

SEAFOOD NEWS

SERVING THE AUSTRALIAN SEAFOOD INDUSTRY

PO Box 75 Preston, Vic. 3072, Australia: Tel./Fax. (613) 9480 1261

Email: info@seafoodnews.com.au www.seafoodnews.com.au

MARCH 2010 Vol. 8 - No. 2

ISSN 1834 - 4399

Crystal Bay Prawns Now In Victoria

Australian owned and grown, fresh or frozen, cooked or raw, whole or peeled, competitive pricing, food safety assured.
Quality and Supply assured by Australia's largest farmed prawn producer.



For enquiries please contact our Victorian Representative, Alan Crabtree, on 0407302267 or email Seafarm at swalter@seafarm.com.au
Check us out at www.crystalbayprawns.com.au or on Facebook: www.facebook.com/thepinkprawn

**Snobbs
Creek
upgrade**

**CON'S
WAY**

**Seafood
handling
"bible"
launched**

**From
Alabama
to
Morton
Bay**

**Market closed for Easter
Friday 2 April
SATURDAY 3 April
MONDAY 5 April**



Mr. Con and Mr. Dimitrios Goulas and their families wish all fellow Christians a Happy Easter

**ΚΑΛΗ ΑΝΑΣΤΑΣΗ
HAPPY EASTER**



Est. 1963
CONWAY
Fish Trading

11 - 21 Wingfield Street
Footscray, Vic. 3011
Ph: 613 96893400 Fax: 613 9687 8592
Email: dimi@conwayfish.com.au



Photo of the month



Two Johns and a Terry. John Kyzintas (left) and John Yannatzis (right) from The Seafood and Oyster Spot put the friendly "squeeze" on Terry Arhon from Tim and Terry. In all his thirty years at the MWFM it's doubtful whether Terry has been given such a loveable squeeze.

Ban trade in Atlantic blue fin Tuna

The US is also supporting its weight behind the ban and more support expected to come from upcoming Doha conference at which 175 countries will decide the fate of a number of endangered species under the Convention of International Trade in Endangered Species

Although last year publicly the US did not support a proposal by Morocco for a total ban, pri-

vately however members of the Department of the Interior supported the ban.

Japan, the worlds largest consumer of tuna sees the ban as being too draconian and may defy it.

Some members of the European Union are also hesitant of supporting the ban. Spain, Greece and Malta all have significant tuna industries whereas Germany and Britain strongly support the ban.

Seafood, Dragons and red lanterns



★ Seafood retailers of Asian background at Melbourne's Preston Market celebrated the Chinese New Year, "The year of the Tiger" with traditional red lanterns and Dragons ★

Ban trade in Atlantic bluefin tuna

The European Commission is proposing that the European Union press for a ban on international trade in Atlantic bluefin tuna. The ban is to come into force within

the next year. The Commission is deeply concerned that overfishing of Atlantic bluefin tuna driven largely by international trade is seriously depleting stocks of the species.

The proposal will be discussed with Member States in order to reach a common EU position for the next meeting of the Convention on International Trade in Endangered Species (CITES), taking place in Doha, Qatar, from 13 to 25 March 2010. A proposal being put forward is a special arrangement for artisanal fishing vessels.

"Since there is a high risk that Atlantic bluefin tuna will soon be gone forever, we have no other choice than to act now and propose a ban on international trade" said the European Environment Commissioner Janez Potočnik. Demand for Atlantic bluefin tuna is being driven by international trade, and in order to

address the situation the commission proposes that it be included in Appendix I of CITES.

Appendix I groups species threatened with extinction and for which trade must be subject to particularly strict regulation and authorised only in exceptional circumstances. Listing bluefin tuna under Appendix I would mean a ban on international trade in the fish.

The Commission is proposing, the listing should not take effect immediately but be decided by the CITES Standing Committee within 12 months.

If the ban comes into force the Commission will see to it that artisanal fishing firms are authorised to supply the EU market with catches from Member States domestic waters.

Continued on page 6



Illustration: Con Aslanis

**AWARD
WINNER**
goodfortunebay
GFB FISHERIES LIMITED

BARRAMUNDI

Stall 12
Melbourne Fish Market

CQ FOODS
Ph: 0419 314 522

SPRING BAY
SEAFOODS

**SPRING BAY
MUSSELS**

**NOW
AVAILABLE**

Large, Standard
Modified Atmosphere Pack
(MAP Pack)

CQ FOODS
Mobile: 0419 314 522
Email: canalsm@bigpond.com

australasian aquaculture 'keeping pace with change'
2010 HOBART
23-26 May 2010
Hotel Grand Chancellor
Hobart, Tasmania

To REGISTER or to obtain further information on EXHIBITING and SPONSORSHIP opportunities, please visit
www.australian-aquacultureportal.com

FOR MORE INFORMATION
Conference Coordinators: Sarah-Jane Day
Tel: +61 437 152 234 | Fax: +61 2 4919 1044
Email: sarah-jane.day@aquaculture.org.au
Post: PO Box 370, Nelson Bay NSW 2315, Australia

Hosted by:

Sponsored by:

From Alabama USA to Morton Bay Queensland

The Tiwi Pearl's final resting place.

An old fishing vessel built in Alabama USA in the 1960's, will next month be sunk in the middle of Moreton Bay to become a new artificial reef for recreational fishermen. Climate Change and Sustainability Minister Kate Jones said today.

The Tiwi Pearl, which is currently at a shipyard in Hemmant, is 24-metres long and weighs 96-tonne will form a major extension to Harry Atkinson Reef, east of St Helena Island.

Climate Change and Sustainability Minister Kate Jones said, the extension to Harry Atkinson was the first of six artificial reef projects worth a total \$2 million to provide more recreational fishing opportunities in Moreton Bay.

"The artificial reefs are a proven way of attracting fish and there's no better spot than Harry Atkinson to sink this old timer and increase fishing opportunities in the fishing zones," she said.

The Tiwi Pearl was built in the mid-1960s in Alabama, the United States. The ship spent

time working in the Torres Strait pearl fishery before being converted and used in the Eastern Tuna and Billfish Fishery out of Mooloolaba. It usually went to sea with a skipper and four other crew members. Its previous owners, were Cartwright Tuna.

The vessel suffered a fire on the rear deck last June and was subsequently written off. The main engine, generators, hydraulic equipment and refrigeration had all been stripped from hull to make it fit for sinking. It is expected to be sunk by flooding, which is simpler than explosives.

In addition to the Tiwi Pearl the extension to the Harry Atkinson Artificial Reef will include other material such as concrete castings and possibly quarry rock being sunk at five separate sites over the next six months.

The Harry Atkinson Artificial Reef was established in 1975 and over the next five years more than 17,000 tyres were deployed. In 1987, 200 shopping trolleys were placed on the reef but sinking the Tiwi Pearl in this location will more than triple the size of the reef.

Snobs Creek upgrade

Victoria's Minister Responsible for Fisheries Mr. Joe Helper turned the first sod of soil at the new \$1.3 million native fish production facility at Snobs Creek in Northern Victoria.

This is the biggest upgrade since fish were first produced there in the 1950's. The first production run of native fish will most likely be over the summer of 2010-11.

The centre, which is expected to open by the end of the year, is aimed at securing the long-term sustainability of native fish stocking of Victoria. After assessing several potential sites across Northern Victoria, the existing site at Snobs Creek was found to be the most suitable for the expansion of native fish production.

Trout and salmon production capacity at Snobs Creek will be fully maintained and complemented by the new facilities.

The upgrade will involve several new brood fish ponds to accommodate larger mature Murray cod, golden perch, trout cod and Macquarie perch brood stock. There will also be four new plankton ponds, which will be used to rear native fish larvae until they reach 'fingerling' size and are released into Victorian waters.

To complete the upgrade, a refurbishment of existing native fish production infrastructure including pumps, pipes, indoor recirculation systems, troughs and tanks will also be undertaken.

SEAFOOD NEWS DEADLINES
Contributors and advertisers please note that all materials for publication in Seafood News must reach us by the 25th of each month.

The publisher of Seafood News takes all care in its technical production, but no responsibility on opinions expressed in it by its editor or contributors. The publishers will not be held liable for any loss, damage or expenses incurred by any persons or organisations relying on the information published in Seafood News. No material appearing in this publication may be reproduced without the prior written permission of the editor. Seafood News is edited and published by A. Argyropoulos. Contributors: Con Cosmas, Con Aslanis, Roy Palmer Peter C. Poulos. All contributors have no claim to ownership of Seafood News, or financial rewards from it.

The investment will allow Fisheries Victoria to significantly increase production of traditional recreational species such as Murray cod and golden perch but also produce large numbers of lesser known species including trout cod and Macquarie perch.

Fisheries Victoria Executive Director Anthony Hurst said despite ongoing drought conditions and low water levels, Fisheries Victoria would meet its stocking commitment this year.

"The adoption of new technology and improved fish production facilities will increase our ability to stock higher numbers of native species into Victoria's lakes and rivers," Mr Hurst said.

Potential visitors are advised that the entire site will be closed to the public for the duration of the works for safety reasons."



February's
10 best
sellers

Species No 32kg

Blue Grenadier	2538
Warehou Silver	1942
Flathead Tiger Irg	1589
Flathead Tiger sml	1505
Whiting School	943
Ling gutted	604
Squid Arrow	563
Redfish	491
Morwong	437
Dorri mirror	420

Discussion paper examines options for sharing fisheries resources

A discussion paper, examining mechanisms for adjusting or trading fisheries catch allocations within a sustainable management framework, has been released.

The paper was developed as part of a Fisheries Research and Development Corporation (FRDC) funded project, and examines the issue within the context of the Western Australian and South Australian rock lobster fisheries.

The paper's author, Department of Fisheries Principal Management Officer Dr Chris Reid, said fisheries managers Australia-wide were increasingly seeking appropriate mechanisms to adjust allocations of fish resources to various sectors.

"How ecologically sustainable harvests of fish resources can best be shared between competing user groups is an increasingly important issue for fisheries managers," Dr Reid said.

The research project looks at mechanisms to allow for future adjustments, once initial allocations have been established.

"FRDC funding has given us a great opportunity to examine the issue and we are now seeking feedback on the discussion paper and the options it presents, to attract a wide range of views on reallocation mechanisms that

could be adopted in the future." Dr Reid said commercial, recreational and customary fishers along with members of the public and other stakeholders were invited to comment on the discussion paper.

While this research project has been based on the lobster fisheries in both WA and SA, the approaches presented in the paper also have application to other fisheries where competing sectors vie for catch shares.

The paper details the Department of Fisheries' initial findings and puts forward a range of options for consideration, covering both administrative and market-based approaches.

It also notes that, before any inter-sectoral reallocation mechanisms can be developed, a resource-sharing (or Integrated Fisheries Management) framework must be in place, onto which the re-allocation mechanism can be built.

To receive a copy of the discussion paper, Developing Mechanisms for the Transfer and/or Adjustment of Rock Lobster Shares Between Sectors in Western Australia and South Australia (Fisheries Management Paper No. 238 - FRDC Project 2007/050) please contact the Department of Fisheries on 9482 7333, or log on to www.fish.wa.gov.au. Submissions on the discussion paper are invited before 23 April 2010.

FishEcon - the NEW Australian Fisheries Economics Network

The aim of the network is to strengthen research in the area of fisheries economics by creating a forum in which fisheries economists, fisheries managers and Ph.D. students can share research ideas and results, research opportunities, as well as news of upcoming events.

The main forum of the network is the dedicated FishEcon website through which information can be shared by the network members. The advantage of membership will be the potential to submit material to the website and the potential to be listed in the membership area (with contact details and research interests).

The network is initially managed as part of a Fisheries Research & Development

Corporation (FRDC) funded project aimed at developing fisheries economics capability in Australia. The FRDC Building Capability in Fisheries Economics Project consists of a suite of initiatives aimed at developing human capital in the understanding, knowledge and skills required to apply sound economic principles to the way in which marine resources are allocated, managed and used.

This is done by increasing the supply of university graduates with research training in fisheries economics, improving the economic literacy of marine resource managers, researchers and users; and by improving communication and collaboration amongst fisheries economists, and between fisheries economists, researchers from other disciplines and fisheries stakeholders.

LOOK AT THIS
You would be surprised who reads Seafood News

By advertising in Seafood News your products are seen deep, far and wide
Ring 0417 360021
E: info@seafoodnews.com.au

BUYING or SELLING
Real Estate

For all your Real Estate needs contact
GEORGE LIAVAS
Mob: 0400 180 888
Ray White

Plan to enhance fishing of Australian icon

At a workshop on the shores of Lake Mulwala, home to one of Australia's great Murray cod fisheries, researchers, anglers and Fisheries managers have developed a joint action plan that will further improve Murray cod fishing across the Murray Darling Basin.

The workshop was convened by Fisheries Victoria and New South Wales Industry and Investment with funding support from the Fisheries Research and Development Corporation.

The action plan aims to improve fisheries management arrangements, policy alignment and research collaboration between resource management agencies across the basin.

A major outcome of the workshop was an

agreement to form a Murray cod Fishery Management Group, comprising representatives from the research, management and angling sectors who will drive the implementation of the action plan.

"A set of focused priorities were also developed that will drive research and build collaboration research partnerships aimed to enhance the Murray cod recreational fishery."

The workshop also recognised the deep traditional and spiritual connection between indigenous communities and Murray cod.

Murray cod is an icon species in Australia and recognised as a priority species under the Victorian Fisheries Act 1995.

PNG tuna fishery threatened

Worldwide the tuna industry is worth \$4bn and Papua New Guinea (PNG) is said to be one of the last rich Tuna fisheries in the world.

There are ten new large tuna factories earmarked to be built in Madang. This Industrial fishing combined with illegal catches and short term financial objectives are threatening the fishery's long term sustainability.

In recent years the Philippines have become PNG's sixth largest economic partner with the two countries signing a memorandum of understanding on the devel-

opment of joint ventures such as the Pacific Marine Industrial Zone.

The understanding involves mutual assistance on technology with an emphasis on the promotion of fishing and aquaculture. In recent years major Philippine tuna companies have been pushing their Government to forge bilateral fishing agreements with PNG and other tuna rich Pacific Islands. Currently there are two major Philippine companies that operate in PNG and employ over 3500 people. Eight Pacific Nations are also planning to form a regional tuna cartel to raise their profit levels from their fisheries.



Worldwide Tuna is worth \$4bn annually

Kalliroe's Cooking



Kalliroe is of Greek Asia Minor descent and runs classes of traditional Greek cooking with Middle eastern influences

PERCH FILLETS WITH POTATOES

Ingredients

- 1 kg of perch fillets
- 1 kg potatoes
- 1 cup olive oil
- 3 cloves of garlic
- 4 medium tomatoes
- Juice of 1 lemon
- 1 sprig of parsley
- 1 1/2 cups of hot water
- 3 spring onions
- salt and pepper

Preparation

Wash fillets. Wash, peel and thinly slice the potatoes and together with the fillets place in a backing dish and sprinkle with salt and pepper. Cut the spring onions into small diagonal pieces. Heat the olive oil in a skillet pan and fry the onions till they become translucent. When this is done dice the tomatoes, juice the lemon add the garlic and put in the pan. Pour in the hot water and boil over a medium heat for fifteen minutes. When this is done pour the sauce over the fish and potatoes and sprinkle with the parsley that has been finely chopped. Place in a oven that has been preheated to 200 degrees and allow to cook for forty five minutes. During cooking you may need to add hot water. Serves four.

Illegal fishing vessel caught in Australian fishing zone

An operation coordinated by Border Protection Command led to the apprehension of an illegal foreign fishing vessel inside the Australian Fishing Zone in the early hours of 1 January 2010.

The illegal vessel was intercepted approximately 40 nautical miles north-west of Bigge Island, Western Australia.

The vessel was initially detected by a Customs and Border Protection surveillance aircraft and is alleged to have been trying to take trochus - a type of sea snail sought for its valuable shell from the Australian Fishing Zone.

The 13 crew of the vessel have been apprehended under the Fisheries Management Act 1991 and taken to Darwin. The Australian Fisheries Management Authority is currently

investigating the matter. The Commander of Border Protection Command, said "The successful apprehension of foreign fishing vessels demonstrates the effectiveness of Border Protection Command to detect and respond to all maritime threats in Australian waters.

Border Protection Command has a total of up to 18 vessels and up to 14 aircraft patrolling Australian waters 24 hours a day, 365 days a year.

Under the control of Border Protection Command, officers from Customs, the Australian Defence Force, the Australian Fisheries Management Authority and the Australian Quarantine and Inspection Service work together monitoring and managing maritime threats to Australia."

AIMS CEO reappointed

The CEO of the Australian Institute of Marine Science, Dr Ian Poiner has been reappointed until July 2011. The reappointment was recommended by the AIMS Council and was confirmed by the Prime Minister, Kevin Rudd.

Dr Gould said AIMS had played a key role in the greater understanding of the effects of increasing atmospheric carbon dioxide levels on oceanic temperatures and acidification, especially in relation to the Great Barrier Reef. He said AIMS was Australia's tropical marine

research agency and was recognised as one of the world's most productive and innovative.

AIMS has a staff of more than 200, an annual budget of \$45 million and an asset base of \$115 million, including a headquarters in Townsville and laboratories in Darwin and Perth, as well as a research fleet, providing access to tropical marine environments.

Under Dr Poiner's leadership, AIMS is constructing the \$55 million Tropical Marine Research Facility in Townsville, announced as part of the Government's Super Science Package in the last budget.

Dr Poiner has scientific expertise in tropical marine ecology and fisheries including: understanding how marine systems are influenced by human activities, their environment and climate factors, and developing and evaluating fisheries and environmental management strategies including ecosystem level approaches.

Seafood handling "bible" launched

The Sydney Fish Market's "Seafood Handling Guidelines" that was recently launched is being heralded as the "bible" for fishers, buyers and retailers of seafood.

The guidelines will assist in managing seafood as it travels from the supplier to the SFM auction floor and from there to seafood merchants and finally to consumers.

The guidelines are a benchmark for the storage and handling of seafood. Using the guidelines, suppliers can achieve greater freshness and shelf life for their seafood and at the same time maximise returns for their catches.

Included in the manual is a range of storage and transportation topics relevant to fishers and buyers.

The Guidelines are part of SFM Quality Assurance Programme that incorporates the HACCP system and was voluntarily introduced in 1998. It conforms to the internationally recognised standard ISO 22000 which ensures that seafood sold at its auction is safe to eat, of the highest quality and correctly labelled.

Some of the topics covered in the guidelines are: Seafood Spoilage its recommended temperatures and causes of spoilage. Handling Uncooked Chilled Fish. Identifying, Sorting and Grading the product, preparing an ice slurry etc. All seafood professionals should have this well produced and informative document.

Top: Markus Gerlich, New Zealand King Salmon and Gus Dannoun SFM.

Bottom: Lowri Pryce, Oceanwatch Australia, Mary Howard, G.G & M. Howard, Grahame Turk, SFM

Kochi, India for ASPA 2011

The Asia-Pacific Chapter of the World Aquaculture Society (WAS-APC) is organizing the Asian-Pacific Aquaculture 2011 (ASPA 2011) at, Kochi, India, from the 17 to 21 January 2011.

Co-Conference Chairman, Dr C.M.Nair commented "India's contribution to world's aquaculture production is significant and the country now ranks second in world aquaculture production, next to China. India produces about 7 million tonnes of fish annually, of which nearly 45 percent (3.12 million tonnes) is from aquaculture, mostly inland and freshwater aquaculture. Kerala contributes significantly to the national production, with a total of 6.5 lakh tonnes (6.5 million tonnes), most of which coming from the sea, and only about 12% (80,000 tonnes) from the inland sector".

In view of the importance of aquaculture as the best viable option for protein food for India's population, organisers view the International Conference and Exhibition (ASPA 2011) as a golden opportunity for the aquaculture sector in India, and Kerala in particular, to emerge stronger by expanding its horizons to wider arenas in aquaculture production and management.

It is envisaged that the conference will facilitate the creation of a strong support system by promoting technical and infrastructure developments in Indian aquaculture.

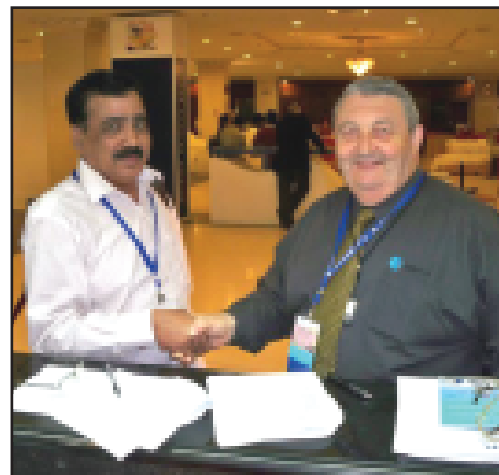
The overall theme of the conference will be "Aquaculture – the Future is Here" and the sub

theme of "Giant Prawn". This is touted as the most significant global event on Giant Freshwater Prawn (*Macrobrachium rosenbergii*) since 1980. This species is a native prawn of Kerala, naturally occurring in the Vembanad Lake and adjoining water bodies, has an in-



creasing global presence, as well as being an important species in several south and South-east Asian nations.

Above: State Fisheries Minister S. Sarma with World Aquaculture Society delegates. Below: Mr. Roy Palmer President of WAS-APC and Mohan Nair signing the contract for APA 2011



CRABZILLA

It was reported in the Daily Mail on line, that a Japanese Spider Crab with a body the size of a basketball and legs long enough to straddle a car, has gone on display at the National Sealife Centre in Birmingham England.

The article, by Sophie Freeman, says that the crab whose Latin name is *Macrocheira kaempferi* was caught by fishermen in the Pacific Ocean and is a staggering 3 meters from claw to claw and is expected to live to 100 and grow to 4.5 meters.

Nickamed "Crabzilla", after the fictional giant monster, the crab dwarfs the other crabs in the open top ray tank that that will

be its home until its moved to the Sea Life centre in Blankenberge, Belgium.

Out of the water, the crab looks limp and languid because it cannot support its heavy limbs, but in its own habitat, up to 2,500ft down in the cold seas of the ocean, it is a lethal predator.

The Japanese Spider Crab is the largest known member of the arthropod family, which includes all invertebrates with jointed limbs.

Photo on left: Derek Scales from the National Sealife Centre in Birmingham with the biggest crab in Britain

Read more: <http://www.dailymail.co.uk/news/article-1250168/Biggest-crab-seen-Britain.html#ixzz0U40NmPP>

Friday 13th

Friday the thirteenth proved unlucky for a Victorian man from Rye when he was caught trafficking a commercial quantity of Blacklip abalone in February last year. The man was convicted and fined \$5,000 and prohibited from recreational fishing for three years.

Meanwhile a couple from the Melbourne suburb of North Melbourne pleaded guilty to a number of abalone offences including using commercial abalone equipment to take a combined total of 155 blacklip abalone, more than twice the catch limit and taking undersize abalone. The three abalone thieves were fined \$5,500 and the forfeiture of a car and diving equipment.

Space available for advertising.

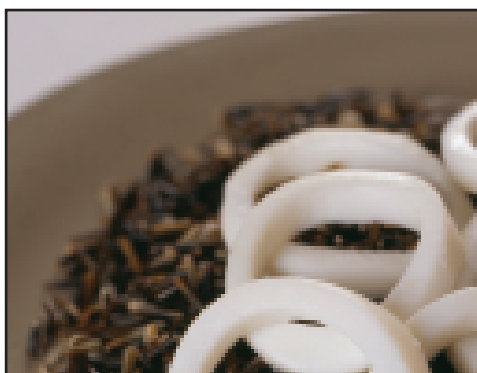
We offer great advertising packages.

Call: Agi
0417 360021
03 9480 1261

E: info@seafoodnews.com.au

Courtgems new products

(Advertorial)



Courtgem is a family owned Australian company that has been manufacturing battered and crumbed seafood for 20 years. We are excited to add two new lines to our range, Tempura Beer Battered Flathead Tails and Natural Squid Rings.

Courtgem's flathead tails are lightly coated in our unique tempura beer batter. It is a fantastic product for, Pubs, Clubs, Restaurants and Take Away stores.

Our natural squid rings are tenderised, membrane free and uniform in size. They are the only one on the market that can claim these unique features. This product can be a stand alone dish, cooked in a little flavoured butter or combined in a salad, pasta or even a seafood basket.

For further enquiries contact Gem Fine Foods on: (03) 9466 2077

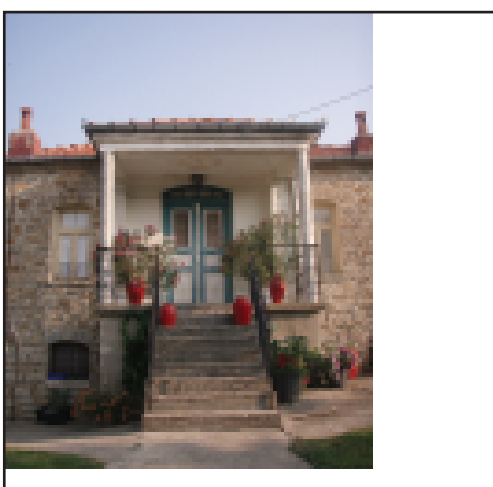
CON'S WAY

I was born in Greece in the village of Agiasma, in the province of Macedonia in 1935. I am the second of six children. My parents, Dimitrios and Eudoxia were farmers who cultivated the land and also reared and grazed sheep and goats. I spent my childhood years in the village and after primary for two years I walked weekly to the secondary college at Tsotili, a much bigger town some 10km away. That was my first ever experience of life away from the village.

When I was growing up, misery and suffering was everywhere around you. Greece had suffered immense destruction during World War Two, and the ensuing Civil War that lasted another three years.

My first ever trip on a bus was from the village to Athens. The bus trip to Athens took 12 hours and on the way we picked up other passengers. One such passenger was an elderly person, from Larissa Central Greece who came and sat next to me. As we approached Athens, in a heavy early morning dew and through the fogged windows of the bus, I saw the sea. It was the first time that I saw the sea. The chap next to me from Larissa turned to me and said, "Con, look at this vast valley, wouldn't it be terrific to have our animals grazing on it?" I half believed him!

Athens was my first contact with the city. Everything was big and bewildering. At the DEME offices I met other people I knew from nearby villages who were also migrating to Australia. They took me to where they were staying, a type of mezzanine floor, where we all slept together. We stayed there for a week before we sailed for Australia. Every day we would go to eat at a restaurant in a nearby basement. Although there was a variety of dishes to be had we always eded up eating the famous Greek national dish of "fasoulada" or bean soup because it was the cheapest.



The family home in Macedonia, Northern Greece, where Con was born, the second of six children

I immigrated to Australia in 1954.

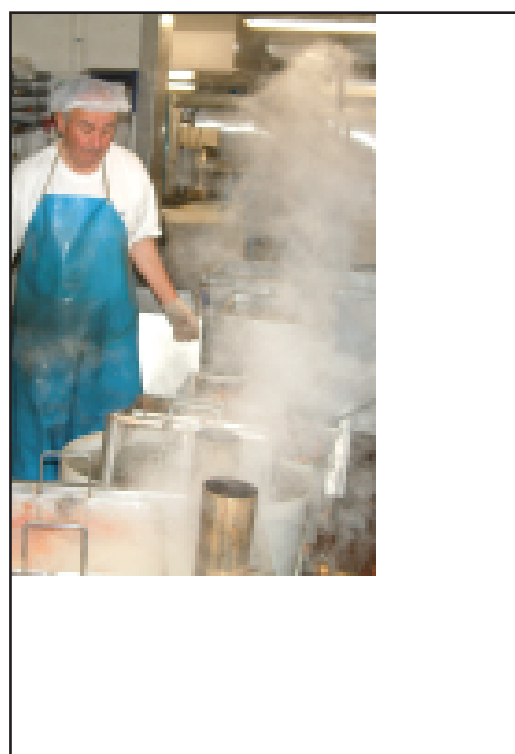
I travelled alone to Australia through the Assistance passage scheme (DEME) that existed in those years. The boat that brought me to Melbourne was named Ana Salen, of Dutch interests, and it carried 300 Greeks and 1500 Germans immigrants.

Despite the fact that I had a relative in Australia, my father's brother, we had long lost contact with him. He was married to a local girl that spoke no Greek, and had severed all contact with us. His name was Nikos Goulopoulos. A week after arriving in Australia he came to pick me up from Bonegilla where I had been taken to work in the cane fields.

Life on the boat was difficult. In reality the ship was designed to be a freighter, not a people



A much younger Con wrestling with the catch of the day



During the Christmas rush Con was there to lend a helping hand with the prawns

carrier. There was three hundred of us, mostly of the same age, and crowded in one big space where we slept in triple bunks. The worst feature was that the lights were on all the time and in my case, I had a big one right over my head, like a big sun, that wouldn't allow me to sleep. There were also social moments, where one played the harmonica, the other played the lyra, and somebody else sang. Every day, for thirty days until we arrived at our destination, the food consisted of mashed potatoes. Everything was strange and new on our trip here. The new ports, the coloured people, the different climates.

We sailed straight to Melbourne. The day was Saturday, and the following day was Easter, and for that reason we were kept on board the ship for one more day. It was our first sighting of Port Melbourne, with its small houses, and we were uncertain whether that was Melbourne or not. On Monday, they took us directly from the boat to the railway station on our way to Bonegilla.

When I finally returned to Melbourne with my uncle, I lived with his family and worked in his fish and chips shop on 102 Glenhunted Road, Caulfield. Living with my Uncle's family and with his five children was an excellent way to learn to speak English. I had no chance of going to school, since work took precedence.

The customers of the shop were mainly Australians and Jews. At the beginning, I worked in the back of the shop preparing the food and cleaning potatoes, but gradually I moved to the front, serving customers. I think I was very respectful towards the customers and quickly realised that this is what the customers expected. They expected to be formally addressed eg "Mr Johnson," "Mrs Irene," and I took care of their seafood requests, to debone the fish, or to extract the eyes etc. Soon I got my drivers licence and in 1956 I bought the shop from my uncle. At that time I also sponsored my two sisters to Australia., One of them got married, and the other stayed with me.

In the 1950's The Melbourne Wholesale Fish Market had all sorts of people. Many of them were of Greek origin. Amongst the many Greek traders, were the Marmaras, and other Greeks from Macedonia, the Northern region of Greece, and in particular from the towns of Flo-

rina and Kozani. Strangely enough this region of Greece is a mountainous regions, and away from sea.

We all had the same expectations and dreams for the future. We had our small shops where we took our first steps and worked hard, often putting in 15 hours a day. We used to do the buying at the market, the filleting the preparation and cooking.

I stayed at my first shop until 1966. I sold the shop, and followed my brother in law into the building industry. I quickly realised that I was not suited to that industry. I realised that what I enjoyed more, and had better skills in, was to be a salesman.

This led me to my second job as a travelling salesman for Harcon Trading Co. My trips used to take me all over Victoria where we would send trucks filled with frozen and fresh fish to our customers.

In 1968, I started my own business. I bought my first truck-freezer, and I hired a cool room in South Melbourne. Every day I would buy fresh fish from the market, go past the cool room and pick up other goods such as oil or lard, and from there, deliver the goods to my customers down Dandenong Road all the way to Berwick.

In 1969, I bought the premise in 13 Wingfield Street Footscray. Footscray was one of the cheapest areas to buy real estate at that time. It was vacant land and I built on it. The new building was near the fish markets and had storage and coolroom facilities. But most importantly it was near my extended family that lived in Altona.

In my new venture, I used other drivers to make the deliveries, and I stayed put to supervise all the other work. This is where we began filleting and selling a lot more fish. We started picking up whole fish directly from the fishing boats to process sell & freeze. Many times fishermen used to beg me to take fish on Sundays, but I told them, "I never work on Sundays." However in the early years I had to break this rule, so I would open up the premises on Sunday morning, make them coffee, they would bring in the catch, weigh it and I would pay them.

About the same time trawlers entered the fishing industry and started bringing in deep sea species of seafood. We started introducing the new species such as Gem fish and Orange Roughy to our customers, who at first, were reluctant to accept them. It was also at that time that the company was renamed "Conway" The name is an amalgamation of my first name Con and way. In other words con's way.

Today seafood is more expensive than in the past, but better handled. Whereas in the past fish would be delivered to the market in open trucks today everything is freshly and hygienically packed. Unfortunately locally caught seafood is not enough to meet our needs anymore and we must import from New Zealand and other countries.

Today Conway Fish Trading is still a family owned enterprise and under the direction of Con's son Dimitri Goulas.

This is an edited version of an interview of C. Goulas by Chris and Roula Tsiatas