

Mr. Indra Winoto, President Director of Indonesia's PT Bumi Menara Internusa visits Melbourne Seafood Centre



From left to right: Mr. Allen Wu of Aquastar, Mr. Steven Zhung and Mr. Indra Winoto of BMI and Mr. Robert Zhang of Belco Fresh seafood at the Melbourne Seafood Centre

Visiting Melbourne last week was the President Director of Indonesia's PT Bumi Menara Internusa (BMI), Mr. Indra Winoto. BMI is said to be one of the

largest seafood operators in the world with a work force of five thousand people.

The company operates a number of facilities in Indonesia and its products range from

fresh shrimp and crab to a wide range of fish species.

It exports fresh fish and frozen products to the United States, European Union, Japan and Australia.

photo of the month IN THE SEAFOOD INDUSTRY



Between the three of them, Spiro, Nick and Jim notch up a fair number of years in the seafood industry and have a wealth of knowledge when it comes to selling and processing seafood. In their professional persona they drive hard bargains and the language they use can be very flowery, but point a camera at them and they become mates having a good time clowning around.

SEAFOOD NEWS

SERVING THE AUSTRALIAN SEAFOOD INDUSTRY

February 2013 Volume 11 No 1 ISSN 1834 4399 PO Box 75, Preston, Vic. 3072, Australia Tel/Fax: (613) 9480 1261 Email: info@seafoodnews.com.au www.seafoodnews.com.au



2013

The New Year's Eve dinner is the most important dinner for Chinese. Normally this is the family reunion dinner, especially for those with family members away from home. In the New Year's Eve dinner, fish will normally be served.

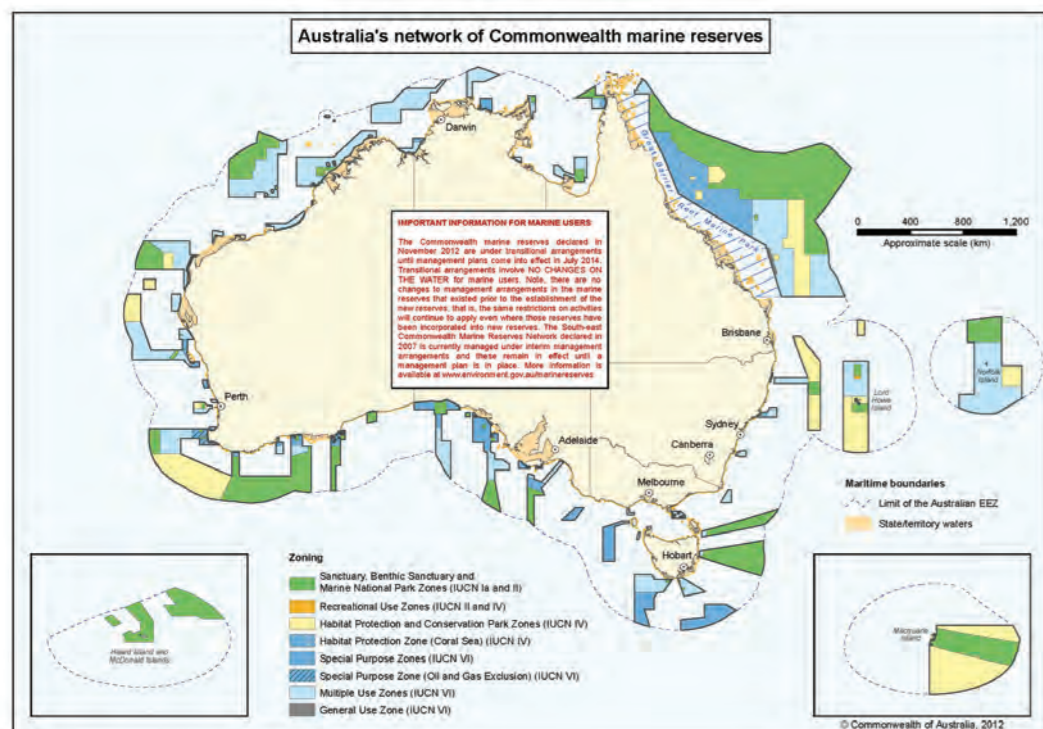
新年好

Celebrate Chinese New Year With No Shark Fin Soup!



Public comment sought for draft management plan

Some commercial fishing will be allowed



All commercial fishers who currently fish, or intend to fish, within

the South-west, North-west, North and Temperate East Commonwealth Marine Reserve need to be aware of

serves Networks and the Coral Sea Commonwealth Marine Reserve need to be aware of

the proposed management arrangements in the relevant draft management plan. The draft management plan for each of these regions is open for public comment from 14 January 2013 to 14 February 2013.

Once the draft management plan is finalised it will be in place for 10 years.

The finalised management plans for the South-west, North-west, North and Temperate East Commonwealth Marine Reserves Networks and the Coral Sea Commonwealth Marine Reserve are intended to take effect from July 2014. The South-east Commonwealth Marine Reserves Network management plan is intended to take effect from July 2013.

Commonwealth marine reserves are in waters managed by the Australian Government (Commonwealth waters), which generally start three nautical miles (5.5 kilometres)

from the coast and extend to the edge of Australia's exclusive economic zone

Some commercial fishing will be allowed in all of the newly proclaimed marine reserves, other than in Sanctuary Zones (IUCN Category Ia) and Marine National Park Zones (IUCN Category II). There will be restrictions on the types of fishing gear permitted in the different zones. These restrictions vary between networks, and information about the restrictions and types of fishing gear that are prohibited is provided in the relevant draft management plan.

Use of class approvals

Class approvals will apply for commercial fishing activities within Commonwealth marine reserves. In most cases commercial fishers will not be required to seek individual approvals to operate in Commonwealth marine reserves. Commercial fishers operating in the marine reserves must comply with Common-

wealth and state fisheries management arrangements as a condition of the commercial fishing class approval.

Class approvals for commercial fishing will set out what fishing methods (e.g. types of gear) can be used within the marine reserves, consistent with the zoning arrangements set out in the management plans. Fishing methods that are not prohibited in the management plan and have not been included in a class approval will require assessment before their use is allowed within the marine reserves. The process for assessment of fishing methods will be consultative and transparent.

Further information on class approvals is available in the Management of activities in the Commonwealth marine reserve estate fact sheet available from the Australian Government's Department of Sustainability, Environment, Water, Population and Communities' website



Left: from February 2012 to February 2013 (Right) the Melbourne Seafood Centre has evolved from a lifeless facility to a bustling community of Melbourne's seafood buyers.



From this, to this, in a year

Roy Palmer elected to WAS

Australia's Roy Palmer has been elected as a director on the board of the World Aquaculture Society at the Louisiana State University Baton Rouge, LA,

USA. Roy was voted in by his peers and is the first ever fish and chip shop owner to be elected on such a prestigious organisation governing body.. Good luck Roy.

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Woolworths launched its sustainable fishing strategy in 2011 with a commitment to have all Woolworths farmed fish certified sustainable by 2015.

It has introduced 17 Marine Stewardship Council (MSC)-certified products in the canned and frozen range under its Select brand, as well as many other brands

that are also MSC certified.

It has invested \$80,000 in research with the Fisheries Research and Development Corporation and Southern and Eastern Scalefish and Shark Fishery to improve the sustainability of the catch methods for the popular gummy shark (flake) product to the Australian consumer.

By March of this year it plans to have 70% of its salmon certified sustainable also 70% of its wild caught

fish sold in their fish counters have been assessed by Sustainable Fisheries Partnership which has strongly guided their sourcing decisions.

It has also been working towards, phasing out fish aggregating devices, which arbitrarily catch many different species aside from the target species, from own-brand canned tuna by 2015 which means that 4.4M kg of tuna will be sustainably fished.

February 2013 marks a year since the Melbourne Seafood Centre commenced trading at Kensington Road West Melbourne. The year has seen the transformation of the wholesale arm of the industry from the traditional to the aspiring.

The new facility built to accommodate its eleven occupants is in total contrast to the old Melbourne Wholesale

Fish Market (MWF) in Footscray Road. The MWF was bigger, older, battered and bruised but had history and character. It will be some time before there are such similarities between the two.

In general most tenants are happy with their year long relocation to the facility.

They say its much easier to

receive shipments of seafood and unload them, hygiene and cleanliness is easy, there are no cracks in the concrete floor, stainless steel is much easier to clean than rusted iron water pipes or chipped granite slabs.

In his observations George Miriklis from Jack Miriklis P/L says that buyers have adapted to the new premises quite easily but feels that

more needs to be contributed to the seafood industry by the State and Federal Governments.

Con Mellis from Ash Bros is quite happy with the way business is going but believes that it would have been better if selling, filleting processing etc were all housed under one roof and not scattered at different locations as they are now.

Aside from hard nosed business Con misses the human cost of the old MWF. "It was great coming to work and seeing all your workmates, having a coffee and sharing a joke with them in the morning", he said.

Peter Plafadellis of ANZ Fisheries also misses the social contact offered by the MWF and its loss was a lost opportunity for the

seafood industry. Terry Arhon from Tim and Terry Oysters is quite happy as things are, but would like to see fine tuning of the opening and trading hours.

Michael Canals of CQ Foods, on the other hand, as a seller and independent marketer, has found it very difficult, on occasions, to display product and marketing material to his clientele.

Calls by recreational fishers to close commercial fishing in Port Phillip Bay

Criticism based on perception rather than facts says SIV

VRFish is keen to work with SIV and the Victorian Government

Calls from Geelong's recreational sector to close Port Phillip Bay and other Victorian Bay and Inlet fisheries to commercial fishing is sending alarm bells ringing in the commercial sector.

Seafood Industry Victoria's Executive Director, Renee Vajtauer said such calls threaten Victoria's local supply of sustainable and healthy seafood.

Victorian Bay and Inlet commercial fisheries are amongst the oldest fisheries in Australia having existed for over 175 years. Commercial fishing occurred in all the bays and inlets along the Victorian coast.

In the past 20 years, 62% of fishing licences have been re-

moved, restricting commercial fishing today to Port Phillip Bay, Western Port, Corner Inlet and Gippsland Lakes.

Over recent years Victorian Bay and Inlet commercial fishers have come under in-



Seafood Industry Victoria's Executive Director, Renee Vajtauer

creasing pressure from recreational and conservation groups. Much of the criticism levelled at their fishing activities has been based on perceptions rather than facts.

Scientific research has generally found that commercial fishing activities in Victorian bays and inlets have no adverse impact on the fish stocks or the environment.

As in other States, Victoria's seafood industry plays a major role in maintaining coastal and regional communities by providing employment. Closures in Port Phillip Bay and other Victorian Bay and Inlet fisheries would seriously risk local and regional jobs and businesses which have spanned generations. The Bay

and Inlet fisheries are relatively small in size, compared to other ocean-based fisheries, but they play a valuable role in providing the domestic market with fresh and diverse seafood on a daily basis.

"Many of Victoria's best restaurants are sourcing more local, sustainable produce; this closure threatens their supply and the State's multibillion dollar restaurant and tourism sector" said Ms. Vajtauer.

The fisheries produce around 1300 tonnes of seafood annually. The catch is made up of a mix of high valued species such as King George whiting, rock flathead, southern calamari, black bream and snapper. Of the total quantity of fish caught commercially in

Victorian waters (finfish), over 50% comes from the bays and inlets.

Fisheries Victoria (Department of Primary Industries) and environmental laws tightly control commercial fishing, with restrictions on fishing methods, times, areas and fish size. These rules are in place to ensure that fish stocks remain healthy and access to the resource by the community is retained.

Commercial fishers must also record the amount and type of fish they catch each day and where it was caught. This helps the government to monitor and manage fish stocks.

In addition to laws, fishers in each Bay and Inlet comply

with voluntary 'Codes of Practice' and Environmental Management Systems to manage local issues. They also voluntarily help researchers, taking them onboard their vessels and sharing their knowledge and experience about the marine environment.

"VRFish wants to see a ban on commercial netting in all Bays and Inlets in Victoria. We believe there is an issue of unwanted bycatch".

"VRFish is keen to work with SIV and the Victorian Government to bring this about. We are not opposed to commercial line fishing or any other legitimate commercial fishing activity other than netting" said VRFish's Executive officer Christopher Collins.

IN BRIEF

Decrease in marron population

This year's Western Australian marron season which began on the eighth of January and finished on the fifth of February 2013 has shown a decrease in their numbers.

Department of Fisheries Manager for the Southwest Bioregion, Tim Nicholas said

marron populations have shrunk over recent decades, mostly because of low rainfall, reduced river flow and increasing salinity.

In light of the situation, fishers were reminded to adhere to the bag and size limits, and help to keep the marron populations sustainable.

The daily bag limit was eight marron per licensed fisher and the possession limit was 16 marron in non-trophy waters.

Caught marron had to have a carapace length of at least 80 mm before being kept, in trophy waters the carapace length had to be at least 90 mm.

Queensland barramundi season open

The barramundi season along Queensland's east coast and the Gulf of Carpentaria opened on the first of February. The Queensland Seafood Industry Association (QSIA) was spruicking the popularity of wild caught barramundi to recreational, commercial fishers and the wider

"It is also positive news for commercial fishing families,

seafood wholesalers and retailers and all the other businesses in Queensland that provide goods and services to the seafood industry because the new season will bring millions of dollars into coastal communities throughout the State" said the President of QSIA Mr. Michael Gardener.

Barramundi is at the core of Queensland's \$100 million inshore fishing industry and in

conjunction with the State's tourist industry, provides thousand of full time employment opportunities.

Barramundi and the other species caught with them, such as king threadfin, blue threadfin, grunter bream and shark, are in high demand by seafood retailers along the Queensland coast, from Karumba to Coolangatta.

Marine Order 507 (Load line certificates - National Law) 2013 open for public consultation

The purpose of this Marine Order is to give effect to the Load Lines Convention of the International Maritime Organization. It provides a national mechanism for load line certificates to be issued for domestic commercial vessels. The order also provides for:

* applications for load line certificates

- * issue of certificates
- * conditions that apply to certificates
- * variation, suspension and revocation of certificates
- * offences relating to certificates.

The introduction of this Marine Order aims to retain existing requirements for load line certificates, which will continue to be issued by local State and

Territory offices as delegates of the National Regulator under the National Law.

For more details on Marine Order 507, including a consultation draft of the proposed order, please visit the National System website at: <http://www.nationalsystem.amsa.gov.au/openconsultation.php> Consultation period ends on the 18th February

Queensland floods to impact on seafood industry

The Chair of the Queensland Seafood Industry Association (QSIA), Mr. Michael Gardner, said the recent floods across Queensland will have a significant impact on the state's fishing industry.

"The impacts are significant and will have long-term implications," Mr Gardner said. "Commercial fishers will not only suffer immediate impacts but must also contend with impacts to the marine environment including submerged hazards in the Bundaberg region and beyond".

He said QSIA is ensuring government is made aware of issues, including:

- losses involving vessels, on-shore infrastructure and product;
- water quality in the Bund-

aberg, Brisbane River and Moreton Bay areas; and • ensuring that commercial fishers working in impacted areas are safe.

QSIA response to the flood crisis has been to provide support to members wherever possible and work with industry and government departments in recovery efforts. It has maintained constant contact with its members in the affected regions, and is lobbying to ensure the impacts on seafood producers are fully understood.

"Commercial fishers, seafood marketers and related businesses in impacted areas will lose income, will have experienced loss of stock and also suffered loss or damage of vessels" said Mr. Gardner

QSIA has attended the Agricul-

Sandra Hook, first ever female on SFM board of directors

Former NewsLifeMedia executive Ms Sandra Hook was appointed to the Sydney Fish Market board making her the first female to sit on the company's board of directors.

She brings with her, experience and expertise in managing customer relationships, growing audience engagement and building brands.

Most recently Sandra was CEO of NewsLifeMedia (previously News Magazines) where she was responsible for more than twenty leading consumer magazines and websites and oversaw the rapid growth of the organisation's digital operations to create Australia's largest digital lifestyle network.

Previously she held senior positions with Federal Publishing Group, XYZ Networks and Murdoch Magazines. Sandra has successfully managed dozens of prominent brands including The LifeStyle TV Channel, Delicious Magazine, Woolworth's Good Taste Magazine, Master Chef Magazine, Better Homes & Gardens Magazine and Taste.com.au

"I'm thrilled to be joining Sydney Fish Market. It's an iconic brand, a world-renowned tourist destination and has been serving up the freshest seafood to the people of Sydney and beyond for almost seventy years," said Ms Hook.

As well as her considerable experience at executive level, Sandra currently sits on several other boards including Sydney Harbour Federation Trust and the Royal Botanic Gardens & Domain Trust. She was previously a director of NewsLifeMedia and served for nine years on the board of Horticulture Australia.

Mr Graham Turk, Chair of the SFM board welcomes Ms Hook into the seafood industry and said, "I am thrilled that Sandra has accepted her appointment to the board. I believe she is the right fit for the company, and that her knowledge, expertise and experience will be invaluable."

Mr Turk points out that, according to the Australian Institute of Company Directors there is a strong correlation between greater gender diversity at board level and better business performance, on a number of financial metrics. "Her appointment to the board means an even more diverse range of skills and experience. This is essential to good corporate governance. I look forward to her input at SFM and I know the other board members join me in welcoming her to the fish market" said Mr. Turk.

Natural Disaster Assistance loans now available at 1.7%

Eligibility criteria apply



Queensland's Agriculture, Fisheries and Forestry Minister John McVeigh has announced the concessional loans for primary producers and small businesses are now available at a record low interest rate of 1.7 per cent.

"The 1.7 per cent interest rate is the lowest on record for NDRRA loans in Queensland," Mr McVeigh said.

Reducing the cost of debt will go a long way toward assisting producers and small business owners get back on their feet and restore their operations after the floods.

"I have seen the devastation first-hand and this assistance while helping individual producers and businesses will also flow through to supporting the community and stimulating economic recovery," Mr McVeigh said.

The 1.7 per cent interest rate applies to Natural Disaster Assistance (Category B loans) activated from 1 July 2012 and are provided under the joint Commonwealth / Queensland Government Funded Natural Disaster Relief and Recovery Arrangements (NDRRA).

Mr McVeigh said Category B loans of up to \$250,000 through QRAA are available to primary producers and small businesses directly affected by January's Tropical Cyclone Oswald and associated rainfall, as well as Far North Queensland's Bushfires.

Primary producers can use the loans for such things as repairing infrastructure, replacing damaged plant and equipment, carry-on finance and replacing stock and livestock lost due to the disaster event.

To be eligible for the concessional interest rate loan, primary producers and small businesses must have suffered direct damage and be located in a defined disaster area activated for the Category B loan assistance.

The new arrangements do not apply to existing QRAA loans. Primary producers and small businesses with existing loans with QRAA and who may still be experiencing financial difficulty are encouraged to contact QRAA to discuss assistance measures including: extending their loan term, interest only arrangements, deferring loan instalments and suspending repayments.

For further information on disaster assistance available through QRAA, please contact QRAA on Freecall 1800 623 946 or visit www.qraa.qld.gov.au.

Western Australia's commercial lobster fishery moves to full-quota

The Western Australian Fisheries Minister, Mr. Norman Moore officially launched the West Coast Rock Lobster Fishery Management Plan to mark the start of the 2013-14 commercial rock lobster season and also to open the \$1.1million purpose built refurbished Department of Fisheries facility in Geraldton.

The new management plan had been developed to support the industry and includes several new measures to manage the sustainability of the State's rock lobster fishery.

The opening of the 2013-14 Western Rock Lobster season is the third season that Western Australia's biggest and most valuable commercial fishery has been managed under Quota Management arrangements, a key reform initiative of the Liberal National Government.

"This is quite an historic day as it is the first time the season has been open all year round," said Mr. Moore.

According to Mr. Moore the new management plan brings in measures that further improve flexibility, enable effective business decisions and improved economic returns, with less bureaucracy. For example, there will be no constraints on pulling times, allowing fishers to work more convenient hours and to take into account weather and sea conditions.

"This is the first time this opportunity has been available to industry, enabling fishers and factories to decide on arrangements that are most suitable to them, and the domestic and international markets that they service."

The Minister said that since the Quota Management System changes commenced two

years ago, average unit values and prices per kilogram have increased.

Officially opening the \$1.1million Department of Fisheries purpose built facility in Geraldton, Mr. Moore acknowledged the importance of the Mid-West region's fisheries to the State.

The building, originally built in 1968, has been set-up to provide appropriate security and customer access, while confidential department and client compliance information will be located in a secure space where there is no public access.

The renovations are part of a strategy to modernise the Department of Fisheries, with a range of new initiatives that demonstrate a commitment to improving the management and administration of fisheries across the State.

Expert panel appointed to assess environmental impacts of the super trawler

Environment Minister, Tony Burke, today announced that Mary Lack will chair the expert panel to assess the environmental impacts of the super trawler.

Ms Lack who is the director of fisheries management consulting company Shellack, has more than 25 years experience in Australian and international fisheries management and governance.

The other members of the four member panel include Professor Peter Harrison who has more than 30 years experience in marine science research, Associate Professor Simon Goldsworthy has been undertaking research in ma-

rine biology for more than 20 years and Dr Cathy Bulman who is a senior fisheries biologist with CSIRO Marine and Atmospheric Research.

The four member panel will carry out an extensive assessment of the environmental impacts of large mid-water trawl freezer vessels in the Small Pelagic Fishery under national environment law.

"Last year the Gillard Government made changes to national environment law which allow me to stop new types of commercial fishing activities in Commonwealth waters when there is uncertainty about their environmental impacts," Mr Burke said.

"The expert panel will assess the declared commercial fishing activity to determine if the proposed fishing activity would adversely impact the Australian environment.

"I have chosen the members of the panel based on their strong experience and expertise across a range of scientific and fisheries management disciplines. "The terms of reference for the new expert panel have been developed in consultation with the Fisheries Minister, Joe Ludwig."

The report from the expert panel must be presented to the Minister by 22 October 2014, at which time a decision will be made as to the future of this kind of fishing activity.



The panel will carry out an extensive assessment of the environmental impacts of large mid-water trawl freezer vessels

The Miriklis

Four generations in the seafood industry

Michael Miriklis was born on the small Greek island of Kastelorizo where he worked as a farmer. In 1923 he arrived in Melbourne with his wife Anna, daughter Lucy, three brothers and two sisters.

His first job was working in the William Angliss abattoirs where he stayed for a year.

In 1924, he purchased his first fish and chip shop in the Melbourne suburb of Elsternwick, across the road from the Elsternwick Post office. After selling the Elsternwick shop he opened another at East Camberwell corner of Burke Road and Rathmines Street.

At the time many of his Kastelorizian compatriots were either working in the seafood industry or had cafe and restaurant businesses, such as the Kanis restaurant in Richmond or the Classic in Swanston Street, and Michael was supplying them with seafood.

Leaving East Camberwell he went to Canterbury and opened up another Fish and Chip shop opposite Mailing Road.

By this time Michael and Anna had another eight children, the two youngest ones are still alive today.

Jack was born in 1928 at the Royal Womens Hospital. Rumour has it that when the doctor asked Michael what the child's name was, Michael said the Greek name of Kyriako. At that time Greek names were hardly heard or known in Australia. The doctor apparently said well "I can't write that" so he called him Jack and Jack it stayed for the rest of his life.

As Michael's children grew up he opened up his second Fish and Chip shop in Warrigal Road Oakleigh. Jack first managed the Oakleigh shop and then the Canterbury one.

In 1961 Michael Miriklis passed away.

Jack sold the Shop in Canterbury and went to work as an auctioneer at the Melbourne Wholesale Fish Market in Footscray road, for a company called J.R. Borrett.

In 1963 he purchased another Fish and Chip shop in the sub-

urb of Rosanna on Lower Plenty Road.

In the mornings he would auction fish for Borrett, then purchase what seafood he needed for his Rosanna shop and work there for the remainder of the day.

Borrett decided to sell the business to SAFCOL in 1967. Jack stayed with the new owners, but the pressures of working two jobs and raising five children was taking its toll on him and he was forced to cut down his workhours with SAFCOL.

In 1969 SAFCOL offered to rebrand its MWFM operation as Jack Miriklis P/L. SAFCOL retained 60% ownership of it and the other 40% was owned by Jack Miriklis. Most buyers were unaware of the arrangement and assumed that it was fully owned by Miriklis.

This arrangement lasted until 1971 when SAFCOL offered to sell its share to Jack. The offer took him by surprise but it was an offer too good to refuse and he took it. Since then the business has been in the Miriklis family.

Jack's children, Michael, Anna George and finally Barbara came into the business. Anna at the age of sixteen was one of a handful of females working on the MWFM sales floor. It was here that she met her future husband Peter Plafadellis and today together with their sons Kyrri and Paul own ANZ Fisheries.

Jack continued working until 1977 when he had a stroke. Unable to work any longer the running of Jack Miriklis P/L passed to his oldest son, the twenty three year old Michael.

Michael had left high school half way through his matriculation year (Year twelve) and was familiar with the running of the business. The only difference now was that instead of following his father's instructions and his father making the decisions, he was instructing his younger siblings and others who worked for the company and making serious financial decisions.

After the stroke Jack moved to their country property outside Avoca where he stayed for two



Jack Miriklis, 1928 - 1998, who, through sheer hard work and business acumen left a lasting legacy for his children and grandchildren in the seafood industry. With an eye to the future he proposed the imposition of a levy on all fish sold for the promotion of seafood.



Three of Jack's children who followed their father's footsteps into the seafood industry at a very young age and have never looked back. L to R. Anna Plafadellis of ANZ Fisheries, George Miriklis of Jack Miriklis P/L and Barbara Konstas CEO of The Melbourne Seafood Centre



The fourth generation of Miriklis who have also followed their father's and grandfather's footsteps into seafood from left are: Michael Miriklis's son Jack and resting on his father's shoulder is also Jack Miriklis. Authors note: In Greek tradition first born sons are named after their paternal grandfather.

years and made a full recovery. Whilst travelling through cen-

tral Victoria near the town of Maryborough he noticed a sign which read: "Free land for

industry". In Maryborough they opened up a factory to process seafood for the export market. George and Anna managed the factory until it was sold.

From there George moved to manage the MWFM division while Michael undertook the management of wild catch arm of the business which at the time, had two fishing vessels. Today there is only one vessel named the "Derwent Venture".

During the 1980's Jack Miriklis Pty. Ltd. was one of a few vertically integrated companies in the seafood industry. During this time the company consisted of the two fishing vessels, the Maryborough factory, the wholesale arm at the MWFM and a retail outlet in Lygon Street Brunswick.

As far back as the early 1970's Jack proposed that a one cent per pound levy be imposed on all fish sold at the MWFM. The levy was to be made up by 1/3 by the agents, 1/3 by the retailers and 1/3 by the wild catch sector. Moneys collected were to be used in promoting seafood, unfortunately the proposal did not come to fruition.

After so many years, Michael still thinks it's a good idea and points to the very successful promotional campaign for lamb meat. A campaign that promotes lamb meat regardless from which Australian state it comes.

The fragmented nature of the industry in 1973, was an



After Jack suffered a stroke, Michael, being the oldest son, and at the age of twentythree, was forced to look after the business.

added obstacle in the promotion of seafood. At the time nobody wanted to promote

seafood that came from interstate. Sellers were only concerned with their local product and saw the promotion of interstate seafood as a threat.

Michael feels that the idea should be revisited but concedes that today it would be far more difficult to try and impose levies on both local and imported seafood.

If it were to occur he thinks it should be industry organised and industry run with as little or no Government involvement. Only a national body would be in a position to collect fees. Such a body unfortunately does not exist for the seafood industry.

Michael considers the closure and demolition of the the Melbourne Wholesale Fish Market a disgrace. "It need not have happened. Its destruction has managed to disperse the industry when a one shop stop was much better".

He is concerned about Governments pandering to the Greens and considers them a threat to the seafood industry. He does not oppose the establishment of marine parks firstly "because they make people feel good" and secondly "because you can not put up fences in the sea". By that he means that fish will follow the water currents which in most cases go beyond the marine park boundaries. Fishers can catch them outside the park's boundaries.

A week after his seventieth birthday on the fifth of July 1998 Jack Miriklis passed away.

The four Miriklis children who followed their father into the seafood industry have never looked back and have no regrets.

Now his grandchildren have also entered the seafood industry and they are the fourth generation to carry on the family tradition.

It has been fifteen years since Jack passed away but buyers at the Melbourne Seafood Centre still talk about buying seafood from Jack Miriklis.



Gathering fish skeletons



Since December 2012, when fishing for demersal scalefish in the West Coast Bioregion re-opened, following its annual seasonal closure, Kim Clayton has had one very busy period.

Kim runs a fish skeleton collection service, or frames as they are called, in the South-west on behalf of the Department of Fisheries, which encourages recreational fishers to donate their filleted skeletons with the heads and guts intact for vital fisheries research.

One day alone in the lead up to Christmas she collected 30 dhufish frames and a mix of 30 frames of other demersal species (that live on or near the ocean floor).

Her freezers were nearly overflowing with fish frames, but that's a good thing according to Kim as the more fish frames she can collect, the greater the quantity and quality of data our

scientists will have.

"Good research underpins good fisheries management, which allows the Department of Fisheries to manage fisheries sustainably, ensuring the quality of fishing is maintained and that there will be fish for the future" said kim.

As a thank you for taking part, all fishers who 'send us their skeletons' before 1 July 2013 are entered into a prize draw. Along with other prize donors, charter fishing operators Montebello Island Safaris have provided their generous support by donating a dream fishing trip.

Recreational fishers can arrange for Kim to pick-up their frames by contacting her on 0419 192 101.

Fishers can also drop off their frames at Department of Fisheries and other business offices

more details can be found at www.fish.wa.gov.au/frames.

Kim says many of the fishers she talks to are initially encouraged to donate their fish frames by the prize incentive, but soon come to see it 'as doing their bit' for keeping their fish resource sustainable.

"The vast majority of fishers who get involved are really friendly and keen to share their experiences and talk about the research program," she says. "I have a number of fishers I collect from on a regular basis, but there's also a number of them who are down here fishing on holiday who contact me.

"I am more than happy to go out to caravan parks and campsites to collect frames." Kim wants frames of West Australian dhufish, snapper, baldchin groper, redthroat emperor, Bight redfish, herring, tailor and all whiting species.

Woolworths and Tooronga Zoo launch programme for marine conservation in Australia

Woolworths and Tooronga Zoo have joined forces and launched a campaign to raise Australian consumers awareness, enabling them to make informed choices when purchasing Sustainable Seafood. The campaign will utilise Taronga's experience in conservation education and operate throughout Woolworths stores around the country to make it easy for Australians to make seafood choices that protect marine life for the future.

As part of the program, Woolworths announced its ambition to have all the wild-caught fish it sells certified by the Marine Steward-

ship Council by 2015.

Additionally, Woolworths announced that 100% of Select canned tuna, which is 1.2million kg of tuna, will be 'pole and line' caught by the end of this year, substantially reducing the amount of bycatch including dolphins, sharks and juvenile tuna.

Managing Director of Woolworths supermarkets, Tjeerd Jegen said "Seafood is an integral part of Woolies' fresh food offer and we need to make sure we play our part in keeping our oceans healthy, maintaining sustainable fish stocks and working with the fishing industry to improve their practices to ensure a vi-

able future".

Director of Taronga Zoo Cameron Kerr said: "The oceans need our help, and Taronga has long been an advocate for marine conservation. Our Sustainable Seafood campaign has been successful in educating our visitors to make informed choices. By joining with Woolworths, we can empower, not just the Zoo visitors, but the 21 million shoppers that walk through Woolworths doors each week. I'm proud of the aims of this important partnership and believe it will make a huge difference to protect marine wildlife."

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Marisa's Recipes

www.allthingsicilianandmore.blogspot.com

CALAMARI CON POMODORO E MELANZANE

(Sautéed squid with eggplants)

A common recipe throughout Italy is braised calamari (usually called calamari in tegame - this is a shallow sauté pan with a lid). The squid are sautéed and then simmered with some liquid - usually wine and/or tomatoes. In Italy small sized squid or cuttlefish is the norm: Australian regulations ensure that our squid grow to a more mature size (a good thing), but generally the larger they are, the tougher they can be.

For a main course for six people you will need 3 kg of calamari or more because they shrink. Potatoes and peas are often included in this dish but this time I added summer eggplants.



INGREDIENTS

small squid, 3 kg
white wine, 1 cup
flat leaf parsley, chopped, 1 cup
extra virgin olive oil, ½ cup
salt and freshly ground pepper to taste
onions, 2 chopped
eggplants, 2 medium sized, peeled and cut into small cubes
tomato salsa, 1 cup

PROCESSES

TOMATO SALSA: fresh, peeled, ripe, chopped tomatoes or a can (with the liquid), a little extra virgin olive oil, garlic cloves left whole, fresh basil or oregano and a little seasoning. Place all of the ingredients into a pan together and evaporate until thickened.

Prepare the squid by removing the head with a sharp knife. Open the body and remove the internal organs. Retain the ink sacs and freeze them if you wish to use them at another time for pasta with black ink sauce. Wipe clean or wash the squid and cut into strips. Heat the oil in a frying pan and sauté the peeled chopped onions lightly. Add the squid; stir-fry it for about 5 minutes. Pour in the white wine, salsa and eggplants, season with salt and freshly ground pepper. Cover and cook gently for 15-20 minutes until the eggplants are cooked.

