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SEAFOOD NEWS

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The
CoESSH

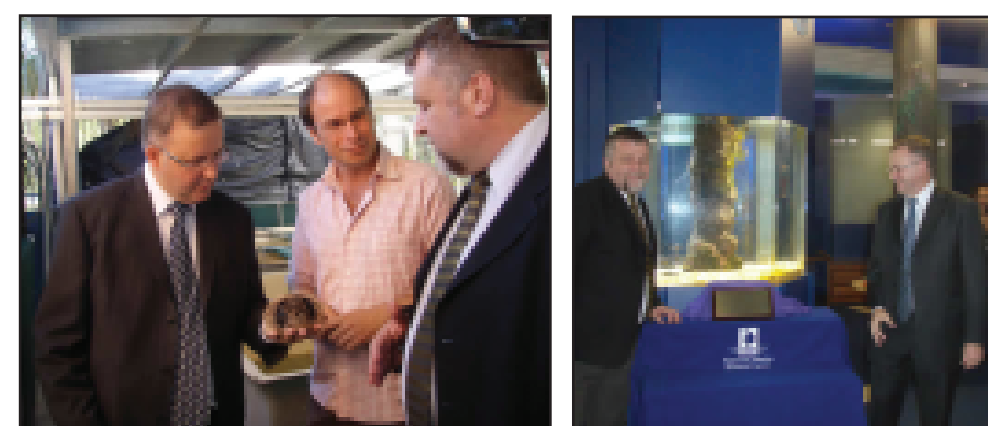
Review
of fin
fishery

OCTOPUS
RESEARCH
PROJECT

Kalliroe's
Cooking

Spawning
can
attract
sharks

Albanese visits NMSC



Left: Minister Albanese examines sea urchin with Dr Symon Dworjany and Professor McIlgorm. Right: The Minister unveils a plaque with NMSC Director Professor Alistair McIlgorm.

The federal Minister for Infrastructure, Transport and Regional Development Mr. Anthony Albanese, visited The National Marine Science Centre following the completion of infrastructure improvements that were funded by the Australian Government.

Supported by funding through the Australian Government's Sustainable Regions Programme, the infrastructure enhancements include the development of a micro hatchery and the installation of shelters over the tank farm. These have allowed new areas of research to be undertaken.

"Current projects are looking at rearing techniques for mullet (jewfish) and the mariculture of sea urchins. We are working with local aquaculture farmers to assess the commercial potential of these species and intro-

duce new opportunities for them" said Professor Alistair McIlgorm, Director of the NMSC.

The NMSC aims to boost the capacity of the mariculture industry by enhancing its expertise in the culture of marine animals and plant life. The Sustainable Regions Project upgraded the aquaculture facilities at the NMSC to commercial hatchery and research standards, with employment benefits to the region.

The North Coast Mariculture and Re-Seeding Centre has a practical focus, aiming to undertake research driven by the needs of local fish farmers, as well as providing training opportunities through workshops and short courses. "It is early days, but already there is a lot of interest in what we can provide" noted Prof. McIlgorm.



Cartoon illustration Con Aslanis

Feds say NO to W.A.

At the sixteenth Federal Government cabinet meeting held in Geraldton Western Australia, the Federal Minister for Fisheries, Mr. Tony Burke, said that under present arrangements he can't intervene and provide any financial assistance to the Western Australian lobster industry.

The Minister was responding to questions from the WA rock lobster industry asked of him and the Prime Minister Mr. Rudd.

Both Mr. Rudd and Mr. Burke stood their ground and refused to provide Exceptional circumstances funding for the industry.

Western Australia's Fisheries Minister Mr. Norman Moore however expressed his disappointment at the decision. Mr. Moore said the industry was facing exceptional circumstances similar to those that farmers face in a long drought and it was the Federal Government's responsibility to provide assistance.

Mr. Burke said that they were willing to talk about it, if the WA Government wanted the Commonwealth Government to play a role in the management of the fishery.

"I'm not sure what management role the Commonwealth is proposing when we have already announced the management plan for the next three years," said Mr. Moore. "Maybe they want to duplicate the existing State fisheries department complete with boats and fisheries officers, but that isn't going to be of any benefit to fishers" he said.

Mr. Moore said exceptional assistance funding in the farm sector had never been dependent on any increase in the Commonwealth's role in managing the agricultural sector. "The Commonwealth has benefited from all the taxes that have been paid by this industry so it is quite appropriate that they take financial responsibility for helping these fishers in these

exceptional circumstances," the Minister said. According to Mr. Moore the State Government is not in a financial situation to assist individual fishers however, they will continue to invest in research along with implementing a long term management strategy that will allow fishers to plan ahead.

It is estimated that one third of the industry's fishers will have to leave the industry due to the tough new measures introduced by the state.

**New management arrangements:
Page 2**

Survey finds Children not getting enough seafood

It has been reported, in *Seafoodsource.com* that a survey commissioned by the Seapack Shrimp Co. in Georgia, U.S., that 91 per cent of children twelve years and younger, in the US aren't eating the recommended two servings of seafood per week.

The survey also found that sixty five per cent of parents who fed their children seafood less than twice a year, had rarely or never ate seafood when they were children.

Elizabeth Ward, author of several books on child nutrition and dietitian, said "our generation of parents may be unaware of the incredible benefits seafood provides to children, and to the entire family, including protein and other essential nutrients."

It can take a child, seeing a new food on their plate, 10 times before they accept it. Tuna, shrimp and whitefish, such as flounder and tilapia, are good choices for parents to feed their children.

New management arrangements for WA rock lobster fishery

Target set to protect the sustainability of the western rock lobster.

Western Australia's Fisheries Minister, Mr. Norman Moore has announced new management arrangements for the commercial West Coast Rock Lobster Fishery for the 2009-10 fishing season.

The arrangements include reductions in pot usage, restrictions on days when fishing is allowed and minimum and maximum size changes. The measures are intended to achieve an overall catch of 5,500 tonnes.

The catch target was set to protect the sustainability of the rock lobster fishery, smooth the catch and reduce the economic impact of the record low puerulus count in the past three years.

Catch rates over that period have decreased, causing uncertainty in recruitment, settlement and residual biomass. The poor puerulus settlement has meant that the number of lobsters available to the fishery is expected to be significantly reduced for seasons 2010-11 and 2011-12.

"By setting a target of 5,500 tonnes in 2009-10, it should be possible to maintain a similar catch in the 2010-11 and 2011-12 seasons" said Minister Moore.

To ensuring there is a more consistent catch over the next few years, separate catch targets will apply to the three fishing zones. The catch will be monitored on a weekly basis during the season with a formal review scheduled for January 2010.

"I have listened to industry's views and believe this new management package balances the sustainability and economic objectives at the same time as providing a practical operating environment for fishers and processors" said Mr. Moore.

The Minister also added that the 2009-10 season would also be the first time that the Integrated Fisheries Management shares of 95 per cent commercial and five per cent recreational for the rock lobster fishery would be implemented.

The Centre of Excellence for Science, Seafood & Health

Translating research into practical outcomes for the Seafood industry.

by: Associate Professor Alexandra McManus

In June 2009, the Centre of Excellence for Science, Seafood and Health (CoESSH) opened for business. The CoESSH aims to conduct excellence in scientific research and translate this research into practical outcomes that will have direct benefit to the seafood industry and to the health of the general community.

Initially the CoESSH will have three programs: seafood and health, seafood supply chain performance and education and training. Assoc Professor Alexandra McManus has been appointed the inaugural Director of the Centre and a post doctoral scientist has also been appointed to work in the seafood supply chain performance program. A number of projects have already been funded.

To ensure the current needs, issues and priorities of the industry are heard, an Industry Advisory Group (IAG) has been established. The IAG includes representatives from the

Seafood CRC (a major supporter and funder), Western Australian Fishing Industry Council (WAFIC), the commercial fishing, aquaculture, seafood processing and seafood marketing/retail industries, the hospitality sector, the Department of Fisheries, the Department of Commerce, key research providers and Curtin University.

The CoESSH will be launched at an event to be held at the CoESSH, 7 Parker Place, Technology Park on November 2nd 2009 from 5pm to 7pm.

The team at the CoESSH is looking forward to working with all sectors of the seafood industry as an independent leader in the provision of scientific research that can be directly applied to meet industry needs.

It is expected that these outcomes will benefit the industry economically in the short term and also add to its' long term sustainability.

World first octopus research project

A true lady never reveals her age, and neither, it seems, does the Octopus australis.

In a world first research project, NSW State Government scientists at the Cronulla Fisheries Research Centre of Excellence are uncovering the secret life of Octopus australis. A key aspect of the study will be determining the age of this little understood species.

"Little is known about the biology of cuttlefish and octopus species found off the coast of NSW, particularly the sand octopus, Octopus australis. "In order to effectively manage the resource we need to know how this species lives and for how long", said NSW Primary Industries Minister Ian Macdonald.

A fall in the quantities of octopus, squid and cuttlefish caught over recent years prompted scientists to recommend a stock assessment on local cephalopods. A key part of that is determining the age structure of the popula-

tion. Octopus, squid and cuttlefish are part of the cephalopod group which form a valuable part of the state's commercial fisheries catch.

The Cronulla Fisheries Research Centre of Excellence housed 60 Octopus australis this year as part of the program to develop a technique for aging the species. There are a number of methods scientists currently employ to age cephalopods including testing the hypothesis that they lay down regular rings on the hard parts in their bodies, similar to growth rings produced by trees, that correlate to the number of years they have been alive.

"As far as we can ascertain this is the first time anywhere in the world that this technique has been used successfully on an octopus species. Once we know the age we can conduct studies on growth and mortality and then fisheries managers and industry can use this information to develop strategies to sustainably fish the resource", said Mr Macdonald.

Trout fingerlings for bushfire affected Victorian farmers

Victoria's Brumby Government has donated 20,000 rainbow trout fingerlings to aquaculture farmers who were affected by this year's devastating bushfires. The donation will contribute significantly by addressing gaps in production and is estimated to be valued at \$20,000.

The donation was made possible due to the success of the 2009 spawning season at the Government's fish production facility at Snobs Creek.

"As a result, (of the success) we were able to make a donation of 20,000 rainbow trout fingerlings to local aquaculture operations," said the Member for Seymour and Parliamentary Secretary for Agriculture, Mr. Ben Hardman.

Last month Fisheries Victoria donated approximately 500,000 trout eggs to bushfire affected aquaculture operations in and around the Murrindindi Shire. The addition

of the trout fingerlings will provide another boost for the industry.

Victoria is the largest producer of aquaculture freshwater trout in Australia, and the bushfires that raged through it in early February destroyed more than 200 tonnes of farmed trout in the Murrindindi Shire alone.

The aquaculture industry contributes significantly to regional economies, and particularly to the Murrindindi Shire.

As well as donating eggs and fingerlings, Fisheries Victoria has also contributed towards bushfire affected aquaculture operations in the area by providing fish transport vehicles to enable farm re-stocking and technical advice regarding water quality.

The Brumby Government is a keen supporter of Victoria's fisheries industry and will also be providing funds to prepare an industry-wide bushfire recovery plan.

Illegal fishers netted in Melbourne

Two men from the Melbourne suburb of Braybrook will be charged on summons after Fisheries Victoria Officers caught them using a large

illegal fishing net in the Werribee River. In addition 17 breeding size bream were also taken from the men. It is illegal to use commercial fishing equipment in inland waters and the removal of breeding size fish from river populations can impact significantly on future fish recruitment.

Kalliroe's Cooking



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

Tsipoura from Greece with a Mediterranean Sauce

Ingredients

4 fresh "Tsipoura" / "Dorade Royale" from Greece
Juice of 1 lemon
30 ml of white wine
20 ml extra virgin olive oil
Salt, pepper

Mediterranean Sauce

30g black olive slices
20g capers
50g cherry tomatoes, cut into quarters
50 ml extra virgin olive oil
Salt, pepper

Preparation

Place the Tsipoura into a deep baking pan. Sprinkle salt and pepper on the outside and inside of the Tsipoura. Pour the olive oil and white wine onto the fish. Bake the Tsipoura for 30 minutes at 180 degrees Celsius.

Mediterranean Sauce

Sauté the olive slices, cherry tomatoes and capers with the olive oil in a frying pan. Pour the sauce from the baking pan with the Tsipoura into a small pot using a strainer. Add salt and pepper to the sauce. Add the sautéed vegetables to the pot. Cook the sauce until it boils.

Pour the sauce onto the Tsipoura and it's ready to serve!
Recipe provided by Selonda. Kalleroe is currently on leave.



Tsipoura from Greece with a Mediterranean Sauce

Spawning activity could attract sharks

Water Police are concerned by shark activity off Woodman Point and water users in the area are asked to take every precaution, particularly people using kayaks. The concerns follow a report of a shark sighting near the Woodman Point boat ramp.

The professional fisher who reported the sighting, described it as possibly being a great white shark around 14 feet long.

Department of Fisheries' Regional Manager Metro Tony Cappelluti said there was some pink snapper spawning activity in Cockburn Sound at present, which could potentially be an attractant to sharks. "The spawning activity is likely to continue for some time," Mr Cappelluti said.

One of the ongoing shark safety tips is to avoid areas where there are large schools of fish."

Opportunities in maritime industry

Graduates from The Hooked on Fishing Youth Maritime Program celebrated their achievement with the Western Australian Minister for Energy and training Mr. Peter Collier.

The Hooked on Fishing Youth Maritime Program was developed in partnership with Challenger TAFE, the Mandurah Offshore Fishing and Sailing Club and Street Net, offering new pathways for students who were disengaged from school.

The program has also opened opportunities for further study within the maritime and fishing industries."

Three courses are run each year, catering for up to 12 students who gain a Certificate I in Fishing Operations, as well as a Recreational Skippers Ticket and senior first aid certificate.

About 200 Year 10 students have taken part in the program since it started.

"This is a unique training initiative, providing a solid foundation for young people to pursue a rewarding career in the maritime industry," Mr Collier said.

Many students have already gone on to work in a number of areas, such as fishing, maritime tourism, shipbuilding, environmental protection and hospitality.

SEAFOOD NEWS DEADLINES
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Mixed Fish	633
Ling Gutted	619
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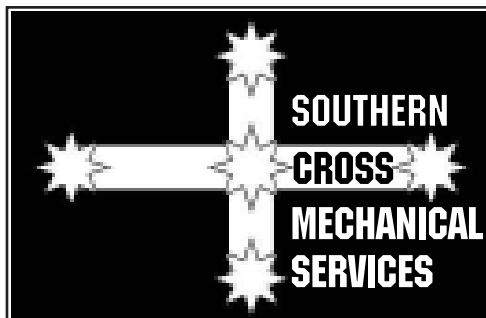
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The Gulf of Carpentaria Inshore Finfish Fishery is now under review and you can have your say. An Issues and Options Paper response form, barramundi background paper and the offshore net fishery background paper are available to assist you in commenting on the management arrangements for the fishery.

The Gulf of Carpentaria Inshore Finfish Fishery is a multi-species fishery comprising commercial net, recreational, Indigenous and charter boat fisheries. Principal targeted species include barramundi, king and blue threadfins, tropical shark, mangrove jack, estuary cod and grey mackerel. The fishery area consists of all Queensland tidal waters west of longitude 142°09' east (the northern tip of Cape York).

There are three main reasons for the review:
1. A requirement to review the Fisheries (Gulf of Carpentaria Inshore Finfish) Management Plan 1999

2. To ensure the management framework for the fishery continues to deliver on the main purposes of the Fisheries Act 1994

3. To fulfil sustainability accreditation requirements under the Commonwealth Environment

Protection and Biodiversity Conservation Act 1999.

The review also represents an opportunity to explore the potential for a greater degree of co-management in the fishery, including regional management. Co-management is a partnership arrangement between a fishery manager and stakeholders. This partnership can be with any or all of the commercial operators, recreational fishers, and/or community.

Queensland fisheries are managed through a mix of input and output controls. Input controls generally seek to limit the capacity of fisheries to expand, and include such things as limited licensing and apparatus restrictions. Direct controls on effort can also be employed (e.g. through a cap on number of days that can be fished). Output controls provide a direct limit on fishing impacts, usually through capping the total catch. Both input and output controls have their uses and their limitations. Many apparatus restrictions can limit flexibility and hamper innovation by operators. As opportunities for the application of new technologies emerge, these controls may become less effective over time (so-called 'effort creep'), requiring ongoing tightening of restrictions in order to maintain sustainability and equitable resource sharing.

A common goal nets future seafood leaders together

By Jill Briggs



NSILP Graduates at Parliament House – Canberra L-R: Zac Launay, Wes Jones, Andrew Winzer, Anni Conn, Bo Carne, Malcolm Poole, Neil Garbutt, James Moriarty, Joey McKibben, Laura Best, Nick Danenberg, Bryan Denny, Andrew Tobin, Shalan Bray, Tobin Woolford, Craig Murray, Simon



FRDC – Executive Director – Dr Patrick Hone with mentoree and NSILP Graduate James Moriarty from Port Lincoln.



FRDC – People Development Manager – Jo-Anne Ruscoe with mentoree and NSILP Graduate Laura Best from Department of Industry – NSW

Seventeen of the country's future seafood leaders graduated from the National Seafood Industry Leadership Program (NSILP) on the 10th September in Canberra. The program concluded with the highly successful Sydney Fish Market sponsored dinner which again was attended by fifty industry stakeholders.

The final residential program held in Canberra commenced with a round of meetings held in conjunction with industry organizations and agencies. This years meetings involved Ministers and staff, the Fisheries Research and Development Corporation executive and staff, Austrade and Department of Resource Energy and Tourism, and local members.

Anni Conn, NSILP graduate from Queensland

said, "It's an exciting and unique time in the seafood community as there is a real opportunity to show leadership. This group of future leaders are different, they are attempting to foster change through involving all stakeholders as the 'seafood community', moving away from the term 'seafood industry'.

The group which represents a large cross section of the seafood community met with the Federal Minister for Fisheries, Mr. Tony Burke to discuss their collective concerns, ideas and aspirations for the seafood industry going forward.

"Meeting today's seafood industry leaders provides us with a great opportunity to learn from current decision makers and is significant in facilitating our development as future leaders of

the seafood community," Ms Conn said.

"It is well recognised that a successful future for the Australian seafood community depends on increased communication, awareness and knowledge between industry sectors and the wider community.

The group believes future strategies need to focus on empowering individuals at all levels and from all sectors in order to achieve a common goal for the industry.

The National Seafood Industry Leadership course is now in its ninth year. It is delivered by Rural Training Initiatives and funded through the Fisheries Research and Development Corporation on behalf of the Australian Government. The program is also supported by the Sydney Fish Markets who is the major sponsor,

along with industry, agencies and other organisations.

The NSILP Participants participate in three residential workshops which are held in Port Lincoln, Sydney and Canberra. The program commenced on 17 March in Port Lincoln and concluded on the 10 September 2009 in Canberra.

The residential workshops provide learning that has allowed graduates from the program to apply their skills to a wide variety of areas including regional network development, regional and state industry association boards and reference committees and effective business management.

Jill Briggs is the Managing Director, Rural Training Initiatives P/L.

Future fishing in the Baltic Sea

The European Commission has tabled its proposal on fishing possibilities for fish stocks in the Baltic Sea for 2010. Scientific advice has shown that cod stocks are recovering, but the Western herring stock still gives rise to serious concern.

The Commission is proposing an increase of 15 % in the EU Total Allowable Catch (TAC) for eastern Baltic cod, from 44 580 tonnes to 51 267 tonnes, and an increase of 9 % in the TAC on western Baltic cod, from 16 337 tonnes to 17 700 tonnes. The Eastern cod stock continues to benefit from strong recruitment, as well as improved discipline in the application of its long term plan. The Western stock is starting slowly to improve as well, following a number of years where recruitment and re-

spect of the plan was weak. The proposed TAC increases are in line with the provisions of the a long term plan, which aims to adapt fishing mortality to a level that is sustainable in the future.

Commissioner for Maritime Affairs and Fisheries Joe Borg attributed this positive trend to specific plans adopted to rebuild the stocks as working. "We have paved the way for the comeback of Baltic cod by strictly applying the cod plan; this strict application is essential also in bountiful years" said Mr. Borg.

For herring, the stock is in a long term slump and serious cuts in fishing are needed to stop over-fishing this stock. The Western herring stock has declined further, following the 2009 TAC that was set well above scientific advice. This stock intermingles with the North



The Western and Eastern stock areas of the Baltic Sea where the TAC has either been raised or lowered depending on the fish species and stocks available.



Sea herring stock, which is also suffering from poor recruitment and therefore a common approach for the management of both of these two stocks is needed.

The decrease of juvenile Baltic salmon at sea and the poor status of some of the river stock due to mixed stock fishing the TAC has been reduced by 15% in the main Baisin.

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"Good Friday, sumptuous Seafood and the Bellarine Peninsula - is there a better combination! The culinary delights on offer during the Queensland Seafood Festival really do take a beating and the Barmby Government is proud to support a fantastic event that supports a great cause in the Good Friday Appeal. I look forward to the much-focussed Seafood Show being added to the 2010 program and the benefits that can provide Victoria's fishing industry". Joe Belper MP, Minister for Agriculture and Small Business

"The Queensland Seafood Festival and Seafood Show highlight the enormous contribution our seafood producers and business make to regional economies. The Show provides a great opportunity for families to sample the strength and quality of Australian seafood and it raises invaluable funds and awareness for our shoreline. I congratulate all such a fine event!" Tony Burke, Federal Minister for Agriculture, Fisheries and Forestry

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FRDC Board appointments

The Federal Minister for Agriculture, Fisheries and Forestry, Mr. Tony Burke recently announced the new directors of the Fisheries Research and Development Corporation (FRDC) board. The new board includes two returning and five new directors, appointed for a three year term ending on 31 August 2012.

"I look forward to working with the new board as it guides the research and extension to support a sustainable and innovative fishing industry in Australia. The seafood industry injects more than \$2.2 billion into the Australian economy each year and underpins thousands of jobs," Mr Burke said.

The FRDC board directs investments in research and development to boost productivity along the production chain in Australia's commercial, recreational and Indigenous fisheries. Mr Burke also thanked retiring directors Dr Ray Johnson, Dr Paul McShane, Frank Prokop and Richard N. Stephens.

The five new FRDC directors are:

Heather Brayford—Ms Brayford has extensive experience in fisheries and aquatic resource management, including her most recent role as Executive Director of Fisheries in the Northern Territory and senior roles with the Department of Fisheries in Western Australia. These roles have included various fisheries management and policy responsibilities in commercial fisheries, recreational fisheries, pearling and aquaculture and fish habitat protection. Ms Brayford will shortly return to WA Fisheries to take up the position of Director Aquatic Management.

Renata Brooks—Executive Director, Science, Innovation & Performance, Primary Industries in Industry & Investment NSW. Her responsibilities include providing strategic science to enhance the growth, sustainability and biosecurity of NSW primary industries. Ms Brooks was previously a Deputy Director-General in the former NSW Department of Primary Industries. Ms Brooks chairs the boards of the NSW Agricultural Genomics Centre and the Animal Genetics and Breeding Unit and is a member of the Primary Industries Innovation Centre board.

Brett McCallum—Chief Executive Officer of the Pearl Producers Association. He has held a number of senior roles in the fishing industry and has been involved in a number of government advisory committees. Previous roles include Chief Executive Officer of the Western Australian Fishing Industry Council and Na-

tional Aquaculture Council director. He chairs the Pearling Legislation Review Working Group, is a board member of the Kimberley Natural Resource Management Group and a member of the Commonwealth Animal Aquatic Health Committee.

Dr Daryl McPhee—Principal Environmental Scientist with Worley Parsons and Director of McPhee Research Consultants. Dr McPhee has worked on behalf of industry and government on projects involving all sectors of the fishing industry. This has included industry development and technology transfer and the development and implementation of environmental management systems. He has published numerous papers and reports on topics related to fisheries and marine ecology and fisheries economics and is the author of the textbook Fisheries Management in Australia.



Fisheries Minister Mr. Tony Burke is looking forward to working with the new FRDC Board

Professor Keith Sainsbury—Professor of Marine System Science, University of Tasmania and a director of Sain Solutions Pty Ltd. Professor Sainsbury is Vice-Chair, Marine Stewardship Council, Science Advisor for the CSIRO Wealth from Oceans Flagship, and a commissioner of the Australian Fisheries Management Authority Commission. Professor Sainsbury is a laureate of the prestigious Japan Prize for Science for his work in understanding shelf ecosystems and their sustainable utilisation (2004).

The two returning directors are:

Stuart Richey AM—Managing Director, Richey Fishing Company Pty Ltd. Mr Richey has held a number of senior positions in the fishing industry on behalf of industry and government. He chairs the Northern Prawn Management Advisory Committee and was a founding director of the Tasmanian Fishing Industry Council, a director for a number of years of the South East Trawl Fishing Industry Association, and a previous deputy chair of the Australian Fisheries Management Authority. He was the previous FRDC Board Deputy Chair.

Richard A. Stevens OAM—is a fisheries management and government relations adviser. Mr Stevens is also a commissioner of the Australian Fisheries Management Authority Commission and a director of the Queensland Rural Adjustment Authority. He chairs the Southern Bluefin Tuna Research Council and a number of fishery management advisory committees. Previous roles include NSW Fisheries Resource Conservation Advisory Council chair and member of the Council of the Australian Maritime College, Tasmania.

Seafood Show and philanthropy

The Seafood Show scheduled to be held over Easter, in April 2010 is set to become an important and major event for the Australian recreational and commercial fishing industry.

The event will be held at the historic Queenscliff Pier, in Victoria on 2nd and 3rd, and 6th & 7th April, 2010, together with the Queenscliff Seafood Feast.

Attracting visitors from the Australasia region, the show attracts the decision makers and pur-

chasers from within the commercial and recreational fishing industry. The Seafood Show present an opportunity for industry stakeholders to make new contacts, launch new products, meet buyers, and evaluate market trends.

Such events provide an opportunity for families to sample the strength and quality of Australian seafood whilst also raising invaluable funds and awareness for charities.

For more information visit: www.seafoodshow.org

Good Fortune Bay bags Gold and Bronze

Australian farmed barramundi has confirmed its gourmet credentials with a plateful of awards at the Royal Agricultural Society of NSW Fine Food Spring competition.

"This confirms the premium gourmet status of Australian farmed barramundi," said Marty Phillips, President of the Australian Barramundi Farmers Association (ABFA).

"We produce barramundi in some of the world's most environmentally responsible systems and this is reflected in the superb flavour and texture of Australian product," he said.

Australian farmed barramundi is also subjected to annual testing to meet European Union standards for fish and these highly competitive show results further demonstrate just how good the fish is.

These results reinforce the call by the industry for state and federal governments to legislate that restaurants state country of origin labelling for their seafood on their menus.

"This is an iconic, superb Australian product and unfortunately many restaurants and especially take away food outlets are substituting imported frozen product" Mr Phillips said.

Good Fortune Bay Fisheries at Bowen won the Gold Medal for their plate sized barramundi – 400-800g, the Champion plate sized barramundi award and Bronze medal for their large barramundi – 2kg-4kg.

"We are very happy our product received this acclaim and look forward to another showing next year. This is our third year and we have come through the ranks. Our first show was bronze, then silver and now gold, so this gives us encouragement to know we are always improving" said Ms. Debra Lewis, Sales and Marketing Manager for Good Fortune Bay.

Silver medals were won by Humpty Doo from the Northern Territory, Daintree Salt Water Barramundi from Mossman in North Queensland and Wild River Barramundi near Darwin in the NT. Bronze medals were also won by Infinity, a producer from NSW, and Daintree Salt Water Barramundi.

Organised by the Royal Agricultural Society of NSW and held in two stages during the year, the Sydney Royal Aquaculture Competition awards the best in Australian Aquaculture. The Show judges entries in Oysters, Prawns, Barramundi, Smoked Salmon and Trout products, and other Aquaculture-based products.

With a membership of 12,000 people, the Royal Agricultural Society of NSW (RAS) is responsible for conducting the Sydney Royal Easter Show and the Sydney Royal Wine, Dairy and Fine Food Shows.

The Sydney Royal Wine, Dairy and Fine Food Shows offer producers with a platform to benchmark their products within the Australian market. The Shows also provide extensive exposure to both the consumer market and industry professionals. Previous winners have experienced increased industry profile.



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