

## Joe Ludwig goes octopus fishing

The Federal Minister for Agriculture, Fisheries and Forestry Senator Joe Ludwig recently experienced firsthand the innovations of the Western Australian fishing industry, by helping octopus fishers off the Western Australia coast.

Minister Ludwig was accompanied by WA Senator Glenn Sterle as he travelled on the fishing boat of Mr Ross Cammilleri, Director of Octopus Technologies Pty Ltd and Fremantle Octopus Pty Ltd, to harvest octopus using a unique new 'trigger pot' technology developed by Mr Cammilleri's company to improve octopus fishing efficiency and quality.

"I was very impressed with the world-class technologies being used to fish for octopus in WA," said Minister Ludwig.

The Australian fishing industry contributes \$2.2 billion to the Australian economy annually. It employs more than 16,000 people nationally, and WA contributes significantly to this success.

The Minister also added that many businesses

are seeing the benefits of focused innovation and value-adding in order to stay competitive and ensure their business survives well into the future. As an example He cited Mr Cammilleri's thriving octopus business in an area where they were once considered a pest to the lobster industry.

"The innovative practices in WA industries are demonstrating the future strength and adaptability of the industry on the world stage," Minister Ludwig said.

Minister Ludwig also met with members of the Western Australian Fishing Industry Council (WAFIC), including Chief Executive Ms Anna Cronin and Chair Mr Kim Colero, to discuss the critical issues of marine bioregional planning and strengthening the relationship between government and industry.

"The Gillard Government is committed to working in partnership with the fishing industry here in the West and across Australia to build confidence and success into the future," Minister Ludwig said.



Photo of the month



At the Sydney Fish Market's "For the love of Seafood" Brigid Treloar, demonstrates how to Get Fresh with Fish at a Free Cooking Demonstration with Australian Bonito



Fishmongers, restaurants, butchers, delis etc, a new and better way of creating aromatic, chemical free smoked food is now available.

Using pure cold smoke, fish such as salmon takes on a flavour only dreamt of by the commercial big boys, bacon, cheese, prawns, spices and condiments are all possible with the Crabtree smoke generator.

Fully portable, easy to master, and under \$500.00 its great business.

Support, ideas and training are all available

Contact Alan on 0407 302267 or email akcint@westnet.com.au

# SEAFOOD NEWS

SERVING THE AUSTRALIAN SEAFOOD INDUSTRY

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

November 2010 Vol. 8 - No. 10



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

ISSN 1834 - 4399

Urchins:  
A prickly  
problem

Vietnamese  
delegation  
in  
Victoria

Joe Ludwig  
goes  
octopus  
fishing



Marisa

Big reds  
to be  
dominant

## Why not?

Northern Territory seafood consumers will have their chance to express their views on the Territory's seafood labelling laws, which the NT Government introduced two years ago.

Mr Vatskalis said the NT Seafood Council had done a great job promoting local seafood to the wider community through the Support NT Caught campaign, and now the results of that work were being measured in Darwin.

In 2008 the Territory introduced Country of Origin labelling as a condition of licences to sell seafood in the NT.

The Seafood Council is now carrying out important research and consumer surveys, as well as face to face surveys with 20 Darwin businesses to obtain vital information about the impact of the NT's seafood labelling laws.

The Territory's Fisheries Minister Mr Vatskalis last year also provided \$17 500 to the NT Seafood Council for a promotional campaign to encourage Territorians to buy local seafood.

"The information obtained will assist the Government and Seafood Council in assessing the impacts of the labelling laws.

"Some of the best seafood in the world comes from Territory waters, so why wouldn't you buy local?," Mr Vatskalis said.

However results based on earlier surveys already undertaken, show that labelling laws are assisting people to make informed decisions; and people are choosing local over imported when given the choice.

"Our seafood comes from pristine waters and our fisheries are some of the best managed in Australia, so to me the question is not 'why buy local', but 'why not?'"

Mr Vatskalis said after today's survey is undertaken, another two will be taken next year before the Seafood Council reports there final findings back to Government.

Fisheries production in the Territory is worth about \$143 million a year.



# Blessed seafood

The Sydney Fish Market's festival "For the love of Seafood" was by all accounts a very successful event. It kicked off with the official blessing of the fleet, the first over 10 years, and followed with numerous seafood and other food related activities as well as entertainment.

invited guests and visitors to the festival.

Louise Shaw, marketing and communications manager at SFM said, "It was an absolutely fantastic day filled with food, entertainment and good old fashion fun with a spaghetti eating contest".

and the 'Foodies' Oasis Marquee' where they were delighted with cooking demonstrations and information on the sustainability of seafood

and the seafood industry. Brad Warren, from OceanWatch Australia, spoke to Festival

Continued on page 3

Mr. George Davey, Director General of Industry and Investment NSW welcomed Food enthusiasts and those curious and interested in seafood sustainability gathered in



NOVEMBER 2010

Illustration: Con Aslanis



Above: Local fishermen parade the Madonna through the market on her way to bless the boats in Blackwattle Bay. Top: Eager fishermen eagerly await the arrival of the Madonna to bless them.



For all your Barramundi needs

CQ FOODS

Mobile: 0419 314 522

E: cqfoods@hotmail.com

Western Australian  
**MARRON**

NOW AVAILABLE  
LIVE & FRESHLY COOKED  
CQ FOODS

Mobile: 0419 314 522  
E: cqfoods@hotmail.com

SOUTHERN YABBIES AND MARRON



NOVEMBER 2010



## A new smoker

A new fish smoker has hit the market and in keeping with its policy of promoting new products into the seafood industry Seafood News caught up with its designer, Mr. Alan Crabtree.

S.N. Hi Alan, what is the history behind your new smoker?

A. Well I have always loved smoked seafood, being a pomm I grew up on it. I wanted to buy a true cold smoker but could not find one, only hot smokers.

S.N. What is the difference between the two?

A. Cold smoking produces a different result altogether and by not applying heat at the same time I can create a cleaner more aromatic result without all the resins, toxins and other nasties you can find in hot smoke.

S.N. Is that why you claim "pure cold smoke"?

A. Partly, the other part is that I use only French oak as fuel. This is food grade wood that is used in wine production. I aim to get some of the same aromatics and flavours of fine wines.

S.N. You say the unit is portable, how big is it?

A. The unit itself would just about fit in a shoe box.

S.N. How much smoke does it generate?

A. As little or as much as you require. The generator has an air pump, so you can smoke food in a cardboard box, a bedroom or anywhere in between.

S.N. You call it a cold smoker, can you hot smoke with it?

A. Sure, you can use it with just about any heat source such as a steamer etc. I use a Webber BBQ, and it works well.

S.N. Where can we get hold of the smoker?

A. From me. I am looking for people to partner with that have a passion for smoking and smoked food.

Alan may be contacted on: 0407302267  
Email at akcint@westnet.com.au

## Lachlan River carp cleanup



Industry & Investment NSW staff implanting an osmotic pump into a carp.

Researchers are using carp's sensitive sense of smell as one of the latest weapons against them as part of the "River Revival - Lachlan River Carp Cleanup" program.

Staff from Industry & Investment NSW (I&I NSW) will be trialling the new technology developed for the Invasive Animals Cooperative Research Centre (CRC) at Hillston on the Lower Lachlan River from 25 October to 4 November.

I&I NSW senior research scientist, Dr Dean Gilligan, said the technology had been developed by Professor Peter Sorensen from the University of Minnesota, USA.

Normally, when a mature female carp is ready to lay her eggs, she secretes pheromones to attract all the potential males in the area.

The males attracted by her smell jostle for position around the female until she is ready to spawn.

Once she has laid her eggs, she stops producing the pheromones and the group of males disperses," he said.

This would naturally occur over a quite short period of time in the wild. However, Dr Gilligan, said Professor Sorensen had devised a way to surgically implant an osmotic pump into female carp, which forces them to secrete these highly attractive pheromones continuously during a fourteen-day period.

"By putting female carp implanted with osmotic pumps inside traps, we predict that we will be able to attract and capture large numbers of the sexually mature male carp from reaches where the "pheromone traps" are set, said Dr Dean Gilligan.

It is hoped that these traps will increase the catch rates and make it easier to attract and trap

large male carp.

"The traps will not be the "silver bullet" for carp control, but used in conjunction with other carp control strategies may give us the best chance of not only improving the health of the Lachlan River, but proving to the world that pest carp populations can be controlled," Dr Gilligan said.

This research builds on the work undertaken between 2007-2009 by a collaborative team (comprising 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 and the commercial carp fishers K & C Fisheries Global Pty Ltd) to establish a demonstration site in the lower Lachlan catchment to trial and show-case carp control technologies developed by the Commonwealth funded Invasive Animals CRC.

The project team also established carp exclusion plots, installed a carp separation cage on a fishway on Island Creek, identified the breeding hotspots of the local carp population and tagged and released more than 3000 carp, which can then be used to assess the relative efficiency of the range of carp removal tools available.

Since April 2009 the team has been removing carp from the Lachlan system. The intention for the ongoing second stage of this project is to demonstrate that it is possible to control carp through a variety of methods over a sustained period of time.

To date, hundreds of thousands of carp have been removed from the Lachlan catchment. Additional carp separation cages are currently being designed and installed at Bumbuggan Weir and at Boogial fishways with negotiations underway to install a fourth at Lake Cargelligo.

### Tassal and Seafarm join forces

As of November the first a new agreement has come into effect between Tassal and Seafarm. Under the agreement, Tassal will take on sales and marketing for the Crystal Bay product range Australia wide, whilst Seafarm will continue to be

responsible for the growing and processing.

Both companies view the new partnership as mutually beneficial that will grow the Crystal Bay brand hand in hand with Tassal salmon sales.

## Court orders South West fisher to pay more than \$20,000

A commercial fisher has been ordered to pay more than \$20,000 for breaching a licence condition and contravening an order, when fishing in the Vasse Estuary, near Busselton WA.

The 50-year-old fisher of Bunbury did not attend Busselton court, but entered an endorsed plea of guilty.

The fisherman was given a global fine of \$1,000 on the two offences, which means he also has to pay additional mandatory penalties related to each of them.

Mandatory penalties are calculated at ten times the prescribed value of the fish that is the subject of any proven offence, either by weight or per fish.

Additional mandatory penalties of \$9736.65 were applied to each of the two offences and based on the weight of the 954 mullet that were seized by Fisheries and Marine Officers.

In total, he will be required to pay \$20,592.50 for the fine, the penalties and court costs.

The court was told that the accused's fishing boat licence states "no river or estuarine fishing" and he was therefore not entitled to fish the waters of the Vasse Estuary.

He had later admitted to setting nets in the Estuary on Wednesday 8 September, with the intention of catching mullet for bait, but (contrary to a legal requirement to remain within 100 metres of nets set for fishing) he had left the area and returned to Bunbury.

Police and Fisheries and Marine Officers had stopped the offender's vehicle, while he was towing his boat, around 6 o'clock the next morning on Layman Road in Wonnerup, after an overnight surveillance operation.

Supervising Fisheries and Marine Officer Kevin Johnson said the fine and penalties were significant and reflected the seriousness of the offences.

"The Department of Fisheries had responded to information of potential illegal fishing and with the help of Police we were able to set up a surveillance operation that netted the commercial fisher," Mr Johnson said.

## New mobile patrols are frontline in Fisheries Department war on illegal fishing



The State Government's push to reduce pressure on fish stocks, improve public awareness of sustainability issues and reduce illegal activity is bearing fruit with the introduction of new mobile patrol vehicles.

In Karratha for a meeting of Regional Cabinet today, Fisheries Minister Norman Moore took time to talk with staff and view one of the recently introduced mobile patrol vehicles which covers the Pilbara region.

The effectiveness of the mobile patrols' compliance activities was shown by recent successes in catching and prosecuting fishers who flouted the law.

Mr Moore said he wanted to ensure the Department of Fisheries was resourced to deal more adequately with the rising number of recreational fishers in the Pilbara.

"Recreational fishing is a very popular pastime with employees in the Pilbara's surging resources sector," he said.

"Local fisheries staff have reported rising numbers of boats and fishers in the Pilbara and, while the great majority of fishers are law abiding and understand the need to conserve fish stocks, some do engage in illegal fishing.

"Three men were recently ordered to pay more than \$13,600 in fines, penalties and court costs when they appeared in a Port Hedland court to answer fisheries charges.

"They were caught by one of the Fisheries Department's mobile land-patrol teams in

July. In one case a fisher was caught with 22 undersize fish and 31 fish above the bag limit.

"In another case, two offenders were jointly charged with having 18 fish more than the allowed limit."

Further prosecutions are under way in Port Hedland and the Minister urged all fishers to abide by Western Australia's sustainability rules to ensure there were fish for future generations.

Mr Moore said the recently introduced mobile patrols had new four-wheel-drive vehicles, equipped with high-tech communications equipment to help officers in general monitoring work and to respond quickly to illegal fishing reports.

"There are two mobile patrol vehicles based in the north: one in Broome, which covers the West Kimberley and Pilbara, and the other in Kununurra, for East Kimberley compliance work," he said.

"The Broome-based mobile patrol covers a large area and carries out patrols and education activities in many remote camping areas and bush caravan parks in the Pilbara and West Kimberley regions. Additional patrols are mobilised as required."

The Minister reminded fishers of the need for a licence to fish from a motorised vessel and to know and adhere to the various fishing rules in regions across WA. There is more information at:

www.fishforthefuture.com.au.

Marisa's Recipes

www.allthingsicilianandmore.blogspot.com



## SARSA DI CHIAPPAREDDI (Sauce made with capers and anchovies)

King George Whiting presented with SARSA DI CHIAPPAREDDI (Sauce made with capers and anchovies)

I like to buy local, sustainable fish and my fish vendor tells me that these King George Whiting are from the coastal Gippsland village of Port Welshpool.

The delicate texture of King George Whiting requires careful handling. These fish only need a little cooking, either on a grill or lightly pan-fried over medium to high heat, as I have done in this recipe.



with delicate tasting fish. The sauce is called sarsa di chiappareddi in Sicilian and it is made with capers and anchovies. The sauce can be made well in advance and be particularly useful when having guests.

For me it is most important to use quality, extra virgin olive oil. This is especially important for cold sauces, - when the cold sauce hits the hot food, the fragrance of the oil will be strongly evident.

I like to use capers that are packed in salt rather than brine. These need to be well rinsed and then soaked for 30-40 minutes to remove the salt. If you are using capers in brine, drain carefully and only use 1/4 teaspoon of vinegar.

### SARSA DI CHIAPPAREDDI

Use a tall glass or narrow jug or jar.

#### INGREDIENTS

parsley, 1/2 cup, cut finely,  
wine vinegar, 1 tablespoonful  
anchovies, 3-4 cut finely  
capers, 1 cup, if using the salted variety, rinse well and soak to remove salt, as necessary  
pepper or chilli flakes, to taste and salt if necessary  
extra virgin olive oil, 1 cup  
garlic, 1-2 cloves, finely chopped

#### PROCESSES

Place the oil and the vinegar together and whip with a fork. Add all of the other ingredients together and using a fork, mix them together. Rest the sauce for at least one hour to develop the flavours.

## Agreement expected amongst EU Ministers



European Union Ministers are expected to reach a political agreement on a regulation fixing for 2011 the fishing opportunities for certain fish stocks and groups of fish stocks applicable in the Baltic Sea.

The total allowable catches (TACs), quotas and fishing effort limitations for Member States regarding the commercially most important fish stocks in that area are established annually, in the framework of the Common Fisheries Policy whose aim is ensuring that EU fisheries are biologically, economically and socially sustainable.

Ministers will also have an exchange of views on the EU/Norway annual consultations for 2011.

The EC and Norway signed a bilateral Fisheries Agreement in 1980 which established the joint management of joint stocks in the North Sea. TACs for those stocks are set annually.

The Agriculture and Fisheries Council is composed of the EU Ministers for Agriculture and Fisheries. They meet for a formal meeting once a month.

## Blessed seafood



Lyndey Milan chat with Angelo Maiorana of the Santa Rocco about life at sea. Angelo is a long-line fishing boat owner operating out of Sydney. In the coming months the Santo Rocco and Angelo's crew will be featured in an eight-week documentary-style program which will take viewers behind the scenes of a working fishing vessel.

Continued from page 1

about sustainable seafood while Angelo Maiorana spoke about life at sea on a long liner and Mary Howard, a prawn fisher from the Hawkesbury, took the crowd through what it is to be a prawn fisher.

The festival's highlight brought back one of the oldest traditions of the fishing community, the "Blessing of the Fleet." The ceremony was held at Sydney Fish Market for the first time in 10 years.

The centuries old blessing originates from Italian fishing villages and is said to bring a bountiful season and safe journey for fishermen.

The Madonna was loaned to the fishers from Wollongong's Saint Francis Savior Church. It arrived in Australia from Italy Bagnara Calabria in 1988.

The colourful ceremony, steeped in Catholic tradition, included parading the statue through SFM to the wharf where it boarded a fishing vessel with Anthony Fregolent, Parish Priest from Our Lady of Mount Carmel Parish, Mount Pritchard.

The ceremony was then conducted on the water, as the Madonna and priest took to Blackwattle Bay, blessing each vessel as it passed.

"The Blessing of the Fleet has deep significance for Sydney fishermen. Bringing back the beloved cultural tradition was a way to honour their heritage and kick start a festival that celebrates the bountiful seafood we have available in Australia," said Ms. Shaw.

On the entertainment stage at Fisherman's Wharf there was plenty of music, Italian folk dancing and face painting.