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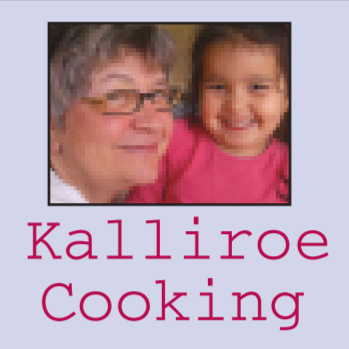
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Did you know?

**E.C
N.Z
U.S**
agree

Marine debris damage



Big reds in Bay

Happy Birthday



Australia's most awarded and best known chef Tetsuya Wakuda and Margaret Fulton at the Sydney Seafood School (SSS) twentieth birthday celebrations. Photo: Danny Kildare
Sydney Seafood School celebrates twenty years
Story page 4

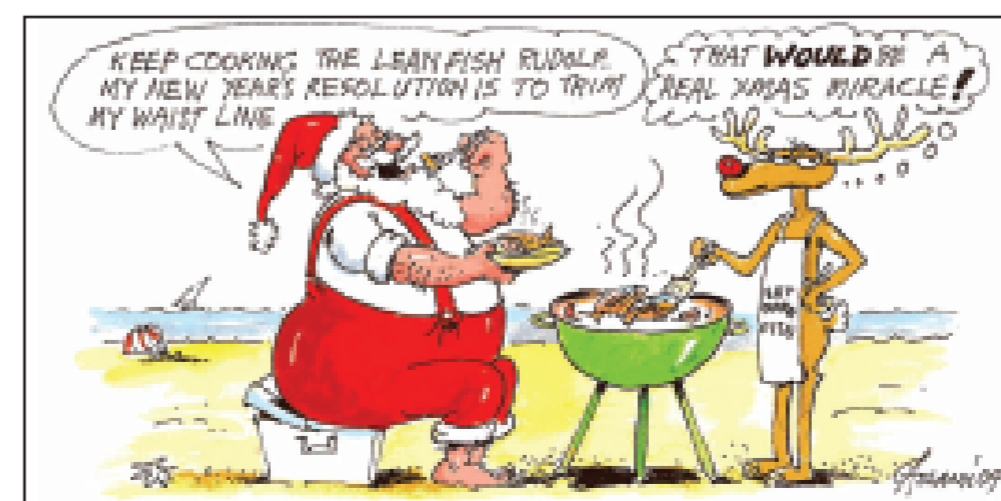


From Left to right: Con Mellis, Tony Nicholaides, Angus Nicholls, Nick, Steve Xenos (Junior), Jim Papadopoulos, Nick Geralis, Nikos Menechenios, Harry Georgakakis, Larry Hayes, George Lazaridis, Bill Mellios

Nick Geralis, (centre), from Saltwater Seafoods, celebrated his half century with a few friends, associates and a glass of pink champagne. Tony Nicholaides who worked for Nick's father, Con Geralis, between 1966 and 1970 remembers Nick as a young teenage boy fishing for eels off Number 2 South Wharf in his Caulfield Grammar uniform.

\$2.6 million for Oceanwatch and Seanet

Oceanwatch Australia has received \$2.6 million in funding to continue with its Seanet programme. The funding comes from the Australian Government and was announced by Mr. Tony Burke, Minister for Agriculture, Fisheries and Forestry. The funding is seen as recognition of the important work that Oceanwatch is doing through its Seanet programme. It will enable it to continue and assist industry to develop and implement cost effective and practical solutions that are good for fishing and the environment.
Continued page 5



Cartoon illustration Con Aslanis

Marine Stewardship Council annual surveillance of Western Rocklobster

On the 3rd March 2000, the Western Australia Rocklobster (WARL) fishery became the first fishery certified following a full and independent assessment against the Marine Stewardship Council (MSC)[1] standard.

To remain certified, all fisheries must complete an annual surveillance and after five years, undertake a further full assessment, using a panel of independent experts with experience in the fishery. In December 2006 the WARL fishery was re-certified after completing its second full assessment.

Since its re-certification, WARL has completed two further annual surveillances and the third annual surveillance of the Western Australia Rocklobster fishery was held in Perth at the beginning of November 2009; carried out by the independent and accredited certifier, Scientific Certification Systems (SCS). An update on this latest surveillance is as follows:

SCS are currently compiling a report following the annual surveillance, and will submit it to the MSC in December. Once compiled, the MSC will review the report to confirm it and see that it provides the necessary information to support the determination. Once confirmed, the report will be made public.

The MSC will hold a press conference to present the determination of the certifier along with the supporting data.

The same expert team that was used for the two full assessments was used again to ensure a thorough surveillance could be carried out. The three experts contracted by SCS for the surveillance have extensive combined experience in stock assessment, fishery ecology and management.

Prior to the annual surveillance, SCS had noted that a significant concern exists about the status of the breeding stock in the fishery and it was decided that the annual surveillance would include a full re-assessment of Principle 1 (P1) of the MSC standard. P1 covers the level of the stock and ensures that certified fisheries operate at a level which is sustainable for the target population. Further, SCS required that the following information be compiled and made available before the annual surveillance:

1. a new assessment of the status of the breeding stock showing how the stock compares to sustainability reference points for the fishery
2. an analysis of larval settlement data through September 2009.

The SCS Assessment Team will determine, based upon data provided by the client and the Department of Fisheries, input from other stakeholders and drawing on their own expertise, if there is a significant indication that the fishery is in jeopardy and if breeding stock levels now and into the future provide concerns for the sustainability of the stock.

In addition to the full re-assessment of P1, a review was carried out to determine if there have been any significant changes to the other two Principles of the MSC standard i.e. Principle 2, which ensures maintenance of the structure, productivity, function and diversity of the ecosystem on which the fishery depends; and Principle 3, which ensure the fishery meets all local, national and international laws and has a management system in place to respond to changing circumstances to maintain sustainability.

Did you know?

Ichthyology is the branch of zoology that is devoted to the study of fish. It comes from the Greek *ikhthos*, *ikhtho*, "fish"; and *logos*, *logos*, "knowledge." There are more fish species than the combined total of all other vertebrates; mammals, amphibians, reptiles and birds.

Pufferfish meat in Japanese cuisine is known as *fugu*. Pufferfish are also known as blowfish. Pufferfish contain tetrodotoxin, a substance that makes them foul tasting and often lethal to other fish. To humans, tetrodotoxin is deadly, up to 1,200 times more poisonous than cyanide. There is enough toxin in one pufferfish to kill 30 adult humans, and there is no known antidote.

There are more than 120 species of pufferfish worldwide. Most are found in tropical and subtropical ocean waters. In Japan the meat of some pufferfish is considered a delicacy and is extremely expensive. It is prepared only by trained licensed chefs who know that one bad cut means almost certain death for a customer. In fact, many such deaths occur annually.

continued from page 1

SeaNet is managed by OceanWatch Australia, a not-for-profit environmental organisation and was established by the commercial seafood industry in 1999.

"The long term security of funding provided by the Australian Government will enable OceanWatch Australia's SeaNet program to continue to assist industry to develop and implement cost effective and practical solutions that are good for fishing and good for the environment," said Grahame Turk, Managing Director, Sydney Fish Market.

It focuses on providing an environmental

Significant progress to ban deepwater gillnet fishing in the South Pacific Ocean

The Rudd Government has made significant progress towards an agreement to introduce a ban of deepwater gillnet fishing in the high seas of the South Pacific Ocean from February 2010.

The issue was on the agenda at the recent eighth international consultation on the establishment of the South Pacific Regional Fisheries Management Organisation in Auckland. Delegates from 20 countries showed overwhelming support for the ban but only have a short time to consider their participation.

Australia's Minister for Agriculture, Fisheries and Forestry, Mr. Tony Burke said it was vital for nations to continue to work together to ensure fish stocks are managed

extension service to the Australian seafood industry, through a unique network of fisheries conservation experts known as SeaNet officers. The program offers information and advice on how to improve fishing gear, techniques, technology and also provides practical assistance to preserve Australia's sustainable seafood industry.

SeaNet officers identify issues which directly relate to commercial and recreational fishing, and help to develop solutions which will benefit and strengthen the future of the industry. This is done by working with members of the Australian seafood industry, Government bodies, natural resource managers, researchers, businesses and local communities.

sustainably in the South Pacific. "This significant progress on deepwater gillnet fishing is the result of Australia's close collaboration with our regional partners. Deepwater gillnetting can present a significant risk to the long-term viability of some marine species." Mr Burke said.

Australia played an important role at the meeting in the establishment of the Convention on the Conservation and Management of the High Seas Fishery Resources of the South Pacific Ocean.

The new organisation will be able to take legally binding decisions that safeguard the marine ecosystems and protect the long-term conservation of fishery resources on the high seas of the South Pacific.

SHRIMP BAG TO BE MEASURED IN VOLUME NOT NUMBERS

In Victoria new arrangements are now in place that dispense with the tedious task of counting a legal take of 'swimming' shrimp.

Under the new arrangements, the collection of 'swimming' shrimp by recreational fishers is now subject to a volumetric limit of half a litre. Burrowing shrimp (including Bass yabbies) still has a numerical catch limit of 100.

Executive Director of Fisheries Victoria, Anthony Hurst, said the change removes the need for anglers to actually count small, live shrimp, which can be quite difficult and time consuming.

The actual number of swimming shrimp that can be taken in half a litre will vary depending on their size but will be around 100," Mr Hurst said. Swimming shrimp are caught using traps or dip nets.

A daily bag and possession limit of 100 for all shrimp species was implemented as a result of an earlier review of Victorian fisheries regulations.

A daily bag and possession limit of 100 for Bass yabbies was strongly supported in public submissions on the regulations review, and is the main reason this limit will remain for burrowing shrimp.

The new half a litre limit for swimming shrimp is more practical.

Fisheries Victoria has consulted numerous recreational fishers, VRFish, a number of angling clubs, as well as Seafood Industry Victoria, Aboriginal Affairs Victoria and the Victorian National Parks Association.

There have been no concerns raised about distinguishing between burrowing and swimming shrimp."



Kalliroe's Cooking

Kalliroe is of Greek Asia Minor descent and runs classes of traditional Greek cooking with Middle eastern influences. She may be contacted at kalliroe@tsiatis.com

Octopus in red wine

- 1.2 kg Octopus
- 1 teacup of olive oil
- 1 glass of red wine
- 2 soup spoons of red vinegar
- 5 fresh spring onions
- 4 small fresh chopped ripe tomatoes
- 2 bay leaves
- A little orange peel
- Salt and pepper

Wash the octopus, cut it into pieces and place it in a pot over a low heat. Let the pieces cook in their own juices. Once the juices have evaporated, pour in the oil, the finely chopped spring onions and the salt and pepper. Fry for approximately five minutes and then add the wine and vinegar. Allow this to boil for another three minutes, then add the orange peel, the bay leaves and the chopped tomatoes. Add just enough water to cover all the ingredients and place over a low fire. Allow to cook till all the water has evaporated. Serve warm with crusty home baked bread.

Registration now open for NSILP

Registrations are now open for the 2010 National Seafood Industry Leadership Program (NSILP). The leadership platform is provided through funding from the Fisheries Research and Development Corporation (FRDC) and developed, managed

and delivered by Rural Training Initiatives P/L. The NSILP 2010 is the only national, industry specific, leadership program for the Australian seafood industry and was designed in consultation with seafood industry people and their specific needs in mind.

Controlling Marine Debris Damage in the APEC

The damage caused by marine debris costs the member nations of APEC (Asia-Pacific Economic Cooperation) around \$US1.265 billion a year, according to a report prepared by the National Marine Science Centre in Coffs Harbour.

The report prepared on behalf of APEC was a first step in addressing the problem of marine debris.

Around 6.4 million tonnes of debris reaches the world's oceans each year, and approximately eight million items enter the sea everyday. The majority of the debris is plastic and comes from land-based sources.

"Marine debris is an issue that needs to be dealt with on a regional basis as littering in one country might have negative impacts in another country. However, until now, there has not been an awareness of the costs of marine debris on economies," said Professor Alistair McIlgorm, director of the National Marine Science Centre.

Industries such as fishing, transportation, tourism and insurance are directly impacted by poor management of debris.

The study also looked at the costs and benefits of controlling marine debris. Up to 80% of marine debris comes from land-based sources, highlighting the need for land and marine agencies to work together to combat this problem.

The best way to control marine debris is to stop litter from entering the ocean in the first place. There are methods in place to reduce litter entering the sea which are cost-effective.

Professor McIlgorm said the challenge was to get all APEC member countries to take action on this issue.

"The report is designed to assist the understanding of the costs and benefits of controlling marine debris, and to empower governments, industries and the community to take action," said Professor McIlgorm.



The majority of the debris is plastic and comes from land-based sources

Big reds in Bay

Recreational fishers once again have the chance to catch large snapper, known as 'big reds', which have arrived in Port Phillip Bay on their annual spawning run.

The Executive Director of Fisheries Victoria, Anthony Hurst, said indications are that the snapper season is showing great promise, with good quantities of fish between 3-5 kg and a good run of smaller fish in the 1-2 kg range.

"Many anglers are catching their daily bag limit in a short time," Mr Hurst said.

Fisheries Victoria monitoring programs indicate that most of the large snapper caught recently result from highly successful spawnings in the spring and summer of 1994/95, 1995/96 and 1997/98.

The smaller fish are from good spawnings in 2000/01 and 2003/04.

Fisheries Victoria scientists also suggest that strong spawnings in 2004/05 should see the good snapper fishing continue for the next few years.

Anglers are urged to 'know their limits' so that our snapper stocks are sustained and everyone gets a fair share of the fantastic fishing, now and into the future.

Mr Hurst said the current minimum legal size limit for snapper is 28cm and the daily bag

limit is 10 fish, of which only three may equal or exceed 40cm.

Fisheries Officers regularly patrol popular boat ramps and are well aware of the most productive areas of the Bay. Recreational anglers are also reminded it is illegal to sell or trade their catch.

Anglers found exceeding catch limits or selling their catch face significant fines.

Anyone observing anglers exceeding their catch limits or multi-tripping can report vehicle or vessel details to Fisheries Victoria's 24-hour reporting line 13 FISH (13 3474).

All information will be treated in strict confidence and will assist in planning patrols and enforcement operations when no immediate field response is possible.

November's 10 best sellers

Species	No	32kg
Flathead Tiger Irg.	2366	
Flathead Tiger sml.	2215	
Blue Grenadier	1762	
Whiting school	1693	
Ling gutted	1395	
Warehou silver	866	
Gummy shark	629	
Dorry-mirror	562	
Morwong	472	
Mixed fish	431	

SEAFOOD NEWS DEADLINES
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All out enticement

Never before has there been a free trade show for the seafood industry. Organisers of the *Seafood Show*, that is to be held on April 6th and 7th next year are going all out to entice as many participants as possible. This is a unique opportunity to raise money for worthy philanthropic causes and enjoy Victoria's Bellarine Peninsula. To top it off it is also tax deductible

A major event of the Seafood Show will be the 'Recognition Award Night' at Charity Restaurant. This is a complimentary event for

exhibitors and supporters. Victoria's Minister for Agriculture and Small Business the Hon. Joe Helper MP and Grant O Talbot, Chairman of the Queenscliff Seafood feast will jointly present exhibitors and supporters with certificates of appreciation for their contributions to the event and the Australian seafood industry. The night will also include complementary wine, seafood platters, live entertainment. Organisers think that it is the perfect opportunity to mingle with industry experts, official delegates, major sponsors, elected officials and of course, celebrities.

Dusky flathead fish frames wanted

Fisheries Victoria is seeking donations of dusky flathead fish frames from people who enjoy fishing around the Mallacoota estuary.

Senior Fisheries Officer, David Bull, said the fish frames – the remaining skeleton after fillets are removed – are needed by Fisheries Victoria scientists who are trying to better understand and manage dusky flathead stocks.

"The information collected from these frames will help us to learn about size composition of recreational catches, age structure, sex ratios and sexual maturity of these fish," Mr Bull said.

To help with this research work:

- Simply fillet your fish leaving the head and gonads attached.
- To deposit fish, visit the Mallacoota Ampol service station.
- At the station freezer, fill in a tag including the date and location the fish was caught.
- Place fish and tag in the freezer.

For further information on this project, please contact David Bull on (03) 5161 9520 or Matt Ward from Fisheries Victoria Research Branch on (03) 5258 0227.

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Conservation of the Mediterranean swordfish

At the 2009 Regular Meeting of the International Commission for the Conservation of Atlantic Tuna (ICCAT) held in Brazil, the European Union presented a new proposal which would lead to substantial progress in the conservation and management of swordfish in the Mediterranean.

In addition to closing the fishery for two consecutive months (October and November), the EU has proposed to give this closure more clout by introducing extra management measures. The closure periods are flawed, as by-catch of swordfish, by vessels fishing other species during the the closure period, have not been forbidden. This would change under the EU proposal and immediately lead to better protection for juvenile swordfish.

The EU proposal contains concrete measures to improve knowledge of the fisheries and its characteristics through the systematic collection of

better types of data. The data, would be analysed by ICCAT's scientists in 2010 in order to come up with an updated evaluation of the status of the stock and additional management measures. The European Commission strongly hopes that its proposal meets ICCAT's approval and thus enable the international community to better protect one of the most vulnerable and symbolic species in the Mediterranean.

The catching of swordfish dates back to ancient times. However, swordfish has recently been subject to high mortality, due to either direct commercial fishing or to incidental catches in other fishing operations. This has given rise to increasing international concern.

The proposal addresses concerns expressed by ICCAT members and by numerous environmental organisations, as well as the European fishing sector.

E.C, N.Z & U.S agree to fight illegal fishing

The European Commission has signed two administrative cooperation agreements with New Zealand and the United States in an effort to prevent, deter and eliminate Illegal, Unreported and Unregulated (IUU) fishing

The European Union has been committed in the fight against IUU fishing for over a decade, and has intensified its actions by adopting the IUU Regulation in September of 2008. The Regulation forms part of the EU fisheries control policy that will come into force on 1 January 2010.

A core element of the Regulation is the introduction of a catch certification scheme. The certification scheme will ensure that all mar-

itime fisheries products which are to be traded with the EU, are obtained in compliance with existing conservation and management measures.

The IUU Regulation applies to all fishing vessels engaged in the commercial exploitation of fishery resources in all maritime waters. It also aims to prevent, deter and eliminate IUU fishing that is linked to the EU, either through trade to and from its territory, or the involvement of EU nationals in IUU fishing activities conducted under any flag. It also provides a comprehensive legal basis for operational cooperation between third countries and the EU to combat IUU fishing more efficiently.

George Miriklis and Staff wish all their customers

Merry Christmas

Kalá Χριστούγεννα

Buon Natale

Chúc Mừng Giáng Sinh

Chúc Mừng Năm Mới



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CHARITY RESTAURANT

Members of the Queenscliff Seafood Feast and Phillip Island Ocean Resources Council are pleased to announce that on Good Friday, April 2nd, 2010 for one week only, the end of the festival Seafood Feast will be transformed into a sophisticated seafood restaurant.

Charity Restaurant will be a gentle reminder, combining exceptional ocean views and exciting seafood, fine spirit and the restaurant's support to Australia's only restaurant with the above commitment to social change.

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THREE AMAZING SEAFOOD EVENTS AND THREE GREAT ENDORSEMENTS !!!

"The Queenscliff Seafood Feast and Seafood Show in 2010 is a community celebration of Victoria's wonderful seafood. Staged in a beautiful location, it showcases our fresh, healthy and sustainable seafood, and recognizes the important contribution our fishing and aquacultural industries make to the social and economic prosperity of all Victorians." **The Hon John Brumby MP, Premier of Victoria**

"Good Friday, sumptuous Seafood and the Bellarine Peninsula - is there a better combination? The culinary delights on offer during the Queenscliff Seafood Feast really do take a beating and the Brumby Government is proud to support a fantastic event that supports a great cause in the Good Friday Appeal. I look forward to the trade-focused Seafood Show being added to the 2010 program and the benefits that can provide Victoria's fishing industry." **Joe Melzer MP, Minister for Agriculture and Small Business**

"The Queenscliff Seafood Feast and Seafood Show highlights the enormous contribution our seafood producers and businesses make to regional economies. The Show provides a great opportunity for families to sample the strength and quality of Australian seafood and it raises invaluable funds and awareness for our charities. Congratulations on such a fine event." **Tony Burke, Federal Minister for Agriculture, Fisheries and Forestry**

WWW.SEAFOODSHOW.ORG

Happy 20th Birthday Sydney Seafood School



Sydney Seafood School team - clockwise from top left: Vicky Wilhelmus, Lara Reynolds, Roberta Muir (SSS Manager), Julie Ray, Coralie Riordan, Brigid Treloar, Elizabeth Patchett, Jen Vickery, Fiona Baxter, Fiona Forsyth, Hannah Stephan, Vincenza Scalone

The crème de la crème of Sydney's food industry joined Roberta Muir and other guests to celebrate the Sydney Seafood School's twentieth birthday.

National Living Treasure Margaret Fulton was joined by most of Sydney's hatted chefs to celebrate the event.

The SSS was celebrating more than twenty years of teaching Sydney siders how to cook and enjoy quality Australian seafood. Only recently the school underwent a \$1 million refurbishment

Guests entered through the magnificent Sydney sandstone entry wall sculpted by Michael Purdy, winner of the Andrea Stretton Memorial prize for this year's Sculpture by the Sea. The auditorium was lined with tanned Atlantic salmon skin from Iceland and featured a bench top of fossil-rich Madagascan limestone. The walls of the practical kitchen, were decorated with chalkboard graffiti that incorporated recipes, cooking tips, statistics and a wall of beautiful fish drawings.

The dining room, with its massive 180-degree sepia photograph of Blackwattle Bay on one wall and its 'chandeliers' of fishnets filled with thousands of gently glowing light bulbs suspended on ropes, was ideally suited to the cool jazz sounds of Slide McBride.

The night would not have been complete without the many culinary delights prepared by some of the current and future top chefs on state-of-the art Fisher & Paykel appliances. Tetsuya's Terrine of Spanner Crab Wrapped in Nori vanished as fast as it was plated. Bon appetit and many happy returns SSS.



Master sushi chef Hideo Dekura & his assistant Atsumi-San



Restaurateurs Lucio & Sally Galletto with chef Janni Kyritsis (centre)



Roberta Muir, SSS Manager welcomes guests to the the schools twentieth birthday

Photos by: Danny Kildare

*Best wishes to
all for a most
enjoyable
Holiday Season
and success for
all your
endeavors in the
New Year*

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