

Continued from page 1

Seafarm's operations were also significantly impacted, with substantial losses of prawns. It is estimated that approximately 200 tonnes of prawns which, were ready for harvest, perished as a result of the cyclone.

Ervin Vidor AM, Chairman of Toga Group of Companies and owner of Seafarm said "This is a very proud moment for Seafarm and Crystal Bay prawns. Cyclone Yasi had a major impact on the farm and its dedicated staff, and I am very proud of our team in Cardwell who endured great personal hardship and were still able to deliver Crystal Bay prawns that reflect their true quality".

The competition, organised by The Royal Agricultural Society of NSW, took place on Wednesday 2nd March, 2011 at Sydney Olympic Park. The pinnacle event for the industry attracted over 90 leading seafood growers from across the nation.

"To win this award after being hit by the most severe cyclone in Queensland's history is a huge credit to our staff who not only bred and grew the prawns prior to the cyclone, but kept them alive afterward and processed them with such care" said Dr Trevor Anderson, Seafarm General Manager

The Royal Fine Food Show Summer Aquaculture competition, organised by The Royal Agricultural Society of NSW, attracted many entries from leading prawn growers Australia wide.

Awards are given on the number of medal a product receives. Products need to attain a certain number of points to receive a medal. The reason that it is judged in this way, is so as to have high quality products participating. If

products don't meet the required standard then no medal will be awarded.

Other medal winners from the prawn classes at the 2011 Sydney Royal Fine Food Show, Summer Aquaculture Competition were:

CLASS: 1 Prawns, cooked, any variety, (e.g. Tiger, Banana, Kuruma, School). Prawn size and approximate harvest date were specified on Application for Entry.

GOLD - SEAFARM STRAWBERRY HILLS NSW 2012, CRYSTAL BAY PRAWN 21/30 ()
 GOLD - GOLD COAST MARINE AQUACULTURE WOONGOOLBA QLD 4207,
 GOLD COAST TIGER PRAWNS - U10

SILVER - SEAFARM STRAWBERRY HILLS NSW 2012, CRYSTAL BAY PRAWN 10/15 ()
 SILVER - PACIFIC REEF FISHERIES AYR QLD 4807, FARMED COOKED TIGER PRAWNS U10 ()

BRONZE - TPF MANAGEMENT PTY LTD ALBERTON QLD 4207, TIGER PRAWN - PANAEUS MONODON 21/30 ()
 BRONZE - PACIFIC REEF FISHERIES AYR QLD 4807, FARMED COOKED TIGER PRAWNS 21/30 ()

BRONZE - GOLD COAST MARINE AQUACULTURE WOONGOOLBA QLD 4207, GOLD COAST TIGER PRAWNS - 16/20 COOKED
 BRONZE - TPF MANAGEMENT PTY LTD ALBERTON QLD 4207, TIGER PRAWN - PANAEUS MONODON 16/20 ()

BRONZE - PACIFIC REEF FISHERIES AYR QLD 4807, FARMED COOKED TIGER PRAWNS 16/20 ()
 BRONZE - GOLD COAST MARINE AQUACULTURE WOONGOOLBA QLD 4207, GOLD COAST TIGER PRAWNS - 10/15 COOKED
 BRONZE - TPF MANAGEMENT PTY LTD ALBERTON QLD 4207, TIGER PRAWN - PANAEUS MONODON 10/15 ()

BRONZE - PACIFIC REEF FISHERIES AYR QLD 4807, FARMED COOKED TIGER PRAWNS 10/15 ()



Normally we would publish photo of the month horizontally to save space, in this case however it was impossible. Because of Petros Bias height we decided to publish it vertically and even then we had to chop him off at the knees. Petros, who has been in the seafood industry for the past twenty six years and was born on the Greek island of Limnos. Over the years we have found that people who come from Limnos are very proud and loyal to their island. Could it be because their new home is also an island.

Fish kills reported between Jurien Bay and Leeman

Local authorities between Jurien Bay and Leeman, Western Australia, have reported widespread fish kills along their coastline.

Department of Fisheries Senior Fish Pathologist Dr Brian Jones said it would appear that the cause could be low oxygen levels, brought on by high water temperatures and hot, still, weather conditions.

"Warm water holds less oxygen, making it worse for fish stressed by the abnormally high water temperatures," Dr Jones said.

The de-oxygenation events are also tied to the seasonal decomposition of algae within the water body, a process that also removes oxygen from the water. There have also been some unconfirmed reports of coral spawning, which can also contribute to the suffocation of fish in shallow water areas.

Dr Jones said these were natural events precipitated by the combination of calm oceans and hot weather conditions. The occurrence of low dissolved oxygen levels is a natural

regional phenomena. If authorities were able to obtain samples of a fish kill early, the greater chance there was to accurately identify the cause.

The public are asked to report any fish kills to Fish Watch service on 1800 815 507.

A fish kill should ideally be reported as soon as possible as dead fish decay quickly and water quality changes quickly and contaminated water could flow elsewhere."

The Department of Health has advised people:

- 1 Not to swim in water with large numbers of dead and decomposing fish because they may contain high levels of bacteria and have an objectionable odour.
- 2 Not to collect and use dead fish for bait or consumption because of the risk of high levels of bacteria.
- 3 Not to fish in water with large numbers of dead fish.
- 4 Not to allow pets and other animals to come into contact with dead or decomposing fish either in the water or on shore.

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Master Classes on seafood

A series of Master Classes on Seafood Consumer Research began in Brisbane at the beginning of March and will be continued in other States throughout the year. The classes are aimed at bringing together the considerable consumer research that has recently been conducted by the Seafood CRC on seafood consumption patterns and behaviour. A summary of key findings will be presented, with a focus on the practical implications of these findings to increase consumption of Australian seafood.

Understanding what consumers' value are the fundamental building block for successful marketing strategies. Without this knowledge, the development of effective marketing strategies does not occur.

This Master Class series will be useful for all involved in the management of seafood businesses including producers, processors, distributors, wholesalers and retailers. Anyone involved in any aspect of the 'out of water' seafood industry would benefit from a richer

understanding of Australian seafood consumers.

Some topics to be covered will be an overview of the current seafood consumption patterns and current consumer research, understanding Australian consumers' buying behaviour for seafood, drivers and barriers of Australian seafood consumption and other topics.

Meredith Lawley is an Associate Professor (Marketing) within the Faculty of Business at the University of the Sunshine Coast with her main teaching responsibilities being in research methods and marketing management. Meredith's key research interests are in international education and the marketing of seafood.

Dawn Birch is a Senior Lecturer in Marketing at the University of the Sunshine Coast, Queensland, Australia. Dawn teaches courses in marketing at the undergraduate and post-graduate levels, and has published in both marketing and education journals. Her current research interests include seafood consumption

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Master classes on seafood

Abundant seafood

Tuna fishers help in research

Marine park failures



Marisa

White spot virus

In September 2010 two containers packed with 20 tonnes of raw Malaysian prawns that were infected with the lethal white spot syndrome virus, entered Australia. The virus poses a threat to the \$265 million prawn industry and has the potential to wipe out not only the farmed sector but also the wild sector.

It is highly contagious and has already destroyed prawn fisheries in other parts of the world such as China, Philippines India and others. Australia's prawn industry is free of the disease.

The Malaysian shipment of raw prawns was released into Australia despite laboratory reports showing 31% of samples taken from the shipment tested positive for the virus.

Of the 20 tonnes that entered the country only 3 tonnes were recalled the remainder 17 tonnes are still to be recalled. The Interim Inspector General of Biosecurity review stated the 20 tonne shipment was distributed to at least 19 commercial wholesalers/distributors.

The Interim Inspector General of Biosecurity assumed that the non

recalled quantities would be quickly consumed.

Australian Prawn Farmers Association executive officer Helen Jenkins had notified as many Federal Ministers and Senators as she could regarding the incident. New South Wales Liberal senator Bill Heffernan was well aware of the issue and raised it during the senate estimates. Senator said that the releases were found to be because of human error and demanded a list of all outlets that had purchased the prawns. He said "heads should have rolled" over the incident.

Queensland Nationals senator Ron Boswell said the incident highlighted serious flaws in the way biosecurity issues were managed.

The Interim Inspector General of Biosecurity stated "under existing clearing arrangements, a similar error could occur again" and that there was a very low probability of infected prawns getting into our waterways. This was said prior to the Queensland floods

Ms Jenkins believes that raw prawn imports must be banned from entering Australia. The Executive

Chairman, Seafood Importers Association Australasia Mr. Norman Grant says the breach highlight the need for the Government to better fund the country's quarantine services. "This incident highlights the fact that AQIS and Biosecurity Australia haven't got enough money to staff and operate their departments properly," said Mr. Grant.

New research that come to light shows that cooking does not kill white spot syndrome virus raising the need for import testing conditions to be changed for imported cooked prawns.

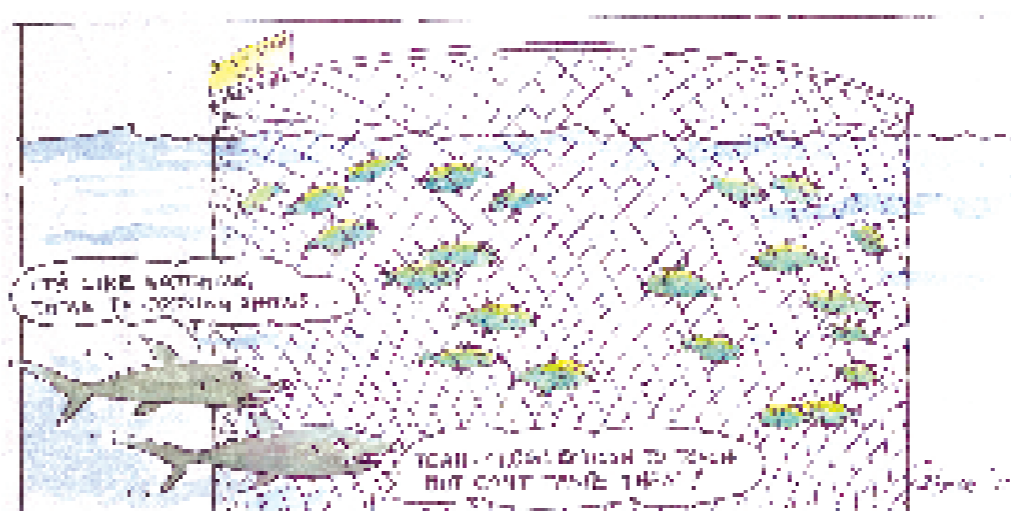
Gold medal

"To win this award after being hit by the most severe cyclone in Queensland's history is a huge credit"

Four weeks after surviving Cyclone Yasi, Crystal Bay prawns were awarded a Gold Medal Award and named the Champion Prawn at the 2011 Sydney Royal Fine Food Show, Summer Aquaculture competition.

The Crystal Bay Prawns recognised with these awards were grown and processed in Cardwell, North Queensland, Seafarm's main site. Cardwell was very close to the epicentre of Cyclone Yasi, and the town itself was severely damaged.

Continued on page 6



An aerial view of the Crystal Bay prawns site at Cardwell, Queensland prior to cyclone Yasi

Health and Safety in the Australian Seafood Industry

Health and Safety in the Australian Fishing Industry is the title of the research report by Dr. Kate Brooks that was released this month. The reports is in response to an absence of data in occupational health and safety for the fishing industry. A key finding in the report is the lack of awareness of occupational health and safety in the fishing industry.

The report forms part of the Collaborative Partnership for Farming and Fishing Health and Safety Research and Development Program, that aims to improve the physical and mental health of farming and fishing workers and their families, and the safety environment and work practices in the farming and fishing industries.

The research is important as it provides a basis upon which to understand the Occupational Health and Safety (OHS) issues and challenges of the fishing industry.

The main beneficiaries of the research are the commercial fishing industry and funding providers. This report provides a clear guidance to the industry of its OHS circumstance relative to other primary industries (forestry and agriculture). It identifies the most 'at risk' groups in the industry, and the existing and emerging high risk elements of the industry.

Fatal injuries in aquaculture and non fatal in marine (or wild capture) fisheries are both increasing relative to employment. The most 'at risk' group in the industry are those between the age of 20 to 24 years, with those aged 45 - 54 years being the next most at risk

group, and will receive injuries from non powered hand tools, to their upper bodies.

The report provides fifteen suggestions and recommendations for the industry and funding agencies to consider regarding research, communication and training in the commercial fishing industry. It is the most useful basis that has been provided in recent years for framing a coherent approach to redressing the OHS issues in the commercial fishing industry and to arrest increasing rates of OHS claims.

The relevant industry groups (marine or wild catch aquaculture and post harvest commercial fishing) are located in every State and Territory of Australia, with the exception of the Australian Capital Territory.

The industry is difficult to quantify from employment statistics as many employees only participate part time in the industry and do not regard it necessarily as their primary source of income, or are not covered by standard workers compensation arrangements.

The style and nature of fishing activity and the risks involved also vary dramatically between wild catch inshore or offshore, ocean aquaculture and inland aquaculture activities.

The report states very clearly that all data analysed the commercial fishing industry is under represented because in the wild catch (or marine) sector of the industry many workers are self employed share fishers and therefore do not come under any workers compensation agreements or cover.

it is estimated that only eighteen per cent of those employed in the commercial fishing industry are included in any official occupational health and safety statistics.

If the recommendations of this report are adopted, it will benefit the industry by changing and

improving the safety culture of the industry and thereby leading to reduced injuries, claims and lost economic opportunities.

It will contribute to increased fishing time and food production for the Australian public.

Fish friendly farms

A new \$200,000 Fish Friendly Farms, in the Tweed project, aims to rehabilitate parts of the Tweed River for improved fish habitat. The project will focus on Fish habitat, water quality and land management practices in the Cobaki and Terranora Broadwaters.

"The project will be implemented by Industry & Investment NSW (I&I NSW) in partnership with Tweed Shire Council, with funding of \$100,000 from the NSW Government's Environmental Trust," I&I NSW Fisheries Conservation Manager Charlotte Jenkins said.

The Cobaki and Terranora Broadwater catchments have been recognised as sites with high priority aquatic health issues through the Tweed Shire Council's ecosystem health monitoring program.

Ms Jenkins said the project organisers were calling on landowners especially hobby farmers and primary producers to work with them and address land management issues which may be impacting on the health of these sensitive waterways.

Often due to poor communication, land man-

agers may be implementing farming practices which could be having an impact on water quality, the health of the aquatic resources and local fisheries.

Funding will be made available through the project for proactive land managers to carry out 'fish friendly' on-ground works such as river bank fencing, stream bank and gully erosion control, off-stream water and revegetation.

Ms Jenkins said the works would benefit the fish, waterway health and more.

"Improved farm productivity can also be achieved by installing off-stream water points and riparian fencing to reduce stock management around waterways.

To date the Fish Friendly Farms program has been implemented across NSW establishing demonstration farms and engaging primary producers in the health of their rivers.

This is the first time the program will focus on one catchment and will give the local community an opportunity to get involved in the health of their river and the future of its fish.

In brief

Abundant seafood

Queensland consumers should take advantage of the bountiful catches of fresh king and tiger prawns being made in Moreton Bay. Fisheries Queensland General Manager Jim Groves said current industry reports on catches were very positive with some trawlers reporting catches of over double what they were catching at this time last year.

The Queensland Seafood Marketers Association Secretary Mr. Martin Perkins said prices were very reasonable due the larger catches.

At the moment there are good quantities of

king prawns, tiger prawns, sand crabs, spanner crabs and Spanish mackerel being caught.

Mr Groves said Fisheries and aquaculture industries were severely impacted during the floods and cyclones and needed the community's support in rebuilding. "I encourage you to take advantage of the low prices and support your local fishermen and retailers by buying fresh produce straight from Moreton Bay."

It is estimated that the floods and cyclone have cost the Queensland seafood industry over twenty five million dollars.



721,000 recreational fishers

It has been established that there are now in excess of 721,000 Victorian recreational fishers. Representing such a large number of fishers is a challenge, but VRFish believes it is up to the task of fulfilling its Mission Statement 'to represent and advocate the interests of the Victorian recreational fishing community'.

VRFish will be hosting its Regional State Council Meeting over the weekend of Saturday 26 and Sunday 27 March in Ballarat, Victoria with a focus on its Engagement Model Review at a workshop

on the Saturday. VRFish has been largely in its current form for fifteen years with many reviews and progressive changes occurring along the way. It's now timely for VRFish to take stock and reestablish what is the best model for VRFish to engage with the recreational fishing community and how to deliver this?

Fishers interested may join the workshop and have an input to the future engagement model of the Victorian Recreational Fishing Peak Body. Please register your interest by contacting the VRFish Office phone (03) 9686 7077

Marine Parks a failure

The report into Marine Parks in Victoria released by the Victorian Auditor-General's Office (VAGO) this week, clearly shows that Marine Parks and their managers have totally failed to achieve the benefits to the marine environment. However the problem should not be entirely lumped on the managers of a system that, in reality, cannot be effectively managed.

The ideals surrounding marine protected areas just do not work and should be abandoned in favour of a broader and much more effective system of management that extends

from the catchment to the coast. The VAGO report went on to say "the most effective way to manage environmental threats is through integrated policy and planning that considers the whole marine environment and involves the key stakeholders involved in its management"

VRFish, The Victorian Recreational Fishing Peak Body, welcomes the opportunity to work with government, managers, environmental groups and the entire fishing industry for the betterment of Victoria's marine environments.

Thirty people fined

Abblitz by Fisheries Officers on the Mornington Peninsula has seen more than 30 people fined or given warnings for taking shellfish in the Inter-Tidal Zone.

Fisheries Operations Manager, Iain Bruce, said the officers were out in force, both in and out of uniform, watching people double tripping (taking the bag limit twice) or taking shellfish within the protection zone.

Commercial tuna fishers help in research expedition

Deep-sea Lanternfish in Coral Sea Feeding and Spawning Frenzy

Australian scientists have, for the first time in Australia, found and made collections from large schools of spawning lanternfish in the Coral Sea.

During the summer spawning season, off the north Queensland coast, large schools of tuna feast on aggregations of lanternfish, creating a feeding frenzy that can include a suite of oceanic predators like whale sharks, billfish and seabirds. Tuna in the Coral Sea have been known to feed on lanternfish for some decades, but only a few badly degraded specimens from the stomach contents of tuna have been available for study until now.

Lanternfish, or myctophids, characterised by their patterns of light organs that produce bioluminescence of blue-green light, are one of the most common types of fish in the open ocean, living in the deep sea to depths of 1000 m, with some 250 different species. They ascend from the dimly lit depths of their daytime habitat at 400-1000 m by 'vertical migration' after sunset to the upper 200 m where food is more readily available.

On a recent expedition the fish were sampled recently by scientists of the Deep Ocean Australia Project using equipment aboard the Australian Institute of Marine Science research vessel, the RV Cape Ferguson. The expedition was led by Dr Mike Hall of AIMS and PhD researcher Adrian Flynn of the University of Queensland, who is studying lanternfish ecology and biogeography in eastern Australian waters.

On the cruise, midwater trawl surveys in the Coral Sea confirmed that the lanternfish are in

highly concentrated spawning aggregations of only one species, the Dana Lanternfish. Although this species of lanternfish is very common off New South Wales and Tasmania, there has been no record of them spawning in the colder southern waters.

One of the scientists on the cruise, Dr John Paxton from the Australian Museum, said the Dana Lanternfish, which grows to between 8-13 cm in length may prove to be a "keystone species" because of its importance to the life-cycle of two of the most important species of tuna on the east coast of Australia, and unknown other species, in the Coral Sea.

Dr Paxton said that to catch the lanternfish in a trawl, the research expedition was assisted and directed by radio communication from commercial tuna fishers to the tuna aggregations.

Fishers had spoken previously of huge feeding and spawning aggregations of tuna and lanternfish stretching up to 10 nautical miles, which have also attracted numerous other predators including whale sharks, dolphins, and larger fishes, including sharks.

The 'boiling sea' phenomenon is only seen on rare occasions and rarely erupts directly at the surface. Although the phenomenon was not observed on this cruise, the scientists did find the aggregations below the surface and could sample these with equipment guided by echolocation detection.

Dr Paxton said the first collections from this significant feeding and spawning event raise many more questions that will require further systematic collections and research.



Man jailed for illegal abalone haul

Fisheries officers find man crawling under dense vegetation

A magistrate has handed out stiff penalties, including a jail term, to two men found guilty of taking more than double the legal limit for a recreational catch of abalone.

The two men were sentenced in the Hamilton Magistrates Court, Victoria, after being found guilty of using commercial abalone equipment to take more than twice the catch limit, together with a number of other fisheries offences in the Peterborough area early last year.

A 45-year-old man was given a 120-day prison term which was reduced to 14 days and ordered to pay court costs of \$4630. He was also prohibited from engaging in any abalone related activity for ten years.

The second man, was convicted and fined \$2500, ordered to pay costs of \$4888, ordered to forfeit the vehicle he borrowed from a friend and prohibited from engaging in any abalone related activity for five years.

During a routine inspection of the men's vehicle on March 12 last year, Fisheries officers had found them to be in possession of the daily limit of five black lip abalone each, together with one Southern Rock Lobster. However, officers later found a black plastic

bag containing 77 shucked abalone meats and one undersize rock lobster tail concealed under tree branches in a sandy clearing in the Peterborough area.

Late in the day, one of the men was seen traveling in the same vehicle in the direction of the site where the bag had been found. Fisheries officers then returned to the site and found the other man crawling under and through dense vegetation within close proximity of the bag of abalone.

The man was arrested after being surrounded by Fisheries officers and together with his companion was taken to the Port Campbell Police Station for questioning.

Fisheries Victoria Western Operations Manager Paul Millar said the fines and the jail term reflected the seriousness of fisheries offences such as exceeding recreational catch limits for abalone.

"The sustainability of Victoria's abalone resource depends on all recreational fishers observing the catch limits," Mr Millar said. "Fisheries Victoria officers will continue to enforce those limits and anyone thinking of breaking the law should be reminded that magistrates will hand out harsh penalties."

Asia Pacific Aquaculture 2011

Roy Palmer hands over Presidency of Asia Pacific Chapter of World Aquaculture Society

Asian-Pacific Aquaculture 2011 (APA 2011) was the first ever conference organized by World Aquaculture Society (WAS) in India. APA2011 is the annual conference & Trade Exhibition of the Asia Pacific Chapter of WAS (WAS-APC), which was held at Kochi from the 17 - 20 January 2011. Together with APA 2011, an exclusive Conference on freshwater prawns, GIANT PRAWN 2011 (GP 2011) was also held. This was a landmark event in the history of freshwater prawn farming research and development, and was similar to the meeting called Giant Prawn 1980, held in Bangkok 30 years ago. The event was Co-chaired by Dr. C Mohanakumaran Nair and Roy Palmer, Director Aquaculture without Frontiers.

Kochi is the business capital and the port city in the State of Kerala in the southern Indian peninsula. The event was jointly hosted by the College of Fisheries, Kerala Agricultural University, Panangad, Kochi, and the Kerala State Fisheries Department.

The Theme for APA 2011 was 'Aquaculture: The Future is here'. It signifies the important role aquaculture must play in meeting the food security challenges facing humanity in the immediate future.

Aquaculture is presently the fastest growing food production sector in the world. In global trade, fish is the fastest growing among agricultural commodities. As a food commodity, fish and fishery products represent one of the most valuable and nutritious food item for mankind, containing most of the essential nutrients for human health and well-being. In value terms, the growth of trade in fish and fishery products in the world is greater than the increase in net exports of other staple agricultural commodities such as

rice, tea, coffee, banana etc.

Global production of fish was 145 million tonnes in 2006 (FAO, 2009), of which aquaculture contributed nearly 50%. Almost 90% of the aquaculture production came from the Asia-Pacific region, dominated by fish produced from freshwater. India's contribution to world's aquaculture production is significant and the country ranks second in world aquaculture production. In India, the percentage aquaculture contribution is nearly 45 per cent (3.12 million tonnes) of the total fish production of 7 million tonnes, inland and freshwater aquaculture being the major contributors.

The sixty booths at the trade show attracted

people from fortyseven countries with conference delegates numbering over one thousand. In addition to the delegates well over five hundred farmers, from across India attended an intensive Farmers Day program. On the last day of the conference approximately 700 students from five colleges were given an introduction into Aquaculture.

At the board meeting of WAS-APC held prior to the conference a number of decisions were made which are expected to assist the growth of the Asian Pacific Chapter of the World Aquaculture Society in the future and which also saw the handing over of the Presidency by Australia's Roy Palmer to Mr. Lukas Manomaitis, from the American Soybean Association, Thailand.

Ludwig to go to Indonesia

Minister for Agriculture, Fisheries and Forestry, Senator Joe Ludwig, will visit Indonesia this week for his first overseas trip as Agriculture Minister.

Minister Ludwig will meet with Agriculture Minister H.E. Suswono, the Forestry Minister H.E. Mr Zulkifli Hasan and the Marine Affairs and Fisheries Minister H.E. Dr H. Fadel Muhammad while in Jakarta.

The Minister will be canvassing issues of mutual interest including food security, market access for boxed beef and live cattle, illegal logging and fishing and the Emerging Infectious Diseases program.

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Malcolm Mclaughlin reflects on 50 years changes that have happened at the Melbourne Wholesale Fish Market

“If I could do it all again, would I?”

Back in the early 1960's most of the fishing was done from small boats that were seldom away from port for more than twenty four hours. The deep sea floor was a "desert" and not fished. The small boats had little or no refrigeration and only used small amounts of ice, if it was available.

About the same time however the switch was made from the main stays of Cousta and bay fish to long lines and then netting of shark. This meant longer periods at sea, so the boats started to get bigger and made allowances for ice rooms and then refrigerated seawater (brine) tanks.

Cray boats, of course, kept their catches live in their cray wells. The catches were always sent to the market live. Most good fishshops in Melbourne had cray cookers and bought their crays live from the market. Crays were plentiful and relatively cheap. Prawns were more expensive, usually frozen and a smaller selling item than crays. Fresh scallops were plentiful from Port Phillip Bay and mussels were raked from the piers

The major ports (not in order) were, Portarlington, Queenscliff, Rosebud, Port Melbourne, Geelong, Port Albert, Port Franklin, Port Welshpool, San Remo, Lakes Entrance, Paynesville, Lorne, Apollo Bay and Portland. To a lesser extent, Eden, Bermagui and South Australia (especially King George whiting, snapper and the like from Port Lincoln and Streaky bay and mullet and kingfish from the Kurong.)

The Murray River was a major supplier to the Melbourne market and much of the fish came by train, called the Fruit Flyer. Since ice was in short supply, the fish (especially large cod) came wrapped in gumleaves, which surprisingly seemed to preserve it well

All the fish arrived in wooden boxes with lids nailed on, and as wood is a much better insulator than plastic, it was surprising how well the fish carried with so little ice. A box weighed 16 pounds and held between 60 and 70 pounds of fish.

Shark was usually stacked up loose in trucks. A marking would be made on the side of the truck to indicate where each boat's stack ended, and the next boat's stack began.

None of the fish was weighed so if the truck went round a sharp corner the shark stacks would fall over and the driver would have to guess which stack was whose. To alleviate this problem we started counting the number of bodies, (very sophisticated stuff). Snapper, which was netted in the bay or from South Australia, was also often delivered in this way.

I can remember many times a tip truck full of large snapper being delivered which had been literally chucked from the net onto the back of a tip truck at the beach and sent to market. It would, of course, arrive here only a few hours after it had been caught (some snapper were



Above: After half a century in the seafood industry, Malcolm Mclaughlin has no regrets and would do it all again. Below: Malcolm with his son Andrew, a third generation Mclaughlin in the seafood industry.



still alive) It was caught in places as far away as Seaford and Frankston that same night. In those days snapper was cheap and I can even remember when it was used as craybait.

These fish were then stacked by hand onto flat top trollies and then on to the market floor in rows ready to sell.

Everything was auctioned and the sale started at 7 am. There was always a large crowd as all the fish and chip shops, (no Macacas or other fast foods then, only fish and chips or Chinese take away), came to market to buy. There were no fork lifts, everything was weighed at the sale point and moved by hand. Market would usually be over by about 9 or 9.30 am. We usually sold out every day so no one had any chillers, only freezers for frozen product. If there was any left over, it would be packed and frozen. The auction was fast and always exhausting, but we still had a lot of fun.

Saturday was a big market as the fish and chip shops had the family home from school to help with the filleting of the weeks fish (mainly shark was filleted). On a Monday there was little or no fish as the professional fishermen were only allowed to fish the bays and estuaries from midnight Sunday to midnight Friday, hence plenty fish Saturday but none Monday.

Species sold were mainly bay or inshore species. The biggest sellers were cousta, shark, flathead, flounder, snapper, King George whiting, mullet, bream, pike, garfish, bay trout, school whiting, crayfish, Murray cod and perch.

There was a lot more interaction between fishermen and agents, agents and buyers. Every year there were social events. These included football games (the Wholesale Market vurses the Queen Vic Market), and the industry picnic day. Shops were shut and we had a big picnic; the Greek fishmarket ball was popular. Christmas was a blast. The Saturday before Christmas the market came alive with a Greek band, dancing, and BBQs in the market. Everyone celebrated, including the local fishermen who also attended the celebrations. Few went home un-fed or sober. The San Remo fishermen also had an annual ball.

Fish farming was unheard of.

With the advent of bigger boats and board trawling, boats went further out to sea and for longer periods of time. As a result, the catches were larger. We then needed chillers, and I can still remember my Dad telling me I was mad to convert our old wooden-lined coil freezer into a chiller. It was an immediate success and soon after everyone in the market followed suit. They all had to have a chiller, but ours was the first.

Dad was also upset when I followed up by buying a small 1 ton a day icemaker. That too was a success.

On really cold mornings, when the weather was bad in winter and there was little fish available, the workers could be seen standing around a 44 gallon drum, in the middle of the market, with a fire in it to keep themselves warm. **Continued on page 4**

continued from page 3

MY GREATEST JOY IN THE MARKET.

Definitely number one are the people. The mix of cultures that they have brought with them, their own ideas, and their peculiarities. Early in my working life I learned to mix and enjoy the differences.

We have had very little trouble and basically we all want the same things - to work hard and earn a fair living for ourselves and our families.

Learning from (and about) the people from all over the world who work in and use the market, is definitely way ahead as my number one. At one stage in our own company we covered sixteen languages or dialects.

The agents job is to get the best price that he can for the fishermen he represents. The buyers job is to buy as best he can. The trick is to meet somewhere in the middle. When this is realized with good humour we can all be friends.

THINGS WE MUST CONTINUE TO AIM FOR:

I would like to see the catching sector and the agents/buyers much closer together.

Our interests are basically the same. We all need to do well and work together for the industry to be strong and prosper. Too often the big picture is not looked at or forgotten. If we learn to understand each others' problems then we will all advance and improve. Mclaughlin's association with Consolidated Fishermen was because of this objective. I hope that with the new market, being in industry's hands, much more will be achieved.

MY BIGGEST DISSAPPOINTMENT:

In my opinion, it is the way the Melbourne City Council has treated the current market tenants and the industry as a whole.

I believe that the council was given the current site for nothing to build a market for the people of Melbourne and Victoria and the

fishing industry.

This they did well and it served the industry. The council built the market and collected rent and charges and made a fair profit for its use for over 50 years - but they put very little back into it.

Now it is in need of repair and the site is needed for other purposes. The council has decided to sell it for a large profit without giving anything back to the industry, whose land, I believe, they were the custodians of.

The government of the day I am sure, gave the land to the Melbourne City Council believing that it was part of the council's job to ensure that the people of Melbourne and Victoria had an efficient food distribution system at the cheapest possible cost.

I still believe that this is true and that any profits arising from the sale of the site belong to the fishing industry and not to the Melbourne City Council.

I believe that today the Government in general dodges its responsibilities to its people, and spend too much time and effort guarding their backsides instead of looking after their peoples interests.

The volume of red tape that is involved in the industry, such as fishing quota management (as distinct from conservation) to Primesafe, is daunting. Today it seems to be that only the paperwork counts. No one even looks at, or understands the product anymore, as long as the paperwork is right.

Enough of the negatives. We still have a fine industry we should be proud of, one we should continue to work in and improve.

"If I could do it all again, would I? Yes."

-Malcolm Mclaughlin, 2011

Seafood News would like to thank Malcolm for sharing with us his experiences, thoughts and emotions and congratulate him on his enduring dedication to the seafood industry. Opinions expressed in this article are not necessarily those of Seafood News.

Proposal to end discarding

On the first of March, the European Commissioner of Maritime Affairs, Maria Damanaki, invited members of the European Parliament, EU fisheries ministers and the Court of Auditors for an informal political discussion on how to end discards in the context of the Reform of the Common Fisheries Policy (CFP).

Ms. Damanaki voiced her concern that discarding has become a key challenge in fisheries management. In 2004, the FAO estimated that 7.3 million tonnes, that is 8 % of the total fish catches were discarded.

In European fisheries, were performing much worse than the global average. In the whitefish fishery up to half of the catch is thrown overboard while in the flatfish fishery about 70 % of the catches were being discarded.

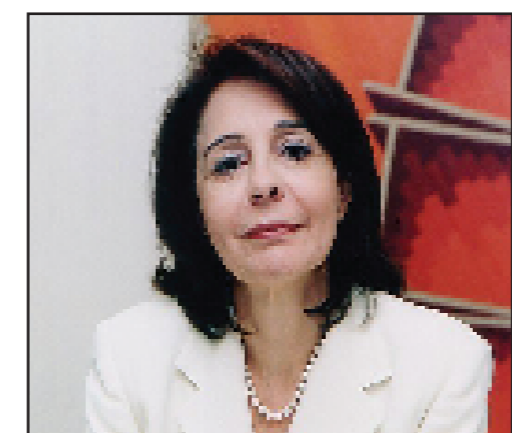
Ms. Damanaki said these figures were alarming and that she considered discarding of fish unethical, a waste of natural resources and a waste of fishermen's effort and since stocks are declining, these figures are no longer justifiable.

She warned that if the EU continue with its present policy, it will soon face a situation where the production capacity of its marine ecosystems will be at risk.

"If we continue with our policy, then discarding will erode the economic basis of our fishermen and our coastal regions will be eroded" said Ms. Damanaki.

She emphasised that consumers will turn away from fish, if they perceive that discarding of fish to be a waste of natural resources. Something which she feels needs to be avoided under all circumstances.

To effectively tackle discarding she is considering proposing a discard ban as part of the CFP reform proposals. Opinion however seems to be divided amongst the other members with some for the ban while others oppose it.



European Commissioner of Maritime Affairs, Maria Damanaki



www.allthingsicilianandmore.blogspot.com

PESCE CUCINATO AL CRUDO

Fish cooked simply with tomatoes and mint

I love Flathead. My fishmonger prefers to sell it as fillets, but I prefer to cook it whole especially if I am braising it; it is an ugly looking fish, but the bones and head add taste to the braising liquid. Many eaters dislike picking out bones from whole fish, however if the spine is lifted out carefully and kept whole, this does not have to be a big problem.

For two people I used one Flathead (600g -700g) and this recipe can be adapted for fillets; use large sized fillets to prevent breakage.

Other white fleshed, medium flavoured and textured fish suitable for this recipe are: Snapper, Leatherjackets, Whiting and Garfish.

The fish is cooked very simply and al crudo (using all raw ingredients and all in the pan at the same time); it relies on the fish being fresh and the tomatoes being sun ripened and flavourful. Mint is rarely used in Italian cooking but it is often added to Sicilian cuisine.

These quantities are suitable for 1k of fish. If using whole snapper, which is a larger fish, increase the cooking time and add a little more liquid to the pan.

INGREDIENTS
fish (see above)
tomatoes, 500g peeled, seeded, and chopped
garlic, 4 cloves chopped finely
extra virgin olive oil, ¼ cup
salt and freshly ground pepper
capers, ½ cup, I prefer to use the salted variety, soaked and washed
fresh mint, 2 tablespoons, cut finely and more sprigs for decoration



PROCESSES
Arrange the fish and the tomatoes in a low saucepan so that the fish can be fitted in one layer. Add seasoning, extra virgin olive oil, garlic, the finely cut mint and capers. Cover the fish and cook on medium heat for 7-13 mins if you are cooking whole fish and about 5-7 minutes if they are fillets – this time will vary depending on the size of the fish and how much you like your fish cooked. Take off the lid and cook on brisk heat until the tomatoes have thickened. Avoid stirring or turning the fish to prevent breaking. Decorate with fresh mint sprigs.

IRO's for Queensland seafood industry

Agricultural industries and communities devastated by Cyclone Yasi will be able to boost recovery efforts with the announcement that the Queensland Farmers' Federation and its industry member groups and affiliate partners will employ Industry Recovery Officers (IROs).

QFF and the Queensland government have signed a \$1.7 million nine-month project to facilitate employing 12 IROs on the ground to get recovery moving faster.

The IROs will work directly with farmers to help them access the various forms of government assistance on offer and will also provide a vital conduit of information between the on-

ground clean up and recovery effort and key business and farm management advisors.

"Cyclone Yasi has caused more than \$700 million of damage to agricultural production in Far North Queensland," said the Queensland Farmers Federation Chief Executive Officer Mr. Dan Galligan.

The twelve IROs will be employed to assist in Category D declared disaster regions of FNQ and will work with industry groups The Queensland Seafood industry Association, and the Australian Prawn Farmers' Association will be sharing one person as the recovery officer. The officer is Mr Wil Conn who can be contacted on 0438 498 279.

