

## National Marine Science Centre celebrates 10 years

Southern Cross University's National Marine Science Centre celebrated 10 years of operation as a teaching and research facility at a ceremony on the 30th of August.

The National Marine Science Centre began operation in 2002 as a joint facility of Southern Cross University and the University of New England.

In 2010, Southern Cross University took full control of the Centre, placing renewed emphasis on research in key areas including biodiversity, ecological interactions, aquaculture and sustainable fisheries.

Vice Chancellor, Professor Peter Lee, said the Centre played a key role within the University and in the Coffs Harbour community.

"The National Marine Science

Centre provides educational opportunities for the Coffs Harbour community and for visitors to this region," Professor Peter Lee said.

Through the Sea Education Activities schools' outreach program, run by Stephan Soule, the unique marine environment of the Solitary Islands Marine Park is being brought to life."

Professor Lee said researchers at the Centre, under the leadership of director Professor Les Christidis, were also making a significant contribution in marine conservation and aquaculture.

New facilities which opened at the Centre this year include an aquaculture farm, which houses a wide range of fish and invertebrate species in a variety of round tanks and raceways that range from 1,000 to 7,000 litres.

A new 30,000 broodstock facility includes hatchery and nursery tanks to grow fish to fingerling stages.

Professor Christidis said the hatchery enabled researchers to grow all stages of the food chain, from algal culture to live food.

The new climate-controlled laboratories allow breeding conditions to be simulated and studied to attain optimal reproduction of fish species.

"These facilities have further enhanced our capacity for research, and provide a valuable resource for students who are undertaking their final year of the Bachelor of Marine Science and for our postgraduate students, who come to us from all over the world" said Professor Christidis.



Vijay of S&J Seafoods holding a prime specimen of Yellow Fin Tuna from Coffs Harbour. Lifting such a large Tuna is not an easy task, but for Vijay who has been doing this kind of work for the past four years, it was easy.

## A new fisheries minister for the Northern Territory



The Member for Katherine and the Northern Territory's Minister for Fisheries, Mr. Willem Westra Van Holthe.

The Member for Katherine and the Northern Territory's Minister for Fisheries, Mr. Willem Westra Van Holthe, has been named the new Minister for Primary Industry and Fisheries by the Northern Territory's Chief Minister, Terry Mills. He will also be the Minister for Mines and Energy and also holds the Shadow Portfolios of Tourism, Local Government, Corrections and Essential Services.

Mr Westra Van Holthe said he was looking forward to working on his new portfolios and added, "I am delighted to receive the responsibilities of Primary Industry, Fisheries

and Mines and Energy."

Mr. Holthe accused Labor of crippling the Territory's cattle industry through their live cattle bans, and said he will be working hard to support farmers and help them get back on their feet.

"Being based in a regional town will also help me achieve this goal. Fishing, both recreational and commercial, is also an important part of the Territory and I look forward to ensuring the Mills Government maintains the appropriate balance between the two industries said Mr. Holthe."

Willem grew up in Brisbane with his Dutch father and Australian mother. He moved to the Territory in 1984, working as a police officer at Maranboy then at Mataranka as the Police Officer in Charge.

After 8 years at Alice Springs, which included 5 years in Norforce, Willem moved back to Katherine. He and his wife ran a small business and became involved in the Katherine Region Tourist Association.

He was elected to the seat of Katherine in 2008.

# SEAFOOD NEWS

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## SENKAKU DIAOYU

Rich in fish and other raw materials



to hold licence holders liable Page 6

## Oceans Compact UN launches "Healthy Oceans"



United Nations Secretary-General, Mr. Ban Ki-moon.

At the Yeosu (Republic of Korea) International Conference to commemorate the thirtieth anniversary of the United Nations Convention on the Law of the Sea, the United Nations Secretary-General, Mr. Ban Ki-moon, launched the "Oceans Compact", an initiative to improve the health of the world's oceans.

The Convention, is also known as the "constitution of the oceans," and governs all aspects of the oceans such as its environment, maritime boundaries, settlements of international disputes. It was first opened for signature in 1982 and came into force in 1994. Today there are 162 parties to it, 161 States and the European Union.

"The world's oceans are key to sustaining life on the planet. The ocean constitutes a conduit for ninety per cent of the world trade, and for connecting people, markets and livelihoods. In light of the ocean's interconnectedness, all nations of the world should strive to make the oceans places of safety and sustainability of maritime activities for all humankind" said Mr. Ban Ki-moon.

Ban Ki-moon said that humans have put the oceans under risk of irreversible damage by over-fishing, climate change and ocean acidification (from absorbed carbon emissions), increasing pollution, unsustainable coastal area development, and unwanted impacts from resource extraction, resulting in loss of biodiversity, decreased abundance of species, damage to habitats and loss of ecological functions.

The Oceans Compact is an initiative to set out a strategic vision for the UN system to deliver on its ocean-related mandates, consistent with the Rio+20 outcome document "The Future We Want", in a more coherent and effective manner. It aims to provide a platform for all stakeholders to collaborate and accelerate progress in the achievement of the common goal of "Healthy Oceans for Prosperity."

Continued on page 3



Under an overcast Melbourne sky, hundreds of recreational fishers participated in the "boat tow" across the West Gate Bridge in opposition to F.V. Margiris fishing in Australian waters

## Commercial & recreational fishers oppose F.V. Margiris

The Tasmanian Parliament has passed a motion opposing the operation of the super trawler F.V. Margiris that was bound for Devonport in the state's north-west.

All three parties Labour, Liberal and Greens supported the motion which was put forward by the Greens. The tri partisan support for the motion is seen as a reflection of community concern Australia wide.

Labor Member for Braddon, Brenton Best told State Parliament the Margiris should not be allowed to fish in Commonwealth waters.

"It should be banned in Australian waters, I think it will threaten many jobs in Tasmania," he said.

Although there is a promise of some 40 jobs on the ship, Mr. Best thinks it will cost Tasmania

hugely in jobs with the damage that the Margiris will do.

The Commonwealth Ombudsman has launched a formal investigation into the Australian Fisheries Management Authority's (AFMA) allocation of an 18,000 tonne fishing quota to the Margiris.

AFMA acknowledges that the entry of such a vessel into Australian waters is causing community concern. It is however trying to allay those concern by offering explanations to FAQ on the issue.

AFMA understands that Seafish Tasmania, a fishing company in the Commonwealth Small Pelagic Fishery (SPF), intends to bring a vessel to fish in the SPF. The vessel is coming from overseas and is larger than other vessels that fish in the Australian fishing zone

The 142-metre trawler is owned by Dutch company Parlevliet and Van der Plas.

To fish in Commonwealth waters, a boat must meet the definition of an Australian boat under the Fisheries Management Act 1991.

There are a number of steps for the boat to become an Australian boat. These include AFMA declaring the boat to be an Australian boat under the Fisheries Management Act 1991, or the Australian Maritime Safety Authority (AMSA) registering the boat under the Shipping Registration Act 1981.

Seafish Tasmania has applied to AMSA for Australian registration of the Margiris. AMSA will assess the application in accordance with the Shipping Registration Act 1981.

A frequently asked question is

how will the F.V. Margiris be required to minimise bycatch of protected species?

When requested by AFMA, Commonwealth fishing boats must carry independent AFMA observers to monitor fishing activities and any impact on the marine environment. AFMA will implement high levels of observer coverage on the proposed large freezer boat if it is introduced to the SPF.

Seal excluder devices are required to be used on midwater trawl nets to protect species such as seals and dolphins.

AFMA will work with Seafish Tasmania to develop a seabird management plan to minimise seabird interactions. AFMA understands that the proposed freezer boat will be processing whole fish so expects that there will be little offal discharge to attract seabirds.

Continued on page 2

## Licence holders to be held liable



The offending photograph of a crewman shooting at seabirds

The powers of the AFMA be strengthened if the Bill referred to in the Senate becomes law.

Amendments to the Fisheries Management Act 1991 strengthen the ability of the Australian Fisheries Management Authority to hold licence holders liable for the actions of their crew.

The new legislation also includes amendments to support the use of electronic monitoring on fishing boats for data collection and compliance purposes

Earlier this year an investigation by the Australian Fisheries Management Authority (AFMA) and the Department of Sustainability, Environment,

Water, Population and Communities led to seven fishermen being convicted in the Port Lincoln Magistrate Court for crimes associated with the illegal fishing of Southern Bluefin Tuna, the shooting of protected seabirds and littering at sea. The fishermen were fined a total of \$22,000.

AFMA General Manager Operations Peter Venslovas said that this was an example of the worst behaviour that AFMA has dealt with recently.

"While AFMA does not suggest that the licence holder was at fault in this particular case, the case does highlight the importance of making crews aware of what the laws are", Mr Venslovas said.

"It is important that the law requires a high level of due diligence on the part of licence holders who employ people to fish, and that the law clearly states what AFMA expects of licence holders."

"The seabird shooting incident appeared to be isolated in an industry that is highly professional and well regarded – but all skippers and crews should be aware that illegal and cruel actions will be picked up through AFMA's monitoring and will not be treated lightly.

The convicted men, crew members aboard two commercial Southern Bluefin Tuna tow boats, were convicted in April 2012 and ordered to pay fines totalling \$22,000.

## \$150,000 fine or six months jail

A Central Coast licensed commercial fisher will be called on to appear in Hornsby Local Court after allegedly committing a number of offences, including the of taking protected fish.

DPI fisheries officers allegedly found that the commercial fisher had taken 25 estuary perch and one Australian bass in his commercial set nets and that the fish were on board still meshed in the nets.

A total of 15 prohibited size fish of other species were also allegedly meshed in the nets, which were retrieved from the water more than a kilometre upstream from where he was stopped.

The fisher is alleged to have failed to take immediate steps

**Continued from page 1**  
The Oceans Compact is an initiative to set out a strategic vision for the UN system to deliver on its ocean-related mandates, consistent with the Rio+20 outcome document "The Future We Want", in a more coherent and effective manner. It aims to provide a platform for all stakeholders to collaborate and accelerate progress in the achievement of the common goal of "Healthy Oceans for Prosperity."

The launch of the Oceans

to return the prohibited sized fish to the water with the least possible injury.

"He was also alleged to have been using incorrectly marked mesh nets and although currently licensed and endorsed, he could not produce a current fishing authority.

The maximum penalty for the range of offences detected exceeds \$150,000 and up to six months imprisonment.

Department of Primary Industries (DPI) Director of Fisheries Compliance, Glenn Tritton, said fisheries officers are currently targeting the illegal taking of Australian bass and estuary perch due to their current abundance during spawning migration.

Compact follows the announcement by the Secretary-General earlier this year of his Five-Year Action Agenda, which includes oceans as a main category. In that context, he decided to give strong emphasis to the importance of oceans and their role in sustainable development by putting forward the idea of an Oceans Compact that would commit the wide United Nations System to furthering "healthy oceans for prosperity."

The timing of this initiative is

Australian bass and estuary perch generally inhabit the upper reaches of estuaries but during the winter months both species migrate into downstream waters to spawn, making them vulnerable to capture by commercial fishers using meshing nets.

"To ensure the sustainability of these fish, they are completely protected from all commercial fishing activities and have a zero bag limit for recreational fishers each year during the spawning period from June 1 to August 31" said Mr. Tritton.

Either species caught during this period by commercial or recreational fishers are to be returned to the water immediately with the least possible harm.

especially significant as 2012 marks the 30th anniversary of the opening for signature of the United Nations Convention on the Law of the Sea, which sets out the legal framework within which all activities in the oceans and seas must be carried out. The Convention is considered of strategic importance as the basis for national, regional and global action and cooperation in the marine sector and as an important contribution to the maintenance of peace, justice and progress for all peoples of the world.

## Winter survey finds Gladstone fish healing

Fish sampling conducted in June and July has found fish health in Gladstone waters is continuing to improve, even in the tougher conditions of winter.

Fisheries Queensland has released its latest survey report, which found fish to be in overall good health within Gladstone, including the harbour and spoil grounds.

Dr Stephen Wesche a biologist with Fisheries Queensland, said the most significant finding was evidence of fish healing from previous injuries.

"We caught barramundi in the Boyne, Calliope and Burnett Rivers with recovering lesions, there was clearly new skin and scales growing over the lesions," Dr Wesche said.

The advanced stage of healing

on some of the fish indicates the injuries occurred prior to 2012.

This evidence of healing is great news for local fish populations, as it points to the resilience of the fish and that their previous ill health is being overcome.

"It is particularly encouraging to see this healing continue during winter, which can be a tougher season for fish such as barramundi" said Dr. Wesche.

Of the 93 barramundi observed, none had Neobenedenia parasites, eye problems or ulcerative lesions."

Dr Wesche said there were also no significant signs of ill health observed with other fish species, including grinner, Australian threadfin and Castelnau's herring.

"Both within Gladstone and at the reference sites in the Fitzroy River and Bundaberg, the fish were in good condition," he said.

Recorded observations were made from 273 banana prawns, and they were all considered to be in good condition except for three with shell erosion from Gladstone and the Fitzroy River, and three with a parasite on the gills from Bundaberg and the Fitzroy River.

Mud crab sampling also continues to observe a very low prevalence of shell abnormalities.

The final sampling trip will be in September, which will then give a full 12 months of data to assess seasonal influences on fish health.

**Continued from page 1**

The Fisheries Management Act 1991 and Regulations allow for a range of enforcement measures. These measures depend on the severity of the offence and include fines up to \$55,000 for an individual or \$275,000 for a corporation and forfeiture of vessel, catch and fishing equipment.

Seafish Tasmania has also been busy trying to win the hearts and minds of Australians. Their website is a treasure trove of information supporting their case.

The Margiris is being operated by a joint venture between Seafish Tasmania and Seafish Tasmania Pelagic, a fully owned subsidiary of Parlevliet & Van der Plas BV, which is a long established Dutch fishing company owned by the Parlevliet and the Van der Plas families.

Seafish Tasmania is based in Triabunna, Tasmania and has operated purse seiners and mid-water trawlers in the Small Pelagic Fishery catching jack mackerel and red bait. In 2012, Seafish Tasmania was assigned 17,800 tonnes of catch quotas by the Australian Fisheries Management Authority under the Small Pelagic Fishery Statutory Management Plan.

The company has also included Scientific opinion to bolster its position.

Bob Kearney, Emeritus Professor of Fisheries Management at the University of Canberra, interviewed on ABC radio on 10 July 2012 on the impacts of fishing by the Margiris on the jack mackerel fish stock said "This is a species that is extremely abundant by Australian standards. I would be really surprised if a catch of a 100,000 tonnes did any harm to the species and even if it did, it would recover very quickly if that catch was reined in."

In a joint statement in February this year Professor Kearney and Dr. Ray Hilborn wrote that "Australian seafood consumers are being misled by prophets of doom and gloom".

Dr. James Findlay, CEO of the Australian Fisheries Management Authority, interviewed on ABC radio on 20 June 2012, states that there is a rigorous scientific process to set the Total Allowable Catch levels in the fishery.

Dr. Keith Sainsbury of the Institute of Marine and Antarctic Studies, recently wrote an article entitled "Scientific Opinion on matters related to the management and sustainability of the Commonwealth Small Pelagic Fishery". In this article he states that "I have no doubt that this fishery is an example of world's best practice and it meets or exceeds the most rigorous scientific requirements for an ecologically sustainable fishery on forage fish".

The Independent Member for Denison, Andrew Wilkie, has condemned the Prime Minister for pushing ahead with the registration of the super trawler despite a huge question mark over the legality of the ship's fishing quota.

In response to repeated questioning from Mr Wilkie today, Julia Gillard refused to commit to suspending the registration process for the Margiris until the Commonwealth Ombudsman has completed her enquiry into the legality of the fishing quota relevant to the vessel.

"The Australian Fisheries Management Authority has

admitted it didn't take the Fisheries Administration Act literally when it decided the quota relevant to the Margiris. "So here we have a quota that is illegal and not worth the paper it's written on", Mr Wilkie said.

The Melbourne Age reports that Labour backbencher Melissa Parke and Member for Freemantle, Western Australia, would move a motion in caucus when it meets to push a private members bill in Parliament to ban the Margiris.

The FV Margiris is 142 meters long and the second largest fishing boat built. It is a super trawler, an oversized fishing vessel factory that can stay at sea for months.

As the Margiris sailed into Port Lincoln, South Australia it was confronted by members of Greenpeace Australia Pacific. The activists were unable to prevent the ship from entering but made it abundantly clear that it was not welcomed in Australian waters or any waters for that matter.

Greenpeace through its website is encouraging people to send a message to Prime Minister Gillard supporting their demand of: "No super trawlers not here not anywhere".

In Melbourne over 300 recreational vessels from as far away as Portland converged on the West Gate Bridge for a protest 'boat tow'. After that the fishers gathered at the Altona boat ramp for a rally that organisers say was attended by 1200 angry recreational fishers and industry representatives.

**Tony Burke takes action: Page 5**

## IN BRIEF

### Uncertain future for crab fishers

Although the Northern Territory Department of Natural Resources has said that fishing can continue at Roper River, at present, crab fishers are worried about what will happen to them when the Limmen Marine Park is declared and a ban is placed on bait nets.

Crabs from the area are sent to Darwin and from there flown to Sydney and Melbourne for sale.

DPI Director of Fisheries Management Travis Dowling said the investigation had established dermatitis and chronic branchitis as the cause, not a viral infection.

Dermatitis is an inflammation of the skin while chronic branchitis is an inflammation of the gills.

## Lake Hume fish not infected

An investigation into sick redfin found in Lake Hume (Victoria) earlier this year has ruled out an infection as the cause of their condition.

Over the winter months, recreational anglers at Lake Hume reported a number of redfin in

their catches affected by a gill and skin condition.

As a result of these reports, an investigation was undertaken by the Victorian Department of Primary Industries, the Environment Protection Authority and CSIRO.

The daily recreational catch limit for abalone is five per person, while the Fisheries Act defines a catch of 100 or more abalone as a commercial quantity.

A four wheel drive twin cab utility, together with a mobile phone and assorted diving equipment, were seized.

Trafficking a commercial quantity of abalone is an indictable offence liable to a maximum ten years imprisonment or fine of more than \$150,000.

## Stiff penalties for abalone trafficking

Two NSW men have been charged with abalone trafficking after being found in possession of and allegedly taking a commercial quantity of abalone from the Point Hicks Marine National Park near Cann River in East Gippsland.

Officers searched the men's ve

hicle and found 276 shucked abalone, some of which were found to be below the minimum legal size of 12cm which applies in Eastern Victoria.

The daily recreational catch limit for abalone is five per person, while the Fisheries Act defines a catch of 100 or more abalone as a commercial quantity.

## South-West marine wildlife guide launched

The Western Australian Department of Environment and Conservation (DEC) has produced a Marine Wildlife of southern WA guide. The guide comes in two versions, a durable, waterproof publication designed for boaters to use when at sea and a paper version produced for schools and public education programs.

It covers the waters from Shark Bay Marine Park to the South

Australian border, including the newly-created Ngari Capes Marine Park, between Busselton and Augusta.

The Environment Minister Bill Marmion released the Marine wildlife of southern WA guide at Shoalwater Islands Marine Park in Rockingham. It provides information on key marine animals, including seals, whales, dolphins, turtles, penguins and some fish and waterbirds of conservation

significance.

The guide provides information to raise awareness of the region's marine values and wildlife, and on appropriate behaviour by boaters and fishers.

As well as identifying key marine species, the booklet also contains information on how to report marine animals in distress, and general information about marine parks and conservation issues.

## Century old maritime laws overhauled

Federal Parliament has passed historic new laws which regulate the safety of ships and seafarers.

The laws will ensure that shipping is conducted in a manner which protects Australia's precious marine environment.

The passing of the Navigation Bill 2012 and the Marine Safety (Domestic Commercial Vessel) National Law Bill 2012 also give effect to Australia's obligations under various International Maritime Organization conventions and establishes the Australian Maritime Safety Authority (AMSA) as the single national maritime regulator.

Shipping is a crucial part of the Australian transport system with almost all our imports and exports carried by ship.

The reforms are so important they represent the most significant overhaul of the regulation and management of Australia's maritime industry since 1912.

The 100 year old Navigation Act was first drafted by the Fisher Labor Government and a century later the task of modernising this legislation has been taken up by the current Labor Government.

The National Law Bill replaces eight existing federal, state and territory regulators with one

national marine safety regulator and a single national law, releasing manufacturers, operators and crews of commercial vessels from the current costly and confusing array of regulations.

The creation of a national system will lift safety standards, reduce red tape and provide better protections for our fragile marine environment from pollution and accidents.

In June this year, the Senate passed the Government's Stronger Shipping for a Stronger Economy reforms which cement Australia's standing as a shipping nation.

## Murray cod and Murray crayfish season closed from September to May 2013

The Department of Primary Industries (DPI) is reminding fishers that the Murray cod and Murray crayfish fishing season closed on Saturday, 1st September.

Fishing for Murray cod is closed every year from September 1st to November 30th to protect the species during the breeding season. Murray cod, are native to the Murray Darling River system, and grow up to 1.8 metres and over 100 kilograms.

"The three month fishing closure aims to protect this valued species during their breeding season" said DPI Inland Fisheries Manager, Cameron Westaway.

Mr Westaway said trout cod, a close relative of the Murray cod found in parts of the Murray and Murrumbidgee Rivers alongside Murray cod, is a threatened species totally protected all year round.

"The trout cod protection area on the Murray River between Yarrowonga Weir wall and Tocumwal Road bridge is also closed to all forms of fishing



Murray Cod can grow up to 1.8 metres and over 100 kilograms.

during the Murray cod closed season," he said.

Trout cod can be differentiated from Murray cod by their overhanging upper jaw, convex forehead and spotted markings.

DPI Fisheries Compliance Di-

rector, Glenn Tritton said that the Murray crayfish fishing season also closes on September 1 and would not reopen until 1st of May 2013.

"The annual Murray crayfish closure coincides with the dormant season of this iconic native species," Mr Tritton said.

"Murray crayfish are extremely slow growing so it is important that we limit the season to four months a year to protect them from overfishing.

"Our fishing laws are in place to protect, conserve and improve the State's fisheries resources for future generations.

Fisheries officers will be patrolling inland waters to ensure that fishers are adhering to both the Murray crayfish and Murray cod closures, and that other fishing rules are being followed."

A summary of the freshwater fishing rules can be found in the 2012 NSW Recreational Freshwater Fishing Guide, which is available online, at DPI offices.

## Tony Burke takes action

### Tough new environmental conditions imposed on super trawler

The Super trawler, FV Margiris, will need to adhere to stringent new conditions under national environment law in order to operate in Australian waters.

Environment Minister Tony Burke has intervened and imposed new conditions on the management regime for the small pelagic fishery that requires the operators to take all reasonable steps to ensure that listed threatened species, listed migratory species, cetaceans and listed marine species are not killed or injured as a result of trawling operations.

"My role as environment minister is to ensure that fisheries are managed in a way that protects Australia's biodiversity, particularly as they relate to specific listed species," he said.

This is the first time a trawler with a storage capacity of 2000 tonne or more is likely to operate in an Australian fishery and Mr. Burke thinks it is important to take a precautionary approach, one that proactively seeks to manage potential risks to wildlife.

The Minister wants to ensure that the environmental impact is no more than if the same quota was being fished by a smaller vessel.

"I am using my powers to amend accreditation of the



Federal Environment Minister Tony Burke

fishery in a way that ensures if the super trawler cannot adhere to the conditions it will be liable to prosecution under the EPBC Act.

"The conditions I have developed will require the super trawler to adopt world's-best practice methods to avoid listed species, particularly seals, dolphins and sea birds being killed or injured during its trawling operations," Mr Burke said.

The conditions are being imposed for an initial two week period to give the company that owns the super trawler an opportunity to comment on the conditions.

The conditions include: In the event of one or more

dolphin deaths as a result of mid-water trawl fishing activities the super trawler must suspend fishing, consult with an AFMA observer on board and review the effectiveness of mitigation measures and not recommence fishing within 50 nautical miles of the event.

In the event of three or more seal deaths in three consecutive shots or more than 10 seal deaths within a 24 hour period, the operator must suspend fishing, consult with an AFMA observer on board and review the effectiveness of mitigation measures and not recommence fishing within 50 nautical miles of the event.

Provisions to exclude the vessel from Australian sea lion hunting grounds; Provisions to require an on-board observer and underwater camera record of the by catch excluder device 24 hours a day; Provisions to require seal and seabird management plans and gear handling and net setting rules be in place before trawling begins. Provisions to require daily reporting on any incidents involving protected wildlife and regular reviews of the vessels response to such incidents. "My decision has been based on a rigorous assessment by my department of the potential environmental impact of a large mid-water trawl freezer vessel, such as the super trawler, entering the fishery," Mr Burke said.

# Hervey Bay Seafood Festival comes of age

“From a seafood festival to a community festival based on seafood”



Dignitaries and organisers on stage for the official opening of the 2012 festival can be seen, not in order of line up, Senator Boswell, Warren Truss MP and State MP's John McVeigh, Ted Sorensen, Anne Madden, Mark Robinson, Buchulla elder Aunty Joyce Smith, Elaine Lewthwaite & Michelle Fuchs. Photo: Fran Lawlor



The 200 seat long lunch “Tastes of the Bay” with chef Andrew Mirosh. Photo: Fran Lawlor

For the fourteenth year running thousands of seafood lovers from throughout south-east Queensland and interstate flocked to Hervey Bay for the annual “Hervey Bay Seafood Festival”.

The 2012 festival was again held in Fisherman's Park, on the water's edge, overlooking

Great Sandy Strait to Fraser Island.

The park was filled with families feasting on an array of the local wild catch in dishes such as garlic and coriander tiger prawns, traditional flake and chips, fishermen's baskets and the legendary Hervey Bay scallops in a pizza, on a stick and in garlic sauce.

One of the most popular features of this year's Festival was a long lunch, aptly named “Tastes of the Bay”.

The 200-seat shared-table long lunch included a four hour feast of prawns, scallops, Moreton Bay bugs, blue swimmer crabs, cuttlefish and fish such as whiting and trumpeter, all topped with Sirromet

wines.

The “Taste of the Bay” long lunch was the combined creation of Sirromet Winery's Executive Chef, Andrew Mirosh, the local seafood industry and hospitality students from Urangan State High School. It was so successful that organisers have already received booking enquiries

for next year's lunch.

Festival organiser Elaine Lewthwaite attributes the festival's success to an “army of tireless volunteers” and that “food-lovers these days want the ‘provenance story’ behind what they are eating: they want to know where the food has come from and who harvested it, and they certainly received

exactly that at the Hervey Bay Seafood Festival. They can meet the fishermen who caught it against a backdrop of the waters it came from. That is a very genuine experience, a ‘real’ experience, and something very, very special in these days of manufactured food and manufactured experiences.”

## Oyster frenzy at the Albert Park Hotel

*Oyster Bar & Grill*



Patrons were offered unlimited top quality oysters



Happy patrons enjoying oysters and wine



Phil Lamb from Spring Bay Mussels

From all accounts the “Oyster Frenzy #6” held at the Albert Park Hotel, Melbourne, which coincided with the conclusion of the prime oyster season, was as successful as the previous one held in July of this year.

The July event “Oyster Frenzy #5” surpassed all expectations. The event attracted over three hundred guests who in three hours consumed eleven thousand six hundred and seventy oysters, surpassing the previous record by two and a half thousand oysters.

The number of guests who attended the event was approximately 300 and the number oysters consumed was ten thousand and four hundred.

All oysters were shucked on the spot.

There were a number of canapés served and mussels was one of them. Phil Lamb of Spring Bay Seafoods served guests with his oysters and described the event as “a good promo, very popular; and yes a frenzy”.

The night included unlimited oysters, a selection of seafood canapés, a glass of Laurent Perrier on arrival as well as Jansz, wine, boutique beer and soft drink served throughout the evening.

The “100 Club” This was conceived by two eager punters at Oyster Frenzy #5, who managed to eat in excess of 100

oysters. Several more people have now been inducted into the 100 Club following Oyster Frenzy # 6. The number of oysters consumed by the three new members are 107, 103 and 101.

The oysters came from:  
♥ Moulting Bay, St Helen's, Tasmania,  
♥ Kumamoto, Coffin Bay, South Australia,  
♥ Port Douglas, South Australia,  
♥ Smoky Bay, South Australia,  
♥ Claire de Lune, Bateman's Bay, New South Wales and  
♥ Pambula Lakes, New South Wales

Oyster Frenzy is held twice a year during winter. The next will be in June/July 2013.

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## Rich in fish stocks

The five uninhabited islands and three barren rocks, 120 miles north-east of Taiwan, are known to the Japanese as the Senkaku Reto and to the Chinese they are the Diaoyu Islands.

Last month, at the sixtyseventh anniversary of Japan's surrender in World War II, a group of Chinese activists attempted to plant the Chinese flag on them to symbolize Chinese ownership. They were swiftly dealt with by the Japanese who claim that the activists illegally

entered Japanese territory and transferred them to Okinawa.

Not to be outdone, members of the Japanese nationalist organisation Gambare Nippon swam to the islands from a protest flotilla and planted the Japanese flag on them.

The Japanese claim that its territory, is based on Japanese type dwellings found on the islands.

Around 1900 the Japanese constructed a Bonito process-

ing plant on them employing over two hundred workers. The plant operated until 1940 when the business failed. Since then, some say, the islands have been uninhabited yet Japanese fishermen say that is not so. They have used the islands to process bonito and to plant vegetable gardens.

The waters around the islands are rich in fish stocks, a vital food source. In addition, the islands are rich in other raw materials and are a significant shipping lane in the South China Sea.

## Danish blue fish campaign

In a first of its kind worldwide, Denmark's three largest supermarkets, Coop, Dansk Supermarked and Super Gros, are turning their attention to certified sustainable seafood.

The three competing giants have joined forces to promote sustainable seafood to their consumers. This will help increase shopper awareness and enable them to make a sustainable choice when buying seafood.

ketplace and there are over 500 MSC labelled products for Danish consumers to choose from."

Mr. Nicholas Guichoux, the European Director of the Marine Stewardship Council said



The blue fish campaign

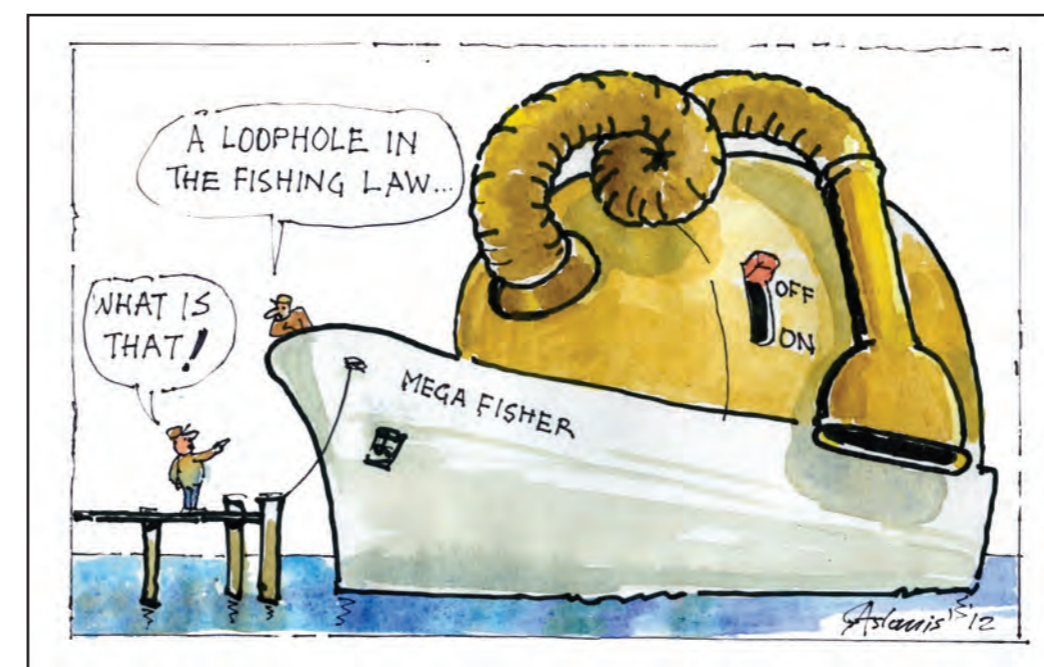
"This is a truly amazing demonstration of support for sustainable seafood".

Consumers across the country will be bombarded by the bla

fisk (blue fish) campaign as they visit supermarkets, browse through consumer magazines (reaching more than 2.7 million people), look at high impact point-of-sale materials, outdoor ads and online campaigns.

There is also significant support from Danish waters, and the Danish Fishermen's Producer Organization (DFPO) which represents 1029 commercial fishing vessels from ports all over Denmark.

Three-quarters of the Danish fisheries are already certified to the MSC environmental standard for sustainable and well-managed fisheries.



Cartoon: Con Aslanis



## PESCE ALLA PIZZAIOLA (Fish Braise Cooked Pizzaiola Style)

If you cook something “alla pizzaiola” it will have tomatoes, garlic, chillies, anchovies and parsley. This mixed fish braise is very easy to cook and although the recipe may appear to have too much garlic and chillies, the flavours meld into a mild, sweet flavoured sauce with subtle tastes. The anchovies add another layer of taste and do not overwhelm the

flavours of this dish. However, if you do not like them, leave them out or, for a milder taste, use white anchovies (called boquerones, from Spain). You can also vary the amounts of shellfish and fish to suit your tastes. The last time I made this dish I used only fish fillets. Serve the dish with bread to mop up the liquid in the braise.

### INGREDIENTS

- 300g fillets of firm white-fleshed fish
- 200g squid, cut into rings
- 200g mussels, scrubbed and de-bearded
- 100g cockles
- 100g prawns
- 1 whole bulb of garlic, very finely chopped
- 3-5 red chillies (remove the seeds), very finely chopped
- salt to taste
- ½ cup extra virgin olive oil
- 300g red tomatoes, peeled and chopped into small pieces (or use tinned)
- anchovies to taste, (I used 4)
- ¾ cup white wine
- ½ cup chopped parsley; also use some to sprinkle onto the finished dish

### PROCESSES

Cut fish fillets into serving size pieces. Pat the fish dry, rub with a little salt and pan-fry them in a large frying pan with a little of the oil. Remove them and set aside. Pan fry the squid rings in the same pan and set aside. Heat the rest of the oil and over medium heat sauté the garlic and chilli until the garlic begins to soften, with cooking, these ingredients will disappear in the sauce. Leave some of the seeds in the chillies if you like hot food.

Stir in chopped anchovies until they dissolve. Add the wine and evaporate for 2-3 minutes. Add the tomatoes, parsley, a little salt and cook

the sauce until it is reduced. (Remember that the anchovies will be salty and that the mussels and cockles will also release their salty liquid). Place the mussels, cockles and prawns into the sauce, cover and cook until the mussels and cockles have opened. The prawns will cook at the same time as the mussels. Add the fish and squid to the pan and gently press them into the sauce ensuring that the sauce covers them and heat through. Check that the fish is cooked to your liking.

Spoon the fish braise onto plates and serve with some crusty bread (fresh or toasted).



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

