

Japanese evaluate our fish Markets



Mr Taichi Sakano flanked by Ms. Simone Williams of ID Marketing Consulting (left) and Ms. Anna Pfladellis (right) from ANZ Fisheries who accompanied Mr Sakano on his visit to the MWFM. Mr Sakano is a senior economist with the Department of International Studies of Japan and visiting Professor of Osaka School of International Public Policy at the Osaka University.

Visiting the Melbourne Wholesale Fish Market recently was Mr Taichi Sakano.

Mr Sakano was in Australia for one week as part of a study mission to evaluate the Australian Fish Market on behalf of the Japanese Department of Agriculture and Fisheries. This was his first time in Australia and he visited Melbourne and Sydney.

Whilst in these cities he took the opportunity to visit a number of key industry stakeholders including the Melbourne Wholesale Fish Market.

The study which Mr Sakano was conducting is focused on the Australian market and trade opportunities between Australia and Japan.



For the past twenty five years that Tony Bossio has been at the MWFM he has been greeting people in his mother tongue, Italian. Today its our turn to greet him: Buongiorno Tony. Come stai? Bene? Ciao Amico. Tony came to Australia in 1974 and comes from a little fishing town in Calabria called Amantea. Tony is the only Italian working full time at the market.

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.

Upgrade to a 40 6MHz distress beacon

The internationally owned satellites that monitored the 121.5 MHz distress beacons have now been switched off. The Australian Maritime Safety Authority (AMSA) that coordinates all aviation and maritime search and rescue across Australia's 53 million square kilometre search and rescue region, no longer has the ability to detect an analogue distress beacon via satellite.

Sixteen minutes after the satellites were switched off early in February this year, AMSA's Rescue Coordination Centre Australia, detected two 406 MHz distress beacons in the Great Barrier Reef region off the Queensland coast. Four fisherman were subsequently rescued after their fishing vessel had caught fire and sunk. Without their 406 MHz distress beacons, AMSA may never have found them.

It is crucial that mariners upgrade to a 406 MHz distress beacon immediately. Continuing to rely upon a 121.5 MHz analogue beacon in a distress situation is risking their lives. A 406 MHz beacon must be registered with AMSA, registration is free and can be done online at the AMSA web site.

When upgrading to a 406 MHz distress beacon it is essential that old analogue models are appropriately disabled and disposed of responsibly so that they do not trigger false alarms. Battery World shops provide free disposal.

More advice about distress beacons is available from the AMSA web site: www.amsa.gov.au/beacons or by calling 1800 406 406.

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Fire deluge

Victoria's Trout and Salmon Industry Feels Impact of Bushfires and Heat Wave

By Ed Meggitt. President of the Victorian Trout Association



Left: Sunday February 8th - Pond of dead fish at Buxton, Victoria.
Above: Fire approaching Yarra Valley Salmon, Victoria

There are 10 privately owned commercial salmonid hatcheries in the Shire of Murrindindi. The trout and salmon industry has thrived by making use of the cold waters of the Goulburn River tail race below Lake Eildon and the numerous tributaries of the Goulburn River.

The industry in Murrindindi Shire produces about 1500 tonnes of rainbow trout per annum. These fish are processed and value added into a range of products: whole gilled and gutted trout, trout fillets, various forms of smoked trout, pates and dips and caviar. These products are then distributed and sold all around Australia and exported into Asia.

The significance of trout to the Shire of Murrindindi should not be underestimated. The synergies, that exist between the trout aquaculture industry, the tourism industry based largely on trout fishing and the research centre at Snobs Creek Hatchery, are unique.

However, on Saturday seventh of February 2009 our industry was devastated by the huge bushfire that swept across the region. Already under strain from a prolonged dry spell of many years and then a record heat wave, the fires will hopefully represent the culmination of nature's fury.

Continued on page 5



Cartoon illustration Con Aslanis

\$1.23 billion increase

Recently released information by Statistics New Zealand shows that its seafood industry, is the country's fifth largest exporter and employs over twenty thousand people.

A \$1.23 billion increase in wild catch value since 1996 also confirms the importance of the seafood sector to the economy of New Zealand. The figures refer to the asset value of wild catch species managed under the quota management system (QMS).

Wild catch are species that are not reared under aquaculture conditions such as salmon or mussels.

In 2008, 20 species contributed 90 percent of the total value of the resource. Eighteen of these species have been managed under the QMS over the entire 1996-2008 period. The number of species managed under the QMS has risen from 32 in 1996, to 96 species in 2008.

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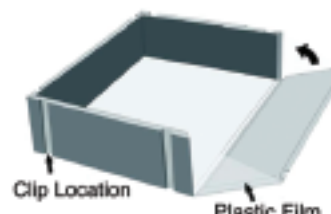
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Memories & Flashbacks with Con Cosmas

IT'S STILL THERE, BUT HOW DO YOU GET IN?

This information is written for those who have not attended the Wholesale Fish Market recently. The previous entry and exit gates have been closed and now all entries and exits are from the right hand side of the market (as you face the market from Footscray Rd.). Although the market hasn't shifted (yet) the approach to the market has. If you are coming up Footscray Rd. from the direction of Footscray, where in the past one had to access the service lane, one now has to access the left centre lane. If you keep to the service lane you will find that you are forced to make a U turn and you will



be heading back to Footscray. When you are on the overpass the market is on your left, and as you descend the overpass in the left lane turn left at the bottom of the overpass and you're there.

If you are approaching the market from the city you have to keep to the right hand lane. Once you pass under the Tullamarine tollway you immediately have to make a right hand turn into the

market, observing the lights of course. Unfortunately there are no signs to indicate the market entrance or there may be but, I certainly didn't notice any.

Well I have to report another sad but pleasing event. The Victorian wholesalers and distributors have lost a truly honest agent and supplier. His name --- Ted Doran ---.The pleasing aspect is that Ted is still very much alive and well. We, who have had business dealings with Ted over the past 50 years or so, will always remember him as a man of his word and much integrity. His role in the industry was to represent mainly New Zealand fishing companies and this he did admirably. Ted is quietly spoken but what he says demands respect. In later years his son Stuart worked along with him. He will be also missed if he does not choose to become involved in the industry. The industry needs young intelligent active people like Stuart who have hands on experience.

I remember Ted when was first operating out of City Ice buildings (Clarendon St. South Melbourne) that was where he stored his products and had his office. At the time I was going through a very difficult patch but Ted supported me and I will never forget it. I am sure that over the years he has helped many in similar situations. He later moved his office and store to the Wholesale market complex.

Unfortunately not all of the suppliers and agents to the distributors, in the earlier years (50s), treated we of non English or Celtic extraction with respect. Many just tolerated us but Ted would trade and associated with us as an

Aussie and accepted us as we were. He is very well respected by our community and we wish him well for the future. I am sure we will still be bumping into him at his watering hole in Chapel Street Prahran.

In past articles I have commented on the shortage of fish in England. I was watching another English program on the development of an alternative to the usual fish species that traditionally have been deep fried and been sold as "Fish and Chips"

Things have got so desperate that they are now trying to market Pollock and Carp in place of previous species. Pollock is a very bland tasting product, if there is a taste, and it has a very soft texture. In the past (possibly even now) it was used as fish meat and frozen at sea flavoured and compressed into various products. Crab flavoured sticks come to mind as one example.

Carp is a river pest in Australia that has very little or no commercial value. Until 1950 it did not exist in Australian rivers and was a prohibited live import. Somehow it was introduced into our river system illegally, creating great damage to our Murray Cod and Perch. Descendants of Eastern European Jewish extraction used to rave about Kefilterfish (Their traditional Passover Dish) which was made from European Carp -- the same species that was introduced here. The Australian Carp is not suitable for the same use as it is too muddy as the Carp in Eastern Europe swims in a different environment which makes it acceptable.

As these migrants arrived in Australia

they soon discovered that Murray Perch was far better than their traditional fish (Carp) for their traditional dish. Hence the great price rise and demand for Murray perch at Passover.

Returning to England (I got side tracked) to overcome the problem with the muddiness of English Carp, the carp is left for 5 days in fresh water to cleanse it of the muddy flavour.

In the same English program they showed how they made their batter. Eggs were added to the mixture which finish up into a thick textured and I can imagine biscuit -like taste. This is very different than the light Japanese type preferred here. But it is understandable if one considers the tasteless fish they are using. Taste has to come from somewhere.

Recently a decision was made by Japan, Spain and other countries not to fish Blue Fin Tuna in the Mediterranean. There is understandable fear that it will put increasing pressure on Blue fin Tuna Stocks in the Coral Triangle Region. This region includes Indonesia, Malaysia, The Philippines, The Philippines, P.N.G., The Solomon Islands, and East Timor.

It is pleasing to see that independent countries are imposing restraints on themselves for the future of fish stocks but history has demonstrated time and again that this is done long after it should have been done. It is not a matter of {Will we ever learn} but {Can we control our greed}? I will finish off with a greeting to the fishing fleets. "Less successful fishing"

Con (costa) Cosmas

Tough measures to protect West Coast Rock Lobster fishery

"My initial raft of measures has not achieved the results necessary to ensure the long-term sustainability of the rock lobster fishery."

4. Increasing the minimum legal size in Zone C to 77mm from as close as possible to March the fifteenth.

5. Removal of existing three-day closures near the full moon in Zone C

The changes follow advice from the Rock Lobster Industry Advisory Committee, the Western Rock Lobster Council, Department of Fisheries and research bodies.

Mr Moore said the State Government's overall aim was to limit the total commercial catch to 7,800 tonnes, compared with a pre-

dicted catch of 9,200 tonnes, in order to shift catch forward to offset low catches expected in 2010-11 and 2011-12.

The measures would give further protection for breeding stock in the north of the fishery following the closure of the Big Bank area.

Mr Moore said the new measures will take advantage of current abundance to ensure protection of breeding stock for future seasons. The measures will be reviewed in April to assess their impact and whether they need to be tightened or eased.



Western Australia's Resources Minister for Fisheries Mr. Norman Moore

Fisheries Minister Norman Moore has taken further steps to protect Western Australia's important commercial west coast rock lobster fishery.

Mr Moore said that the rock lobster industry was facing a crisis unless urgent action was taken to protect the long-term future of a fishery which experts, industry bodies and many commercial fishermen say is under severe pressure.

The new management measures included limiting commercial rock lobster fishing to four days a week (down from six days a week), further pot reductions and changes to legal size limits.

Preliminary estimates of the commercial rock lobster catch this season (to the end of January) are that it is 16 per cent higher than the same time last year.

Further details of the new measures included:

1. Prohibiting fishing on Saturdays and Mondays, in addition to the existing Sunday ban, from March the first.
2. Bringing forward to March the first, the 15 per cent reduction in unit values (based on 2007-08 levels) originally scheduled for the start of the 2009-10 season
3. Reducing the maximum legal size for female western rock lobsters by 10mm in Zones A and B of the fishery as close as possible to March the fifteenth.

SEAFOOD NEWS DEADLINES

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February's 10 best sellers

Species No 32kg Bins

Blue Grenadier	2881
Flathead Tiger sml	1203
Flathead Tiger lrg	1158
Squid Arrow	1153
Warehou Silver	1098
Ling Gutted	898
Gummy Shark	683
Morwong	621
Whiting	555
Mixed Fish	530



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Continued from page 1

Of the ten trout farms in the Shire, four have lost virtually all of their stock due to the fires. These four farms had fire pass all about them. Paul Cox at Wilhelmina Trout Farm lost about 100 tonnes of trout as they were overcome by contaminated water filled with ash and fire debris. The Murrindindi River virtually stopped flowing into the farm as burnt trees and trash formed "beaver dams". Paul tells of the great anguish he felt trying to save his house and processing plant, while trying to keep his trout alive. All through the night he worked but was eventually overwhelmed by the filthy water. "I knew it was over when the fish in the river were all dying" he said.

At Buxton Trout Farm, Mitch McRae had a number of people sheltering in his house with towels over their heads as the flames licked at his hatchery. The house next door was burnt down as was the garage over the road. Mitch lost about 30 tonnes of trout as the water turned the colour of "coke". Mitch said "It was a blood scary night, and although we have lost all the fish, we are just lucky to be alive."

In an amazing story of human spirit, Mitch explained that the next three days were spent picking up thousands of dead fish from his ponds. People who had lost their own houses came in and helped him remove the fish and bury them in a big pit. This iconic trout farm in the heart of Buxton is much loved by the community and Mitch is determined to rebuild his business. "It's gonna be a hard slog ahead, but we are determined to come back bigger and better than ever" Mitch said. Other trout and salmon farms in the region

which weren't bunt out in the fires had their own desperate battles keeping fish alive. Power throughout the region was lost and water temperatures were at record highs. Mark Fox at Yarra Valley Salmon lost a number of tonnes of salmon stock. For the next ten days after the fire, Mark had to contend with the fire creeping ever closer to his farm.

Unfortunately, the rebuilding process cannot get started just yet as the catchments have all been burnt out to such an extent that the first rains could see the rivers again turn black with ash. There is no vegetation to hold anything in place and a significant rain event could cause havoc. The industry is hoping for gentle rains that will allow new life to begin.

The trout industry does anticipate supply problems going forward. We hope to meet as an industry when the immediate threat has passed to evaluate exactly where we stand and what is the most appropriate course of action.

We do hope that our customer base, suppliers and government stand by our industry and support us through this trying time. Thank you for your many messages of support.

For those wishing to learn more regarding fire damage or offer any assistance may contact the following. (Editor)

Contacts:
Ed Meggitt
57 732 483 (0408 173456)
Mitch McCrae, Buxton Trout Farm
57 747 370 (0407 531 350)
Paul Cox, Wilhelmina Trout Farm
57 978 259 (0418 581 798)
Mark Fox, Yarra Valley Salmon
57 732 596 (0427 577 466)

Inspectors visit Sydney Fish Market

A dozen Federal workplace inspectors visited the Sydney Fish Markets at Pyrmont last month to see if workers there were being paid properly.

The Federal Workplace Ombudsman advised that employers will be randomly audited as part of its national campaign targeting the food services sector.

Inspectors are checking on almost 1000 different types of businesses around Australia, including retail and wholesale seafood suppliers and take-away food outlets.

The NSW Workplace Ombudsman State Director, Ross Drysdale, said that employers at the Fish Market found to be underpaying staff or breaching other workplace laws would initially be asked to rectify the issue voluntarily. He did however, say that legal

action would be considered against any employer found to be blatantly abusing the law, with maximum penalties of \$33,000 per breach.

Mr Drysdale added that complaints coming into the Workplace Ombudsman suggested the food services industry warranted attention, particularly given the number of vulnerable workers it employed.

The decision to investigate the Fish Markets was an operational one made by the NSW inspectorate, rather than based on any tip-off that employers were not complying with workplace laws.

The Workplace Ombudsman conducts about 5000 targeted audits each year in addition to investigating some 25,000 complaints.



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@tsiatas.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!

NEW REGULATIONS COMMENCE

New fishing regulations for the recreational, commercial and aquaculture sectors commenced from the beginning of March. The new regulations incorporate changes to catch limits for popular recreational species including snapper, flathead, redfin and Murray cod.

The Acting Executive Director of Fisheries Victoria, Michael Hodder, said minimum legal sizes have increased for bream, flathead, Australian bass, silver trevally, luderick,

Murray cod, mullet and yellowtail kingfish but bag limits have reduced for flathead, mullet, loach, elephantfish, trout and estuary perch.

The new regulations also include revised licensing, reporting arrangements and catch limits for commercial fishers. There are also changes to limits including increased minimum legal sizes for bream, flathead, luderick, southern rock cod, silver trevally and yellowtail kingfish, clearer mesh net regulations and uniform restrictions on equipment and crew limits for bait fish operations. Aquaculture operators will be required to keep records of all fish acquired.

For more information visit www.dpi.vic.gov.au/fishing



SSA MEETINGS IN MARCH IN MELBOURNE

Seafood Services Australia (SSA) is coming to the Jasper Hotel, Melbourne for the following meetings:

24 March Seafood Access Forum

10.30am - 4.30pm

Anyone with an interest in seafood trade and market access issues is welcome to attend this meeting, just register your attendance at <http://www.seafood.net.au/safevent.php?pid=207>

24 March SSA Network Dinner

6.30pm - 9.30pm

All who attend the SAF and/or Network meeting are welcome to come along to this casual networking dinner (at a venue to be determined in Melbourne). Just RSVP to sharonkimmins@seafoodservices.com.au

25 March SSA Network 24 Meeting

8.30am - 4.30pm

Anyone with an interest in the seafood industry is welcome to attend this free meeting to keep up to date on industry issues, just register attendance at <http://www.seafood.net.au/network/event.php?pid=206>

RSVPs are essential!



1

2



3

4



From top to bottom.

1 James Morris with his wife in front of the family home on their golden wedding anniversary.
2 James and his wife by the beach. After losing his hands James learned to work with artificial limbs.
3 The Morris oyster saloon on the foreshore at Emu Park in 1919. The oyster shell heap in the photograph took a number of years to accumulate. The shells were eventually spread out along the foreshore just above the high tide mark. Windblown sand covered the shells and the salt resistant plant Vitex took root. Over the years it proved to be an effective buffer to cyclone surges with no beach erosion occurring where the shells had been spread. The shells are still there to be seen today.
4 Brian Morris the grandson of James Morris (Kostas Boyatzes) who has continued the family business after his father Oliver stopped operating it in 1974

James Morris (Kostas Boyazes)

A pioneer in oystering

By Agi Argyropoulos

Brian Morris' research into his family's ancestry has taken him on a journey from Yepoon, in central Queensland, to Sitia on the Greek island of Crete. A journey filled with emotions and surprises.

Brian is the grandson of James Morris or Kostas Boyazes from the island of Crete who arrived in Australia in the later half of the nineteenth century.

The story of Kostas and Nicholas Boyazes has its roots in Sitia Crete. Kostas was born in 1852 and Nicholas in 1857. At that time Crete was still under the Ottoman occupation. At a young age both boys hid amongst a cargo of sheep and escaped from the island.

Both of them served on English ships and for years travelled around the world. Contact with their family was lost and their family back in Crete assumed that both boys were dead.

Contact was again resumed when letters arrived in Crete from Australia. By 1919 however contact was again lost due to the fact that Kostas /James lost both hands whilst holding a stick of jellynite and was unable to write.

It took another eighty years for contact to be re-established when in 1999 Kosta's grandson Brian Morris went to Crete and met the family.

Nicholas arrived in Sydney in 1886 and worked at the Comina Brothers fish shop in Oxford Street. Following that he became a public servant and was one of the very few Greeks who worked in the public service prior to 1914.

In 1894 Nicholas married in Sydney and a daughter was born in 1895. The marriage failed and Nicholas moved to Bohnock, Taree, New South Wales, where he operated an oyster business and ran two ferries on the Manning River with the Greek names of "Salamis" and "Ariadne". He died in 1925.

Kostas Voyazis landed in Australia in 1877 on a ship called the Scottish Bard where he had worked as a deckhand. After a run in with the ship's captain, Kostas and four other crew members jumped ship and stayed in Australia. For twenty years he cut sleepers for the railway lines and in 1884 married an Irish girl and changed his name to James Morris.

Eventually he purchased a suitable oystering boat and set up Emu Park's first industry. He was helped in this endeavour by his eldest son Oliver who eventually surpassed his father at picking and opening oysters. As oystering in those days needed at least two men to successfully work the oyster beds and handle the boat, Oliver's younger brother Con was also brought into the business. James Morris continued the oyster bussiness until 1974.

In those early times, boats could not be taken close to the oysters beds. First the oysters were taken from the rocks in their shells, placed in sacks and then loaded on to dinghys and then on to the larger boats; no easy task if the sea was choppy. Care and a great deal of skill was needed to accomplish the task, otherwise the oysterman would find himself in the water and his oysters lost.

Unloading the oysters was much easier as the boats sailed till they touched the sandy beach. There a horse drawn cart was driven alongside the boat, the oysters were loaded on the cart and then driven to the oyster sheds. When they arrived at the sheds they were emptied onto benches and picked over. This was necessary because when the oysters were taken from the rocks, some of the shells were broken, exposing the oyster. The oyster was taken from the shell washed in clean sea water, bottled and place in the ice chest.

The remaining unbroken oysters were placed in sacks and kept in a cool place in the shed. The bags were kept wet and cool with sea water.

Ten to twelve bags was considered a good boat load.

Oysters were sold in the shell if desired

but customers usually preferred to buy them opened. A chutney bottle of oysters cost 2/- (20 cents) and a pickle bottle cost 2/6 (25 cents). Oystermen were so skilled in opening oysters that it took them five to seven minutes to fill a pickle bottle whereas a chutney bottle took under four minutes to be filled.

Customers could also choose to sit at the saloons and enjoy a plate of oysters with bread and butter. The oysters were opened while they waited. A large plate of about forty oysters cost 1/- (10 cents). A small plate of twenty four oysters cost 6d (5 cents). Vinegar, salt, pepper, bread and butter was included in the price.

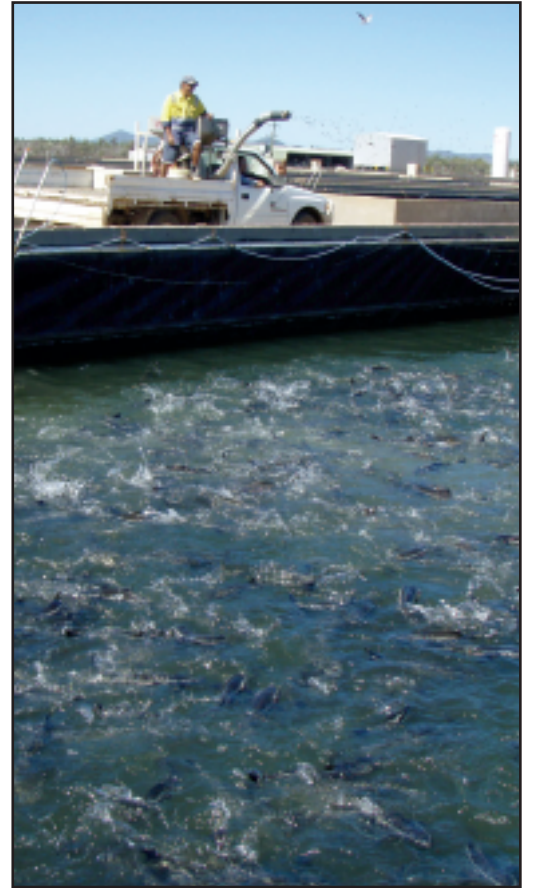
Sundays were the busiest times for the oystermen as visitors would arrive off the trains, calling to the saloons, order their oysters, pay for them and pick them up on their way to the trains. Left over opened oysters at the end of the day were taken by the women to the railway station and sold on the platforms.

James Morris passed away in 1935.

The life story of James Morris (Kostas Voyazis) is indeed one of which legends are made. His grandson Brian has travelled to Crete a number of times and is learning Greek.

Seafood News thanks Brian Morris for his help on this article. We would also like to hear from other nationalities whose ancestors came to Australia and became involved in the seafood industry.

Queensland floods “negative impact”



Above: Staff at Good Fortune Bay working to secure supplies of farm raised Barramundi.

Left: Although roads on the flood plain may have been cut by the flood, the elevated construction of the farm saved it from the floodwaters..

This continent Australia is indeed one of extremes. While Victoria is suffering from bushfires of unheard magnitude and loss of life rivaling a war zone the northern part of the continent is under water with seafood businesses being affected to varying degrees.

One of those businesses affected was Good Fortune Bay's operations in Townsville where the heavy rains prevented heavy equipment from being used on earthen dams. The rains also cut the road from Townsville to Ayr which impacted on sales from this operations. Thankfully however no stock was lost.

At their operations in Bowen, where the farm is built at a high-

er elevation, then the surrounding flood plain the substantial rainfall washed away the road and closed down the farm to staff and all vehicles for two days. The road closure created problems for deliveries of oxygen supplies to tanks, and fish going out on freight trucks. Staff have been working day and night to ensure that customers get their supplies of farm raised barramundi.

“We appreciate our customers for their understanding of the harsh conditions, and their continued support, and feel for the other members of the Australian Barramundi Farmers Association, who may have suffered a greater negative impact

on their business, than we have had on ours” said Mr Andy Leingang, General Manager of Good Fortune Bay.

“It’s tough working in the rain and floods”

“We work with the other farmers to help when we can, with seed stock, and helping make up on delayed feed deliveries, and even supplying their customers with fish, temporarily, until they are back on-line. It’s tough working in the rain and floods” said Mr Leingang.

Meanwhile the President of the Australian Barramundi Farmers Association, Dr. Ken Chapman, is calling on all State and Territory Consumer Affairs Ministers to legislate that country of Origin be placed on all seafood pictured on menus and advertising material.



Andrew and Kate Ferguson holding live lobster and live giant King Crab that are destined for the Orient



Sales Manager for Malaysia Mr. Tim Boucaut, conducting a tasting/viewing of Ferguson Australia's seafood at the Shangri-La, Kuala Lumpur

Ferguson's in Asia

December last year was a busy month for Ferguson's from South Australia with their live lobster and live giant king crab exports to Hong Kong and China to meet the demand for the

Chinese New Year celebrations. In addition they have also been exporting King George Whiting to Malaysia. The Whiting is line caught off Kangaroo Island S.A.



From left: Deb Ferguson (Director), Kate Ferguson (Export Manager), Lisa Cooper (Sales Manager) & Eliza Ferguson (sales administration)