

Fishcare secures funding

The future of volunteer group Fishcare Victoria has been secured thanks to ongoing funding allocated by the Victorian Coalition Government.

Minister for Agriculture and Food Security Peter Walsh said \$200,000 per year would be provided to the group from the sale of recreational fishing licenses, so it could continue its valuable work educating the community about sustainable recreational fishing practices.

Fishcare Victoria distributes educational material, visits schools and angling clubs, offers assistance to recreational fishers and collects important recreational fish catch data.

Previously, fishcare had

been allocated funding from recreational fishing license funds on an annual basis and could never be sure exactly how much money they would have.

“This ongoing funding gives Fishcare certainty each year and allows the group to plan ahead with its different projects” said Mr. Walsh

Over the last three years, Fishcare Victoria has run more than 1,000 ‘Fish Right’ workshops for junior anglers and sand plays an important role in habitat restoration.

Fishcare was established in 1995 based on a Western Australian model, which has since been adopted in various forms in South Australia, New South Wales and Tasmania.



Eating fresh and succulent seafood is always enjoyable. While most of us are fast asleep, the staff at Ash Bros in Melbourne do their very best to make sure that we are able to access the seafood which we desire.

Fisheries resource sharing framework for the Northern Territory

A draft framework developed to ensure the Northern Territory’s fish resources are shared in a manner that delivers optimal benefits to the Territory, has been released for public comment.

“The new framework will allow evidence-based analysis to be

used to resolve fishery access and allocation issues between aboriginal, commercial, fishing tour operators and recreational users of the resource”, said Mr Westra van Holthe the Minister for Primary Industry and Fisheries.

The new framework involves setting a sustainable harvest

(catch) level for each fishery, determining the appropriate proportional allocation between each user group, and then managing each group’s catch within their allocation.

It aims to provide all users of the resource with greater security around access to, use of the Territory’s fishery resources and

provide more certainty for business investment.

The draft framework was developed by a taskforce with representatives from the NT Seafood Council, Amateur Fishermen’s Association of the Northern Territory, Northern Land Council and the NT Guided Fishing Industry Association.

SEAFOOD NEWS

SERVING THE AUSTRALIAN SEAFOOD INDUSTRY

September 2013 Volume 11 No 8 ISSN 1834 4399 PO Box 75, Preston, Vic. 3072, Australia Tel/Fax: (613) 9480 1261 Email: info@seafoodnews.com.au www.seafoodnews.com.au

Barnaby Joyce

Minister for Agriculture, Fisheries and Forestry:



Mr. Barnaby Joyce Minister for Agriculture, Fisheries and Forestry.

The new Lower House National Party representative Barnaby Joyce is the new Minister for Fisheries.

Mr. Joyce, Deputy Leader of the National Party and a former Senator from Queensland, moved to the Lower House by contesting the seat of New England vacated by the retiring Independent Tony

Windsor.

Mr. Joyce is an outspoken critic of foreign investment in Australia with his latest broadside aimed at Indonesia’s plan to purchase a million hectares of grazing land in Northern Australia.

He is known for being a highly independent member of his party, having crossed

the floor nineteen times under the Howard coalition government.

Mr. Joyce was born in Tamworth NSW and is one of six children from a sheep and cattle farming family. He is married and has four daughters.

He holds a degree in Commerce from the University of New England.

South Korea bans Japanese fish

It was reported in The Washington Post recently that South Korea has banned imports of all fish from a 1000 kilometer coastal strip which is near Japan’s still leaking Fukushima No. 1 nuclear plant.

The decision to ban the fish was taken due to “sharply increased” public concern about seafood in Japan.

In addition South Korea’s Ministry of Oceans has criticised Japan for failing to provide clear information about

the condition of the plant.

Japan however, insists that its seafood was safe and subject to stringent international controls. Contamination they say is limited to an area of only several hundred meters around the plant.

Seeing Change: A photographic story of the Abrolhos

Seeing Change is the title of a community led photographic exhibition currently open at the Fremantle Maritime Museum in W A.

The photographs were taken by Abrolhos fishers and is their community’s experience of environment and social change.

The rock lobster fishery is the main fishery at the Abrolhos and started at the islands in the 1880s. Many of the families have fished at the Abrolhos for generations and strong Fishers have a very



sense of identity with the industry and a strong sense of place at the Abrolhos.

This exhibition focuses on the many environmental and social

changes that have occurred over the last five to ten years in the rock lobster industry and the island communities

The project initiated by Curtin

University researcher Jenny Shaw with the WA Marine Science Institution to encourage a greater interest in regional climate change science using Photovoice; a technique that gives participants a voice through the lens of a camera.

Photovoice is an inclusive, interesting and fun way of enabling a community to consider, document and comment on issues where individuals within a community may have different viewpoints.

The exhibition will run from the 7th Sept. to the 24th of Nov.

Αφροδίτη Τρουπιώτη
Δικηγόρος Ελλάδας
G Zindilis Lawyers

Με πείρα και διαρκή παρουσία 26 χρόνων στα Ελληνικά Δικαστήρια και Δημόσιες Υπηρεσίες αναλαμβάνουμε όλες τις νομικές υποθέσεις στην Ελλάδα.

Αποδοχές Κληρονομιών-Πληρεξούσια-Διαθήκες-Γονικές Παροχές
Κτηματολόγιο-ΕΦ-Αγοραπωλησίες Ακινήτων-Διαχείριση Ακινήτων
Μισθώσεις-Ελληνικά Διαβατήρια-Δικαστικές Υποθέσεις-Φορολογικά

Τηλέφωνο: 0418 585 095
Email: afrot@ yahoo.gr

Διεύθυνση: 338 Danks street, Middlepark, VIC 3206

Australian Registered Foreign (Greek) Lawyer
entitled to practise Greek Law only

MISSED AN ISSUE?

Read us on the Internet
www.seafoodnews.com.au

Sicilian SEAFOOD COOKING
MARISA RANJOLO WILKINS

SPECIAL OFFER

Cook and enjoy seafood the Sicilian way, with authentic recipes by Marisa Ranjolo Wilkins. For this special offer contact Seafood News at: info@seafoodnews.com.au

\$22
PLUS POSTAGE & HANDLING

VICTORIAN SCALLOP ASSOCIATION

Is calling on all holders of State and Commonwealth scallop licences to contact one of the following:

Steve Melissaki:
0418 144 173

Andrew Zapati:
0429 866 509

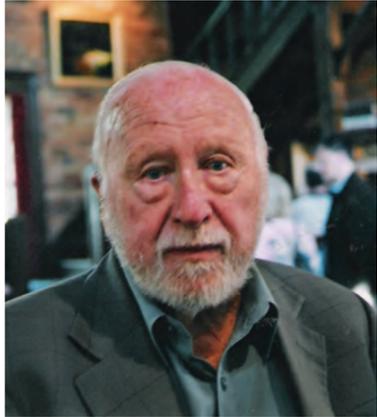
Chris Melas:
0438 313 990

Ronald Fraser McLaughlin 1917 - 2013

A life well lived

Ronald Fraser McLaughlin was born at Randwick, on 16 July 1917. Shortly after Ron's birth, his parents Anita and Roy moved to Adelaide where Roy was a Manager with General Motors.

With his two brothers and two sisters Ron was educated in Adelaide. Eventually the McLaughlin family moved to Melbourne where Roy took up another position and the family settled in Hampton.



Ronald Fraser McLaughlin
1917 - 2013

Speaking at his father's funeral, his eldest son Malcolm said that Ron started working for his Grandfather in an import/export business which continued until the outbreak of the Second World War. Ron then joined the Royal Australian Navy and after the war he was discharged from the navy for medical reasons.

In 1942 Ron met and married Doris Brown at St Kilda and they

settled in Riversdale Road, Camberwell, where a daughter Nanette and son Malcolm were born.

Ron started an import and export company called Malcolm Fraser and Company. This business necessitated that he travelled a lot in south-east Asia and China

when such overseas visits were rare contacts for Australians.

He switched businesses and became a ship's provider and chandler with a partner Thor Paulson. In late 1949 the

business was not doing well and Ron bought a property in Olinda where he and Doris decided to try their hand at farming. They grew flowers and chickens, ducks and pigs - and times were very tough. He could not make the farm pay so he had to travel to Melbourne daily for employment which was a long trip and difficult in those days. Doris and the children were engaged in a lot of work on the

farm. He worked at Victor Leggo and Co in canned vegetables, Wilton King and Company selling spices, and then as Sales Manager for the Ballarat Brewery.

When he started working as Sales Manager for Safcol, Ron was responsible for bringing their canned tuna products into the Melbourne Wholesale Fish Market. This began his involvement with the fishing industry - the industry he loved and was never far from again.

In 1957 Ron sold the farm and moved to Beaumaris where the family was increased with the birth of two more sons - Stuart and Roger.

Ron then reopened the ship's providoring business with an office in Port Melbourne.

In 1962, with the help of Captain Gerry Haines, he purchased H Dustings and Sons stall in the Melbourne Wholesale Fish Market with his son Malcolm and Charlie Sheldrake running it.

In 1965 he left the providoring business to concentrate on the fishmarket business. Fishing bait became a major part of the business and in 1967 took over Russell's Bait Supply. Together with bait, fishing tackle was also sold and the business grew quickly.

By 1974 Stuart joined the business and in 1975 his brother Len also joined in the bait and tackle section.

By the late 1980's the businesses employed approximately 90 people and was a major exporter with three factories catering to the fish industry and two warehouses as suppliers of bait and tackle.

Ron believed that Education was vital. Although Ron never finished his formal education he firmly believed in it and sac-

rificed himself to give his family the best education that he could.

He expected his family to work hard and do well, with a devotion to what he saw as duty.

To those outside the family he was also very generous, and never turned anyone away who needed help. It could always be said about him that 'if he could, he would always 'lend a hand'.

Many of his employees would attest to his sense of humour in the workplace.

He loved horses and horse-racing, but he was not a gambler, he truly loved the animals and the sport. He enjoyed breeding birds, gardening and growing things and was very good at it. His backyard was always full of vegetables and flowers with a passion for orchids.

He had a life long interest in stamp collecting and loved collecting anything he considered to be "rare".

He loved the country life and would often go rabbiting and fishing. He was a keen sailor, but his busy life and work did not allow him to pursue this. With his partner of 25 years, Judy Sheldrake, art became an interest in his later life.

He had a great love of all things oriental and in the early 1970's he was in the first Australian trade mission to the People's Republic of China. that stemmed from his early days spent there.

Ron was an honest, hard working and successful man who practised what he believed in and stood up for those beliefs.

He was born at the end of the Great War, lived through the depression and the Second World War, not any easy life, but a life well lived.

Investing in reputation

The Tasmanian Government is investing an extra \$500,000 this year into the State's shellfish quality assurance program to strengthen the State's reputation as a producer of premium quality seafood.

Funding for the Tasmanian Shellfish Quality Assurance Program (TSQAP) is aimed at improving the current monitoring and testing regime and also to extend its surveillance into the State's wild fisheries.

The Minister for Primary Industries and Water, Bryan Green, said it was vital to maintain confidence in the quality of seafood and ongoing access to national and international mar-

kets. The industry also recognises the need for the upgrade.

"TSQAP's role is to protect the health of shellfish consumers by assessing the risk of contamination by pathogenic bacteria and viruses, biotoxins and chemicals in growing locations."

"It also controls the harvesting of shellfish in accordance with the assessed risk and protects shellfish from contamination after harvesting" said Mr. Green.

TSQAP is jointly funded with industry. The additional assistance takes the Government's contribution to the program to about \$600,000.

300 at 'Catch-up'

Over 300 delegates from New Zealand, Fiji, SA, Tas, Qld, NSW, and WA. attended the New South Wales Oyster Conference 'Catch-up' and Tradeshow 2013 - Catch Stats.

The two day event was supported by six key sponsors and twenty Trade/Government exhibitors. In addition thirty two

speakers presented papers, local chefs prepared oysters in numerous combinations and awards were presented for outstanding service to the industry.

A three drop pearl pendant was the door prize while an auction raised \$6825 for the industry with \$1004 being donated to the NSW Aquaculture Research Advisory Committee.



ASH BROS
0413 758 875
Email: con@ashbros.com.au
Fresh sustainable seafood

Marisa's Recipes
www.allthingsicilianandmore.blogspot.com

PASTA CON TONNO E PISELLI (Pasta with tuna and peas)

After a big gap, Albacore tuna is available again in one stall at the Queen Victoria market. This tuna is of a sustainable species. It is a lean fish, and can be quite dry if served without a sauce. Tuna and peas is a very common combination for Italians and I added white wine for the braising liquid.

You can buy albacore tuna cut as a fillet or as slices from the centre of the fish - this cut will include the spinal bones and if you are braising the fish the

bones will contribute to the taste. The bones can then be easily removed at the time of serving. If the round of tuna has the skin still on, either cut around it and remove it or make sure that you make splits in it to stop it curling. I remove the skin because often there are still some scales attached and this can spoil your dish.

I had some caper berries in my fridge so I used those as well.

These are optional.

INGREDIENTS

3 slices of albacore tuna (about 700 g) or fillet cut into largish pieces, 1 onion, 400g of shelled peas, 1/2 cup of extra virgin olive oil, salt and pepper, 2-3 fresh bay leaves, 1 cup of white dry wine 6-12 caper berries (optional), 500 g pasta, short shapes (as a first course but use 600g for a main course)

PROCESSES

Saute the chopped onion lightly in the oil on low heat. Add the tuna and seal on both sides. Add seasoning, bay leaves, caper berries, wine and peas. Cover and simmer for 15-20 minutes. Leave in pan while you cook the pasta.

Cook the pasta in boiling water. Drain. Remove the central bones from the tuna (if there are any) and return them to the pan. Dress the pasta and serve. Unlike the rest of Italy, Sicilians include grated cheese with fish.

This is optional.
For 6 people



Sicilian SEAFOOD COOKING
MARISA PANIOTO WILKINS

IMPORTANT NOTICE TO ALL ADVERTISERS

The Trade Practices Act 1974 provides that advertised prices for goods and services which attract GST should be GST inclusive. Prices should not be quoted as being 'excluding GST' or 'plus GST' or by the use of words or phrases conveying similar meaning. Readers are entitled to expect that the advertised prices are the actual prices at which they can purchase the particular goods and services. Seafood News will not knowingly accept for publication any advertisement which may be in breach of the Trade Practices Act 1974 or any other relevant law.

The publisher of Seafood News takes all care in its technical production, but no responsibility on opinions expressed in it by its editor, publisher or contributors. The publishers will not be held liable for any loss, damage or expenses incurred by any persons or organisations relying on the information published in Seafood News. No material appearing in this publication may be reproduced without the prior written permission of the editor. Seafood News is edited and published by A. Argyropoulos. Contributors: Con Aslanis, Roy Palmer. All contributors have no claim to ownership of Seafood News, or financial rewards from it.



Dinos Toumazos
(61) 423 588 611

PO Box 14517
Melbourne MC 8001

dinos@toumazos.com
www.agora-dialogue.com