#### 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

Fleet size has

little effect on

the technical

efficiency of

individual

vessels and

the least effi-

cient vessels

exiting the

management

action may have

average tech-

fishery.

increase

a member.

nical

The

con tributed to an

effi

in fleet composition.

Central Pacific Fisheries Com-

shown that:

thought to be influenced by The vast majority of commer-

\$2.2 million). Together, these five species accounted for

cial 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 operat ing costs and increasing market de-

One of the main species of fish caught in the fishery is yellowfin tuna (1451 tonnes valued mand, some ciency as a result of a change various factors, one of which is operators began to use deep-

setting techniques in 2006 to target albacore tuna.

The Commonwealth-managed It is also thought to be influ-Eastern Tuna and Billfish Fish- enced by oceanographic fac- The Eastern Tuna and Billfish ery primarily comprises inter- tors, which influence migration Fishery underwent significant nationally shared fish stocks. of tuna to and within the fish- change following the Ausery, particularly as the southern tralian Government's Securing As such, the majority of stock half of the Australian Fishing Our Fishing Future structural assessments and associated Zone is at the extreme migra- adjustment package introduced recommended catch levels are tion range for many of these in 2006. taken from the Western and species.

at \$10.6 million in 2009-10

the total abundance of stock.

mission, of which Australia is The main species of fish the buyback, which concluded caught in the fishery are yel- in December 2006 and resulted lowfin tuna (1451 tonnes val- in 99 longline and 112 minor-Tuna and billfish species are ued at \$10.6 million in line permits being surrendered. highly migratory, and are 2009-10), broadbill swordfish Following the buyback, 119 largely covered by the Western (1278 tonnes, \$7.3 million), longline permits and 118 and Central areas of the Pacific bigeye tuna (686 tonnes, \$6.4 minor-line permits remained in Ocean, roughly encompassed million), albacore tuna (1210 the fishery. by the Western and Central Pa- tonnes, \$2.4 million) and

The fishery was one targeted in

#### Nominations closed for Aquaculture Tenure **Allocation Board**

location Board (ATAB).

The Board's core function is to consider marine aquaculture lease applications referred to it by the Fisheries and Aquaculture Division of Primary Industries and Regions South Australia (PIRSA) and to recommend actions to the Minister.

Executive Director of PIRSA Fisheries and Aquaculture, Professor Mehdi Doroudi, said it was important that members

Tominations have now of the ATAB possessed a com- via public advertisement for Nominations have now closed for membership of the South Australian Aquaculture Tenure Al- relating to the allocation of become vacant in May. 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 sustain- Pursuant to Division 3 of the able development and max- Act, the ATAB will consist of imising community benefits.

The nominations were sought

The areas of expertise required

were individuals with knowl-

edge of and experience in busi-

ness and commerce, marine

biology or environmental man-

agement or the legal profes-

sion. Women were strongly

six members and two deputy

encouraged to apply.

members.



photo of the month

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 Karan from Nationwide Seafoods, all the other gentlemen are from Sanfords. To the right of John are George and Nick and to the right Jack



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April 2012 Volume 10 No 3 ISSN 1834 4399 PO Box 75, Preston, Vic. 3072, Australia Tel/Fax: (613) 9480 1261 Email: info@seafoodnews.com.au www.seafoodnews.com.au

# 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

Peter Walsh paid an early Mr Walsh. morning brief visit to the Melbourne Seafood Centre "We were determined to and from his reaction was make sure there was a quite impressed with the smooth transition from one new facility.

The minister, accompanied by Ms. Barbara Konstas, the said. centre's Chief Executive Officer, went from stall to The intervention of the Bailstall introducing himself lieu Government helped setand personally meeting all the the problem and the the stallholders.

Many of the stall holders are of the help given to them. now second and third generation fishmongers with a Ms Konstas said that the wealth of knowledge in seafood.

current tenants were almost try.' left with nowhere to house their businesses when the The minister was shown the former market was to close great variety and high qualand the new premises were ity seafood that is enjoyed not yet complete.

ictoria's Minister Had the traders been evicted for Agriculture and "it could have caused hun-Food Security Mr. dreds of job losses" said

> site to the next, providing no disruptions to the seafood supply chain," Mr Walsh

traders warmly welcomed the Minister in recognition

Victorian Government's help "did not help only the traders but also the whole of Half a year ago many of the the Victorian seafood indus-

by Victorians.

#### Farewell **Hector Cosmas**

ir deepest sympathies and by the great Rembetika violinist for the untimely and tragic loss of his music in Australia and Greece. son Hector.

the seafood industry is legendary. There are not many people in the Victo rian seafood industry who do not know Con Cosmas. He is held in very high esteem and is a living treasure of the industry.

Hector did not fol low his father's footsteps into the seafood industry but chose a career in music. He had

the ability to play different kinds of We are equally sure that the many music with great ease. Although he friends and associates of Cons from was able to play many musical in- the seafood industry would like to struments his true love was the vio- extend their warmest sympathies. lin

style of music, as was played in the It is currently enjoying a revival and Hector Café Amans of Athens in the 1920's, was one of its main drivers in Australia.

ncerest condolences to Semsis, made him one of the most Con Cosmas' and his family sought after musicians of Rembetika

Unfortunately Hector passed away at The Cosmas family's involvement in the age of 45. He is survived by his

> daughters hoebe and For us at Seafood News who have had a nore personal elationship with Con and Hector out thoughts are with him and their families during these difficult times.

vife Evie and

Rembetika is the music which began in the His ability to play the "Smyrna" jails and hashish dens of Greece in the 1920's

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

Ragnar Grimsson, started ters. by quoting the great exthe Moon."

our industry.

r his speech at The harmony between the dif- ary efforts and strenuous cent dispute over the mi-World Oceans Summit, ferent species and the bal- negotiations can indeed grating mackerel stock L The Economist Confer- ance which must prevail succeed. ence Singapore, The Presi- among the various bio-sysdent of Iceland Olafur tems based in the salty wa- The Law of the Sea is now expect that the melting of

plorer Thor Heyerdahl, of The international dialogue spected by Russia, the fishing grounds. Kon-Tiki fame who said on the oceans, negotiations Nordic nations, Canada and "We know less about the and discussion must take even, in practice, the United A sustainable regime must oceans than we know about account that our journey is States. It provides the be applied to all Arctic still in its early stages. Our framework for the protec- oceans, especially beyond common knowledge is so tion and utilisation of ma- the 200 mile zone of each We are pleased to be able to limited that the oceans must rine resources, supported country, since the fishing present selected passages of always be given the benefit by Atlantic fisheries organ-fleets of non-Arctic nations Mr Grimsson's speech of the doubt and economic isations and, in a general are already taking aim at which is of importance to utilisation must rest on way, the Arctic Council, the resources of the region. sound scientific recommen- which since its foundation dations, otherwise we will in the 1990s has become Since our struggle to extend The premise of our dia- risk destroying what to fu- one of the most successful our economic zone from 4 ogue must be the humble ture generations will be the examples of how produc- to 200 nautical miles, Iceacknowledgement that we essence of their inheritance. tive cooperation can replace land was deeply aware of are still in the early stages It is a testament to progress deep-rooted hostilities. its responsibility to preof understanding the forces that since the 1980s, the which dominate the seas Law of the Sea has gov- Climate change is already ocean. and determine their future, erned actions by sovereign bringing new challenges to

the firm foundation of rela- the ice in the Northern Retions in the Arctic. It is re- gions will open up new

the laws which govern the states; a proof that vision- the North Atlantic as the re- *Continued on page 3* 

clearly demonstrates, and in the coming years we can

serve the resources of the



#### VRFish rejects removal of valuable and irreplaceable fish habitat from Victoria's waterways

**T**RFish rately flood prevention measure.

'Habitat protection is seen by "Floodplain ecosystems con-VRFish as the main focus for tain perhaps some of the most the long-term viability of in- diverse of all freshwater habitat land fisheries,' said Christo- types, and we want to see the pher Collins, Executive management of ephemeral Officer, VRFish. 'Research has floodplain wetlands as adapdemonstrated that healthy wa- tive to current climatic conditerways with good habitat, re- tions and future climate sults in healthy water loads. changes" said Mr Collins. These in fact can slow levels of flooding, and increase rates of VRFish was advised that rather receding.'

in the loss of inland fish habiment or reinstatement. The impacts around some towns

pointed at the inaccu- considers the protection of ture and Food Security Mr reported stream banks and vegetation as Peter Walsh has advised VR-Government plans to interfere essential to ensure the protecwith natural river flows as a tion of fish habitats in waterways and riparian areas.

than proposing waterways be completely cleared of trees and VRFish opposes snag removal vegetation for flood mitigation. and other actions which result the Victorian Government is advocating for the strategic retats. Rather, VRFish supports moval of non-indigenous vegprojects which lead to fish etation in flood-prone lowed to occur and be rehabitat protection, improve- waterways to mitigate flood

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**Consume Fish and Aquaculture Products** 

was disap- recreational fishing peak body Victoria's Minister for Agricul-Fish that recent comments he made regarding the removal of vegetation from waterways were misrepresented.

> VRFish accepts the removal of large woody debris and snags only where evidence demonstrates it will benefit a fishery or the environment, or under exceptional circumstances where it can be indisputably proven that there is a direct threat to people or infrastructure

> 'We see meandering, braiding, anabranching, sedimentation and scouring as natural geomorphic processes and stream functions that should be altained.' said Mr Collins.

#### **Stamping out the black market** in seafood

#### WA retailer fined \$41,000

50 year old man, unlicensed processing. from Leeming WA, A has been ordered to In addition, the seafood repay fines, mandatory penalties and costs totalling more than tory penalties of \$30,381 \$41,000, after pleading guilty to black market seafood trades.

Perth Magistrates Court heard that the man was one of a number of people and organisations caught dealing in black market fish during a controlled Department of Fisheries' operation.

The department's compliance operation, code-named Cosmos, began in October 2010.

He was fined a total of \$7,500 on three counts of contravening Section 74 of the Fish Resources Management Act, by purchasing fish from a person who was not the holder of a commercial fishing licence. He was also fined \$2,500 for

tailer will have to pay mandarelated to fish involved in the offences, plus court costs of black market seafood trading \$649.70.

The court was told that on Tuesday 9 November 2010. he was observed in a car park purchasing 30.47 kilograms of mixed demersal scalefish fillets for \$460. Ten days later he was seen paying \$520 in cash for 46 western rock lobsters. On Friday 26 November, the offender purchased a cluding restaurants and further 45 western rock lobsters for \$500 cash.

After Fisheries' compliance officers inspected his retail outlet in August last year (2011) he admitted to processing rock lobster without a licence.

eries' Compliance and Regional Support Manager Phil Shaw said the monetary penalties handed down provided a clear message that was not acceptable and that offenders could expect big fines

come, Department of Fish-

->

"With Operation Cosmos that focussed on illegal trading in rock lobster and Operation Dorado, which targeted unlawful transactions for high value demersal scalefish by individuals and businesses, inseafood outlets, the department is committed to wiping out black market seafood trading in WA," Mr Shaw said.

Buying seafood legally is vital to ensuring our State's sustainability standards are met said Mr. Shaw.

In response to the courts out-

#### Limited abalone fishing permitted from Hunter to Sydney

he New South Wales adjacent to weekends. These NSW DPI Director of Fish-Industries (NSW DPI) those enforced from Botany ton said this re-opening means has re-opened the previously Bay South to Wreck Bay. closed stretch of NSW coastline from Port Stephens to Commercial fishing in the Marine Park sanctuary zones abalone fishing.

The area has been reopened industry representatives. after being closed for some years due to concerns about Limited commercial fishing "Recreational fishers are redepleted stocks and the im- will allow for collection of minded that the NSW possespact of the Perkinsus virus.

There are now consistent reabalone in the area and the re- servative commercial quotas holder representatives.

NSW public holidays directly eries, Dr Geoff Allan.

Botany Bay for limited com- area will be subject to a catch and areas subject to closures mercial and recreational cap of one tonne and if that implemented for other purcap is reached, the area may be closed in consultation with

> data to ensure that stock re- sion limit is two per person covery continues.

ports of increased numbers of "The implementation of conopening to both commercial and recreational bag limits toand recreational fishing is gether with increased size ficking abalone face up to 10 supported by abalone stake- limits and closures in areas years imprisonment and addipreviously affected by dis- tional monetary penalties of ease, has seen good recovery up to 10 times the market Recreational fishing for of this important species value of the abalone said Mr. abalone in the area will now across NSW" said NSW DPI Tritton. be permitted on weekends and Executive Director of Fish-

Department of Primary restrictions are in line with eries Compliance, Glenn Tritthat all areas of the NSW abalone fishery, apart from poses, are now available for limited commercial and recreational fishing.

> and the minimum prescribed legal length for abalone is 11.7 centimetres.

> "Persons found guilty of traf-

#### The consumption of and Agriculture Organization keting fish as a "source of life" seafood seems to be (FAO), El Salvador's Ministry with "the nutrition that you **L** gaining momentum of Agriculture and El Salvador need" and recommending eat-"Eat Fish" campaign, dissemi- ing seafood at least twice a worldwide. nated attractive and easy to week. The materials also pro-

A joint effort between the Food

read materials promoting vided helpful tips for home fish seafood's health benefits, mar- consumption

# A foot in both camps

The New South Wales Seafood Industry Council (NSWSIC) on the one hand was encouraging seafood traders and consumers to support the Marine Stewardship Council's (MSC) Sustainable Seafood Day whilst on the other it objected to eco-labelling organisations "claiming the seafood sustainability space".

"Whilst we applaud the philosophy behind the idea and support the intention of what MSC and other eco-labellers are doing; we must object to any eco-labeller claiming the seafood sustainability space when it has only assessed four fisheries in Australia"

The NSWSIC feels that by implication the MSC is saying that dozens of other fisheries are unsustainable; something which it says is not

To support its argument it is quoting Ray Riutta, head of the Alaska Seafood Marketing Institute, and Dr. Ray Hilborn, Professor of Aquatic and Fisheries Sciences at the University of Washington.

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In a recent statement Mr. Riutta said: "Regardless of what we think of the MSC, the fishing industry cannot, as a matter of principle and form, tolerate a situation where a single private entity, on the basis of a changeable private standard, has sole authority to decide who can sell seafood to the public and who cannot."

Dr. Ray Hilborn, who visited Australia recently and spoke widely to key stakeholder groups the NSWSIC believes, has demonstrated conclusively on a scientific factual basis that Australian fisheries are well managed and that Australia's seafood sustainability for the foreseeable future is in good shape.

### **AUSTRALIAN** SEAFOOD DISTRIBUTORS



#### Ludwig praises homegrown sustainable seafood

relebrating the sixth ery – choosing Australian is was worth \$2.18 billion, in-Seafood Day, the Fed- Australian, consumers are income. eral Minister for Agriculture, supporting sustainable fishing Fisheries and Forestry, Sena- practices which means helptor Joe Ludwig, said the ing the environment and the Gillard Government is fo- Australian fishing industry. cused on working with indus- Minister Ludwig said. try to have the best fisheries in the world to ensure Aus- Australian fisheries industry Fisheries Management Autralians can have fresh, home- support regional communi-

fish that's come from a well- distribution and retailing. In mental sustainability.

grown seafood on their tables. ties, that employ over 11,400 people directly and many "When it comes to picking more indirectly in processing, managed and sustainable fish- 2009-10 fisheries production

annual Sustainable the best option and by buying cluding \$1.2 billion of export

With Australia consistently placed among the top performing countries in worldwide fishery reviews, Minister Ludwig said the Australian thority and state counterparts rigorously managed fisheries, aiming for long term economic, social and environ-



#### **Green commends his troops**

The Tasmanian Primary primary industries from intro-Industries Minister, Mr. duced pests and diseases dur-Bryan Green has com- ing the peak tourism season. mended Quarantine Tasmania

he crew of the 27 meter ria's Port Phillip Bay. The six Cheryl" collided with and was trawler "The Lady Port Phillip Pilots. Cheryl" had a lucky escape

belong following the recent

discovery of sleepy cod in the

greach.

Thompson River near Lon- vond their natural range.

the State's environment and tion of live marron (yabbies) held pending destruction.

#### **Trawler crew saved**

commercial fishing crew members were rescued by

when the vessel sank in Victo- It is believed "The Lady

Protect local ecosystems

keeping native fish where they Basin adds to a growing list of compete with another new

moved into new waterways be-

"Redclaw crayfish have al-

Fisheries Queensland Principal ready been introduced into the fish into creeks and ponds,

ueensland fishers are Scientist Peter Kind is con- Lake Evre Basin, and the intro-

being urged to protect cerned that the discovery of duction of sleepy cod means

examples where fish have been rival," Dr Kind said.

local ecosystems by sleepy cod in the Lake Eyre that local species must now

imported via Australia Post and destined for Bicheno. Marron is prohibited under Inland Fisheries and Animal Health staff on their efforts to protect One instance was the intercep- legislation. The marron was

punctured by a mysterious ob-

ject in the water at approxi-

mately 1:30 am as it was going

out of the heads.

# \$480,000

victed in Elizabeth Magistrates court for offences Director Operations, PIRSA more than 3,300 Abalone, Peter Dietman said the con- purchase seafood from liority species and as such are ing that those who seek to considered high value and profit illegally on the black subject to specific trafficking market, will be apprehended offences and higher penalties and may face imprisonment. than other species.

and a female for the sale and

The ringleader, who pleaded tightly managed through a or receive the illegally taken guilty to five counts of ille- quota system and recreational gally trafficking in a commer- fishers are limited to daily cial quantity of Abalone, was bag, boat and size limits to enconvicted and sentenced to 16 sure fish stocks into the fumonths imprisonment with a ture. non parole period of nine months, wholly suspended upon entering a three year these controls and pose a siggood behaviour bond.

A second offender, who also Mr Dietman said. pleaded guilty to three counts of trafficking in a commercial While it's difficult to accuquantity of Abalone without rately measure the size of the

the conviction of three males year good behaviour bond.

Illegal abalone trafficking

case busted in South Australia

trafficking of more than 480 Two other associates, a fekg of Abalone meat, with a male and a male, received street value of approximately convictions, were fined and sentenced to community service orders. Three other ac-The defendants were con- cused are vet to face court.

"Illegal activities undermine nificant threat to the sustainability of the Abalone fishery"

WA commits \$14.5m to seek

**D**IRSA Fisheries and being authorised to do so, and black market for Abalone in Aquaculture are close was sentenced to 12 months South Australia, current estito finalising the largest imprisonment with a non pa- mates suggest that as many as Abalone trafficking case in role period of five months, 30 to 40 tonnes of whole the department's history, with wholly suspended into a two Abalone are taken illegally each year, worth in excess of \$2 million

Mr Dietman said the convictions follow a two-year joint operation between PIRSA Fisheries and Aquaculture and the South Australian Police. The convictions also send an important reminder to everyrelated to the trafficking of Fisheries and Aquaculture, one, to make sure they only which are classified as a pri- victions send a strong warn- censed fishers or fish processors

> "Our investigations target not only those illegally taking Abalone, but also individuals The commercial fishery is and businesses who purchase fish." he said.

> > South Australia's Abalone fishery generates \$89 million for the State's economy, including \$44 million in direct activities such as fishing, processing and food services, and a further \$45 million in flowon effects to other sectors including manufacturing and trade

## **Tassal launches sustainability report**

ducer, Tassal, has released its first Sustainability Report with Managing Director and Chief Executive Officer, Mark Ryan saying that the report highlights the company's sustainability achievements to date, together with a snapshot of future sustainability initiatives across all its operations.

"In preparing our sustainability strategies, Tassal spent considerable time interacting with stakeholders to identify what was important to them," Mr. Ryan said.

"This level of engagement and transparency is relatively new for Tassal, but we believe it is an essential part of our business operations going forward

asmania's salmon pro- able aquaculture company."

The sustainability report states the company's achievement over the past two years, include reductions in copper antifoulants and reductions in fishmeal use.

Mr Ryan said there was no looked forward to working question that retailers were increasingly keen to sell sustainable seafood products and that consumers are more informed today than ever about what they are buying.

"Aquaculture is widely acknowledged as the fastest growing food producing sector in the world and Tassal understands that it needs to set the standard for sustainable aquaculture" said Mr. Ryan.

as it will help us to continue to At the launch, Tassal also an- Llewellyn said. be an accountable and sustain- nounced it had signed a part-

nership with World Wildlife Fund-Australia (WWF) to help the company achieve new standards in sustainable aquaculture production.

Non-native fish are sometimes

through dumping of aquarium

introduced into waterways

WWF-Australia Director of Conservation Dr Gilly Llewellyn said the organisation with Tassal on its sustainability journey.

"Tassal is a significant player in the Australian aquaculture sector, so it makes sense for WWF to work with them towards achieving the highest standards of ecologically sustainable aquaculture production. We also look forward to working on implementing the recently released ASC global standards for sustainable salmon production," Dr

sustainability certification

Initial funding of \$6.5 million said Fisheries Minister. Norwill establish the program, while a further \$2 million per research and management of cently announced that third the program.

he Western Australian "Independent certification required for the wild caught Government is com- will be required to meet the fish they sold. European and ▲ mitting \$14.5million emerging retail trend to only US fisheries are already well over the next four years on a sell fish from fisheries inde- down this path and WA. program to seek third party pendently assessed as sustain- whose commercial fisheries sustainability certification for able. The Government knows worth about \$400m a year, its commercial fisheries how important third party cer- must ensure it keeps pace on which will boost the public's tification has been to our how its fisheries are managed confidence that WA's com- western rock lobster fishery, and critiqued, mercial fisheries can deliver which was the first in the sustainable, wild caught world to receive such accreditation from the international Marine Stewardship Council" man Moore.

party certification would be

"We must embrace this as an opportunity for our commercial fisheries" he said and was pleased the State's peak body representing commercial fisheries, WA Fishing Industry year will support additional Australian supermarkets re- Council, supported the project

## AFMA considering prawn management plan.

or the Minister for Agriculture, uary 2012. Fisheries and Forestry on the

been made by the on 30 November 2011 and

control (i.e. arrangements that ment's assistance, the industry

tax-payer funds in 2006, the Advisory government had also previmove to output controls in the The proposal to manage the ously contributed \$78 million Before taking any final deci-Northern Prawn Fishery fishery by output controls fol- to restructure the industry sion on the future management lows the government's expen- under input controls. The pro- arrangements for the fishery, An extensive public consulta- diture of \$68 million in 2006 posed output controls are de- the AFMA Commission will tion process has occurred on a to remove excess effort from signed to eliminate the need take detailed account of its obnew draft plan that proposes to the fishery. As a condition of for further taxpayer-funded as- ligations under the Fisheries move the fishery from input this latest round of govern- sistance in the future. Management Act 1991 includ-

manage fishing effort) to out- agreed to move to output con- A final decision from the sider the views of all put controls (i.e. arrangements trols unless a strong case could AFMA Commission is sched- stakeholders. that limit the total catch of be made that other manage- uled for June 2012 following prawns). The draft plan was ment options better met the further advice from the North-

To formal decision has released for public comment legislative requirements. ern Prawn Resource Assessment Group and Northern AFMA Commission submissions closed on 30 Jan- In addition to \$68 million in Prawn Fishery Management Committee.

ing the need to carefully con-



Prawns on sale at the Sydney Fish Market. A very popular Chrismas item

seafood.

## San Remo Fishing Village Festival

n 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 tablished practice of using such bar-codes in was a better guide, but gradually our annual fisheries catches have become firmly based on sci- the vessel that caught the fish, the processing entific 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 landic waters. country that has succeeded best in recent decades in maintaining its fish stocks at sustainable levels while making its fishing companies buyers of fish, whether in Waitrose in London 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 the processing plant. routes to global success.

Two innovations which I believe could, if made into international law, lead to a major steps to- ments and by utilising tools like Google Earth wards responsible global fisheries.

First, the small automatic tracking devices, some costing only about 200-500 USD, which for The nexus between IT and responsible fisheries years have been obligatory instruments on every Icelandic vessel, large and small. They send sig- also remember that the success of the Law of the nals to satellites or other receivers, enabling the Sea remains a profound proof of how the nations authorities to monitor where each vessel is at all of the world can indeed unite in a common actimes. This creates a continuous record of vessel tion.

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-esboth the European and US markets, indicating factory and even the individuals who handled the fish on its way from the ocean to the con-

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 Ice-

We now have the technological ability to allow 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

By making these and other IT innovations obligatory world-wide through international agree important contributions could be made towards responsible management of the ocean resources.

is probably our best hope of reform, but let us

Cartoon: Con Aslani



#### **AMSA** announces new domestic vessel division



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

System.

Intergovernmental Agreement (IGA) in August and a national data solution for the manage-2011 that provides for AMSA becoming the ment of commercial vessels, linking owner-National Regulator of all domestic commercial vessels and their crew, and the implementation history, incidents, seafarer qualifications and of a National System from 1 January, 2013.

"This is an exciting initiative which embraces AMSA's new regulatory responsibilities as de- These are big tasks, big pieces of work that infined by COAG. It also represents a new chapter in the history of our organisation" said many AMSA people around the country in ad-AMSA CEO Graham Peachey.

"From next year AMSA will be increasing its regulatory scope by approximately 30,000 do- The National System will be implemented by mestic vessels, over 100,000 stakeholders and a combination of AMSA staff and the staff of of course stewardship of a new National Law. maritime jurisdictions undertaking the role of As you can imagine, the work that needs to be National Regulator, the DVD will co-ordinate done to ensure the successful implementation and be responsible for the operation of the Naof the new System is vast."

rom 1 November 2012 a Domestic Ves- Being the National Regulator means providing sel Division (DVD) will be created for the development, maintenance, monitoring sel Division (DVD) will be created tor the development, maintenance, monitoring and enforcement of a range of national standards for commercial vessels; a national compliance and enforcement system that can be This initiative follows COAG's signing of an consistently applied to all commercial vessels; ship, vessel details, inspection and survey operators for improved risk management and compliance monitoring.

> volve the support, skills and commitment of dition to state and territory maritime colleagues."

> tional System within AMSA.

#### Marine heat wave off WA

he report on the "marine heat wave" off 3°C above the long-term monthly average over rose to unprecedented levels during February 5°C for periods of a day or two in late Februand March 2011 has been released. This warm- ary/early March. ing event has been termed a "marine heat The report may be accessed at: wave" as surface temperatures were more than www.wamsi.org.au

Western Australia during the summer of an extended area in February 2011, the temper-**L** 2010/11, when water temperatures off ature in some localised areas in coastal waters the south-western coast of Western Australia exceeded the long-term monthly average by

# **Shave the Mane**



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

eleven years, over which time he has raised thousands of dollars at the Sydney Fish Market.

successful that has been held.

The Sydney Fish Market man-This year Andrew raised over agement would like to congrat-

ndrew Notaras has \$33,000 for The Myositis As- ulate Andrew on his outstand-A been shaving his head sociation Australia Inc making ing achievement and also making this year's Shave the Mane its staff, buyers and tenants for their support help and overcharity event one of the most their support, help and overwhelming generosity.





11 - 23 Wingfield St Footscray Vic 3011 Phone: (03) 9689 3400 Fax: (03) 9687 8592 Email: dimi@conwayfish.com.au



## Marisa's Recipes

www.allthingssicilianandmore.blogspot.com

#### Vietnamese chefs are adapting and elaborating on age-old staples

have been travelling in Vietnam for most of February Land have enjoyed Vietnamese HA NO 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 marke

INGREDIENTS fish, 2 x 8 -10 cm for each fillet For marinade

<sup>1</sup>/<sub>2</sub> cup of each, all chopped finely: lemongrass, from the soft part in centre, shallot, peeled ginger, basil (Sacred basil is preferable)  $\frac{1}{2}$  cup soy sauce and soya bean oil <sup>1</sup>/<sub>4</sub> 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: Passionfruit was added to the pomelo salad; 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. the combination of flavours was superb!