

Recreational fishers hook a big one

The Victorian Coalition Government has allocated \$65 million for initiatives to strengthen Victoria's agriculture and fisheries sectors in the 2011-12 Victorian Budget.

Minister for Agriculture and Food Security, Peter Walsh, said the Coalition Government would invest \$16.2 million over four years to improve opportunities for Victorian recreational fishers, representing an increase of about \$4 million on what had been spent in the past four years.

"Fishing is a key recreational activity for Victorians and is crucial to rural and regional economies," Mr Walsh said.

"The extra funding in the Budget will further support and enhance recreational fishing opportunities through improvements to fishing infrastructure such as artificial reefs, fish cleaning tables and access to jetties.

Another \$900,000 was allocated to continue the 13FISH fisheries intelligence reporting line. Since the start of the program in September 2003, more than 10,000 calls have been received through 13 FISH.

Based on information received through these calls, 112 prosecutions have been launched, 803 Infringement Notices issued and 1910 intelligence reports developed.

"This funding is in addition to our commitment to return all revenue raised from the sale of recreational fishing licences to the recreational fishing industry," Mr Walsh said.

The funding announced in the Budget will see more fish including the iconic Murray Cod, golden perch and rainbow and brown trout bred at the Snobs Creek Hatchery.

The Government intends to establish a new Recreational Fishing Multicultural Liaison Team to work with community leaders to identify and respond to the fishing expectations and preferences of Victoria's diverse and growing population.

Other recreational fishing projects funded in the Budget include:

1. development of new recreational fisheries, including the stocking of trout cod, Macquarie perch, freshwater catfish and Australian bass in suitable waterways;
2. installation of fish ladders to improve fish migration and production;
3. investigate opportunities to stock black bream and estuary perch in the Anglesea River, subject to the scientific review of the estuary;
4. working with relevant authorities to improve access tracks and upgrade existing boat launching facilities for recreational fishing;
5. conducting more public forums for recreational fishers and department staff to exchange ideas on ways to improve the management of Victoria's fisheries;
6. working with recreational and commercial fishers to implement measures to protect spawning fish stocks near river mouths;
7. increasing fisheries patrols on weekends and public holidays;
8. developing and implementing research and development projects to support recreational fishing.

East Coast Abalone Fishery Reopened

The Tasmanian Minister for Primary Industries and Water Bryan Green announced the reopening of the commercial and recreational abalone fisheries on the East Coast around Bicheno have been reopened.

Mr Green said the restrictions put in place after the discovery of Abalone Viral Ganglionneuritis (AVG) had been lifted.

"No further virus has been detected in the area so the closure is no longer necessary," Mr Green said.

However, he urged divers and fishers to use common sense and continue to clean and dry their boats and disinfect their gear before leaving the areas.

Recreational fishers are also being urged to remind themselves of season opening s and closures as well as the rules for the various fisheries.

Fishing is one of Tasmania's most popular past-times with more than one in four people actively involved in recreational fishing. This includes around 21,000 fishers licensed for taking rock lobster, abalone, scallops or using fishing gear such as set lines and nets.

Mr Green said State waters other than the D'Entrecasteaux Channel were now also open for recreational scallop diving until July 31.

The D'Entrecasteaux Channel is closed to scallop fishing for at least the 2011 season. It will remain closed until surveys indicate that the fishery is no longer reliant on highly localised stocks and low level spawning events.

Mr Green said the female rock lobster season closed at the end of April but male rock lobsters may still be taken until August 31.

The Minister also announced the opening from May the 1st, of the commercial and recreational banded morwong fishery following a two-month closure to protect spawning fish.

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Photo of the month



Chris Gambrellis and Georgia of MC Seafoods in Melbourne in front of their well presented seafood display. Apart from being an ardent Collingwood supporter Chris also supports numerous cultural and social causes. Currently he is organising a fundraising dinner dance for the Fronditha Care centre. Funds raised at the event will go towards the purchase of a new bus especially equipped for the elderly patients of Fronditha Care. The dinner dance will be held on the 4th of June. Those interested in attending can contact Chris on 0412 286 166.

2011 Seafood Prix d'Elite winners

Vinh Hoan and Halieutis were awarded the top prizes in the eleventh annual Seafood Prix d'Elite new products competition at the European Seafood Exposition, the world's largest and most prestigious seafood event. The winners were selected from a field of 37 finalists and were announced at a special Seafood Prix d'Elite reception.



Vinh Hoan Corporation of Ho Chi Min City, Vietnam took the top award for best new retail product with its entry, Provocake. An innovative and healthy starter or light meal, this product features a fish cake made of Pangasius, shrimp and mushrooms encircled by asparagus and tied with a green onion top. The judges particularly noted the quality of the ingredients and the originality of the presentation.



In the foodservice category, the top prize was given to Halieutis of Lorient, France for its product, Tambaqui Ribs. A new species to the European market, tambaqui is a cousin of the famous Amazonian piranha and is now farmed in Brazil. The structure of the fish allows for a rib portion that is similar in shape and presentation to pork ribs. Halieutis tops these portions with a tasty barbecue marinade. The judges noted the unique meaty texture of this species and the innovation in presenting a rib portion of fish.



Gilco Bvda of Evergem, Belgium was presented with a Seafood Prix d'Elite special award for Originality for its product, Fruit and Fish. This innovative offering combines herring with two different fruit marinades – tropical fruits and apple with blueberry. Presented in a colorful pack with fork included, the product is designed to appeal to young people and children and offer a new way to enjoy herring.

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*East coast
Abalone
fishery
reopened*

*Heatwave
Forum in
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*"Judas"
E-tagged*



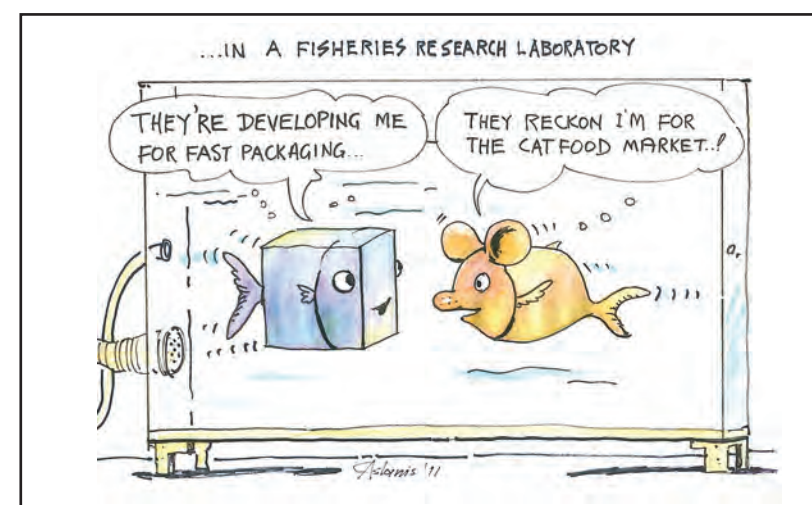
Marisa

*Fishers
feel
squeezed*

MSC's golden debut



Members of the new Melbourne Seafood Centre (MSC) pose with Mr. Peter Walsh the Victorian Deputy Leader of The Nationals and the Minister for Agriculture, Food security and Water and Mr. John Hasker AM Independent Chair of Seafood Industry Victoria. Back row from left: Nathan White, Malcolm McLaughlin, Andrew McLaughlin, The Minister, Peter Walsh, Bill Siderellis, Bill Melios, Spiros Argyros and John Hasker AM. Front row from left: Terry Archontogiorgis, Peter Plafadellis, Anna Plafadellis, Kelly Argyros and Barbara Konstas, CEO of MSC.



The Melbourne Seafood Centre made its public debut at the Victorian seafood industry awards, held at the Port Melbourne Yacht Club on Thursday fifth of May.

Their appearance as a single group and as gold sponsor of the awards, has put an end to rumours and speculation as to who constitutes the MSC and who will be moving to the new location at Kensington Road

West Melbourne, from the present site of the Melbourne Wholesale Fish Market.

The group's individual logos and the architectural plans of the new premises were brightly projected on a big screen as its Chief Executive Officer, Ms. Barbara Konstas addressed the night's guests.

In her speech Ms. Konstas said that the Melbourne Seafood Centre is a group of eleven like-minded seafood wholesalers and distributors. Its members believe that a sustainable,

competitive and successful commercial seafood industry can only be achieved through competition and the promotion of quality seafood from a centralised location.

"The last Victorian Labor Government was seen as being unsupportive of Victoria's seafood industry and chose to create "kitchen tourist attractions" instead of supporting an industry that contributes hundreds of millions of dollars to the Victorian economy and employs thousands of people" said Ms. Barbara Konstas.

Fishers feel squeezed

AFMA addresses shark fishers concerns

Seafood News recently spoke to long-time Victorian shark fisherman Steve Brockwell about his concerns regarding the future of the Commonwealth shark fishery in South Eastern Australia.

According to Steve the fishery is undergoing major changes with many sharkfishers from Victoria, Tasmania and South Australia not aware of the changes taking place.

"Moves are afoot to swap their gillnetts with automated long lines without fishers having the opportunity to voice their concerns" said Mr. Brockwell.

The Commonwealth gummy shark fishery has been supplying the Melbourne seafood market with shark since the 1920's. The fishery is skipped mainly by owner operated vessels between 40-60 feet in length.

Since the introduction of quota management in 2001 there has been a move by investors and a small number of processors to buy up any available quotas. Prices paid by them are generally above the price that practicing fishermen are willing or can afford to pay. This has resulted in ownership of quotas being concentrated in fewer hands.

Many of the fishers have been running small businesses for the past twenty and even thirty years and understand that there are market forces in play. Nevertheless they feel they are losing control of the fishery and being squeezed out of the industry.

In search for answers to their questions they turned to the Parliamentary Secretary for Agriculture, Fisheries and Forestry The Hon Dr Mike Kelly AM. Dr. Kelly in turn suggested that they contact AFMA.

In the interest of all, *Seafood News* has asked AFMA to clarify some of the concerns expressed by Mr. Brockwell. We publish their answers below.

What does SEMAC stand for? and who and what comes under their umbrella?

SEMAC is the South East Management Advisory Committee (South East MAC). SEMAC commenced in July 2009 and provides management advice to AFMA on the Southern and Eastern Scalefish and Shark Fishery (SESSF). SEMAC merged the previous South East Trawl MAC (SETMAC) and Gillnet Hook and Trap MAC (GHAT-MAC).

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"Heatwave" forum in WA

These are the warmest sea temperatures ever recorded for these regions

An unprecedented marine "heatwave" being experienced along the Western Australian coastline will come under the spotlight at a forum of scientists in May. The forum is hosted by the Western Australian Department of Fisheries in conjunction with CSIRO.

Marine experts from around the State will review both the physical and biological aspects of the "heatwave", which appears to have some major implications for fish and invertebrate species along the continental shelf.

The Department of Fisheries' Acting Research Director, Dr Dan Gaughan said above average water temperatures had been recorded off the WA coastline since the final quarter of 2010, and an extensive patch of very warm water had moved southwards over a period of several months.

In February 2011, surface temperatures were more than 3°C above average for this time of year over a large area extending from Ningaloo to the Abrolhos and to over 200km offshore while an area extending from Exmouth to the Capes and 500km offshore was more than 2°C warmer.

In some cases these are the warmest sea temperatures ever recorded for these regions and they appear to have been influenced by a

stronger than usual Leeuwin Current over summer, associated with the very strong La Nina event.

Dr Gaughan said there had been a number of fish kills along the mid-west coast and in the Abrolhos, Kalbarri and Leeman areas. Rock lobster and abalone deaths had also been reported in areas of warmer water associated with calm conditions.

The Department of Fisheries is already investigating this phenomenon but the workshop, being hosted in conjunction with the CSIRO, will help researchers further understand the links between oceanography and the physical environment, as well as the effect on marine population and people who have a vested interest in these resources.

Dr Gaughan said the aim of the forum was to share information collected by marine scientists and other stakeholders, including commercial and recreational fishers, to ensure the causes and effects of the "heatwave" were fully understood and properly interpreted.

"If we can improve our understanding of the temperature tolerances of different fish and plants in the wild, we can determine which species we need to focus on in our research when considering the effects of potential future temperature anomalies."

"Judas" E-tagged

An innovative project that aims to give commercial fishers a better idea of where carp aggregate is underway in Western New South Wales.

Industry & Investment NSW (I&I NSW) has been tracking the movements of a number of radio tagged carp in Lake Cargelligo since last year.

The aim of the project is to give commercial fishers a more informed idea of where the carp aggregate or move depending on various environmental conditions such as water temperature, wind and air pressure.

This knowledge will hopefully maximise the efficiency of their catch in terms of time and the amount of carp captured.

I&I NSW Senior Fisheries Technician at

Narrandera Fisheries Centre, Martin Asmus, said I&I NSW are working with commercial fisher, Keith Bell, from K & C Fisheries Global Pty Ltd, to track the movements of the electronically tagged (Judas) carp.

The Judas method has been successfully used in Tasmania and overseas where carp usually form aggregations twice a year, first in spring for spawning and then again in winter. The Judas carp have led fishing crews directly to these locations.

Participating in the project are: I&I NSW, Lachlan Catchment Management Authority, South Australian Research and Development Institute, Department of Sustainability and Environment, State Water Corporation, Kingfisher Research Pty Ltd, the Victorian Department of Primary Industries and K & C Fisheries Global Pty Ltd.

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In brief

Wish granted

A man who swore at Fisheries Officers and demanded they arrest him had his wish granted. He ended up being fined \$800 in the Sunshine Magistrates' Court.

The 42-year-old man from the Melbourne suburb of Melton West was caught by the officers with more than three times the catch limit of snapper when he docked his boat at Altona last December.



Queensland seafood with Rick Stein

Rick Stein's Food Odyssey at the Concert Hall of the Queensland Performing Arts Complex featured some of the best Queensland seafood available.

Seafood on display included prawns, scallops, crabs and finfish supplied by the Queensland Seafood Industry Association (QSIA).

The response and generosity of Queensland

fishermen and their wholesalers was overwhelming, with offers of the State's best seafood for the event.

"The exposure that the Rick Stein Food Odyssey brings to local Queensland seafood is priceless for our industry and could not have come at a better time for everyone involved in the seafood sector, said QSIA spokesperson Elaine Lewthwaite.



Tassal supports NBCF

Tassal, Australia's leading salmon producer since 1986, is supporting the National Breast Cancer Foundation (NBCF) with a donation of \$75,000, for vital breast cancer research projects around Australia.

From Mother's Day, May 8th, every pack of Tassal smoked salmon has come in pink packaging in support of the National Breast Cancer Foundation. The pink smoked salmon packs come in 100g, 200g, 220g and 315g sizes.

"The many women in Australia who cope with breast cancer have inspired us to con-

tribute to this worthy cause", said Tassal's CEO Mark Ryan. "This campaign is close to many of our hearts; everyone at Tassal is very excited to be involved and we are grateful to be able to support a cause significant to the women who support our product" said Mr. Ryan.

The NBCF is Australia's leading community-funded organization which funds research into the prevention and cure of breast cancer. Since they were established in 1994, more than \$74 million has been awarded to Australian-based researchers across every state and territory to improve the health and wellbeing of those affected by breast cancer.



Embarrassing

Irresponsible anglers are disappointing Fisheries Officers who are reporting an increase in the number of people hiding illegal catches of snapper on their boats.

Director of Field Services at Fisheries Victoria, Michael Hodder, said during an

Easter fishing blitz two boats were discovered with illegal catches hidden aboard.

"One of those involved 35 fish and in the other the angler suffered the embarrassment of having his illegal cache unveiled in front of a number of spectators at Sandringham."

IAFI to set up own seafood standard committee

The International Association of Seafood Professionals (IAFI) announced that they are planning to establish an independent Seafood Standards Equivalence Committee for the benefit of stakeholders around the international Seafood Sector.

Professor Mike Dillon, President of IAFI said "this initiative which would cover Fishery, Aquaculture and Supply Chain Standards will create a balance of clarity and expertise to the formal review of seafood certification standards and remove the confusion caused by a proliferation of reports which have 'muddled the waters'.

IAFI is an established and recognised organization serving the world's fish inspection, research, regulation, education and supply chain community with a seat at Codex. Its charter enables the organisation to promote the exchange of ideas and information, foster interaction among individuals, organizations, and governments. It disseminates knowledge about fish, seafood, and associated products and it also promotes the advancement of the state-of-the-art in fish inspection research and education.

The biennial World Seafood Congress, which the IAFI organises, has been at the forefront of global discussions and debates about seafood inspection, sustainable development of the industry, the importance of understanding the benefits of seafood consumption as well as the risks, the integrity of the seafood industry.

Professor Mike Dillon, added that they were

formulating a working group that which will report on the stakeholder feedback, the proposed equivalency process and the feasibility of the Committee at the IAFI World Seafood Congress in Washington DC, 1-6 October 2011.

The IAFI congress is being hosted by the National Fisheries Institute and supported by FAO and UNIDO and is expected to engage a large audience covering the global sphere of seafood. "We will now be seeking and collecting opinions and inputs from all interested parties before the final report is collated and presented in October".

The IAFI outreach will commence at the Brussels European Seafood Exposition (ESE), where IAFI will have a booth. An email address has been established to assist with communications (iafisecc@googlegroups.com).

"This initiative will be a collaboration between some of the world's leading seafood standards and management experts from fishery and aquaculture science, NGO, certification, accreditation and standards conformity, retail, manufacturer and foodservice companies, as well as service providers associated with the seafood supply chain" said professor Dillon.

IAFI welcomes this initiative as it will help stakeholders in the seafood sector from being confused with so many mixed messages from poorly researched and biased reviews on seafood standards from parties who are not properly funded or competent to do this exercise."

Macquarie perch bred in captivity

Victorian Government scientists have successfully bred large numbers of Macquarie perch in captivity for the first time. The breakthrough was made by aquaculture scientists from the Department of Primary Industries (DPI) at Snobs Creek.

Victoria's Minister for Fisheries Mr Peter Walsh said the scientists used improved diet management and advanced hormone therapy to induce egg maturation and spawning.

"Four fish spawned over summer and resulted in the hatching of 11,700 larvae," Mr Walsh said.

During the 1980's and 1990's, Fisheries Victoria produced Macquarie perch for stocking programs using broodstock caught from the wild during the spawning season. But despite

numerous attempts over the last half century, they have been unable to breed Macquarie perch using fish held in captivity at Snobs Creek until now.

Macquarie perch was a valued recreational fish in Victoria that could only be taken from a few waters in accordance with strict catch limits and an annual three-month closed season.

"This breeding breakthrough will greatly assist the recovery of Macquarie perch in its natural range, given declines in its distribution and abundance," Mr Walsh said.

In 2009, Fisheries Victoria instigated a new breeding program for Macquarie perch that saw 3,550 fingerlings being released. This year 8,300 Macquarie perch were released into three waters and included 5,600 fingerlings

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Agreement with China to share fisheries expertise



Western Australia and China have formalised their collaboration, signing an official Memorandum of Understanding (MOU) to facilitate the exchange of valuable fisheries expertise.

The MOU was signed in Shanghai on 20th April by a delegation of representatives from WA's Department of Fisheries, Murdoch University and Challenger Institute of Technology (Fremantle) and the China Society of Fisheries.

Supervising Scientist Dr Brett Molony, who led the delegation on behalf of the Department, said the agreement underpins exchanges of information on artificial reefs, stock monitoring and assessment, approaches for policy development for fishery management and compliance systems.

"Under this agreement we will access China's vast experience in the design and evaluation of purpose-built artificial reefs," Dr Molony said.

"They will also benefit from our expertise in the policy development, management, monitoring and compliance components of fisheries management."

Dr Molony said there was a push from recreational fishers to trial artificial reefs in WA

and several regions had already been identified for potential deployment along the coastline.

"North Asian countries like China have been at the forefront of construction, deployment and research into purpose-built artificial reefs, so this MOU gives us the opportunity to learn more about their effectiveness before we make any decisions," he said.

Dr Molony said purpose-built artificial reefs could provide alternative fishing opportunities for the community.

"They are usually constructed from concrete or metal and any placement along the WA coastline would follow a thorough assessment of environmental, social and economic impacts," Dr Molony said.

"The reefs would also be subject to carefully devised research programs that build on the experiences in China and other jurisdictions.

"The benefit of these purpose-built reefs is that they can be designed to increase production with specific species and management objectives in mind.

"If they are not meeting the management objectives they can be modified, relocated or removed completely."

It's out with the old for oyster leases across NSW

Unwisely derelict oyster leases are becoming a thing of the past in Port Stephens NSW thanks to a clean up project funded by the Hunter-Central Rivers Catchment Management Authority (CMA) and coordinated by the NSW Department of Primary Industries (NSW DPI).

NSW DPI Director Fisheries Conservation and Aquaculture, Bill Talbot, said the project has resulted in the clean up of approximately 26 hectares of derelict leases across the estuary.

"Derelict oyster leases are an eyesore, can harbour pest species and pollute our waterways," Mr Talbot said.

"The project has meant that water previously used to farm oysters has been returned to the public at many popular tourist and boating areas such as the area adjacent to the Singing Bridge at Tea Gardens.

The Myall River entrance is popular with both tourists and locals and so reducing the eyesore of derelict leases will increase the public's enjoyment of the area.

"NSW DPI has been working with the oyster industry to reduce the number of derelict oyster leases both locally and throughout NSW either by physical removal or encouraging current farmers to take over the leases through an

incentive program."

Mr Talbot said the CMA provided \$45,000 of Australian Government funding through the Caring for our Country program for the clean up.

"The money from the CMA allowed NSW DPI to build awareness within the local Port Stephens oyster industry and the wider community of the biosecurity risks and environmental problems associated with derelict oyster leases," Mr Talbot said.



Removing old oyster leases can reduce the risk of pest species such as Pacific oysters from settling in large numbers and smothering native Sydney rock oysters.

Estuarine health will also be improved through the removal of treated timber that was traditionally used in the construction of the leases.

NSW DPI has held meetings and developed a range of information for the local industry to promote how they can get involved in the program and contribute to the long term sustainability of the industry.

Local farmers have embraced the project and are continuing to remove old leases across the area.

Malaysian researcher wins fish technology award



Clara Bah, a researcher at the Department of Food Science, University of Otago in New Zealand has won the first ever Peter Howgate Award for young fish technologists.

The prize of EUR500 will help Clara to attend the New Zealand Institute of Food Science and Technology (NZIFST) conference in Rotorua, New Zealand at the end of June 2011 where she will present her MSc research findings on the bioactivity of fish roes from five commercial New Zealand fish species.

She hopes her paper will help to publicise how the extraction of useful bioactive compounds from parts of fish, which are often discarded, can help to improve the commercial value of fishery products.

Clara, who has a B.Eng in Chemical-Bioprocess Engineering from the Technological University of Malaysia, arrived in New Zealand in 2008, and obtained her MSc from the University of Otago at the end of 2010. She hopes that her ongoing research will lead to a PhD in future. Her supervisor, Dr. Alaa el-Din Bekhit, praised her commitment to developing new approaches to improving utilisation of undervalued fishery resources.

The Howgate Award Committee thought that her application not only met all of the crite-

ria for the Award, in that that attendance at the conference would expand her experience and allow her to meet colleagues the field of fish technology, but that it would also help to promote this important field of research.

The Peter Howgate Award aims to support young scientists and technologists who have shown a promising start to their career in fish technology. The award provides financial help for travel which will contribute to advancing the candidate's experience, skills and knowledge. The award is specifically aimed at those in junior positions and under 30 years of age.

The Award was launched in 2011, as a recognition of Peter Howgate's immense contribution to the field of fish technology. Peter worked at the UK's Torry Research Station, Aberdeen, for 35 years, where he was Head of the Quality Assessment Unit, and undertook pioneering work on the sensory assessment of fish. He retired from Torry in 1989, but remains one of the worlds leading experts on the subject.

The Award was established by fish technology professionals around the world, with the help of the Seafood HACCP Discussion List community to which Peter is frequent contributor. The award panel includes Peter and several leading fish technologists. Funding is provided by donations from individuals, institutes and the private sector.

Marisa's Recipes

www.allthingsicilianandmore.blogspot.com



Sarde A Beccafico STUFFED ROLLED UP SARDINES



It is time to write about sardines - these are very popular in Sicilian cooking.

A beccafico is a small bird, which feeds on ripe figs. When the sardines are stuffed and

rolled up, they resemble these little fat birds.

There are local variations in the ingredients used for the stuffing of sardines; this mixture is popular in the province of Palermo.

INGREDIENTS

700g, fresh sardines, fillets, breadcrumbs, 1 cup made with good quality 1-3 day old bread anchovy fillets, 5-8 finely, cut finely currants, ½ cup pine nuts, ½ cup parsley, ¼ cup, cut finely bay leaves, 10, fresh garlic, 2 cloves, chopped lemon, 1, juice and zest sugar, 1 tablespoon nutmeg, ½ teaspoon salt and freshly ground pepper to taste extra virgin olive oil, ¼ cup

PROCESSES

Wipe each sardine fillet dry before stuffing. Preheat oven to 190 C. Prepare the stuffing: Toast breadcrumbs until golden in about 2 tablespoons of extra virgin olive oil (I use a non stick fry pan) over a low flame. Take off heat and cool. Stir in pine nuts, currants, parsley, anchovies, lemon zest, nutmeg, salt, pepper and garlic. Add a little more extra virgin olive oil if the mixture is dry. Place a spoonful of the stuffing in each opened sardine and close it upon itself to resemble a fat bird (any leftover stuffing can be sprinkled on top to seal the fish). Position each sardine, closely side by side in an oiled baking dish with tail sticking up and place a bay leaf between each fish. Sprinkle the sardines with lemon juice and any left over stuffing, the sugar the left over oil. Bake for 20-30 minutes.

Queenslands fisheries Minister learns about whale stress

Being able to gauge the stress levels of whales weighing up to 40 tonnes is not part of most people's job description. But for the members of the Gold Coast's Marine Animal Release Team (MART) it is a much needed skill.

Queensland's Fisheries Minister Craig Wallace, joined members of the Gold Coast's MART to take part in marine mammal training at Sea World in preparation for the coming whale migration season.

The team of highly skilled staff, made up of officers from the Queensland Boating and Fisheries Patrol along with Sea World staff, release mammals which accidentally become entangled in shark control equipment.

Sea World's Marine Sciences Director Trevor Long said the animal behaviour training,

which was run at Sea World by marine mammal specialists, showed officers how to read an animal's breathing and other vital signs.

Officers need this training to be able to understand when to go ahead with cutting nets from the animal at close quarters and when it is time to pull back to give the animal some space.

Entrapments are extremely stressful situations for both the whale and the rescue team. People working to free the whales need to be able to read and predict the whale's behaviour and make intuitive decisions to ensure their own, as well as the whale's safety.

With whales already sighted off the Queensland coastline, we are finalising our preparations for the migration season which runs from April through to early November.

How good is this

Every year at the conclusion of the grape harvest in late February, Peter Simpson, always puts on a seafood spread for his helpers. Peter's skills as a former chef are clearly visible in this presentation of fresh Australian seafood.



Seafood News nominated for seafood award

As we reported on other pages in this issue of Seafood News the bi-annual Victorian Seafood Industry Awards were held once again.

This year Seafood News was nominated for the Seafood Industry Promotion award. The award is given for the positive contribution towards improving the public profile of seafood and the seafood industry.

Although this time we did not win the

award, we believe that our nomination is a vote of confidence in the publication as an independent and serious communication tool.

The nomination is important to Seafood News for it was made by impartial stakeholders active within the Victorian seafood industry.

Seafood News would like to sincerely thank you for your nomination.

Repeat winners of SIV awards

Once again for the second time the 'Seafood Industry Producer Award' at the Victorian Seafood Industry Awards 2011 was awarded to VFARM

(Victorian Fishery Association Into Resource Management). The award was accepted by Maria Manias their Executive Officer. VFARM represents most of Port Phillip and

Westernport Bay access Licence holders. The Industry Icon award was given to Len McCall who has been involved in the abalone industry for 45 years. The awards keep on

flowing for She Sells Seafood of Castlemaine. This innovative fresh seafood retailer has again been named Victoria's best seafood business. In the past year this retailer

undertook site visits to fishing operations in Victoria and Tasmania, and displayed a range of marine-themed mosaic artworks during the Castlemaine Fringe Festival.



Proudly posing with their "Seafood industry Producer Award" above, are members of VFARM and their partners



Recipient of the industry Icon Award Mr. Len McCall (left) and John Hasker AM



Beautifully presented seafood display cabinet at She Sells Seafood of Castlemaine in central Victoria where a series of sushi making workshops were held