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Queenscliff Seafood Feast Good Friday Appeal



Anne Tarento (above) from Australian Crayfish Enterprises holding the tail of a Gummy Shark. Gummy Sharks caught by the company are processed by Alive Seafood Exports who this year donated a quarter of a tonne of flake, to the Queenscliff Seafood Feast to raise funds for the Royal Childrens Hospital, Good Friday Appeal. The donation's retail value was approximately \$7,000. Alive Seafood Exports have donated in previous years to this good cause but not to this volume. This year they have also been more deeply involved with the whole event which is considered to be Australia's biggest seafood festival and the largest regional fundraisers for the Royal Children's Hospital. Over fifteen thousand people attended the event at Queenscliff Victoria and the amount raised was \$115,000.

Centre: Seafood Industry Victoria's kiosk at the Queenscliff Seafood Feast Good Friday appeal making its presence felt again this year as it has done so in previous years. Bottom: Using props and models to inform and educate the public about seafood and the environment at the Queenscliff Seafood Feast.



Three generations in the seafood industry. Conway's, Mr Con Goulas (with beanie) his grandson Kostas in the middle and his son Dimitri at the far end on Good Friday in their new and tastefully decked out fresh seafood outlet in Footscray, Melbourne. Con Goulas has been in the seafood industry for over half a century, since migrating to Australia in 1954 from his native Greek province of Macedonia. Con, who is well known and respected within Melbourne's large Greek community, is renowned for his generosity and support to philanthropic causes.

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.

Search suspended for missing fishermen

The Australian Maritime Safety Authority (AMSA) has suspended the search for two missing fishermen from a fishing trawler in the Torres Strait.

The search was initiated after the Rescue Coordination Centre in Canberra received a satellite detection of a 406 MHz distress beacon (EPIRB) at around 2.00am on the 24th April. The distress beacon was subsequently located in the water 100 nautical miles north east of Thursday Island.

At around 8.15am one survivor was located in a small dinghy by AMSA's Cairns-based Dornier aircraft approximately five nautical miles from the last known position of the trawler. The man was able to provide authorities with information indicating how the trawler had rolled onto its port (left) side, and

partially submerged before it sank. The man had not sighted either of his companions after the vessel had capsized. The search area was clearly identified by debris and fuel from the vessel.

Taking part in the search for the fishermen included: four fixed wing aircraft (including AMSA's Dornier search and rescue aircraft from Cairns and Darwin), five helicopters, four fishing vessels and an Australian Customs Vessel.

Information received from the survivor of the vessel and discussions with medical experts indicate the two missing crewmen will not have survived.

State authorities now have responsibility for the investigation of this incident.

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CON'S
COLUMN

Fishing on
Mondays
in WA

New harvest
limits for
Pipis



Kalliroe's
Cooking

Fishing
for the big
idea

R egional R esponse R equired

"Protein miners" threatening northern fish stocks

According to a newly published scientific report illegal, unreported and unregulated (IUU) fishing, is devastating delicate ecosystems and fish breeding grounds in waters north of Australia.

This situation can no longer be managed effectively by individual nations and requires an urgent regional solution if food security into the future is to be maintained, the report claims.

Australian Institute Marine Science fish ecologist, Dr Mark Meekan, with Charles Darwin University ecologist Dr Iain Field, Dr Corey Bradshaw from the University of Adelaide and the South Australian Research & Development Institute, and Northern Territory fisheries scientist, Dr Rik Buckworth, have published a paper in the journal Fish and Fisheries* that advocates a multi-lateral response to a problem that has grown out of control in recent decades.

Worldwide the value of IUU fishing is estimated between \$US9 and \$US23 billion each year.

The paper is the first big-picture account of the problem from Australia's perspective.

Although there had been a decline in IUU fishing in Australian waters over the past two years, possibly linked to large Australian government expenditure on enforcement and rising fuel prices, the forces driving illegal fishing have not gone away and are likely to resurface in our waters.

Dr Meekan expects that the small-scale illegal fishers will be back to prey on other species such as snapper, trochus and trepang as soon as it is economically viable for them to do so. To date, these IUU fishers have focused mostly on high-value sharks mainly for the fin trade, to the extent that the abundance of some shark species has dropped precipitously.

He said that IUU fishing, which has devastated fish resources and their associated ecosystems throughout Southeast Asian waters, was driven by deep economic and societal forces. The Asian economic crisis in the late 1990s drove a large number of people out of cities and into illegal fishing.

It was not enough to maintain just a national response as the problem crossed national maritime zones, and posed one of the biggest threats known to marine ecosystems throughout the region.

"These IUU fishers are mining protein," Dr Meekan said. "There is no regard to sustainability or factoring in fish breeding or ecosystem protection."

"Illegal fishing in Australian waters started increasing steeply about 10 years ago, largely because of over-exploitation of waters further north, peaking in 2005-06 then falling away just as steeply," Dr Bradshaw said.

Dr Field said there were three factors behind the recent downturn: Australian government enforcement measures estimated to have cost at least \$240 million since 2006; the high price of fuel for the fishing boats; and, most importantly, the fact that the high-value species may have been fished out.

The \$240 million has funded surveillance, apprehension, transportation, processing and

accommodation of the several thousand illegal foreign fishermen detained each year since 2006. "These activities have been successful, but we doubt that they can hold back the IUU tide indefinitely, since the benefits to the illegal fishers of their activities far outweigh the penalties if caught," Dr Field said.

With increasing human populations in the region, the pressure to fish illegally is likely to increase, according to the authors of the paper.

Regional responses are required to deter and monitor the illegal over-exploitation of fisheries resources, which is critical to secure ecosystem stability as climate change and other destructive human activities threaten food security.

*The Fish and Fisheries paper, written by Iain Field, Mark Meekan, Rik Buckworth and Corey Bradshaw, is titled "Protein mining the world's oceans: Australasia as an example of illegal expansion-and-displacement fishing". For further information, please contact:

Dr Mark Meekan, AIMS, 0429 101 812,



Cartoon illustration Con Aslanis

Historic breakthrough in Tuna aquaculture



Memories & Flashbacks with Con Cosmas

A long and fruitful career

Fear not readers, Con's regular column will again be with us in our next issue. In the meantime we publish a recent photograph of the younger generation of workers in the seafood industry at the Melbourne Wholesale Fish Market. In the days when Con was their age and was working at the market, hair nets and white overalls were few and far between, not so today. What has not changed over the years, however, has been the multicultural character of the market. Whereas in the past Greek-Australians may have been the majority today the cultural diversity of the market is probably more reflective of our multicultural society.

Let us wish these boys a long and fruitful career in the seafood industry. Good luck guys.



Morning tea at the Melbourne Wholesale Fish Market's canteen.

New harvest limits for Venus Bay pipis

An increase in the harvest of pipis by recreational fishers at Venus Bay (Vic.) has prompted a reduction in future daily bag limit.

Fisheries Victoria will reduce the daily bag and possession limit from five to two litres (with shells) per person, to help share access to the pipi fishery. The reduced limit has the support of the Victorian Recreational Fishing body, VRFish.

The Acting Executive Director of Fisheries Victoria, Anthony Hurst says the recent higher level of pipi harvesting reflects the popularity and current abundance of this species.

"Pipi stocks are quite variable, widespread and can sustain a relatively high rate of fishing activity and we recognise that many fishers and families from a diverse range of backgrounds enjoy the opportunity to collect pipis, either for food or bait, at Venus Bay," said Mr Hurst.

The new limit will start on Friday, 25 May, 2009.

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.

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April's
10 best
sellers

Species No 32kg Bins

Warehou Silver	2947
Flathead Tiger sml.	2011
Blue Grenadier	1894
Squid Arrow	1404
Flathead Tiger lrg	1036
Ling gutted	974
Whiting school	838
Morwong	736
Mullet - sand	759
Mixed fish	588

SFM replaces mullet with Buzz-cut

“Zorro” to have his mane shaved

Instead of bidding for Snapper and Blue Swimmer Crab, Buyers at Sydney Fish Market participated in an auction of a different kind to raise money for long time SFM auctioneer Steve ‘Tibby’ Westaway and his family. The famous wholesaler seafood auction held every week-day at Sydney Fish Market ground to a halt on Monday, the eleventh of May for this worthy cause.



Sydney Fish Market Buyer, Andrew ‘Zorro’ Notaras, again volunteered to grant the highest bidder the unique opportunity to ‘shave his mane’.

Over 200 registered SFM Buyers attempted to out-bid their colleagues for a chance to man the clippers when Andrew's wild, untamed curls make way for a more streamlined look. As part of this event SFM hosted a free breakfast for Buyers.

Andrew has been a Buyer at SFM for the last 20

years and has been sacrificing his characteristic locks for the Shave the Mane event since 2000, benefiting numerous charitable causes over the years. This year, Andrew has chosen to support Tibby, who started as a wheeler in 1984 and is now a highly regarded auctioneer at SFM.

“SFM are thrilled that Andrew has chosen to support Tibby and his family through this year's Shave the Mane event. He never ceases to amaze us with his generosity and giving spirit”, said Louise Nock, SFM's Marketing and Communications Manager.

“Every year we stop the auction for this very worthy cause and the Buyers always display a selflessness and kindness that makes you proud to be part of the Australian seafood industry”.

As well as the opportunity to play barber, this year the highest bidder will receive an exhilarating helicopter flight for two, generously donated by East-West Helicopters.

Protection for Elephantfish

Fisheries Victoria has reaffirmed the importance of the new daily catch limit of one elephantfish per person. The new limit which came into effect on second of March this year.

The Acting Executive Director of Fisheries Victoria, Anthony Hurst, said the reduction was necessary to ensure the harvest of this species is sustainable because there has been a significant increase in recreational fishing for elephantfish in Western Port bay in the past ten years.

Elephantfish are a relatively long lived, slow growing species with a low reproductive capacity. Scientific studies indicate fishing pressure has reduced the reproductive capacity of ele-

phantfish in south-east Australian waters by more than 50 per cent, over the last 30-40 years.

They migrate into Western Port bay each year during February and May to spawn and Western Port bay is the most important water body for egg laying in Australia.

“It is clear from the scientific information we have that a careful management strategy for this species is necessary,” Mr Hurst said.

Public submissions on the new fisheries regulations were equally divided in support and opposition to the proposed elephantfish catch limit reduction.

NT “Budget 2009” offers a little help

The Northern territory's Minister for Resources and Minister for Primary Industry and Fisheries, Kon Vatskalis, said Budget 2009 delivers a record \$1.3 billion infrastructure investment that will benefit resources, fisheries and primary industries.

Budget 2009 allocates a significant amount of money for the future of the Territory's seafood industry.

The amount of \$4 million will be used to

upgrade the Palmerston Boat Ramp which will include a security compound, lighting and water and a floating pontoon, and \$1.6 million in research funding to ensure the Territory's fisheries are sustainable into the future.

An Indigenous Marine Ranger program will receive \$641,000 while \$275,000 has been allocated to examine the habits of anglers through a Recreational Fishing Survey plus \$1 million to improve facilities and access for anglers.

Historic breakthrough in Tuna Aquaculture

Clean Seas Tuna Company of South Australia with the help of the Australian Seafood Cooperative Research centre (CRC) has been successful in achieving a high level of spawning in captive Southern Bluefin Tuna producing millions of eggs.

This is a world first and a historic moment in the annals of seafood production.

This rare achievement, and world leading research aims to support future growth of the Australian Southern Bluefin Tuna industry by developing a supply of hatchery reared tuna fingerlings for ongrowing.

Clean Seas Tuna have created this breeding phenomenon all indoors and has been reported that there are now so many larvae that even if only a few percent survive, then the number of captive tuna now will exceed all those in the entire history of Australian aquaculture.

Scientists from the University of the Sunshine Coast (USC) said they were especially proud of the break-through result, after being associated with the project for

many years. USC Professor Abigail Elizur said, “This is a triumph of planning and persistence with great Australian entrepreneurs. Clean Seas Tuna have broken the mould and have shown that it is biologically possible to spawn giant tuna”. The USC also acknowledge generous support from international science collaborators from the University of Maryland and the European Tuna Consortium as well as Kinki University.

Dr Len Stephens, Managing Director of the CRC summarised the breakthrough as innovative and the first step to commercialisation, “We now have the potential to commercially open a new path to revolutionise the tuna industry and see captive Australian tuna aquaculture grow to a multibillion dollar sector. This is what great science is all about – taking a risk. I commend Clean Seas Tuna and the participant scientists for thinking outside the square and pursuing this very impressive challenge”.

SARDI scientists, under the banner of Marine Innovation South Australia, have played a valuable role in improving the performance of larvae during the critical early stages of culture

Fishing on Mondays in Western Australia

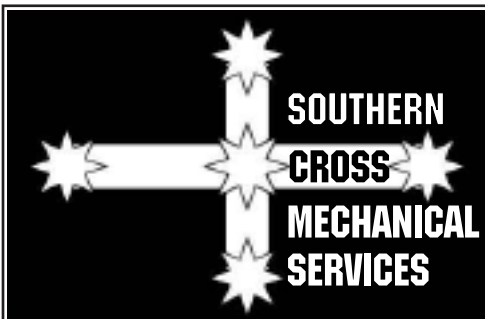
The Acting Fisheries Minister of Western Australia, Mr. Simon O'Brien has announced the easing of the recent tough measures put in place to protect the long-term sustainability of the Western Australia's rock lobster industry.

The Acting Minister warned that lobster fishers should not take the easing of restrictions as a sign that the fishery was in good shape.

The situation has not changed and the fishery remains in a precarious position, everyone involved in the commercial rock lobster industry should understand this situation.

Mr O'Brien said recent reductions in pot numbers, the imposition of a four-day fishing week and size restrictions had achieved the State Government's goal of reducing this season's predicted lobster catch of 9,200 tonnes to below the target of 7,800 tonnes.

The easing of the measures is in line with Fisheries Minister Norman Moore's promise to review the measures if they proved to be successful.



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Kalliroe's Cooking

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

PRAWNS A LA CREME

250g King Prawns
70g butter
1 finely chopped brown onion
125s sliced mushrooms
125g white wine
2 egg yokes
125g single cream
Lemon juice
125g boiled rice
seasoning to taste

Melt the butter in a frying pan and lightly fry the onions, together with the mushrooms, until they are translucent. Add the prawns and the wine and simmer for approximately ten minutes. After this add the eggs and the cream and heat gently. Do not allow to boil and constantly stir. Once the sauce has thickened season and add a few drops of lemon. In the meantime the rice has been boiled. Serve with the rice garnished with lemon slices.

This recipe is not Kalliroe's. Kalliroe will return with her individual, tentatlisng and mouth watering recipes next issue

\$7000 fine and six month ban

Truthful reporting of catches by the industry is important to the sustainability of the fishery.

A rock lobster fisherman from Portland has been convicted and fined \$7,000, after pleading guilty to eight charges relating to catch and quota reporting and was also disqualified from commercial fishing for the first six months of the next rock lobster season.

In the Portland Magistrate's Court, the commercial fisherman of 30 years, pleaded guilty to providing false and misleading information and breaching his licence conditions.

The court heard that in January this year the defendant falsely reported catching 31 rock lobsters, when in fact he had caught 106. Fisheries Officers inspecting his boat found a catch of 31 rock lobsters had been recorded in his log book.

Later that night the fisherman removed 29 lobsters from the boat and took them home. These

lobsters were not weighed or reported as required by the Fisheries Regulations. They were also unloaded during a period when landing of lobster was prohibited. A further search of the vessel revealed another 77 lobsters on board the boat had not been reported, or recorded correctly.

Magistrate Peter Mealy told the fisherman that truthful reporting of catches by the industry is important to the sustainability of the fishery. “Strict penalties are required to deter those minded to engage in such conduct,” he said. Mr Mealy said if the fisherman had not pleaded guilty he would have imposed a 12 month disqualification.

Western Area Fisheries Operations Manager, Iain Bruce, said people who see any suspected illegal fishing activity should call Fisheries Victoria's reporting hotline 13 FISH (13 3474).

Reward offered

Scientists from Victoria, South Australia and the NSW Department of Primary Industries (DPI) Aquatic Ecosystems Researchers are implanting acoustic tags on about thirty black bream so as to monitor their movements and improve fish migration along the Murray River.

The work is being funded by the Murray-Darling Basin Authority (MDBA) and is part of the 'Sea to Hume Dam' project.

As part of the project, the MDBA has built fishways at the Murray River Barrages to allow movement of estuarine and freshwater fish between the Coorong and Murray River.

Black bream are an important commercial and recreational species in the Coorong, but scientists have rarely detected them migrating through the newly-constructed fishways.

The researchers will install 13 'listening' stations between Goolwa Barrage and Tauwithere Barrage to monitor the acoustic tags in the black bream.

The tags emit sound waves on a unique frequency, which enables the identification of individual fish. Whenever a tagged fish enters the vicinity of a listening station, its number, location, date and time will be recorded. Scientists can then use this information to plot

the movements of fish through time.

As well as providing an insight into black bream movements, the research will provide information on important habitats within the Coorong, and how fish may respond to environmental change such as modifications to flow regimes.

Researchers are calling for help from anglers fishing in the Lower-Lakes and Coorong region of the Murray River to help monitor large-distance movements of black bream.

If you reel in a black bream bearing a numbered green tag in the next 18 months, please note the tag number, length of fish, location and date it was caught. Then throw it straight back into the water alive, and call 1800 119 194. When you call the team with your information you can claim a reward.

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For the past six years *Seafood News* has carried, in nearly every issue, a cartoon by Greek-born, Melbourne artist/designer, Con Aslanis. The cartoons are always witty, often addressing serious issues whilst at the same time offering readers a bit of “light relief”.

But where do ideas for cartoons, designs and drawings come from? Where does Con go “fishing” for his good ideas? **Mimmo Cozzolino** investigates.

MC: Con, congratulations on a wonderful achievement: six years of cartoons— one every month. Do you ever run out of ideas?

CA: For *Seafood News* there is always something popping up but if a topic is totally alien to me I lose interest. But that doesn’t happen too often.

MC: Where DO good ideas come from? Where do you get yours? How do you develop them?

CA: Every topic has a philosophical or a visual quality about it and always my first angle of attack is “...Yes, but what if...” When I don’t take anything for granted the possibilities will present themselves.

MC: Did you always want to be an artist?

CA: Growing up in the Aegean Sea my dream was to become a ship designer but Gran always said that “art is going to get you one day” and by the time I was a teen her prediction proved to be correct.

MC: Can your type of art be taught at school?

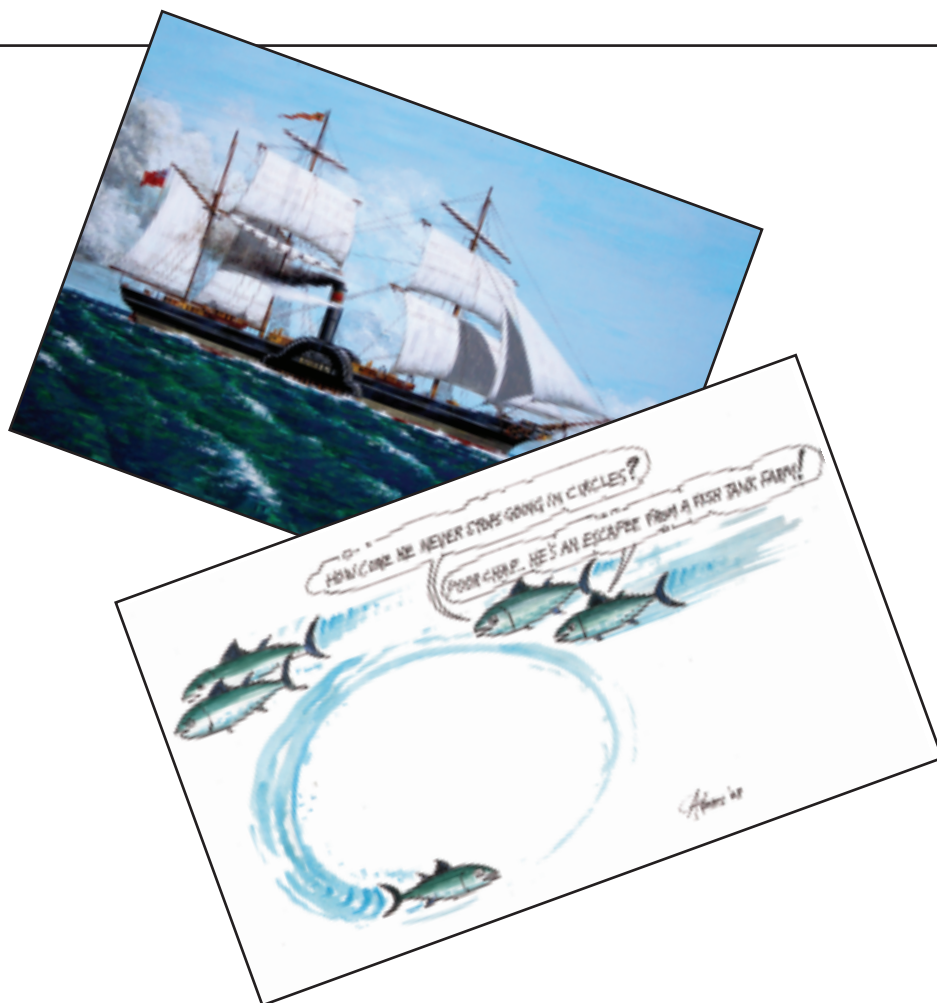
CA: In the graphic arts, i.e. communication arts, one can learn about visual technology and its application up to a point. And a modern art school can provide an excellent starting point. But cartooning takes curiosity and the study of human behaviour. You’re given a very small area to draw in. Your cartoon must set up a scene and a punch-line, usually with humorous or witty overtones. Not too many people can do that. Many successful cartoonists never went to art school but a little bit of drawing style is essential for success.

MC: What kind of training, if any, did you do? Did it help?

CA: I began studies as a painter but I completed Art School as a graphic designer because I thought I could make an easier living in graphics. However, when it comes to the visual arts, I’m a bit of “A Jack of All Trades”. I easily switch between drawing, cartooning, photography and, my favourite, painting. In a good art school you get introduced to all the facets of the fine arts and you discover that you forever become a student of art— if you’re serious about it.

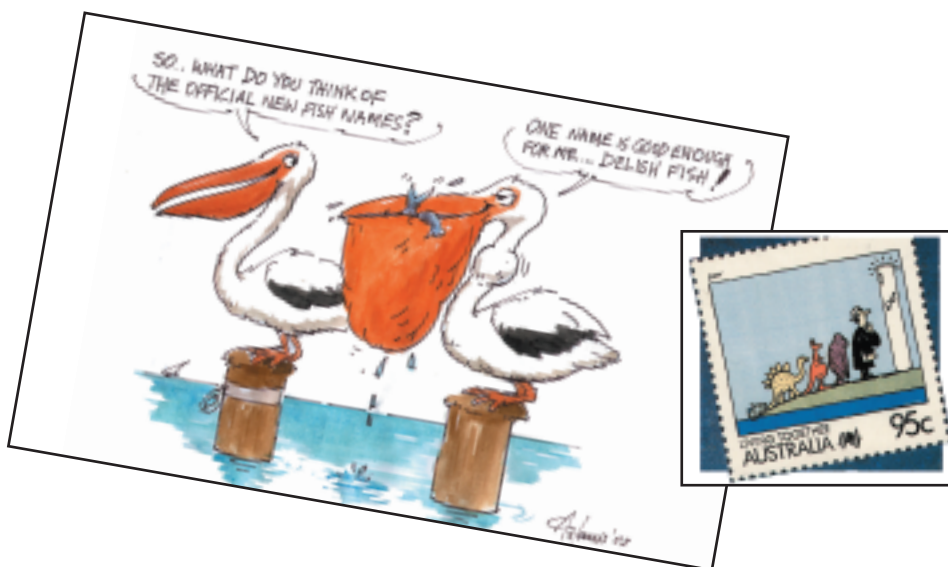
MC: What’s your take on computers?

CA: Computers now are reaching incredible speeds and many artists are using them at the very least, as their new tool. I still find in my case that I work the best and fastest, by starting any concept simply doodling on a blank piece of paper and then, if required, later use the computer. For my liking computers feel a little sterile in the physical act of drawing but I’m certain leaping techno improvements are just around the corner to satisfy even the likes of me.



CON ASLANIS

Fishing for the Big idea



Con Aslanis in his Melbourne studio and examples of the artwork that he has created for *Seafood News* and other clients

MC: Have computers helped artist and designers become better at what they do?

CA: The art of today is Video— moving images. The computer and cheap video-cams have turned everyone into a movie maker, it seems. Technology tends to make everything look exciting at first and finally, what one realizes is that “art” is a concept that pops up out of you and you express it via computer, video-cam, a pen, clay, etc. In fact any technology that’s available at that moment... If you want to make good art, you will find your art tools.

MC: How do you train your eyes to observe things that other people just don’t see?

CA: Seeing perspective and shape always felt easy for me. When I come across people, sometimes art students, who are unable to understand three dimensional objects in a space I find that a little odd. You can teach people to observe up to a point but only a small number can do it easily. I’m a curious person by nature... a bit of an investigating nerd, I think. It helps me to understand how I’m positioned in the world a bit better.

MC: What is Humour? How do you come up with a funny angle on things when the world seems in such a mess?

CA: Humour is when a fisherman is called Mr Salmon. Better humour is when his wife runs off with a fish merchant called Mr Hook.

MC: What do you recommend to young people who want to embark on a career in commercial art and design?

CA: Attend a good art school. Don’t enrol just because you got a top mark in art subjects in Year 12. If art is not burning inside your head by that time don’t bother. You’ll make more money as a plumber... I believe true artists possess a bit of “...a fine madness...” it was said by a famous sculptor once. There could be a little bit of truth in that.

MC: Con, I know a lot of young designers look to you for inspiration, but who are your heroes?

CA: We’re a bit spoiled by the enormous media landscape today and ideas can pop in your head when you least expect them. I like good docs and Monty Python type comedy. I don’t have heroes in the arts even though I admire many of them. In the field of traditional cartooning I respect enormously Ronald Searl and in music I find the human voice very uplifting. Anything from Maria Callas to the Blues and more. But I best focus for ideas in total silence.

MC: How do you relax?

CA: In the company of good friends and good food.

MC: Well, perhaps we should get stuck into the white bait and wash it down with a glass of retsina? Thank you Con.



Mimmo Cozzolino

(www.MimmoCozzolino.com.au) is a Melbourne photographer and designer, and co-author of “Symbols of Australia”, a picture book on the history of Australian trademarks and icons. Mimmo first met Con at Art College and they have remained friends ever since.

The much loved MWFM

By Tom Davies



Despite its dilapidated appearance The Melbourne Wholesale Fish Market with its hustle and bustle remains a much loved Melbourne icon. Its operations are noteworthy in terms of speed of sales of thousands of tonnes of seafood every year.

The Melbourne Wholesale Fish Market (MWFM) in Footscray commenced operating originally in Flinders St about 1895, relocated to the corner of Spencer St later, and then in 1959 moved to its current site.

Because of its somewhat dilapidated appearance, I feel it has never been recognised as the icon it is. Part of the problem is that in hindsight it was inappropriate for this public utility to be administered by the Melbourne City, which, although apparently taking a healthy profit from it every year, never reinvested much of that funding in the premises.

This is by far the largest fish market in Australia, and the whole of this country depends on it either to sell their products, or to supply them.

It does not have the wonderful location that the Sydney Market is blessed with, along with the restaurants, shops and cooking schools that Sydney has, but it has always had a throughput of seafood 35-40% greater than Sydney. Certainly this relates to the fact that the greater abundance of fish is in the Southern waters, but it does explain why this Market is regarded as a fundamentally essential utility to the entire Australian seafood industry.

A number of abortive attempts have been made to build a new Market, preferably on the water, and

I have been associated with a number of them. The latest was a major development in Docklands adjacent to the Movie Studios, involving one of Victorias most successful developers.

It involved a market camouflaged with shops and restaurants, adjacent to the water, and had the support of Major Projects, Docklands Authority etc, but was blocked by the Melbourne Port Authority.

There were suggestions from the Government that it be relocated at Epping next to The Fruit and Vegie Market, but the Fish Market tenants mostly considered that location too remote.

There are only 14 tenants in the Market, but this group of hardworking people work in the early hours of every morning except Sunday to receive, process and distribute thousands of tonnes of seafood every year. Quite frankly the Fishing industry will be totally disrupted if it disappears without a new location being found. Its operations are noteworthy in terms of the speed of sales compared with the laborious clock system in Sydney.

Despite its age and tatty appearance it is efficient, essential and much loved.

Tom Davies is a seafood consultant and not involved with any of the operators in the MWFM.

Support for EU Aquaculture

Considered to be one of the world's fastest growing food sectors, aquaculture, provides the planet with about half of all the fish that we eat. The Aquaculture industry in the European Union is a world leader in research and technological development and yet, this has not been reflected in its production.

While there has been strong growth in other parts of the world, particularly Asia and Latin America, the EU production has levelled off. Imports of mussels from Chile and Pangasius, a species of catfish, from Vietnam are replacing local stocks. The European Commission has now set out to address this state of affairs and to give fresh impetus to sustainable growth to the EU's aquaculture sector. In its communication the Commission will examine the root causes of the stagnation in EU aquaculture production and look at ways to improve the sector's competitiveness, sustainability and governance.

Aquaculture's success will depend to a large extent on there being a business-friendly envi-

ronment for the sector at national and/or local level. In addition the sector can become more competitive through ongoing strong support for research and technological development, improved planning of space in coastal areas and river basins to make it easier for the sector to compete for space and water, and it will remain sustainable if it continues to build on environmentally friendly production methods.

The Commission believes that a strong, reinvigorated aquaculture industry would serve as a catalyst for growth in related sectors and further contribute to the development of rural and coastal areas.

"Aquaculture has a bright future ahead of it in providing Europe's discerning consumers with high-quality, healthy fish products" said Mr Joe Borg, Commissioner for Maritime Affairs and Fisheries.

EU aquaculture produces around 1.3 million tonnes per year. and represents 18 percent of the

EU production of fisheries products The main aquaculture species in terms of volume are blue mussel (361 000 tonnes), rainbow trout (203 000 tonnes), salmon (145 000 tonnes), cupped oyster (127 000 tonnes) and Mediterranean mussel (109 000 tonnes)..

By volume, the main producers are France

(258 000 tonnes), Spain (222 000 tonnes), Italy (181 000 tonnes), UK (173 000 tonnes) and Greece (106 000 tonnes).

By value, the main producers are France (555 million euro), UK (498 million euro), Italy (476 million euro), Greece (345 million euro) and Spain (280 million euro).

Fish fuel

Fish waste in fuel tank

In collaboration with the European Commission, a Finnish research centre is developing a project to produce biodiesel made from the waste generated by a fish-processing plant in Vietnam. With EU funding of more than EUR 2.5 million, the three-year ENERFISH project aims to boost the production of green and renewable energy sources and increase business in developing countries.

Renewable sources of energy are now a global necessity as fossil fuels dwindle, and biodiesel produced from fish waste is a promising source of alternative fuel. The ENERFISH project, which runs from 2008 to 2011 and is coordinated by the VTT Technical Research Centre of Finland, is working with a Vietnamese catfish processing plant to determine the best way to

produce biodiesel from the plant's fish wastes. A biodiesel production plant will be built next door to the fish processing factory, enabling the technology to be commercialized quickly.

South-east Asia and China are the biggest producers of farmed fish in the world, and both areas could benefit from more advanced technology, including state-of-the-art cooling techniques. The proposed cooling and freezing systems will be built at the Hiep Thanh Seafood JSC fish processing plant in southern Vietnam which currently produces 120 000 kg of fish waste every day which is sold to the feed industry. Several other Vietnamese fish producers are already making biodiesel from catfish waste; however it is often too expensive to make because other companies buying up fish waste and exporting it for feed have driven prices up.

ENERFISH is supported by the EU mainly because it satisfies the EU's policy of promoting the sharing of new technologies with developing countries and employing local production resources.

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