

A belated Happy New Year to our readers who follow the Chinese calendar



The commencement of Chinese New Year on January 23rd marked 2012 as the Year of the Dragon. The Chinese calendar has been in continuous use for centuries and predates the International Calendar (based on the Gregorian Calendar) in use at the present The Gregorian has been in use for 430 years.

Chinese New Year starts with the New Moon on the first day of the new year and ends on the full moon 15 days later. The 15th day of the new year is known as the Lantern Festival, which is celebrated at night with lantern displays and children carrying lanterns in a parade.

The Chinese calendar is based on a combination of lunar and solar movements. The lunar cycle is about 29.5 days. In order to "catch up" with the

solar calendar, the Chinese insert an extra month once every few years (seven years out of a 19-year cycle). This is the same as adding an extra day on a leap year. This is why, according to the solar calendar, the Chinese New Year falls on a different date each year.

The Chinese Dragon, or Lung, symbolizes power and excellence, valiancy and boldness, heroism and perseverance, nobility and divinity. A dragon overcomes obstacles until success is his. He is energetic, decisive, optimistic, intelligent and ambitious. Unlike the the negative energies associated with Western Dragons, most Eastern Dragons are beautiful, friendly, and wise.

Children born during Dragon Years enjoy health, wealth, and long life.



The Christmas shopping rush for seafood was hectic at the queen Victoria Market in Melbourne, and Ange Christopoulos (centre back), from Deep Blue Seafoods, with his staff, were more than happy to show their customers the quality of their seafood. Ange has been in the seafood industry for twenty four years; twenty-one of those in the wholesale sector, and three in retail.

Export Potential for Tasmanian Oysters

The export of Tasmanian oysters has the potential to significantly increase the value of the industry to the State, according to Tasmanian Deputy Premier Mr. Brian Green.

Mr Green, who officially opened the Tasmanian Oyster Company new factory at Cambridge, could see export sales grow by 400 tons, or around 400,000 dozen oysters. The facility received AQIS approval to export live Pacific Oysters.



"We are now seeing high quality Tasmanian oysters exported every week to customers in Japan, Hong Kong, Singapore and mainland China with smaller volumes also being supplied to Europe," Mr Green said.

The export push is being driven by Tas Prime Oys-

ters which is made up of a consortium of oyster growers headquartered at the new factory.

Tas Prime Oysters is now the largest producer and supplier of Tasmanian oysters and has a strong focus on increasing export sales.

"The global oyster industry is iconic and links closely with the coastal and food cultures we pride ourselves on in Tasmania," said Mr. Green. Tasmania currently produces almost four million dozen oysters a year and employs over 300 people

at marine farms and hatcheries around the State.

"Our oysters are sought after as a premier quality product and the industry is now worth well over \$20 million a year. Tasmania's oyster industry is providing investment and jobs in regional communities and has a bright future," Mr Green said.

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NSW emblem fish shot

"Anyone who undertakes any sort of fishing on our waterways needs to know the rules, ignorance is no excuse. NSW DPI will not tolerate the spearing of Blue Groper and penalties can range up to a maximum of \$11,000."

Mr Tritton said the 49-year-old man was found snorkelling, carrying a speargun, adjacent to a small inflatable boat on the southern side of Twofold Bay.

When interviewed, the man admitted to spearing the four Blue Groper.

The man was formally interviewed and was issued a \$500 penalty notice on the day.

A recreational fishing licence must be held for all methods of fishing in NSW.

In NSW Groper can be only taken by using a rod and line or a handline. Groper cannot be speared

and have been protected from spear fishing since 1969. Groper cannot be taken and/or sold by any method of commercial fishing. There is a bag limit of 2 Groper per day. There is a size limit of 30 cm (only 1 of which can be longer than 60 cm). People must also comply with any additional restrictions which apply in marine parks and aquatic reserves.

The Blue Groper became the official fish of NSW following the death of "Bluey" at Clovelly in 2002, who was killed by an unknown spear fisherman.

It is protected from spear fishing because it is so tame and inquisitive, so it is highly vulnerable to this method of fishing.

The Blue Groper presents in several different colours including blue, green, brown and red and changes sex from female to male during its life cycle.

The largest specimens are males that are coloured the bright blue from which it takes its name.

SEAFOOD NEWS

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When the lights go on again



At the time Seafood News was going to press work at the Melbourne Seafood Centre was almost complete.

An air of excitement has been building within the Victorian seafood industry regarding the new facility since its announcement.

July 2011 was a very dark time for the Victorian industry with the threat of the imminent closure of the old Melbourne Wholesale Fish Market. Fortunately logic prevailed and a catastrophe was averted.

When the lights finally go on at the Melbourne Seafood Centre a brighter future awaits the whole of the Victorian seafood industry, without exception.

Photo: Damian Brierty

"Window to the future"



SARDI scientist Dr. Adrian Linnane with rock lobster.

South Australian Government-supported research has opened a "window to the future" for South Australia's rock lobster industry by providing a strategic insight into the success of future seasons up to five years in advance.

Fisheries Minister Gail Gago said the improved catch rates currently being observed this season in the Southern Zone rock lobster fishery were predicted several years ago by SARDI scientists based on the monitoring of rock lobster larvae, called puerulus.

"Very few fisheries have the luxury of knowing what is likely to happen so far in advance, and therefore the ability to intervene early to ensure the fishery remains healthy and sustainable," Ms Gago said.

Southern Zone rock lobster fishers have already caught 60 percent of their 1250 tonne quota just three months into the eight-month season, while Northern Zone rock lobster fishers have caught half their 310 tonne quota in just two months.

"Given the decline in the Southern Zone rock lobster's fishery status over recent seasons, it is important that we afford protection to the pulse of recruits currently entering the fishery," Ms Gago said.

"This will enable the rock lobster biomass to rebuild and thereby ensure the fishery remains sustainable into the future."

SARDI scientist Adrian Linnane said high levels of puerulus were observed across all study sites in 2005 and 2006. "In the Southern Zone it takes five years for a puerulus to grow to adult size," said Dr Linnane.

"We were therefore able to advise PIRSA and industry stakeholders that while the fishery had declined in recent seasons, things would likely

improve in 2010 and 2011."

"These predictions proved to be correct, with catch rates increasing by 56 percent in 2010 and by a further 20 percent so far in 2011."

SARDI researchers have been monitoring puerulus across the Southern and Northern Zone fishing areas since the mid 1990s, using collectors that mimic the reefs puerulus naturally settle in.

Dr Linnane said the collectors were located at sites all around the coast from Port MacDonnell to Port Lincoln, and they were checked every month on the full moon when puerulus settlement is highest.

Rock lobsters in captivity have been known to survive for up to 35 years.

Their reproductive life spans between 10 and 15 years, and while female lobsters can carry up to 600,000 eggs at a time, only one percent survive to become adults.

Ms Gago said that while the puerulus monitoring has proved to be a valuable predictive tool, the results are not directly used by PIRSA to set the annual total allowable commercial catch (TACC) limit.

"The two key biological performance indicators used to set the TACC are commercial catch rates of pre-recruit (undersized) and legal sized lobsters," she said.

"It is widely acknowledged that the Southern Zone rock lobster fishery is one of the best managed in the world.

"Commercial fishers make extremely valuable contributions to the research effort by helping with voluntary pot sampling, survey work and providing information on tagged lobsters."

NSW emblem fish shot

The NSW Department of Primary Industries (NSW DPI) has fined a man for spearing four Blue Groper, the official fish of NSW, at Twofold Bay at Eden.

The 49-year-old man was caught as a result of a routine fisheries inspection by NSW DPI Fisheries Officers.

NSW DPI Director of Fisheries Compliance, Glenn Tritton, said there are strict rules for catching Blue Groper in NSW.

"It is very disappointing to see the illegal taking of our State emblem, especially when it has been protected from spear fishing for more than 40 years," Mr Tritton said.

Continued page 6

Australian Blue Mussel Meat

Quick and easy to prepare and can be added to seafood platters, tapas, soups, stews, and Bouillabaise.

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Vote of Confidence in Tasmania's Aquaculture Industry

Tasmania's Deputy Premier, Bryan Green, has hailed the multi-million dollar investment by Petuna Seafoods as a vote of confidence in the future of Tasmania's aquaculture industry.

Mr Green welcomed the expansion of Petuna's trout and salmon processing facility at East Devonport which will boost production and create up to 50 new jobs.

"The rapid rise of Tasmania's aquaculture industry has been a great success story and its potential is extremely positive news for the Tasmanian economy. Petuna is one of our leading seafood companies and is playing a very significant part in the growth of the industry," Mr Green said.

Petuna's \$7.4 million expansion will enable it to double its production capacity and this development is another important milestone for the company with its long and proud history

Mr Green acknowledged the hard work and vision of Peter and Una Rockliff in over 50 years involvement in fishing and fish processing.

The State and Federal Governments supported the expansion with \$1 million from the jointly funded \$20 million North-West Innovation and Investment Fund.

Tasmania's salmon and trout industry employs around 1200 people and last year production was worth close to \$380 million. Mr Green said Petuna was a key player in expansion plans for salmon farming in Macquarie Harbour on the West Coast.

The Marine Farming Planning Review Panel is currently considering the proposal and is expected to make a recommendation in the first half of this year.

The National Law to replace State and Territory laws

The exposure draft of the Marine Safety (Domestic Commercial Vessel) National Law Bill 2012 is now available for public comment at www.nationalsystem.amsa.gov.au

The National Law Bill will implement the decision of the Council of Australian Governments (COAG) in August 2011 to create a single National Law to regulate the safety of all commercial vessel operations in Australian waters. It will also establish a single National Regulator for commercial vessel safety - the Australian Maritime Safety Authority (AMSA).

The National Law primarily aims to provide the legislative basis for the National Regulator and allow the implementation of the new National System for the regulation of commercial vessels and crew in Australia to commence on 1 January 2013.

The National Law is intended to replace current State and Territory laws governing the operational safety of commercial vessels, in particular their construction, operation and crew qualification standards. Although it is being developed using these laws as a base, the National Law will be one Commonwealth law applied by the jurisdictions to fill any 'gaps'. This will ensure national coverage and allow any standards, rules and subordinate legislation (such as regulations and Marine Orders) to have consistent application and effect



The National Law IS to replace the current State and Territory laws that regulate the safety of all commercial vessel

Grants for growth of native fish population

Habitat Action Grants of almost \$550,000 will be provided for a range of onground native fish rehabilitation projects across NSW. The funds are from the NSW Recreational Fishing Trusts.

Twenty-five Habitat Action Grants have been allocated this year to recreational anglers, community groups, landholders and local councils to restore and rehabilitate freshwater and saltwater fish habitats.

The Habitat Action Grants in one way of how money raised from the recreational fishing fee is being used to support the improvement of fish populations across NSW.

Rehabilitation of fish habitat will provide long-term sustainable benefits for native fish stocks which will ultimately provide a substantial benefit for anglers and provide more opportunities for rural and regional communities to promote local tourism.

Recreational angling is the backbone of many local communities, stimulating the local economy and bringing jobs and investment.

The 25 projects that were funded cover many popular fishing spots in NSW and include:

Saltmarsh and mangrove rehabilitation in a number of coastal estuaries;

Opening up nearly 100 kilometres of habitat for fish through the remediation of three fish passage barriers in the Hunter and Central West catchments;

Enhancing in-stream habitat through river bank stabilisation and the installation of woody habitat such as the construction of snag complexes in the Macquarie Rivulet and the Hunter, Talbragar and Queanbeyan rivers; and

Restoration of fish nursery areas such as significant coastal wetlands at Tomago Wetland in the Hunter Estuary, Belmore Wetland in the Macleay catchment and Tambourine Bay Wetland on the Lane Cover River.

All money raised by the NSW Recreational Fishing Fee are placed into the NSW Recreational Fishing Trusts and spent on improving recreational fishing in NSW.

Commercial fishing licence suspended

A Scarborough rock lobster fisher has had his commercial fishing licence suspended for the rest of the current season (until 31 August 2012) after the State Administrative Tribunal upheld a decision by the Department of Fisheries WA.

the orderly conduct of Western Australia's commercial fisheries, he added.

This decision upholds the Department of Fisheries' power to maintain standards of discipline in the industry.

In February 2008, the fisher was convicted of interfering with another fisher's lobster pots off Lancelin in 2006. He was fined \$2,500.

The Department of Fisheries' Executive Director of Regional Services, Bruno Mezzatesta, said the suspension was aimed at helping maintain professional standards in the industry.

It also reinforces the fact that while the courts can impose penalties, the department has the power to suspend licences in certain circumstances.

Mr Mezzatesta said the vast majority of fishers acted responsibly and adhered to the State's fishing rules.

He confirmed the Department of Fisheries would continue to be vigilant in upholding the rules that regulate the operation of the commercial fishing industry.

Anyone who suspects illegal fishing or illicit fish trading activity is taking place anywhere in the State is urged to call FishWatch on 1800 815 507.

The department had a responsibility to ensure

Marron season changes

This years marron season, which began in January the 8th and finished on February the 5th, saw the introduction of a reduced daily bag limit and a possession limit change. The changes are a precautionary measure to deal with changing environmental conditions.

Department of Fisheries Manager of Strategic Fishing Policy Nathan Harrison had said "for the new season the daily bag limit will be reduced from 10 to eight marron and the possession limit will drop from 20 to 16 marron in non-trophy waters."

Existing marron fishing rules applying to trophy waters will not change and the precautionary measures to adjust bag and possession limits in all other waters will be reviewed at the end of the season to assess the impact of recent higher rainfall.

The reductions have been necessary because rainfall in the region for 2010 was the lowest recorded and, despite some unexpected good winter rains last year, there is ongoing uncertainty about future rainfall levels for the South West.

Rainfall in Perth has declined 20 per cent in the past decade and run off into dams has fallen by 60 per cent.

Mr Harrison said Reefishwest, the peak recreational fishing body, supported the precautionary measures to protect marron stocks, and would also help raise awareness of the rule changes with recreational fishers.

"The Department of Fisheries will run a communications campaign to get the message out about the changes to the bag and possession limits in non-trophy waters.

An expert committee of freshwater fisheries stakeholders, including Reefishwest and Department of Fisheries' managers and researchers, reached consensus on the changes and put a recommendation to the Minister for Fisheries Norman Moore, which he has approved. A licence is required for recreational marron fishing during the season.

IN BRIEF

Contact your Parliamentarian

The Seafood for Australia website (www.seafoodforaustralia.com.au) is continuing to be updated with information regarding the proposed marine reserve network and marine bioregional plan. A new feature of the site will be, politicians database. The database will be available in the near future and the will provide the industry and all who support the it the opportunity to contact their parliamentary representatives and voice their concerns regarding the marine bioregional planning processes and its impact on the seafood industry.

NSIA supports FRDC and SFM

The National Seafood Industry Alliance (NSIA) telephone conference held on the 23rd of January has strongly supported the initiative taken by the Fisheries Research and Development Corporation (FRDC) to promote the science and best practices that underpins the Australian seafood industry.

In addition, NSIA applauds the Sydney Fish Markets (SFM) in supporting a visit from Professor Ray Hilborn* who will be in Australia during the last week of February to discuss fisheries management with a range of chefs and politicians in both Sydney and Canberra.

Also a range of grant proposals were discussed that align NSIA priority areas, these included collation of information on industry EMS's, Codes of Practice, Country of Origin Labelling

and resource access issues between the oil and gas sector and the fishing industry. The NSIA is keen to support project proposal that align with its key priority areas of resource access, sustainability, improving industry profile, federal cost impacts and research, development and extension investment.

The NSIA is pleased that Senator Joe Ludwig has retained the Fisheries portfolio and looks forward to continuing to work collaboratively with Senator Ludwig to progress key NSIA priority areas on behalf of industry.

**Ray Hilborn is a Professor in the School of Aquatic and Fishery Sciences, University of Washington specializing in natural resource management and conservation.*

Man injured in Coral Bay shark attack

A 26-year-old man sustained lacerations to his forearm after being attacked by a three metre shark at The Lagoon, north of Coral Bay in Western Australia.

The eco tour operator was snorkelling with a tour group about 500m offshore when he was attacked at 11am by what is believed to be a tiger shark.

He was helped to shore by a number of tourists.

The man was treated at the Coral Bay nursing post before being flown to Perth by the Royal Flying

Doctor Service for further treatment.

Department of Fisheries research scientist Dr Mike Moran said tiger sharks were abundant off Ningaloo Reef where the man was attacked.

However, Dr Moran said shark attacks in the area were rare.

He said tiger sharks lived mainly in warmer waters. They were fairly common as far south as the Abrolhos Islands but became rarer as you travelled south.

Wines with meals at SSS

Sydney Seafood School manager, Roberta Muir, says she has observed a number of trends emerging in recent years within the food industry.

"The cult of the celebrity chef continues to grow, and people want a chance to really connect with them, to pick their brains," said Ms. Muir.

A frequent request which they get at the Sydney Seafood School is for smaller classes, where people can cook in pairs.

"We also know that guests are keen to try a range

of wines with their meal"

To accommodate for this the School has introduced special dinner party classes hosted by leading chefs with a wine expert matching a different wine to each course.

"These classes have a more intimate format, with just twenty guests cooking in pairs under the chef's guidance to prepare a three-course menu (including dessert). They then sit down at one long table with the chef and sommelier to enjoy the meal and discuss the food and wine".

Bus stop bust

Two Melbourne men are facing serious penalties after allegedly being caught waiting for a bus to carry away 254 abalone illegally taken from the inter-tidal zone at Beaumaris.

Fisheries Officers who caught the men said 249 of the abalone were undersized.

They were caught during Operation Abyss, a statewide operation specifically targeting the illegal take of abalone and shellfish in the intertidal zone areas of Victoria.

Case Officer for Operation Abyss, Ben Amey said the intertidal zone is the area from the high tide mark to where the water is at least two metres deep and is very sensitive and highly vulnerable to over harvest.

"To protect this area, regulations were introduced to include no taking of abalone and other molluscs from these areas across Victoria," Mr Amey said.

New directors and new member for SSA

Seafood Services Australia Ltd. has welcomed The Aquaculture Council of Western Australia as a new member and also its two new directors, Angus Callander and

Pheroze Jungalwalla. Angus and Pheroze have replaced retiring Directors Peter Walker and Justin Fromm.

Positive signs for Gladstone fish health

Latest results from fish sampling in Gladstone in December have shown encouraging signs of improvement in fish health.

Fisheries Queensland Habitat and Assessment General Manager John Robertson said observers went out fishing in December with commercial fishers to monitor fish health in the harbour and surrounding waters.

"We caught and visually inspected 37 barramundi from the harbour and 517 from the freshwater section of the Boyne River," Dr Robertson said.

"It's still early days, but we've found a general improvement in the health of barramundi from the harbour in December 2011 compared to our monitoring in October 2011 with the percentage of totally healthy barramundi increasing from 32% to 54%.

There was a noticeable decrease in the number of barramundi with eye problems and lesions, and although skin redness was still present, it was not to the extent we had seen previously.

Only one fish (3%) was observed with an eye problem in December compared with 39% in October, while the percentage of barramundi with lesions or ulcerations decreased from 17% to 8%.

There were also no external parasites on barramundi observed in December.

Dr Robertson said barramundi were surveyed in the freshwater section of the Boyne River to tag fish to monitor their movement and any change in health condition over time.

"All barramundi caught in the freshwater were in a healthy condition," Dr Robertson said.

Other fin fish species also continue to be monitored in the harbour, with 95% of the 197 fish examined in December found to be healthy, which is consistent with October findings.

Of the 29 sharks and rays caught in Gladstone, none had lesions and 13 sharks had minor discolouration. Only one shark was described as having a large area of skin discolouration and one with discolouration over the majority of its body.

Dr Robertson said mud crabs were sampled extensively in December after reports from commercial fishers about shell abnormalities.

Fisheries Queensland observers went out with a number of commercial mud crab fishers to monitor the fishery from the Narrows south to Turkey Beach.

Of the 939 mud crabs observed, only 6% were identified as having shell abnormalities, which is similar to levels previously documented in the late 1990s.

"We have a lot more sampling and testing we want to do before we can have a final assessment of fish and crustacean health, but at least these results are a positive sign for Gladstone fishers.

"To build the full picture of fish health, Dr Robertson is urging commercial fishers to report catches of ill health, including the proportion of the whole catch and the location."

To report fish showing signs of ill health, contact Fisheries Queensland on 13 25 23.

Trout stocking for Victorian lakes and rivers

Almost 700,000 trout and salmon were stocked into 135 waters last year by the Victorian Coalition Government to improve fishing opportunities for freshwater fishers.

Agriculture and Food Security Minister Peter Walsh said 2011 was a big year for trout production at the Department of Primary Industries (DPI) Snobs Creek fish hatchery, as many lakes had filled following drought-breaking rains and were in terrific condition to be stocked.

"Several of our newly filled lakes produced outstanding fishing last year so it made sense to stock them again with help from revenue obtained through the sale of recreational fishing licences," Mr Walsh said.

The stand-out performer in 2011 was Lake Bolac, which produced large numbers of rainbow trout between 2kg and 3kg. Other standout performers last year were Lake Tooliorook, Hepburn Lagoon and Lake Elingamite which provided exceptional trout fishing for fly, bait and lure anglers.

Further afield, several waters received trout for the first time in years including Lake Toolondo in the Wimmera, which was once one of Victoria's most productive and popular trout fisheries. It was stocked with 40,000 brown trout and 5,000 rainbow trout.

"Before the drought, Lake Toolondo was known to produce brown trout over 4kg so there are many people hoping our stocking pays dividends in years to come," Mr Walsh said.

Lake Marma, near Murtoa, and Pykes Creek Reservoir, near Ballan, were also additions to the stocking list in 2011, receiving 1,000 and 5,000 trout respectively.

For more about fish stocking and a full list of waters stocked with trout and native fish, such as Murray cod and golden perch, visit www.dpi.vic.gov.au/fishing

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At the Fish Market NYC and other places

Like the former Melbourne Wholesale Fish Market, Fish Market New York City, is of similar design, a long hall with refrigerated stalls on the sides and the product displayed on the floor as Michael Canals of CQ Foods found.



The Fish Market NYC has a similar design to the former Melbourne Wholesale Fish Market, a long hall with refrigerated stalls on each side.

During his recent trip to the United States Michael Canals of CQ Foods visited the New York Fish Market took a number of photographs for Seafood News and made a few observations about that market.

We began by asking Michael what time the market opened. "The market is open from 1:00 am till 7:00 am. with buyers permitted to come in at 5:00 am. Its design is similar to the former Melbourne Wholesale Fish Market. That is, a long

hall with refrigerated stalls on each side and the product displayed on the market floor.

Local fishing boats send their catches to the New York Market but very little of the seafood sold there is locally caught. Much of it comes from further up the East coast, from places like Gloucester, Rockport and Maine and a high volume is flown in from other parts of the US and overseas such as Scottish salmon packed in polystyrene boxes.

Most of the seafood is packed in waxed cardboard boxes without plastic liners, similar to what was used here years ago to pack lettuce and other vegetables. Very little of it comes in bulk bins or plastic tubs. Some of the crabs on display were in bamboo crates.



Crabs in bamboo crates on display

Not all seafood consumed in New York is sold through the market. Large wholesale companies do supply the market but also by-pass it. Buyers who have built good relationships with suppliers have their seafood delivered directly to them.

Stall holders at the market seem to be family concerns that have evolved over the years similar to what has happened at the Melbourne Wholesale Fish Market.

Some stalls specialized in specific species of fish while others had a variety of seafood. The stallholders are basically fish sellers they do not fillet fish or carry out any other type of processing. There are no sales auctions held seafood is sold by private treaty sales where buyers compete with each other for the best price.

Australia's seafood industry is on a very similar level to the American industry and in certain aspects may even be above it. In terms of our funding for research and development we stand fairly

well in comparison to the US. The way we manage our fisheries may even be better than theirs management.

The quality of our fish in comparison to the US product is very good. "Some of our fish here can easily stand up to the product I saw there and in some cases even beat the US quality" said Michael

"Where we tend to fall behind the Americans however is in the promotion of the product to the wider public and the promotion of seafood consumption"

From New York Michael travelled to Washington and attended the World Seafood Congress. From Washington he went to Boston which is renowned for its oysters and lobster and found many restaurants selling them at very affordable prices.

His next stop was Rockford, a town similar to Victoria's Queenscliff and like Queenscliff geared to tourism. From there to Gloucester, a working fishing village with fishing boats and fish factories.

On the way back to Australia he stopped by Hawaii and was amazed by what he saw.

Although there is very little seafood caught locally he visited a small local supermarket on the quite side of the island of Awahou and was amazed to see that the seafood section was quite large with a dedicated sushi sushimi section and an employee making sushi on the spot. They also had a large display of Poke, in different marinades that was advertised very widely. The supermarket sells hundreds of kilos of Poke per week with a weekly value of \$250,000 US. Much of the tuna used in Poke was imported frozen.

Michael Canals is the fourth generation member of his family to be involved in the seafood industry.

whole district" said Pio Radikedike, site manager for Veratavou, Viti Levu in Fiji.

Dr Hugh Govan, advisor for the LMMA Network, says the combination of local community knowledge and scientific research is invaluable.

"Communities in the Pacific are well placed to manage their own fisheries as they still usually have traditional and local knowledge of their areas and resources. In fact over 400 communities are known to be managing their inshore areas in the Pacific," he says.

"However, communities gain much from access to scientific information on aspects of biology and ecology or experiences of communities elsewhere to help improve their management practices in the face of emerging modern challenges."

The information sheets will be distributed to communities across the Pacific. Funding for the printing and distribution of the information sheets was provided by the European Union-funded SciCOFish (scientific support for the management of coastal and oceanic fisheries in the Pacific Islands region) project.

"What is unique about these sheets is that, together, the SPC and LMMA Network are trying to get a consistent message to all Pacific communities in terms of resource management," says Ian Bertram, Coastal Fisheries Science and Management Adviser for the SPC.

Pacific communities better able to save reef fisheries with new information sheets



SEAFOOD NEWS 3

Sea cucumbers, lobsters and other fish species are in danger of disappearing from Pacific island fisheries unless they are protected by villagers and local fishermen through measures recommended by a new series of information sheets.

Actions such as reducing or stopping the use of SCUBA to fish for such species are some of the measures recommended in 16 information sheets, especially targeted at Pacific Communities, and launched recently in Suva, Fiji.

The sheets, developed by scientists and managers from the Secretariat of the Pacific Community (SPC) and the Locally-Managed Marine Area (LMMA) Network, are in response to the urgent need to protect the region's coastal fisheries in the face of projected climate change impacts and increasing population growth.

The Pacific population is predicted to increase by 50 per cent by 2030 and already many reef systems are struggling from intense fishing pressure.

SPC research indicates that tropical Pacific reef fish populations could decline by up to 20 per cent by 2050 and up to 50 per cent by 2100. Climate change will affect fish population distribution and numbers as rising sea temperatures reduces the food available to reef fish and changes the timing and success of fish reproduction.

Most coastal communities in the Pacific rely on reef fisheries for food, and fewer fish in their catches will increase the gap between available fish and the protein needed for their food security.

The average annual consumption of fish per person (including shellfish) by coastal Pacific populations ranges from 30–118 kilograms in Melanesia, 62–115 kilograms in Micronesia, and 50–146 kilograms in Polynesia. This is significantly more than the annual consumption globally of just 17 kilograms per person.

"It's good to have something ready for our next generation. I see that there's plenty of fish, but we know that it takes many years for the growth of the coral and for fishes to give birth," said Kini Ravonolola, Votua Village Chief and FLMMA representative for Koroleviwai.

"My advice is that we should keep a place protected for the fishes and other organisms that they live in the sea to have more time to reproduce."

Management programs already in place in Fiji have proven successful. "We have increased the number of MPAs [closed areas] in our village because the communities, the chiefs, have seen the benefits from what we have been doing. Now we have three, two on the mudflats near my village for the clams and other small species, and one on the reefs for fish and sea cucumbers, not only for my village, but for the benefit of the

"The next ten years"

Australasian Aquaculture 2012



Fine tuning aspects of the "Australasian Aquaculture 2012" conference are The Australia/New Zealand Business Development Manager for Global Aquaculture Alliance, Mr. Roy Palmer and Ms Sarah-Jane Day Conference Coordinator.

South Western Victoria is arguably the first place where aquaculture was first practiced thousands of years ago by the Gunditjmara people. More specifically, at Lake Condah there is evidence of a large, settled Aboriginal community that systematically farmed eels for food and trade in what is considered to be Australia's and possibly the region's earliest and largest aquaculture venture.

They built stone dams to hold the water, creating ponds and wetlands in which they grew Southern Shortfin Eels (*Anguilla australis*) and other fish. They also created channels linking these wetlands. The channels contained weirs with large woven baskets made to harvest mature Eels.

Trees were hollowed out and used as smoking 'ovens' to cook the Eels and the modified and engineered wetlands and Eel traps provided an economic basis for the development of a settled society with villages.

Today, Victorian aquaculture is undertaken on a number of offshore, coastal and inland facilities and includes the production of Rainbow Trout, Atlantic Salmon (including hand milked caviar), Abalone, Blue Mussel, Aquarium Finfish, Eel, Murray Cod, Barramundi, Silver Perch, Golden Perch and Yabby.

The industry however is confronted with a number of challenges that are affecting its competitiveness. Challenges such as the virus outbreak in the abalone sector, and the major production problems faced by the trout and eel sectors due to frequent droughts.

The Victorian Aquaculture Strategy aims to grow the value of the Victorian aquaculture industry from \$22 million to \$60 million by 2015 in a sustainable manner.

Addressing these concerns and many others will be the upcoming "Australasian Aquaculture 2012 Melbourne May 1-4."

Since their inception, the biennial Australasian Aquaculture conferences have been organised on a joint venture basis between the Australian National Aquaculture Council and World Aquaculture Society-APC. For the Melbourne conference there are different events scheduled for every day from the 28th. April right through to the 6th of May.

The naming rights sponsor, Skretting Australia (the leading supplier of fish feed in Australasia), and other important sponsors – Fisheries Research & Development Corporation and Australian Seafood Cooperative Research Centre – have joined with the State Government of Victoria to make the conference a success.

Northern Melbourne Institute of TAFE is sponsoring the venues for the Recirculation Aquaculture System Workshop and the AquaEd event. Agri-food Skills Australia is the key sponsor for AquaEd along with Victorian Department of Education and Early Childhood Development, and the Global Aquaculture Alliance is sponsoring the Awards

The conference will be held at the Melbourne Convention and Exhibition centre.



FEBRUARY 2012

Marisa's Recipes

www.allthingsicilianandmore.blogspot.com

RAW MARINATED FISH

If there is to be an antipasto before the pasta and the main course, Sicilians like nothing better than a platter of marinated fish. The fish must be extremely fresh; it is marinated for a few hours in extra virgin olive oil, vinegar or lemon juice – in fact it is not raw because the acid in the vinegar or lemon in the marinade has done the cooking. I prefer to use lemon juice.

The photo was taken in a restaurant in Mazara del Vallo in South-Western Sicily. It is a medium-sized city and one of the leading fishing harbours of Sicily and of Italy. Many of Mazara's fishermen sell their fish directly to restaurants. Select fish to your liking but in mixed platter there are prawns and scampi, squid and sardine fillets. The paler looking fish fillet is arricciola,

a greater amberjack (*Seriola dumerili*). It is a beautiful looking fish with a texture and taste very similar to King Fish and it is wild caught in Sicily and not farmed as it is in Japan.

The Sicilian restaurant owner told me that the prawns and scampi on the plate were from a sustainable fishery. Usually both prawns and scampi are fished in ways that damage sea bed (by trawling), however it is possible to gather them in a sustainable way which is less harmful. For example in South Australia, The Spencer Gulf prawn fishery has formally acquired Marine Stewardship Council certification as a sustainable and well-managed fishery; is the first prawn fishery in Australia and the Asia-Pacific region to do so.



A mixed platter of raw marinated fish from Mazara del Vallo in South-Western Sicily

Photo: Bob Evans

INGREDIENTS

Fish:
sardines, filleted, 1-2 fillets
prawns, 2-3 per person
squid,
fish fillet from fish that is not too oily: kingfish, barramundi, snapper, coral trout, dory, red emperor, 1 fillet per person, sliced thinly, no skin

Marinade, sufficient for 2 people:
lemon juice, 2 lemons
garlic, 2-3 cloves chopped finely
salt and freshly ground pepper
extra virgin olive oil, ¼ cup
parsley, ¼ cup chopped finely
chilli flakes (optional)

PROCESSES

Mix all the ingredients for the marinade together (except parsley and chilli).
Shell the prawns but leave the head. Devein.
Slice squid into strips.
Make sure that the fillet of fish is sliced thinly.
Place all the fish into a container, add the marinade and ensure that it is completely covered by the marinade. If not, add more oil and lemon juice.
Place it in the fridge for at least two hours before serving.
Remove the fish from the marinade and place it on a serving plate. Sprinkle with the parsley and chilli flakes and drizzle some extra virgin olive oil on top (optional).
Decorate with black olives or as in the photo, grated carrot.

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