

# Blast fishing and illegal fishing will not be tolerated



Both boats were confiscated by AFMA and were destroyed by incineration at AFMA's vessel destruction facilities in Broome and Darwin.

Three Indonesian fishers have been convicted for illegal fishing after two boats were caught 'blast fishing' with explosives inside Australian waters in early October.

Following investigations by the Australian Fisheries Management Authority (AFMA) three men were charged by the Commonwealth Director of Public Prosecutions office and all pleaded guilty in the Darwin courts.

They were fined a total of \$43,000. Both boats were confiscated by AFMA and were destroyed by incineration at AFMA's vessel destruction facilities in Broome and Darwin.

Both vessels were initially sighted by surveillance aircraft from the Australian Border Protection Command and apprehended by patrol boats from the Australian Customs and Border Protection Service.

The first boat was apprehended on 1 October at Scott Reef about 250 nautical miles north of Broome and the second boat was apprehended on 2 October at Evans Shoal about 100 nautical miles north-west of Darwin and 18 nautical miles inside Australian waters.

Both vessels had chemicals on board, including TNT and detonators to make small bombs for the purpose of fishing. Both masters admitted to using the equipment to undertake blast fishing in Australian waters.

AFMA General Manager Fishing Operations Peter Venslovas

said that court outcomes reflected the serious nature of the offences and the environmental destruction that blast fishing can cause.

"The convictions and fines coupled with the confiscation and incineration of both vessels send a strong message to illegal foreign fishers", Mr Venslovas said.

"Blast fishing is a fishing method not previously encountered in Australian waters and we warn others that this type of activity will not be tolerated by Australia's border protection authorities."

A number of other agencies assisted AFMA in its investigation including the Western Australian and Northern Territory Police, Western Australia Department of Fisheries and the Department of Sustainability, Environment, Water, Population and Communities.

Later in the same month Border Protection Command (BPC) together with the Australian Fisheries Management Authority (AFMA) apprehended a foreign fishing vessel suspected of illegally fishing within Australian waters.

ACV Storm Bay, operating under the command of BPC, detained an illegal foreign fishing crew and their vessel within the Australian Fishing Zone on Saturday, 20 October 2012.

The vessel was boarded 106 nautical miles north of Long Reef off the north western coast of Western Australia.

The vessel was initially detected by a Customs and Border Protection Dash-8 maritime surveillance aircraft operating under the command of BPC

The vessel was equipped for fishing on the sea floor and is suspected to have been targeting sea cucumber and other sedentary marine species. The eight crew had a total of 10 kilograms of dried fish stored on board, all of which was seized by the ACV Storm Bay.

Admiral David Johnston, Commander BPC, said that this latest apprehension highlighted the important work undertaken by Customs and Border Protection and AFMA to protect the sovereignty of Australia's maritime borders and our marine life.

"Customs and Border Protection is committed to deterring the serious international issue of illegal foreign fishing," Admiral Johnston said.

"When vessels like this violate our borders they can very quickly plunder our natural resources and damage the environment. Customs and Border Protection and AFMA treat such illegal activity very seriously.



## Hooked on seafood

After seventeen years working in the wholesale arm of the seafood industry, Mr Peter Simpson (above) has branched out into the seafood hospitality sector. Peter, whose background is a chef, has opened up *Hooks @ The Yarra* at Docklands.

Over 150 patrons attended the launch of the restaurant, many of whom were former colleagues and friends. Peter sources most of his seafood from around Australia, and is a firm believer in supporting the local seafood industry. We wish Peter all the best in his new venture.

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# SEAFOOD NEWS

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# Ted Baillieu officially opens The Melbourne Seafood Centre



The Victorian Premier Mr. Ted Baillieu prepares to cut the red ribbon and declare The Melbourne Seafood Centre open. Above right: Mr. Philip R Davies shares a joke with Malcolm McLaughlin



Ten months since it opened, the Victorian Premier, Mr Ted Baillieu, with the help of the State's Fisheries Minister, Mr Peter Walsh and the member of Eastern Victoria, Mr Philip Davies, has finally cut the red ribbon at the Melbourne Seafood Centre, declaring it officially open. Present at the ceremony were industry representatives from within Victoria and interstate. All three members of the coalition government have in the past given their support to the Melbourne Seafood Centre. Mr Walsh has visited the centre on other occasions, while Mr Davis was instrumental in securing extra time from the Melbourne City Council for the current wholesalers to remain at the former Melbourne Wholesale Market site until construction of the Melbourne Seafood Centre was completed and the centre ready to trade.

## Chevron and WAFIC reach agreement on claims process

Formal committee established to process commercial fishers' claims

Western Australia's Fisheries Minister, Mr. Norman Moore, has welcomed negotiations between the State's peak commercial fishing body and resources company Chevron Australia, to set up a mechanism for compensating commercial fishers potentially affected by the new Wheatstone Project. Chevron's Wheatstone Project in the Pilbara will produce liquefied natural gas and domestic gas from offshore areas near Onslow. It is one of Australia's biggest resource projects that will provide significant economic benefits such as employment, Government revenue and local business opportunities to Western Australia. Mr Moore said, in establishing a project that would help WA continue its leading role as a natural gas supplier for the Asia-Pacific region, it was important to recognise the impact on the commercial fishers whose operations may be affected during the project's construction. "Unlike a statutory scheme, where licences or entitlement are surrendered with agreed compensation, this is essentially a process method to negotiate compensation for impacts - for example, in Area One of the Onslow Prawn Fishery." "It's important a mechanism is established, through which commercial fishers demonstrate how their fishing operations may be affected by the project's development," he said. "Continued on page 5"



## \$2.9million Fisheries complex

### New offices for fisheries compliance and lobster quota management

A plaque commemorating the start of work on the Department of Fisheries new \$2.9million offices was unveiled by Mr. Norman Moore Western Australia's Fisheries Minister.

As the new offices for fisheries compliance and lobster quota management, the Complex will also provide meeting and training room facilities.

The new building, due to be completed in the second half of 2013, is set at the river's edge in South Perth, and will become home to the department's Biosecurity Compliance Unit; Rock Lobster Quota Management Unit; and the base for all Western Australian fisheries compliance.

Mr Moore said the building would have capacity for up to 30

new staff and, with Department of Water and Swan River Trust staff working out of adjacent facilities, it had made good sense to establish the new building in the same strategic precinct to maintain good inter-agency relationships.

The Biosecurity Compliance Unit will work with fisheries and marine officers across WA, to minimise the impacts of marine and freshwater pest incursions and ensure effective compliance throughout the State.

The building is also in a handy location, adjacent to the Swan River, with facilities for training fisheries and marine officers and a meeting room that will be invaluable for planning or conducting fisheries compliance or biosecurity response operations.

## Large haul of female mud crabs seized at SFM

### Fishing rules and regulations can be different across state borders

Fisheries Queensland has used DNA testing to confirm a large haul of female mud crabs seized at the Sydney Fish Markets was illegally taken from Queensland waters.

The Turkey Beach fisher who took the crabs has been fined \$35,000 in the Gladstone Magistrates Court.

He pleaded guilty to possessing 232 female mud crabs and attempting to sell them across the border in New South Wales.

Queensland Boating and Fisheries Patrol (QBFP) investigator Deryk Smith said this cross-border operation served as a warning that female mud crabs were off limits in Queensland waters.

"The crabs were seized after we received a tip off from an industry contact," he said.

"Alerted by staff at the Sydney Fish Markets, New South Wales fisheries patrol officers inspected and seized 13 boxes of female mud crabs allegedly sent from Queensland.

"DNA testing organised by QBFP confirmed the mud crabs had in fact come from Queensland waters, and our investigation revealed they had been air freighted south of the border."

"The suspect later confirmed he had taken the crabs from the Turkey Beach area before freighting them south. This was his third offence of this nature."

Mr Smith said it was extremely important for all fishers to check the state rules before crabbing and act responsibly.

"Fishing rules and regulations can be different across state

borders, but individuals are responsible for knowing the rules and sticking to them. If caught doing the wrong thing they will be fined," he said.

"Although female mud crabs can be lawfully possessed and sold in New South Wales, they have been protected in Queensland since 1914.

"Being a responsible crabber means using the right number of pots or dillies, marking them correctly, and being able to identify males from females.

"Every crabber should have a crab gauge to measure male crabs to ensure they are legal size, and release any female or undersize crabs immediately to the water.

"These restrictions are essential to ensuring the sustainability of the species, which is vulnerable to overfishing

given its iconic status in Queensland."

Mr Smith said this prosecution would not have been possible without the assistance of the New South Wales Fisheries Patrol and staff at the Sydney Fish Markets.

"Queensland and New South Wales Fisheries officers work collaboratively across the states to ensure effective monitoring of all areas," he said.

"With significant areas to patrol on both sides of the border, authorities rely heavily on the assistance of the community to protect our fishing resources."

Illegal fishing in Queensland should be reported to the Fishwatch hotline on 1800 017 116 and in New South Wales to the Fisher's Watch Phone Line on 1800 043 536.

# IN BRIEF

## Tassal commits to responsibly produced seafood

Tassal says that they are the only salmon company in Australia to pilot test new international performance standards set by the Aquaculture Stewardship Council (ASC) at their marine farms in Macquarie Harbour,

Tasmania.

The three year project together with the World Wildlife Fund (WWF) started in March this year aims to achieve the highest global standard of responsibly produced seafood.

Tassal was also recently benchmarked as one of the world's top three companies for its corporate, social and environmental reporting by industry organisation Seafood Intelligence.

## Another achievement for SFM

After more than eighteen months of hard work, Sydney Fish Market (SFM) is proud to announce its certification to AS/NZS ISO 14001:2004 - Environmental Management System.

SFM's managing director, Graeme Turk was thrilled to re-

ceive the certification, stating that, "This certification is a great step forward for SFM and reaffirms the company's status as an industry leader in environmental management. The certification is very difficult to achieve and is a credit to those who worked so hard throughout the process.

This certification continues on from SFM's past environmental achievements. Last year SFM achieved certification to the International Standard for Corporate Greenhouse Reporting - ISO 14064-1:2006, making it the first Australian food-sector company to do so.

## Perth's rivers to be restocked with prawns

Under a new three year and \$330,000 initiative to foster community responsibility for their rivers health, the Western Australian Government plans to renew prawn stocks in the Swan and Canning rivers with Western school prawns.

The project is made possible by funds from recreational fishing licence fees, and is also hoped that the restocking will also re-establish prawning as a key mamilly activity in the Swan and Canning rivers.

"Drag netting for prawns on a

hot summer night was once an intrinsic part of Perth's summer lifestyle," said the Fisheries Minister, Mr. Norman Moore.

Mandurah's Peel Inlet and Perth's river system are the most popular areas for recreational prawning in Western Australia's southern regions and the school prawn is one of the main species taken.

Reefishwest, the Swan River Trust, Challenger Institute of Technology and the Department of Fisheries would work together on the restocking project.

ect.

Collection of prawn broodstock from the Swan River will occur this month and restocking of juvenile prawns will be undertaken during the summer. The exact number of prawns to be released will depend on spawning success, with one river prawn able to have more than half a million eggs.

Recreational fishers contribute about \$6million a year through licence fees which fund new Recreational Fishing Initiatives Fund projects like this one.

## South Australian mussel industry all clear

PIRSA Fisheries and Aquaculture is assuring consumers that the South Australian mussel industry remains healthy and open for business following a national recall on a brand of Tasmanian mussels.

PIRSA Fisheries and Aquaculture Executive Director, Professor Mehdi Doroudi, said consumers could be confident that South Australian grown mussels remain safe to eat.

"South Australia enjoys a world-class Biosecurity repu-

tation and is highly regarded for the strength and quality of our fisheries and aquaculture management," Professor Doroudi said.

"Local shellfish harvesting areas are regularly monitored by the state shellfish control authority, the South Australian Shellfish Quality Assurance Program (SASQAP).

"This includes routine testing for biotoxins in shellfish meat to ensure our seafood meets the highest possible standards.

"To date, PST (Paralytic

Shellfish Toxin) has never been detected in the State's shellfish harvesting areas and the government remains committed to working with industry to ensure we retain this reputation."

South Australia produces 25% of the approximately 5000 tonnes of mussels that are produced nationally each year.

There are only two mussel processors operating in South Australia, distributing mussels branded as Boston Bay, Kinkawooka and Spencer Gulf mussels

## Major milestone for Best Aquaculture Practices

The Best Aquaculture Practices (BAP) program, the world's leading certification program for aquaculture seafood, has reached a major milestone. At the end of October 2012, the combined annual output from BAP-certified processing plants exceeded 1 million metric tons, up from 763,000 metric tons at the end of October 2011.

There were 204 BAP-certified plants handling the 1.004 million metric tons of "one-star" product at the end of October 2012, up from 158 plants at the end of October 2011.

Additionally, the annual quantity of product originating from BAP-certified farms has more than doubled over the past 12 months. At the end of October 2012, there were 251 BAP-certified farms handling 445,000 metric tons of product, up from 209 BAP-certified farms handling 209,000

metric tons of product at the end of October 2011.

The majority of the growth within the BAP program is attributed to salmon and Pangasius. In December 2011, 41 salmon farms and eight salmon-processing plants had achieved BAP certification, handling 140,800 and 114,400 metric tons of product, respectively.

As for Pangasius, there were eight Pangasius farms handling 29,700 metric tons of product at the end of October 2012, compared to two farms handling 8,500 metric tons of product a year ago. Additionally, there were 14 Pangasius processing plants handling nearly 155,000 metric tons of product at the end of October 2012, compared to three plants handling 36,600 metric tons of product a year ago.

BAP tilapia production has also experienced growth. At

the end of October 2012, 33 tilapia farms and 53 tilapia-processing plants had achieved BAP certification, handling 110,700 and 203,400 metric tons of product, respectively. That's up 25 percent and 24 percent, respectively, from a year ago. BAP production of shrimp and channel catfish -- the other two species for which BAP standards exist -- has remained fairly constant over the past 12 months.

Best Aquaculture Practices is an international certification program based on achievable, science-based and continuously improved global performance standards for the entire aquaculture supply chain -- farms, hatcheries, processing plants and feed mills -- that assure healthful foods produced through environmentally and socially responsible means. For more information on BAP, visit [www.gaalliance.org/bap](http://www.gaalliance.org/bap).

Continued from page 1

## Won't be buying licences at inflated prices, says McVeigh

Queensland's Fisheries Minister John McVeigh says he is determined to stop speculation surrounding the value of net licences from the Newman Government's East Coast fishery net buyback program.

"We know full well what licences have been trading for and that's what they'll be worth during the buyback." "We're determined to reduce net fishing to make the industry more sustainable, but we certainly won't be buying licences at inflated prices," he said.

In line with industry wishes, 50 per cent of net licences will be withdrawn to keep the industry sustainable.

Mr McVeigh said the Government wanted to buy as many N1 and N2 licences as possible. Currently there are 320 licences - 161 N1 and 159 N2 licences - on the books.

Concerned that some licence holders viewed the buyback as 'easy Government money', Mr McVeigh said the Government would not be paying any silly prices, adding if he did not achieve what he needed from the first round, he would look seriously at management options. The Minister has instructed the Chairman of the

buyback steering group, Mr Scott Spencer, to draw up a list of management options to stop any speculation and ensure that the Government achieves its goals.

Management options could include a trebling of licence fees because of the increase in value of remaining licences, along with VMS satellite tracking and reporting, and taking out latent licences with historically low rates.

Minister McVeigh said he was also close to formalising options from the crab review that is running parallel to the net buyback.

"We're running the two simultaneously to ensure there's no shift of effort into crabbing.

## QSIA-a break with tradition

### A Chairman not a President

At its annual general meeting held in Townsville the Queensland Seafood Industry Association (QSIA) saw previous Board members Karen Collard (Townsville), Michael Gardner (Brisbane), Elaine Lewthwaite (Hervey Bay) and Kevin Reibel (Tin Can Bay) were joined by David Swindells (Rockhampton) and Trevor Falzon (Gladstone).

In a break with tradition, the meeting decided unanimously to appoint a Chairman of the Association this year rather than a President.

This reflects the fact that, following the withdrawal of \$125,000 a year funding to the QSIA by the Queensland Government, the Association's spending has been trimmed in a number of areas and at the moment funding is not available for the previous executive role as President.

The Board elected Michael Gardner as Chairman and Elaine Lewthwaite as Treasurer.

Mr Gardner said a survey of members prior to the AGM, plus discussion at the meeting, confirmed that seafood pro-

motion, access to resources and fully functioning Fisheries Committees will be high on the agenda for the Association in the 2012-13 year.

The new board plans to further develop programs to maintain access to seafood resources, promote Queensland-caught seafood and continue positive engagement with other sectors of the seafood industry and with related industries. In addition, they plan to continue mutually beneficial engagement with State and Federal Government agencies.

## Gold Coast shines

### Gold Coast International Marine Expo

From Friday the second to Sunday the fourth of November, Queensland's Gold Coast was the epicentre of the second annual Gold Coast International Marine Expo.

The Expo was officially launched by Queensland's Minister for Tourism, Major Events, Small Business and the Commonwealth Games Ms. Jann Stuckey who said that "the Newman Government recognises the important role events like the Gold Coast International Marine Expo play in delivering tourism and economic bene-

fits." The Member for Coomera, Michael Crandon, joined the Minister at the opening and said the Expo was an opportunity for the local marine industry to showcase itself to the world.

"Gold Coast City Marina is a ready-made venue and provides the perfect location for visitors to view the boats on offer as well as tour facilities including the boat building venue," Mr Crandon said.

More than 190 exhibitors, including some of the world's best boating brands took part in this year's Expo, shining

an international spotlight on the Gold Coast.

Stephen Milne, spokesman for the Gold Coast International Marine Expo, said the event was packed with family friendly educational events and entertainment.

"This year we had more than 40 new exhibitors, over 200 leading marine brands displayed over a 2.5 kilometre circuit, more than 120 boats were showcased at our on-water display and hundreds on land exhibits," Mr Milne said.



Australian Government  
Australian Maritime Safety Authority

## Community Information Days

### Maritime laws for commercial vessels are changing

In November, AMSA will be holding community information days in Sydney, Brisbane, Gladstone, Melbourne, Hobart, Adelaide, Fremantle and Darwin.

Come along and find out how AMSA administers Australia's maritime safety laws.

AMSA staff members will be available to talk about:

- new laws for ships and domestic commercial vessels
- safe shipping, particularly in protected reef environments
- Australia's marine environment protection arrangements
- the Maritime Labour Convention and the Australian International Shipping Register
- AMSA's search and rescue role.

For event locations and more information go to [www.amsa.gov.au](http://www.amsa.gov.au)

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# Seafood still high on Greek diet



From the busy urban centres to the more spartan countryside, seafood is always present in the Greek diet.

At Greece's second largest city Thessaloniki, seafood was readily available at its central market (left). Seafood was also available at the provincial city of Neapoli's weekly street market, (right), 160 kilometers from the sea in North Western Macedonia.

Restaurant advertising boards promoting seafood menus are a common sight. Aquaculture provides a significant contribution to primary sector production in Greece. Commercial aquaculture of

finfish species has evolved into one of the most developing sectors over the last decade. Greece ranks first in production among European Union and Mediterranean countries of Commercial aqua-

culture finfish species. Gilthead seabream (*Sparus aurata*) and European seabass (*Dicentrarchus labrax*) are the main species farmed in Greece, although tuna fattening is also increasing signifi-

cantly. Fish consumption in Greece has been increasing since 1995, in line with public awareness that seafood is healthy and can be substitute for meat consumption.



## Ted van Boon

Ted started fishing for shark in 1969 at San Remo Victoria at the age of 26. Today at 78 he no longer fishes but is still involved with the boats and the seafood industry.

He has no regrets for having had a career in the fishing industry and would certainly do it again.

Today with regret he sees a shortage of young people entering the wild catch sector of the industry, nevertheless he is optimistic about the future of the industry.



Today at 78 years of age, Ted is still involved with boats and the sea, and at right in 1969, with yellow waders, catching shark in San Remo Victoria.



## The Madonna at the Sydney Fish Market

The blessing of the fleet at SFM was a great day; showcasing to everyone an important Italian tradition. Pictured is the statue of Madonna being paraded through the Sydney Fish Market by the Bagnara Calabria Association. In accordance with tradition, a priest delivered his sermon on board one of the local fishing vessels, to bless the local fishing fleet.

Shanghai-China

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# Have your say

## DAFF invites public comment

The Department of Agriculture, Fisheries and Forestry (DAFF) has invited public comment on the reviews of two policies central to the sustainability of Australia's Commonwealth fisheries.

In March 2012, the Minister for Agriculture, Fisheries and Forestry, Senator the Hon. Joe Ludwig announced reviews of the 'Commonwealth Policy on Fisheries Bycatch' and of the Commonwealth Fisheries Harvest Strategy Policy and Guidelines – both of which will run concurrently.

First Assistant Secretary Ian Thompson said DAFF is leading the process.

"The policies are being reviewed to ensure they continue to meet community and industry expectations and reflect in-

ternational developments as well," Mr Thompson said.

"These reviews are one of the ways we're continuing to strengthen our fisheries management framework, providing certainty to industry and giving Australian consumers confidence that our seafood is sustainably harvested."

DAFF has released an issues paper for the review of the Commonwealth Policy on Fisheries Bycatch and a discussion paper for the Commonwealth Fisheries Harvest Strategy Policy and Guidelines for six weeks of public consultation.

The reviews' advisory committees, including members from the commercial and recreational fishing sectors, research agencies and environmental groups, have already con-

tributed to the discussion and issues papers and further views from these stakeholder groups and of the Australian community are now being sought.

The public is invited to contribute to the reviews by providing a written submission on topics covered by the discussion and issues papers or other relevant matters.

The harvest strategy review seeks to ensure Australia's fish species are being managed in a sustainable way which supports profitability and provides the fishing industry with a more certain operating environment.

The review of the bycatch policy seeks to improve the management of bycatch in Commonwealth fisheries in practical and cost-effective ways.

## The science of trawling

Australia's fisheries are recognised as some of the best managed in the world. They are underpinned by research, management and enforcement and help Australia ensure the long term sustainability of all its fisheries.

Questions have been raised around the sustainability and use of trawling. Trawling can be one of the most efficient and sustainable methods for catching certain types of fish and shellfish.

Fisheries Research and Development Corporation Executive Director, Dr Patrick Hone explains the term trawling encompasses a quite varied range of fishing activities. "Grouping the different types together under one term is not only inaccurate, it portrays a negative image of a valid form of fishing," says Dr Hone.

Dr Hone highlights the key to

any fishing method being sustainable, is understanding the impacts and managing them accordingly. He says "the Australian Government has invested in over 150 projects worth more than \$40 million into trawl research and how to improve efficiency and minimise impacts".

Dr Hone notes that the science on trawling is pretty straight forward. "As scientists we identify the issue, by catch and habitat impact and then look for the best solution to minimise the risk. For example, Australia was at the forefront of the development of turtle excluder devices and now leads the world in their use, significantly reducing turtle bycatch".

The reality is that for some species, trawling is the most logical method of catching. Other methods are just not practical. You cannot use a hook and line to catch prawns and for the larger volume fish-

eries like the 1.5 million tonne Marine Stewardship Council (MSC) certified Alaskan Pollock fishery the scale is just too enormous, says Dr Hone.

Professor Keith Sainsbury, from the Institute for Marine and Antarctic Studies at UTAS, supports this view. "Australia has to allocate area to food production. We have land for farming and land for parks. We now need to do this with our marine environment. Australia is putting in place marine reserves, and we have to manage the non-reserve areas effectively for other uses including for ecologically sustainable food production".

"This can be done with trawling and other methods of fishing. All food production systems have an impact, as researchers it is our role to understand those impacts and identify management options that get the balance right", says Professor Sainsbury.



Cartoon: Con Aslanis

Marisa's Recipes  
www.allthingsicilianandmore.blogspot.com



One of the things that I like to do in a restaurant is to work out what the ingredients are in the dish that I am eating, and how it is cooked. I then try to reproduce the recipe at home.

The photo is of a piece of fish I ate in a restaurant in the south of France.

I suspect that the fish was

flounder. I have used King George Whiting, but any fillet of white fish cooks well in this manner and does not need to be rolled or folded as it is in the photograph. I have also used whole small snapper and green prawns with this sauce – just adjust the cooking times.

I lightly pan-fried my fish, then poach it, and then dress it with a sauce that the French

call a beurre-blanc (white butter sauce made with a reduction of vinegar and/or white wine which is very common for fish. I added mint as well as parsley, only because I like mint, especially at this time of year when it is doing so well in the garden.

The decoration on top of the fish is fried slices of garlic – take it or leave it.



## Ingredients

- For 2 people:
- 2 fillets of fish
- ¼ cup extra virgin olive oil
- salt and freshly ground black pepper
- 2 tbs. finely chopped parsley
- 1 tbs finely chopped fresh mint leaves
- 1 spring onion chopped finely or thinly sliced chives
- ¼ cup dry white wine
- 2 tbs cold butter

## Processes

Saute the spring onion in the olive oil. Add the fish and lightly fry it on low heat – you want to keep it white. Turn only once. Add a little salt. Pour in the wine and ½ cup water over the top of the fish. Cover, and poach the fish until

it is cooked – use low heat. Transfer the fish to a warm plate and cover with a plate or foil while you finish the sauce. Increase the heat and boil the liquid until it is reduced to about 3 tablespoons.

Reduce the heat and use a whisk to mix in 1 tablespoon of cold butter, and then the

herbs. When the butter is almost melted, add the rest of the butter and whisk again. Check the seasoning, especially if you have used unsalted butter and pepper.

Serve the fish drizzled with the sauce. A sprig of fresh mint also looks good.



For more seafood recipes look for Marisa's book of Sicilian Seafood Cooking

