



Memories & Flashbacks with Con Cosmas

# As It Was

## 1916 secret census

Here I go again referring to the past, which to me, was just yesterday. It is a reality that today is only an extension of the past.

I was talking to friend today who is twenty years younger than I and was telling him of the first truck I was given to drive home after I had obtained my driving licence on my 18th birthday. I was very surprised to see that there was disbelief at what I told him. So I thought it may be of interest to others to understand the benefits we have today, compared with what we had in the 1950s.

The truck I was given was a Chevrolet tray truck and of the kind that was used by the United States Army all around the world during World War II. I suspect it was U.S. Army issue that was left behind after the war.

Its starter motor was activated by a button to the high left of the brake pedal. If it didn't work, you would have to take out the crank handle, place it in its position at the front of the grill, and wind it up. This could be dangerous if one was careless. Of course it was unheard of, or unimaginable, that any consideration be given for driver comforts.

The truck had the usual bench seat, it had very tight suspension and the body was high off the ground. Even on good roads, at moderate speeds, you found yourself holding on to the steering wheel tightly not only to keep yourself from bouncing up and down but also to stop yourself from sliding along the bench seat. Seat belts didn't exist then.

If somebody had told me that in the near future delivery drivers would be driving vehicles that had synchro in all gears, not only heaters but also air conditioners and (wonder of wonders) power assisted steering, I would have laughed at the thought. Air conditioning and heating would have been of little use at that time as it was the law that drivers of all vehicles, drive with their windows wound down.

Hand signals were just that. Signals given by the hand. If you wanted to make a right-hand turn, you would have to extend your right arm out of the window with your fingers in line with your arm (hence the term "right hand turn"). If you wanted to stop, you would have to signal by putting your arm out of the window, bent at the elbow and have your fingers pointing to the sky. If the truck driven had a tray wider than the cabin, the driver had a metal arm with a hand on its end and when the driver wanted to signal Stop, he would press the connection on the arm to make the hand point upwards. If he wanted to turn right he would just put the arm straight out.

If it was cold, raining and windy and you were driving, you just had to bear it.

The first improvement I noticed was the English Vauxhall with little lighted indicators that flicked out from the body of the car near the driver's head. Other cars began to have indicators as today's, but until the law caught up to the new developments, technically you could have been booked for not signalling with your hand.

It was certainly interesting for me that the results of the Australian Government's secret Census in 1916 on Greeks in Australia showed that:

- \* 311 Greeks were restaurateurs, café- proprietors, oyster saloon keepers or managers.
- \* 125 were fishmongers, fish hawkers or fish shop assistants.
- \* 37 were fishermen and prawners and 2 were pearlars
- \* Out of a total of 1351 Greeks throughout Australia, 7 were pensioners and only 3 were unemployed.
- \* 475 were in the food or fish related businesses. This is quite a large percentage of the whole of the total Greek working population.

The Fish Market Saga continues: All quiet on the Fishy Front. There seems to be new pressures being placed on the governing bodies as the fishermen are questioning as to where they will be sending their catch and how will it be marketed if the Melbourne Fish Market is to be demolished. Not a bad question. Somebody should have thought of it before. Everything still seems to be up in the air but it seems that unofficially an extension of time will be given. I am proposing that since we are now a multicultural group we hold an ecumenical prayer meeting to engage a much higher authority to enforce beneficial outcomes for our industry. Inshalla, Protá O Theos and God Willing.

Kosta (Con ) Cosmas

## SSA Brisbane Network meeting

The Seafood Services Australia Network, combines the expertise and resources that people from within the seafood industry need to make the most of their opportunities. Network participants are people and organisations from throughout Australia and overseas and represent the entire seafood industry including Research and Development Agencies and Government Departments.

Three SSA Network meetings are held annually. They include industry driven information seminars/workshops and guest speakers. Each meeting deals with contemporary

issues and innovations that are relevant to the seafood industry

SSA Network meetings are organized by Seafood Services Australia (SSA). The Brisbane meeting that was held in November had 40 participants. Representatives were from all State Fishery organizations, NAC, SIAA, Oceanwatch, FRDC, SSA Directors and numerous local fishers and other industry stakeholders.

Photo: SSA's Managing Director, Mr. Ted Loveday addresses participants of Brisbane network meeting, held in November at the Virginia Palms International.



### Trivia Question

What sea creature becomes a medical practitioner if a letter is removed from its name?

#### Answer

Sturgeon - Surgeon  
(The Age Good Weekend)

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## Sanford in Melbourne



Ms. Kim Thompson with the newly elected councillor for the Stonnington City Council, (Melbourne), Mr Angus Nicholls. Mr. Nicholls who has been involved with the seafood industry for a number of years, received the highest number of votes out of all the other candidates in the municipality, has been elected as an independent candidate.

Kim Thompson, Sanford's, Quality Control Manager, and Angus Nicholls from Racovolis Amalgamated Fish Agents, (above) inspect a shipment of fresh seafood from New Zealand to the Melbourne Wholesale Fish Market. Melbourne is the main port of entry for Sanfords fresh seafood from New Zealand but also for frozen products. Traceability and handling of their product is of the utmost

importance to the company and such visits as Kim's are designed to improve the procedures. Although the Auckland Fish Market holds more Dutch auctions than the Melbourne Wholesale Fish Market (MWF) Kim finds that there is something to be said about the informality, the social interaction and the character and characters of the MWF.

## Increase in Abalone TAC

The Tasmanian commercial Abalone industry will get an increase of its Total Allowable Catch for 2009 and also changes to catch zones on the west coast.

commercial abalone fishery is 2,604 tonnes, 10.6 tonnes more than the 2008 TAC.

Tasmania's Minister for Primary Industries and Water, David Llewellyn, said the 2009 total allowable catch (TAC) for the entire

A more significant change to the commercial abalone fishery management arrangements in 2009 is the split of the western fishing zone into two separate zones to spread the commercial take of abalone more evenly between the south-west and central west.

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This change to the special management of the commercial abalone fishery will help ensure that no one area receives a disproportionate level of fishing activity which may result in localised depletion.

Tasmania's commercial abalone fishery is carefully managed and despite challenges, including the Ganglioneuritis virus, the fishery remains one of the most sustainably managed abalone fisheries with a strong future ahead of it.

Despite a more than 30 tonne reduction for the west coast, there is a small increase in the overall TAC due to a 5 per cent increase in the catch allowed on the east coast.

A research trial is currently underway to assess the sustainability of a reduction in the commercial minimum size for abalone on the north-west coast.

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## Seafood Chef

Irene Prosser: seafood proprietor and chef at Charnwood Cottages

## Rice and Seafood salad

### Ingredients

- 2 cups of cooked Jasmine Rice
- 500g cooked and peeled prawns
- 1 sliced avocado
- 1 sliced red onion
- 1 punnet cherry tomatoes
- 1 medium size cucumber cut in half and sliced
- 1/4 bunch fresh mint roughly chopped
- 1/4 bunch fresh coriander

### Dressing:

- 4 tblspn fish sauce
- 2 tblspn soy sauce
- juice of 1 lime
- 2 tspn sesame oil
- 1/2 deseeded sliced red chilli

In a bowl mix together all the dressing ingredients. In a large bowl combine all other ingredients. Pour the dressing over and toss together.

Salmon or tuna may also be used instead of prawns.



DEPARTMENT OF PRIMARY INDUSTRIES

## Don't risk your food business

Buying any quantity of seafood caught by anglers without a commercial licence is illegal in Victoria.

Offending businesses face significant fines and imprisonment and revocation or suspension of their licence to operate a food business.

If you suspect anybody of buying or selling recreationally caught seafood please report them to 13 FISH (13 3474), operating 24 hours, seven days a week.

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**CON'S COLUMN**

**INCREASE IN ABALONE TAC**

**SSA NETWORK MEETING**

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*Seafood Chef*

## Endangered species



Fishing families rally in Brisbane against the EPA's proposal to rezone the Morton Bay Marine Park.

A protest rally, organised by the Queensland Seafood Industry Association and the Morton Bay Seafood Industry Association in support of Morton Bay fishing families and businesses was held on the banks of the Brisbane River at Kangaroo Point.

The aim of the rally was to highlight to members of the general public, the media and the Queensland Government, the threat that fishing families and related businesses in the Moreton Bay area face, by the proposed rezoning of the Morton Bay Marine Park. Organisers of the rally believe that the Environment Protection Agency is rushing to implement a poorly-planned, inadequately funded rezoning plan. To highlight the risk of Brisbane consumers losing access to Morton Bay seafood, because of the EPA's actions, free seafood was given away to members of the public. At the same time, local Moreton Bay fishing vessels steamed up the Brisbane River to help draw further attention to the industry's concerns and add to the effectiveness of the rally.



Cartoon illustration Con Aslanis



## Tassal Pure Tachemania

More than 20 male Tassal employees are sporting facial hair this month in support of Movember. The team, named 'Tassal Pure Tachemania', are aiming to raise \$10,000 in support of the cause and are well on their way there.

Last week Tassal announced it will match every dollar the Tachemania team raise, a testament to the interest, enthusiasm and support Movember has generated amongst Tassal staff and the broader community.

Donations can be made online at [www.movember.com.au](http://www.movember.com.au), directly to a Tassal Mo Bro or via the Tassal Salmon Shop in Salamanca Square.

For more information please contact Heather Finlayson, HR Advisor on 03 6264 7027

"To see so many of our staff getting behind Movember is fantastic," said CEO Mark Ryan. "We are delighted to be able to support this cause by matching employee's fundraising efforts with a company contribution. Hopefully we make a meaningful contribution towards men's health."

The money raised by Movember is used to increase awareness of men's health issues through the Prostate Cancer Foundation of Australia and Beyondblue - the national depression initiative. The PCFA and Beyondblue will use the money raised to fund research and increase support networks for those men who suffer from prostate cancer and depression.

