to Antarctica in the South.

Dr. Patrick Hone urging Australia to inest in food beyond the mining boom

fishing zone is low in fish numbers due to biophysical characteristics and low level of nutrients in the water. Despite this we are one of the With Australia having the most diverse biologically countries in the world.

> What we lack in numbers we With global seafood conmore than make up in quality by producing high valued species such as abalone and rock lobster.

According to Dr. Hone there is a plethora of unfounded comments about Australia's fisheries and the status of stocks and only one in four source of fish protein for Despite its size however this Australians believe that the human consumption.

able despite our management of them being amongst the top five in the world.

Many people don't know that the most traded animal protein in the world is fish and is also the fastest and largest growing food protein industry worldwide.

Australia has the world's largest abalone fishery and produces 50 per cent of the world's abalone, we also produce 30 per cent of the world's spiny rock lobster. Our wild catch and aquaculture industry has a combined gross production value of \$2.1 billion, of which aquaculture provides around 40 per cent. Our exports are currently worth an estimated \$1.2 billion.

sumption increasing at about 2.5 per cent per annum FRDC estimates that by 2050 the quantity of seafood that will be required will be double the present tonnage and that by 2015 however aquaculture is expected to overtake wild catch fisheries as the primary

Two million native fish for Victoria

Government and rivers to improve recre- on the species. ational fishing opportunities across Victoria.

Minister Peter Walsh said Fisheries Victoria stocked 81 lakes and rivers with native fish last financial year.

quarie perch," Mr Walsh said. Nagambie Lakes since 2009.

he Victorian Coalition "Most of these fish were re- "Stockings of Australian bass has leased as fingerlings and will in Gippsland are also showing L stocked more than two take three to five years to reach encouraging signs with catches million native fish into lakes legal minimum size, depending of fish in Blue Rock Lake, the

> "However, anglers won't need to wait that long because there water fisheries and some developing ones.

Nagambie Lakes is beginning 885,000 were Murray cod, as mer by local club anglers. well as Australian bass, silver More than 900,000 native fish perch, estuary perch and Mac- have been stocked into the

Macalister River and Lake Glenmaggie last summer. "Lake Eildon has a long his Agriculture and Food Security are already productive fresh- tory of Murray cod stocking since the 1990s so anglers don't even have to wait for these million fish to grow. "The extensive stocking of Several giant cod measuring

more than one metre have been "More than one million of the to yield results with legal size landed and the lake has a growfish were golden perch and golden perch caught last sum- ing reputation that should only improve when these recently stocked fish reach size."

#### More rock lobster for recreational fishers

The limit has been increased to help recreational fishers get As well as the higher bag limit, the rock lobster catch.

gusta, to the Zuytdorp Cliffs, north of Kalbarri.

Each season the recreational sector is allocated a five per cent share of the sustainable harvest level set for western rock lobster, with commercial fishers allocated ninety five per - from four to six - when there cent. But in the past five years are three or more licensed fish-

ecreational fishers in recreational fishers have been ers on board. Western Australia will taking less than three per cent. Western Australia will be able to take more To boost their share of the take, western rock lobster in the recreational fishers have been West Coast Region this season, allocated a total catch of 322 with the daily bag limit rising tonnes for the 2012-13 season, from six to eight per person. up from 290 tonnes last season.

closer to reaching their share of the number of licensed fishers able to operate from a boat will limit will rise to 24 in that re- 2013. gion, with three licensed fishers able to catch eight rock lobsters each.

> The number of pots that may be pulled per boat trip has also

Another change is a decrease in the escape gap size on pots from 55 mm to 54 mm. Escape gaps are required in all regions except the North Coast Region and the part of the Gascoyne Coast Region that is north of North West Cape.

increase from two to three in The recreational rock lobster The West Coast Region runs the West Coast Region. This fishing season runs from Nofrom Black Point, east of Au- means the boat possession vember 15, 2012, to June 30,

> censed fishers will now be allowed to dive for rock lobsters at the Abrolhos Islands. The season there runs from March risen in the West Coast Region 15, 2013, to June 30, 2013.

#### Bartley: wind back unnecessary regulations

fish farmer Rob Bartley. Mr lower than other states. Bartley was unanimously Anderson.

scallops, Murray Cod, perch on farmers. Farmed seafood in Queensland and prawns. Mr. Bartley farms

With the previous ban lifted, li-

he newly elected Presi- has been undertaken for the Murray cod and silver and jade

convince Queensland's Newman Government to wind back elected and replaces Dr Trevor Currently Queensland farms unnecessary regulations that barramundi, crayfish, whiting place heavy financial burdens

seafood industry is sustain-\$6.8m shark mitigation to protect WA beachgoers

Premier, Colin Barnett to beachgoers, including set- year. **L** and his Fisheries Min- ting drum lines if a danger is ister, Norman Moore an- posed, \$200,000 for a feasibilnounced a \$6.85 million ity study and trial of a shark package of new shark mitiga- enclosure in conjunction with tion strategies aimed at reduc- local government, \$2million ing the risk of shark attacks to continue shark tagging proagainst Western Australian grams, including the use of mier said. real-time GPS tracking sysbeachgoers.

tems, \$2million over four Mr Barnett said the new years for an applied research measures were the result of fund, overseen by the Chief extensive consultation and re- Scientist, \$500,000 for Surf search and followed an un- Lifesaving WA to purchase jet precedented five fatal shark skis to bolster beach safety, attacks within 12 months. \$150,000 for additional community awareness programs, The measures include: including a smartphone app.

necessary, destroy sharks gation package announced by people," Mr Moore said.

The Western Australian identified in close proximity the State Government last

"These new measures will not only help us to understand the behaviour of sharks but also offer beachgoers greater protection and confidence as we head into summer," the Pre-

Mr Moore said the State Government had reviewed the circumstances under which an order may be given to take a white shark posing an imminent threat.

"Previously the orders were used in response to an attack, but now proactive action will allow the Department of Fish- The new funding is on top of be taken if a large white shark eries to track, catch and, if the \$13.65million shark miti- presents imminent threat to

WAFIC rejects environmental lobby claims

South West gillnet fisheries have raised the issue in such clearly not the best way to are a risk to endangered an alarmist way," Mr Tucek have a rational discussion species have been rejected by said. the Western Australian Fishing Industry Council "The Western Australian fish-

(WAFIC).

\$2million for a new service to

WAFIC Chief Executive Offi- and very proud of the work it all of its stakeholders, includcer, Mark Tucek said the fish- continues to do to ensure local ing environmental lobby eries in question have recently fisheries are sustainably man- groups, and hope that our cobeen assessed as not posing aged." an unacceptable risk to other species and have also been "We understand that lobby to further the enviable reputareapproved for export by Fed- groups such as the Australian tion WA's professional fishing eral Government environmen- Marine Conservation Society sector has already earned."

ing industry is highly regu-

 $\frown$  laims by several envi- tal authorities. "It is very dis- have their own theories and ronmental lobby appointing that a couple of en- agenda, but making emotive Ugroups that WA's vironmental lobby groups accusations via the media is about such an important issue

> "WAFIC and its members lated, extremely professional welcome open dialogue with operation continues to be reciprocated and we are all able

-🐼-

## **United front stops Abel Tasman**

Banned from fishing for two years until new scientific research is carried out

united front seems to have emerged between the Commonwealth Government, the Tasmanian and Victorian Governments and the Independents to deal with the super trawler the Abel Tasman.

The Abel Tasman previously named the FV Margiris is currently anchored in Port Lincoln awaiting further developments.

The Federal Minister for the Environment had announced plans to legislate for an extension of his legal powers over the Abel Tasman.

According to Mr. Burke "There has never been a fishing vessel of this capacity in Australia before and the EPBC Act (Environmental Protection and Biodiversity Conservation Act) needs to be updated so that it can deal with it."

Mr Burke acted after first raising concerns over the potential for harmful by-catch of dolphins, seals, seabirds and species.

The House of Representatives passed legislation which prevents the Abel Tasman from



fishing in Australian waters for will come into effect within portant to prevent the overfishtwo years until new scientific weeks research is carried out.

Meanwhile Victoria is the latest state to adopt a similar polthreatened or protected icy which will ban all mid will consult with industry for water trawlers from operating any changes to it. within three nautical miles of the Victorian coast.

SIV at the Royal Melbourne Show

minimum of twelve months. After that, the Government in Victoria.

ing of Victorian waters. The proposed changes will not af- by the Commonwealth Om-The ban would apply for a fect present commercial and recreational fishing practices fact fail to comply with the Ludwig

The independent Member for to the super trawler. Denison, Andrew Wilkie, who Victoria's Agriculture Minis- over the last two months has Responding to Mr. Andrew maritime environment and the ter, Peter Walsh, said that the lodged a number of complaints The Draft Notice of the ban ban on super trawlers was im- with the Ombudsman regard- Mr Wilkie by the Common- fisheries" said Mr. Egan.

Michelle Christoe

The new face of SSA

ing AFMA's conduct when setting quotas, has been advised budsman that AFMA did in Fisheries Administration Act when it set the quota relevant

He said that neither Mr Wilkie nor the Ombudsman's office seemed to understand that the total allowable catches for this fishery were not set by the South East Management Advisory Committee, nor were they set by AFMA management or staff

wealth Ombudsman's office,

Chairman of the Australian

Fisheries Management Au-

thority Commission, Michael

Egan, said he was very confi-

dent that the catch limits set by

the Commission for the Small

Pelagic Fishery were legally

set.

"It is the responsibility of the AFMA Commission, a completely non-partisan, independent statutory authority, to set the total allowable catches for Commonwealth fisheries", Mr Egan said.

Mr Egan said the AFMA Commission had nine members appointed during the terms of Fisheries Ministers, Burke and

"All of us, together with the AFMA staff, are committed to the well-being of Australia's Wilkie and to a letter sent to sustainability of Australia's

> he new Executive Officer of Seafood Services Australia is Michelle Chris-L toe who will manage operations for the organisation, undertake marketing and communications, provide Stakeholder management, source and manage funding through grants, industry funding and commercial sponsorship and a host of other duties including experience in international export and import

> She is a graduate of the Deakin University with an MBA Marketing Major, and was Business Manager at Sydney Fish Market where she worked with the Australian fishing community to develop and launch value added seafood meals into retail and food service.

> She was appointed to the position in mid July this year

#### Shanghai•China

**SIFSE**2012 第七届上海國際漁業博覽會 The 7th Shanghai International Fisheries & Seafood Exposition 2012 Dec. 7th (Fri) – 9th (Sun), 2012

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Left to Right: Renee Vajtauer, Executive Director of SIV, Peter Horvat, Communications Manager with FRDC and Ashley Oliver, SIV's Communications Manager admiring a couple of budding young artists as they colour in the Fish of the Day. Visible on the back wall are

other pinned coloured fish done by other children throughout the day

part at the Royal Melbourne tralia's seafood Show.

pearance but quite busy. The SIV and FRDC staff on duty had their work cut out for them.

or the first time in its Many a passer-by stopped and Melbourne Seafood Centre History, Seafood Indus- asked questions about Victo- sponsored the SIV stall and try Victoria has taken ria's and more widely Aus- also provided the fresh cala-

One question that was raised The Fish of the Day colouring Its stall in the Tastes of Victoria by members of the public was was a non stop event. The Pavillion was modest in ap- the issue of the Abel Tasman. colouring table, with its fish

> Apart from the information nitely the most popular spot in stall SIV was also present at the stall for young children and the cookery demonstrations their parents. with its calamari recipe. The

printed table cloth, was defi-

mari

#### Tassal marketing push

Promotes Tassal salmon as a healthy and versatile protein option



An advertising image from Tassal's current advertising campaign

new national marketing campaign encouraging Australians to eat more of its salmon. The campaign has been launched with advertising on television, print and online with extra support from public relations and social media

not support the pro-

posed Commonwealth

Marine Reserves Network

(CMRN) in its current form.

The Government's proposal

places an unjust burden on

Australia's fishing industry and

regional communities, with no

proper calculation of the im-

pacts. Without changes to the

Government's plan, businesses

will fold, jobs will be lost and

those remaining in the industry

will be hit with higher fees to

"The issue here is not marine

biodiversity. The Australian

fishing industry supports biodi-

versity conservation, without

it, there is no future for the in-

dustry," said Grahame Turk,

Chair of the National Seafood

Industry Alliance.

cover fisheries management

costs.

leaflets.

The commencement on television highlighted the freshness, versatility and healthiness of Tasmanian-grown Atlantic Salmon

**Government's proposal an** 

unjust burden

regulated fisheries manage-

ment and harvest strategies.

The Government's plan does

In its submission today on the

Government's final version of

the CMRN, the commercial

fishing industry highlighted

not only the negative impacts

on the industry, but also funda-

mental flaws in the Govern-

ment's calculations and

An independent review by

Ernst & Young examined the

socioeconomic impact assess-

ments produced by ABARES

for the Government, and con-

cluded that the assessments

were inadequate for the task of

informing a major new policy.

processes.

"Fishing co-exists with conser- use a full cost benefit analyvation in Commonwealth wa- sis," said Mr Turk. "The Gov-

not get the balance right.'

he fishing industry can- ters right now under tightly

assal has launched a Even their state and interstate Caroline Hounsell, Senior sales people are distributing Marketing Manager at Tassal said: "Tasmanian salmon is incredibly versatile and the perfect choice for so many meals. Our campaign showcases this versatility and is designed to educate Australians on how quick and easy salmon is for everyday eating."

ernment did not do that. The

ABARES studies fail to an-

swer critical questions about

the social and economic effects

of the marine reserves, includ-

ing the question of who wins

In addition, an independent re-

view of the Government's Reg-

ulatory Impact Statement (RIS)

found critical deficiencies in

four of seven elements, and

found that the RIS failed to

meet the Government's own

"Both reviews found no basis

on which to assess whether the

benefits of the Government's

proposal would outweigh the

costs," said Mr Turk. "The

marine reserves proposal

should not proceed until we

have an evidence base for the

and who loses.'

guidelines.

"For major policy reforms, it costs and benefits to the com-

should be standard practice to munity and the environment.'

## Marisa's Recipes

www.allthingssicilianandmore.blogspot.com

#### Pasta with swordfish and mint

with swordfish and mint has been around for a recipe and contributes to the kingfish or Mahi Mahi. long time in Sicily, but I particularly like the one that includes fresh cubed cheese, this seems to be quite common in the more modern, Sicilian recipes. I use formaggio fresco or fresh pecorino and failing this, fresh mozzarella

he recipe for Pasta of slices of lightly fried zuc- mackerel, burramundi, flatsweetness of the dish (see variation below)

#### Suitable fish

This recipe is commonly made with swordfish, a dense textured fish. I prefer to use

fferent versions of or bocconcini. The addition sustainable fish and use, chini is also a variation to this head, rockling, yellowtail

> Shellfish also enhances the sweetness of the dish and have used crabmeat, prawns or scallops as an alternative to swordfish.

For 4-6 people



#### I ngredients

pasta, 500g, ribbed, tubular like rigatoni or similar fish, 400g, cut into pieces (4cm) extra virgin olive oil, <sup>3</sup>/<sub>4</sub> cup white wine, <sup>1</sup>/<sub>2</sub> cup garlic, 3 cloves, chopped mint, fresh, 15-20 leaves salt and pepper to taste formaggio fresco or fresh mozzarella or bocconcini, 300g, salt and freshly ground pepper to taste

#### Process

Cut the cheese into small cubes and set aside Heat the extra virgin olive oil; add the fish or shellfish and sauté it till it is lightly coloured. Add the garlic, wine, about a third of the mint and seasoning to the fish. Cover and cook gen tly till the fish is ready. Combine fish, cheese and extra mint leaves (large leaves can be cut into smaller pieces). Add the sauce to cooked and drained pasta, mix and and serve.

#### Variation

Add slices of 2-3 lightly fried zucchini (cooked separately in some extra virgin olive oil and added at the end). Add any juices left over from the zucchini To complement the green colour of the dish I sometimes sprinkle pistachio nuts on top.



OCTOBER 2012

Cartoon: Con Aslanis



For more seafood recipes look for Marisa's book of Sicilian Seafood Cooking

and more