



The Moira Elizabeth correctly using seabird mitigation devices as viewed from surveillance plane.

A second series of surveillance flights over waters off New South Wales and Victoria has shown all boats following rules for compulsory usage of seabird mitigation devices in the Commonwealth South East Trawl Fishery.

This followed unsatisfactory compliance levels earlier in 2012 when the Australian Fisheries Management Authority (AFMA) took action against a small number of boats for not using their seabird mitigation devices. The devices, called 'warp deflectors' but more commonly known as 'pinkies,' are colourful buoys that sit alongside the trawl gear so that seabirds can see it and avoid getting caught.

Since the original compliance actions, which included two official warnings and two orders

to return to port for further investigation, AFMA and the South East Trawl Fishing Industry Association (SETFIA) have continued to work hard together, and with operators in the field, to convey the importance of using the devices.

AFMA acting Executive Manager of Fisheries Management, Malcolm Southwell said that the lift in compliance levels showed that fishers were taking their responsibilities for sustainable fishing seriously.

"It's encouraging to see all the operators doing the right thing and the end result is a sustainable fishery that's good for the environment and good for Australian seafood consumers", Mr Southwell said.

SETFIA and industry representatives have been proactive in working towards operational

and technical improvements to the devices to reduce seabird interactions even further. A recently formed SETFIA seabird sub-committee is also developing a number of additional mitigation devices for trial to address crew safety and gear interference issues. SETFIA has also been keeping conservation groups briefed on the project.

SETFIA CEO Simon Boag said that as soon they realised that seabirds can strike trawl wires, fishermen had been making genuine efforts to avoid this happening.

"The association fully supports the condition requiring vessels to run seabird devices", Mr Boag said.

AFMA will continue its aerial surveillance program in the coming months.

photo of the month

IN THE SEAFOOD INDUSTRY



Julie, Ambrose and Wayne of Happy Tuna were very "happy" to be considered as Marisa Raniolo Wilkins favourite seafood stall at The Queen Victoria Market in Melbourne. Marisa's comment was published in the Epicure section in Melbourne's Age on the 17th of July in an interview by Jane Holroyd about Marisa's first cook book "Sicilian Seafood Cooking." What is also of interest is the fact that Happy Tuna's stall has been operated by Waynes family for the past century. Prior to converting to retailing seafood rabbits were being sold. This was of course in the days when rabbits roamed this land.

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WA calls for a review of the protection status for white sharks

Western Australia's Fisheries Minister, Mr. Norman Moore said he will be writing to the Federal Government to urgently seeking clarification about the white shark's status as a protected species, following the fifth fatal attack in Western Australia since September 2011.

"It is absolutely tragic that in just 10 months, five people have lost their lives to white sharks," Mr Moore said.

The Minister said the State Government was spending \$13.65million on a range of initiatives to deal with shark safety awareness, responses and research. That funding package included \$9.9million over five years for Surf Life Saving helicopter services in Perth and WA's South-West, \$2.05million over five years for the Shark Response Unit and its projects and \$1.7million to fund four major shark research projects.

"There is no documented level of fatal attacks attributed to white sharks in such a short time and geographic location,

anywhere in the world, than what we have experienced in WA and further action is necessary to deal with it," he said.

In the latest genetic work published, it is known that white sharks occur in Australian waters in two sub-populations: East Coast and New Zealand; and South Australia and WA. But according to Mr. Moore there is no accurate estimate of white shark populations in Australia.

White sharks have been a protected species for more than a decade, since International Union for Conservation of Nature identified them as vulnerable. The Federal Government's White Shark Recovery Plan was released in 2002 and reviewed in 2008. That review found insufficient evidence to confirm an increase in species abundance.

Mr Moore said the WA Government was urgently requesting the Federal Government share with WA what research data its agencies possessed that could be used for white shark population assessments and any outcomes of population as-

essments that might have been undertaken in the past by the Commonwealth.

"We need to know if there has been any update on the status of the white sharks and the sustainability level at which the Federal Government will lift protection" he said.

Sharks are a highly diverse group of fish that can be found in all marine habitats, and occasionally in estuarine and freshwater rivers as well. There are more than 370 species of sharks worldwide, of which over 160 species are known to inhabit Australian waters, with more than 100 of these found in Western Australia.

Despite their sometimes-menacing appearance and 'man-eating' reputation, sharks seldom cause harm when interacting with humans. The presence of some shark species as 'apex predators' - occupying the very top level of the food web - is actually an indication of a healthy marine environment. As well as their environmental importance, sharks are a valuable resource for the fishing and tourism industries.

SEAFOOD NEWS

SERVING THE AUSTRALIAN SEAFOOD INDUSTRY

August 2012 Volume 10 No 7 ISSN 1834 4399 PO Box 75, Preston, Vic. 3072, Australia Tel/Fax: (613) 9480 1261 Email: info@seafoodnews.com.au www.seafoodnews.com.au

ABBOTT & BILLSON VISIT MELBOURNE SEAFOOD CENTRE

"Coalition supports sustainable fisheries"



VIC TAFE CULINARY CHALLENGE



Nick, Nick, Nick, Nick, Nick & Nick



Just in case you didn't get the name, its Nick. All of the above gentlemen are named Nick in the local vernacular, or Nikolaos in officialdoms books. Whilst at Saltwater Seafoods in Melbourne, the opportunity to photograph the gathering of all these Nicks was too good to pass. All of them are involved in the seafood industry in some capacity. From L to R, Nick Evgeniadis (Sanfords), Nick Menemenios (Sanfords), Nick Fotiou (MC Seafoods) Nick Evgeniadis (Sanfords), Nick Andritsos (Sanfords) and at front Nick Geralis (Saltwater Seafoods).

NT Government to buy back more barramundi licences

Northern Territory Fisheries Minister, Kon Vatskalis has announced that his Government proposes to expand commercial barramundi fishery closures, cementing a pre-election commitment to buy back more commercial barramundi licences.

They form part of a package of measures that government has proposed to complement its commitment to buyback commercial barramundi licences.

The expansion of commercial barramundi fishery closures creates an uninterrupted closure from Cape Hotham to the existing Finnis River closure.

The closures are around the Adelaide River, Leaders Creek and Fog Bay area, as well as closures to key creeks in Chambers and Finke Bays.

"Recreational fishing is a huge part of our fabulous Territory lifestyle and more popular here than probably anywhere else



in the world," said Mr. Vatskalis. "This is why the NT Government is committed and determined to make it even

better, and this is one of a raft of measures we have introduced since 2001 to improve recreational fishing."

Other significant recreational improvements since 2001 include:

Upgrades to recreational fishing infrastructure have included

*Major expansion of artificial reef program

*Buy-Back of 15 commercial in-shore fishing licences.

*Expanded areas closed to commercial fishing

*Opposed unjustified marine protected areas

Mr Vatskalis said the closure of key creeks in Chambers/Finke bays will supplement the existing Sampson/Tommeycut closure and will provide exclusive access to these creeks that are renowned for their trophy size fish.

Continued on page 4

Grahame Turk to steer NSIA to AGM in November



Mr. Grahame Turk
Environment and its agencies.

National Seafood Industry Alliance Incorporated (NSIA) met in Melbourne on the 25th July to discuss a range of issues including marine reserve network consultation, review the role and progress of NSIA and appoint a new Chair following the resignation of Ms. Katherine Sarneckis.

Grahame Turk, Managing Director, Sydney Fish Market and Chair, NSW Seafood Industry Council was elected as NSIA Chair to fill the vacancy until the NSIA Annual General Meeting in November 2012 when all office bearer positions are appointed.

The meeting reviewed the organisation's role and progress with its current strategic plan and also noted its raised profile with the Commonwealth Gov-

In response to ensuring continued achievements and in keeping to its strategic plan the NSIA intends, in the near future, to employ a part time project officer who will assist with the coordination of NSIA activities.

The current marine reserve network proposals and draft management plan, released for public comment, was discussed during the meeting. It

was agreed that the NSIA's position did not support the current proposals. It was decided that the NSIA will be making submissions and seeking industry input over the coming weeks.

Further information on industry consultation on the adjustment assistance framework will be circulated in the near future.

NSIA was disappointed to hear that Government funding for Queensland Seafood Industry Association (QSIA) had not been renewed. QSIA's valuable role and contributions made to NSIA was acknowledged and commended.

The NSIA is scheduled to meet with Federal members of Parliament in Canberra on the 27th and 28th November.

Seafood Executive Program a success

The inaugural Seafood Executive Program organised by the Institute of Food and Grocery Management and held at the Mt Eliza Centre for Executive Education in Victoria, brought together twenty one participants organisations from the Aus-

tralian and New Zealand seafood industries for a week of professional development, industry discussion, exploration of key industry and business issues, and networking.

Innovative thinking, leadership, problem solving, idea

generation and execution, greater self-awareness, running groups for effective creativity and a greater understanding of personality types and leadership styles were among the management areas participants identified as highly valuable.

Funding to improve fish habitat

More than half a million dollars worth of grants are now available for individuals or groups committed to rehabilitating fish habitat across NSW.

"Applications are now open for grants of up to \$40,000 as part of the NSW Government's Habitat Action Grant program", said David Cordina Fisheries Conservation Manager from the NSW DPI.

The grants are open to fishing clubs, Landcare, Rivercare and other community groups, individuals and local councils wanting to improve fish habitat in their local area.

These important grants are dedicated to looking after fish habitat and rehabilitating habitat that has been degraded.

Good habitat is vital for native fish as it allows them to find food, take shelter, hide from predators, grow and, most importantly, to breed.

Mr Cordina said funds from the NSW Recreational Fishing Trust are used for the Habitat Action Grant Program, which is administered by the DPI.

Previous projects include removing barriers to

fish movement, re-snagging waterways, bank stabilisation works, removing invasive weeds to re-establish native vegetation on riverbanks, opening floodgates and fencing riverbanks to control the access of livestock.

"These community projects have provided fantastic results for our native fish and are great examples of how recreational fishing fees are helping to support recreational fishing and boosting fish numbers, naturally."

Applications for Habitat Action Grants close on Friday 28 September 2012 at 5pm.

For more information about the program, examples of past Habitat Action Grant projects and application forms visit <http://www.dpi.nsw.gov.au/hag> or contact a DPI Conservation Manager on (02) 6881 1277 or (02) 4916 3817.

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Strict regulations to apply on FV Margiris

Environment groups declined invitation

The Federal Government has issued an update on the FV Margiris' plans to fish in Australian waters, and also announced special arrangements for community consultation.

The independent government regulator, the Australian Fisheries Management Authority (AFMA), also released a statement outlining the strong management of Australian fisheries and the strict regulations that would apply to the vessel should it be granted access.

Minister for Agriculture, Fisheries and Forestry, Senator Joe Ludwig, said despite detailed briefings through AFMA there continued to be confusion of the facts by some groups.

"There has been lots of discussion about the possibility of the FV Margiris operating in the Small Pelagic Fishery and what that may mean for the environment and fish stocks in the area. It's important the myths are busted and the facts are made clear," Minister Ludwig said.

"Australia has some of the most sustainable and best managed fisheries in the world, due in large part to AFMA's strict regulations to which fishing vessels in our waters need comply" said Mr. Ludwig.

AFMA is the independent regulator responsible for managing Australia's fisheries and assessing applications for vessels that wish to operate in Australian waters. AFMA has released a public statement on the controls that would apply to the FV Margiris.

"AFMA advises that, to date, no application has been made to AFMA by Seafish Tasmania to have the FV Margiris operate in an Australian fishery," Minister Ludwig said.

"Regardless, their statement today clearly shows that observer coverage, quota management and by-catch provisions would all be considered and applied to the vessel."

Minister Ludwig said despite the strict regulatory system, the Government was aware that there are community concerns and is actively working with stakeholder groups and the operator of the FV Margiris, Seafish Tasmania, to address these.

Recreational fishing groups, game fishing groups and Seafish Tasmania have each agreed to take part in a working group, which will be chaired by an independent third party and supported by the Department of Agriculture, Fisheries and Forestry and the Australian Fisheries

Management Authority (AFMA), to manage local industry and community concerns.

The group has been formed to develop an agreement between the company and the groups on additional voluntary conditions. These measures would be on top of existing government regulations that would apply to the vessel.

AFMA, has agreed to incorporate the parties' agreement as part of its regulatory tools where possible.

Environment groups declined the invitation to participate in the working group.

"These groups had sought and received an urgent meeting with me, which I facilitated. Two days later I made an offer to them to take action and play a role in this group. They declined. This is particularly disappointing, given their interest in the issue."

The working group was proposed by the Minister in addition to multiple briefings given by the Minister, the Parliamentary Secretary Sid Sidebottom, AFMA and Government officials to stakeholder groups, including environment groups, as well as the local community, industry and politicians

Sound advice

At the May conference of the Skretting Australasian Aquaculture 2012 held in Melbourne, there were a number of very significant lectures given by highly qualified individuals.

It was noted at the time that the wholesale and retail arms of the Victorian seafood industry was poorly represented at the conference held in The Melbourne Exhibition Centre. Hurrying from lecture to lecture, like a first year University undergraduate, was Michael Cannals of CQ Foods.

At one of the marketing lectures and amidst the countless powerpoint presentations a

particular slide captured his attention. Michael has kindly provided us with the slide titled **Collaborate**, which offered some sound advice.

- 1 Talk to your Industry bodies. 2 Work with your mates. 3 Maximise your budget. 4 Excite your customers

Of course the above advice may be applicable to many other industries, but it was delivered at a seafood event and is therefore relevant to it.

It has become evident in recent times that isolating oneself from the wider industry, not venturing past ones shop front or waiting for miracles

to happen is not beneficial to anyone.

Seafood people have good ideas about their industry, but even good ideas will remain just that unless they are put into practice. Taking note of the advice offered may be a good start to implementing those ideas.

Tabloid television, marketing gurus and politicians can only do so much for your industry.

The people who can drive the industry in the direction it should go are the people who live it and know it. Those people are you on the deck, on the auction floor and at the sales counter.

Call for involvement

The 32nd Session of the Codex Committee on Fish and Fishery Products (CCFFP) is going to be held in Bali, Indonesia from 1 - 5 October 2012. There are a number of issues on the CCFFP agenda of high relevance to the seafood industry. To assist industry and regulators with providing technical

feedback to CCFFP, SafeFish is currently preparing technical briefs on key agenda items and is keen to take on board advice from industry members in developing the technical briefs to ensure that feedback is appropriate to industry needs.

If you would like to be in-

involved in the development of the SafeFish technical briefs please contact natalie.dowsett@sa.gov.au by return email as soon as possible and indicate which agenda items you have an interest in, so that SafeFish can consult with you throughout the process.

IN BRIEF

A brave step by SIV

Is a new era dawning at Seafood Industry Victoria, (SIV)? Are the organisation days of isolation coming to an end? It would seem so.

A very brave decision was taken by SIV to hold one its committee meeting at the Melbourne Seafood Centre.

What is important about the

event is that it shows there is a more inclusive and friendly attitude prevailing in the organisation. This may be a small step but it has the potential to be the catalyst for the development of a brighter, more transparent and consumer friendly seafood industry.

In addition it may be the start of a more united industry

where all sectors of the seafood industry are seen as equals and contribute equally to meet its needs.

The Australian seafood industry is second to none, its sustainability credentials are unsurpassed, and only a united and proactive industry can build on these and rise any future challenges.

New Executive Officer for SSA

The new Executive Officer for Seafood Services Australia (SSA) is Ms. Michelle Christoe. Ms. Christoe is an accomplished, senior marketing professional with MBA qualifications and was appointed to the position in mid July. She has broad retail marketing and trade experience in the food industry.

"The SSA Board warmly wel-

comes Michelle Christoe as Executive Officer and looks forward to using her extensive marketing expertise to breathe new life into an already well respected SSA" said SSA Chair, Geoff Gorrie.

Ms. Christoe's appointment part of the new project-based model of Seafood Services Australia which aims to further enhance its work within the

seafood industry.

FRDC funded projects including include; Trade and Market Access to help industry represent its interests in the complex area of trade policy negotiations; and, Common Language project that target issues contributing to the negative perception of the Australian seafood industry

Improve industry competitiveness

Sophisticated consumer demands and a proliferation of environmental labelling schemes demand that the industry does more to improve the market position of Australian seafood.

Tariff barriers, non-tariff bar-

riers and a strong currency are also eroding the traditionally strong position of Australian seafood in export markets.

Achieving productivity and efficiency gains to offset rising costs are difficult in an environment of increasing red tape

and a lack of clear secure fisheries access rights. As these issues evolve, services to improve industry competitiveness must also evolve.

New challenges demand fresh ideas and approaches.

Shark plan 2

The Gillard Government has released Australia's second National Plan of Action for the Conservation and Management of Sharks, titled "Shark-plan 2". This builds on the lessons learned from Australia's first contribution to international shark conservation and management measures, "Shark-plan 1", which was released in 2004.

The Federal Minister for Agriculture, Fisheries and Forestry, Senator Joe Ludwig, said Shark-plan 2 promoted the long-term conservation of Australian shark populations.

"About one quarter of known shark species are found in Australian waters and more than half were found nowhere else in the world. Shark-plan 2 brings shark conservation, industry and the community together to match our international conservation and management obligations" Minister Ludwig said.

The plan identifies research and management actions across Australia for the long-term sustainability of sharks, including actions to help minimise the impacts of fishing on sharks. Shark-plan 2 will provide a framework for conserv-

ing shark populations and for guiding the industries and communities that impact upon them.

"There is a high level of national and international interest in conserving and managing sharks in Australia" said Mr. Ludwig.

Shark-plan 2 has been developed in conjunction with state, Northern Territory and Australian Government agencies, and has been endorsed by the Shark-plan Implementation and Review Committee and the Australian Fisheries Management Forum.

Chris chaperones The Veneto Club

Although still in its infancy, there has been a noticeable trend for seafood processors and retailers to invite their clientele to see where they purchase their seafood. Last month, Seafood

News came across Chris Gambrellis, M&C Seafoods, at The Melbourne Seafood Centre and at Sanfords chaperoning staff from Melbourne's Veneto Club in Buleen. Chris had with him the President of the Veneto

club Ms. Dallila Sabbadini, the clubs head chef, David Gauci and Andrea, a chef trained from Italy who was interested to learn more about Australian seafood and where the club sourced its seafood from.

NSW man convicted in Victoria for abalone trafficking

A 23-year-old man has been convicted in the Melbourne Magistrates Court for trafficking abalone after being extradited from NSW for failing to appear in a Gippsland court for offences dating back to 2007.

In the Melbourne Magistrates the man pleaded guilty to trafficking abalone in 2007 and was given a one month prison sentence suspended for six months.

The man had failed to appear in the Korumburra Magistrates Court to face the abalone trafficking charges. The charges related to stealing a commercial quantity of

abalone near Cape Liptrap in Gippsland on April 9 and 10, 2007.

The court heard that covert surveillance by Gippsland Fisheries Officers helped to identify

Muir and five other co-offenders trafficking 135kg of abalone meat over a two day period.

A total of 1350 abalone with an estimated commercial value of \$17,550 had been taken over the two days.

The man is one of eleven offenders to have faced charges arising from Operation Algebra, an investigation targeting

an organized group of abalone thieves from NSW stealing abalone from Victorian waters.

The investigation led to one of the ringleaders being jailed for two years and three months and ordered to pay more than \$44,000 in compensation as well as receiving a lifetime prohibition order preventing him from being within 1km of Victorian waters.

Other members of the group were found guilty and received a variety of fines, prohibition orders, good behaviour bonds and suspended sentences.

Enquiry into impact of administration of food safety laws

A new Victorian parliamentary enquiry will investigate the impact of administration of food safety laws. The enquiry, to be conducted by the parliamentary Rural and Regional Committee, will consider food safety administrations on seafood businesses that are regulated by Primesafe. Primesafe is responsible for administration of food laws for the whole meat and seafood production and processing industries in Victoria.

The chairman of the Rural and Regional Committee, Mr Paul Weller (MP for Rodney) said, "We are committed to ensuring Victoria keeps its world-leading reputation for

the production of safe food."

However, he indicated that the enquiry needed to investigate the cost competitiveness of food safety laws on regulated businesses. "It has been nearly 20 years since Primesafe was established and a decade since seafood was added to Primesafe's regulatory activities," he said.

The Rural and Regional committee is interested in any information on the Inquiry's Terms of Reference from a range of practitioners and experts in the sector. The committee has indicated that particular emphasis will be given to solutions to identified problems in order to safe-

guard the sector in the future.

The cost competitiveness of the businesses regulated by Primesafe, the extent and appropriateness of the regulations, non-regulatory methods for achieving required food safety outcomes and a comparison of the different food safety legislations across Victoria are some of the issues the Committee is interested in.

The Committee is calling for submissions to the Inquiry addressing the Terms of Reference.

The outcomes of this general survey will be presented to the Committee.

Macquarie perch fishery managed sustainably

Results of a recent study have shown that the Macquarie perch fishery at Victoria's Lake Dartmouth is being managed sustainably.

Department of Primary Industries (DPI) Fisheries Scientist Taylor Hunt said Lake Dartmouth was home to the largest naturally self-sustaining population of Macquarie perch in Victoria and one of the few waters where it could be taken by recreational fishers.

"Concerns had been expressed that the Macquarie perch population in Lake Dartmouth was in decline and a key part of the North East Fishery Management Plan was to assess its sustainability

at Lake Dartmouth," Mr Hunt said.

The study compared angler catch data collected from the mid-1980s and 2000 to determine what changes had occurred to the population over this time.

The investigations provided strong evidence that the population has declined, however the causes of the decline are unknown.

To determine if the current level of fishing is sustainable, a team of fisheries scientists, have developed a simple, age-structured model.

The model synthesized information on natural mortality

rates, mortality rates attributed to fishing and the size of Macquarie perch which anglers were allowed to harvest.

Mr Hunt said the impact of recreational fishing on the Macquarie perch population was very low.

The study showed that the current size limit protects the Lake Dartmouth Macquarie perch population from over-fishing.

The researchers are keen to find out what is affecting Macquarie perch numbers in Lake Dartmouth, as this information will be critical to improving conservation efforts and the fishery.

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Coalition supports sustainable fisheries



Mr. Abbott and Mr. Billson with Mr. George and Mr. Jack Miriklis, a second and third generation seafood professionals, together with staff from Jack Miriklis Pty Ltd at the Melbourne Seafood Centre.

The leader of the Federal opposition Mr. Tony Abbott and the Coalition Shadow Minister for Small Business, Competition Policy and Consumer Affairs Mr. Bruce Billson were warmly welcomed by sellers and buyers at the Melbourne

Seafood Centre.

Both members of Parliament introduced themselves to individual stallholders who in turn showed them the excellent quality and great variety of seafood available for sale at the centre.

Many retailers who happened to be there at the time were scrambling to have their photos taken with Mr. Abbott and Mr. Billson.

At a meeting between Messrs. Abbott and Billson and the wholesalers, the wholesalers

expressed their concerns regarding sustainable fisheries, the impact that marine parks will have on their livelihood, and the introduction of the carbon tax.

All present at the meeting agreed that sustainable fishing

is a must if the industry is to operate viably into the future.

It was also pointed out at the meeting that the most conservation aware people in the seafood industry were fishermen and that some of the policies or measures to protect the industry were initiated or suggested by them.

Also present at the meeting were Ms. Renee Vajtauer, Executive Director of Seafood Industry Victoria and Mr. Simon Boag, Chief Executive Officer of the South East Trawl Fishing Industry Association (SETFIA).

According to Mr. Boag Australia has some of the best managed fisheries in the world.

At their joint doorstep interview Mr Abbott praised the \$35 million investment in the Melbourne Seafood Centre and saw it as a sign of confidence in the industry by the people at the centre.

Mr. Abbott did however go on to make a connection between the carbon tax and seafood by saying, "just after they [Melbourne Seafood Centre occupants] have invested in this new market, they are being hit by the carbon tax. Seafood as we know is an essential part of a healthy diet, but there is nothing healthy about the carbon tax.

He went on to accuse the Prime Minister of refusing to visit any of the businesses that are impacted by the carbon tax.

"This carbon tax is going to hit the seafood industry at every level. It is going to hit the diesel that the trawlers use, it's going to hit the power that the shops and the people here at this market use, it is going to radically increase the expenses of refrigeration and it's just going to get worse and worse" said Mr. Abbott.

Mr. Billson also expressed his concerns regarding the carbon tax impact on the seafood industry but did acknowledge that "Australia's seafood industry is the most sustainable and well managed in the world. We want Australians to eat Australian seafood".

In his parting comments Mr. Abbott said that the problem with the current Labor/Green Government is that, "wherever it looks it sees environmental vandals and yet the fishermen, the farmers, the foresters of Australia are our true conservationists. They are the people who want to protect the environment that they depend upon, the environment that they want to provide a living to them, their children and their grandchildren.

Dura Wear Vic TAFE Culinary Challenge



Competing students preparing their creations whilst being observed by the judging chefs at the NMIT campus
Photo: Phil Spicer

Once again the Dura Wear Vic TAFE Culinary Challenge brought together some of the brightest and most creative students in the Hospitality Industry.

This is a team based competition held each year between the major Victorian TAFEs and has been running since 1998.

The purpose of the event is to showcase the skills of trainees to leading professionals within the Hospitality Industry. The competition is judged by Chefs and this years judging chefs were:

Head Judge: Mark Normoyle, Executive chef of RACV City Club, Daniel Brehaut, Head

Chef of Black Bull Tapas bar, Dale Prentice, Director of Sous Vide Australia and Mark Sweeting, Comcater Australia.

Five teams competed with four students per team. Students had to come up with a three course meal from a mystery box of ingredients. The entrée course featured a lot of seafood.

Competing colleges were: William Angliss Institute of Tafe, North Melbourne Institute of Tafe (NMIT), Swinburn Tafe, Holmsglenn Tafe, Victoria University - Sofitel Culinary Academy.

Three of the competing TAFE used trout.

The William Angliss students prepared trout with mousse filling, celeriac puree, compressed fennel, baby turnips and a light apple

Students from NMIT, Pan fried rainbow trout, celeriac puree, pickled radish, herb emulsion

Swinburne used smoked trout pickled fennel, pear and water-cress salad

Overall and gold medal winner was William Angliss Institute with the best dessert. Silver medal were awarded to Victorian University - Sofitel Culinary Academy for the best Entrée, and Sinburn for the best Main. The Bronze medal was awarded to last years winner, NMIT.



Red Mullet and Orecchiette

In this recipe I am using two favourite ingredients: Red Mullet and orecchiette.

In Australia this little fish is very underrated. Travel to any country around the Mediterranean and southern Europe and you will find that red mullet is highly esteemed.

I always associate orecchiette (pasta shaped like little ears) with home cooking. Orecchiette are popular in Puglia, a region in southern Italy bordering the Adriatic Sea in the east and the Ionian Sea to the southeast. This pasta is usually cooked with a broccoli-like vegetable called cime

di rape. I know where I can buy this vegetable at The Queen Victoria Victoria Market, but because cime can be difficult to find, you can use broccoli instead. Replace the Red Mullet with any other sweet tasting white fish, such as whiting or try crabmeat. For 5-6 people

Ingredients

- 300g fish: red mullet or similar cut into bite size pieces
- 300g broccoli or cime di rape (cut into small pieces)
- 400g orecchiette
- 150g anchovies
- ¼ cup of olive oil,
- 2 cloves of garlic, chopped finely
- 1 cup of chopped parsley
- 4 chopped tomatoes

1-2 chillies, remove the seeds if you do not want the dish to be hot salt to taste

Process

Sauté the garlic and chillies in about ½ cup of oil, add the broccoli or cime and toss them around in the pan until they are well coated. Add the chopped anchovies and cook until softened. You may prefer to leave the broccoli with a little crunch. Remove the contents from the pan and set aside. Pan-fry the fish lightly in the same pan with the rest of the oil. Add the chopped tomatoes and parsley and cook for a few minutes until the tomatoes have softened. Mix the two cooked components and reheat. Dress the cooked pasta with the above sauce and serve.



Red Mullet and Orecchiette

Pictures at an exhibition



Mr Dinos Toumazos, of Australian Seafood Distributors, is an avid art collector and patron of the arts. Mr. Toumazos was most impressed with the high standard of artwork of the Antipodean Palette Art Exhibition 2012, held at Steps Gallery, Melbourne.



Mr. Nick Geralis, of Saltwater Seafoods, together with his cousin and exhibiting artist, Vasy Petros in front of Vasy's artwork at the Antipodean Palette Art Exhibition 2012, held at Steps Gallery, Melbourne. Nick also has strong connections with the visual arts.

Amongst the many invited guests at the opening night of the annual Antipodean Palette Art Exhibition at Steps Gallery in Melbourne were Mr. Dinos Toumazos of Australian Seafood Distributors and Mr. Nick Geralis of Saltwater Seafoods.

his cousin.

A piece of work exhibited by Ms. Dimitriou titled "Nude", acrylic and sand on canvas, was perhaps one of the more graphic, eye catching and subtle pieces of work at the exhibition.

Ms. Petros work however was small delicate, well thought and excellently executed. Her works were inspired by Venus Bay, located in South Gippsland, Victoria.

What appears as simple landscapes from a distance are actually complex compositions of unrelated images, an intricate play of colour cut from un-

wanted magazines and newscasters.

Ms Petros has attempted to capture the simplicity of nature and evoke a sense of peace from material which is mass produced and readily discarded.

The exhibition is organised annually by The Greek - Australian Cultural League of Melbourne and was curated by the artist Frixos Ioannidis. This is the second year that the exhibition has been held with twelve artists exhibiting.

Mr. Toumazos and Mr. Geralis praised all the exhibiting artists and commented on the high

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"These proposed changes give anglers an even better chance to catch that fish of a lifetime" Mir Vatskalis said.

The proposed creek closures in Chambers Bay include Marsh and Swim Creeks, as well as Things, Carmor and Love Creeks in Finke Bay.

Commercial fishing will still continue along the vast flats in Chambers and Finke Bays, which is the most important area for the supply of 'fresh on ice' barramundi and threadfin salmon.

The Government's package

also incorporates a prohibition on the use of large (8inch/200mm) gill nets. This measure will help ensure large barramundi are not caught in commercial nets, meaning more large fish are available exclusively to recreational fishers.

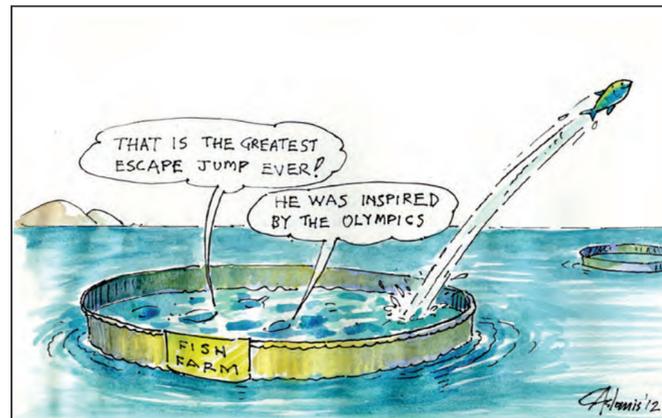
The Government is also looking into the application of Vessel Monitoring Systems (VMS) which use GPS technology to track the location of commercial vessels. VMS may improve fishery monitoring and demonstrate compliance with closure lines.

Mr Vatskalis said the NT Government would also establish a

fisheries resource sharing framework for the consideration of future requests to re-allocate fisheries resources in ensuring optimal economic, environmental and social benefits.

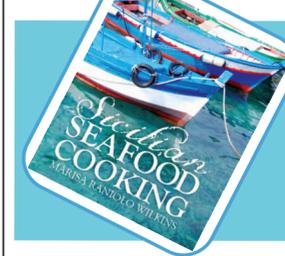
The announcement of the expanded commercial fishery closures and other initiatives allows the NT Government to commence the buy-back of commercial barramundi licenses.

Fishers will be able to have their say when the measures are released for a statutory 28 day consultation period.



Cartoon: Con Aslanis

Many of our readers who have taken pleasure and enjoyment from Marisa's fantastic recipes would, I am sure, have also read her interview in the Epicure section of The Age on the 17th of July. For those who haven't we suggest that they do. The interview, by Jane Holroyd, is humble, sincere and very down to earth. There is not the faintest hint of "celebrity chef." She has no need for the ephemeral hullabaloo. Seafood News is proud to publish the excellent seafood recipes by this acclaimed cook and writer, Marisa Rantolo Wilkins. Readers may see Marisa's blog at allthingsicilianandmore.com.au/



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

