

Eden to Nz

Fish recaptures re-write record

Fish may be slippery, but some just can't help getting caught again, with two exceptional recaptures recorded recently, as part of the NSW DPI Game Fish Tagging Program, NSW DPI Recreational Fisheries Manager Phil Bolton said today.

The NSW DPI Game Fish Tagging program is the largest saltwater tagging program of its kind in the world, with more than 350,000 fish tagged since 1973.

"We're very excited about these recaptures, it proves that fish are capable of travelling very long distances. Movements have been recorded across oceanic equators and even from one ocean to another," Mr Bolton said.

"The first was a yellowtail kingfish tagged near Eden, in NSW, in the winter of 2006.

"It was recaptured 1170 nautical miles (straight line distance) and 873 days later off Mangawhai Heads Beach on New Zealand's north east coast.

"This is only the third record of a kingfish travelling from Australia across the Tasman Sea to New Zealand waters."

A blue marlin was also recaptured, a staggering seven years and seventy one days after it was tagged.

"The blue marlin was tagged in the Huon Gulf, Papua New Guinea in January 2002 and was recaptured by commercial boat, fishing near a Fish Aggregating Device (FAD) near Pulau Fani, Indonesia in April this year," Mr Bolton said.

"The fish had travelled a minimum of 1076 nautical miles and broke the previous record of longest time at liberty for blue marlin by more than double, with the previous record standing at three years and two months.

"It's very interesting that this recapture, and other marlin recaptures, have occurred in the same general area in Indonesia, the latest fish was caught by an artisanal fisherman using a hand line fishing next to an anchored FAD.

"We're pleased that the fisherman reported the recapture, especially one as significant as this.

"Blue marlin have a very low recapture rate, because they tend to be highly migratory and spend more time in deep oceanic waters, with only 18 recaptured since 1973."



"Who loves ya, baby?" This may not be the most popular saying lately but Michael Azzopardi (centre), has certainly kept it alive and loud at the MWFM. It is doubtful however if Parminder Singh (left) and Phillip Pikos were even born when the American/Greek actor Telly Savalas made the saying famous in the television series Kojak between 1973 - 78. We wonder if Michael will in future start handing out lollypops as Kojak used to do.
Send in your new or old photos to "Photo of the Month" with a few words about the photo with your name/s, address and permission to publish it. Digital photos may be sent as jpegs by Email or posted on cd while all hard copy photos must be accompanied with a return address attached to them.

STRONG ECONOMIC FUTURE FOR ROCK LOBSTER FISHERY

Following the \$5 million restructure package for lobster fishers in South West Victoria, as was reported in our April issue, the lobster industry is on track for a secure and sustainable economic future according to Victoria's Brumby Labor Government

Minister responsible for fisheries, Joe Helper, said Fisheries Victoria would be writing to rock lobster licence holders, setting out next year's total allowable commercial catch (TAC) in the Eastern and Western Zone rock lobster fisheries.

"Setting a sustainable TAC in these fisheries, on top of an economic restructure of the industry will help to create a more viable and sustainable future for all rock lobster fishers," Mr Helper said.

"The fishery has a long history of success and the Brumby Labor Government is committed to working with rock lobster fishermen to ensure it thrives in the future.

The TAC for the fishery in the Eastern Zone will remain the same in the new quota period, from 1 July 2009 to 30 June 2010, at 66 tonnes.

Mr Helper said while it was decided not to adjust the TAC in the Eastern Zone in the coming quota period, there would be challenges in the future.

"We are aware of environmental challenges

across other jurisdictions and we will be monitoring how the fishery continues to perform to ensure it remains robust and viable for Victorian fishermen," he said.

The TAC in the Western Zone will be set at 240 tonnes, four tonnes below the recorded catch for last year. The decision to set the TAC at 240 tonnes was made after consideration of the scientific information available on lobster stocks and industry views.

Fisheries Victoria's Executive Director, Anthony Hurst said that following consultation with industry, it had been decided the winter period will be open to fishing in 2009. "This will give fishers the opportunity to take advantage of possible higher prices during these months," Mr Hurst said.

Southern rock lobster is a premium seafood product that commands high domestic and export prices and it is one of Victoria's key commercial fisheries with a landed catch value of over \$14 million for the 2007/08 period.

The government's \$5 million restructure assistance for the industry has ensured Western Zone fishers are in a much stronger economic position based on a 10 per cent increase in their individual shares of the TAC.

The TAC in the Western Zone for the next quota period will help create a stronger fishery to face challenging environmental conditions across the interstate fishery boundaries.

Global Biosecurity 2010

An international biosecurity conference will be held in Brisbane from 28 February - 3 March 2010. Global Biosecurity 2010 is Australia's first international conference and exhibition, focused on agricultural and environmental biosecurity. Registration is now open via the conference website.

Q. Which word can mean a type of fish or the bottom of a shoe or foot?
A. Sole

Bakkal / General store



On his travels overlaid by car, through the sub Continent from Moombai to Greece, former Victorian Seafood Service Liaison Officer, Mr. Chris Gindidis, has digitally captured the many ways seafood is handled, displayed and sold across that part of the world. The above photograph is from Turkey. "Seafood was always present, in one form or other, along the trip" said Chris.

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CON'S COLUMN

WTO condemns subsidised fishing

Fish jaggging



Kalliroe's Cooking

Cigarette butts kill fish



Price not to include any ice or water packed with the seafood.

Swindlers frozen out

Victoria's Brumby Labor Government has brought in new regulations to ensure consumers get what they pay for when buying frozen fish and seafood.

Consumer Affairs Minister Tony Robinson said the new regulations will prevent consumers from being ripped off by importers and packers using water and ice to inflate the weight of their products.

"In tough economic times, the Government is taking action to ensure Victorian consumers don't get ripped off at the checkout," Mr Robinson said.

The Government recently amended the *Trade Measurement Regulations 2007* which makes it clear the price of frozen seafood should be determined by the weight of seafood in the package and not include any ice or water packed with the seafood.

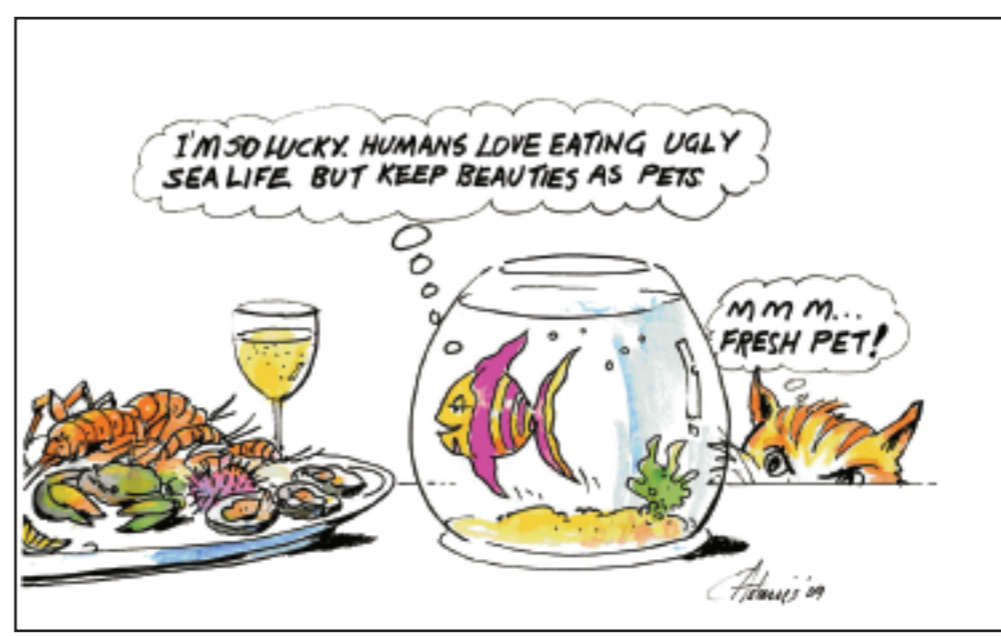
It has been a recognised practice within the industry for importers and packers to use water or ice to inflate the weight of prepacked frozen seafood. Consumer Affairs Victoria (CAV) inspectors now have a test procedure to accurately weigh prepacked frozen fish and seafood and ensure purchasers are getting value for money.

The test inspectors will weigh the seafood after partially thawing it to remove ice glaze and loose ice included in the packaging.

Traders caught supplying underweight foodstuffs risk fines of up to \$20,000 for individuals and up to \$100,000 for companies. Seafood is Australia's fourth-most valuable food-based primary industry, so any move to protect its integrity is welcome news.

The Victorian Fisheries Minister Mr. Joe Helper believes the new regulations would also protect the Victorian frozen seafood industry from the threat of cheaper underweight imports. "The new trade measurement regulations not only benefit consumers by ensuring they get what they pay for, they also protect Victorian jobs by stopping importers from undercutting local traders on price by providing underweight products," Mr Helper said.

Anyone concerned they have been sold an underweight product should contact Consumer Affairs Victoria on 1300 55 81 81 or your local Trade Measurement inspector on 1300 365 500.



Cartoon illustration Con Aslanis

Advice sought by FTA

The Seafood Trade & Market Access Forum (SAF) meeting that was held on 17 June was briefed by senior representatives from the Free Trade Agreement Task Force of the Department of Foreign Affairs and Trade. The briefing was on the status of negotiations relating to the Australia-Japan, Australia-Korea and Australia-China Free Trade Agreements (FTAs).

Submissions by SSA on behalf of the SAF have helped to ensure that the reduction of tariffs that are applied to Australian seafood by these countries, is on the agenda of the FTA negotiations. However, the FTA negotiators need the industry's advice as to which seafood products need to be targeted for tariff reductions in each of these countries. Please send your advice to the FTA Task Force (details below) as soon as possible. If you include any commercial-in-confidence information in your advice, please make sure this is clearly marked as such.

Continued on page 5



Memories & Flashbacks with Con Cosmas

It's finally happened

Wonders will never cease.

After all the discussions, indecisions, uncertainties, conflicts of interest and ideas, a firm decision has been reached and is being acted upon to build and occupy a new Wholesale Fish Market in Geelong Road, Brooklyn. I knew it to be so some weeks ago, but until I knew meetings with builders and the like were taking place, I hesitated to comment in my column in case there was a fracture in the new governing entity which I understand will be responsible for the running of the new market.

The desperation of the situation, that is, the present market has to be vacated within 12 months(?), forced the issue. After the Melbourne City Council made many extensions of time over the years, the decision was made in the nick of time i.e. the parachute opened just before the jumper hit the ground. It is to the great relief of many in the industry who realise the great importance of having a central point where fresh product is presented for sale, examined, processed and distributed.

Without a wholesale fish market retailers and wholesale distributors would have to travel to collect their supplies from various areas, thus transport costs would rise, not to mention the cost of labour and extra time lost. This also would have placed an extra burden on the environment.

We are fortunate that the site chosen is within relatively close proximity of the present market and this is a huge plus. Imagine if the market was to be in Epping as was promoted and encouraged by some authorities. It would have been a disastrous choice for all involved in the industry. It is still my view that this project should have been financed and controlled by a government or semi government instrumentality. They (councils and government), have done the fishing industry and the community at large a great disservice by their non-involvement. They have turned their backs on their

obligations. The weaknesses and problems of a market being run and financed by private enterprise will appear in the near future.

I sincerely hope I am totally wrong in my prediction but I don't think so. Anyhow, we will not have to wait long. At least some of the mistakes in establishing the present market will not be repeated in the construction and planning of the new one. The present market although solidly built was not designed for the purpose of its function. The designer obviously knew nothing about the requirements for a fish market building. The top panels surrounding the walls of the new (present) market were clear glass. In summer the interior of the market was like an oven. It did not compare well with the old market which remained comparatively cool even when it was 40 degrees Celsius outside. To overcome this problem the panels were painted to stop the heat being reflected in and other ideas were also tried.

Another problem was that the concept of processing in the market was not considered or allowed for. This led to serious drainage problems. The market was only designed as a place of sale and distribution. Today's market is used as a factory among other things, but at least the occupants of the new market know what functions will be required by their stalls. This being the case it should be much more functional.

I unfortunately am in the unenviable position of well remembering the transfer of the old fish market which was on the north bank of the Yarra River (near the corner of Spencer St and Flinders St Melbourne) to its present location. By saying this I am showing my age.

The present market was built on top of a former tip. The health authorities were quite confident that there was not an infestation of mice as it would be a huge health problem. Their confidence was well placed, as there were natural pest

eradicators inhabiting the same area - RATS--.

I remember my father purchasing a large rat trap (30cm) long. One Saturday morning he set the trap having placed the bait inside and put the rat trap on top of the freezer roof that was in our new market stall. The trap was approximately 3.5 metres off the ground. When we went by the market on Sunday morning to check on the refrigeration, we found that a rat had entered the trap and having eaten the bait, bit the especially thick bar of the trap, snapped it, and bent the bar back and escaped. We were all amazed. The rat must have been enormous.

Another indication of the strength of the rats was demonstrated by their tenacity to get into the men's change rooms. The change room doors were metal clad and the council had poured an especially re-enforced concrete step, making the seal between door and floor almost flush. At the beginning of the week you could see that the rats were successfully gnawing at the concrete step as you could see their teeth marks.

Another plus is that all the occupants of the new market are better established today compared to when they first came into the market.

I am not 100% certain who or which firms make up the new Wholesale Fish entity but I wish them great tolerance and perseverance to be able to succeed. We should do all in our respective fields to make it a success as it is in our joint interest and the communities.

Con. (Kosta) Cosmas.

The views and ideas expressed in 'Con's Column' are not endorsed by SF News but are solely the thoughts of Con Cosmas.

Fish jaggging

A spate of illegal fish jaggging or foul hooking on the NSW North coast has triggered a warning from NSW Department of Primary Industries about the inhumane practice. Jaggging or foul hooking is hooking that refers to attempting to hook a fish other than through the mouth and it is an illegal fishing method.

"Four fishers on the Northern Rivers have each received \$200 penalty infringement notices for fish jaggging" said Primary Industries Minister Ian Macdonald.

In the most recent incident, a man was caught jaggging fish off the Yamba breakwall and fined by NSW DPI fisheries officers. The man was observed using fishing gear for the purpose of jaggging fish. He was issued a \$200 infringement notice for the jaggging offence and another \$200 notice for obstruction.

Last month, two other incidents occurred at Lennox Head, and one in the Tweed. The three offenders were each issued a \$200 infringement notice for jaggging mullet.

It is likely that this practice is far more wide-

spread than the four who have been caught in the act by DPI fisheries officers. "The large schools of mullet migrating on the north coast at the moment are being seen as an easy target for jaggging," said NSW DPI's Manager Fisheries Compliance Glenn Tritton

Some fishers are illegally using heavy treble hooks to caste into the school of mullet and with a jerking action, trying to jag the fish. This not only causes unnecessary suffering to the fish that are jagged but the hook rips through the entire school and can harm a significant number of fish with each caste and strike.

Mr Tritton said the rules and regulations for fishing in NSW coastal areas are available in the NSW Recreational Saltwater Fishing Guide 2009 - available from DPI offices and on the web at www.dpi.nsw.gov.au

INTERNATIONAL CONFERENCE & EXHIBITION

An international health conference and seafood exhibition will be held in Melbourne between the 6th and 10th of November 2010. The Conference is being supported by the Victorian Government and will be held at the Convention Centre, said to be the most environmentally friendly venue of its kind.

The event is planned to be during Melbourne Cup week with Professor Michael Crawford being the Grand Patron of the event. "This Conference will be to Human Health and Nutrition what Kyoto was to Global Warming" said Professor Crawford.

The opening of the Conference and welcoming reception will be held on 7 November. The conference will run from the 8th -10th of November with 3 themes running concurrently. The themes will be Medical Science & Seafood Health (Leader - Prof Andrew Sinclair, Deakin

University), Food Security & Seafood Health (Leader - Ted Loveday, SSA) and Human Behaviour & Seafood Health (Leader - Jayne Gallagher, Seafood CRC).

Preceding the conference will be the Exhibition/Trade Show, which will be open to the public from the 6th - 10th November and which will promote all things to do with Seafood and Health. At the Exhibition/Trade Show international speakers will be aligned with Chefs to talk about seafood and health issues and at the same time create simple nutritious and inexpensive seafood dishes. Adding to the event a number of competitions will also be held.

There will be a call for papers and other documentation coming out shortly. Website is in operation - see <http://www.seafoodhealthconference.com/>

	June's 10 best sellers
Flathead Tiger sml.	3173
Warehou Silver	2577
Flathead Tiger lrg	2090
Blue Grenadier	1766
Ling Gutted	874
Warehou blue	777
Whiting School	770
Flathead Deep Water	751
Mixed Fish	666
Squid Arrow	562

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Marketing Practicum Program for seafood

UNiSA's School of Marketing Practicum Program is a challenging and rewarding experience that has been developed for students who are keen to work as a marketing professional and who want a head start in their marketing career. For students it is the direct link between university knowledge and industry application.

The Marketing Practicum is an industry-based marketing-related project focusing on 'marketing performance improvement', where students work two days a week in teams of two in an organisation for a 15 week period. The students are in their final year and are hand-picked through a rigorous application and interview process. Students work on a 'real' marketing problem and undertake considerable research (including primary and secondary research) to produce an analytical output with solid recommendations and timelines. The marketing practicum delivers a positive contribution to the organisations' marketing and business activities, while providing students with 'real world' industry experience.

There are two projects being conducted in 2009 with Seafood CRC industry participants. The first seafood business to take part is Ferguson Australia who are looking to increase their domestic retail distribution. As such, the output for this program is a strategy plan based on both the national distribution opportunities for Ferguson freezers and their supporting product range.

The second group to get involved is the Australian Prawn Farmers Association. Students will be developing a marketing report on consumer preferences when considering purchasing Australian farmed prawns in Brisbane and Sydney. Specific outcomes include packaging influences on consumer buying decisions (including colour, style, size), recommendations that appealing to the 'convenience' generation and identifying the influence of the Australian grown logo. Students assigned to this project are fortunate enough, as part of their research, to visit processing facilities in Brisbane and retail buyers for Coles and Woolworths in Sydney.

Industry welcomes spawning closures

The announcement by Queensland's Minister Mulherin of a two five day spawning closures for the Coral Reef Fin Fishery will bring certainty for industry for the next five years according to Queensland Seafood Industry Association (QSIA).

"We have been saying all along that respon-

sible management for this fishery included retaining two five day spawning closures which will protect stocks and ensure this important fishery remains sustainable for the future," said Mr Gardner, President of the QSIA.

This iconic fishery contributes in excess of \$100 million per year to the Queensland economy and provides valuable export dollars to many regional communities and is an important source of seafood for Queensland consumers.

WTO condemns subsidised fishing

The New Zealand Seafood Industry agrees with comments made by the Director-General, of the World Trade Organisation Mr. Pascal Lamy, regarding the environmental cost to the oceans due to government subsidised fishing.

Mr Lamy said governments had contributed to the problem by allowing more boats on the water and fewer fish in the sea. New Zealand Seafood Industry Council chief executive, Owen Symmans says New Zealand is internationally recognised as having a sustainable fishery because its focus is on the health of its fish stocks, and not on the number of boats in the fishery." The New Zealand fishery, has the support of

industry, is not subsidised but is managed by the Quota Management System (QMS), and focuses on sustainability. "New Zealand fishermen have invested in the long term and want to ensure fishing is for today as well as the future" said Mr. Symmans.

According to Mr Symmans subsidies contribute to overfishing and distort international trade, making New Zealand companies less competitive on world markets.

"The United Nations Food and Agriculture Organisation estimates that 80% of the world's fisheries are under pressure, thankfully New Zealand is in the 20 percent that is not," said Mr Symmans.



Kalliroe's Cooking

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

Octopus meze, a la Greque

- 800 - 1000 gr octopus tentacles
- 3 - 4 bay leaves
- a few peppercorns
- 1 cup extra virgin olive oil
- 1 cup white balsamic vinegar

Make sure that the octopus is tenderized. If you are not sure put the pieces in the fridge for 48 hours. In a large saucepan bring one cup of water to the boil. Add the octopus, the bay leaves and the peppercorns. Do not season, as the octopus releases its own salt. Let the octopus simmer over a low heat until it is tender enough to be pierced with a fork. Add the olive oil and let it simmer for a few minutes or until the tentacles look nice and oily. Briefly increase the heat. Pour in the vinegar. Turn off the heat immediately. As the pot is very hot the vinegar will evaporate in seconds. When cool, cut the tentacles into pieces and serve with ouzo!

Due to the overwhelming requests from readers for this simple, yet delectable recipe, we have reprinted it again and wish them bon appetit, kali orexi, and enjoy!

Abalone trafficker extradited

A 40-year-old Sydney man has been sentenced to six months jail, suspended for two years, after being extradited to Victoria to face abalone trafficking charges dating back to 2006.

resources and the impact on the commercial industry, which is taken very seriously in Victoria.

He also fined the offender a total of \$2000, ordered him to pay \$4487 in costs, forfeit all his fishing gear and stay away from any abalone fishing related activities in Victoria for five years.

The man was arrested last month while attempting to board a flight to Hawaii at Sydney international airport and had been remanded in custody for 28 days.

The head of DPI's Special Investigations Unit, Murray Donaldson, says the outcome is further evidence fisheries criminals will be relentlessly pursued and brought to justice.

The Melbourne Magistrates Court was told the offender was apprehended by Gippsland Fisheries Officers at Cann River (Vic.) during December 2007 and also Wigan Inlet during April 2006 whilst involved in abalone trafficking.

"Abalone is a highly valued species in Victoria that requires protection to secure sustainable fishing in the future," Mr Donaldson said.

He was charged and was to appear in Orbost Magistrates Court on 22 May 2008 but failed to appear and a warrant for his arrest was issued on that day.

"Fishing of all types is a major employer, especially in regional Victoria and any threat to its sustainability is a threat to jobs.

Victoria Police Detectives from Gippsland and Fisheries Investigators from the Department of Primary Industries (DPI) flew to Sydney in response to advice about his arrest from Federal Police.

"In the past 12 months 3 abalone thieves have been extradited from as far afield as Western Australia and prosecuted in Victorian courts.

Magistrate Simon Garnett said the man had shown no respect for the protection of fisheries

Anyone who sees or suspects illegal fishing activity is urged to call the 24-hour reporting line 13-FISH (13 3474)

Continued from page 1

To better inform and give negotiators a realistic chance of achieving tariff reductions on priority seafood products, your advice needs to include the following information.

- 1 Priority seafood products to target for tariff reductions.
- 2 The extent to which current tariffs are barriers to trade in these products.
- 3 Form of products (live, chilled and frozen, etc)
- 4 Any concrete plans to supply these products to these markets
- 5 If Australian products are directly competing with those of importing countries, or are they only competing with products from other exporting countries
- 6 Any information which you can provide on non-tariff barriers that are impeding your access to these markets
- 7 Any other issues of concern.

Please send your advice to the appropriate DFAT FTA Task Force as follows:
Korea FTA Task Force: KoreaFTA@dfat.gov.au or Fax: 02 6261 2187
China FTA Task Force: chinafta@dfat.gov.au or Fax: 02 6261 2187

Also send a copy to: trade@seafoodservices.com.au so that SSA are aware of your priorities in their ongoing discussions with the Task Force.

Seafood industry supports the arts



From all accounts Birgit Neisers photographic exhibition of Life at the Sydney Fish Market was a success. Over forty patrons attended opening night. On the night eight exhibited photographs were sold and since then more sales have been made. Seen at the opening

were, photo at left: Ross Bagnatto, the photographer Birgit Neiser and fellow guest. Photo at right: Peter Doyle, Fiona Doyle and Bryan Skepper. May other artist follow Birgits example. Sehr gut Birgit, Herzliche Glückwünsche.

Restaurant 09

Unlike previous years, this year seafood made its presence felt at Restaurant 09 in Melbourne. Regular participants like CQ Foods with Spring Bay Mussels and Seafood Experience Australia (SEA) were joined by Regal Seafoods, Tassal, Clamms Huon Valley Seafoods.

good opportunity to come into contact with the hospitality industry see existing clients, meet new ones and launch new products.

First time participant, Regal Seafoods plans to participate again next year. The energetic seafood ambassador at large, Mr. Roy Palmer, trumpeted the benefits of seafood on two separate, forty five minute occasions, from the main cooking stand in the exhibition.

Participants agreed that such events present a



Making the seafood industry's presence felt at Restaurant 09 in Melbourne were Mr Allan Crabtree, the Victorian Representative of Seafarm's Crystal Bay Prawns and Mr. Michael Cannals from CQ Foods and Spring Bay Mussels. Seafarm provided many of the prawn for the cooking demonstrations by the Box Hill TAFE Chefs. Allan is wearing his Pink Prawn hat to show the company's support of the Breast Cancer foundation.

Funding for APFA

The Australian Prawn Farmers Association (APFA) has been successful in securing Government funding to undertake a Skills Formation Strategy for the Queensland's aquaculture industry. The funding has come from DEEDI (Department of Employment, Economic Development and Innovation.) formerly the QDPI and DETA – Department Education Training and the Arts

menting industry-centric workforce plans aimed at ensuring the availability of skilled workers.

The Queensland aquaculture industry has grown substantially over the past two decades and presently accounts for approximately 10 per cent of Australia's total aquaculture production and over a quarter of the gross value of Queensland's total fisheries production.

According to the APFA Executive Officer, Ms. Helen Jenkins, the aquaculture industry is a diverse and rapidly growing industry in Australia that is viewed as an ecologically sustainable industry of the future and that the funding will benefit Queensland's aquaculture industry. The program will be run by Ms. Jenkins and Mr Wil Conn as the Project Manager of the Skills Formation Strategy. Wil background has been as a successful Business Manager for a Queensland Barramundi farm and former Operations Manager of Goulburn River Trout in Victoria. The Aquaculture Skills Formation Strategy will aim at the development of a sustainable, collaborative network from within the industry, government and service providers. Its initial focus will be on the aquaculture industry based in North Queensland

In addition APFA relieved a further grant for the Next Gen Farmers project from the Australian Government Department of Agriculture, Fisheries and Forestry under its Australia's Farming Future initiative. The grant of \$50,000 will be used for eligible projects.

Aquaculture students will be invited to attend the **2009 Ridley Aqua-feed** Prawn and Barramundi Conference to be held in Townsville July 29-30th. Ridley Aqua Feed are a gold sponsor of the conference. Other sponsors include The Queensland Government, Seafood CRC, Sydney Fish Market, Primo Aquaculture, Aquasonic and the CSIRO

Skills Formation Strategies are designed to support industry organisations, businesses, education and training providers, employment organisations and government agencies to work collaboratively on developing and imple-

Ms Jenkins will be contacting twenty seven educational facilities throughout Australia seeking eligible students who are willing to travel to the conference. Farms with eligible students may contact Ms. Jenkins on her mobile phone number 0417 006 639.

The good The bad & The ugly

It may not have been the best Fish n' Chip sign in the Melbourne suburb of Brunswick but at least it was almost tasteful and a leftover from the twentieth century. Graffiti vandals made a mess of it and eventually somebody redesigned and repainted it. The shop owner said that the new sign was painted free of charge, so he wasn't complaining. Personalty I would have been hopping mad with the new sign. You be the judge.



PRESERVING THE Italian way

By Pietro Demaio



Two types of Bottarga: on the left is flathead. The bright orange Bottarga is from snapper roe.

BOTTARGA (salted and dried fish roe)

The last time I visited Italy, I tried a beautiful, simple and delicate pasta dish...

"Spaghetti alla Bottarga".

What a wonderful experience— the sea in a plate. Delicate, light but totally engrossing.

Bottarga has been made in the Mediterranean since fish were first caught. It is made from the Roe of freshly caught fish.

In Sicily the delicacy is the Tuna fish roe, as in Sardinia; but in the lagoons around the town of Orbetello (Tuscany) they harvest grey Mullet roe and produce the most sublime and delicious *bottarga* of them all.

MAKE YOUR OWN BOTTARGA.

You must begin, as always, with the best and freshest of ingredients.

I have used the roe from mullet, tuna, snapper, flathead and salmon. But the roe must be intact. Cover in sea salt (preferably not iodized) for 2 hours.

Remove and quickly wash under running water for 1-2 seconds. Hang in a dry spot with a gentle breeze. Ideally you would hang them in a gentle sea breeze. Here in Australia hanging them in the fridge is a good substitute.

After 3 weeks the roe (depending on the size)

will be firm and dry.

Place the roe in vacuum bags and seal.

Keep refrigerated although the roe will keep out of the fridge for up to 3 months.

Recipe: Spaghetti alla Bottarga (serves 2)

Grate approximately 4 tablespoons of *bottarga*. In a pan gently fry 1 clove of garlic, finely chopped and add the *bottarga*. Do not allow the garlic to burn.

In a pot cook 200g of pasta in ample water and salt just at the end. Cook until "al dente". Drain and reserve some boiling water.

Toss pasta into the pan with the garlic and *bottarga* and add 2-3 tablespoons of the water. Gently mix and dish out. Grate a further 2 tablespoons of *bottarga* on each plate and serve immediately. Enjoy with a good white wine— I suggest a *pinot grigio* or an Albarino.

For more preserving recipes visit my web site and blog:

www.preservingtheitalianway.com.au

Dr Pietro Demaio's book "Preserving the Italian Way" has become a best seller in a very short time. It is the first book to provide traditional Italian food preserving recipes usually handed down orally from generation to generation. Pietro was born in Australia from Calabrian parents. Collecting these recipes from family and friends both in Italy and Australia has helped him to strongly reconnect with his cultural roots.

"Preserving the Italian way" covers the preparation of a great number of foods including: assorted vegetables, olives, mushrooms, fish,

cheese, salami and salted meats, sauces, liqueurs and wines, bread and more. Peter's blog www.preservingtheitalianway.com.au provides additional information to encourage readers to preserve their own food. Peter welcomes feedback and sharing of recipes on his blog. His book is available for purchase online and at selected bookshops.



Dr Pietro Demaio picking olives recently. He crushed most of them to make oil. Some he preserved using a number of traditional recipes from his book.

SSA reaccredited as developer of Australian Standards

The Accreditation Board for Standards Development Organizations (ABSDO) has reaccredited Seafood Services Australia (SSA) as a developer of Australian Standards for the next three years.

Seafood Services Australia developed and currently maintains the Australian Standards SSA 5300. Australian Fish Names Standard was published in 2007 and prescribes a standard fish name for each species of fish produced or traded in Australia.

The reaccreditation will permit SSA to maintain and keep up-to-date the Australian Fish Names Standard, as well as develop additional standards that have been identified by stakeholders that will further strengthen Australia's seafood industry. "The decision to continue SSA's accreditation

recognizes the high level of compliance with the Requirements for Accreditation that SSA has achieved," said Mr. Norm Crothers, Chairman of ABSDO.

Becoming an accredited Standards Development Organization also provides significant benefits to the accredited Organization. SSA has achieved enormous credibility and respect within the seafood industry as a result of the development of the Australian Fish Names Standard. This has enabled SSA to interact with industry and government at the highest levels to initiate and drive industry change.

SSA has also achieved a world first as the only country with such standard anywhere in the world. Countries such as China and Spain are considering the Australian approach

Cigarette butts deadly to fish

Cigarette butts are a very widespread and common object of litter. Once they enter waterways, they become toxic to fish. According to a new study by San Diego State University (SDSU), filter-tipped cigarette butts are deadly to marine and freshwater fish.



Researchers would like to have the butts classified as hazardous waste.

Cigarette butts are not biodegradable. The filters are made up of 12,000 plastic-like cellulose acetate fibers that trap nicotine and tar. There's enough nicotine trapped in 200 used cigarette filters to kill a human!

An estimated 1.69 billion pounds of butts are littered each year worldwide, so you can imagine the negative effects these butts have on aquatic life when they wash into streams and oceans. SDSU Public Health Professor Tom Novotny said, "It is toxic at rather low concentrations. Even one butt in a liter of water can kill the fish in a period of 96 hours."

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