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Season's Greetings and a healthy and prosperous
 2011 from the staff and Management of the
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SEAFOOD NEWS

SERVING THE AUSTRALIAN SEAFOOD INDUSTRY

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Roasted
 meats on
 special
 days

Educational
 fish
 posters

Fish
 nursery at
 Wingaloo



Marisa

International
 Seafood
 &
 Health
 Conference

Another six months

Tenants at the Melbourne Wholesale Fish Market have been offered another six months to stay at the present market site. The new offer expires at the end of June 2011. In its next issue, Seafood News will bring you a more detailed report on the tenant's reaction to the extension and a progress report on the construction of the new market site.

MERRY CHRISTMAS AND A HAPPY NEW YEAR
 TO ALL OUR READERS

Καλά χριστούγεννα και καλή χρονιά
 σε όλους τούς αναγνώστες μας

Banned or not banned? That is the question

Reports of China's decision to ban Australian rock lobster imports has sent shock waves throughout the Australian industry.

The ban is thought to be part of a crackdown on goods entering China through Hong Kong to avoid paying higher tariffs.

Reports of the ban has sent the price of lobster plummeting from \$53 per kg. to \$35 per kg. "The industry as a whole is being affected given the significant price crash. Not great for fishers but obviously good for the local market while the ban stays in place" said Anne Taranto, Executive Assistant of Australian Crayfish Enterprises.

Approximately 95% of the company's product goes to China "We and our Hong Kong business partners have been working

extremely hard with Chinese officials to get the ban lifted" said Ms. Taranto.

Negotiations between Australian and Chinese trade officials have been scheduled regarding the ban.

Minister for Agriculture, Fisheries and Forestry, Senator Joe Ludwig, and Minister for Trade, Craig Emerson, said according to Chinese quarantine and customs officials, there is no ban on imports of Australian rock lobsters.

"I am aware of the reports of problems with rock lobsters entering China. The Government is continuing to work with officers at the Australian Embassy in Beijing to investigate these reports" said Minister Ludwig.



DECEMBER 2010

Illustration: Con Aslanis



Terry Archontogiorgis, from Tim and Terry's at the MWFM, with an Australian Rock Lobster. A quality lobster that Chinese consumers have become accustomed to.

The government is also working closely with the Australian rock lobster industry to determine the exact nature of the problems being experienced.

Australian rock lobster is an extremely valuable export trade, with exports to China and Hong Kong in 2010 worth approximately \$300 million or 77 per cent of global exports.

"Australia is committed to an open and transparent trading relationship and will continue to work closely with industry and trading partners to secure trade into the future," Dr Emerson said.

It is believed that the ban will be short lived because of the good trading partnership that exists between China and Australia. China and Australia are important trade and investment partners of each other.

Norman Moore tells WA rock lobster fishermen of alternative markets.
 Page 2

In our next issue
 meet Victoria's new
 Minister for
 Fisheries

European Commission proposes science-based, sustainable fishing for 2011

The European Commission has adopted its fishing opportunities proposal for 2011 setting levels of total allowable catch (TAC) and fishing effort for the Atlantic, the North Sea, and international waters regulated by a Regional Fisheries Management Organisation. The proposal is based on scientific advice about the quantities of fish that can be caught sustainably. The Commission has discussed working methods with Member States and stakeholders and has taken into account their advice, while being consistent with the objective of achieving maximum sustainable yield (MSY) by 2015.

Science-based decisions are the only way to help rebuild fish stocks to levels that will sustain a healthy and profitable EU fishing industry.

In their scientific advice for 2011, experts of

the Scientific, Technical and Economic Committee for Fisheries (STECF) once more underlined the poor state of many fish resources in EU waters. The contribution of European fisheries to the economy and food supply is far smaller today than it was just a few decades ago. Progress towards bringing all European fish stocks to sustainable levels has been slow, because the fleets have not been able to adapt quickly enough to the scientific advice.

For some 72% of assessed stocks, overfishing is so serious that more fish would be caught if there was less fishing. Only some 40% of our assessed stocks are known to be fished sustainably. On the plus side there have been some improvements since last year, when these figures were 86% and 31% respectively; and there are clear improvements in some important stocks, such as hake and sole.

Educational fish posters

A set of four new educational fish posters, *Fishes of Tasmania*, was launched by Taroona High School student Jack Lark, the 13-year-old Junior Masterchef runner-up. *Fishes of Tasmania*, produced by the Department of Primary Industries, Parks, Water and Environment (DPIPWE) Wild Fisheries Management Branch, brings to life

more than 75 of Tasmania's better known fish species, each one anatomically accurate and identified by its scientific and standard fish name. Early in the new school year a free set of the posters will also be provided to all Tasmanian government primary and high schools, to help students to identify fish species.

West Coast Zone abalone season has ended

The Western Australian Department of Fisheries is reminding licensed recreational abalone fishers that Sunday 5th. December was the last fishing opportunity for the 2010 West Coast Zone season.

Senior Management Officer Martin Holtz said the conditions had been near perfect for the past five Sundays and most fishers seemed to easily collect their bag limits, within the one hour fishing window.

"With only five Sunday sessions over consecutive weekends, Western Australia's West Coast Zone abalone fishery is one of the world's most tightly managed recreational fisheries," Mr Holtz said.

The reduction in fishing time this season, by one session, was necessary to help manage the recreational catch to 40 tonnes.

"The final estimate of the season's catch will now be assessed, by researchers and the results are expected to be known early next month."

Mr Holtz said compliance with fishing arrangements had been high, with recreational fishers knowing the importance of maintaining the fishery in a sustainable way.

Most of the rule breaches detected however, related to excess bag limit or taking undersize abalone. From the metropolitan area between Yanchep and Mandurah, seven matters, dealing with a range of offences, are likely to

SEAFOOD NEWS DEADLINES

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Scientists confirm key fish nursery at Ningaloo

Ningaloo's whale sharks, the biggest fish on Earth, may be world famous but the area is also critical for numerous smaller species.

Ningaloo's place as one of the nation's most precious marine environments has been confirmed with new research identifying the region as a significant fish nursery site.

Studies undertaken by the Australian Institute of Marine Science (AIMS) in collaboration with the Department of Environment and Conservation (DEC) and the Western Australian Marine Science Institute have highlighted the importance of ensuring greater protection for key areas of Ningaloo.

AIMS scientist Martial Depczynski said the research confirmed that the northern and central parts of Ningaloo Marine Park in particular were important for many species of reef fish.

"One big surprise was that we found that the vast algal fields (Sargassum) in the park's lagoons act as important nursery grounds for various species of reef fish, including recreationally fished species such as the Emperors and functionally important groups such as the Goatfishes," Dr Depczynski said.

"These findings indicate that calmer lagoonal and back-reef areas are vitally important to the ongoing health of Ningaloo's adult coral and fish populations, as this is where nursery

grounds seem to be concentrated. "Over the past two years, researchers have been studying the reef to create a cost-effective and safe way to conduct a long-term monitoring program of reef health in the marine park based on the growth and recruitment of coral and fish.

"We will also be collecting further data next year to gain an understanding of how recruitment strength varies between years."

DEC marine scientist Kelly Waples said the project was designed to provide management agencies with a template of how best to monitor annual recruitment processes within Ningaloo Marine Park.

"The development of a long-term monitoring program that focuses on larval input is critical because it provides a benchmark of the future health of the Ningaloo reef system," Dr Waples said.

"This current research at Ningaloo Marine Park will add to the scientific knowledge now being gathered by DEC and will be used in the development of its broader marine monitoring program along the entire WA coast."

WAMSI's Ningaloo research projects are being led by DEC with work being undertaken by the University of WA, CSIRO, AIMS, Curtin University, WA Museum, Edith Cowan University and the WA Department of Fisheries.

Alternative markets do exist

Western Australian Fisheries Minister, Norman Moore has been advised restrictions imposed by the Chinese Government on Western Australian rock lobster being imported into China is forcing the beach price down.

"Lobster fishers need to be mindful of likely lower returns while the situation continues and make their own business decisions on whether they fish or not," Mr Moore said.

"WA is the largest exporter of rock lobster from Australia to China. At the start of the season it was expected that up to 60 per cent of this year's total allowable catch of 5,500 tonnes would be exported live to China."

The Minister said the State Government had introduced a quota system, which would help the market respond to fluctuations in demand and price.

In previous seasons, fishermen would be forced to continue to race to catch fish, no matter how much the price fell.

"Under quota, as prices drop, there is an incentive to leave lobsters in the water, allowing them to be caught later in the year, there is around nine months of the commercial season left, so fishers are now in a position to wait and watch the market," he said.

"Alternative markets do exist, such as Japan, Taiwan, the United States and parts of Europe.

"Some markets are price sensitive and may take more lobsters as prices fall. While they may be less lucrative, they provide options for our exported lobsters."

The State Government remains hopeful the situation in China will be resolved soon.

In Brief

Prestigious ARC Fellowships announced

Coral viruses and large fish migration will be under the spotlight, following the announcement that two Townsville-based researchers, Dr Madeleine van Oppen and Dr Michelle Heupel, have been announced as recipients of the prestigious Australian Research Council Future Fellowships, to be carried out at the Australian Institute of Marine Science.

Dr van Oppen will investigate the viruses associated with corals while Dr. Heupel will

use her Fellowship to investigate large fish migration, focussing on sharks and coral trout.

Large predatory fish are essential to a balanced ecosystem and require protection from overfishing. Understanding what conditions cause them to migrate outside their normal home ranges will enable marine park managers to better design protection zones, both now and under future climate scenarios.

Transfer of NMSC Contact Information to AMSA

In 2009, the Council of Australian Governments (COAG) decided to consolidate and simplify commercial vessel regulation. Part of this plan would involve the Australian Maritime Safety Authority (AMSA) taking on responsibility for developing national standards for all commercial vessels operating in Australia. Consistent with this decision, many of the National Marine Safety Council's (NMSC) functions

are being transferred to AMSA. In particular, the on-going oversight of the National Standard for Commercial Vessels (NSCV) is progressively being transferred to AMSA over the period from November 2010 to July 2011. At the conclusion of this period, the NMSC's Sydney office will be redesignated as an AMSA office; but will continue the role of developing and updating national standards for commercial vessels.

Roasted meats on special days

Australians are passionate about food. It's impossible to ignore the fact our culture is in the grip of a food revolution. Eating well is no longer the preserve of an elite. Cooking creatively is a mainstream aspiration and diners enjoy a cuisine that's an eclectic regional fusion of old and new worlds.

For many of us, the centrepiece of Australian cuisine is fish. Whether we're at home or at a restaurant, seafood is the culinary currency of celebration.



In previous generations we served roasted meats on special days, but in many homes, prawns, rock lobsters, fish and oysters are now more commonly served.

Seafood is lighter; it seems more suited to our climate. And of course, in an era when Australians seem to want to eat more and weigh less, fish is sold to us as a panacea to

our health problems. We want to give our children the healthiest start in life that we can.

And tastes have broadened enormously. We eat species our grandparents considered bait. Restaurants and cafes now offer everything from mussels to marlin. But as our palates

are educated and our curiosity constantly piqued, our expectations grow. And so does demand.

Most sustainable fish tend to be smaller, faster-growing species, and they're often the most local produce, the kinds of things we overlook and undervalue.

A tasty fish doesn't need to be exotic; it needn't be as long as your arm. The chances are your best choice is one of the species you caught as a kid: squid, herring, whiting, mudcrab, and mussels.

Macquarie perch bred in captivity

Industry & Investment NSW (I&I NSW) scientists at the Narrandera Fisheries Centre have bred the endangered Macquarie perch for the first time in captivity.

Using a new approach that involved the construction of an 'artificial stream' I&I NSW has been able to coax captive perch into thinking they were in a natural environment and as a result, both male and female Macquarie perch have reached breeding.

Past hatchery programs for the species have relied on capturing spawning-run fish from the wild, something that would best be avoided for an endangered species such as Macquarie perch.

The first of the eggs began to hatch at Narrandera Fisheries Centre in November and I&I NSW anticipates having several hundred juveniles to release into the wild in early 2011.

The breakthrough came after two years of preparation and research by "I&I NSW staff who drew on valuable advice from the Department of Primary Industries in Victoria (who have successfully artificially bred spawning-run Macquarie perch in the past), and

Native Fish Australia on how to obtain viable eggs and sperm from the captive fish and fertilise them in the hatchery.

Dr Dean Gilligan from I&I NSW said the captive fish used for the successful breeding program were from a remnant population of endangered Macquarie perch, rescued from the upper Lachlan catchment after their habitat was threatened by the recent introduction of redfin perch.

One hundred and twenty two Macquarie perch were being held in captivity at the Narrandera Fisheries Centre, in case of catastrophic collapse of the population in the wild, until a safe haven could be established and they could be reintroduced back into the wild.

Dr Gilligan said Macquarie perch populations began to crash by the mid 1900s, most likely due to habitat degradation associated with river regulation, fish passage barriers, land clearing and associated sedimentation and other forms of water pollution. The species has also suffered from competition for resources with, and exposure to diseases from, introduced fish species.

New legislation to combat illegal fishing

In a joint media release the Minister for Agriculture, Fisheries and Forestry, Senator Joe Ludwig and Parliamentary Secretary for Agriculture, Fisheries and Forestry, Dr Mike Kelly said the Federal Government has passed legislation that will improve the management of Commonwealth fisheries and strengthen arrangements to combat illegal fishing.

The Fisheries Legislation Amendment Bill (No.2) 2010 included amendments introduced by the Government in the Senate that will strengthen arrangements to combat illegal fishing, both in our remote subantarctic territories and closer to home.

"Illegal fishing is a highly organised, mobile and elusive activity undermining the efforts of responsible countries to sustainably manage their fish resources," Senator Joe Ludwig, said.

By addressing the technical issues in the legis-

lation, the Government hopes to avoid any possibility that foreign fishers could avoid prosecution.

"The amendments are also vital to enact joint fisheries enforcement activities between Australia and France in our Southern Ocean territories around Heard and Macdonald Islands," Dr Kelly said.

The legislation will also enhance the ability of the Australian Fisheries Management Authority (AFMA) to implement more effective and less costly fisheries management.

"The arrangements will result in better decisions and simpler and more efficient administration, and will see AFMA able to implement more efficient and effective sustainable fisheries management" Dr Kelly said.

For more information go to www.daff.gov.au/fisheries

Short term effects of seismic survey on scallops in Bass Strait

The results of the project titled "Assessing the short-term impacts of seismic surveys on adult commercial scallops (Pecten fumatus) in Bass Strait" are now finalised and available for release.

The study was undertaken by the Tasmanian Aquaculture and Fisheries Institute (TAFI) in the Bass Strait Central Zone Scallop Fishery between February and June 2010, to determine the short term effects of seismic surveying on adult Commercial Scallops (Pecten fumatus). The study aimed to determine the survival and health of adult scallops within impacted, semi-impacted and control areas up to two months after seismic surveying.

There was no evidence of short-term (less than 2 months) impacts from the seismic surveys on the survival or health of adult Commercial Scallops.

Samples of Commercial Scallops from the Bass Strait fishery are also being tested by the

Commonwealth Scientific and Industrial Research Organisation's (CSIRO's) Australian Animal Health Laboratory for evidence of biological causes of the high scallop mortality.

During the 2010 scallop season AFMA received numerous reports from industry that there was an increasing amount of dead and dying scallops being seen in the fishery. While some die off is a normal part of the life cycle, the reported level was concerning. Through a media release on 2 November 2010, industry members in the Bass Strait Central Zone Scallop Fishery (BSCZSF) raised concerns about impacts of seismic testing in Bass Strait, linking it to a loss of an estimated 24,000 tonnes of scallops with a retail value in excess of \$70 million.

At the request of the scallop fishing industry prior to the start of the 2010 fishing season, AFMA commissioned a study by TAFI into the impacts of the seismic survey on Commercial Scallops in the BSCZSF.

International Seafood & Health Conference

Organisers and participants of the International Seafood and Health Conference, held in Melbourne, should be congratulated for their effort and

determination. It is certainly not easy to organise and promote such an important event especially in the heat of Melbourne's Spring Racing fever.

Attendance levels on Saturday, the first day of the event were lower than anticipated, and attributed to the excellent Melbourne weather which favoured outdoor events such as the

Spring Racing Carnival. Sunday, was a different kettle of fish with over 5000 people attending the Conference, the exhibition, and enjoying the excellent seafood meals available.



The conference certainly lived up to its claim of being International, as many of its speakers and exhibitors came from all over the world. Among the exhibitors were the Vietnamese Association of Seafood Exporters, and the Alaska Seafood Marketing Institute. Nationally there were participants from FRDC, CRC, SSA, Vic. DPI, Tassal, CQ Foods, Humpty Doo Barramundi, Spring Bay Mussels, Marine Stewardship Council, North Melbourne Institute TAFE, William Angliss Institute and others from all parts of Australia, too many to mention here.

Celebrity chefs were paired with eminent scientists, and whilst they prepared seafood dishes, the scientists, who were standing next to them, provided food for the brain, relevant to seafood. Two of the world's foremost authorities on nutrition

and neuroscience, Professor Michael Crawford from the Imperial College, and Professor Tom Brenna from Cornell University, New York urged the Australian Government to take action against a looming "epidemic" of mental ill health.

The pair said that mental ill health will be in the top two burdens of ill health by 2020 if Governments don't address the issue through maternal and infant nutrition, education and food policies affecting agriculture and fisheries. Since the early 1970's it was identified that the marine oil, Omega-3 specifically the oil known as DHA was essential for brain development.

The solution to the problem lies in the consumption of more seafood.



Marisa's Recipes

www.allthingsicilianandmore.blogspot.com



SPAGHETTI CON ARAGOSTA O GRANCO SPAGHETTI WITH CRAYFISH OR CRABS

In the festive season, most cooks feel like cooking something different and seafood is often more likely to be presented to friends when they come for a meal.

Lobsters are very popular at Christmas time. Many think that they are buying crayfish for Christmas (because that is how they are labelled), but they are actually buying lobsters, lobsters are sea creatures and crayfish live in freshwater.

I often buy spiders (the legs), they can be quite meaty and very suitable for this pasta dish that requires cooked lobster. Although this recipe is

especially suited to lobster, other crustaceans can be used, including crabs. When I lived in South Australia, I was spoiled with Blue Swimmer crabs. You can buy them in Victoria, but they are not local. If you prefer local crabs, sand crabs are caught around Portsea, Rye or Sorrento.

I ate this pasta (see photo) in a beachfront restaurant in Mondello, a seaside town near Palermo, Sicily. It is made with their local crab. In my recipe I have added parsley and basil. I find it difficult cooking without herbs.



INGREDIENTS

spaghetti, 500g
cooked crayfish meat or crab meat, 600-800 g
extra virgin olive oil, ¼ cup
red tomatoes, 500g, peeled and chopped
garlic, 5 cloves, chopped finely
parsley, 1 cup cut very finely
basil, 7-10 leaves (I like to use several small sprigs with the leaves attached)
salt and freshly ground pepper or chili flakes to taste

PROCESSES

Make a tomato salsa with ¼ cup oil, 2 cloves of garlic, the tomatoes and a little salt and pepper. Mix the ingredients together and allow the sauce to reduce, uncovered, to a cream like consistency. Take off the heat. Cook the crabs lightly (enough to kill them). Remove as much crab or crayfish meat as you can, but leave some of the entire legs for decoration. Cook the pasta and while the pasta is cooking, heat the rest of the extra virgin olive oil, add the other cloves of garlic and sauté the crab or crayfish meat for a few minutes. Add the parsley and mix it through the hot mixture. Add this to the hot salsa (you may need to reheat this) and toss it through. Combine the hot, drained pasta with the sauce and mix well. Add basil and present to the table.

- 1 L to R: Martin Bowerman, Roy Palmer, Exhibition Chairman, Professor Gilles Boeuf, Professor Michael Crawford, and Professor Tom Brenna.
- 2 L to R: Michael Canals of CQ Foods and Dan Richards of Humpty Doo Barramundi who travelled all the way to Melbourne from the Northern Territory to exhibit the quality of his Barramundi.
- 3 Randy Rice from the Alaska Seafood Marketing Institute with some very creative, interesting and artistic material on how to promote seafood.
- 4 The delegation from the Vietnamese Association of Seafood Exporters. Seafood imports into Australia, from Vietnam, in the recent past have increased to over a \$140 million annually.
- 5 Roy Palmer (left) with the winner of the seafood competition and retired seven hats chef George Hill
- 6 Lucinda Macdougall from the William Angliss Institute (Melbourne) about to demonstrate how to cook a fresh barramundi.



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



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