

Management changes and vessel-level technical efficiency in the Eastern Tuna Billfish Fishery

The Australian Bureau of Agricultural and Resource Economics and Sciences has released its research paper on Management changes and vessel-level technical efficiency in the Eastern Tuna Billfish Fishery.

The structural adjustment package of 2006 which contributed to a continued reduction of fleet size and the effects of management changes has shown that:

Fleet size has little effect on the technical efficiency of individual vessels and the least efficient vessels exiting the fishery. The management action may have contributed to an increase in average technical efficiency as a result of a change in fleet composition.

The Commonwealth-managed Eastern Tuna and Billfish Fishery primarily comprises internationally shared fish stocks.

As such, the majority of stock assessments and associated recommended catch levels are taken from the Western and Central Pacific Fisheries Commission, of which Australia is a member.

Tuna and billfish species are highly migratory, and are largely covered by the Western and Central areas of the Pacific Ocean, roughly encompassed by the Western and Central Pa-

cific Fisheries Commission areas of competence.

The stock availability—that is, the part of the overall stock that falls within the Australian Fishing Zone in any given period is thought to be influenced by

The vast majority of commercial fishers in the fishery use the longline fishing technique with a few vessels using the minor-line technique.

Longlining involves a single line shot with multiple hooks set.

Before 2006, most longliners were set in mid-water; however, in response to reduced swordfish availability, high operating costs and increasing market demand, some

operators began to use deep-setting techniques in 2006 to target albacore tuna.

The Eastern Tuna and Billfish Fishery underwent significant change following the Australian Government's Securing Our Fishing Future structural adjustment package introduced in 2006.

The fishery was one targeted in the buyback, which concluded in December 2006 and resulted in 99 longline and 112 minor-line permits being surrendered. Following the buyback, 119 longline permits and 118 minor-line permits remained in the fishery.

various factors, one of which is the total abundance of stock.

It is also thought to be influenced by oceanographic factors, which influence migration of tuna to and within the fishery, particularly as the southern half of the Australian Fishing Zone is at the extreme migration range for many of these species.

The main species of fish caught in the fishery are yellowfin tuna (1451 tonnes valued at \$10.6 million in 2009–10), broadbill swordfish (1278 tonnes, \$7.3 million), bigeye tuna (686 tonnes, \$6.4 million), albacore tuna (1210 tonnes, \$2.4 million) and

of the ATAB possessed a comprehensive understanding of aquaculture policy and issues relating to the allocation of tenure for aquaculture in South Australia.

Established as a statutory body in 2002, when the Aquaculture Act 2001 (the Act) came into operation, the ATAB aims to ensure a fair and efficient means of allocating the State's aquaculture resources, while achieving ecologically sustainable development and maximising community benefits.

The nominations were sought

The areas of expertise required were individuals with knowledge of and experience in business and commerce, marine biology or environmental management or the legal profession. Women were strongly encouraged to apply.

Pursuant to Division 3 of the Act, the ATAB will consist of six members and two deputy members.



You may think that these Greeks are about to start dancing to the tune of Zorba the Greek, but not so. The odd one out is John Karam from Nationwide Seafoods, all the other gentlemen are from Sanforths. To the right of John are George and Nick and to the right Jack.

Congratulations

Fisheries Research and Development Corporation, Rural Training Initiatives and the industry congratulate the successful applicants for the 2012 National Seafood Industry Leadership Program

Back (L to R): Donna Wells, Ellen Smith, Karen Holder, Barbara Liddington, Dan Richards, Joachim Azzopardi, Andrew Forrest, **Middle (L to R):** Kristina Georges, Yvette Mansted, Emily Osborne, Ayesha Plant, Melanie Buckley.
Front (L to R): Zac MacGee, Kerry Wells, Dylan Skimms, Michael Wooden, Benioni Iakobi, Patrick Moase.

Andrew Forrest – DEEDI – QLD
 Ayesha Plant – Raptis – QLD
 Barbara Liddington – TASSAL – TAS
 Benioni Iakobi – Sydney Fish Market – NSW
 Dan Richards – Humpty-Doo Barramundi – NT
 Donna Wells – Finestkind – NZ
 Dylan Skimms – Austral – WA
 Ellen Smith – Reefishwest – WA
 Emily Osborne – Seafoods Tasmania
 Joachim Azzopardi – Reefishwest – WA
 Karen Holder – DM & KL Holder – SA
 Kerry Wells – Shellfish Culture – TAS
 Kristina Georges – SamieGirl Seafoods – QLD
 Melanie Buckley – DAF – ACT
 Michael Wooden – Oceanwatch – NSW
 Patrick Moase – Clipper Pearls – WA
 Yvette Mansted – WA
 Zac MacGee – SpringBay Seafoods – TAS

SEAFOOD NEWS

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Peter Walsh visits Melbourne Seafood Centre



Victoria's Minister for Agriculture and Food Security, Mr. Peter Walsh with a gummy shark during his visit at the Melbourne Seafood Centre

Victoria's Minister for Agriculture and Food Security Mr. Peter Walsh paid an early morning brief visit to the Melbourne Seafood Centre and from his reaction was quite impressed with the new facility.

The minister, accompanied by Ms. Barbara Konstas, the centre's Chief Executive Officer, went from stall to stall introducing himself and personally meeting all the stallholders.

Many of the stall holders are now second and third generation fishmongers with a wealth of knowledge in seafood.

Half a year ago many of the current tenants were almost left with nowhere to house their businesses when the former market was to close and the new premises were not yet complete.

Had the traders been evicted "it could have caused hundreds of job losses" said Mr Walsh.

"We were determined to make sure there was a smooth transition from one site to the next, providing no disruptions to the seafood supply chain," Mr Walsh said.

The intervention of the Bailieu Government helped settle the problem and the traders warmly welcomed the Minister in recognition of the help given to them.

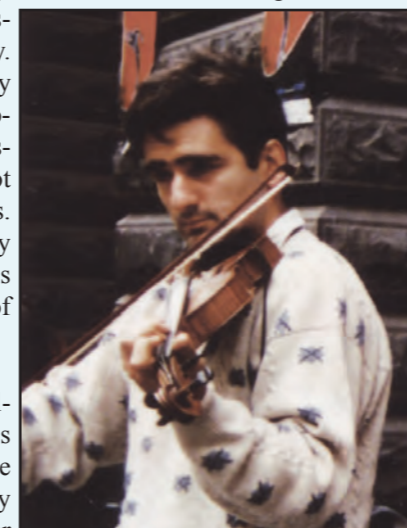
Ms Konstas said that the Victorian Government's help "did not help only the traders but also the whole of the Victorian seafood industry."

The minister was shown the great variety and high quality seafood that is enjoyed by Victorians.

Farewell Hector Cosmas

Our deepest sympathies and sincerest condolences to Con Cosmas' and his family for the untimely and tragic loss of his son Hector.

The Cosmas family's involvement in the seafood industry is legendary. There are not many people in the Victorian seafood industry who do not know Con Cosmas. He is held in very high esteem and is a living treasure of the industry.



Hector playing Rembetika on the violin

Hector did not follow his father's footsteps into the seafood industry but chose a career in music. He had the ability to play different kinds of music with great ease. Although he was able to play many musical instruments his true love was the violin.

His ability to play the "Smyrna" style of music, as was played in the Café Amans of Athens in the 1920's,

by the great Rembetika violinist Semsis, made him one of the most sought after musicians of Rembetika music in Australia and Greece.

Unfortunately Hector passed away at the age of 45. He is survived by his wife Evie and daughters Phoebe and Daphne.

For us at Seafood News who have had a more personal relationship with Con and Hector our thoughts are with him and their families during these difficult times.

We are equally sure that the many friends and associates of Cons from the seafood industry would like to extend their warmest sympathies.

Rembetika is the music which began in the jails and hashish dens of Greece in the 1920's and has many parallels to the American blues. It is currently enjoying a revival and Hector was one of its main drivers in Australia.

We know less about the oceans than we know about the Moon

In his speech at The World Oceans Summit, The Economist Conference Singapore, The President of Iceland Ólafur Ragnar Grimsson, started by quoting the great explorer Thor Heyerdahl, of Kon-Tiki fame who said "We know less about the oceans than we know about the Moon."

We are pleased to be able to present selected passages of Mr Grimsson's speech which is of importance to our industry.

The premise of our dialogue must be the humble acknowledgement that we are still in the early stages of understanding the forces which dominate the seas and determine their future, the laws which govern the

harmony between the different species and the balance which must prevail among the various bio-systems based in the salty waters.

The international dialogue on the oceans, negotiations and discussion must take account that our journey is still in its early stages. Our common knowledge is so limited that the oceans must always be given the benefit of the doubt and economic utilisation must rest on sound scientific recommendations, otherwise we will risk destroying what to future generations will be the essence of their inheritance. It is a testament to progress that since the 1980s, the Law of the Sea has governed actions by sovereign states; a proof that vision-

ary efforts and strenuous negotiations can indeed succeed.

The Law of the Sea is now the firm foundation of relations in the Arctic. It is respected by Russia, the Nordic nations, Canada and even, in practice, the United States. It provides the framework for the protection and utilisation of marine resources, supported by Atlantic fisheries organisations and, in a general way, the Arctic Council, which since its foundation in the 1990s has become one of the most successful examples of how productive cooperation can replace deep-rooted hostilities.

Climate change is already bringing new challenges to the North Atlantic as the re-

cent dispute over the migrating mackerel stock clearly demonstrates, and in the coming years we can expect that the melting of the ice in the Northern Regions will open up new fishing grounds.

A sustainable regime must be applied to all Arctic oceans, especially beyond the 200 mile zone of each country, since the fishing fleets of non-Arctic nations are already taking aim at the resources of the region.

Since our struggle to extend our economic zone from 4 to 200 nautical miles, Iceland was deeply aware of its responsibility to preserve the resources of the ocean.

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San Remo Fishing Village Festival

On Sunday 11 March, SIV attended the San Remo Fishing Festival. The event celebrates San Remo's commercial fishing heritage, its contribution to the Victorian community and its provision of fresh, local seafood.

SIV participated alongside other organisations such as Fisheries Victoria, SES, San Remo Fisherman's Cooperative and many others. SIV's stand was a gateway of information on Victoria's seafood industry and the SIV show bag was popular with many festival goers.

The San Remo Fisherman's Cooperative promoted the premium local seafood product with seafood tastings and Victorian Fishery Association into Resource Management's, John Gazan, was on hand to provide a focal point and distraction for seafood craving onlookers with his mesh net repair demonstrations.



Above: Victorian Fishery Association into Resource Management's, John Gazan, with his fishing net repair demonstration. Right: Seafood Industry Victoria's, Executive Director, Renee Vajtauer, (centre) talking with festival patrons.



Continued from page 1

Thus, for decades the Marine Research Institute has by law had a key role in determining the annual catch of various species and the authority to close areas when the protection of spawning fish so requires. At first, some politicians and local community leaders, and of course many fishermen, were not ready to accept its recommendations, believing that their own instinct was a better guide, but gradually our annual fisheries catches have become firmly based on scientific recommendations.

To strengthen this system we developed in the 1980s a comprehensive regime of catch quotas for every vessel, making them transferable from the 1990s. Although this system is still hotly debated in my country, and it certainly has faults, especially regarding how commercially-based transfers by individual companies can affect the future of fishing communities, the result has been that Iceland is probably the European country that has succeeded best in recent decades in maintaining its fish stocks at sustainable levels while making its fishing companies economically stronger and more profitable.

Due to its significance for our economy, the fishing sector has furthermore served as the basis for technological innovations by a multitude of engineering and IT companies, opening for them routes to global success.

Two innovations which I believe could, if made into international law, lead to a major step towards responsible global fisheries.

First, the small automatic tracking devices, some costing only about 200-500 USD, which for years have been obligatory instruments on every Icelandic vessel, large and small. They send signals to satellites or other receivers, enabling the authorities to monitor where each vessel is at all times. This creates a continuous record of vessel

movements, supports rescue efforts and enables companies to assemble data on the basis of which they can organise their fleet in a more profitable way.

The second innovation is to utilise commercial stripe marking, the bar-code labelling we all know from our everyday shopping, by putting it on every piece of fish product sold anywhere in the world. Icelandic companies have a well-established practice of using such bar-codes in both the European and US markets, indicating the vessel that caught the fish, the processing factory and even the individuals who handled the fish on its way from the ocean to the consumer.

In addition, Icelandic companies have put priority on conservation and sustainable use of marine resources by using the FAO Code of Conduct and FAO Guidelines for Eco-labelling of Fish and Fishery Products as the basis for certifying responsible fisheries management in Icelandic waters.

We now have the technological ability to allow buyers of fish, whether in Waitrose in London or Whole Foods in New York, to check on their Blackberries or iPhones the names of every crew member of the boat that caught the fish, where exactly it was located, how the fish came out of the ocean and pictures of the proud workers in the processing plant.

By making these and other IT innovations obligatory world-wide through international agreements and by utilising tools like Google Earth, important contributions could be made towards responsible management of the ocean resources.

The nexus between IT and responsible fisheries is probably our best hope of reform, but let us also remember that the success of the Law of the Sea remains a profound proof of how the nations of the world can indeed unite in a common action.

AMSA announces new domestic vessel division



From next year AMSA will be increasing its regulatory scope by approximately 30,000 domestic vessels

From 1 November 2012 a Domestic Vessel Division (DVD) will be created within AMSA to operate the National System.

This initiative follows COAG's signing of an Intergovernmental Agreement (IGA) in August 2011 that provides for AMSA becoming the National Regulator of all domestic commercial vessels and their crew, and the implementation of a National System from 1 January, 2013.

"This is an exciting initiative which embraces AMSA's new regulatory responsibilities as defined by COAG. It also represents a new chapter in the history of our organisation" said AMSA CEO Graham Peachey.

"From next year AMSA will be increasing its regulatory scope by approximately 30,000 domestic vessels, over 100,000 stakeholders and of course stewardship of a new National Law. As you can imagine, the work that needs to be done to ensure the successful implementation of the new System is vast."

Being the National Regulator means providing for the development, maintenance, monitoring and enforcement of a range of national standards for commercial vessels; a national compliance and enforcement system that can be consistently applied to all commercial vessels; and a national data solution for the management of commercial vessels, linking ownership, vessel details, inspection and survey history, incidents, seafarer qualifications and operators for improved risk management and compliance monitoring.

These are big tasks, big pieces of work that involve the support, skills and commitment of many AMSA people around the country in addition to state and territory maritime colleagues."

The National System will be implemented by a combination of AMSA staff and the staff of maritime jurisdictions undertaking the role of National Regulator, the DVD will co-ordinate and be responsible for the operation of the National System within AMSA.

Marine heat wave off WA

The report on the "marine heat wave" off Western Australia during the summer of 2010/11, when water temperatures off the south-western coast of Western Australia rose to unprecedented levels during February and March 2011 has been released. This warming event has been termed a "marine heat wave" as surface temperatures were more than

3°C above the long-term monthly average over an extended area in February 2011, the temperature in some localised areas in coastal waters exceeded the long-term monthly average by 5°C for periods of a day or two in late February/early March. The report may be accessed at: www.wamsi.org.au

Shave the Mane



Cutting Andrew's hair was this years winning bidder, Jimmy (Yang Xin) Chen, from Auburn Fish Market.

Andrew Notaras has been shaving his head for charity for over eleven years, over which time he has raised thousands of dollars at the Sydney Fish Market.

\$33,000 for The Myositis Association Australia Inc making this year's Shave the Mane charity event one of the most successful that has been held.

ulate Andrew on his outstanding achievement and also thank its staff, buyers and tenants for their support, help and overwhelming generosity.

This year Andrew raised over

The Sydney Fish Market management would like to congratulate

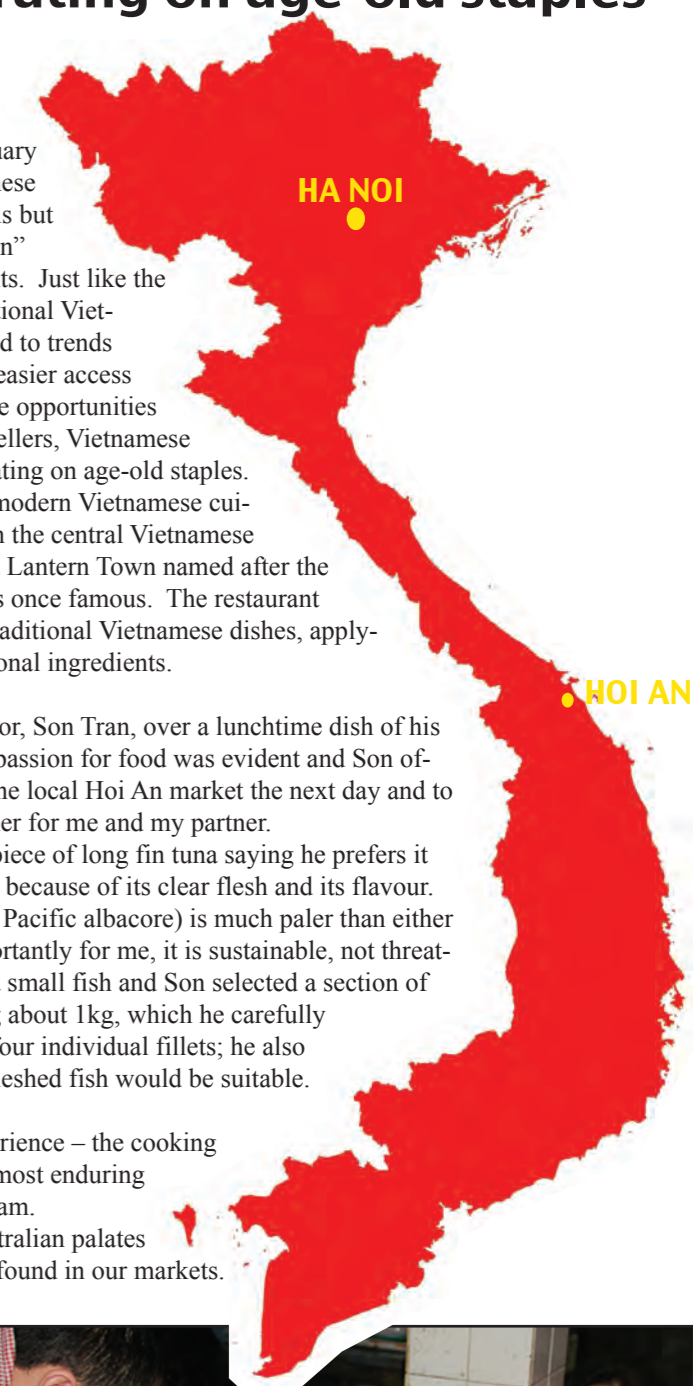
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Marisa's Recipes
www.allthingsicilianandmore.blogspot.com

Vietnamese chefs are adapting and elaborating on age-old staples

I have been travelling in Vietnam for most of February and have enjoyed Vietnamese food, not only from street stalls but also more sophisticated "fusion" food served in many restaurants. Just like the rest of the world, simple traditional Vietnamese recipes have responded to trends and outside influences. With easier access to books and the internet, more opportunities to travel and engage with travellers, Vietnamese chefs are adapting and elaborating on age-old staples. One of the best exponents of modern Vietnamese cuisine I found was in Hoi An, on the central Vietnamese coast. The restaurant is called Lantern Town named after the lanterns for which Hoi An was once famous. The restaurant specialises in adaptations of traditional Vietnamese dishes, applying modern twists to conventional ingredients.



I met Lantern Town's proprietor, Son Tran, over a lunchtime dish of his version of stuffed squid. My passion for food was evident and Son offered to take me on a tour of the local Hoi An market the next day and to personally cook a special dinner for me and my partner. Buying the fish, Son chose a piece of long fin tuna saying he prefers it to blue-fin or yellow-fin tunas because of its clear flesh and its flavour. He explained that long-fin (or Pacific albacore) is much paler than either of the other tunas. More importantly for me, it is sustainable, not threatened by over-fishing. It was a small fish and Son selected a section of fish towards the tail, weighing about 1kg, which he carefully carved off the bone, creating four individual fillets; he also removed the skin. Any firm fleshed fish would be suitable.

The entire Lantern Town experience – the cooking and the eating – is one of the most enduring memories I will keep of Vietnam. This recipe is suitable for Australian palates and the ingredients are easily found in our markets.



Son Tran buying tuna at the Hoi An market

INGREDIENTS

fish, 2 x 8 -10 cm for each fillet

For marinade

- 1/2 cup of each, all chopped finely: lemongrass, from the soft part in centre, shallot, peeled ginger, basil (Sacred basil is preferable)
- 1/2 cup soy sauce and soya bean oil
- 1/4 cup Oyster sauce
- pinch of salt and of sugar (palm sugar is best)

PROCESSES

Mix all the ingredients of the marinade together in a bowl. Keep a spoonful of the marinade as a dressing for each fillet. Add the fillets and marinate for at least 1 hour. Drain well and sear them in a hot pan. In this recipe the tuna is best if kept pink in the middle. Slice the fillets and present with some of the marinade as a sauce.

We were presented with the tuna which was accompanied with a pomelo and prawn salad and some fresh Vietnamese rice rolls. There were a couple of different sauces on the plate: one was made with the reduced juice of pineapple, sugar and vinegar, another with

soy and wasabi (definitely Japanese influence). Another of Son's favourite sauces for the fish is made with celery puree and cream. Passionfruit was added to the pomelo salad; the combination of flavours was superb!

