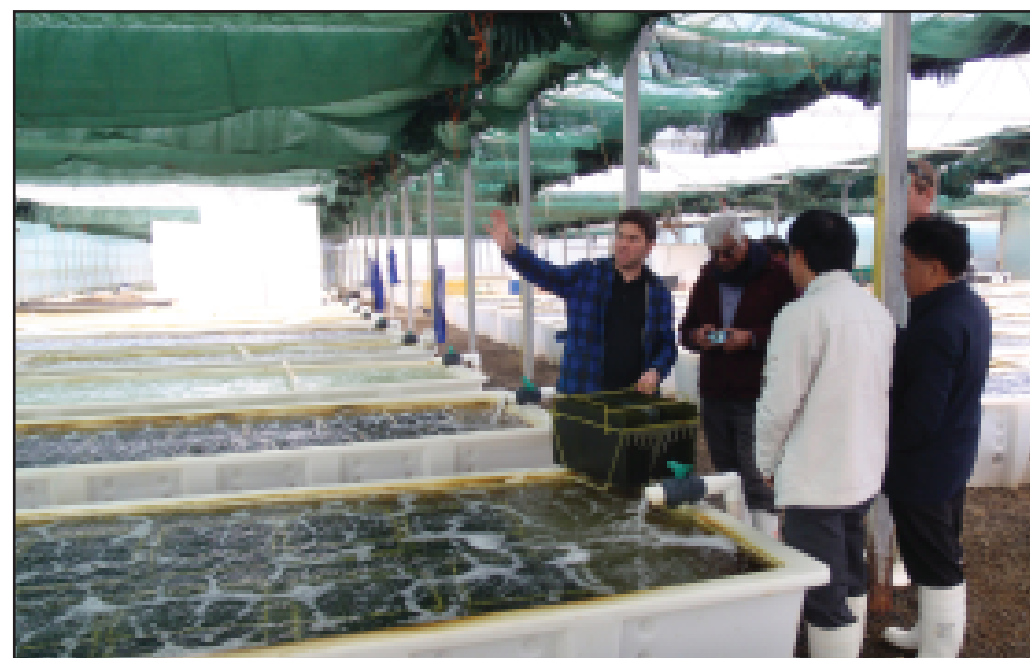


Aquaculture research exchange with visiting Asian partners



The delegation visiting a commercial eel farm at Euroa



At the Buxton trout and salmon farm the delegations was shown some of the company's products.

The next generation of aquatic farming systems and services was the main focus of five scientists and research managers from Thailand, Laos and Vietnam, who recently visited Victoria to help transform its aquaculture into a globally competitive farming sector.

The visit was organised through the Network of Aquaculture Centres in the Asia-Pacific (NACA) as part of the Aquaculture Future's Initiative of the Brumby Government's Future Farming Strategy.

The visitors were also involved in strategic planning of collaborative research projects with benefits to aquaculture in the Asian countries and in Victoria.

During their five day visit the scientists toured aquaculture enterprises and made presentations at Department of Primary Industries' (DPI) Centres at Snobs Creek and Queenscliff. The DPI is already collaborating with NACA on a number of mutually beneficial projects in Asia.

"NACA has already enabled two of their leading scientists to visit Victoria and provide

expert fish health and biosecurity advice, including advice on the production of Murray cod with multi-water use systems", said Dr Brett Ingram Aquaculture Futures Initiative (AFI) Research Project Leader.

"By developing relationships with Governments and key research organisations/networks overseas we can improve access to information and technologies developed overseas, and also facilitate market access for Victorian aquaculture products.

"More than 90% of the world's aquaculture is produced in Asia, and we can learn a great deal from developments in this region."

Visiting Victoria were: the Director General of the Network of Aquaculture Centres in the Asia-Pacific (based in Thailand), Prof Sena De Silva, the Director of the Research Institute for Aquaculture No 2 in Vietnam, Dr Nguyen Van Hao the Dean of the College of Aquaculture & Fisheries in Can Tho Univ. in Vietnam, Dr Nguyen Thanh Phuong and two senior officials of the Ministry of Agriculture & Forestry in Laos, Dr Boukhuouang Khambounheuan and Dr Bounthong Saphakdy.



Steven Xenos (left) or "Junior" as he is known at the Melbourne Wholesale Fish Market has been working at the market for the past four years. Kostas Peppas, on the other hand however, has been working there since 1970. If Kostas was a little taller we could easily say that he was taking "Junior" under his wing.

Garrett: Fish in Great Barrier Reef not overfished

The Queensland Seafood Industry Association (QSIA) has welcomed confirmation from federal environment minister Peter Garrett that fish in the Great Barrier Reef Marine Park are well managed and not being over-fished.

Federal Minister for the Environment, Heritage & the Arts, Peter Garrett, made the statement in response to a journalist's question at the launch of a status report into the Great Barrier Reef, and the signing of an agreement between the Australian and Queensland Government on the future protection of the GBR from runoff. Queensland's Premier Anna Bligh and Queensland's Climate Change & Sustainability Minister Kate Jones, both attended the launch.

Mr Garrett said: "Well, what I would say is that the Reef is well managed in terms of its fishing and I'd say 'No' to that question.

"Of course, zoning of the GBR Marine Park is all about protecting biodiversity, not about managing fish, which is done under separate State and federal fisheries rules. "Remember that the zoning that exists on the reef now, in terms of the marine park zoning, has seen a significant improvement in the health of fish stocks in those areas"

Mr Garrett said that he will continue to work closely with both the Queensland Government, its Fisheries Department and the industry to identify what additional measures might be necessary over the longer term, to ensure the sustainability of fish stock on the reef.

Asked by a journalist "Is the Reef still being over-fished or not, in your opinion",

Weak response by anglers

Fisheries Victoria is encouraging anglers in the North East to apply for a new Recreational Fishing Grants Working Group that will provide advice on the best way to spend recreational fishing licence funds in Victoria.

The recently completed Expression of Interest

process for the working group had only attracted limited interest from anglers in the North East of the state. Most applications came from the Port Phillip region and other coastal areas with few applications coming from the North East, which is traditionally a strong-hold for anglers passionate about trout, Murray cod and redfin.

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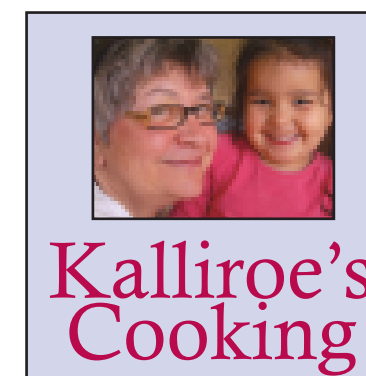
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Garrett:
GBR
not
overfished



ALBACORE
TUNA
EAR
BONES



Global
action on
IUU

Award winners



The Victorian Minister for Agriculture and Small Business Mr. Joe Helper together with the Chairman and Executive Director of Seafood Industry Victoria pose with the winners of the Victorian Seafood Industry Awards 2009 held at the Port Melbourne Yacht Club. From Left: Ross McGowan Executive Director, Seafood Industry Victoria, Lynn Warne, Victorian Abalone Divers Association (Environment Award), John Hasker AM Chairman of SIV, Harry Peters, Victorian Abalone Industry (Research and Development Award), Simon Parrot, Fisherman's Pier (Seafood Restaurant Award), Jill Briggs, Rural Training Initiatives (Seafood Training Award), Victoria's Minister for Agriculture and Small Business Mr. Joe Helper, John Sealey (Lifetime Contribution to Industry Award), Cliff Rossack (Seafood Industry Promotion Award), Dale Sumner, LEFCOL (Seafood Industry Icon Award), Angie Robinson and Frank Forster, She Sells Seafood, (Seafood Business Award), Maria Manias and Sam Georgiou, Victorian Fisheries Association Resource Management (Seafood Industry Producer Award). Below: Victoria's Minister for Agriculture and Small Business, Mr. Joe Helper (centre) and Mr. John Hasker AM, Chairman of Seafood Industry Victoria, presenting the Lifetime Contribution to Industry Award to Mr. John Sealey.

Over a hundred members of Victoria's seafood industry attended the Inaugural Victorian Seafood Industry Awards at the Port Melbourne Yacht Club. Present also at the event, were, Victoria's Minister for Agriculture, Mr. Joe Helper, Ministerial Advisor Mr. Rob Mitchell, the Member for Swan Hill, Peter Walsh MLA, Deputy Leader of The Nationals, and Shadow Minister for Agriculture, Mr. Anthony Hurst, Department of Primary Industries Acting Executive Director of Fisheries Victoria,



and Dr Bruce Kefford from the Department of Primary Industries, Deputy Secretary of Agriculture Research and Development.

In his speech on the night, Mr. Helper said the industry deserved high praise for its environmental awareness, innovation and commitment to sustainability. Commercial fishing Mr Helper said "is also an important source of regional employment in places as far east as Mallacoota and as far west as Portland, with more than \$120 million worth of fresh seafood landed in Victorian ports".

"Many Victorians enjoy eating seafood and it is important we have a sustainable and profitable seafood industry in this state to provide fresh seafood to the Victorian community. The Brumby Labor Government is a keen supporter of Victoria's seafood industry and will continue to help ensure its success now and into the future." Mr Helper said.

Continued on page 2



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WA opposes change of isobath coordinates

The proposal by the Federal Government to change the 200m isobath coordinates has raised fears in Western Australia that the change will lead to a greater presence of trawl fishing within State fisheries that could impact on stock management.

According to Western Australia's Minister for Fisheries Mr. Norman Moore, the Federal Government's proposed change to the 200m isobath is an issue which relates to the Offshore Constitutional Settlement (OCS), a Commonwealth and State agreement underpinned by legislation that cedes management of certain fisheries in Commonwealth waters to the State. The alterations will cause changes to fisheries jurisdiction for trawling, potentially allowing another 6100sqkm to be trawled.

"The Department of Fisheries has advised



Mr. Norman Moore, Western Australia's Minister for Fisheries

me that the Federal Government's proposed changes are likely to have a detrimental effect on the Shark Bay Snapper Managed Fishery and the Northern Demersal Scalefish Managed Fishery" said Mr. Moore.

At the request of WA, AFMA has a closure of waters less than 200 metres in the Northwest Slope Trawl Fishery. These fisheries are currently fished at a sustainable level with licenses' operated under significant effort and catch reductions.

Mr Moore has voiced the State Government's opposition to the proposal to his Federal counterpart Mr. Tony Burke and also believes that the alteration would create an equity issue that would require a reduction in the overall take in the state fishery to ensure that a sustainable level of take can be maintained.

New size limit for silver travelly

The legal minimum size limit for silver trevally caught in Victorian waters has again been re-adjusted and reduced to 20 centimetres. Earlier this year a regulatory review, aimed at simplifying the rules for recreational fishers, resulted in the minimum legal size for silver trevally being set at 23cm.

Anthony Hurst, said commercial catches of silver trevally by Victorian fishers ranged from 40 tonnes to 90 tonnes a year and that there are no sustainability concerns surrounding the silver trevally fishery in Victoria."

"This species is an important part of the commercial catch for some Victorian operators and it is important that our management rules are responsive and practical. Fisheries Victoria actively supports the State's commercial seafood industry and recreational fishing, and will continue to work closely with both groups to share and sustain our fisheries now and into the future." said Mr.Hurst

For more information about recreational catch limits, including minimum legal sizes, bag limits and closed seasons, visit www.dpi.vic.gov.au/fisheries.

Consultation with recreational and commercial fishers at the time, indicated that there was support for the 23cm. This size however had an unforeseen impact on the financial viability of some commercial operators. It meant that marketable silver trevally measuring 21cm and 22cm, which are highly desirable on the plate, had to be put back in the water.

Fisheries Victoria Acting Executive Director,

SEAFOOD NEWS DEADLINES

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August's 10 best sellers

Species No 32kg Bins

Warehou Silver	3915
Flathead Tiger sml.	3106
Blue Grenadier	2128
Flathead Tiger lrg.	1598
Ling Gutted	945
Whiting School	594
Gummy Shark	490
Mixed Fish	468
Yellow Fin Tuna	371
Pilchards	345

New Trade Manager

Despite the current economic conditions, early indications are that "The Australasian Aquaculture 2010 Trade Show" is set to be a sell-out. Since the release of the Trade Show floor plan in August, thirty percent of exhibition booths on offer have been sold.

Mr Roy Palmer, Conference Chair, believes the strong commitment to the event can be attrib-



Mr Roy Palmer, Conference Chair

uted to fresh initiatives and new exhibitor incentives for 2010. The Executive Committee is encouraging both past and present exhibitors to be involved with the 2010 event.

One such initiative is the Trade Soapbox which will provide exhibitors with an exclusive opportunity to present their goods and services to the conference audience during high traffic time. Another initiative is "The Trade Show Supporter' sponsor category. Any company that takes out three or more booths will be recognised on the Conference webpage and various print material as a sponsor within this category.

For the first time the 2010 exhibition will have a dedicated Trade Show Manager who will ensure that the event will receive a increased level of service. It was confirmed that Mr. Mario Stael of Marevent, Belgium has been engaged as the Trade Manager.

"Mr Stael's many years of association with the well known World Aquaculture Society Shows will make him a welcome addition to the 2010 team" said Mr. Palmer.

Award winners

continued from page 1

Spokesperson for Victorian Fisheries Association into Resource Management (VFARM) that won the Seafood Producer award, Ms. Maria Manias, was ecstatic at having won the award and congratulated her members for their sustainable practices to ensure long term stocks, utilizing available data to make more informed and better decisions and for regularly reviewing their fishing operations.

"Winning the 2009 Victorian Seafood Industry Award for best Producer is the best thing that could have happened to this small organization of 30 members" said Ms Manias. The fishery that many of the VFARM members work in is over one hundred and seventy years old.

This years award winners will represent Victoria at the Australian Seafood Industry National Conference to be held in Melbourne next year. Congratulations to the SIV team for organising the event and Tim Liebelt for his artistically relevant fish award creations.

Environment friendly

A fishing line that is biodegradeable and does not compromise in quality, recently took out the coveted Environmentally Friendly Award at the 2009 Australian Fishing Trade Association Awards.

Bioline, a biofilament fishing line, biodegrades in the environment in five years, unlike braid, fluorocarbon and monofilament leaders, which take 600 to many thousands of years to degrade. Bioline will be gone in less than five years, with a 99.9% reduction threat to marine life. In a landfill disposal it will biodegrade in less than six months. Bioline has a five-year shelf life. Even the spools are biodegradable, and the packaging contains a high percentage of recycled materials.

NT Seafood Industry Awards

The Northern Territory Seafood Industry Awards, in recognition for outstanding achievements and contribution to the industry were recently held in Darwin.

The Territory's Minister for Primary Industry, Fisheries and Resources, Mr. Kon Vatskalis said "These awards play an important role in highlighting the work of individuals and groups in the Territory's seafood sector".

Selected winners will represent the Northern Territory at the Australian Seafood Industry Awards to be held in Melbourne next year.

The awards were organised and supported by the NT Seafood Council.

Lobster thieves caught red handed

Two New South Wales (NSW) men are each facing almost \$50,000 in fines and six months in prison after allegedly being found in possession of a number of illegal lobster pots and prohibited size eastern rock lobsters.

"NSW Department of Industry and Investment (DII) Fisheries Officers conducted covert surveillance on the two men in Frazer's Blowhole at Snapper Point and also seized five traps, four eastern rock lobsters and assorted gear that was used to bait and check the pots.

"It is alleged that the men were observed retrieving and resetting five unmarked lobster traps and were found to be in joint possession of four eastern rock lobsters, three of them were of prohibited size.

The men, a 30 year old from Hamilton and a 42 year old from Bolton Point will face charges of possessing prohibited size lobsters, unlawful use of trap, failure to mark lobster floats and set more than one lobster trap.

In another matter, a 35 year old Sydney man has allegedly been caught red handed with an illegal haul of rock lobsters near the Coalcliff Surf Lifesaving Club, north of

Wollongong. The man was allegedly carrying a backpack containing a hessian bag with 21 eastern rock lobsters, 14 of them below the prescribed minimum size limit.

Fisheries Officers seized the lobsters and the backpack and the man will face court charged with possessing prohibited size lobsters, and possessing more than the maximum quantity of lobster. He is now looking at \$22,000 in fines and three months in prison.

In Tathra last month 10 eastern rock lobsters were returned to the water live, after a man was allegedly spotted with the illegal haul and apprehended by NSW DII Fisheries Officers.

The 50 year old Tathra man was allegedly found to be in possession of an unmarked lobster trap which contained six lobsters, with another four lobsters found in the boat, when he docked near the Kianinny boat ramp. The lobsters were returned to the water live. The man will be charged with possessing prohibited size lobsters and unlawful use of trap and could face up to \$33,000 in fines and a lengthy jail term.

The possession limit for eastern rock lobster is two per person.

Victorian trout season open

Anglers will be able to fish for trout in Victorian rivers and streams from Saturday, fifth of September.

Victoria's Minister responsible for Fisheries, Joe Helper said. "The Brumby Labor Government, is taking action to ensure there is a sustainable trout fishery in Victoria's rivers and streams for many years to come," and that the opening weekend on the rivers was always an exciting time even though anglers can fish for trout in most Victorian lakes throughout the year

To improve trout fishing opportunities, tens of thousands of brown trout and rainbow trout have been stocked by Fisheries Victoria during the winter months. Most of them have gone into lakes and impoundments such as Eildon, Purrumbete, Hume, Blue Rock, Rocklands, Hamilton, Aringa and Banimboola. Protecting spawning trout in

rivers during the closed season enables wild stocks to replenish undisturbed each year.

"Despite ongoing drought and low water levels, Fisheries Victoria expects to stock 1.5 million fish this year as part of the Government's commitment to increase fish stocking by 30 per cent over four years. The stock will consist of trout and native fish, which will help to improve fishing opportunities for freshwater anglers.

Trout anglers returning to rivers and streams are reminded to observe catch limits for trout.

These limits are outlined in the Victorian Recreational Fishing Guide, available free at all good tackle shops or by contacting the DPI Customer Service Centre on 136 186. It can also be viewed online at www.dpi.vic.gov.au/fishing



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@tsiatis.com

MARINATED ANCHOVIES

500 gr fresh anchovies
1 cup extra virgin olive oil
3/4 cup lemon juice or white wine vinegar
2 cloves of garlic
salt

First buy the freshest of the anchovies

Gut, scale, get rid of the heads and fillet the anchovies. ,

Wash the fillets under cold water and pat dry.
Place the fillets in an nice platter, skinside down in a single layer

Mix the olive oil with the lemon juice, salt, and the crushed garlic.
Pour the mixture over the anchovies.

Cover with glad wrap, put the platter in the fridge and leave the anchovies to marinate overnight
Next day and before you serve them, bring them to room temperature.

Marinated anchovies with nice crusty bread make a beautiful meze for ouzo lovers!

Global action on IUU

The first global treaty aimed at combating illegal fishing on a world scale has been agreed to by almost 90 countries. According to the U.N. Food and Agriculture Organisation the treaty will close ports to fishing boats that pillage the seas.

Once the text of the treaty is formally approved at the FOA World Food Summit in Rome, Italy and ratified by 25 states, will come into force after 30 days. Fishing vessels will then need to have permission in advance to dock at specially designated ports. There they will have to

provide information on their catch. Countries that refuse a vessel access to its ports must inform other countries of its decision. It also obliges the nation whose flag the ship is flying to follow up the matter.

It is estimated that one fifth of all fish landed are from illegal, unregulated or unreported (IUU) fishing boats. This type of fishing damages fisheries and inevitably leads to their collapse. Signatories to the treaty are expected to regularly inspect fishing boats in their ports according to a set of international standards.

Scientists study Albacore Tuna earbones

Australian scientists are studying the earbones and organs of more than 2000 albacore tuna to better understand the growth, age and breeding patterns.

Albacore tuna are harvested from tropical to temperate waters, mainly for canning, but also to satisfy the growing market for fresh fish in Europe and the United States.

While previously caught as by-product, albacore have become a prime target of Australia's Eastern Tuna and Billfish Fishery which operates from Cape York to Tasmania and on the adjacent high seas. Several Pacific island nations and distant water fleets, including Taiwan and Korea, also target albacore.

This rising catch of albacore has generated a need for more information about the species to assess stock levels and provide advice on harvest levels in Australian and international waters.

To meet this need, scientists from the CSIRO Wealth from Oceans Flagship are studying the biology of albacore stocks from eastern Australia and the wider south-western Pacific Ocean to determine their age, growth and

reproductive characteristics. The two-year study that is funded by a number of seafood related organisations is needed to provide reliable stock assessments and set appropriate levels for future catches.

The age of the albacore will be estimated by interpreting growth bands formed in their earbones (otoliths) and dorsal spines in a process similar to reading growth rings of trees. Albacore reproductive organs will be examined to determine the location, timing, frequency and magnitude of spawning.

Previous studies have shown that albacore grow to 1.2 metres in length and at least 30 kilograms in weight, and live up to 14 years.

The study aims to develop a 'maturity schedule' for female albacore across the south Pacific to help estimate their spawning output at different sizes and ages. This is the key to understanding the productivity of the stocks.

Like other fish species, tunas release many thousands, if not millions, of eggs in a spawning season and individual spawning output increases with the size and age of the female fish.

Australian Atlantic Salmon

Linda Sams: Chief Sustainability Officer Tassal



Virginia Eggleston from Tassal's Consumer Relations Team preparing a recipe of Atlantic Salmon and pesto in a prosciutto wrap. Virginia, with her broad New Zealand accent has been part of Tassal for the past three years

Farmed, Atlantic salmon are grown all over the world in varying ranges of temperature and sunlight. Managing performance in different environmental conditions is an ongoing husbandry focus for all salmon farmers.

The potential effects of climate change on ocean temperatures is only one of many factors that Tasmanian Atlantic salmon grower's factor into their business planning. A report by the Tasmanian Aquaculture and Fisheries Institute and CSIRO Climate Adaptation Flagship predicted that average temperatures in southern Tasmanian waters could increase by 1 to 3 degrees by 2030

To put the predicted sea temperature rise in perspective—the industry already works with an annual fluctuation in temperature of a bit over 10 degrees; in addition there are daily fluctuations in temperatures as well as different temperatures in different regions and at different depths.

The Tasmanian industry works closely with the local research community on a variety of issues aimed at supporting the sustainability of the successful Tasmanian salmon farming industry.

Salmon have been farmed in Tasmania for more than 20 years and escapes from farms are relatively rare and there is little evidence to substantiate claims of environmental impact from such escapes, with farmed fish unconditioned and unlikely to survive in the natural environment, let alone successfully breed.

A Tasmanian Government study in 2001 confirmed that escaped fish had few skills for survival in the wild. The study concluded that colonisation of escapes was improbable, if not impossible.

"Wild" Atlantic salmon are only stocked in enclosed water and have been placed there as a sports fish. They are not fished in the rivers or marine environment and do not reproduce in the wild.



Staff at Southeastern Seafood are very proud of their seafood pies and lasagna recipes

Seafood pies and lasagna

Southeastern Seafood has been operating for nearly two decades but within the last decade, Jack Scott and his staff, have transformed the business into something more than just retailing seafood.

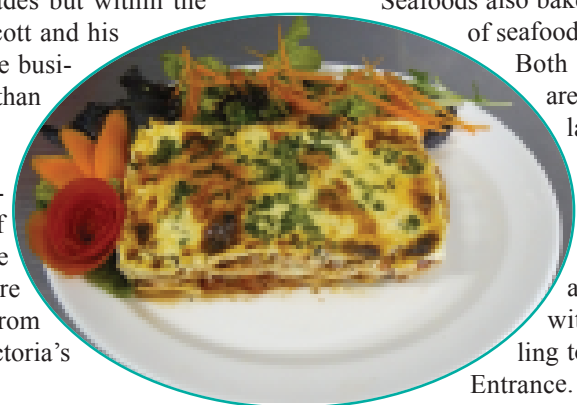
Located in Bairnsdale, approximately 170 km east of Melbourne it is near the Gippsland Lakes and more importantly about 30 km from Lakes Entrance, one of Victoria's largest fishing ports.

Jack and his staff distribute seafood daily to the Snowy River high country and the Latrobe Valley. "We sell mostly locally sourced and processed seafood" said Mr Scott.

Apart from fresh seafood however, Southeastern Seafoods also bakes its own recipes of seafood pies and lasagna.

Both pies and lasagna are immensely popular with the locals and have acquired a very tasty reputation in the surrounding area, particularly with fishers traveling to and from Lakes Entrance. "We are very proud of our recipes and would like

to hear from any seafood wholesaler or retailer who may also be interested in the product" Mr Scott said.



EC management of anchovy in Bay of Biscay

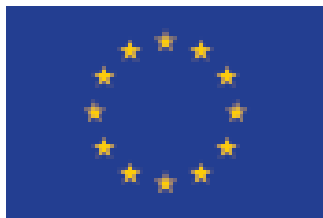
The European Commission has adopted a proposal for a long-term plan to manage the anchovy stock in the Bay of Biscay off the French and Spanish coast on the Atlantic. The aim of the plan is to maintain the stock at a level that allows it to be exploited sustainably, while at the same time delivering stability and profitability for the fishing sector.

Since anchovy is a short-lived species, the plan is based on a simple rule for setting annual fishing possibilities based on scientific advice received just before the fishing season should open on 1 July each year.

European Commissioner for Maritime Affairs and Fisheries, Joe Borg commented: "The anchovy fishery in the Bay of Biscay has been closed since 2005. This is bad news both for anchovy stocks and the fishermen whose livelihoods depend on them. I am extremely optimistic that this new plan, with its innovative approach, can succeed in restoring the fishery to good health.

The plan is based on the establishment of an appropriate harvest control rule, which the sector has been advocating, and a mathematical

formula used to determine the fishing possibilities each season on the basis of scientific data. As the anchovy fishing season in the Bay of Biscay runs from 1 July each year until the following 30 June, the stakeholders and Member States concerned, would like the anchovy management period to be the same. This means setting the total allowable catch (TAC) and relevant quotas in late June, just after the scientific advice on the state of the stock becomes available, so that Member States can plan their fishing activities properly.



The long-term management plan for anchovy further extends one of the central aims of the 2002 CFP reform, namely moving away from short-term approaches where fishing opportunities are renegotiated annually, towards a multi-annual approach which provides both greater stability for the industry and clear objectives in terms of sustainable fishing levels.



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Logo required....Yes/No.....If Yes please forward electronic copy on disc with order

If quote require for Logo...circle YES here

Signed:.....



SANTA CRUZ USA

Many of our readers who travel overseas have been kind enough to provide us with photographs of seafood from the countries they have visited. These two photographs were taken by Vasko Tsiatis at the Santa Cruz Municipal Wharf in California USA.

Apart from the locally caught seafood for sale on the wharf a significant volume of it was imported from South America, Canada, and Vietnam. Seafood whether live or caught does not recognise national boundaries



Partners

For the first time the Great Barrier Reef Marine Park Authority (GBRMPA) and Queensland Seafood Industry Association (QSIA) have joined forces to help ensure commercial fishing on the Great Barrier Reef is sustainable in the face of threats like climate change.

The partnership that was officially launched in Townsville last month means that both organisations will work on a number of projects which will be economically beneficial for industry and good for the environment.

To assist with kick-starting the partnership, the GBRMPA is providing financial support to assist in the appointment of new climate change and industry liaison officer, Eric Perez, who will work with industry to develop and implement the projects.

Great Barrier Reef Marine Park Authority (GBRMPA) Chairman Russell Reichelt said this was the first time the organisations had formally worked together in this way and it was an important step forward.

"We're delighted to work with the Queensland Seafood Industry Association to help ensure the industry is well-placed to cope with the impacts of climate change," he said.



Russell Reichelt, Chairman of the Great Barrier Reef Marine Park Authority and Michael Gardner, President of the Queensland Seafood Industry Association.

"We recognise that this industry depends on the Reef for their livelihoods and, for this reason, we are keen to work with them to ensure their industry remains sustainable."

"Commercial fishers and seafood marketers are interested in the long-term health of the Reef and we are keen to work with them to ensure their industry remains sustainable."

work on several projects including a fishing industry emissions calculator that will help commercial operators monitor and reduce their carbon emissions.

He will also work with the GBRMPA, Queensland Primary Industries and Fisheries and James Cook University on research into how cyclone Hamish impacted on reefs in the southern Great Barrier Reef and the fishers who rely on the Reef.

QSIA President Michael Gardner said the industry body was actively engaged in working with GBRMPA to develop scientific projects that will assist and provide both environmental and business benefits.

"It's important for us to work with marine managers to future-proof the industry by introducing projects that are beneficial for both businesses and the environment," he said.

"A healthy Reef with good water quality and plenty of marine life means there is a healthy fishing industry.

"To ensure industry is well-placed to cope with economic and environmental changes that may impact on the industry, we're looking at a number of projects that put the commercial fishing industry on the front foot.

Five million fish

The NSW Government has released five million fingerlings into the State's waterways over the last 12 months, according to the NSW Primary Industries Minister, Ian Macdonald.

The fish were released into public rivers, streams and impoundments under the NSW stocking program, and the dollar for dollar native fish stocking program where funds from anglers were matched from recreational fishing fees to stock local waterways.

"Through Industry and Investment NSW (I&I) the State Government is stocking native fish species as well as trout and Atlantic salmon.

The spring stocking campaign, which will commence shortly, will include New England trout streams and Australian Bass stockings into impoundments like the Glenbawn dam in the Hunter. Sites are stocked based on consultation with acclimatisation societies, fishing clubs and community groups

In addition to the freshwater fish, more than 3,000,000 juvenile eastern king prawns have also been stocked in Wallagoot Lake on the NSW South Coast to enhance the recreational harvest of this species. The eastern king prawn accounts for around 83% of recreational prawn catches in NSW, and it is estimated NSW fishers harvest over 100 tonnes of prawns each year.

SEPTEMBER 2009

SARDI aquaculture R&D highly praised

The valuable body of research, development and innovation provided by SARDI Aquatic Sciences in supporting the growth of the SA aquaculture industry, has won high praise from the SA branch of the International Institute of Marine Engineering, Science and Technology (IMarEST).

SARDI Aquaculture leader, Steve Clarke, who accepted the award on behalf of the SARDI Aquaculture team for 'Applied Research, Development and Innovation for SA Aquaculture,' highlighted the strategic vision of SARDI Executive Director, Professor Rob Lewis, in creating the first Aquaculture focused R&D program in SA.

Steve, who has led SARDI Aquaculture since the formation of SARDI in 1992, said the aquaculture R&D outcomes achieved had helped the industry grow from \$200,000 per annum in the late 1980s to its present economic impact on the South Australia economy of more than \$500 million annually. The SARDI aquaculture team is a pioneer in R&D in many aquaculture industry sectors including Southern bluefin tuna, abalone, mussels, kingfish and mullet.

SARDI Aquaculture leader Steven Clarke (left), and SARDI Aquatic Sciences researcher Kristian Peters (right), pictured with their awards presented by the SA Branch Chair of the Institute of Marine Engineering, Science and Technology (IMarEST) Brian Johnson.

