

# GILLS

The Global Initiative for Life and Leadership through Seafood  
International experts to promote information about the health benefits of seafood consumption.

On October 5th the official launch of the website ([www.gillseafood.com](http://www.gillseafood.com)) for The Global Initiative for Life and Leadership through Seafood (GILLS) took place at the IAFI World Seafood Congress in Washington DC.

This initiative is an outcome from the International Seafood & Health Conference held in Melbourne in November 2010) and has been organised by an international consortium of universities and individuals.

The aims of the website are:  
Become a repository for all Medical research relative to seafood, fish, fish oil.  
Encourage all Medical researchers to make their papers available for the website.  
A number of major medical researchers/experts will be offered a page for updating current information/comments.  
Put all relevant info from Conferences, Meetings, etc relating to benefits & risks of eating seafood.  
Link to all videos and media where medical research experts are involved.  
Assist and promote research - market, medical, etc and enable that information to be recorded and available on the website

The GILLS website has a strong science component to ensure that global consumers have a definitive resource to obtain important information and data about seafood and its health benefits.

Other international universities will be encour-

aged to join the consortium and spreading the seafood message globally and also translating it into their national language.

As Mexican researcher, Antonio Garza de Yta explained, "The idea is to create a website that is completely neutral on these issues and that can contain information about seafood, fish oil and the health benefits of their consumption; information which is currently dispersed worldwide but will now be available in a centralized location. The objective is to have a platform that allows promoting the healthy characteristics of seafood products, which contains global information about health, consumption and other information generated from Universities and Medical Research Centers."

GILLS committee is formed by Chairman, Roy Palmer (IAFI Director based in Australia); Treasurer, Antonio Garza de Yta (Auburn University, USA) Secretary, Professor Jose Fernandez Polanco (University of Cantabria, Spain); University liaison, Mudnakudu C. Nandeesha (Dean at TANUVAS, India) and Medical Research liaison is lead by Professor Michael Crawford from the Imperial College of London UK.



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*Photo of the month*



Early morning smiles at Sanfords. Visitors and buyers at Sanfords' new facility in Melbourne's West may, on arrival, at the temperature controlled facility, be taken taken aback by the showing of such pearly whites. We sincerely hope that Angelo from Aptus Seafood and Albert from Sanfords do not take part in this years Spring Racing Carnival with those hats they are wearing. Never mind guys hygiene in the seafood industry in more important than fashion. Still, looks do count.

## Minister Wallace seeks feedback

The Queensland Fisheries Minister, Craig Wallace is encouraging fishers across the State to have their say on its Fisheries regulations. Fishers are being given the opportunity to provide feedback on issues important to them.

The Minister said he was very interested in finding out what recreational fishers think about a limited take of female mud crabs. "Protection measures have been in place for 'Jennys' in Queensland for about 120 years, and while we need to continue to ensure sustainability of female mud crabs, I am interested to know what fishers think about a relaxing of restrictions.

It has been illegal since the 1890s to take any female mud crabs in Queensland and what is being observed at present is an abundance of 'Jennys' in Queensland waters.

Since that time, fishers have only been allowed to catch male muddies so 'bucks' rarely grow larger than 15cm before they are caught. Females grow to more than 16 cm,

and can no longer breed as they find it difficult to mate with smaller males.

In an effort to restore balance to Queensland's mud crab population, the Minister want to know how fishers would feel about allowing a limited lake of larger female mud crabs.

"An appropriate take could be, for example, one large female per boat per fishing trip, one large female per person per fishing trip or a limited number of females for a specific period of time.

Mr. Wallace said that he regularly get feedback from fishers complaining that some regulations can be confusing, such as the various size limits which apply for the take of Cod in Queensland. He acknowledges that different bag limits for different species can lead to uncertainty when fishing and would be interested to hear from fishers how these rules could be simplified.

Queensland fishers can have their say at [callweb@deedi.qld.gov.au](http://callweb@deedi.qld.gov.au)

## Revised fishing format

Licensed recreational abalone fishers in WA have been urged to familiarise themselves with the revised fishing format for the 2011 recreational abalone fishing season.

Fisheries Minister Norman Moore said the new format allowed fishing for one Sunday a month over a five-month period.

"Fishing will begin as usual on Sunday, November 6 and operate for one hour only and there will then be a month's break between each fishing opportunity," Mr Moore said.

The previous abalone fishing season arrangements allowed for five one-hour sessions over five consecutive Sundays, but the new season will be the first Sunday of the month for five consecutive months."

Recreational abalone fishing in the West Coast Zone, between the Busselton Jetty and Moore River, will be permitted between 7am and 8am, on December 4, 2011, January 1, 2012, February 5, 2012 and March 4, 2012.

Recreational fishers had requested the new season structure, because conditions in November were often too cold and rough.

People are also reminded they must have the appropriate licence to fish for abalone and that a total closure applies from north of Moore River to the Northern Territory border.

With that closure, abalone stocks along the Mid-West and North-West coastlines have been placed under full protection, so they can recover from a marine heatwave that almost destroyed stocks in some parts of Western Australia's coast last summer.

# SEAFOOD NEWS

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**Seafood  
Directions  
2011**

**Illegal  
salmon  
imports**

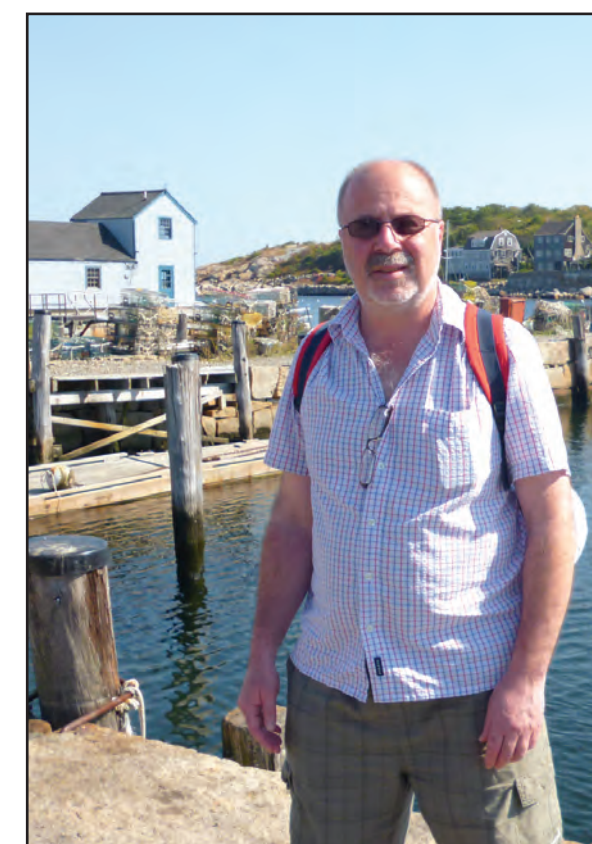
**Minister  
receiving  
poor  
advice**



Marisa

**Launch of  
Sicilian  
Seafood  
Cooking**

## World Seafood Congress



Attending the World Seafood Congress held at the Omni Shoreham Hotel in Washington DC which was held between the 1st and 6th of October were: Left to Right: Mike Burrell, Chief Executive Officer, Aquaculture New Zealand, Dr. Patrick Hone Executive Director FRDC, Roy Palmer, IAFI Membership and Events Director, Peter Horvat, Communications Manager FRDC, Lorenzo Juarez, Deputy Director, Office of Aquaculture NOAA Fisheries. Far right Michael Cannals, Director, CQ Foods at Rockford where Maine Lobster is caught.

Photos courtesy: Michael Cannals & CQ FOODS

Australia and New Zealand were well represented at the recent World Seafood Congress in Washington DC, America. The congress was hosted by The National Fisheries Institute and the theme was: Seafood + Trade = Health + Jobs.

Present were Mark Tamplin PhD. Professor in Food Microbiology and Acting Deputy Director of the Tasmanian Institute of Agricultural Research who spoke on "The refrigeration Index - A tool to manage vibrios in the oyster supply chain".

Jayne Gallagher, Programme Manager for the Australian Cooperative Research Centre spoke on "The changing face of China - challenges and opportunities for seafood"

Mr. Roy Palmer, was its Master of Ceremonies

was involved in not only organising the Congress but also organised a number of other sessions and in particular "Capability and Capacity Building" and "Seafood and Health"

**Continued Page 5**

## By 2030, seafood, a luxury for many Australians

Published two weeks ago in the *Weekend Australian* was a statement attributed to principal research scientist Dr Mike Hall from the Australian Institute of Marine Science. The statement said that within twenty years seafood is likely to become a luxury for many Australians if overseas demand for it continues to rise.

At present Australians consume 422,000 metric tonnes of seafood annually. More than 70%

of that is imported. By 2030 however, the OECD has estimated, that the number of middle class Asians and Indians who will be able to afford Australian seafood will number 3.2 billion.

Currently Australia produces 243,000 tonnes of fish and seafood. Two thirds of it is sourced from the wild. Dr. Hall says the Australian federal government should make aquaculture and fish farming its top priority.



Illustration: Con Aslanis



## Nominated days for recreational take of abalone

Fisheries Victoria has announced the 60 nominated open days for the recreational take of abalone from central Victorian marine waters for the 2011/12 season.

Central Victorian waters extend east of the mouth of the Aire River to the most north-western part of Arch Rock (near Cape Liptrap), including Port Phillip Bay and Western Port.

Fisheries Victoria Executive Director Anthony Hurst said most open days are on weekends and public holidays including ten consecutive days over Christmas and four over Easter.

"The first open days begin on the weekend of 19 and 20 November 2011," Mr Hurst said.

Divers are reminded the statewide abalone bag limit is five, of which no more than two

can be greenlip. However, greenlip abalone must not be taken from Port Phillip Bay.

"A possession limit of five abalone, of which no more than two can be greenlip applies in, on or adjacent to the water while the possession limit of 10 abalone applies anywhere in Victoria away from marine waters, including your home."

The minimum size limit for blacklip abalone is 12cm from the mouth of the Hopkins River to Lorne, 11cm from Lorne to Lakes Entrance (excluding Port Phillip Bay which is 10cm) and 12cm from Lakes Entrance to the New South Wales border (excluding the Mallecoota airport area which is 11cm)."

The minimum size of 13cm for blacklip abalone remains from the mouth of the Hopkins River to the South Australian border to help rebuild stocks affected by the abalone disease."

19-20 November 2011	21-22 January 2012	17-18 March 2012
26-27 November 2011	26-29 January 2012	24-25 March 2012
3-4 December 2011	4-5 February 2012	31 March 2012 to 1 April 2012
10-11 December 2011	11-12 February 2012	6-9 April 2012
17-18 December 2011	18-19 February 2012	14-15 April 2012
24 December 2011 to 2 January 2012	25-26 February 2012	21-22 April 2012
7-8 January 2012	3-4 March 2012	25 April 2012
14-15 January 2012	10-12 March 2012	28-29 April 2012

## Protection of aquatic environment

The Western Australian Government's \$9.4million two-year program targeting the protection of Western Australian aquatic environments was launched at Hillarys.

Fisheries Minister Norman Moore officially launched the comprehensive biosecurity program aimed at protecting WA waters, along with a special charter encouraging stakeholder organisations to become involved.

The WA Government recognises the significance of the financial and environmental risks that aquatic pests pose its waters and its inhabitants.

Marine pests alone directly cost the global economy more than \$1.5trillion every year.

These pests can cause diseases in humans and quickly disrupt ecosystems and industries, threaten tourism and damage or even close

down fisheries and aquaculture activities. "We are committed to protecting our waters from alien pests and diseases and the launch of the biosecurity charter today will enable stakeholder organisations and the community to share the responsibility and play their part" said Mr. Moore.

As part of the launch event stakeholder signatories marked their commitment in support of the fight against aquatic pests by signing the charter, established by the Department of Fisheries.

The Minister said the Department of Fisheries was the lead agency for aquatic pest prevention and had developed new initiatives and projects to strengthen frontline defences.

"The department is already working on world-class strategies to manage the risks of introduction of alien aquatic pests here in WA, boosted by the recruitment and training of dedicated biosecurity researchers, policy staff and Fisheries and Marine Officers, to form part of the frontline response to alien aquatic pests," he said.

The team will be equipped with pest detection tools, such as snake-eye cameras, to undertake in-water checks of vessel hulls which may harbour aquatic pests.

Without these measures, there is a high risk of pests being introduced to the marine environment through fouling on the hulls of visiting vessels, or from the ballast water and ongoing monitoring is a vital task.

## Seminar to increase seafood efficiency, production and profitability

Australia has an excellent reputation as an exporter and its seafood production is regarded very highly for its food safety and sustainability credentials, but it cannot and must not rest on its laurels.

"Australia has one of largest exclusive economic zones and yet does not maximise the sustainable food opportunities that this can create. Opportunities abound, but we need a new paradigm to get things moving. Currently the Australian consumer is relying heavily on imported product to meet demand and we need to consider how we meet this competition," says Seafood Experience Australia, CEO, Roy Palmer.

The Australian seafood industry needs to increase profitability, efficiency and productivity and this can be done by increasing sales and demand. The industry needs to re-position itself to improve on its current position and look to new ways to penetrate new and old markets.

With all the above in mind, an industry briefing seminar has been organised to be held at the Victorian city of Geelong at the Geelong Conference Centre, on Monday 14th November.

The seminar will commence at 10am, and the focus will be on how the seafood industry can

increase market share with new ideas and attitudes in both global and local seafood markets.

Funded through the Enterprise Connect, the plan is to share information obtained over the last 2 years through extensive involvement in relevant international meetings. Additionally attendees will be briefed on the latest industry and government initiatives which will assist them to increase their market share, productivity and profitability.

The event is free and includes a light lunch, however for catering purposes participants must register. You can register by calling : 03 93268056 or through [www.australiaseafood.com.au](http://www.australiaseafood.com.au)

Presenting the seminar will be Mr. Roy Palmer CEO of Seafood Experience Australia Ltd, who has worked in the sea food industry since 1972. Roy will share the information he has obtained attending conferences, exhibitions, trade shows and other relevant seafood meetings over the last few months around the world.

Issues to be discussed on the day include: Where Australia sits in the Global Seafood Market. What Opportunities there are for Australian products in the Global Seafood Market. What industry is doing to assist you access those markets. What Government is doing to assist you access those markets.

## SFM'S nets highest ever net profit

According to the summary of its Annual Report, The Sydney Fish Market (SFM) has achieved its highest ever net profit for the 2010/2011 financial year, as well as an increase in the quantity of product traded through its selling facilities, for the fourth successive year.

Its Managing Director Mr. Graham Turk said "financially the company ended the year in a very healthy state with no borrowing and cash assets of \$2.7million. We surpassed previous years in both profit and trade volume."

In spite of the challenges that 2010/11 have delivered a number of improvements have been implemented in the market. Improvements such as the construction of a new building the first in more than twenty years, the installation of energy saving lighting, replacement of the dock leveler and the introduction of a fire suppression system.

Buyers and suppliers have also benefited with the development of a smart-phone application used in portable devices that allows buyers to identify purchased product not yet removed from the market floor.

The sale of crustaceans has been streamlined and transferred to the auction clock system. Communications to buyers and suppliers has also been improved.

Environmentally the SFM is the first food sector company to gain certification to the international standard for greenhouse gas reporting. The market now has the ability to consistently measure the level of carbon emissions it generates as a result of its operations.

A survey of Sydney Seafood School attendees showed that the vast majority of them

rated their experience at the school as either good or very good. An indication that the school continues to provide an outstanding product for consumers.

"SFM has had another outstanding year and everyone should be very pleased with their contribution to the company" said Mr. Turk.

The Total revenue was **\$128,316,248** million, the total seafood sales were **\$114,769,294** million, and the Total product traded was **14,825** tonnes an increase of 2.1%.

### Weight of product sold by region:

NSW - 55.6%, Interstate - 32.9%  
Overseas - 11.5%

### Value of product by region:

NSW - 44.6% Interstate - 40.7%  
Overseas - 14.7%

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## In brief

### Illegal salmon imports

A Sydney company was fined \$10,000 in the Brisbane Magistrates Court for illegally importing more than 50 kilograms of Scottish salmon on 24 June 2010.

DAFF quarantine officers detected the salmon in a consignment of frozen seafood that arrived in Brisbane from Sweden in June 2010. The company had provided false and misleading documents and lacked the required import permits.

DAFF investigators executed a search warrant at the company's offices and found fraudulent documents used to facilitate the illegal importation.

The company was charged with illegal importation under the Quarantine Act 1908 and producing false or misleading documents under the Commonwealth Criminal Code Act 1995.

### Prohibited ornamental fish

#### Synodontis eupterus

A Sydney woman was fined more than \$5,000 for illegally importing prohibited ornamental fish into Australia.

The woman pleaded guilty in Sydney's Downing Centre Court on 27 September of attempting to import 240 featherfin catfish by falsely declaring them as Synodontis nigriventris, 'upside-down catfish', a species permitted to be imported into Australia.

DAFF quarantine officers detected the fish

during an inspection of live ornamental fish in a consignment from Indonesia and correctly identified the fish as Synodontis eupterus, the prohibited featherfin catfish.

She was charged for aid and abet in the importation of a regulated live specimen under the Environment Protection and Biodiversity Conservation Act 1999.

The maximum penalty for breaching this law is \$110,000 and/or 10 years jail.

## Minister receiving poor advice

The Queensland Seafood Industry Association (QSIA) has called on that states' Fisheries Minister, Craig Wallace, to visit Gladstone and see first-hand the disease problems affecting fish and other marine life.

The QSIA strongly refutes the reported statements by the Ministers media advisor that fishermen are talking "absolute nonsense" in saying fish other than barramundi are affected.

"I am sure Mr Wallace is well intentioned but he is clearly receiving poor advice" said QSIA spokesman Michael Gardner who has suggested that the Minister "come to Gladstone, and talk to local people and fishermen who know what's really going on".

According to the QSIA virtually all fish species in the harbour are affected by the disease. Even sharks and rays which are resis-

tant to environmentally induced diseases have been found with ulcers, lesions and rashes making them unmarketable.

Reports from fishermen and other harbour users clearly identify water quality as the cause of the diseases and rashes seen on fish.

This fish disease is a major issue and is not only destroying the livelihoods of fishermen and marketers in the Gladstone region but also downgrading the reputation of all Queensland seafood.

"It's time Fisheries Minister Craig Wallace took control of this issue and personally saw for himself what is happening in Gladstone, rather than relying on reports from people who seem to be talking down the concerns of the seafood industry and giving him less than the full facts" said Mr. Gardner.

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## Rebuilding Southern Bluefin Tuna

In a joint media release, Australia's Minister for Agriculture, Fisheries and Forestry Senator Joe Ludwig, and Parliamentary Secretary, Dr Mike Kelly, recently announced that the Extended Commission for the Conservation of Southern Bluefin Tuna has made an important breakthrough towards rebuilding the global stock of southern bluefin tuna.

"The international organisation responsible for the global management of southern bluefin tuna, has taken a crucial step in working towards recovering the stock to sustainable levels," Minister Ludwig said.

The decision to adopt a formal rebuilding strategy for southern bluefin tuna is a first of its kind. This means that the management plan will be used as the basis for sustainable global catch limits both now and into the long term.

"The settings of global catch levels have been based on scientific advice to achieve the outcome of a sustainable stock. By taking a precautionary approach during the early stages of stock industry can be assured that they will have a fishery to use in the long term, as well as today" said Mr. Ludwig.

Dr Kelly said Australia's southern bluefin tuna fishery is one of our most iconic fisheries and the future of this important industry can only

continue if there is a sustainable stock into the future.

The rebuilding strategy adopted will ensure that Australia's southern bluefin tuna fishery remains profitable for the long term, which Dr. Kelly said "is a big win for the industry".

Under the rebuilding strategy, the global catch limit will increase from the 2011 level of 9,449 tonnes to 10,449 tonnes in 2012 and 10,949 tonnes in 2013.

Australia's national quota will increase from 4,015 tonnes in 2011 to 4,528 tonnes in 2012 and 4,698 tonnes in 2013.

Subject to satisfactory stock assessment in 2013, the global catch limit for 2014 would be set at a maximum of 12,449 tonnes, with an allocation of 5,147 tonnes to Australia.

The annual meeting of the Extended Commission for the Conservation of Southern Bluefin Tuna concluded in Bali on 13 October 2011. The Extended Commission will next meet in October 2012.

Mr Ludwig has acknowledged the hard work and good faith of all members of the Extended Commission that agreement was able to be reached on this important issue.



## Commercial fisher and company fined for excess lobster pot

A commercial fisher and the company he was a director of have pleaded guilty to illegally using an additional lobster pot, while fishing west of Greenhead in April 2010.

The Joondalup Magistrates Court ordered the fisher to pay a fine, penalty and court costs totalling \$8750 while the Mandurah-based company was issued with a fine, penalty and court costs of \$10,750 and ordered to reduce the company's Managed Fishery Licence pot entitlement.

The court was told that in April last year, the fishers boat was placed under surveillance by Fisheries and Marine Officers and, in a search of the fishing area the vessel had worked in, uncovered a breach of the fisherman's pot entitlement.

When the fishing boat was boarded and inspected several days later at Jurien Marina, a navigation plotter and compact computer were seized.

The equipment was later forensically analysed to reveal track data, which confirmed the vessel had been at the locations where pots were found with float sets marked matching the vessel's LFB number.

Department of Fisheries' Compliance and Regional Support Manager Phil Shaw said that "over-potting offences have traditionally been very hard to detect and securing convictions had been difficult, but the Fisheries and Marine Officers who investigated this matter did an excellent job of gathering evidence.

The fines imposed indicate that rock lobster fishers can and will be prosecuted for breaching the rules that apply under the management plans applying to their operations.

Anyone who suspects illegal fishing or illicit fish trading activity is taking place anywhere in the State is urged to call our dedicated FishWatch number 1800 815 507.

## World seafood congress

Mr. Mike Burrell the Chief Executive Officer, Aquaculture New Zealand, spoke on the "Expanding Global Seafood production in the open Ocean Environment."

Michael Cannals from C Q Foods also attended the Conference and was impressed with the way it was organised and its multinational component.

"There were facts and opinions from all over the world" said Michael.

The New Zealand representative amongst other things explained how that country intends to promote its seafood worldwide.

Vietnam, which exports large volumes of Basa to the United States was aware of an image problem associated with and has undertaken to rectify it.

The Vietnamese Government now wants basa farmers and processors to lift their standards and be of world standard the hence rectify the image problem.

"Australia's seafood industry in general is probably on a similar level to the American industry but on certain things, such as the way we fund and manage ours, we are ahead of them. Where we fall behind however is in the promotion of seafood consumption".

According to Michael we can certainly learn from the Americans we can also teach them a thin or two about seafood.



# Seafood Directions 2011 & Australian Seafood Industry Awards



Australia's largest ever prawn cocktail was the centrepiece at the opening of Seafood Directions which this year incorporated the 6th Australian Seafood Industry Awards held at the Gold Coast Convention Centre in October.

The massive 125 kg cocktail was comprised of 60 kilograms of prawn tails, from both the wild catch and aquaculture sectors, 120 ice-

berg lettuce and 60 kg of cocktail sauce in a specifically made for the occasion meter high glass. This was unveiled at the welcome cocktail party that launched the three day conference and award night.

The conference was opened by Parliamentary Secretary for Agriculture, Fisheries and Forestry, Dr Mike Kelly.

The theme of this year's conference was the 'productivity challenge', which, according to Dr. Kelly is especially important given the challenging international trading conditions.

Australia's domestic fisheries and aquaculture industries are worth almost \$2.2 billion a year, at the point of landing alone. The prawn sector produces on average about 20,000 Tonnes with Queensland contributing 6,500 tonnes from the wild catch and another 5,100 tonnes that are farmed.

Fishing, aquaculture, processing and seafood wholesaling employ nearly 16,000 people directly, with flow-on employment considerably exceeding this figure.

"The seafood industry, along with tourism, is a cornerstone for many coastal communities and the Australian Government is committed to the longevity of this valuable industry said Dr. Kelly.

The Gillard Government has implemented harvest strategies across Commonwealth fisheries to manage the risks of fishing on key commercial species, and improve profitability and rebuild previously overfished stocks.

"Minister for Agriculture, Fisheries and Forestry, Senator Joe Ludwig, and I jointly announced the Extended Commission for the Conservation of Southern Bluefin Tuna's recent breakthrough towards rebuilding the

global stock of southern bluefin tuna".

At the Awards Gala Dinner the industry praised its most successful stakeholders and nine category winners were named from a field of forty nine finalist from around Australia.

According to the organisers the purpose of the awards is to showcase the Australian Seafood Industry, its value to the national economy, its professionalism and its commitment to supplying some of the finest seafood in the world to the local, national and international markets.

The nine category winners were:

**Environment Award**  
SA. Southern Fisherman's Association.  
**Seafood Industry Icon Award**  
VIC. Len McCall.  
**Seafood Industry Promotion Award**  
NSW. Sydney Fish Market  
**Research and Development Award**  
QLD. Gold Coast Marine Aquaculture



Winner of the Seafood Industry Icon Award Mr. Len McCall.

**Seafood Business Award**  
TAS. Ralph's Tasmanian Seafood  
**Seafood Producers**  
WA. One Sea  
**Seafood Restaurant Award**  
QLD. Morgans Seafood Restaurant and Teppanyaki Room  
**Seafood Training Award**  
TAS. Seafood Training Tasmania  
**Young Achievers Award**  
TAS - Tom Kennedy



## Dave lends a hand

Ruby and Roxanne brightened up Dave Juricevich morning last month when they visited the Melbourne Seafood Centre to promote Crystal Bay Prawns and raise awareness for Breast Cancer through the month of October.

Dave, from McLaughlins and Consolfish was only too happy to assist the girls in their promotional work.

The seafood industry has always been at the forefront in supporting such important issues.

## Tagging golden snapper in Darwin

A unique fish tagging program aimed at learning more about Golden Snapper is being undertaken around Darwin. The tagging program is another way of keeping Northern Territory's fish healthy for future generations according to the Government.

Northern Territory's Fisheries Minister, Kon Vatskalis, said the Territory was renowned nationally and internationally for its well managed and sustainable fish stocks, and this program was just one of the reasons why.

"The Territory's fisheries are amongst the healthiest in the world, and this is why the NT Government is opposed to the wish list of wide scale fishing bans as proposed by a conservation group last week," Mr Vatskalis said.

The Northern Territory's Government rejects the Australian Marine Conservation Society's attempt to stop recreational fishing right around the Territory.

A bag limit has already been introduced to protect stocks on the Daly River, and fifteen commercial fishing licenses have been bought and fisheries have been independently certified as being sustainable.

Golden snapper are an extremely popular recreational species found right across the Northern Territory, but their popularity and willingness to take lures and baits is putting them under pressure in populated areas.

The Department of Resources Fisheries Division in conjunction with the Amateur Fishermen's Association of the Northern Territory (AFANT), initiated the golden snapper tagging program to answer some important questions such as how to manage them effectively, understand more about their biology, what proportion of the golden snapper population are harvested, where they move to during different parts of their life, and how slowly they grow. Over 300 juvenile golden snapper have been tagged in Darwin Harbour over the last nine months.

## A humble beginning

Della Elliott  
23-12-1917 - 2-10-2011



The obituary in The Age on November the 4th by Rowan Cahill was for Della Elliott.

Della was born in Melbourne on 23-12-1917 as Kondalea Xenodochos the daughter of a migrant Greek father and an Australian mother.

The father worked in the Queensland

cane cutting fields before moving to Melbourne and into the seafood industry with a fish and chips shop.

By the 1920's the family moved to Sydney where the father was the proprietor of two cafes near Circular Quay.

The great Depression put an end to

her education and at the age of 14 she trained as a shorthand typist worked as a waitress and paid housework.

In 1936 Della joined the NSW branch of the Federated Clerks Union. In 1943 she made history by becoming the unions assistant secretary. She was the first woman to hold such a high office in the union.

## Marisa's Recipes

www.allthingsicilianandmore.blogspot.com



As a regular contributor to Seafoodnews, Marisa Raniolo Wilkins has delved into her Sicilian heritage to find authentic recipes for different species of fish. Now, in her new book, Sicilian Seafood Cooking, released by New Holland publishers in November, Marisa shows readers and cooks how to achieve authentic Mediterranean flavours using local Australian ingredients.

Once, when the Mediterranean teemed with seafood, the Sicilians liked nothing better than a feast of tuna or swordfish. Back then, the Sicilians used to call tuna, "the pigs of the sea", they were so large and plentiful. These days, those staples of the Sicilian table, have been fished almost to the point of annihilation. But as Marisa shows in Sicilian Seafood Cooking, they are not the only fish in the sea.

Marisa says she was inspired to write the book because of her family history and the relatives who still live in Sicily and who she has visited and stayed with since she was a child growing up in Trieste.

"My parents, who were both born in Sicily but who lived in Trieste, would take me to stay with our relatives in the summer holidays. So Sicily was always this exotic place, where the sun shone, where there were ancient ruins to explore, where oranges and olives, prickly pears and artichokes were there for the taking.

"Also, I wanted to go beyond my personal history and celebrate the diversity and difference of Sicilian food because it is a unique cuisine that combines influences from all over the Mediterranean," she says.

Throughout its history, Sicily has been coveted, occupied and invaded by many civilisations – the Phoenicians and the Greeks were among the earliest settlers. Then came the Romans and Carthaginians followed by the Byzantines and Saracens. Next were the Normans, French and Spaniards and for short periods Germans, Austrians and Piedmontese.

Like all true Italian cooking, Sicilian cuisine is intensely regional. Sicilian Seafood Cooking takes readers on a culinary journey around Sicily, using seasonal produce and traditional cooking methods and techniques, layered with fascinating information about the origins of recipes and information about sustainability issues.

Sicilian Seafood Cooking is lively, authoritative and attractive collection of 120 traditional recipes for seafood and its accompaniments—including a great variety of first- and second-course dishes, food for feasts, special sauces and delicious vegetables. Marisa devotes an entire chapter to the classic Sicilian dish, caponata, with no less than nine different recipes.

"The recipes are not just a collection of what my mother cooked, which has been the case in most books I've read on Sicilian food," she says. "I ate in lots of restaurants all over the island, as well as with my family – some who live in Ragusa, others in Catania and Augusta. I spoke to restaurant staff about their menus and compared them with what I already knew and what I found out from research. Then I recreated the best versions of the recipes for the book."

Sicilian Seafood Cooking is available through most good bookshops Australia-wide, rrp is \$45.00

EVENT: Thursday 17 November 2011 at 6:30pm. Readings Hawthorn, 701 Glenferrie Rd, Hawthorn, Victoria, 3122

Marisa's lovely new cook book, Sicilian Seafood Cooking offers an exciting collection of recipes bursting with authentic flavours, evoking the colours and smells of the island and celebrating the rich variety of a cuisine shaped by Greek, French, Arab and Spanish influences. Please join us for a glass of cold wine and a chat about all things delicious. Free, but please book on 9819 1917.

## At the launch of "Sicilian Seafood Cooking"



Officially launching Sicilian Seafood Cooking was Senior Food Writer for The Age Epicure / SMH Good Living, Richard Cornish (left) together with the book's food stylist Fiona Rigg (centre) and the author Marisa Raniolo Wilkins. "The important people to know are the ones that cook traditional foods, the ones that have cooking at their heart" said Richard.



Audience at the launch were treated to a variety of traditional Italian entrees whilst admiring a visual presentation of photographs of Sicily by Bob Evans. Photographs which have captured the human essence of the Sicilian people and their love for food, with all its colours textures and aromas. The launch took place at CoSati, the Italian Historical Society and Museo Italiano, Melbourne