

NSILP 2010 team



L to R: Jedd Routledge, Carl Paulo, Steve Davies, Roy Johnston, Ben Cameron, Melissa Walker, David Kreutz, Maureen Jones, Renee Vajtauer, Brad Milic, Dr Mike Kelly, Tim Karlov, Emily Rowe, Andrew Rowland, Renae Parsons, Lyn Lambeth, Matt West, Sarah Reinhart.

Roy Johnston of Sydney Fish Market was one of seventeen leaders who graduated from the six-month National Seafood Industry Leadership Program in Canberra on the 23rd of September. The seventeen participants were drawn from across the industry with fishers, researchers, seafood industry service providers and marketers making up the National Seafood Industry Leadership Program (NSILP) 2010 team.

The Graduation was part of the final industry networking dinner which was once again strongly supported by key stakeholders in the seafood industry from across Australia and attended by the newly appointed Parliamentary Secretary for Fisheries Dr Mike Kelly.

During the final residential session held in Canberra the NSILP 2010 team delivered the 2010 Mission to the industry. Roy proposed to the attending industry stakeholders a new concept which will assist in raising the profile of the Australia seafood industry. The proposal involves an annual NSILP aquaculture/wild-catch promotional trip to an international destination to educate new and existing markets, commencing. As the first destination he has nominated Hong Kong for 2010. Roy provided detail of who, where and when this activity could occur and spoke of the need to continue the leadership opportunities and saw the potential for personal growth and business enhancement through the international activity.

The Graduation Dinner guests were addressed by two NSILP 2010 participants who provided the guests with some excellent information about specific sectors which make up the broad seafood industry and community. Emily Rowe also provided a detailed address about the

three industry sectors she works in and Roy Johnston provided insight into the Sydney Fish Market where he is an auctioneer.

Jill Briggs, NSILP Manager, also addressed the gathered dinner guests. "I spoke to the guests about the importance of risk-taking element in leadership. Ms Biggs highlighted the risk that each NSILP 2010 had taken in their willingness to participate in leadership development.

This year is a particularly important milestone for leadership within the seafood industry as it marks 10 years of investment. Honorary graduation status was bestowed on the two major supporters of the program, The Fisheries Research and Development Corporation and Sydney Fish Market.

The graduation dinner was the final activity of the six month National Seafood Industry Leadership Program. During the six months participants attend three 3-day residential. The NSILP team plans and implements an industry mission; participates in more than twenty skills development sessions; networks with over 90 industry stakeholders through guest speaker panels and industry networking activities and; tours at least two industry workplaces.

Participants vary in their responses as to the most vital element of NSILP. Many of them speak highly of the networking dinners, guest speaker panels and the high calibre of invited individuals who participate in the program.

"From my experience one of the "sleeper" issues identified regularly by the graduates is professional friendships that are commenced and continue beyond the program," said Jill Briggs.



Photo of the month



Bill and George of Limnos Island Fisheries have been in the seafood industry for the past thirty years. Both started their careers with PK Oysters, Bill in 1981 and George in 1984. In 1987 they purchased their current business in the inner Melbourne suburb of Northcote.

New patrol boat for WA

Western Australia's Fisheries Minister, Mr. Norman Moore named a new patrol vessel "PV Armatus" that will extend compliance capacity and provide extra Government resources aimed at reducing overfishing.

The boat has a range of 350 nautical miles at its cruising speed of 25 knots, but capable of a top speed in excess of 40 knots when required. It can carry six people (including two crew). Boarding other vessels at sea from the PV Armatus will be easier and safer.

Mr Moore said the name of the \$520,000 patrol vessel (PV) Armatus came from the scientific name for breaksea cod, one of the many popular demersal fish species targeted by recent management strategies aimed at reducing overfishing.



Western Australia's Fisheries Minister, Mr. Norman Moore

"PV Armatus, and the fisheries and marine officers who work from her, will play an important role in protecting breaksea cod and other vulnerable demersal species," Mr Moore said.

The patrol boat will be used in joint operations with other agencies such as the local Water Police and the Department of Transport, so it will not only assist with Fisheries compliance but also marine safety and other tasks.

Mr Moore said PV Armatus was a major asset for the Peel region which could see use in sea; search and rescue operations; whale entanglements; shark hazard responses; and other marine emergencies.

As well as monitoring the demersal closure for recreational fishers between mid-October and mid-December, PV Armatus will perform ongoing compliance activities related to the commercial and recreational fishing sectors off the Peel Region coast.

The primary role of the PV Armatus will be to ensure Fisheries compliance officers can keep up with the fast-growing population of the Peel Region, where many fish from boats off this part of the coast on a regular basis.

The Minister said the 11.3m Naiad is bigger than the boat it replaces and well-suited to its role in terms of both seaworthiness and crew safety.

Details on the fishing rules that apply in the Peel region (part of the West Coast Bioregion) are available online at <http://www.fish.wa.gov.au/>

SEAFOOD NEWS

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Farewell
Theo Kailis



Dr. Oz
praises
Australian
Barramundi,

SSA
and
U.N
report



Marisa

International
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AUSSIE ABALONE FOR



A master chef of a slightly different kind is taking place in China with wild caught Australian abalone. Chefs in some of China's top restaurants will be vying with each other to create new and innovative dishes with this premium quality product. The iconic Australian abalone is the centre piece of an initiative by the Abalone Council of Australia Ltd (ACA) and the Australian Seafood Cooperative Research Centre (CRC) to increase demand for and ultimately value for a produce favoured and desired by Chinese consumers.

The project anticipates recruiting 210 top restaurants in Shanghai, Beijing and Guangzhou with the aim of creating a premium product and service offering identifiable as Australian Wild Abalone (AWA). AWA is the registered industry trademark, an umbrella for quality product from Australian suppliers. The initiative is part of a comprehensive market research project between ACA, CRC and Grey Group China (global marketing company) and was recently

launched in Shanghai on August 25th which was quickly followed by a number of workshops and networking events in Shanghai at the Australian pavilion at World Expo and in Guangzhou at the China International Small Medium Enterprises Fair (CISMEF). Joining over a 100 media and food industry guests and Abalone industry stakeholders from other States at the 25th August launch were 12 delegates from Tasmania representing industry stakeholders including processors and quota holders and MHA Bryan Green, the Tasmanian Minister for Primary Industries and Water.

Dean Lisson, Chairman of ACA and CEO of The Tasmanian Abalone Council is the Australian face of the abalone project in China. Dean has recently returned from the successful project launch events and he explained: "the aim of the project is not to supply more product as supply is fixed by industry quota but rather to seek a higher financial return on the product itself". "The challenge for industry is to devise a marketing strategy which will increase awareness, demand and ultimately the value of the product all along the supply chain" he said. The



(Left to Right: Greg Woodham, Chairman Tasmanian Abalone Council, Minister Bryan Green, Tasmanian Minister for Primary Industry and Water, Dean Lisson, CEO Tasmanian Abalone Council, and Chairman Abalone Council of Australia)

question for industry stakeholders said Dean is "what sort of marketing and promotion strategy will work and how can we invest in that strategy to provide increased profits to businesses both here and in China?" That is why the Australian Seafood CRC is involved. "In the 45 year history of the industry there's never been this sort of large scale research project done on developing markets for Australian wild caught abalone, so it's a first" said Dean.

Part of the key to success is to improve market entry and comply with the direct trade route into China. The project will be supplying premium quality product that will satisfy all Chinese import regulations and be identifiable as wild caught Australian abalone. Mark Daft, another of the Tasmanian delegates and owner of Tas Live Abalone acknowledges that for the industry to move forward it will "have to meet fairly strict guidelines to make sure the product

is of the highest integrity; we want to play up the product not play it down" he said. Another Tasmanian business supplying product for the trials is Tasmanian Seafoods. It is hoped that as more restaurants are recruited in China, more processors across the country will join AWA. Abalone Processors from South Australia and West Australia are also on board with the project.

The Australian annual wild abalone harvest is 4500 tonnes of which Tasmania contributes 60%. Eighty percent of the product exported from Australia currently goes to China. A comprehensive range of abalone products will be used in the 5 star restaurants including, live, frozen, canned, dried, and vacuum packed. The ACA has a commitment to continue to invest in market research for the benefit of the whole wild caught abalone sector.

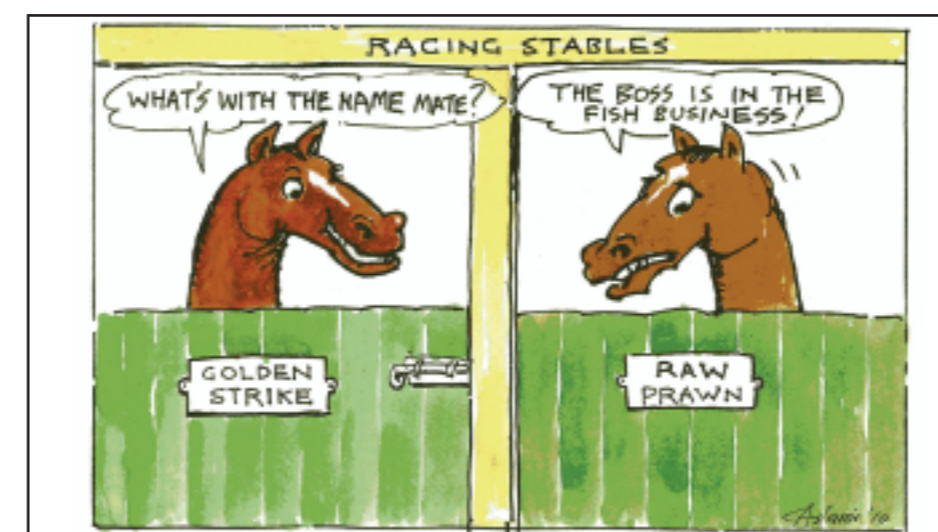


Illustration: Con Aslanis



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SOUTHERN YABBIES AND MARRON



30,000 Euro Lost buoy found

A valuable seismometer buoy, deployed three years ago in an ocean trench, more than five kilometres deep, north of New Zealand, has been found washed up on a North Queensland beach.

The buoy's near-miraculous retrieval after two and a half years in one of the world's deepest ocean trenches, and a journey across thousands of kilometres of the Coral Sea will provide scientists with valuable data they had feared lost forever.

The mystery began on August 4th when the buoy was found at Alva Beach, south of Townsville by a local family who had no idea

what the huge device was.

The beached buoy looks like a combination between an escapee from the early Russian space program and a Dr Who Dalek and was so heavy it required several people to drag it from the sea's edge.

Fortunately the family contacted AIMS at nearby Cape Ferguson and asked for advice.

AIMS staff who have considerable expertise in development and deployment of a range of buoys and drifters, initially thought it may be one of the Institute's devices.

AIMS Engineering and Field Operations Manager, Gary Brinkman, went to Alva Beach to investigate and quickly realised that the buoy was extremely valuable – not just monetarily but also scientifically.

He was able to determine it was an ocean bottom seismometer (Seismometers measure the movement of the ground, including earthquake activity) belonging to Professor Ernst Flueh of the Leibniz-Institute in Germany.

Professor Flueh was ecstatic that the seismometer had been retrieved more than two and a half years after the German team realised it had escaped.

The seismometer was deployed in the Kermadec Trench, north of New Zealand, in a depth of 5,230 metres, with fifteen other instruments.

Professor Flueh has offered a reward to the family that retrieved the device.

'For us, the recovery of the instrument is not only the value of the instrument in terms of money - (about 30 k Euro), even more the data stored on the instrument that otherwise would be lost,' he said.

What is still unknown is how the seismometer escaped.

Aboriginal Fishing Strategy for public comment

Fisheries Victoria has released a draft Aboriginal Fishing Strategy for public comment and is seeking input on the draft Strategy from all fisheries stakeholders

Fisheries Victoria Executive Director Anthony Hurst said the draft Strategy contained a number of proposals to recognise Aboriginal customary fishing rights, increase Aboriginal participation in fisheries management and improve economic opportunities for Aboriginal people in the fishing industry.

Mr Hurst said Fisheries Victoria recognises that Aboriginal customary fishing is unique and separate from recreational fishing.

"One of the ways we propose to more formally recognise this difference is to add Aboriginal people fishing for customary pur-

poses to the list of people exempt from the requirement to hold a recreational fishing licence," Mr Hurst said.

All other recreational fishing rules would continue to apply.

Fisheries Victoria is also endeavouring to promote employment and other economic opportunities for the Aboriginal community in the commercial and recreational fishing sectors.

Fisheries Victoria will be meeting with people around the State to discuss the various proposals in the draft Strategy.

The public consultation period closes at 5pm on Friday, December 10, 2010.

Healthy fish perform better

A leading Victorian aquatic veterinarian from Future Fisheries, Dr Matt Landos, has been engaged by Fisheries Victoria to help trout farmers improve their fish health management skills.

Executive Director of Fisheries Victoria Anthony Hurst said the training involved a series of workshops where farmers were given intensive tuition in preventing, diagnosing and treating fish disease.

The training program is one element of a broader climate change project about improving the resilience of aquaculture sectors to climate variability.

Fish farmers recognise that healthy fish perform better, grow faster and improve profitability.

Other elements of the training included the responsible use of therapeutic treatments and development of fish health management plans.

Fisheries Victoria is working closely with

industry stakeholders to implement the Victorian Government's Climate Change Initiative for Fisheries and Aquaculture.

"The initiative is helping the fishing and aquaculture sectors and fisheries managers to understand the implications of climate variability and adapt to those challenges.

It is part of the Future Farming strategy which is investing \$205 million over four years to build a strong and secure future for the farming sector.

Future Farming provides support and services for farm businesses and rural communities - to help them make decisions about their future and meet the challenges of uncertain prices and demand, climate change and competitive global markets.

The training events, which were all booked out, were strongly supported by the Victorian Trout Association which represents the interests of many of Australia's freshwater trout farmers.

In Brief

Barramundi, the super fish

Australian barramundi has been named by the American Dr. Oz as one of his "5 Superfoods We Must Eat Now."

Dr. Oz's recommendation is due to the fishes low mercury levels, and anti-aging immune-boosting and cancer fighting properties.

Paynesville man caught illegally selling mussels

A 59 year old man from Paynesville Victoria, faces a possible six month jail term after allegedly selling Lakes Entrance mussels at the farmers market in Sale, Gippsland.

Fisheries officers from Traralgon and Lakes Entrance seized 44 litres of mussels the man had allegedly for sale. Commercial fishing equipment was later seized from the man's Paynesville residence.

Great fishing ideas from public forums

Over the last three months Victorian anglers have been attending open-house Regional Roundtable Forums across the state to have their say about recreational fisheries management in Victoria.

new fishing platforms to making fishing easier for anglers with disabilities.

Some of the ideas that are currently under consideration include.

The forums were a success with anglers presenting ideas for new programs to make fishing spots even better.

Next year's Regional Roundtable Forums are proposed to be held at Shepparton, Portland, Geelong, Corryong, Mildura, Bemm River, Mansfield, Bendigo, Port Welshpool and Frankston between May and July.

From Mallacoota to Warrnambool people have been exchanging ideas ranging from

Prawn and barramundi conference

At the recent Prawn and Barramundi conference at the Gold Coast the 200 delegates heard how their industry expansion was being hampered by Government regulations and green tape.

40kg per person whereas Australians consume 40kg of beef per person.

Dr Richard Smullen pointed out the different volumes of seafood consumption between Australia and China. The Chinese consume

Seafood advocate Hagen Stehr, of Clean Seas Tuna told the conference that demand for seafood in the future will rise and that those who stand to gain from this demand will be companies that produce seafood sustainably.

Tassal and Banjo's, tasty combination

Two of Tasmania's best-known companies, bakery and café chain Banjo's and salmon producer Tassal, have joined forces to promote a new salmon product range and their home state of Tasmania at the same time.

"We believe Banjo's and Tassal sit perfectly alongside one another as quality producers of fine Tasmanian products," said Dale Williams, Chief of Sales & Marketing for Tassal. "It makes sense for Tasmanian-owned companies like ours to work together in this way to not only promote our products but the state more broadly."

Banjo's has introduced a range of fresh salmon sandwiches, Panini and quiches featuring Tassal salmon.

"We obviously want our product in as many outlets as possible. Banjo's is proving that our products suit the quick serve restaurant model," said Mr. Williams.

The new products will be available in all Banjo's stores in Tasmania, Queensland, New South Wales and Victoria.

Seafood Services Australia joins heavyweights

Seafood Services Australia is excited at joining Qantas, Coles, Woolworths and Harvey Norman as an Australian Made, Australian Grown (AMAG) Campaign Partner." Ted Loveday, Managing Director, Seafood Services Australia said.

"Australia produces world class seafood that is fresh, tastes great, is sustainably produced and good for your health. However, Australian producers are facing increasing competition and need to have their product strongly identified in the market place."

It is said that 94% of Australians recognise the Australian Made, Australian Grown logo and 85% trust it over any other country of origin label.

they will buy the best value they can afford". Similar research has confirmed a growing trend in Australian consumer and retailer support for locally grown or harvested produce.

In 2009/10 378 Australian businesses joined the AMAG Campaign for the first time. The Australian seafood industry contributed significantly to this number and is represented by local businesses, such as, Tassal, Cleanseas Tuna and Seafarm Pty Ltd.

Roy Palmer, CEO of Seafood Experience Australia (SEA), Australia's seafood marketing body, reckons, "It's a great initiative and a key marketing tool for Australian seafood producers, as part of each business' marketing strategy."

"The Australian Made, Australian Grown Campaign and the 'Eat Seafood Twice a Week' promotion will feature prominently at the upcoming International Seafood and Health Conference and Exhibition to be held in Melbourne, from the 6th to the 10th November 2010," Mr Palmer said.

For information on how to join the Australian Made, Australian Grown Campaign visit www.seafood.net.au or contact Seafood Services Australia directly on 1300 130321

(Right) Mr. Ted Loveday, Managing Director of Seafood Services Australia is excited at his organisation joining the AMAG campaign.



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Artificial reefs to boost Moreton Bay fishing

The locations of Moreton Bay's final two artificial reefs were announced by Queensland's Deputy Premier Paul Lucas and Climate Change and Sustainability Minister Kate Jones.

"They fulfil an important \$2 million election commitment by the Bligh Government to create six artificial reefs to ensure recreational anglers can enjoy sustainable fishing in the bay for generations to come" Mr Lucas said.

They will be established west of Peel Island and to the east of Coochiemudlo Island and are an addition to the recently completed Harry Atkinson Reef east of St Helena Island.

The Bligh Government has introduced green zones which it says are to protect the bay's unique biodiversity and created go-slow zones to protect marine life such as dugongs and turtles from boat strikes.

The Peel Island site will cover some 50 hectares, while the Coochiemudlo site will comprise 15 hectares.

Ms Jones said the sites were selected in conjunction with a working group made up of local volunteers and organisations including the Queensland Game Fishing Association, Sunfish, Ecofishers and the Australian Underwater Federation.

These two sites are well within the reach of 'mum and dad' fishers in small boats, with at least 10 public boat ramps located within 10 kilometres of each site.

SSA says UN statement is misleading and damaging

Australia's fisheries management is internationally recognised

Seafood Services Australia (SSA) has taken a United Nations agency to task for perpetuating the myth that commercial fish stocks may collapse worldwide by mid-century.

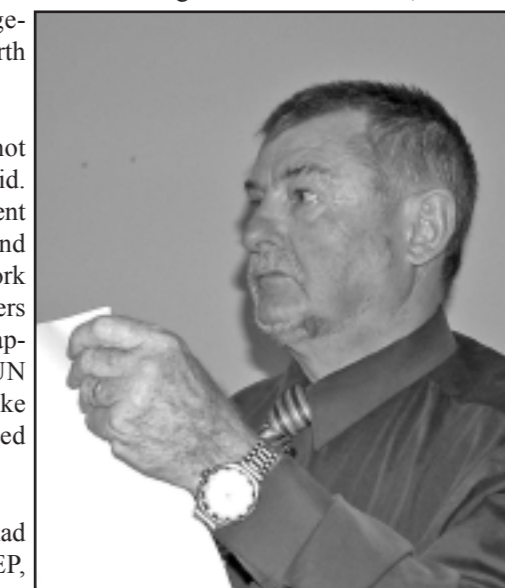
Dr Worm has authored a paper with fisheries scientist Ray Hilborn and others that takes a more balanced view of the future of commercial fisheries"

The chairman of SSA, Mr. Geoff Gorrie, has criticised the United Nations Environment Programme (UNEP) for a draft report that states in part: "On current trends, some researchers estimate that virtually all commercial fisheries will have collapsed by 2050 unless urgent action is taken to bring far more

Following the release of the UNEP report preview however, there has been considerable negative media directed towards the fishing industry in Australia based on the UN prediction that fish stocks will collapse by 2050".

"This simply is not true," Mr Gorrie said. "In fact, the statement is misleading and damaging to the work of fisheries managers worldwide. It is disappointing that a UN agency would make such an ill-founded statement."

Mr Gorrie said he had written to UNEP, expressing SSA's concern.



The chairman of SSA, Mr. Geoff Gorrie, has criticised the United Nations Environment Programme (UNEP) as misleading and damaging

"I explained that SSA is concerned about UNEP's reference to a projected decline in fisheries resources by 2050, which is misleading and damaging," he said.

"I have pointed out to UNEP's Executive Director, Dr Achim Steiner, that this is counter-intelligent management to fisheries north and south."

productive and damaging to the work of those promoting best-practice fisheries management to ensure continued sustainability of fish stocks.

Dr Steiner has acknowledged the views in the original 2006 research report were controversial, and has also acknowledged that efforts to promote sustainable fishery practices, as SSA and other organisations in Australia are seeking to do.

Mr Gorrie conceded that, while some fish stocks in parts of the world are being over-fished and corrective action was required, the success of Australia's fisheries management is internationally recognised.

The primary source of references to virtual extinction of commercial fish species by mid-century is a paper authored by ecologist Boris Worm and others in 2006. Also, in a related statement, Dr Worm said: "Species have been disappearing from ocean ecosystems and this trend has recently been accelerating. Now we begin to see some of the consequences. For example, if the long-term trend continues, all fish and seafood species are projected to collapse within my lifetime by 2048."

"Rationalisation of Australian fishing fleets has already been implemented, with considerable reductions in fishing vessel numbers, and Australia also has a very large percentage of its waters covered by marine parks," he said.

This assertion was widely criticised by international fisheries scientists. Subsequently,

Mr. Gorrie thinks it regrettable that these achievements are diminished by negative media reports that convey the impression all world fisheries - including Australia's, are doomed to virtual destruction within the lifetimes of most people alive in this country today.

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International Seafood & Health Conference The Wonders and Opportunities of Our Oceans Exhibition

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of the quiz (or your attempt and chance will not be recorded and you will not be able to attempt the quiz again). All contestants will only be allowed to attempt this quiz once. The quiz is open to every resident in Victoria, Australia. The top ten people who meet the criteria will be notified by email by 1st November 2010 and their names will be put on the website and they will be invited to attend the 'live' quiz on Sunday 7th November, where they will play for the 'winner-take-all' prize. All ten finalists will be notified by email and must agree to attend the final quiz to be held at the Melbourne Exhibition Centre in order to be eligible for the prize. All decisions of the 10 finalists are final and no correspondence will be entered into. The Promoter and Promoter Affiliates are not liable for any problems or technical malfunction of any telephone network or lines, computer online systems, servers or providers, computer equipment, software, technical problems or traffic congestion on the Internet or at any website, or any combination thereof, including any injury or damage to participants or any other person's computer related to or resulting from participation in or downloading any materials in this promotion. We respect your privacy. We will NEVER sell or rent your personal information without your consent. Entry into the Seafood "Twice a week" Quiz - Public Level is deemed acceptance of these terms and conditions. International Seafood and Health Conference 7th - 10th November 2010. The Wonders and Opportunities of our Oceans' Exhibition, 6th - 9th November 2010

Seafood "Twice a week" Quiz - Public Level
The Seafood "Twice a week" Quiz - Public Level is a simple multiple choice test of general community seafood and health knowledge. This is not a game of chance it is a test of knowledge. Questions include recognition of species, nutrition, preparation, cooking awareness, trivia and interesting information. Prizes are to be won and entry is free. The quiz will be conducted from 11 AM 1st October 2010 through Midnight 29th October 2010. The top ten (10) people with the highest score will be invited to attend "The Wonders and Opportunities of the Ocean" Exhibition on Sunday 7th November 2010 to be involved in a winner take all final. To enter the quiz, simply register. Open the quiz, and submit your answers to the questions. All entries into the Seafood "Twice a week" Quiz - Public Level must be amateur cooks. If you have worked in a commercial kitchen as a professional cook or chef, or undertaken any studies in a course associated with professional cookery or associated with aquaculture, fish and seafood industry in anyway you are not eligible to enter the Seafood "Twice a week" Quiz - Public Level. You may enter Seafood "Twice a week" Quiz - Professional Level. The quiz will ask 30 random multiple choice general knowledge questions on seafood knowledge and health awareness. The questions must be answered within 10 minutes (as shown on a count down clock with the quiz desktop) Pop up blocker must be off. You must submit your answers at the end

Seafood "Twice a week" Quiz - Professional Level
The Seafood "Twice a week" Quiz - Professional Level is a simple multiple choice test of general, professional cookery, seafood and health knowledge. This is not a game of chance it is a test of knowledge. Questions include recognition of species, nutrition, preparation, professional cooking knowledge, trivia and interesting information. Prizes are to be won and entry is free. The quiz will be conducted from 11 AM 1st October 2010 through Midnight 29th October 2010.

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Professor Clemens von Schacky, Head of Preventive Cardiology, University of Munich. Board-certified cardiologist, invented the Omega-3 Index and is an internationally known expert on Omega-3 fatty acids.
Professor Tom Brenna, Professor of Human Nutrition and of Chemistry and Chemical Biology at Cornell University, Ithaca, New York, USA. He is also a member of Cornell's graduate faculty of Food Science and Technology, and is Adjunct Professor in the Dept. of Community and Preventative Medicine at the University of Rochester (NY) Medical College.
CAPT Joseph R. Hibbeln, M.D is Acting Chief, Section of Nutritional Neurochemistry in the Laboratory of Membrane Biophysics and Biochemistry at the National Institutes of Health. Dr. Hibbeln originated the field of omega-3 fatty acids in depressive and aggressive disorders and has contributed more than 75 peer-reviewed scientific papers.
He is currently President of the Nutrition Society and a member of various national and international committees including: Member, Panel on Dietetic Products, Nutrition and Allergies, and Chairman, Working Group on Claims, European Food Safety Authority (EFSA) Parma; President of the Board of the European Nutrition Leadership Programme.

Shakuntala Thilsted, Senior Nutrition Adviser at the WorldFish Centre. She was formerly with the Department of Human Nutrition, University of Copenhagen, Denmark. Her broad area of research and expertise is food-based strategies for improved food and nutrition security in low-income countries.
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Chief Judge: Roy Mills - Roy is a well established and credentialed oyster expert - Roy had many years as a regional Manager with NSW Fisheries and who's been slurping his way through oysters as a judge at the Sydney Royal Fine Food Show since it started judging Oysters about 10 years ago.
1. A sub-committee of the judges will select only the finest Sydney Rock & Pacific Single Seed Oysters which shall be not less than 80 millimeters in diameter.
2. The opening tables will be approximately ninety centimeters from the ground.
3. Each competitor will be required to open 30 oysters. He/She will receive a Tray of oysters on stage and should ensure it contains 30 oysters prior to the start.

Sunday 7th November at Melbourne Conference and Exhibition Centre seafoodhealth@conferenceplus.com.au

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There will be a four course dinner of hand picked Australian seafood in a menu created by the Venues Executive Chef Shawn Bowels accompanied with wines and beverages specially selected the venues Sommelier. The dining room will have an oceanic ambience styled by one of Melbourne leading theming companies.....and you can theme yourself too because it a Black of Fish tie affair.
Our Mater of Ceremonies will introduce a great stage show with entertainment at the beginning and in the middle and at the end of the evening, the entire night will be a value for money dining and entertaining experience and well worth coming too.
The Major prize for the tabletop raffle is a set of 18ct Yellow gold and diamond long tapered French hook earrings featuring 8 diamonds and a pair of Round 10.5mm "A" grade Australian South Sea pearls of Silver White Pink colour. Valued at \$2300.00 The Major Prize is donated by Serena Sanders of Sirene Sea Pearls, Proserpine Queensland *Raffle proceeds to Aquaculture without Frontiers charity
This a great opportunity to make up table from your organisation and come along and enjoy the occasion and make it your 2010 Christmas party and enjoy the fellowship of you industry friends and start the lead up to Christmas.
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SINGLE TICKET \$150.00 PER PERSON
FULL TABLE FOR 10 PEOPLE \$1400.00

- 4. The boxes will be allocated to the competitors by lottery and each competitor's tray will bear a code name.
- 5. The oysters must be opened on the board provided and presented on the tray provided, nothing else can be used for presentation purposes.
- 6. The competitors must present their oysters washed and turned and may present them all on the deep shell.
- 7. In opening the oysters, the competitor will only use a knife, a cloth and any board supplied by the Committee. The competitor cannot use any support, holder, or any other implement whatsoever. The knives must also be approved by the Judges.
- 8. Competitors must be aged 18 or over.
- 9. Competitors must wear the aprons provided.
- 10. Competitors may wear gloves or any protective covering on their hands.
- 11. The Festival Comper will start each heat of the competition. Each competitor will start opening on his order.
- 12. Each competitor must indicate that they are finished, by ringing the hand bell provided. The competitor must not touch the tray after ringing this bell or disqualification may result.
- 13. The Judges will examine the trays of oysters with the following points in mind :-Good appearance, well opened, without flaws Totally severed from shell Mussel intact - not torn, cut, sliced, wounded, and without blood Orderly and neat appearance
- 14. The following penalty seconds may be added to the Competitors Time. a) An oyster not severed from its shell 10 seconds. b) An oyster with blood - 10 seconds. c) An oyster with shell or grit on its flesh - 4seconds. d) An oyster, the flesh of which is cut or sliced - 4 seconds. e) An oyster not presented upright - 4 seconds. f) For each oyster not opened or presented - 30 seconds. (If an oyster shell is presented empty, or the flesh only is presented, the oyster will be deemed, not to have been presented).
- 15. The winner will be determined by the lowest combined time, and penalties. In the event of a draw, the competitor with the lower time before penalties shall be deemed the winner.
- 16. These rules have been prepared by the Victorian Oyster Opening Competition Committee of Judges and the decision of the Judges in relation to the interpretation of these rules are binding on all competitors and are final.



Seafood being sold at the local market in Kerkyra (Corfu) Greece. Sales over the summer months were relatively good, with many of the species imported from the west coast of Africa.

Less fish in Greek seas

Some years ago Greek scientists undertook a detailed study of fish and fishing in the Aegean sea, and, according to their findings the future of Greek fishing is far from buoyant. With over 16,000 vessels, Greece has the largest fishing fleet in the European Union, making fishing a major industry on many of the islands and for many seafport communities on the mainland. They have concluded that in the Aegean sea a large number of species including tuna and swordfish are threatened with extinctions. A major reason for the decline is the absence of protection for fish spawning grounds. Prohibited trawling practices have destroyed many of the spawning habitats which will need hundreds if not thousands of years to recuperate. In addition to this, fishermen take undersized fish which does allow them to reach full maturity and breed. To combat such practices in 2006 European laws were introduced for sustainable fishing in the Mediterranean. The laws however, have been selectively applied. A campaign to raise consumer and public awareness is underway and amongst other things it recommends that consumers not buy undersized fish or fish that have been shot with a spear gun. The study also apports blame on merchants who insist on selling the threatened species and on consumers who purchase them. A campaign to raise consumer and public awareness is underway and amongst other things it recommends that consumers not buy undersized fish or fish that have been shot with a spear gun.

Theo Kailis: 1928 - 2010

A visionary of the seafood industry



Two years before Theo was born, his father George, who had migrated with his wife Evangelia from the Greek island of Kastellorizo, established a fish and chip shop in Maylands Perth. When Theo was nine years old, he and his older brother Peter would get up at 5.30 in the morning to help their father collect the fish from the markets and take back to the shop. At the shop they would peel ten kerosene tins of potatoes, wash up and head off to school. At the age of fourteen, due to his fathers ill health, he left school and started working full time in the family Fish and Chip shop. So started Theo Kailis career in the seafood industry. In the early 1960's he sold the family business but remained managing director. In (Left) The late Theo Kailis: A leader and visionary of Western Australia's seafood industry.

Marisa's Recipes
www.allthingsicilianandmore.blogspot.com
PESCE STECCATO
(Fish with flavours inserted into the flesh)



For this particular recipe and because I like to use sustainable fish, I select Mackerel, Yellow-tail Kingfish or Albacore tuna (when I can get it). These fish are wild caught and at this stage are not in danger of extinction. For this particular occasion I have used Kingfish. As you can see from the photo it is a round slice, cut vertically from the middle of the fish that has the vertebrae in the centre. This cut is called a rota (in Sicilian). In Italian, the word is ruota - a round or a wheel. The fish is steccato (studded or inserted) with herbs/spices, left for a short period of time for the flavours to infuse and then pan-fried. When it is cooked I deglaze the pan with a little Marsala fina (dry Marsala). Marsala originates from the town of Marsala on the north west coast of Sicily and dry Marsala is available from specialist wine shops. As an alternative it is better to use dry white wine with a tiny amount of sugar than the widely available Marsala, which is far too sweet. The spices used in this Sicilian recipe were probably first used by the Roman upper classes, and later made popular by the Saracens. They were also very popular in medieval cooking, both as a status symbol and as a way of regulating digestion.

- INGREDIENTS**
Fish cut vertically, 4 slices. Garlic, 2 cloves, cut into halves. Bay leaves, 2-4. Rosemary sprigs, 1 per portion. Cinnamon stick, peel off 4 small bits. Cloves, 4. Extra virgin olive oil, 1/2- 3/4 cup. Salt and freshly ground pepper to taste. Dry Marsala, 1/4 cup (or dry white wine sugar and 1/2 teaspoon of sugar). Spring onions, 4 sliced vertically in half and into 6-7cm pieces, complete with green (mainly for decoration).
- PROCESSES**
Use a thin, sharp knife with a long blade and make 4 deep, slits into each piece of fish, one in each quarter of around the vertebrae. Insert into the different splits a clove, into another a half a clove of garlic, in another a small sprig of rosemary and in the last slit a little bit of cinnamon stick. Marinate the fish for about 1 hour in 1/4 cup of extra virgin olive oil and the bay leaves. Heat some extra virgin olive oil in a pan (select one large enough to accommodate the fish in one layer). Sauté the onions until they soften and then remove them. Add a little more extra virgin oil to the same pan, heat it and add the fish, the oil and bay leaves used for the marinade, salt and freshly ground pepper. Pan-fry the fish, turning once and cook it to your liking (the fish will keep on cooking while you add the following ingredients so you may wish to undercook it by a few minutes). If you are using white wine rather than the Marsala, you may wish to add 1/2 teaspoon sugar at this stage - this will caramelise the fish. Add the Marsala (or the white wine) and deglaze the pan. Add the onions (to warm them) and serve the fish.