

DO CO OF FE S

NEW ZEALAND

10

Coast photographer
captures bar drama

14

Fishing by flying fox

21

Conference special,
16 pages of reports
and pictures



"catch fish...not cables"

There are a number of international submarine cables which come ashore in the Auckland area. These cables supply international communications for both New Zealand and Australia to the rest of the world.

New Zealand is a very isolated nation and as such is extremely reliant upon global communication via submarine cables. Here in New Zealand over 97% of all international communication is carried via submarine fibre optic cables. These cables are a key component of New Zealand's infrastructure and play a significant role in our everyday lives, the general economy and future growth of New Zealand.

These cables are laid in three submarine cable corridors in the greater Auckland area where anchoring and fishing is prohibited under the Submarine Cables & Pipelines Protection Act.

These areas are:

- **Muriwai Beach** out to the 12 mile territorial limit where both anchoring and fishing is prohibited.
- **Scott Point to Island Bay** in the upper Waitemata Harbour where anchoring is prohibited.
- **Takapuna Beach** this runs from Takapuna Beach in the south to just north of the Hen & Chicken Island (opposite Taiharuru Head) where anchoring and fishing is prohibited.

Note: These protected areas are monitored by sea and air patrols.



To download Spark Undersea Cable Awareness Charts visit:
boaties.co.nz/useful-info/cables-underwater.html

What should you do?

- If you are going into any of these areas, be sure to check your marine charts and/or GPS plotter so you know the exact locations of the prohibited zones. The relevant charts are NZ53, NZ5322, NZ532, NZ522, NZ52, NZ42 and NZ43. The symbols used to mark the zones are detailed in Figure 1.
- If you suspect you have snagged your anchor or fishing gear on a submarine cable in one of these areas, don't try to free it. Note your position, abandon your gear, then call 0800 782 627.

What happens outside the prohibited areas?

These cables are covered by the Submarine Cables and Pipelines Protection Act regardless of whether they are inside or outside a prohibited area. Beyond the confines of the "anchoring and fishing prohibited" areas, the cables are clearly marked on the appropriate marine charts.

Considering possible positioning inaccuracies and repaired cable section deviations, fishermen are advised to keep a minimum distance of one nautical mile from either side of charted cables.

Note this number:

For any queries regarding submarine cables call: **0800 782 627**

Symbols Relating To Submarine Cables

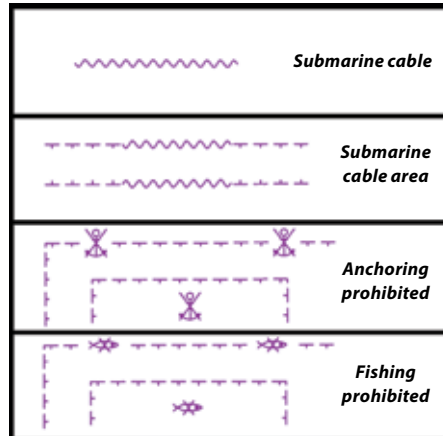


Figure 1.

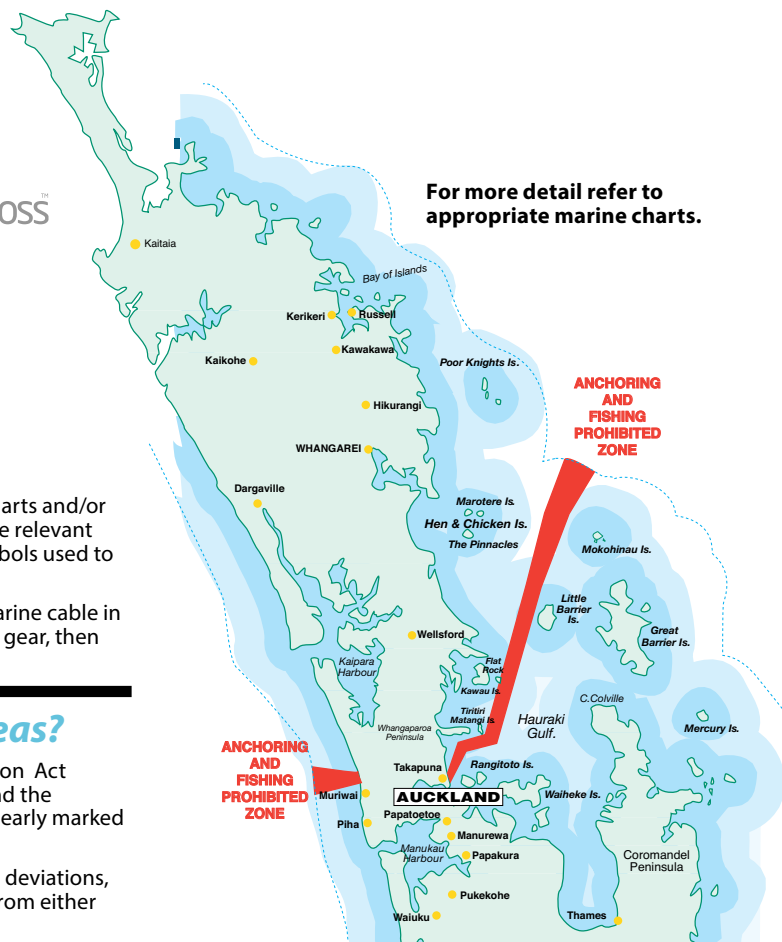
These are some of the penalties

- A maximum fine of \$20,000 for a non-commercial vessel.
- A maximum fine of \$10,000
- A maximum fine of \$250,000 for damaging a submarine cable.

Additional to the fine for damage, the cable owners would inevitably pursue the recover of costs associated with repairs, this could be up to \$750,000 plus a day; a typical repair can take up to two weeks (around \$10 million).

Be Aware

These International submarine cables carry up to 10,000 volts to power the system repeaters along the cable.



For more detail refer to appropriate marine charts.



Regulars

- 19** **Standards:** Three themes at Technical Day
- 14** **Salt of the ocean:** Flying fox brings fortune and fame
- 06** **Event:** Flowers and sweets at fleet blessing
- 36** **Recipe:** Green pea blinis with lobster
- 38** **Nuts and bolts:** Digital logbook launched



Feature

- 10** **Cover feature:** Risky business at the bar



Conference special

- 21** Minister makes his own promise
- 22** Seafood NZ chair's new report card
- 31** Seafood stars honoured
- 34** Cocktail party pictures



Cover photo: Greymouth photographer Bob McAuliffe shot the *Robert H* as it crossed the Greymouth bar heading home. "It appeared to be almost on its side but carried on and came into port with no problem," he said. McAuliffe is the subject of this issue's cover feature.

EDITORIALS

Published by Seafood New Zealand Ltd.

Postal Address:

PO Box 297
Wellington 6140
New Zealand

Physical Address:

Level 6
Eagle Technology House
135 Victoria Street
Wellington 6011
Phone: +64 (0)4 385 4005
www.seafoodnewzealand.org.nz



Editorial enquiries:

Email: editor@seafood.org.nz

Advertising enquiries:

Karen Olver
Phone: +64 (0)4 802 1513
advertising@seafood.org.nz

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In this issue

Last year Seafood New Zealand executive chair Craig Ellison issued an uncompromising report card on our industry, promising to come back with an update at this year's Seafood Industry Conference.

True to his word, Ellison revisited his gradings, ranking them against the Code of Conduct which has been promoted and generally welcomed by the fishing community around the country. The grades, and his reasons for them, make interesting reading and form a central part of our comprehensive conference coverage, which also includes reports on the major speeches from what proved to be an absorbing and enlightening gathering at Te Papa in Wellington. "We've improved our game, told our story, and done well for New Zealand," Ellison says. He's lifted his overall grading from B- to B, but makes it clear that while there's been good progress, plenty of challenges remain. It's a message echoed in other speeches at what was a positive, forward-looking conference.

There's a lot to digest from that section in this issue, but most readers will no doubt be first drawn to the dramatic pictures taken by Greymouth photographer Bob McAuliffe – and his explanation of why and how he takes them. McAuliffe's images are a powerful demonstration of what fishermen in his patch must tackle to earn their living, and to supply the fish that Kiwis take for granted in the shops.

The South Island's West Coast is also a prominent part of Chris Carey's Salt of the Ocean feature on Barry Wyber, the now-retired fisherman who gained fame through the flying fox he used to launch and retrieve his boat and which figured in a memorable TV commercial.

In contrast, we've also visited two brand-new toothfish vessels that have been in Nelson getting ready for the summer season that will take them to the Ross Sea. They're more examples of the way improved design and technological advances are transforming an industry that, in spite of all the change, will always test the men and women who go to sea.

Tim Pankhurst
Chief Executive

Longliners making Nelson home

Bill Moore

Two new toothfish longliners have been drawing admiring glances at Port Nelson as they are readied for their short but lucrative fishing season.



The two new longliners side-by-side at Port Nelson.

Nordic Prince and *Argos Georgia* have been rafted up at the port's layup berth since late July, having completed just one trip each since being built in a Turkish shipyard.

A third longliner, *Argos Froyanes*, will join them while all three are worked on by Nelson's Aimex Service Group and other contractors before they set off for Antarctica's Ross Sea toothfish grounds on November 12, provisioning at Lyttelton as their first stop.

Fishing begins on December 1 and could last three months, although the Olympic fishery's "first come, first served" combined quota was reached by the end of December last year, shutting down the tightly-monitored season.

Their only other trip of the season is to South Georgia in the southern Atlantic, set down for 45 days. They tie up for the rest of the year.

All three vessels are owned by

Norwegian-British partnership *Argos Froyanes Ltd*.

Argos marine superintendent Bryce Morgan said using Nelson for the maintenance work was going very well.

"The Norwegians are super-impressed with Nelson," he said.

The two new 54 metre vessels, worth around \$NZ37 million each, were christened on March 9 this year. Their ultra-modern setup includes 30 cameras on each monitoring all areas and accessible from the bridge. They can steam at more than 15 knots and will make the journey to the Antarctica's Ross Sea in eight days.

Each boat carries a crew of 24 Kiwis, Russians and South Americans, plus two observers. There is a high standard of accommodation including a gym and sauna, a smoking room and even an electric mock-wood fire in the crew salon.

They carry 60 tonnes of squid

bait each and set thousands of hooks on 1.5km longlines, with the fish brought on board through a moon pool in the centre of the vessel. One in five toothfish caught in the Ross Sea is tagged and released.

Morgan said South Georgia was fished under British Government licence with individual quota. The Olympic system in the Ross Sea meant it was "a big drag race" to catch the best share possible of the overall total before it is reached and the fishery closes.

"It's partly the luck of the draw, but also up to the skipper," he said. "If you're half a day late, all the hot spots are taken."

Pacific Networks Ltd owner Alec Woods, who organised a tour of the *Argos Georgia* for tutors from the Maritime Institute of New Zealand, said it was a great opportunity to learn more about the environment students worked in.

Woods said the boat was "stunning".

"It's a challenging area to fish in and it's demanding – but they've got the best facilities I've ever seen for everyone, from the captain to the galley to the observers to the factory hands."



Bryce Morgan

Fleet blessing draws big crowd

Fisherman Barry Wells, lost at sea in 1999, was a focus of the 18th annual Blessing of the Fleet in Nelson, remembered with flowers and his favourite confectionary, chocolate fish.

Wells went missing from the family trawler *Marina* while en route to a family gathering in the Marlborough Sounds. He had been alone on board and despite extensive searches his body has never been found.

His stepdaughter Amanda Cuff and seven-year-old granddaughter Ella Cuff honoured his memory with the flowers and sweets, dropping them into the sea while the large crowd stood for a minute's silence.

Afterwards Amanda Cuff said the annual ceremony was important to the wider Wells family and seeing the community support meant a lot to all the fishermen and their families.

"It's a beautiful event," she said.



Amanda and Ella Cuff were there to remember Barry Wells, lost at sea in 1999.



With the *Amaltal Apollo* in the background, the blessing begins.

Her stepfather had operated a small inshore boat to provide for his family, she said.

"He just didn't come home. It's been 19 years and I still really miss him."

The blessing is usually held earlier in the year to mark the beginning of the hoki season but was postponed owing to storm damage on the waterfront, and took place with a backdrop of snow-capped mountains.

There was a range of inshore trawlers and pleasure craft in the fleet, with the deepsea sector represented by the *Amaltal Apollo*, which came through the Cut into the harbour right on time, to be soon joined by the larger *Amaltal Enterprise*.

The blessing and wreath-laying are sombre, but the ceremony, preceded by a fireworks display the previous night, also has a festive side. The Motueka Brass Band played, a choir from Nelson College for Girls sang, and there was the regular fresh fish auction at the end of the day.

Port Nelson Ltd's two tugs put on an impressive display of their manoeuvrability and the Nelson Marlborough Rescue Helicopter crew wonched a "patient" from the deck of a trawler.

With fishing and aquaculture companies offering their support, fish and chips were on sale at \$3 a pop from a Nelson Rotary stall. Salmon cakes and mussels were also being snapped up at ridiculously low prices.

Organiser and Seafarers' Memorial Trust spokesman Mike Smith said the event had won a place on the calendar and in people's hearts.

"The sea and fishing are such an integral part of our Nelson community," he said. "It's a colourful ceremony in a beautiful location, and is truly valued by families. The bodies of fishermen lost at sea are often not found and this event is an occasion where next of kin and the wider community can remember them when there is no grave to visit."



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Netting a solution for seabirds

Lesley Hamilton

A solution is being sought to reduce the risk of seabirds becoming caught in trawl nets.

Southern Seabird Solutions Trust along with the Deepwater Group, Sealord Group, and the Department of Conservation have come together to see if anyone in the industry, or elsewhere, might have answers.

The interactions with seabirds through warp strike, particularly with deepwater vessels over 28 metres, led to government regulations requiring seabird scaring devices such as tori lines or bafflers.

The industry also introduced programmes to reduce or manage fish waste that was attracting seabirds, bringing a significant decline in warp strikes.

Attention has now focussed on an increase in captures of seabirds in the trawl net itself. Government observer reports showed an apparent change in seabird habits. From 2005 to 2010, 80 percent of albatross deaths were by warp strike and 20 percent net-caught. However those figures have switched. Now only 10 percent of seabird captures are by warp strike, with 90 percent net-caught.

Deepwater Group spokesman Richard Wells said the birds affected seemed to be smaller albatross species (mollymawks) and diving birds such as white-chinned petrels and sooty shearwaters.

"The vessels where this is a problem are factory processor stern trawlers, 45 -105 metres in length, most of which have on-board fishmeal plants. The vessels that do not have a fishmeal plant have mincers for fish waste and all of them batch the waste to avoid a continuous discharge," Wells said.

"Maybe it is just a case of more efficient offal control that has resulted in the birds targeting the net instead but, whatever the reason, we need to find a way to prevent it happening."

He said the captures were mostly in trawls during spring and summer on the Chatham Rise and in the Southern Ocean when seabird abundance, fishing activity in those areas and daylight hours were greatest.

Wells said, as well as strict offal control other measures had been tried.

"We have tried blasts of sound from orchard bird scarers, but these seem to have little or no effect on the birds. Our crews remove as many 'stickers' – the fish that are caught in the weave of the net – as possible before the net is shot away so the birds aren't tempted to the net and some vessels try to close the mouth of the net by turning the vessel while they are hauling. This may help, but we know it is not the complete answer."

DOC marine advisor Kris Ramm said with all the work the industry had been doing to prevent seabird warp strikes it was disappointing to see the increase in this form of capture.

"We think someone out there has a solution. Whether it is deckhands working at the stern, government observers or people with net technology skills we are committed to finding an answer. It would also be great if companies took up the challenge and encouraged their staff and crews to look at the problem," Ramm said.

Wells said it was hoped possible solutions could be trialled next year.

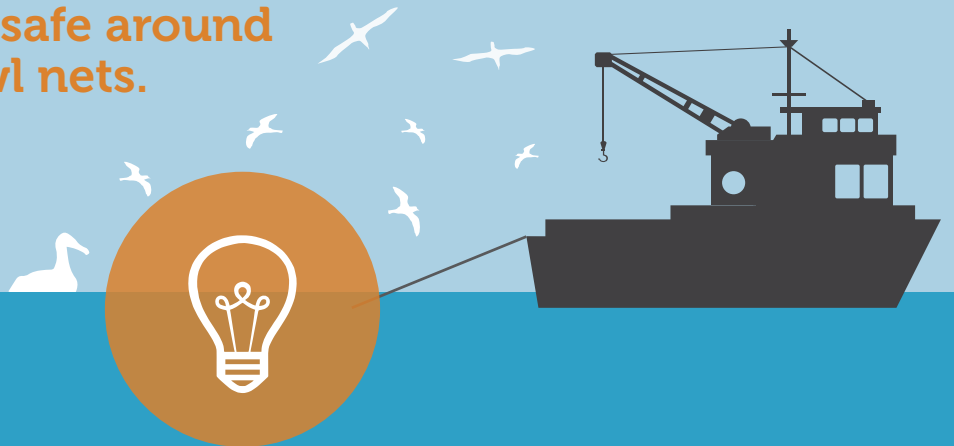
If you have an idea that might reduce net captures, contact info@southernseabirds.org or for more information visit www.southernseabirds.org



Image: John Cleal

HELP US NET A SOLUTION FOR SEABIRDS

We're looking for bright ideas on how to keep seabirds safe around deepwater vessel trawl nets.



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Risky business

West Coast photographer Bob McAuliffe isn't averse to taking a few risks of his own to capture his dramatic images of fishing boats crossing the Greymouth bar. It gets his adrenaline pumping, he tells BILL MOORE.



at the bar

Bob McAuliffe says this 2016 shot of *Resolution II* set the mark for his dramatic images.



Witnessing a tragedy brought home the dangers West Coast fishermen face and sparked Bob McAuliffe's passion for capturing the images that are making his name.

In 2013 the Greymouth man was gathering pictures for a photography course he was doing by distance learning.

By chance he photographed a boat that capsized in the river mouth. The skipper lost his life and McAuliffe's pictures were used in the media, and later became useful to the coroner at the inquest.

"That event drew my attention to the risks that local fishermen take when they go out on the boats. I also became aware that those risks largely went unrecorded," McAuliffe said.

Since then he's often to be found taking pictures at the river mouth and around the port, his images winning a big following on Facebook. The wilder the sea, the greater the drama, the more interest he gets.

"I'm often photographing the boats and some people assume that I spend a lot of time by the river mouth," he said.

However, not as much time as some might think.

"I know the tides and I know that boats usually move somewhere near a high tide. Some skippers and crew send me a message about when they are arriving or leaving and I've learned a lot about turnaround times at the height of the fishing seasons."

But on a day of rough weather and high seas, "if I have the time to spare I'll wait for three or four hours to get a photo".

Born in Hokitika, McAuliffe trained as a nurse and worked in Christchurch before returning to the Coast in 1974. He later became a social worker, putting himself through university as a mature student. He

'I used a surf club building as shelter from where I would rush out, grab some shots and rush back again. I kept low so as not to offer too much to the wind.'

retired six years ago but then became a guidance counsellor at Greymouth High School, where he still works three days a week.

He said his most memorable day photographing the boats was on February 1 this year when Cyclone Fehi hit the West Coast. As the storm intensified one of the bigger boats had to abandon the attempt to come into port, McAuliffe said. He knew he was placing himself at risk to get the photos.

"At the end of the Cobden breakwater where I was positioned the wind was horrendous and water was being picked up off the sea and hurled across the breakwater.

"I used a surf club building as shelter from where I would rush out, grab some shots and rush back again. I kept low so as not to offer too much to the wind because I felt there was a real risk I could be blown into the river."

He said over time he'd learned a lot about his camera and the boats, and knew the best positions to photograph from.

"Wind direction can be very important especially in



A rough sea but "beautiful in a way", Bob McAuliffe says of this popular image.



Bob McAuliffe's picture of *Ocean Odyssey* during Cyclone Fehi. He says the boat had abandoned its attempt to get into port and was heading back out to sea when he captured this image.

stormy weather because facing into the wind can mean that spray is continually blown on to the lens.

"If I've assessed the conditions and I have the time I'll go to the other side of the river to get better conditions for photographing."

Dramatic pictures of boats coming over the bar with "tremendous waves" were the most popular online, McAuliffe said, but a shot of a handsome boat with rich colours in the sea and river could also attract interest.

"I still sell a few canvases and prints of my landscape and nature photos but I now sell more of the boats."

They're bought by owners, skippers relatives of crew members, often as presents, and sometimes by people with no direct connection who just like the photographs.

He said he had a lot of respect and admiration for the fishermen, a number of whom had become his friends. He also admires their partners and children, "who must sometimes have anxious times, especially in bad weather".

"I've also met a few of them because I sometimes find myself getting ready to take photos at the breakwater at the same time as they are waiting to wave to Dad or partner.

"When I buy my fish I have a greater appreciation of the effort that went into getting it."

Now 76, McAuliffe said he'd been a keen deerstalker in his younger days.

"There was nothing like seeing a stag with a good head walk out of the bush to get the adrenaline pumping. Those years are behind me but I get a similar adrenaline rush when I see a boat approaching the bar in a heavy sea."

To see more go to bobmcauliffe.nz or on Facebook, Bob McAuliffe Photography.



Bob McAuliffe at work.



Kotuku II ready for launch.

Wyber's flying fox brought fame and fortune

Chris Carey

Chance took Barry Wyber to the South Westland beach where he and his wife Yodie live with a million-dollar view.

Another chance led to the fame he's gained through using a flying fox to launch and retrieve his cray boat.

Wyber has been the subject of Radio NZ documentaries, been interviewed by Gary McCormick for the Heartland TV series, featured in a documentary about the Whitebaiters Ball and played the lead role in an unforgettable Fuji film advertisement.

He began to explain his life story standing next to a 1939 Nash coupe, the car he bought when he left school. Five years ago he located it in a "pretty wrecked state" and has now restored it.

Wyber grew up in Milton and served his time as a bricklayer before being lured as a 21-year-old to Haast around 1966 when helicopter deer shooting got going.

"I'd done about 18 months with the choppers when I met Ken Topham. He was cutting silver pine

(kahikatea) at Ship Creek so I ended up working with him."

He said chance led him to where he's lived for more than five decades.

"The *Giorgina* hit a rock and ended up on the beach here. Ken and I came up to see if we could help. It was pretty rough the day they come ashore – probably shouldn't have been fishing but it was getting near Christmas and they were trying to load up before they went home, I guess."

The bach Topham and Wyber found had been abandoned, so too a disused flying fox put in to get a boat on and off the beach.

"A couple of other guys had given it a go but their system hadn't been very successful so they just left it.

"Well, we reckoned we could make it work so we

made some modifications and got it going. I think their boat was too heavy for it to work properly. They had a big logging winch on the beach to drag it out but it was pretty Mickey-Mouse and they'd often have to swim for it. With our lighter boat it worked a lot better. That's really how we got started."

Wyber and Topham began fishing in 1968.

"Otukau Fisheries from Dunedin bought six boats over and were going to do wonderful things with the crays out of Jacksons. They were a 17½ foot (5.3m) De Havilland with a 20hp Chrysler outboard and a set of oars and we got one and called her *Kotuku*."

'You had to know what the tide was doing before you dropped the boat in, otherwise when you came back you couldn't reach the bloody block.'

The bach was liveable but with no road access.

"We had to come down the river. You'd arrange for a truck to pick up the fish and the river would be in flood and you couldn't get up. We put the road in about '72 so that made life a bit easier."

The pair fished around 30 cray pots.

"It was pretty lucrative back then. I remember when Ken's old man came over and said 'Do you think we should put some more pots out?' but we couldn't see any sense in that, we were doing alright out of the 30. Eventually though we had to."

About a dozen boats were working the area.

"The likes of Maurie Hale on the *Silver Fern* and Charlie Jacobs on the *Iona*. Charlie was a hell of a nice guy. He'd help you, tell you where to put your pots because we didn't really know what we were doing to start off. Even old Henry Buchanan was up here on the *Bonita*. Young 'Crockett' bought it off his old man and fished her up here too for a while. John Buchanan, his older brother, built several boats – the *Compass Rose*, *Cascade*, *Corsair*."

In 1972 or '73 a huge cray migration passed through.

"They were everywhere. Even rocks where you'd normally not get crays were covered in them. We'd gone out with Charlie to get bait. We put the trawl gear down and not long after he said 'I think we've hooked on to a log'. So he pulled it up and jeez, it was just chocka with them!

"We couldn't get the net high enough to reach the splitting rope. We were sitting there wondering what the hell to do. In the finish we made a lasso and pushed it down as far as we could and lifted up what

we could. It just filled the back of the boat up to the gunnels. He went back the next day to try again and never got any. They were on the move."

Wyber said the flying fox was necessary because the beach dropped too steeply and the river mouth wasn't big enough and also could quickly become a raging torrent.

He said the pulley system ran about 22 chain (440m) out to the rock in the middle of the bay.

"We had to take a line out by helicopter then attach it to the heavy cable and pull it out."

Rigging the flying fox could be tricky, Wyber said.

"It took a lot of effort, getting the wires up and the blocks set up correctly. The cable also has to be high enough to keep the boat clear of the waves hitting the beach but sometimes a big set would still knock you about. If the ropes were a bit slack you'd hit the water at high tide but if they were tight you could be 15 foot (4.6m) above the water when it was low.

"You had to know what the tide was doing before you dropped the boat in, otherwise when you came back you couldn't reach the bloody block. Then you're stuck out there 'till the tide's back in – a bit embarrassing.

Initially Wyber and Topham used turfing bow and stern to "crank" *Kotuku* clear of the water, soon replacing this laborious system with a pair of six-over-six blocks.

"We'd use the capstan to haul her up. Going down was a different story: you were free-wheeling on the capstan which was pretty dangerous. Eventually we rigged up a hydraulic motor on an endless chain. That way you could stop and start where and when you wanted to."

While hauling the boat to the cradle on the beach was one thing, launching was something else.

"You were at the mercy of the gods. If the line slipped off the capstan, which it often did, hang on – You were off. Coils of rope flying over stern and if



Barry Wyber with his beloved Indian motorcycle.

you were unlucky enough, a bight would grab hold of anything it could. Bang, there she goes!"

Wyber recalls having to dive for the outboard from time to time.

"Sometimes the stray-line would break on the way down and you'd carry on free-wheeling and as I said, look out! 'Course you had no way of getting back up then other than swimming ashore and bringing another rope out."

Wyber and Topham sold their fish to Feron's, their catch trucked back to the depot in Greymouth. The partnership enjoyed several years of success, but eventually all good things must come to an end.

"I bought Ken out about '74. He'd gone and got himself married. The bach suited two single blokes well enough but things can get a bit tricky when a woman moves in. So he left and I stayed on and I fished on my own ever since. It was something I thought I could do forever."

It would take Wyber four or five hours to go round the pots.

"It doesn't matter how many you lift you're always looking forward to the next one. Back then, even 20 years ago, you could get up to 50 in a pot.

"But there were just too many boats at times and it would get fished out. The bigger boats; they could go elsewhere like down the Sounds, Jacksons, but we couldn't. It didn't take too many years for it to build up again if it was left alone. Then the big boats would be back again. So I started lining, I had too. I've probably done more lining than craying."



Aboard his flying boat.

'The bach suited two single blokes well enough but things can get a bit tricky when a woman moves in.'

Lining forced Wyber further offshore and into a bigger boat.

"It was August 1977. I remember because it was the year Elvis died. I'd got a wooden frame from a mate in Milton and so I bent alloy sheets over it. No-one round here I knew had done any alloy welding so she was held together with straps screwed to the frame. Sims in Port Chalmers had a go at welding her up but she buckled a bit in places. Eventually I had a mate in Milton finish it."

With the hull finished Wyber took the 6m *Kotuku II* back to Whakapohai where he would fish her until his retirement.

When lining, Wyber worked a canyon just offshore. "It comes in to about two mile. I'd go out to four but that was pretty much my limit. If the weather turns shitty when you're that far out it's extremely tricky getting the boat back up the wire and out of the water.

"I usually fished six downlines with 60 hooks on each and that was enough. Ling and groper, big monsters, back then anyway and big bass – 180-pounders! (80kg). Some days I'd bring in a ton of ling and that, which was a good load in a little boat. Getting all that up the rope to the beach was just enough really."

Wyber was spoiled for choice when it came to selling his catch.

"Old Fox Buchanan had a factory in Hokitika. He'd take my fish and cray tails as well, so if the crays weren't too good, I'd just line. When the live fish [crayfish] trade came in, Fiordland Lobster was buying them and Henry Buchanan would come up and take them. They'd fly most of them out from Haast once they got the air strip in."

Around 2008, Wyber finally retired.

"I'd had enough. Besides a couple of accidents gave me a bit of a wake up."

Today, he keeps himself busy "mucking around" with classic bikes and cars and when the season opens, there's whitebait to catch. It's a fishery he is passionate about and one he says needs better management.

"There's as many opinions as whitebaiters about that. DOC wanted to shorten it from 2½ months to two and I was happy with that but the Whitebait Association kicked up and took it to court and won

because there was no scientific evidence to say it would help. Why wait until it's too late? Beside two months is any old time to catch it, isn't it?"

He couldn't envision moving from his home of 52 years, he said.

"I've worked on my own most of my life. You could lie in bed, look out the window and see if you had to go to work. When it's flat calm and the sun's shining there's nothing like it. If it was as rough as guts, I'd plenty else to do.

"We earned a good living from fishing but funnily enough I don't miss it as much as I thought I would. I've got some gear lying around just in case I get the urge to go back out again but I've just never got around to it.

"No, I'm here till the end. The isolation and the lifestyle. It's not a bad place to be."



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2018/2019



ALBACORE TUNA SEASON

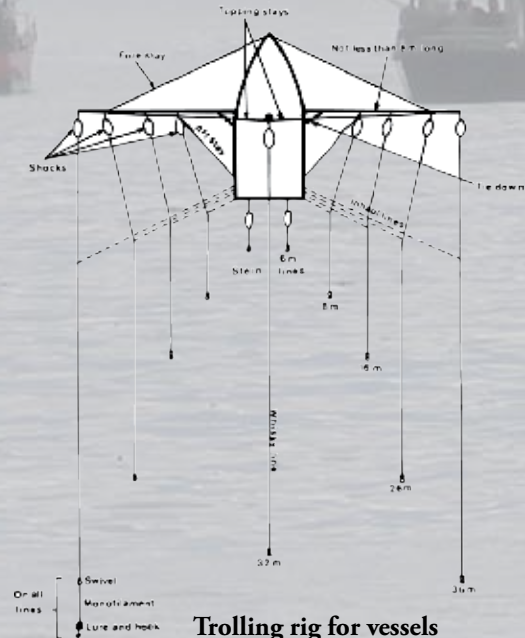
Talley's wish to welcome all Albacore Tuna fishermen to the South Island fishery where we operate the only complete chain of tuna receiving depots.

These buying stations are:

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• Nelson	Larry Moses	03-548 0109	021 438 387
• Motueka	Ricky Smith	03-528 2800	021 766 196
• Tarkohe	Alf Reid		027 4500 501
• Westport	Kerry Paterson	03-788 9175	021 353 912
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• All other Ports	Geoff Drake	03-769 9070	021 743 074

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- Use of our slurry bins
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- NIWA sea surface temperature charts
- Speedy payment
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We would like to buy your tuna, and will unload your vessel at any of the above buying stations.

We will help you gear up your vessel so if you need assistance please phone us.

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Geoff Drake

Talley's Group Ltd - PO Box 274, Greymouth 7805

Telephone: 03-769 9070 - Cell: 021 743 074

Great range of speakers at conference's NIWA Technical Day

Cathy Webb

The NIWA Technical Day was held as part of this year's industry conference, at Te Papa, Wellington on August 1st. The day featured a great range of speakers and topics, centring around three themes, our marine environment, quality, safe seafood and our sustainable seafood.

The Quality, Safe Seafood session began with a presentation from Cushla McGoverin of Auckland University discussing their work on the development of methods to detect bacteria using a combination of sciences and methodologies including the use of microfluidics, fibre-optics and fluorescence in combination with machine learning. The intention is to develop a method of detecting and quantifying levels of bacteria present, including specific bacteria, in situ and in real time (or as close to), with both sensitivity and accuracy.

Ben Knight of Cawthron Institute spoke about the work on near real-time forecasting of contamination risks to shellfish harvest and beaches, being conducted as part of the Sustainable Seas, National Science Challenge. The research involves using a range of information including catchment data, fluvial inputs, atmospheric conditions and bacterial data, to develop a high quality hydrodynamic model that can forecast contamination risks. The model can then be used by industry to improve the predictability of aquaculture harvesting in coastal environments.

Tim Harwood of Cawthron Institute spoke of the improvements in marine biotoxin test methods and monitoring of shellfish over the past 25 years. His presentation started with a flash-back to 1993, and TV One News, with Angela D'Audney announcing the closure of the New Zealand coastline due to a biotoxin event, our first. It is fair to say that for those in the room that were in the industry at that time, it certainly brought back memories. However, Tim also reminded us of just how far we've come and of what we've managed to achieve in 25 years, primarily due to the willingness of the industry, the regulators and of our research providers to work together.

Alison Turnbull of the South Australian Research and Development Institute (SARDI), spoke of their research in relation to marine biotoxins in Australian seafood but particularly rock lobster. Australia has experienced an increasing number of Paralytic Shellfish Toxin (PSTs) events since 2012 caused by a particularly toxic strain of phytoplankton. Unfortunately, some of these events have also resulted in shellfish recalls. Their rock lobster research focused on potential vectors for uptake of

the toxin (into the lobster gut), accumulation and depuration rates, assessment of the health risk and better understanding of risk management options.

Graham Fletcher of Plant and Food Research finished the Quality, Safe Seafood session by discussing their research, 'protecting the deliciousness of our seafood' which was designed to assess the qualities and characteristics that make seafood delicious and what can be done to ensure seafood consumers always have a positive eating experience.

The technical day was well attended and the other two sessions, also covering a broad range of topics, were equally as interesting as the Quality, Safe Seafood session. What was particularly pleasing was not only the quality of the research being undertaken but the focus on real application and industry benefit. We are planning another technical day as part of next year's industry conference, which will take place in Queenstown, August 2019. Keep an eye out for further details.



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OUR PROMISE

*This is our promise to every New Zealander.
A promise about one of our most valued and treasured resources.
We are the men and women of the New Zealand seafood industry and we want
you to be proud of each and every one of us.
We promise to be guardians of our oceans and to continue finding new ways to
lead the world with sustainable practices – right now and for decades to come.
We may not always get it right, but we're committed to always exploring ways to
do things better.
We have nothing to hide and much to be proud of.
So come with us and share our stories at seafood.co.nz.*

OUR PROMISE IN PRACTICE

OUR CODE OF CONDUCT

We do not condone illegal behaviour.

We will always aim to do the right thing. The law surrounding fishing is both technical and complex and, at times, some people may make mistakes. When the law is breached, we will accept the consequences and make changes where needed.

We will work with Government and other interested parties to develop and implement principled and practical policies to ensure the use of fisheries resources is sustainable.

If we don't fish sustainably our industry has no future; it's the cornerstone of our business. We must ensure the economic gains we derive do not come at the cost of long-term sustainability. Working constructively with Government is vital to strike the best balance between current resource use and future opportunities for all New Zealanders. Striking this balance requires application of sound principles to develop evidence-based policy that uses robust information.

We will continue to actively minimise our impacts on the marine environment and encourage others to act similarly.

It is important to us we look after our marine environment. All New Zealanders derive benefits from our natural resources today, but we are also guardians for future generations. This responsibility requires that we take care when we harvest; that we are conscious of our impacts, and that we work hard to reduce them. All food production has an impact on the environment, but we will strive to get ours as close to zero impact as we can.

We will continue to invest in science and innovation to enhance fisheries' resources and add value.

Our fisheries are a treasured resource and, like all other countries, New Zealand uses these natural resources for food, recreation and commerce. We commit to harvest the commercial component of these resources responsibly. We commit to investments that add value to the resources we harvest to deliver optimum value to New Zealand.

We look after our people and treat them fairly.

We value our people. Whether they are working on land or on vessels at sea, we will work hard to keep them safe and to create an environment that fosters their passion for the seafood industry.

We will be accountable for delivering on Our Promise and will support increased transparency.

We will report annually on the progress we are making. We understand that much of what we do is over the horizon and out of sight, and we welcome the public becoming better acquainted with how we operate. Increased transparency is part of building that understanding and trust, but it must be affordable, practical and respect the privacy and dignity of our people.

We give our word

Sledgehammer not the way, says Nash

Bill Moore

Fisheries Minister Stuart Nash has made a promise of his own – not to bang through industry change with a “legislative sledgehammer”.

Making the opening address at the 2018 New Zealand Seafood Industry Conference at Te Papa in Wellington, he addressed the deep industry concern about compulsory cameras on boats.

Nash said he was committed to the use of 21st century technology that could increase productivity and social licence and add value right across the supply chain, from the way fish were caught right to the consumer's plate.

“For me, innovation is the key, not just to build a fisheries management system that's built for purpose, but in everything we do.”

The information provided from all aspects of digital monitoring would strengthen the fisheries management system, allow greater transparency and assist in his “incredibly difficult” job of setting TACs.

However, he was very well aware that policy areas such as the deemed value regime, the dumping and discard laws and penalties in the Fisheries Act needed to be dealt with before cameras were implemented.

“While consultation and dialogue may take a little longer than the slam-dunk of the legislative sledgehammer, the outcomes are invariably better and more enduring.”

He would like to believe that the nation, led by the Government, could have a positive impact on addressing the environmental impacts on fisheries, Nash said.

This could be done by developing New Zealand's global brand as a sustainable and high-quality seafood provider, building New Zealanders' trust and confidence in the fisheries management system, and encouraging fishing practices that supported higher-value fishing, he said.

“My understanding is that this is what the industry wants, and in a number of cases it's working incredibly hard to achieve it, but I often get the impression that there's a way to go before we get buy-in from the general public.”

The challenge for commercial fishers was to maintain their social licence to operate “when every kid in school is learning about ecosystems-based management”.

“First, you lead the conversation in a way that engages. But we all know that if words aren't backed



Fisheries Minister Stuart Nash makes the opening address.

up by actions, then the public will hold you to account.”

This was why he'd ordered the release of historic fisheries documentation held by MPI, Nash said.

“We need to start being transparent, draw a line under the past, and move forward.”

The Promise was a positive demonstration of the industry's commitment to healthy ocean ecosystems, he said.

“I congratulate you on successfully identifying that there is an issue that needs addressing.”

Demonstrating that the Promise was being kept would be critical, or there was potential for it to backfire.

Nash said his vision for Fisheries NZ was that it become a solution provider, seeking to work with all stakeholders and find answers to the challenges facing the fishing sector and the marine environment.

“As opposed to an organisation that told people why they couldn't do things, we want to help you achieve what can be done.”

Industry grades improve but more to do

Bill Moore

Seafood New Zealand executive chair Craig Ellison has lifted his overall rating of the industry but says there's still plenty of room to improve.

Ellison presented his first industry report card in 2017, promising to follow up this year.

He did exactly that at the New Zealand Seafood Industry Conference at Te Papa in August, judging overall industry performance against the six components of the Code of Conduct.

Last year there was dismay about how "hard" he had been, he said.

"But after reflection most agreed with the tenor of the report card, that we were trying to improve our performance to align with our Code - but that we had some distance to go to achieve - if at all possible - a perfect result."

The 2017 assessment said the "student" was showing encouraging signs of maturity, but could do better.

This year's higher grading in four of the six components showed that the industry was on the right track, with lots more to do, Ellison said.

"Well done. The promise evident in 2017 is starting to manifest and we hold high hopes for 2019."

An edited version of Ellison's 2018 report card:

We do not condone illegal behaviour

Last year I rated the industry a solid C. Paradoxically I think the industry has done better even if there have been a significant number of prosecutions through the courts.

Industry has welcomed the singling out and convictions of those who transgress - we do not condone that behaviour - and in particular a constant theme during the port road shows was "get the burglars out, as soon as possible" - and that applied to poachers, to quota busters and to those who ignored codes of practice in relation to mammal and seabird interactions.

We must now raise and articulate our expectations for improved MPI performance around their activities and performance in curbing illegal behaviour - from whatever component, industry, recreational and customary if need be - and ensuring that we get fair value and improved performance from that group - which is not to say widescale introduction of cameras.

I leave industry as a C - not because we haven't done plenty - but that it will take time for the results of our collective endeavours to come through.

We will work with parties to implement policies to ensure the use of fisheries resources is sustainable

Industry is represented on over 30 consultative groups across everything it touches.

MPI's assessment of the stocks is strong - with lots of work being done and 97 percent of the stocks (by weight) above the soft limit, although 27 stocks remain below the limit and are under active management.

While the sustainability round shows encouraging signs of stock strength the CRA 2 TACC reductions and PAU 4 fisheries plan show that industry can be inventive and accepting at the same time.

On top of that the industry is engaging with the Sustainable Seas Challenge and entering extensive principled discussions around ecosystem-based management applicability and definition.

MSC certification continues to underpin our significant deepwater stocks and measures are being contemplated for similar certification to varying levels with other stocks.

Last year B, this year B+.



Craig Ellison delivers his industry report card.



Seafood New Zealand executive chair Craig Ellison with Stuart Nash and Seafood New Zealand chief executive Tim Pankhurst after the opening address.

We will actively minimise our impacts on the marine environment

Seabirds remain vulnerable – with some 76 species of seabird impacted. Nonetheless the mitigation plans have improved over time. Seabird Mitigation Plans and a National Plan of Action for Seabirds are in place – the goal being that seabird populations can grow, but not decline due to fishing.

The tuna longline fleet delivered a robust seabird plan for 2016-2018 and levels of engagement and review were high, and further regional variations implemented.

The total captures are going down. With the adoption of promoted measures fishers are catching fewer birds and the latest data reveals that the impact in 2014-2015 was close to half that of 2002-2003 for longline and bottom trawl fisheries.

Other industry initiatives include voluntary termination of set-netting off Codfish Island to protect hoiho, a 6000 square kilometre no-fish zone to protect Maui dolphins, increased set-netting closure to protect Hector's dolphins and responsible fisheries training.

We have high hopes for the introduction of threat management plans for individual vessels, but until we can have confidence we have turned the corner with iconic birds in particular, but also other interactions and demonstrate we are leaders in what we do and we say – the grade remains good – but static for the moment. B.

We will continue to invest in science and innovation – to enhance resources and add value

Sanford certainly gave evidence to this component of the Code with their investment into Revolution Fibres.

NZ King Salmon are doing great stuff here as well – with the King Shag management plan in place at specific farm sites to avoid effects on king shag colonies. They also looked to fund research into innovation and improved technology around safe and useful by-products.

Sealord are busy with research in bycatch management, hoki utilisation and acoustic optical systems – shared with the Deepwater Group. They also continue (with Moana and Sanford) work on Precision Seafood Harvesting.

The SpatNZ hatchery achieved its first full-scale harvest producing 4 billion ready to settle larvae - a great initiative between MPI and Sanford.

The Deepwater Group have invested hard cash into sealion pup mud hole mortality – a significant impact – if successful – on the sealion population.

So some great examples of participants contributing cash, smarts and resources, and it is easy to move from a C+ last year to a B.

We look after our people and treat them fairly

A good build from a steady base. Maritime NZ indicated that there were 757 commercial fishing events in 2017, of which 205 involved harm, while vessels had 90 events, of which 36 involved harm. These figures were a slight increase from 2016 figures, but are well down for the long-term average for the sector.

The International Convention on Standards of Training, Certification and Watchkeeping for Fishing Vessel Personnel came into force this year and marks progress in New Zealand's promotion of safety of life at sea.

Initiatives have been reported across the sector – with Moana and Sealord moving from risk assessment and reduction to issues around wellness.

CONFERENCE SPECIAL

The Federation of Commercial Fishermen launched their Safe Crews Fish More campaign in June 2017, looking at six key risk areas for fishers at sea.

NZ King Salmon has moved to the living wage – and others are considering or implementing it.

Last year I graded this as a C- . For 2018 I think we have made progress – in practice and in our overall culture – so a C+ is well warranted.

We will be accountable for delivering the Promise and support increased transparency

The 2018 port visit campaign was presented to 16 locations over a five-month period, and enjoyed good engagement and support from attendees. This will be an annual event to promote the Code – but to listen as well – and a constant comment has been “you should have done this years ago!”

OpenSeas, our information portal, is worth greater support from industry members as it does a great job.

We responded to concerns over leaked historical documents around risk assessment in a professional and forthright manner, stating that we haven’t always got it right, but are committed to improvement.

Digital monitoring in the over-28 metre fleet is in place – recording catch through e-logbooks, and position through geospatial reporting, with the rest of the fleet to have digital monitoring in place by the end of 2018.

Sanford and Moana have initiatives around undersized fish and camera use.



Craig Ellison presenting the 2018 report card.

NZ King Salmon participates in the Global Salmon initiative that promotes transparency of sustainability data.

And we have engaged with all the political parties and sensible (and some not so) eNGO’s – telling our story and our Promise. Given the diverse agendas the responses have been diverse – but we are committed to engage meaningfully where we can.

Last year the grade was B-. We’ve improved our game, told our story, and done well for New Zealand – worth at least a B.



Tony Hazlett receiving his conference lanyard.

A diverse range of 20 speakers addressed the New Zealand Seafood Industry Conference in Wellington at the beginning of August. Here are excerpts from many of the speeches:



Volker Kuntzsch

Sanford chief executive Volker Kuntzsch:

"When we talk about sustainability at Sanford it's really about care. That's also how we interpret the industry's Promise campaign that we signed up to, showing a serious commitment to making things better because it's the right thing to do, as challenging as it may seem at first glance.

"We all know that we face relentless external pressure to reduce our impact on the environment. At the same time we are under pressure to be profitable. Interestingly, these pressures are increasingly exerted by the same stakeholders.

"We've set ourselves the target that by 2025 we will reduce the use of plastic in our company by 70 percent. We don't quite know how we're going to do it yet but we've embarked on a number of initiatives. We all feel that we need to put a stake in the ground to live up to those expectations."

Sealord general manager group operations Doug Paulin:

"For every person who is on one of the Sealord fishing boats we expect them to be doing the right thing even though there isn't someone in every corner of every factory, of every boat watching what they're doing. We've got a real commitment to that.

"We're an intergenerational company, we're not publicly listed and our shareholders have got a big belief in terms of the intergenerational ownership of quota and the ability to generate income into the future and for the kaitiakitanga – making sure that we're looking after our fish stocks.



Doug Paulin



Grant Rosewarne

New Zealand King Salmon chief executive Grant Rosewarne:

"There are a lot of sunset industries out there these days. Aquaculture is the sunrise industry that around the world is literally going to save the planet and the growing population.

"The marine environment has a fertility and an efficiency that the land environment cannot even aspire to. We are the blue sunrise.

"In Norway they talk about their sustainable bio-economy. We already have a bio-economy. We're dependent on agriculture, fisheries and aquaculture, but we don't talk about it like the Norwegians talk about their sustainable bio-economy. Why is that?

"They're more proud of their fishery and their aquaculture than we are of ours. We've got our issues and problems and we need to work on those, but we are the blue sunrise, we are the sustainable industries that need to do better, but we start from a position that many land-based farmers would love as their finishing point. We should be proud of that.

"Somehow as a country we can find 10 million surface hectares for red meat production. Do you know how many surface hectares we can find for salmon? Twenty.

"The Norwegians have found 4000, and they produce more salmon than we produce red meat, and it's worth twice as much."

"Aquaculture could be New Zealand's most valuable industry bar none, and it could be its greenest primary industry – and that's what we should aspire to."

Nelson Mayor Rachel Reese:

"I need you to tell your story better than you are at the moment. If I have a whole community of metropolitan-based New Zealanders who believe that you're an extractive industry like oil and gas and that you need to be terminated, I'm really worried as a provincial mayor. I want it to be seen as an industry that needs New Zealanders' support, because we're all going to benefit.

"We've got to talk more to our students about what this industry is about and the careers that are possible – they are extraordinary careers.

"We've got to be mindful of the interaction between the land and the sea and making sure that we have industries on land that are respecting the treasure trove, the taonga of our moana."



Rachel Reese

My Food Bag co-founder Nadia Lim:

"We deliver recipes and all you need to cook those recipes with to your door. Just dinners for the moment – we do school lunchboxes as well but mainly just the dinner recipes. We've managed to deliver over 40 million meals now, which I think is pretty cool after five and-a-half years. We've gone from an original team of just six staff to now over 150 permanent employees.

"We've introduced over 35 different species of fish to our customers now. Most people only know about four or five different species and they're used to that, but the fact that we've introduced them to a lot more is pretty awesome. And that varies between the different islands of course with the different variability.

"Everyone knows seafood is a really healthy option, however what we've found as a company with questions that we often get is that people have a got a limited understanding of the whole quota system. There still seems to be quite a lot of confusion about the sustainability of certain species."



Nadia Lim



Ian Proudfoot

KPMG global head of agribusiness Ian Proudfoot:

"The most high-value consumers in the world, those prepared to pay the biggest premium are those who want to understand who the suppliers are, who's produced their product, what do they stand for, how they are paid.

"The way they're generally around the world doing that is going to a farmer's market or going to a fishmonger or going and buying the fish off the boat, because that's the way they get that certainty, and they pay the premium for doing that.

"Technology enables New Zealand, as a remote producer of these products, to become the world's artisan farmer – the local food producer for the world. That is a huge opportunity for us.

"Our products are artisan by their nature. Even Fonterra is the world's biggest artisan dairy company. The reality is that we can, through technology, connect with individual people. We can show them what we stand for. We can have two-way conversations with them, and we can supply the product to exactly where they want it, when they want it, in the format they want it.

"The beauty of the agrarian revolution that we're moving into is that the food system will evolve faster than it's ever evolved in history. For New Zealand, we must see that as an opportunity. We have the ability to transform our \$40 billion food industry into a \$100 billion industry by taking advantage of the technology in front of us.

"The value chain is no longer lineal, it no longer goes from input provider through farmer to processor to distributor to exporter to retailer to consumer.

"The value chain has become the value web, where the consumer sits at the centre and everybody has the ability to build relationships with that consumer.

"You're in an industry that's going to change dramatically, but you're also in the most exciting industry. It's not just fish ... but if you look globally it makes absolute sense that more of our food will be grown in the ocean than has ever been done before. We're very lucky to have an awful lot of ocean, so please go out there and make the most of it you can."

Yellow Brick Road chief fishmonger Martin Bosley:

"Restaurants always want snapper, john dory and tarakihi. However, there are many more fish species out there, often landed as bycatch ... we have a collective challenge to bring these fish into the mainstream and make them more available to diners and consumers.

"Tragically many of these fish are not seen



Martin Bosley

in our restaurants or on our dining tables. Changing this would be good for our planet and a key way to prevent over-fishing of some fish types is to spread the load by fishing other types.

"It would be good for our taste buds – variety is the spice of life and discovering new and unexpected taste sensations is one of the joys of eating out. And it's good for our pockets. Fish is expensive. Lesser-known species may be a bit cheaper.

"So what's stopping us? Ignorance and a bit of fear. It's not unusual for me to be told by the chef, 'But my customers only want snapper' and my response is usually, 'That's because you only ever offer them snapper'.

"The quality, variety and value of seafood in New Zealand-Aotearoa has never been greater. The skills of our chefs have never been better. We are barely skimming the surface of what's possible to educate food professionals about seafood cookery. As well as asking how we can eat more fish, ask yourself when you last had a fish that you hadn't tried before."

Primary ITO business and industry partnerships general manager Anne Haira:

"Every industry my organisation works with is struggling to attract and retain people, from seafood, to dairy, to red meat, to horticulture. I don't think I'm exaggerating when I say it's a problem for almost all industries in New Zealand.

"We have a new generation of workers – millennials – who want different things to what has been our normality for many decades. Attitudes and expectations have changed. Some industries have caught on to the need to adapt but many haven't.

"Potentially there is a people crisis looming for the seafood industry and other primary industries. Those working in HR are most likely to tell you that it's already here.



Anne Haira

Increased automation may lessen its impact but it won't solve it.

"There's an opportunity for the industry to get out in front of this and look at more sustainable solutions rather than short-term fixes. We need to accept that people's attitudes and expectations about work will continue to change.

"Businesses need to provide a stronger value proposition to potential employees.

"We are introducing an apprenticeship system designed and developed by seafood industry representatives. In today's market having an apprenticeship option is critical for businesses.

"Every potential All Black is supported and nurtured from very early on and the same can apply to the seafood industry. Being

able to attract people into a sector is such a competitive game, you need to start early. In 2019 we are introducing sector-specific academies into our school programmes and this will include seafood academies. We need to expose students to the full value chain, show them the range of different career opportunities that the seafood industry offers."

Fisheries NZ manager of fisheries science, Shelton Harley:

"At a high level we have good information for most of the fisheries in our Quota Management System which are important to our commercial, recreational and customary fishers. Over 80 percent of those stocks have no sustainability concerns.

"Imagine you're at the wharf and a boat's unloading some bins of fish. Seventy percent of those bins of fish are going to come from fish stocks for which we have

really good information. Thirty percent are going to come from stocks we're we don't have as good information, and if you check inside those bins those stocks where we have really good information, only 3 percent of those fish would come from stocks where we have sustainability concerns.

"So only a very small proportion of our catch comes from stocks where we have concerns. Those fish, even though it's only 3 percent, they represent 14 percent of the value of fisheries – so a lot of the fish stocks that are rebuilding are some of the most valuable. Rebuilding those stocks provides a very good opportunity in the medium to long term."



Shelton Harley



Shane Jones

Regional Economic Development Minister Shane Jones:

"The \$3 billion minister is announcing that my Provincial Growth Fund is open for business from the fishing industry.

"I do not take a backward step on behalf of industry against what I see as a creeping tide of cynicism, misinformation and harm from a political, media, metropolitan culture that is continuing to cast doubt and aspersion on those of us who are the champions in our provincial-based, natural-resourced industries.

"We must at all times stand up and be counted and refuse to accept the narrative of misinformation that industries such as this one based in the regions are a

threat to the environment or a threat to our international credentials. Without industries like this one, we will not have the foreign exchange earnings to spend on all the projects that Kiwis are taking for granted.

"Please rely on myself to be eternally vigilant in the role that I've been given as a regional economic champion, quite apart from the funding that I have access to.

"There are major legacy issues to sort out in the industry that stem back to the time when the Quota Management System originally came in. And when those issues are dealt with, then the moral case, the political case can be debated amongst us as ministers, amongst you as industry and the other stakeholders who purport to be a proxy for the community as to whether or not there is a case, sustainable in any manner or form, for the installation of cameras on all our fishing vessels."

Honouring our industry

Emily Pope

The youngest winner of a 2018 Seafood Innovations-Seafood Star Award has been at sea since she was 19 and at 24 already has a Skipper Restricted Limits ticket and a 24-metre vessel endorsement.

Elle Kibblewhite, first mate on the Taranaki-based *Arrow*, has also qualified as an electrician and is a respected role model for the up-and-coming youth of the industry.

She was one of 10 award-winners to be congratulated at the New Zealand Seafood Industry Conference at Te Papa.

It was the greatest number of recipients since the awards began and Seafood New Zealand executive chair Craig Ellison said making the choices was a difficult task.

He commended Kibblewhite, who won the Young Achiever Award, on her leadership and support for others.

"She demonstrates many of the attributes of leadership qualities that will see her advance in the seafood industry. As a supporter of the industry, Elle is keen to give back to the industry she loves."

Her commitment was evident when she was called out on a three-day mission to support kayaker Scott Donaldson, who had set out from Australia two months earlier. Kibblewhite and her team successfully located him and spent three days supporting him in his final push into Port Taranaki.

"Recently embarking on a South Island 'roadie', Elle checked out the scenes and like all industry folk on arrival into a new town - her first trip was to the port to check out the local fleet," Ellison said.

"Elle also took the opportunity to do a fishing trip on the *FV Resolution* to see what the hoki fishery was about.

"I'm thrilled to see such talent and passion coming through."

Industry veterans were also recognized with awards.

The Longstanding Service Awards went to Dave Sharp of Seafood Innovations Limited (SIL), Vince Syddall of Moana New Zealand, Donna Wells of FinestKind and Greg Bishop of Leigh Fisheries.

The award is granted to individuals who have made a substantial difference to the seafood industry over many years.



Seafood star Elle Kibblewhite, recipient of the Young Achiever Award.

Ellison said Sharp had joined Wilson Neill in 1969 as the seafood export manager and had served on numerous boards and committees over the past 49 years.

"He is a highly respected and popular member of the seafood industry and a worthy recipient of the award."

Vince Syddall has been part of the seafood industry for 37 years and was instrumental in moving the New Zealand oyster industry from wild stock supply to single-seed hatchery production.

"Through his leadership in operations, Moana New Zealand has grown to 1.3 million dozen [oysters] per year, with significant growth potential still possible," Ellison said.

Syddall's contributions have also resulted in a year-round supply of oysters and greater job security for staff at Moana.

Donna Wells, director of Nelson seafood export company FinestKind, has been part of the industry for three decades. A longstanding exporter of seafood products, she is an advocate for sustainability and a fierce supporter of local fishers and women in the seafood industry.

Wells became the first New Zealand director of the Women's Industry Network Seafood Community and held this position from 2006-2010.

"She was also invited to join the FRDC Australia-European Seafood Exposition tour in 2008 – a huge achievement," Ellison said.

Wells was the first Kiwi participant to attend the National Seafood Industry Leadership Programme in Australia in 2008 and in March of this year.

She spent 26 years as treasurer of the Port Nelson Fishermen's Association, has been supplying the Sydney Fish Market for 22 years and featured in the NZ Federation of Commercial Fishermen magazine as "Salt of the Sea" for March.

Greg Bishop's Longstanding Service Award was for his development of a global market and network for Leigh Fisheries' premium longline fish products.

"Greg's passion for showing off the company's

CONFERENCE SPECIAL

finest product at the Brussels Seafood Expo helped to put New Zealand's chilled seafood on the map," said Ellison.

"Greg leads from the front with 4am starts and as CEO he is still the first person in the chiller to inspect the day's catch.

"Greg always gives his fishermen the time of day when they pop in unexpectedly. He is highly respected by his staff, iwi partners, fishermen and customers."

Kathleen Hofman of Plant and Food Research, Andrew Stanley of Sanford and Iain Hosie of Revolution Fibres were awarded the Future Development Innovation Award for their revolutionary new skincare product ActiVLayr.

The trio developed the product by extracting collagen from discarded hoki skins and transforming it into nanofibre that's used as a cosmetic skincare product. When exposed to moistened skin the nanofibres dissolve and release collagen. The product improves skin elasticity, reduces wrinkles, brightens and moisturises skin and is beneficial for burns and wounds.

Justin Hough of New Zealand King Salmon and Maori-owned seafood company Moana New Zealand became the inaugural winners of a new category – the Our People Award.

"This award is presented to the person or organisation that has developed a programme or initiative that does one or more of the following: improves health and safety of workers, improves the skills of workers for the long-term benefit of the industry and promotes careers in the seafood industry," said Ellison.

Hough conducted leading work in the Outer Pelorus Sounds - a highly exposed site with high seas and high tidal flow. He was instrumental in forming a new farming process for the site that emphasised both staff safety and fish welfare.

"Justin's work with the team culminated in excellent 2017 fish production," Ellison said.

Moana New Zealand was recognised for tackling mental health issues as part of its employee health programme.

"*Hikoi Te Ora* is a collective commitment to all Moana New Zealand employees' wellness and offers holistic practical tips, tools and advice to promote good health and wellbeing," Ellison said.

Employees are offered free health checks and provided with a comprehensive report that covers heart health, blood glucose levels, body composition and basal metabolic rates.

Mental health ambassador Mike King was engaged in the project and travelled throughout the country ensuring Moana's employees were equipped with effective tools to handle stress, depression and mental illness.

It was a "fantastic mental health programme", Ellison said.



Top to bottom: Seafood stars Dave Sharp, Donna Wells and Iain Hosie receive their awards from Regional Economic Development Minister Shane Jones.

Cocktail function celebrates regional seafood

Emily Pope

A feast combining favourites like oysters and lesser-used species such as jack mackerel enticed delegates at the ANZ cocktail function to wind up the annual New Zealand Seafood Conference in Wellington.

Brent Bonner, operations manager of Sarah Searancke Catering, was the creative mastermind behind this year's menu – a role the company has successfully filled for 16 years.

Bonner said designing the menu was exciting.

"Seafood is my favourite thing to eat, so lots of research is done throughout the year by eating out in New Zealand's top seafood restaurants.

"A selection of species is provided to me by Seafood New Zealand and this is the starting point. I look at what it is and start thinking about how I can enhance it."

He said the most important part of designing the menu was putting the seafood first.

"What that means is to build the flavours around the seafood, so that it's the star."

Three stations laden with Bonner's creations were set up to take the 230 attendees at the Shed 6 function on a journey around New Zealand, showcasing regional seafood.

Wellington artist Haly Lai created three menu-style chalkboards with illustrations of the regional fish species for each station.

The northern region featured smoked moki soufflé, oven-baked lemonfish and trevally sushi and sashimi with pickled ginger, nam jim, wasabi and chirizu dipping sauce.

From the central region, the pumpkin seed-crusted salmon proved popular, as were the potted jack mackerel cornets with pickled cucumber and micro pea shoots. Homemade paua gyoza and a gurnard and greenlip mussel tart were also part of the spread.

In the southern region spread the panko coated scampi-blue cod bites and rock lobster rillettes were some of the more delicate offerings, while the miso-rubbed toothfish skewers gave guests a new taste to savour.

"With the flavour combinations you have to know the textures of the seafood and how it reacts to certain flavours," Bonner said. "For example, smoking fish is all about the right balance. The fish needs to be lightly smoked so you can still taste the fish itself."

He said the jack mackerel used in the cornets was stronger-tasting and could handle bolder flavours like capers, lemon and crème fraîche.

This year, two oyster bars loaded with Pacific and Bluff oysters gave Bonner the opportunity to highlight seafood in its natural form. Some were kept plain in the shell and others were complemented with lemon, lime and artisanal vinegars. The platters were cleaned out before the night was over.

Showcasing lesser-known species was part of Bonner's brief.

"We all need to be educated in using lesser-known and more sustainable fish, so this is where Google comes in – spending a day seeing what the world is doing with these species and then, of course testing," he said.

'Seafood needs to be treated with respect and balance – a simple squeeze of lemon or a miso rub can be equally as good. It's all about testing and trying until you get the right balance.'



CONFERENCE SPECIAL



Conference delegates enjoying oysters at the ANZ cocktail function.



Chalkboards of New Zealand's regional seafood created by artist, Haly Lai.



Moninya Roughan, MetOcean Solutions and Karen Olver, Seafood New Zealand.



Roger Bourne, left, with Mark Jarvis, Dr Susan Marshall and Helen Mussely of Plant & Food Research.



Emily Pope, left, Lesley Hamilton, Seafood New Zealand; Jiana Benham, Assignment and Hayley Camp, FishServe.



Michael Weaver of Southern Ocean Seafoods Ltd, left, with Peter Creighton of Rijyo Holdings Ltd and Greg Buckett of Talley's.



Peter Talley, left, with Steve Yung of Sealord.



Fiona MacMillan, left, with Jane McWhinnie, Sanford.



Fisheries Inshore New Zealand chief executive, Jeremy Helson, left, with Ocean Bounty host Graeme Sinclair and Seafood New Zealand chief executive Tim Pankhurst.



Carol Scott, chief executive of Southern Inshore Fisheries with Shelton Harley, manager of Fisheries Science for Fisheries New Zealand.



Simon Feasey of Revolution Fibres, left, with Ben Forrest and Nick McMillan of Cfarmx and Doug Saunders-Loder of Talley's.



CEO of Seafood Industry Australia Jane Lovell, with Patrick Hone of Fisheries Research and Development.



Smoked hoki kedgere beignets with a duck egg saffron aioli.



Finestkind founder Donna Wells, left, with Jane McWhinnie of Sanford, Hamish Fletcher of Oceanlaw and Wayne Lowther of FishServe.



Green pea blinis with rock lobster and yuzu crème

Makes 20 medium size blinis

Preparation & cook time: 1 hour

Pea blinis

600g peas, frozen
5g chives
2 free range eggs
1 free range egg yolk
125ml cream
60g flour (can be gluten free)
15g baking powder
40g butter, melted
50g capers
5g dill

Blanch the peas in boiling water until just cooked.

Combine half the peas, chives, one whole egg, the yolk, cream, flour and baking powder in a food processor. Process until smooth.

Fold the melted butter and the remaining peas into the mixture and season with salt and pepper.

Heat a large frying pan over medium-high heat. Lightly brush the pan with a little butter.

Drop 1 tablespoon of blini mixture into the pan. Cook for 30

seconds or until the mixture has browned lightly underneath and bubbles appear on the surface.

Flip and cook for 30 seconds to 1 minute, or until blinis are fully cooked. Repeat with the remaining blini mixture.

Deep fry the capers until crispy and drain on paper towels. Set aside until ready to assemble.

Yuzu crème

150g sour cream
100g crème fraîche
40mL yuzu juice
3g chives, chopped
3g Italian parsley, chopped

Mix all ingredients together and season with salt and pepper.

Rock lobster

2 rock lobster tails (approx. 250g each)
1 lemon, chopped

Bring a pot of water to a boil.

Reduce heat to a soft boil and add the chopped lemon.

Drop tails in one at a time and set your timer for 8 mins. If the tails are larger, increase the cook time.

The lobster is cooked when the meat has become pearly and opaque. Continue cooking if the meat looks overly translucent.

Cool the cooked lobster tails right away with cold fresh water to keep them from overcooking.

Once cooled, carefully use scissors to remove the flesh from the shell.

To assemble

Slice the lobster tails into rounds.

Lay the lobster onto the blini, place a dollop of yuzu crème on top and garnish with the fried capers and dill.

Recipe courtesy of Sarah Searancke Catering

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Digital logbook ready to go

Privately-owned Kiwi company ENL Group has launched a new digital logbook for the New Zealand commercial fishing industry, designed to meet the coming digital monitoring regulations.

Rather than waiting on regulations to come in, the system, Olrac, could be installed now to allow users to use its potential and then simply turn on the compliance transmission once required, the company said.

Olrac has been independently developed by OLSPS Marine and ENL to offer an e-logbook that will meet Fisheries New Zealand requirements whilst giving vessel owners, managers and operators any information they require in a simple to use and understand format.

Its launch follows the announcement that FishServe Innovations has developed an e-logbook, Deckhand, for the same market.

ENL commercial fishing manager Alastair Kennard said ENL chose the Olrac system as it was one of the pioneers of e-logbooks, with their systems already used worldwide, and integrated this with the GPR and camera technology from Marine Instruments, to give a truly compliant system that would meet all compliance needs in one simple solution.

OLSPS Marine, in consultation with ENL, had completely redesigned the existing Olrac platform to suit the New Zealand market and give fishermen a real advantage to having it on board, he said.

"Using a basic version of Olrac the system can give fishermen a tool for compliance which will meet the standards set by Fisheries NZ for all types of fishing.

"The system is highly adaptable and usable on any windows PC or tablet and soon to be available on both Android and iOS for smaller vessels and fishing activities."

Kennard said no matter which platform was used the display was the same. It was visually appealing, including a mapping utility allowing the operator to track the vessel and shots, as well as giving a geographical visualisation of data, geofencing and alerts.

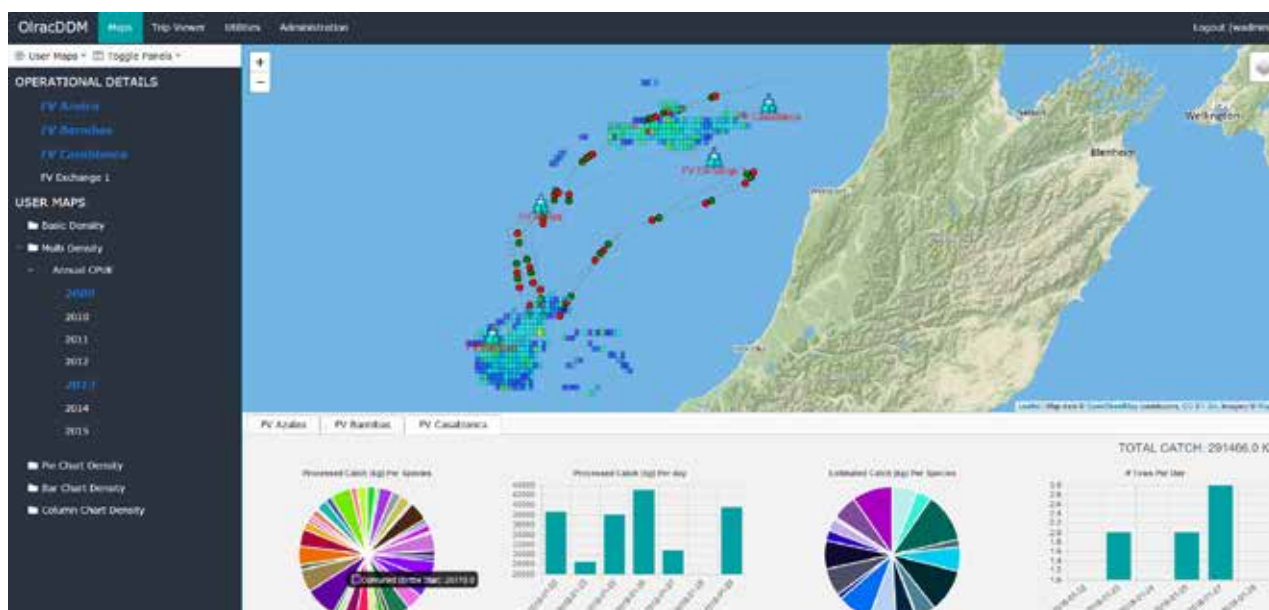
"The data entry is simple, and the amount of button pushes the user must complete has been kept to a minimum to ensure the operator and MPI get all the information they require."

Once the information was entered the compliance reports were generated automatically and could be transmitted via either the satellite or cellular network, or even Wi-Fi, he said.

Olrac could provide more than just compliance, offering fishermen a system that gave a clear advantage and enhanced their fishing practices.

In addition to compliance reports, the Olrac system could compile and send user-defined reports to any third party – be it company offices, scientific consultants, market partners or production managers, he said.

For more, go to <https://www.enl.co.nz/>



A screen shot of Olrac in action.



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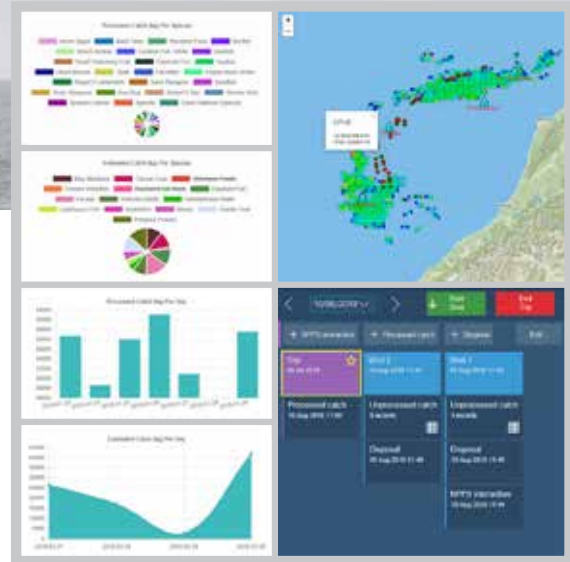
ENL are proud to launch their E-Logbook specifically designed for NZ Fisheries by Olrac.

This E-Logbook will allow you to not only meet all requirements in the proposed change in regulations, but also to build a powerful database on fishing activity.

Using the optional shore based version of the system; operators can custom set their parameters and track catch effort using heat maps.

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For more info or a demo please contact
digitalmonitoring@enl.co.nz

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justine@oceanlaw.co.nz



Hamish Fletcher
Partner
Hamish 027 220 5122
hamish@oceanlaw.co.nz



Karyn van Wijngaarden
Associate
027 479 4345
Karyn@oceanlaw.co.nz



Hayley Campbell
Solicitor
027 533 1350
Hayley@oceanlaw.co.nz



Kim Proctor-Western
Senior Solicitor
M 027 4800 690
kim@oceanlaw.co.nz

Montgomery House, 2nd Floor, 190 Trafalgar Street, Nelson 7010. Freephone 0800 Oceanlaw. www.oceanlaw.co.nz

Relief at shark cage ban

In a major victory for paua divers and the Stewart Island community, the Court of Appeal ruled that shark cage diving constitutes "hunting or killing" great white sharks and is therefore an offence under the Wildlife Act.

The Court found that the director-general of conservation has no power to authorise the activity under the Wildlife Act, effectively putting shark cage diving operations out of business for now.

PauaMAC5 chairman Storm Stanley said the original case was about public safety.

"We've been arguing for many years that shark cage diving creates a risk for other users of the marine environment and that it needs to be properly regulated by the Department of Conservation."

Because the court found that shark cage diving was essentially illegal, the judgment did not directly address public safety.

However, the judge said that if it were able to be regulated under the Wildlife Act, the director-general must give consideration to the possible effects of shark cage diving on local paua divers.

"We're very happy with that outcome," Stanley said. "Stewart Islanders and paua divers can look forward to a summer where they feel safer in the water."



Seabed appeal win welcomed

Fisheries Inshore New Zealand welcomed the successful appeal against the Environmental Protection Authority's decision to allow Trans-Tasman Resources to mine 50 million tonnes of seabed annually, and discharge 45 million tonnes of waste sediment into the waters off the coast of Taranaki for 35 years.

The appeals were lodged by Cloudy Bay Clams, New Zealand Federation of Commercial Fishermen, Fisheries Inshore New Zealand, Southern Inshore Fisheries Management, Te Ohu Kaimoana, Talley's



Group, Greenpeace, Kiwis Against Seabed Mining, Te Runanga O Ngati Ruanui Trust, Forest and Bird, Taranaki-Whanganui Conservation Board, and the Trustees of Te Kahui O Rauru.

TTR's first application was refused in June 2014 after a decision-making committee appointed by the EPA found the application was premature.

Fisheries Inshore New Zealand chief executive Jeremy Helson said TTR's most recent application was almost identical to the first, and did not address the EPA's key reasons for refusing TTR's application in 2014.

"It is clear from these failed attempts that a significant re-think is required on seabed mining," he said.

Mussel trial to find facts

A clinical trial is underway to provide facts about the key active components in greenshell mussels.

Cawthron Institute, Christchurch Clinical Studies Trust and Sanford Limited have joined forces to identify and validate the health benefits of the mussels, in particular looking at potential anti-inflammatory qualities, improved joint and bone health, and increased mobility.

The research programme is funded by the Government's High Value Nutrition National Science Challenge and co-funded by Sanford, New Zealand's biggest producer and exporter of greenshell mussels.

Cawthron marine lipid chemist and programme leader Matt Miller said the project's aim was to add even

more value to the mussel by fully understanding and proving its health benefits.

The clinical trial, which started on August 14, looks at the digestibility of the active components in greenshell mussels.

Conducted in collaboration with the Christchurch Clinical Studies Trust, a dedicated unit with a long history in clinical trials, the trial will feed eight healthy male subjects a soup that will contain either mussel oil, mussel powder, a mussel powder derived food ingredient, or cooked whole mussels.

Dr Miller said the trial would help scientists understand what happens to the active components after digestion, how much gets into the blood, and how much is therefore bioavailable to the consumer.

Kapok krapping out

Maritime NZ is advising boaties that old lifejackets with kapok filling or cotton straps are unsafe, are likely to fail when used, and should be destroyed.

General manager maritime compliance, Kenny Crawford, said these old lifejackets should be replaced as soon as possible with modern foam-filled or inflatable lifejackets and destroyed so they cannot be reused or on-sold.

"Kapok is a cotton-like fluff that is no longer used in lifejackets because it naturally loses buoyancy over time and if it gets wet it will absorb water and pull you down," Crawford said.

"Even if these lifejackets are in their original packaging, have never been used and look in perfect condition replace them and destroy them. They are too old and are unsafe."

Boaties would originally have bought the lifejackets new in the 1980s and even earlier, he said.

"They will have been used in summers and stored over winters again and again."



Fatigue led to capsizing

Crew fatigue led to the grounding and loss of commercial fishing vessel *Jan* and its owner, Wild Fish (NZ) Ltd, being fined \$27,200 following prosecution by Maritime NZ.

Maritime NZ northern regional manager, Neil Rowarth, said the sole helmsman at the time of the grounding, a 17-year-old deckhand, fell asleep soon after going on watch in the early hours of 11 January 2016.

The helmsman had worked a full day, slept for between only one hour and three-and-a-quarter hours, and was then woken to take his turn on watch. He had never before been on watch by himself at night.

After the helmsman fell asleep, *Jan* ran on autopilot and grounded on rocks near Howe Point in the Bay of Islands. The grounding woke the skipper and the other

crew. The skipper ordered the crew to abandon ship due to the hull being breached and water ingress. *Jan* then capsized and was a total loss.

Rowarth said the prosecution sent a strong message to all maritime operators that they must have an effective system for managing crew fatigue.

"Crew fatigue is real and potentially disastrous for ships and their crew.

"With all three of *Jan*'s crew, including the helmsman, asleep it was a matter of luck that this was not a fatal accident," he said.



Biggest offshore farm

A Chinese offshore aquaculture equipment maker has made an agreement with a manufacturing specialist to construct what's billed as the world's largest and most capable deep-water fish farming facility in the South China Sea.

Seafood Source News reported that the Guangdong Shantou Deep Distant-Water Intelligent Fishery Platform Project Manufacturing Agreement was signed in late August.

It said the agreement was between Hubei Ocean Engineering Equipment Research Institute, Guangzhou Zhong Yu Science and Technology Co, and Zhong Chuan Heavy Industry Sea Equipment Co, part of the state-owned shipbuilding firm CSIC.

Aside from the aquaculture platforms, the project agreement includes the manufacturing of vessels for transport of feed and finished fish as well as processing facilities for feed and fish.

A Chinese-made cage of similar size was made for Norwegian firm Ocean Farming, a subsidiary of the SalMar Group, with that system launched in June last year off the Norwegian coast.

Economic review

of the seafood industry June 2018

Welcome to the latest update on the economic performance of New Zealand seafood. This edition provides provisional data for the year-to-date to June 2018.

KEY RESULTS FOR THE PERIOD:

- Seafood exports for the year-to-date have reached NZ\$867m, compared with NZ\$883m for the same period in 2017.
- Export value to China grew by 13 percent compared with 2017. This returns exports back to the level seen in 2016.
- Export value of squid has grown by 53 percent compared with the same period in 2017. This is primarily due to an increase in volume and an increase in the FOB price per kilo.
- Hoki exports have reduced by 23 percent.

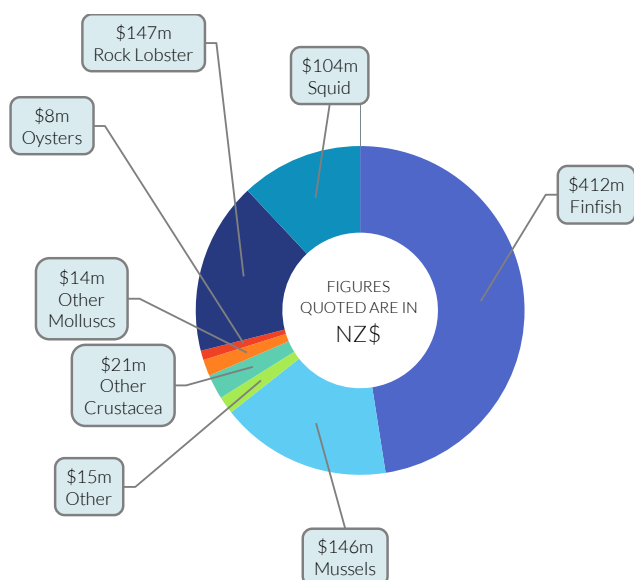
EXPORT STATISTICS

EXPORT NZ\$FOB*

All figures in this section are based on export data provided by Statistics New Zealand and analysed by Seafood New Zealand for the year to date to June 2018.

Seafood exports to the end of June 2018 totalled NZ\$867m with 130,163 tonnes exported.

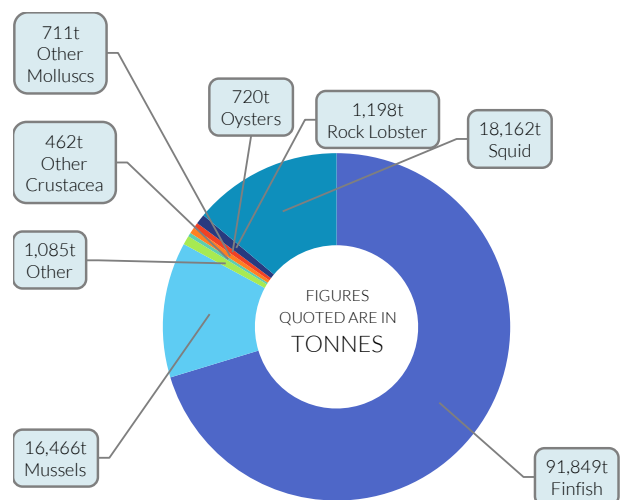
Export value (YTD to June 2018) = NZ\$867m



EXPORT TONNES

Finfish species accounted for 70 percent of export volume with squid accounting for 14 percent. Rock lobster and other crustacea make up a small proportion of export volume but contribute a significant percentage of the total export value.

Export volume (YTD to June 2018) = 130,163 tonnes



Source: Export data, Statistics New Zealand, Seafood New Zealand.

FOB = Free on board. The value of export goods, including raw material, processing, packaging, storage and transportation up to the point prior to loading on board ship.

EXPORTS BY COUNTRY

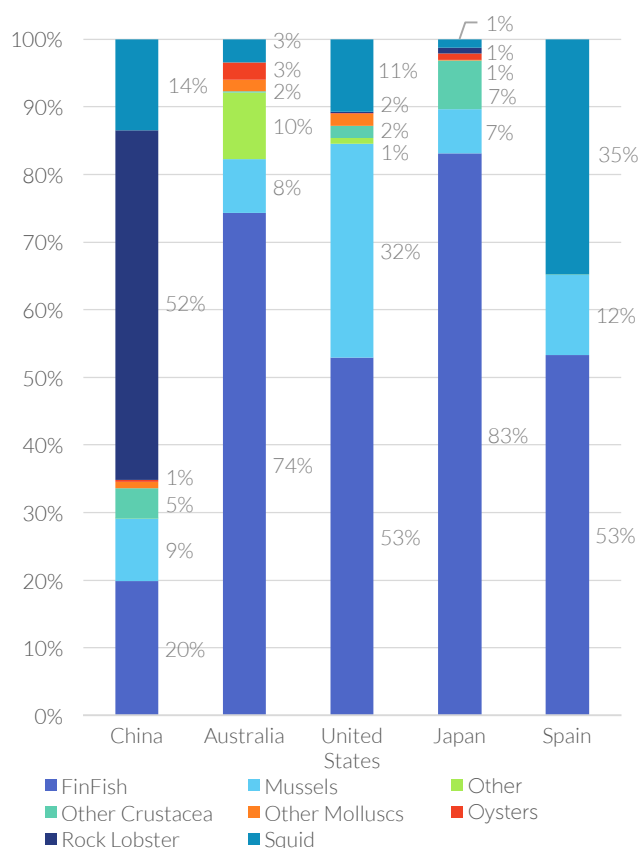
China, Australia and the United States maintain the top three positions as our key seafood export partners.

The graph to the right shows diversity in the mix of products for the top five export countries. Spain has moved into the top five countries replacing Hong Kong.

Top 10 Export Countries by Value (YTD to June 2018)

Country	2018	2017	% Change
1 China, Peoples Republic Of	\$286m	\$252m	▲ 13
2 Australia	\$120m	\$118m	▲ 2
3 United States	\$112m	\$137m	▼ -18
4 Japan	\$47m	\$56m	▼ -16
5 Spain	\$36m	\$24m	▲ 50
6 Hong Kong	\$22m	\$27m	▼ -19
7 South Korea	\$21m	\$23m	▼ -9
8 Thailand	\$20m	\$17m	▲ 18
9 Greece	\$19m	\$12m	▲ 58
10 Germany	\$12m	\$13m	▼ -8











Composition of Exports to Top 5 Trading Partners (YTD to June 2018)



EXPORTS BY SPECIES

There have been significant increases in the value of a number of species for the 6 months to June 2018 including squid (53%), orange roughy (24%) which is back to the levels seen in 2016 and ling (21%). There has been a reduction in value of hoki (23%) and mussels (14%).








TOP 10 EXPORT VALUES (NZ\$)

Species Name	2018	2017	% Change
 Rock Lobster	\$147m	\$136m	▲ 8
 Mussels	\$146m	\$169m	▼ -14
 Squid	\$104m	\$68m	▲ 53
 Hoki	\$61m	\$79m	▼ -23
 Mackerel, Jack	\$33m	\$35m	▼ -6
 Salmon, Pacific	\$31m	\$33m	▼ -6
 Ling	\$30m	\$26m	▲ 15
 Orange Roughy	\$26m	\$21m	▲ 24
 Antarctic Toothfish	\$17m	\$29m	▼ -41
 Snapper	\$16m	\$17m	▼ -6

Source: Export data, Statistics NZ.

EXPORTS OF MAIN COMMODITIES

Exports of main commodities to June 2018 saw fish, crustaceans and molluscs remain the same compared to the same period for 2017. Overall there was a 7 percent increase in the export earnings of all New Zealand's main commodities for the 6 months to June 2018.

NZ EXPORTS OF MAIN COMMODITIES (NZ\$)	2018	2017	% Change
 Milk powder, butter, and cheese	7,062m	6,849m	▲ 3
 Meat and edible offal	4,344m	3,902m	▲ 11
 Logs, wood, and wood articles	2,427m	2,114m	▲ 15
 Fruit	1,887m	1,700m	▲ 11
 Mechanical machinery and equipment	858m	754m	▲ 14
 Fish, crustaceans, and molluscs	795m	796m	▲ 0
 Wine	783m	767m	▲ 2
Total exports	28,800	26,852	▲ 7

Source: Overseas merchandise trade, Statistics NZ.

*Fish, crustaceans, and molluscs (excludes fishmeal & processed oils, powdered products)

Government 'messed up'

During the inception and planning stages of the quota system that we have today, as a member of the Federation of Commercial Fishermen executive I was heavily involved with Ray Dobson, Paul Starr, industry and scientific advisors in forming the nucleus of the successful management system.

This system is totally reliant on full and complete information supplied by the catching sector so the scientists can make fully informed and accurate decisions on the state of fish stocks and sustainability issues.

The Government really messed up when they dropped the bycatch trades. These trades enabled fishermen to allow for the seasonal fluctuations so vitally important to their fishing success. Some years are feast, some are poor. Different species are abundant some years. Three and seven-year cycles are common knowledge to fishermen and their fishing patterns alter accordingly. Bycatch trades allowed

this to be accounted for while providing all this data to provide an accurate overview that would not be available if the fishermen have to move to another area, providing skewed information to be processed.

Deemed values have restricted fishermen from giving a full picture of the resource by being forced to move away, don't give the true overall information and provide a slanted picture of what is actually there.

Different species have different flush years and the trades help to balance a quota package. It let a fisherman use a less-stressed species to compensate for a flush season of another species.

The trades were easily managed and for the life of me I can't see why they stopped them except it pushed small unmanageable quota packages into the bigger corporates.

The quota system is recognised worldwide but it can be improved.

Also the issue of 28n rights still has to be addressed and this cover-up needs closure.

**Bob Beggs
Christchurch**

A good read

Just a note to say what an incredibly good read the August edition is. I have earmarked three articles to re-read and refer to: Jeremy Helson on observer claims, "Gandalf" on the Tokatu and Martin Bosley on eating lesser-known fish species.

Also, I especially liked your piece on Curly Brown from the Federation conference. I was there and my heart went out to him with his passionate speech, especially the two paragraphs beginning 'We extract a wild-caught native fish...'

Additionally, I note chief executive Tim Pankhurst's input in the News Digest section. Putting this in this publication is like preaching to the choir, might I

suggest you follow this up with an article on Stuff, where it would enlighten a wider audience?

Thanks again for a great read.

**Jan Ellis
Spring Creek**

Thank you for the feedback, it's appreciated. The chief executive's comments were made available to all media. Not all chose to publish them. Feedback from readers, comment on issues affecting the industry and suggestions for articles are welcome. Send your letters of up to 250 words to editor@seafood.org.nz with your full name and address. Only a district location will be published. Bill Moore, editor

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ACE FOR LEASE

BCO1, BCO8
BUT3, BUT7
FLA1, FLA3, FLA7
GAR3
GMU1
GUR1
HPB5, HPB7, HPB8
JDO3

KAH1, KAH8
LEA2
PAD1, PAD3, PAD5, PAD8
SPD1, SPD3, SPD5 SPD7
SPO1, SPO8
TAR1, TAR5
YEM1, YEM9

QUOTA SHARES FOR SALE

ANC1
GMU1
KIC2
LEA2
OYS
PAD5, PAD7, PAD8
PIL

QUOTA SHARES WANTED TO PURCHASE

BCO - All areas
CRA - All areas
FLA1, FLA3
GLM9
GUR3

JMA7
KIN - All areas
LIN5, LIN7
MOK1, MOK3, MOK5
PAU - All areas

PHC1
POR - All areas
SCC - All areas
SCI
SNA - All areas

SPO2, SPO3, SPO7
STN1
TAR - All areas

DOMINIC PREECE
Managing Director

PHONE (03) 383 7282 | MOBILE 027 406 0419 | quotabroker@xtra.co.nz | www.aotearoaquota.com
HEAD OFFICE | PO Box 6420, Dunedin North, Dunedin 9059



**MARITIME
INTERNATIONAL**

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LIMITED

Godfrey Wilson
PO Box 22043, Wellington

Mobile +64 27 443 4831
godfrey@maritime.co.nz



#5038 LINER, TROLLER, NETTER REBUILT 2002

20.6m X 5.4m. Gardner 8L3B. 9kVA genset
All wiring to highest standard
30 tonnes (plus) ice hold
4 berths in focsle + skippers cabin. Good Galley
Moana 40mile drum with bottom line rope
Moana 25 mile drum stored ashore
Set net roller with 3,000m nets
100 mile survey to February 2020
Vessel completely rebuilt and refitted from
bare hull and decks in 2002

\$265,000

#5045 MARKO SAMBRAILO CRAY BOAT

17.68m x 5m. Scania DI16 new 2015 4,000 hrs
Mase Mariner 10kVA genset new 2014
3 station steering 19 knots
4 berths, Galley, toilet/Shower. Good electronics
3 x 150 kg live wells. Live well 1,000 kgs cray.
can be run as closed system with air bubblers &
filter via 240V pump or off deck wash with
sprinklers. Large dry hold under cabin
Australian hauler & tipper large wheel 3000 psi
Coastal survey valid to May 2022

\$320,000



#5043 TIMBER FV - NEW SURVEY JULY 2018

LOA 14.32m. Detroit 6/71 4,000 hours since
rebuild. Fuel 5,000 litres
3-4 berths. Galley . Toilet/Shower
10 tonnes Ice Hold
Long Line drum with backbone.
Good electronics
Luff hauler and netting gear available
Slipped and painted July 2018
New Offshore Survey July 2018

\$120,000



#5024 STEEL 15.8M TRAWL
Cummins 6 NT855 300hp.
Ford running hydraulic pump
Hydraulic trawl winches.
Net roller. Good electronics
Life raft. NZ 50 mile coastal
survey valid to 30 July 2020
Extensive refit work
Will sell without trawl gear.
Can supply Albacore poles
if required

NZ\$125,000



#4991 FRESH FISH STERN
TRAWLER L 25.6 x B 5.93
Scania 400hp main.
Twin Disc 4.5:1 G/box
Ford aux. 12 berths
Ice hold 50 tonnes bulky/
1,000 cases.
Good electronics some new
Offshore survey expires
30 November 2022

SENSIBLE OFFERS

All prices indicated are plus GST unless otherwise stated.

150 VESSELS AT

WWW.MARITIME.CO.NZ

FUNDING AVAILABLE

FOR SEAFOOD INDUSTRY
RESEARCH PROJECTS

FOR INFORMATION PLEASE CONTACT:

Mike Mandeno

General Manager, Seafood Innovations Ltd

Mobile +64 21 548 330 • DDI +64 4 801 4695

enquiries@seafoodinnovations.co.nz

www.seafoodinnovations.co.nz



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of our mechanisms of sale and activity, including our dutch auction which ensures fair market prices. We back this up with guaranteed weekly payments to our suppliers.

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