

FEBRUARY 2018 • VOLUME 26 • NO.1

# Seafood

NEW ZEALAND



Cover feature: Science  
boosting oysters, paua p20

West Coast  
legend p30



# "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.



## Symbols Relating To Submarine Cables

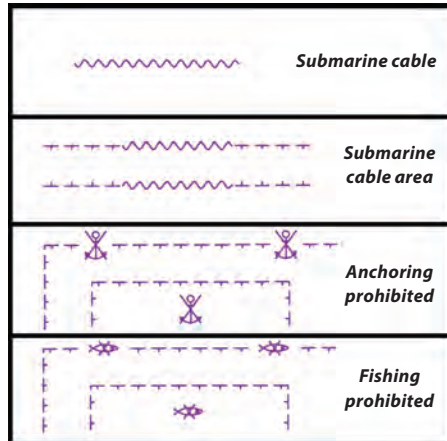


Figure 1.

## 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.

In addition to the fine for damage, the cable owners would inevitably pursue the recovery 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.



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



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# In this issue

Images of dead dolphins and seabirds are shocking. They were used to maximum effect by TV3 in mid-January in damaging footage that claimed the fishing industry was guilty of a cover-up.

The coverage arose from a letter sent by industry representatives last July to the Ministry for Primary Industries raising concerns about unfettered access to camera footage of fishing operations and the way this might be used.

The detailed letter called for modification of the way the Official Information Act operates, whilst ensuring the information is still in the public domain. It also reiterated industry support for the obtaining of robust information to better inform fisheries management decisions. That, of course, was not reported or acknowledged by the anti-fishing brigade.

What did emerge, once the letter was supplied in December to Forest & Bird under the OIA, was highly emotive pictures, taken 10 years ago in one case, of dead common dolphins in a trawl and an albatross caught on a longline. Ironically, the distortions, generalisations, selective use of material and overall bias confirmed the industry's fears.

The fact is huge strides have been made in reducing endangered species bycatch and such catches are recorded and are made public. The fishing sector is not in denial, it does have an impact on the marine environment just as farming does on land. What it is concerned about is such images being taken out of context and used to damage a major export sector in international markets.

Activist environmental NGOs have a clear agenda, that is to stop commercial fishing.

The regulator, in the form of MPI, will receive hundreds of thousands of hours of video footage if cameras are widely installed on the New Zealand fishing fleet. No other industry is subject to such scrutiny. Such footage should not and cannot be subject to random access by outside bodies for malicious use.

Imagine if cameras were mounted on the dashboards of every truck in the country and the resulting footage combed to show every time a centre line was crossed, speed limits were broken, passing was risky or there was a collision.

Such a selective compilation would portray an alarming – and inaccurate – picture of an industry seemingly out of control. Calls for its closure, regardless of cost and practicality, would promptly follow.

MPI has yet to advise on its stance on public access to camera footage but Fisheries Minister Stuart Nash has assured he will not allow outside bodies to go on "fishing expeditions".

Fisheries management director Stuart Anderson earlier stated options were being developed for the roll-out of digital monitoring. "Industry has proposed changes to how fisheries data held by MPI should be released," he said. "Those proposals are being considered alongside other options including maintaining the status quo. No decision has been made yet. There are many elements to consider carefully in balancing the responsibilities of transparency and public interest while protecting privacy and other sensitive information."

Seafood New Zealand's response was that industry hoped the current protections under the OIA were sufficient to address serious concerns around privacy, IP, commercial sensitivity and the potential misuse of data and video taken out of context.

They key thing is there is no cover-up and there never has been.

Meanwhile there is much to recognise and to celebrate in the seafood industry and this issue of our magazine includes a cover feature on putting innovative science into practice in the paua and oyster sectors, some thought-provoking opinions, a couple of travel items and an in-depth feature on the life of a pioneering West Coast fisherman. Plus there's a bit of fun involving a whopper of a ling.

**Tim Pankhurst**  
Chief Executive



Pirates from last year's Seafest.

## Kaikoura's Seafest shuts down

**Too many drunks and not enough volunteers have combined to end the Kaikoura Seafest's 23-year run.**

The annual October festival was the biggest event on Kaikoura's calendar and meshed well with the town's leading industry, tourism.

Attendance peaked at nearly 6000 and even last year it drew 4000 people in spite of the northern route into Kaikoura still being closed while earthquake repairs continued, and a lot of rain in the lead-up.

Seafest began as a small local event but the combination of music, seafood and a festival atmosphere, with many punters wearing fancy dress, built it into

a strong attractant for many years.

Kaikoura Information and Tourism Incorporated chairwoman Julie Howden said although Seafest had enhanced the region's reputation, a shrinking volunteer base, increasing costs with decreasing profitability and increasing alcohol consumption had forced the difficult decision to close down.

In 2016 there were 28 arrests, all alcohol-related.

Mayor Winston Gray said a lot of the revellers had "pre-loaded", creating the risk of damage to the town and issues around liability that had become too difficult to manage.

It had been a challenge to keep it affordable and yet make money, and a small group had done the bulk of the work.

Seafest had been a great event and would leave a gap to be filled by something else, Gray said.

After last year's event manager Sheena Hamilton said Kaikoura residents had been overwhelmed by the response from the public.

In the wake of the 7.8 magnitude earthquake and the enormous problems it had caused, the attendance and support had meant a lot to locals. For the first time in a year the town's accommodation operators were all full.

"You just knew the support was there for us and that was really good to see."





A massive pile of dead seaweeds sprawled across a reef. Picture: Marine Ecology Research Group

## Kaikoura paua surveys show promise

**Matt Atkinson**

**Paua biomass surveys along the Kaikoura coastline have the sector cautiously optimistic the area is bouncing back from the 2016 earthquake.**

Two studies are currently underway, with Paua Industry Council (PIC) covering adult biomass and Canterbury University juvenile biomass.

Both are funded by the Ministry for Primary Industries.

Sections of PAU3 (Canterbury) and PAU7 (Marlborough/Nelson) have been under a harvesting ban since the 2016 earthquake, with it set to continue to November this year. PAU7 has around 15 percent of the fishery closed, whilst PAU3, which was hit the worst, still has half the fishery under the ban.

PIC scientist Dr Tom McCowan said

initial impressions showed there were large variations in adult abundance along the affected coastline.

"In terms of the adult biomass, it's going to be looking pretty good in quite a few areas after the closures," McCowan said.

"But in saying that there are some areas that came up a long way and there was high mortality and it is definitely looking a bit patchy."

PIC is using information from Zebra Tech's data loggers, which are worn by a large portion of paua divers along the Kaikoura coast, to cross-reference previous fishing effort with the different biomass survey locations.

This will result in an accurate reading on how adult paua have reacted to the 7.8 magnitude earthquake.

"Estimating biomass is notoriously difficult to do with abalone, but we've tried to come up with a new set of methodologies using the data loggers to delineate the area we've swum and we are also using our electronic callipers to measure every fish that we see on our dive," he said.

"It's a big trial for a new set of methodologies.

"On top of that, within these areas we are surveying, we are setting up fixed monitoring points. So where we see fixed aggregations of paua we whack in a stick and mark it off so we can come back to it.

"We measure everything within a five-metre radius so we can come back and see if that discrete little patch of paua which might be anything between five and 100, we can see if those groups are getting bigger."

The earthquake and coastal uplift had a dramatic impact on over 130 kilometres of highly productive coastline, resulting in widespread die-offs of paua and other marine animals, as well as substantive losses of their habitat.

Platforms as large as a square kilometre were thrust out of the ocean, leaving immobile and slow-moving animals with little chance of survival.

The Marine Ecology Research Group at Canterbury University is leading the work on juvenile biomass surveys.

Spearheaded by Professor David Schiel, a former scientist in the paua fishery, accompanied by Shawn Gerrity, Tommaso Alestra, and John Pirker, the team has been on the ground since the immediate aftermath of the earthquake.

"Our Canterbury University group initiated an intensive fieldwork programme with the intent of quantifying the immediate impacts of the earthquake and resulting coastal uplift on the rocky intertidal and shallow subtidal ecosystem," Gerrity said.

"Initially we sampled a variety of sites along the 130km of affected coastline, some of which we had over 20 years of previous data on.

"We sampled the sites using standard community ecology surveying techniques, running transects along the shoreline and recording the abundance of all algal and invertebrate species.

"Over the past year, this allowed us to obtain a reasonable assessment

of what was lost and what remained of the intertidal paua population, how successful the post-earthquake reproduction and recruitment have been, and what habitats are remaining for juvenile success."

Alestra said the research had thrown up variable results for the newly-formed habitat, with more positive outcomes for juvenile recruitment.

"Early assessments of the coastline indicate that some areas of great importance to juvenile paua have been lifted above the high tide mark, making them no longer available for settlement," he said.

"In some cases these areas, characterised as rocky boulder-fields with healthy algal communities, may have been essentially replaced by newly emerged habitats that meet the requirements of the young paua.

"In other areas the new intertidal band may be smaller than the previous

one, lack the necessary hard surfaces and protective features, or lack an adequate food source needed to support a thriving juvenile population.

"The good news is that we are seeing clear signs of post-earthquake recruitment in the form of tiny paua from last year's spawnings, some just a few millimetres in length.

"There are also many larger juveniles in these habitats from previous years' spawnings.

"Although these will take several years to grow into harvestable sizes, there are encouraging signs that juveniles are surviving and recruiting in some places."

***\*Stay up to date with the paua recovery by liking The Paua Industry Council and Reef Uplift Research Consortium on Facebook.***



This is the smallest paua discovered by Canterbury researchers - a miniscule 2.5mm. Picture: Marine Ecology Research Group



Monitoring by Tommaso Alestra and Shawn Gerrity at their Oaro site, south of Kaikoura. Picture: Marine Ecology Research Group

# 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](http://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**



## Good response to first roadshow

Bill Moore

**Nearly 30 skippers and company representatives attended the first of 13 port meetings Seafood New Zealand is holding to explain, promote and discuss the industry code of conduct drawn up last year.**

Presenter and Seafood NZ chief executive Tim Pankhurst told the Nelson roadshow gathering at the beginning of the month the aim was to ensure that skippers and others around the country could talk about and get behind the six-point code signed up to by the industry funders of last year's Promise television campaign.

"People are always going to make mistakes, but when they are deliberate, there is no excuse," Pankhurst said.

"We are saying we are prepared to be judged."

He said the industry was under fire on a number of fronts and camera footage could easily be taken out of context by its critics. Thousands of hours could be edited down to "a two-minute horror show" with damaging consequences.

Fisheries Inshore New Zealand chief executive Jeremy Helson also spoke to the group, and a planned one-hour presentation stretched to 90 minutes as skippers and other industry figures put their views.

Pankhurst said he was pleased with the turnout and the supportive comments around making a commitment to the code and weeding out those who didn't comply.

He said 2017 was about a promise

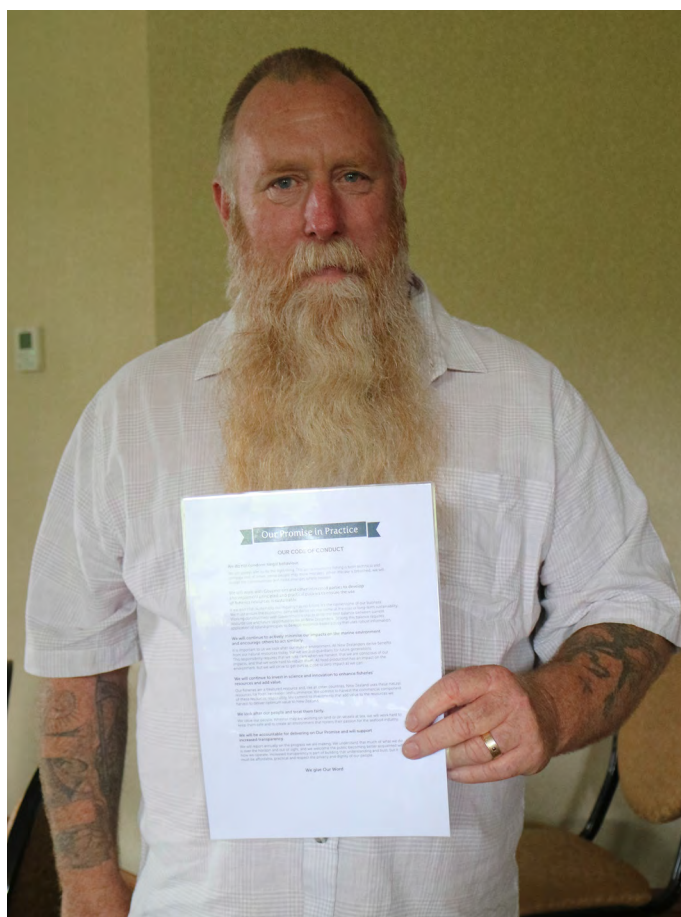
made, and "2018 has to be about a promise kept", with the code of conduct "the beef behind the Promise".

"New Zealanders are forgiving of people who square up and say, 'Look, we haven't always been perfect but we're keen to do better'."

Many of those at the Nelson meeting took away a laminated copy of the code to display on board their vessels or in their workplaces.

Also present was Seafood New Zealand chairman Craig Ellison, who delivered a report card on the industry at last year's annual conference, and has made a promise of his own – to update the report at this year's conference to be held at Te Papa on August 2.

The code will also be a key subject at the Federation of Commercial Fishermen conference to be held in Nelson in June.



Sealord deepsea skipper Rex Chapman endorses the code of conduct.





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Mike King with a clear statement of Chatham Islands pride.



King giving his mental wellness message to Moana workers.

## King's Moana tour visits Chathams

**Moana New Zealand is putting its people's mental wellness first, with a roadshow for staff, their whanau and the communities they work in to help deal with the growing issue of mental illness across the country.**

With the help of mental wellness spokesman Mike King, Moana is taking the roadshow to seven destinations around the country.

King gives a one-hour korero on his experiences, covering everything from why depression is hard to recognise and its triggers, to what helps and the available treatments.

Chief executive Carl Carrington said the focus on mental wellness was a result of alarming national statistics, and a desire to ensure Moana's people were better-equipped with effective tools to handle stress, depression and mental illness.

"Our people are the life force of our

company, and we want to give them a safe place to listen, talk and connect, along with comprehensive follow up resources and plans to keep on track," he said.

King's most recent visit was to the Chatham Islands where there are just over 600 residents. Moana, New Zealand's biggest iwi-owned fishing company, is the single largest employer on the main island and has invested \$3 million in new processing facilities, boosting the island's economy and demonstrating its long-term commitment to the fishery, community and local iwi.

Carrington said Moana's people worked hard for themselves and their families, and their mental wellness could be affected by the nature of their job – for example if they were away fishing for extended periods.

"With one in six New Zealand adults diagnosed with a mental illness at some point in their lives, the fact that our young people and teens have the worst suicide rates in the world, and that Maori and Pacific people are over-represented in mental health statistics, we've got to do something.

"For us, it's about showing manaaki for our kaimahi and their whanau. We want to make a difference for our people and help create more resilient communities by having an open discussion about mental wellness at work, home and in the community."

The roadshow initiative is part of Moana New Zealand's Hikoi Te Ora wellbeing programme, which aims to ensure happy, healthy and productive people by putting programmes in place to address risks.

King said he loved getting back to the Chathams, where his previous trip had been to "be the funny guy".

"As expected, we were well looked after by the locals and we're looking forward to heading out again sometime.

"Thanks to Moana New Zealand for getting us out there to let our people know it's okay to ask for help when things get tough."

He had also enjoyed Chathams blue cod. "It beats snapper any day," King said.

*Pictures: Moana New Zealand.*





Ouch! Why isn't he yelping?

## Gruesome twosome

Some of Seafood NZ contributor Chris Carey's non sea-going friends and acquaintances were shocked to see this picture appear on his Facebook page during the hoki season, asking why the crew weren't helping him get free of the "killer ling".

It was, of course, a set-up involving a thoroughly dead fish and lots of tomato sauce.

"It was a bit of a joke photo for my grandkids, almost all of whom saw through it. Sadly, many adults didn't," Carey said.

With the help of the two heading saw operators he staged the picture aboard the factory trawler *Mainstream* while carrying out his role as fleet compliance manager for Independent Fisheries.

"I was at sea 'ticking the boxes', ensuring that our processes and procedures were being followed, which of course, they were," Carey said. "Tell these blokes once what it is they have to

do and that's it, done deal. They're the easiest and most eager to please I've sailed with in a long while."

He said that on such trips he often spends a lot of time "chucking fish".

"I think it's important to practice what you preach and remind oneself what working at the coal face was all about, back in the day."

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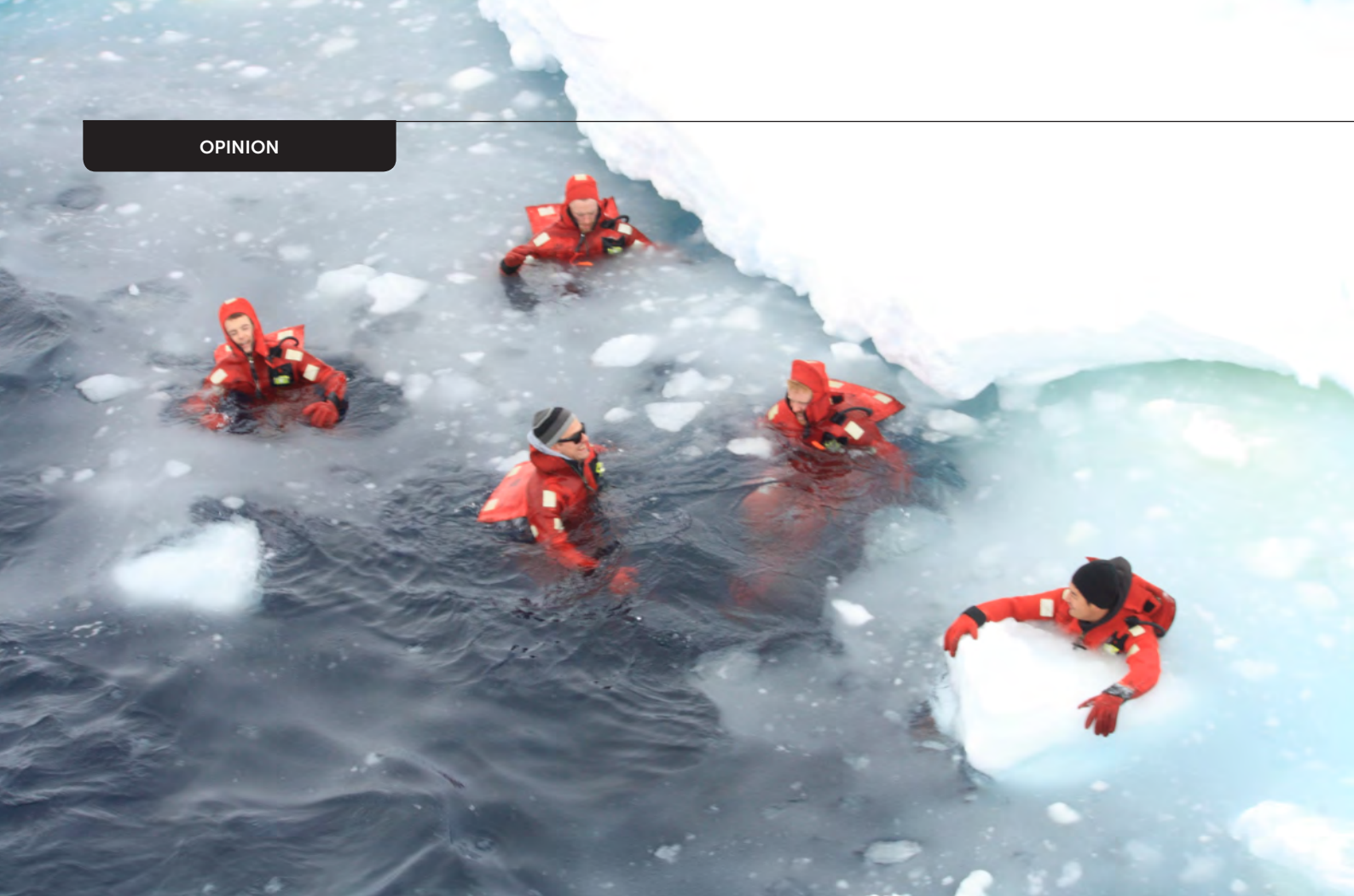
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Hamish Howard and crewmates try out their survival suits in -2degC water that's 2000 metres deep.

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## "HAVING DECIDED THE BUSINESS OF FISHING WAS FOR ME, THE QUESTION WAS WHERE TO START?"

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Hamish Howard

### Varied early career leads to more study

*Hamish Howard*

This year Victoria University of Wellington is running a Master of Science in Society programme for the first time. Guided by a mix of scientists, journalists and writers, students will examine the role of science in our society, how science can be communicated effectively and the barriers that prevent successful communication.

The relatively new field of science communication is benefiting from significant attention and investment, fuelled by global events such as the political instability seen in the UK and USA. This focus acknowledges the difficulties faced in aligning public opinion with scientific reality – a challenge of relevance to the New Zealand seafood industry.

My decision to return to university has in large part been inspired by experiences within and respect for the industry.

In early 2009 I was soon to complete a science degree in marine biology but had little idea as to a career path and



few job prospects on the horizon. This changed after a course introduced me to the New Zealand seafood industry. I was intrigued by the industry's rich history and excited by the diversity of expertise within the sector.

Having decided the business of fishing was for me, the question was where to start?

In order to gain a footing, I reasoned it would be best to put in some time at the coalface. I applied for a position with Talley's deepsea fleet and, after flying to Nelson for an interview, was offered a crew position aboard the F.V. *Amaltal Enterprise*.

The reality of six weeks at sea, working six hours on, six hours off, did not sink in immediately.

A recent turnover of staff resulted in my immediate and undeserved promotion to deckhand – a role that I took to like a fish out of water.

I had expected seasickness and was not disappointed. I had never spent a night on the ocean. So with little appetite and minimal sleep it wasn't long before I had been worn down to a state commonly referred to as "broken".

Unsurprisingly, a fairly sheltered upbringing had not prepared me well for my time at sea. In previous employment, a good work ethic had typically ensured success but I now found myself in a situation where hard work was the status quo and success required mastering the skills of the trade.

Despite lacking in natural ability, I managed to persevere in the job for a couple of years. Doing so wouldn't have been possible without a great team and the support of a few patient individuals.

I attributed the positive culture

to living in close-quarters, which left little room for antisocial behaviour. Uncooperative personalities generally didn't last unless they changed their ways.

A supportive attitude was further reinforced by a pay regime that saw every crew member taking home a percentage of the total catch earnings. This resulted in everyone working together to grow the pie as large as possible.

Besides the good character and humour of the crew, the efficiency of a deepsea factory trawler was most impressive. Catches were huge, by-catch was minimal, and waste was near nil. Apprehensions of disreputable behaviour were largely unfounded.

Despite being impressed by the operation, it was difficult to reconcile the knowledge that our fisheries are being managed sustainably with the sight of 60 tonnes of fish being hauled out of the ocean in a single net. The productivity of our oceans is simply unfathomable.

The processing technology aboard was no less astounding. I couldn't quite believe my eyes when seeing a Baader machine in full swing for the first time: 90 fish in, 180 skinless boneless fillets out, all in the space of 60 seconds!

Taking a position with Talley's land-based operations in Motueka would bring an end to this stint at sea. Then, only a year later, an offer of work aboard the F.V. *Janas*, long-lining for toothfish in the Ross Sea, was too hard to turn down.

The trip was an adventure full of dizzying highs and crushing lows.

Our crew were ecstatic with a hold half-full only a month into the trip,

having pulled in some of the biggest lines in the fishery's history. A twist of fate would see us stuck in drift ice for a month, while other vessels in the fleet fished up the entire quota. We would eventually return home with a hold half-empty after four months at sea.

Poor fortune aside, the role of administrator (or secretary, as the crew preferred to call me) provided a great overview of the international toothfish fishery and the workings of its regulatory body CCAMLR (Convention for the Conservation of Antarctic Marine Living Resources).

This experience would prove to serve me well in my most recent role as general manager of Guyton Fisheries in Nelson.

The decision to sell toothfish through Guyton's retail outlets at a low margin resulted in undue controversy and received nationwide media coverage. A sound understanding of our fisheries and how they operate ensured that I was confident in addressing the media and capable of improving the quality of public discourse.

Despite being of high profile, this occurrence was just one of many which highlighted current or future challenges faced by the New Zealand Seafood Industry.

After three great years, I decided to leave my role at Guyton's in search of new challenges.

My intention is now to generate value from the practical application of science communication through commercial ventures. I hope that my expertise may also serve to benefit an industry that has already provided me with so much.





Randall Bess

## 10 questions: Randall Bess on *The Future Catch*

**The New Zealand Initiative released its third and final report on the future of recreational fishing early in December. Its most controversial recommendations included licensing recreational fishers, doing away with minimum size limits and funding a national representative body via a portion of fuel tax. The project's head, Dr Randall Bess, answers questions from Seafood NZ on what's been done, how it has been received, and what's next.**

*This has been a two-year project and you produced three reports. What was your primary objective, and did you achieve it?*

The fisheries project began in May 2016 with the primary objective of enhancing New Zealanders' recreational fishing experience. The project had a completion date of July 2017, following the New Zealand Initiative's three-report approach, which concludes with policy recommendations.

However, those who funded the project, the Aotearoa Foundation and

the late Sir Douglas Myers' family, understood that the release of policy recommendations alone would likely not bring about the changes needed, especially during the lead-up to an election.

They were agreeable to continuing the project for a further six-months to include broad public consultation, which could greatly enhance the likelihood of gaining government support for proposed changes.

We have achieved the objective to the extent possible to date. The public debate about proposed changes is ongoing, and Minister Stuart Nash's response so far is aligned with the direction of our policy recommendations.

*There was strong and sometimes negative reaction when the third report, *The Future Catch, Preserving recreational fisheries for the next generation*, was released. Did that surprise you?*

The reactions to the recommendations in *The Future Catch* were entirely expected. New Zealand has lacked strong political leadership in managing recreational fisheries and shared fisheries overall. As mentioned in *The Future Catch*, there is a long list of ministers who have avoided the tough decisions needed to make improvements.

It is entirely expected that a leadership vacuum would generate conflicting interpretations of fisheries legislation and desired outcomes for policy, along with resistance to change of any sort. Sustained effort is needed to progress this situation towards beneficial outcomes for all sectors and interests.

In saying that, we received strong support for most of the proposed policy recommendations. Several individuals and groups acknowledged that change was overdue and futility in continuing with the same approach.

*How do you counter the view, most frequently put by recreational lobby group LegaSea, that it's commercial inshore fishing that ought to be the*

*target for management and regulatory change?*

To be frank, the leaked MPI investigation reports, Michael Heron QC's 2016 review and the recent legal action against a seafood company is compelling support for public mistrust of the way commercial fisheries are managed.

It is imperative that the Government addresses problems with misreporting of commercial catch and discarding and high-grading, especially for shared fisheries.

Once these problems are sufficiently addressed, the Government and inshore commercial fishers should do everything possible to demonstrate their successes. Transparency will be needed to restore public confidence and counter LegaSea targeting commercial inshore fishing as the sole source of problems.

As the public observes efforts to address these problems, the environment will become more conducive to debating the steps the recreational fishing sector can take to improve shared fisheries and the marine environment.

*Now that you've consulted nationally, what is your opinion on New Zealanders' understanding of the issues around managing fish stocks for everyone's benefit?*

In my view, most of the 14 public meetings were successful in raising important issues that need to be debated. Recall that two of those meetings were blacklisted. We also need to be realistic about what could be accomplished during a series of evening meeting.

So, there is still more debate needed for the public to gain a fuller understanding of the issues and the role that each sector can have in improving the management of shared fisheries.

*And what is your judgment on the relationship between the commercial, recreational, environmental and political sectors?*

Unfortunately, the lack of political leadership and the shared fisheries policy vacuum have led to inter-sectoral



relationships that can be best described as dysfunctional.

There has been a high level of mistrust and blaming of others. In almost all cases, the recreational sector blames inshore commercial fishers and MPI for problems, which, as noted, are not without substance.

However, there is increasing interest in other issues that can adversely affect fisheries, such as land-based activities and the effects of climate change. This means that we need representative bodies that can address a wide range of issues and work with diverse groups to resolve shared problems. In other words, we cannot afford to waste limited resources through continual bickering between fishing sectors.

During my overseas travels I observed recreational fishing representative bodies operating with business models similar to that of LegaSea. These models are largely adversarial and designed to maintain divisiveness by having a common adversary to rally member support and elicit donations.

I also observed effective collaborative approaches that transformed inter-sectoral relationships. In the case of Western Australia, strong leadership by the government led to a dramatic change in the way the commercial and recreational sectors interact.

As noted by Ian Stagles, co-founder and inaugural chair of Recfishwest, which represents all recreational fishing interests, their old adversarial commercial versus recreational fisher attitudes have largely disappeared.

Recfishwest and other overseas representative bodies show that Legasea's adversarial approach is outdated. Increasingly, those involved in fisheries are recognising the need to collaborate and focus on the decisions that provide outcomes for all sectors and interests.

We are fortunate this is the approach that Minister Nash conveyed in his interview published in the December issue of Seafood New Zealand.

*After all your research and*

*consultation, are you confident that the resource can be successfully managed to preserve recreational fisheries alongside the commercial and customary takes?*

There is no doubt that fisheries resources can be successfully managed for all fishing sectors and interests. We have seen it in Western Australia. We have also seen it in New Zealand at the regional level through the Guardians of Fiordland and more recently through Te Korowai in Kaikoura.

We have not had the political leadership to direct similar efforts at the national level. But, for these efforts to succeed, we need to ensure the appropriate recreational voice is coming through to the Government and the other sectors and interests.

*What does the future look like if nothing is done?*

As noted in the fisheries project's first report, *What's the Catch?*, the outlook is not favourable for recreational fishing if nothing changes. Tensions and conflicts between competing fishing sectors will intensify, leading to more fisheries in crises and drastic management solutions eventually enacted.

We have the opportunity to address the situation before it worsens, but it will require collaboration and compromise, with no one sector or interest able to bring about changes on their terms alone.

*If you had to choose one of your recommendations as being the most important, which would it be?*

The recommendations were designed as a package for reform. But, perhaps the most important is the establishment of a Recfishwest-type body to represent all recreational fishing interests. Its establishment would be integral to creating the forum needed for all fishing sectors and interests to come together and find workable solutions to shared problems.

We are fortunate in that Recfishwest has provided ongoing support for the fisheries project. When Recfishwest's CEO, Dr Andrew Rowland, visited in

September 2017, his explanation of the Western Australian experience showed the benefits of the fishing sectors and other interests working together.

We are also fortunate that Minister Nash is prepared to champion a similar representative body. I would highlight the importance of getting the right person to run the body, along with very capable board members to provide strategic direction.

*Does the new government's decision to re-establish a stand-alone fisheries portfolio offer greater hope for the future?*

Minister Nash has clarified the aim is to have new reporting requirements for the fisheries portfolio that will remain within MPI. Like others, I look forward to further announcements about these new requirements. I consider that having a separate fisheries minister and direct reporting lines will go a long way towards addressing the problems arising from the MPI structure.

*What's next for this project, and Randall Bess?*

As noted, there is still much to debate about the future of recreational fishing - and the hard work to bring about changes is just beginning.

The fisheries project has progressed as much as can be expected through the New Zealand Initiative. I am working with others on continuing the project in a collaborative, solutions-based approach for achieving sustainability and social, cultural and economic outcomes.

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## Moana chief executive steps down

Moana New Zealand chief executive Carl Carrington has resigned after six years in the top job. He leaves the iwi-owned company in April as he and his whanau pursue a change in lifestyle. Moana New Zealand chairman Whaimutu Dewes, in a letter to stakeholders, said Carrington has positioned the company for

future growth. "While we will miss his transparent leadership and vision, we sincerely wish Carl and his whanau the best with his future endeavours," Dewes said. In December, Moana New Zealand announced their largest ever dividend payout to shareholders, who received their share of \$9.7 million. The company made an overall profit for the year ending September 30, 2017, of \$19.27 million.

## New biofouling rules coming

International vessel operators and the fishing industry need to be aware of strict new rules for managing biofouling that will come into force in May, the Ministry for Primary Industries says.

The Craft Risk Management Standard for Biofouling aims to reduce the threat of marine pests to

New Zealand's marine environment.

Under the new rules, vessels that don't meet the requirements of the standard may face delays, cleaning expenses, or have itinerary or entry restrictions.

"The rules will help protect New Zealand's aquaculture industry and local marine life," said MPI biosecurity and environment group manager, Paul Hallett.

The standard can be met by

cleaning or treating the hull prior to arrival, or carrying out regular hull maintenance, including applying an antifouling coating. Operators will need to keep verifiable records of their actions, Hallett said.

The fishing industry and other New Zealand-based vessels might need tailored compliance plans to manage biofouling, he said.

Further information is available on the MPI website.

## Landings decline, aquaculture rises

Landings of wild-caught fish in OECD countries are 40 per cent below their late 1980s peak and continue to decline, while aquaculture production has been increasing at an annual rate of 2.1 per cent since 2011, according to a new OECD report.

The OECD Review of Fisheries

2017 says the value of OECD aquaculture production increased at an average rate of 6 per cent each year since 2006, as production moved to higher-value species. The data suggest that aquaculture production is set for long-term growth while capture fisheries can expect modest recovery at best.

The review covers 28 OECD member countries, including New Zealand, as well as Argentina, the People's Republic of China, Colombia, Indonesia, Lithuania, Chinese Taipei and Thailand, which together account for almost half

of global fisheries production and for the majority of aquaculture production. It finds that stated stock management objectives are being met for only 61 per cent of the reported 1182 fish stocks.

Most countries covered in the report are reviewing and revising procedures around fishing rights and quotas. Countries are also working actively to promote the sustainable development of aquaculture, recognised as the primary source of future growth in fish production, the report says.



## Firefighting system ineffective

A Whakatane tourist boat caught fire and sank because the main firefighting system was ineffective and staff did not fully understand how it should work, the Transport

Accident Investigation Commission has found. The skipper ordered everyone off the *PeeJay V* before it burned to the waterline and sank. All 53 passengers and seven crew survived and escaped serious injury. For a CO2 firefighting system to be useful, the space must be airtight and everyone involved should be fully trained and know how the system works.

The *Peejay V* was approaching

Whakatane harbour entrance when fire broke out in the engine room. The crew released the fixed CO2 fire extinguisher into the engine room, which suppressed the fire for a short time, but it then quickly escalated, forcing the skipper to order everyone to abandon the vessel. Several passengers had to enter the water without a lifejacket.

The commission found that the absence of a fire alarm system reduced the crew's available response time, openings allowed air into the engine room, making the CO2 fire suppression system ineffective and lifesaving equipment could not all be accessed.

It said three key lessons were that early detection of a fire is critical, a firefighting system is useful only if the crew is fully trained in its use, and fixed CO2 firefighting gear will only work if the space it protects can be fully closed off.

## EU begins plastics crackdown

For the first time, the European Commission has adopted a Europe-wide strategy on plastics which will require all plastic packaging on the EU market to be recyclable by 2030.

The strategy will also reduce consumption of single-use plastics and and restrict the use of microplastics.

EC vice-president Frans Timmermans said if changes weren't made to plastics production and use, "there will be more plastics than fish in our oceans by 2050".

"We must stop plastics getting

into our water, our food, and even our bodies. The only long-term solution is to reduce plastic waste by recycling and reusing more. This is a challenge that citizens, industry and governments must tackle together," he said.

EC statistics say that Europeans generate 25 million metric tonnes of plastic waste a year, with less than 30 per cent collected for recycling. It is estimated that across the world, plastics make up 85 percent of beach litter.

Timmermans said the EU Plastics Strategy would drive a new business model.

"We need to invest in innovative new technologies that keep our citizens and our environment

safe whilst keeping our industry competitive."





## China boosts fleet and bases

China is scrambling to expand both its fishing fleet and its overseas bases ahead of a five-year plan introducing a cap of 3000 vessels by 2020.

Writing in the international online publication SeafoodSource last month, Beijing contributing

editor Gao Fu Mao said overseas fishing bases had become central to the plans of the Chinese seafood industry, while with 2571 vessels in the national fleet in 2016, companies were scrambling to build new ships before the cap came into effect.

He cited the example of Zhuhai Dong Gang Xing Long Distance Fishing Co, licensed by the Chinese Agricultural Ministry to operate in Africa, which has just launched two 51-metre vessels to fish off Mauritania and will build a port, processing facilities and logistics hub there, with six more vessels under construction.

It would also send 10 new vessels to Vanuatu this year, and build a base there.

The developments are linked to China's "belt and road initiative"

to build more infrastructure at home and abroad to increase trade avenues.

Gao said the cap pledge was made after heavy pressure was brought to bear on China by the WTO as a result of its overseas fisheries expansion, and was likely to mean the replacement of smaller boats with larger ones.

He said between 2010 and 2016 the number of fishing companies licensed to operate outside China grew by 46 per cent to 162, with their 2016 haul of 1.99 million tonnes up 78 per cent on their 2010 total.

In its own defence, China presented itself as a generous source of aid to developing countries seeking investment in their fishery industries, Gao said.



## Ottrey joins Mt Cook

Mt Cook Alpine Salmon has appointed experienced marketer, manager and director Sarah Ottrey to its board.

Ottrey has senior management experience with large fast-moving consumer goods organisations

including Unilever and DB Breweries where she was head of marketing. Her governance experience includes time on the boards of Blue Sky Meats Ltd, Smiths City Group, NZ Public Trust and the Inland Revenue Risk Committee.

She is currently a director of EBOS group, Comvita Ltd, Skyline Enterprises and Whitestone Cheese.

Ottrey said the growing demands of shareholders and expectations of their boards had grown in breadth and depth.

"These demands have influenced the role of a director to not only be an expert in their specialty, financially perceptive and pragmatic, but also to be knowledgeable about the market in which the company operates.

"I like everything about the Mt Cook Alpine story, its growing profile and its global prospects - and of course, its unique Freshwater King Salmon product."

Board chairman Jim Bolger said Mt Cook Alpine Salmon was building a first-class company and competing in the global marketplace, where the benchmarks were very different.

"We need to be on our game and having Sarah's marketing knowledge and international experience at the board table will prove invaluable as we continue to grow. I very much look forward to her contribution."

# INNOVATING TO ADD VALUE

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**Research brings no guarantee of success but can pay enormous dividends. Collaborative oyster and paua projects underway with Seafood Innovations Ltd backing are showing great promise.**







Jim Dollimore



The two different types of rope at work.

## Learning the ropes to boost oyster farms

**Matt Atkinson**

**An inventive new method for growing Pacific oyster spat could have major implications for the sector.**

The technique is being trialled by Biomarine, a long-running oyster farming company in the Far North, in collaboration with Nelson's Cawthron Institute, which has oversight of the science, and with Seafood Innovations Ltd (SIL) backing.

Cawthron's lead scientist on the project, Julien Vignier, said it was looking at developing an alternative, more cost-effective technique to grow Pacific oyster spat.

Alternative media were being investigated to settle and grow triploid hatchery spat from 0.4mm up to 8mm, using both biodegradable and non-biodegradable ropes.

"Ideally, we will opt for biodegradable ropes which are attractive for spat and can degrade relatively quickly," Vignier said.

"Sections of this rope will be placed in suspended baskets and by the time the rope degrades, spat will be large enough to stay in the baskets."

Oyster spat are on-grown by Biomarine in baskets suspended on

wires in inter-tidal zones.

Wild spat, mostly caught in Mahurangi Harbour, is variable in size and weight, whereas hatchery spat are more uniform, having been selectively bred.

However the current hatchery supply in New Zealand is constrained.

"With one hatchery in New Zealand, the supply capacity is constrained by the cost-intensive nursery system required to raise spat up to 8mm, a requirement in size for spat to fit into existing basket systems," Vignier said.

The hatchery, situated at the Cawthron Aquaculture Park near Nelson, produces triploid spat (as well as diploid spat), which has an extra set of chromosomes when compared with the naturally occurring diploids.

Like humans and many other organisms, oysters are made up of two sets of chromosomes - having more than two is rare and mostly found in invertebrates, along with some fish.

In the late 1970s a masters student, Standish Allen, at the University of Maine, was trying to create a faster-growing, fatter triploid salmon.

However, when the salmon eggs didn't respond, he turned his mind to oysters.

Allen developed methods to interrupt the natural breeding process and create triploid oyster spat.

Unfortunately, the discovery was not recognised at the time because of a lack of commercial viability for the newly-created oyster.

Jump forward 40 years and the development of infrastructure for hatcheries and breeding has seen the technique become a staple of Pacific oyster production.

And there are some major advantages the hatchery-produced spat have over the wild diploid spat.

"The main advantage of hatchery spat is that you have a reliable supply of spat that you can produce with superior genetics for traits such as rapid growth, condition, resilience to disease such as OsHV-1 or other environmental stress, or for greater consumer appeal," Vignier said.

"In addition, triploid oysters are typically sterile so they enable year round harvesting of quality product including over the summer months when diploid oysters ripen, spawn and become 'spent' rendering them unsuitable for market."

Biomarine is run by its founder, Jim Dollimore, who has been in the industry since 1978, when after leaving university he set up the marine farming company with a friend.

After dabbling in mussels, other shellfish and attempting to get permission for a kingfish project in the late 1990s, he has focused on oysters.

Dollimore's operations are based in the Kaipara and Mahurangi harbours, where he has 130 hectares of consents and currently produces 6 million oysters annually.

"We need to increase this considerably by developing our area



fully and using better stock and growing techniques,” he said.

“I could see the necessity of introducing hatchery spat to our oyster production.

“This will enable us to offer a year-round supply, something our customers want. Equally important, it will also allow us to employ our processing staff permanently rather than seasonally.”

There were teething problems with the project’s first run on the ropes, Dollimore said.

“It was done at the start of summer so OsHV-1 virus issues occurred, which wasn’t unexpected but is an added complication in analysing the results.

“We tried a lot of settlement options along with the single seed. The task now is to use what we have learned to modify the next experiment.”

The OsHV-1 (Ostreid Herpes Virus type 1) infection causes mortality in the larvae and juveniles of several bivalve species including the Pacific oyster, according to the European Union Reference Laboratory.

“Infected larvae show a reduction

in feeding and swimming activities and mortality can reach 100 per cent in a few days. Affected spat show sudden and high mortalities mainly during summertime.”

Confirming that OsHV-1 will be a problem with young oysters had been the project’s biggest learning so far, Dollimore said.

“We have learnt a little about what settlement surfaces perform best in the grow-out phase. We have also learnt a little about the requirements to get good settlement.

“We have trialled a number of ways of dealing with very small single seed and have been able to narrow down the options for next experiments.”

If the project is successful, there would be many positive consequences for Biomarine, he said.

“If we can achieve our goal of year-round production we will be able to retain more of the major oyster consumers, we will be able to offer permanent employment, and we will be able to improve our profitability by making much better use of our

investment in processing facilities.

He said he was grateful to SIL for helping extend the opportunities for hatchery spat use in New Zealand.

“We believe this will have a beneficial effect on the quality of our oysters and also the reputation of New Zealand oysters internationally. New Zealand oysters already have an excellent reputation for food safety and we hope the use of hatchery spat will extend this to consistent supply and even better quality.”

Vignier agreed.

“It’s a cool project using a very innovative approach which we hope will benefit the New Zealand oyster industry,” he said.

“If the intermediate media works, Biomarine will be able to grow in a cost-effective manner early triploid spat.

“By dedicating a part of its production to hatchery-produced triploid spat, Biomarine capacity will be significantly increased and there would be summer market value benefits.”



## Adding value through research

An industry-led initiative, Seafood Innovations Limited (SIL), was established in 2004 as a joint venture research partnership between

**Seafood New Zealand and Plant and Food Research, with funding from the Ministry of Business, Innovation and Employment (MBIE) to promote research projects that grow the value of New Zealand’s seafood exports.**

Chief executive Mike Mandeno has been in the role since 2013 – below he outlines why it is important the seafood industry continues to build its international reputation, as a provider of premium seafood, by investing in science, and therefore its future:

### Why research matters

The fundamental purpose of research within business context is to enable improvements. In the primary industries research aims to create or maintain economic value in two ways:

- By increasing the value of products sold - for example by improving quality, creating new products, or defining benefits of existing products

- By improving productivity, reducing costs, increasing efficiency, reducing waste or reducing risks.

Research is risky. When seeking novel solutions and new understanding, there is no guarantee of success. For that reason governments offer funding for research that benefits the private sector. This is intended to de-risk research investment by firms.

At Seafood Innovations Ltd, 50 per cent government funding is available. Risk can be further mitigated by collaboration between companies. This results in sharing of risk, cost and rewards.

On the subject of rewards, the companies that invest in each Seafood Innovations project own the resulting IP and enjoy a 3-5 year exclusivity period during which they can be the sole users of the IP. At the end of the exclusivity period companies are expected to licence the IP to other New Zealand seafood firms if requested on reasonable commercial terms.



Receiver site at Waitangi West, Chatham Islands. Picture: Tim McLeod

## Paua on the move

Matt Atkinson

**Methods to improve the significant differences paua can grow at are being investigated in a new translocation project.**

Led by the Paua Industry Council (PIC), the research has been given three years' funding by Seafood Innovations Limited (SIL).

PIC scientist Dr Tom McCowan said the project would test two central ideas – move pāua from stunted areas to locally depleted areas where they don't have a good spawning biomass anymore and move slow-growing paua to faster-growing areas to get them over the minimum legal size.

Paua growth could be highly variable, McCowan said.

"I put it down to habitat and food availability. Different habitats promote the supply of drift seaweed and water temperature is associated too - as a rule the further south you go the faster they grow."

The Ministry for Primary Industries manages commercial paua fisheries using two mechanisms - the total allowable commercial catch (TACC)

and a minimum legal size (MLS) set at 125mm, which applies to the entire country.

The sector sets higher voluntary limits for specific areas of coastline and management areas. For example, PAU5B's (Stewart Island) MLS is 138mm.

Before the project could be given the go-ahead, PIC needed to apply for a special permit from MPI.

"You're handling undersized paua and moving them, and you're using scuba in some instances, which is legal on the Chathams, but if we were to do it on the mainland we needed a permit."

The special permit was granted and work began PAU4 (Chatham Islands) in early 2017.

McCowan and a group of local commercial divers completed the first translocation in the area in 2013.

"We did a small-scale trial in Marlborough where we moved only three hundred paua and found out it worked pretty well," he said.

The successful move has seen McCowan shift his attention to the isolated Chatham Islands – the country's most productive paua fishery, where the TACC is 326 tonnes.

Again, McCowan and a team of local divers collected paua. This time they relocated a tonne, all between 80-110mm, to Waitangi West, near the

island's main centre.

Picking the site was relatively easy, McCowan said.

"Basically, talking to the divers. They told me 'there is heaps of paua here, but they don't grow and this is a really good area, but there is none left'," he said.

"Some paua were tagged at both sites to be measured later on to see the differences in growth rates."

The paua industry is serious about investing in science to protect the future sustainability of the sector.

Along with the translocation project, PIC is working with NIWA on a novel idea to increase biomass using concrete blocks that imitate juvenile habitat and have funding from MPI to investigate the loss of adult biomass along the Kaikoura coastline after 2016's earthquake.

PIC chief executive Jeremy Cooper said the problem was that not a lot is known about paua.

"Their mode of life, what triggers spawning - there is no scientist that can tell us what that is. What percentage of spawning actually survives, that sort of stuff, there's a big knowledge hole there," Cooper said.

"So for us investing money and increasing the size of the fishery by better understanding of what the issues are, to try either remedy them or



leapfrog those bottlenecks is what we are all about.”

The “knowledge hole” has become more problematic over the past decade as climate change, ocean acidification and sedimentation run-off from forestry have all compounded difficulties in the fishery.

“It’s all stuff that is wiping out paua beds and the stuff they eat, the *Macrocystis* seaweed. All of those are what’s going against paua.”

As the translocation project has progressed, stakeholder engagement has been crucial, with paua being an important resource to all stakeholders – recreational, commercial and iwi.

It was “hugely important” to work with all groups, particularly when everyone stood to benefit, Cooper said.

“We are dealing with a public resource so you can’t just go blatantly like a farmer would and go rolling in and cut the gorse down and plant ryegrass,” he said.

“You can’t do that in the public environment or you just get crucified. So we have very good relationships because all of what we are doing is absolutely sensible stuff.

“We are not trying to be stupid and you’ve also got to remember that whatever we do that is of benefit to the fishery, then everyone benefits.”

With only 600 people on the island chain 800 kilometres east of Christchurch, the Chathams are uniquely positioned to be the testing ground for

the project.

McCowan said it was where most progress has been made so far.

“Probably the biggest reason, I suppose, is stakeholder-wide enthusiasm,” he said.

“Stakeholder discussions are a lot more streamlined on the Chathams – fewer people, fewer groups.”

Iwi and imi (the collective name used for the group of Mori whose ancestors were the first to inhabit the Chathams) have a commercial and customary interest in paua – with customary take being more accessible on the islands, he said.

On the mainland, the project is moving at a slower pace as rigorous stakeholder engagement is needed before moving to larger-scale relocations.

McCowan said the need to balance the research’s objectives with the rights and interests of local iwi could be a complex issue.

“It’s tricky in a customary context because you’re talking about moving smaller fish which are still accessible to customary but not commercial or recreational,” he said.

“So different groups have different opinions on whether that’s a good or bad thing accessing those fish.

While discussions continue with different stakeholders, the plan forward for the already completed translocation work is formed, to “go back within a year and do more surveys to see if

they have moved, or hung around and grown”.

“The idea is we take that information to iwi and have those discussions about moving them.”

McCowan said finding different candidate locations in each QMA was another important step for the project as it would limit the depletion of important spawning areas.

With many working parts the project is still very much in its infancy, however McCowan has a final goal in mind.

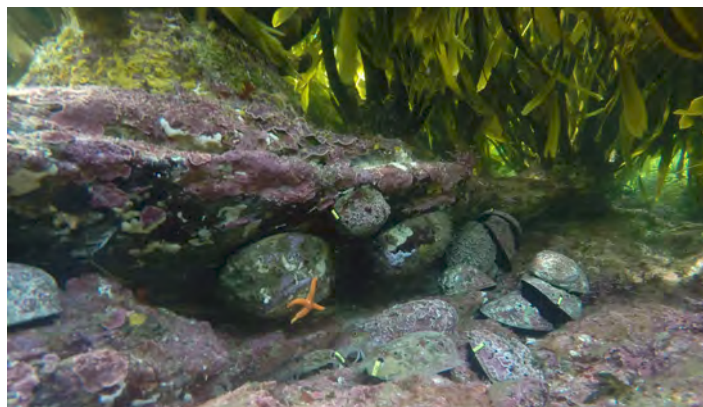
“It would be nice to see that the paua being moved are staying there and to act as an increased localised spawning population. In some areas to see those fish grow into the fishery and increase the productivity.

“But ultimately, it would be to do at a scale where you detected increased recruitment in the area you are moving them into. So that by moving paua from one area to another you are increasing the number of juveniles that are coming through.

“That would give you a signal that it has really helped lift productivity through the whole life cycle, as opposed to putting them somewhere new and then just taking them out again.

“If we show that this is good we can click into an annual process; where it is ongoing without perhaps the need to have all the scientific method around.

“If we can prove it now it can be part of an annual management strategy.”



Big paua at receiver site and smaller relocated paua. Picture: Tim McLeod



Some of the Chatham Islands moving team: Nick Cameron (left), Val Croon, and Rob Seymour. Picture: Tim McLeod

## Conference plans underway

There will be another two-day national conference this year.

The Seafood Innovations Technical Day will be held on Wednesday August 1 with the main conference and cocktail function on Thursday August 2.

There will be a great line up of local and international speakers. The 2018

Seafood Star Awards will also be presented.

Block out your diary and keep an eye out for more details in the April edition of the Seafood New Zealand magazine.



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# Letters to the editor

## Quota system 'injustice'

**When the quota system was initially instigated quota holders were offered two choices: 1) accept the government buy-back offer and relinquish all title to the sold quota or 2) accept the 28n rights option, have faith in the quota system and not deplete the government coffers and take voluntarily the huge reductions of quota imposed on us with the promise and guarantee that when stocks improved, which they must with the draconian reductions imposed, have their quota portfolio restored to the original holdings.**

This put severe financial and emotional stress on the fishermen involved. It cost me my marriage, having to diversify and travel far from home to try and make

ends meet.

These 28n rights were further restricted and almost negated by making them non-transferable and having a grandfather clause added that meant that if their quota was sold or the quota owner dies or was no longer a quota holder the 28n rights were extinguished. Having to keep a minimal amount of quota to keep their 28n rights alive has resulted in a large number of small holders clogging up the system with unnecessary paperwork and staff time and money. This is no way to reward the very core of the fishermen who had the vision and courage to support what has become the world-wide show case of fisheries management today.

I accuse the Fisheries today of instead of rewarding these people for their invaluable contribution they are waiting for this ageing group of patriots

to depart this mortal coil and relinquish their hard-earned rights or any recognition for their contribution to this achievement the Government is quick to accept credit for.

It has been 29 long years now and is well past time to rectify this injustice with interest. The fish stocks are well recovered now to be able to settle this easily. This should have been settled many years ago and needs to be rectified now.

During my 14 years on the executive of the Federation of Commercial Fishermen, I was heavily involved in the planning and instigation of the quota system of today. It has many good points but I am not proud of the apathy to the front line in this area.

**Bob Beggs  
Christchurch**

## Government should pay

**The claims that fishermen don't want cameras on their boats because they have something to hide is spin to the max.**

Look at the absolute hysterical screaming about privacy that occurs when some government employee loses his laptop with a few names and addresses on it when in reality this information can probably be accessed from the local phone book.

If the Government wants our information why don't they pay to put the gear on our boats like other countries are looking at?

As usual the Government's cost estimates are about half to one-third of what the companies who will be supplying it estimate. But then massive budget overruns by government isn't unusual.

Us paying to put cameras and tracking devices on our boats looks like the Chinese government executing political prisoners and sending the family the bill for the bullet.

Apart from the costs we are concerned that our catching information will be accessed by people who have no right to it. If you show me a picture of the deck of nearly any inshore boat in the South Island I could tell you what boat it is, how much they are catching and with tracking, their location as well as the date they caught it. Is that not commercially sensitive information?

**Cyril Lawless  
Riverton**

**Have your  
say**

Letters from all sectors and levels of the seafood industry are welcome.

Include full name and address, and get writing!

[editor@seafood.org.nz](mailto:editor@seafood.org.nz)



Measurement Standards Laboratory is based in Lower Hutt.

Humidity and temperature specialist Ross Mason.  
Picture: Matt Atkinson

## Super scientists ready to team up with industry

**Matt Atkinson**

**Their clocks timestamp 12 million financial transactions every day, they provide the unseen support in the prosecution of recreational fish thieves and Weta Digital has worked with them to develop special effects.**

But it is unlikely you would have heard of Callaghan Innovation's Measurement Standards Laboratory (MSL) before now.

They are the team of some of the country's brightest scientists tasked with ensuring that New Zealand measures up internationally – literally. They ensure our units of measurement are consistent with the International System of Units, which is critical to our exports being accepted around the world.

That makes MSL a source of largely untapped expertise for the seafood industry.

MSL provides calibration services throughout the country for a wide range of instruments and artefacts, and backs the services up with consultancy to ensure that the equipment can be used effectively.

Chief Metrologist Eleanor Howick said MSL wants to collaborate with the seafood industry to help improve their

technical capabilities and explore the many ways they can add value.

"By reducing small inaccuracies in your measurements, companies can make large gains in efficiencies and savings," Howick said.

"We've got the time and expertise to assist in product development or improve your process control" she said.

Something as simple as calibrating freezers correctly can make a big difference, she said.

"For example, you might need to run your freezers at -5, but actually have them at -7. If you can get the whole freezer to be at the right temperature you can save a lot of energy, which is especially important when out sea.

"Even training people how to use the measurement equipment properly, such as an infrared thermometer, can make huge improvements. We run training courses in Auckland and Wellington every year for industries, but we're also happy if we have enough people to do in-house courses as well".

Humidity and temperature specialist Ross Mason said getting accurate temperature readings in freezers can be difficult, particularly when you are dealing with reflective surfaces.

"If you do have two silver boxes on top of each other in a freezer you can lift one up and look in the gap and that will give an accurate temperature reading."

Simple "tricks of physics" like that can help you get more accurate readings, he said.

Mason worked with Sealord on radiation thermometry (measuring temperature) in the early 2000s and wants to re-establish relationships within the sector to improve how people capture data and understand what it means.

MSL is a division of Callaghan Innovation, the Government agency charged with liberating innovators. It connects businesses to the networks, capability and funding they need to make their ideas happen.

Callaghan Innovation has more than 200 of New Zealand's leading scientists dedicated to solving tough technical problems, programmes that help hundreds of companies improve their ability to innovate, and boosts business research and development through more than \$140m a year in grants.

MSL's areas of expertise are far and wide, working with other laboratories and industries across many sectors to fine-tune their equipment, who in turn work with major exporters, such as Fonterra.

They also work with the Ministry for Primary Industries, calibrating the measurement tools used by fish cops when they catch recreational fishers with undersize paua and rock lobster.

Howick said industry-centric consultancy work is an area of growth for MSL and it is primed to help the seafood sector.





Scallops topped with kina and cooked with a gas torch are a hot item. Scallops alone, 500 yen (\$6.20.) With kina, 1000 yen.

## Tokyo's magnet for fish lovers

Bill Moore

Tokyo's sprawling Tsukiji fish market – the biggest in the world – has long been planned for relocation, with the expectation that 2018 is the year this will happen. But right now the market and the streets and alleys surrounding it are still a magnet for seafood lovers from Japan and overseas.

Here you will find all kinds of fish, shellfish and related products being sold from street stalls and indoor arcades.

Close to the Ginza shopping district in the centre of Tokyo, Tsukiji is moving because it occupies so much valuable real estate, with the pressure on to shift ahead of the 2020 Summer Olympics so that the riverside site can be redeveloped.

However, there are plans to retain a large retail market at Tsukiji when the 900 wholesale dealers move to the new site on reclaimed land at Toyosu.

In the meantime, the horseshoe-



Crab is a perennial favourite.



A side of tuna is wrapped for a customer.



Kina (uni), salmon roe (ikura) and whitebait are the stars of these handsome takeaway lunches.

shaped market remains a must-visit destination for anyone connected to the seafood industry. The wholesale market, which has restricted access to visitors, opens at 3am with auctions starting after 5am and finishing at around 10am. The outer market, which contains many seafood restaurants and sells restaurant supplies and Japanese kitchen tools, winds down in the early afternoon.

*Pictures: Bill Moore*



Phil Prendergast aboard the *Giorgina*.The *Giorgina* at Port Nelson.

## Call of the wild lured West Coast legend

Chris Carey

**Some are born into fishing: family boats, family quota, dads or uncles out there doing it. Others, their options limited, think of it as a way out, but like many "Coasters", Phil Prendergast was drawn to the adventure, the unknown.**

Prendergast died after a sudden illness in 2006 and I got his life story from his children Mary and Phil.

The eldest of eight children, he was born in 1926 in Reefton and left school at 14 to work on the family farm at Ikamatua but by 17 he'd had enough and found work with the Grey River gold dredging company. The engineering and welding skills he acquired would hold him in good stead later on.

Young, restless and seeking fame and fortune, Prendergast, now 20, moved to south Westland to work on the new road being pushed through from Haast to Jackson Bay and it was there that he linked up with long-time family friends, Bruce and Henry Buchanan.

"Dad often described it as the

Wild West," Phil said. "They'd go whitebaiting, deer shooting, go off exploring and that's how they found all this crayfish around Jackson's. I guess that's where it really started for Dad."

The Cascade Whitebait Company had the 30-foot (9 metre) shallow draft *Cascade* to carry the "silver darlings" over the Cascade River bar to the wharf at Jackson Bay. With the boat laid up in the off-season, Prendergast and the Buchanan brothers formalised a lease agreement with the owners and began trawling for crayfish - so abundant that pots weren't considered necessary.

"There's a wee story about Dad and his motorbike. When the *Cascade* was busy carrying whitebait, Dad set pots off the wharf and then used his Triumph motorcycle to pull them up," Mary said.

"He'd ride forward and when the pot was up, he'd set the side stand in a crack in the wharf to stop it rolling backwards, empty the pot, bait it and set it again. He's probably the only person to do that in New Zealand, perhaps even the world."

The *Cascade* didn't have winches so the 9 metre wing trawl, doors, sweeps and bridles were pulled in by hand.

"It must have been bloody hard work," said Phil. "If the bags were too big, they'd have to split them alongside and empty them by hand. They got paid

sixpence a pound for whole fish and 1shilling and sixpence a pound for tails."

In 1952 and a young man of 26, Prendergast was approached by Frank Freitas, the owner of the 54-foot (16.5m) *Dolphin* fishing primarily around south Westland towards Milford Sound - areas he'd come to know like the back of his hand. Eventually word got out of his success and it wasn't long before other vessels from Greymouth and Westport and as far as Port Chalmers began arriving for the cray season.

"Frank was from Hoki [Hokitika] originally. He'd won the lottery and bought the Gilmour [Hotel] in Grey and the *Dolphin*," said Mary. "Mum called the Gilmour the Brickhouse or the Office because as soon as the boat came in, Frank would be over there on the wharf before Mum got there and he'd have Dad over at the pub to talk about fish and also to drink, and us kids would all sitting and fighting in the back of the car. Mum hated that part."

When the trawl fishery for crayfish began showing signs of decline, Prendergast and other like-minded fishermen voiced their concern but were largely ignored and it was not until their fears became manifest that the Licenced Fisheries Control regulations were introduced. By then, potting for crayfish had become the norm.



In 1962 Frank Freitas purchased the 50-foot (15.2m) *Giorgina* and Prendergast stepped across to run her.

"Frank was a bit of a character," said Phil. "He died on the *Wahine* in April, 1968. They saved his wife because women and children got on the boats first and he just never made it. Dad bought the *Giorgina* off his widow."

"Three weeks after Dad bought the boat, he hit a rock and had to crash it onto the beach down there by Lake Moeraki," said Mary. "Mum said he cried, but he never gave up."

"He got his brothers and mates down there and the Fergusons used a bulldozer and made a track in from the road to get equipment in. Even the Ministry of Works guys put power poles down so they could pull the boat out of the water. They all helped; it's just what you do and I know Dad was forever grateful for that."

The load of crayfish aboard the *Giorgina* wasn't insured so Prendergast gave them away to those helping with the salvage. With the hull patched and watertight Freddy Newman with the *Ida Marion* towed her to Nelson for repairs and with crayfish booming at the Chatham Islands, Prendergast saw an opportunity to pull himself out of a very big hole.

"Dad spent two years over there and did well and he was so pleased because he could finally pay everyone back who'd helped him out," Mary said.

Phil said Lew Paul was his father's crew for 11 years or more.

"Lew was a pretty switched-on cookie; apparently he was the third-highest achiever at teachers' college but only taught for a few months - he said he couldn't stand the little pricks!"

Phil laughed describing how boats "on the pick" or laid to at night with the crew doing the cross-words or puzzles in the paper, would call up on the radio and ask Lew for the answers.

Mary said her father was the first fisherman to unload a full load of albacore in New Zealand waters. "Dave Baker came out from the States and he went out with Dad and showed him how to do it. There was a competition to see who caught the most and Dad won it

one year and so him and Mum got a trip to Santa Monica. Dad went fishing and they left Mum with Dave's wife. They both had a ball."

It was only natural the Prendergast children were drawn to the sea.

"I'd go out from time to time in the holidays or when I could," Mary said. "I loved it. Phil was on the boat as a five-year-old, down in Milford and getting 20c a day for cleaning the wheelhouse."

Phil started fishing with his father in 1973 after a year at the Grey Star on the printing press crew.

"I remember thinking 'Hell this is so loud' so what did I do? I jumped on a boat with a screaming 6-71 GM! Actually I don't know who screamed louder, the GM or Dad. I might have been his son ashore but on the boat, different story and I recall him saying, 'While you're out here you're a knife hand.'"

Mary said her father's philosophy was to be the first boat out and the last home, and he only unloaded in Westport if he couldn't get in to Greymouth.

"Dad always did his work in port before he went out. He always said the sea was where you made your money but in here was where you spent it to keep your boat going. We were often down the wharf; sometimes six days a week. Sunday we had off and Mum would have us at church for an hour of that!"

Phil fished with his Dad for another seven or eight years crayfishing from September to Christmas after which they went trawling for flats, gurnard, terakihi and other inshore species, lining for groper and ling in the Trench. Set netting for shark filled in the rest of the year.

"We'd be out there for two weeks trawling. Sometimes you'd go into Jackson if the good fish was down there and unload into Ferons. They'd send an old TK Bedford down and we'd just throw an old sack over it. I mean it was totally different fishing to what they do today."

He recalls how on land after a longish trip, he was driving home.

"After weeks of rocking and rolling I was weaving across the road and must

have crossed the centreline because the local copper pulled me over. I think he thought I was pissed but when the breathalyser blew zero he couldn't figure it out, must have thought it was faulty or something so he took us down to the station to get finger printed but he couldn't get any because we'd worn the skin of our fingers doing soles and all that. They were that smooth you couldn't pick your nose - so they let us go."

Prendergast spent two years scalloping out of Nelson. "It was a controlled fishery as far as quotas went and Dad was offered a licence but he couldn't see the point scratching around like hens although I think he enjoyed being home every night," Phil said, "I hated them box dredges; they were the ones that did the most damage to the fishery, they wrecked everything. If the scallops didn't go up into the dredge they got smashed. When the ring dredges came in, it was better, but it was still scratch, scratch, scratch."

Phil recalled one occasion where he and his brother Kevin were "out" with Dad.

"We were crayfishing. I think we were allowed 50 pots in them days, two strings, but anyway we were stuck on a bloody rock! You could see it. Left hand down a bit, give the GM a bit to come round and the next minute the boom broached and the block hit Kev on his head and he dropped in. He was about half a fathom down and sinking like a stone in those long gummies but I got him with the grapple as the last bubble come out of his mouth," said Phil.

"Dad, well he'd lost a brother in a river down South Westland so he was pretty shook up but he got Kev straight back to work and kept him going. He kept his mind off it."

In 1979 Edgar Russ and a number of local fisherman began talking; they wanted more of a say in their future and what better way than to form a fisherman's co-operative where they would have control of what they caught, where it was sold and how much they got paid for it? Prendergast was one of them. Russ and Prendergast were elected as trustees and given the go-

ahead to put it together. In 1980, the West Coast Fisherman's Co-operative, Westfleet, was born.

"Westfleet started in a caravan on the wharf with Trish Prendergast, our sister, as secretary. The Co-op bought out Ferons and Nelson Fisheries and that's how they got hold of the wharf."

Prendergast was appointed managing director but because the other directors were also fishing they needed a shore-based manager; someone who knew the industry inside and out. On Prendergast's recommendation, Damian Briggs was appointed.

"They needed someone charismatic to run the show and Briggsy certainly had the gift of the gab besides he was about to hop off a boat anyway," Mary said. "It was a big thing for Greymouth. Fishermen could buy shares in the Co-op and they had a voice which was something they never had before. The Co-op paid better, the fishermen got paid dividends at the end of the year depending on their catch and it even helped guys into boats."

"Dad was starting to lose his hearing so they'd put him at the end of the management table where he couldn't hear much of what was going on. Besides he was pretty set in his ways about how things should be done. I believe he was also getting a bit fed up with it all so when he passed away, Westfleet could move on."

The Co-op was also instrumental in setting up the bluefin export market, something Prendergast considered pursuing but the risk of losing money flying fresh, chilled tuna to the market in Japan was too great.

"A lot of guys lost money doing that. You paid five grand to get your fish to Japan and if they didn't like it, well that was that. They still had the fish and you had a freight bill and were out of pocket big time. Besides Dad was thinking of getting off the boat and didn't think it was worth the trouble."

If you fish out of Greymouth you will have an enormous respect for "the bar". I asked Mary and Phil about the bar and their Dad's relationship with it.

"Dad lost several good friends coming in over the bar," said Mary. "He used to say that any boat can fish but not all of them can come in. When the *Helga* was wrecked on the bar and Bill Brennan was drowned Dad was devastated - I mean Bill was one of those nice guys. Bill's drowning really shook up the whole Greymouth community and it brought home to us just how dangerous the bar could be."

Mary recalls one tuna season. "There was the *Talisman*, the *Kereru* and three or four others. Dad and I were going to have fish'n'chips that night but we waited out there for 24 hours until it was okay to come in. That happened a lot, boats would often wait and follow Dad in."

"Dad had the utmost respect for the sea and he'd often say if only they'd waited [to come in]. I remember him backing out once through the seven waves, like backing into a piano but we were committed and couldn't turn round, because in his eyes, it wasn't safe to go in," said Phil.

Prendergast had a wireless in his ute and could often be seen sitting at the "tip heads" offering advice on the condition of the bar to those in boats

sitting out there.

"At the end of the day, it was their choice whether they listened to him or not. Most did because they respected his opinion."

Prendergast carried on fishing the *Giorgina* but the years of hard work were taking a toll and so in 1987 he came ashore. However mention the word retirement and you got a short, sharp rebuke. "Mum once mentioned it and he replied, what would I do? Grow bloody cabbages!"

"Dad never really did retire; he was still working as a ship's husband when he was 80 and was the first to put up a shed for mending nets and that on a piece of land at the Blaketown Lagoon. Besides the *Giorgina* was in good hands with "Gringo", Graeme de Goldie," Mary said. "Even when he was 'out of it' and lay dying in hospital, his hands, his fingers as tough as old boots, were still busy 'mending nets' so they gave him some tubing to play with. He could mend nets in his bloody sleep."

The entire Prendergast family has been involved with fishing in one way or another and I asked Mary and Phil how they thought their Dad would like to be remembered.

"Dad was old school I guess; he started fishing when there wasn't GPS or sounders or anything like that the young fellas have today. He helped a lot of others to get started. He was always willing to give advice and he was fastidious and methodical about maintenance on the *Giorgina*. Dad was a pioneer right from those days with his motorbike on the Jackson Bay wharf, Westfleet, the tuna-ing. Yes, I think he'd be proud of the part he played."



The *Giorgina* crossing the Greymouth bar.



Mary and Phil Prendergast, children of West Coast fishing pioneer Phil Prendergast Snr.



A Westfleet share certificate issued in 1985.



# Watch your back

#2



YOU KNOW HOW  
BALLOONS BRIAN POPPED  
HIS BACK? HE USED TO  
STOOP AND LIFT CASES  
LIKE BALLOONS. SHOULD'VE  
USED HIS LEGS.

DOESN'T  
EVERYONE?

ONE MORNING THE  
PAIN GOT SO BAD HE  
COULDN'T EVEN PUT ON  
HIS BOOTS. BUT NOT BEING  
ABLE TO FISH REALLY  
BURST HIS BALLOON.



For tips on safe fishing go to  
[www.maritimenz.govt.nz/manual-handling](http://www.maritimenz.govt.nz/manual-handling)

## Safe crews fish more

Nō te rere moana Aotearoa  
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NEWZEALAND





## Managing compliance brings benefits

Cathy Webb

**As an industry exporting over 75 species, processed into a multitude of forms to approximately 110 individual countries, managing compliance can be a complex task. It is a task that is seemingly getting tougher, as many of our destination countries are implementing their own new and additional requirements. However, our reputation as providers of high-quality, safe seafood depends on us getting compliance right.**

The Seafood Standards Council recognised that the world of managing compliance has become increasingly complex and in response has developed a guide for the seafood industry to assist with operator verification.

As part of the animal products legislative regime, seafood processors are required to establish and manage an effective operator verification system, and while we generally do well in this space, there is always room to learn more.

The purpose of the operator verification system is to confirm that an operator is meeting their compliance

requirements, producing safe and suitable product, and that any product intended for export is processed so that it meets the requirements for official assurances and the provision of certification.

In essence, operator verification is a system designed to gather sufficient evidence so that an operator can confirm they are meeting their legislative obligations and market access requirements, and product is being produced so that it is fit for its intended purpose.

However, when implemented effectively operator verification can provide additional benefits over and above meeting the requirements of the legislation, including identifying issues

before they become major concerns or expensive mistakes, reducing final product testing, supporting product quality claims, and less frequent external verification.

To do this, seafood operators need to ensure that they create a food safety and compliance culture throughout all aspects of their business and at all levels from top to bottom, and ensure their operations are sufficiently resourced by people with the necessary skills. While the guide is specifically tailored to provide guidance to seafood premises operating under a Risk Management Programme (RMP), it is also relevant for those operating an Operator System under the Limited Processing Fishing Vessel Regulated Control Scheme (RCS).

The guide provides information and suggestions on the types of activities to include, how to conduct internal audits, deal with non-compliances or reoccurring issues, reporting requirements, staff resourcing and competencies and how to bring it all together.

You can find a copy of the guide on our website at:

<http://www.nzssc.co.nz/n1742,336.html>



Cathy Webb

*Cathy Webb is the seafood standards manager at Seafood NZ and the executive officer of the Seafood Standards Council.*





Graham Ritchie

## Seafood start-up thriving

**Matt Atkinson**

**A focus on the customer experience has been the secret for a burgeoning seafood home-delivery business.**

Freshcatch was set-up in 2016 by Graham Ritchie, after he returned from living in the United States, roping in celebrity chef and serial restaurateur Al Brown, and other investors.

After starting small in Auckland, Freshcatch has now expanded throughout the North Island (except rural deliveries).

Ritchie said Freshcatch's emphasis on the customer "is everything".

"I read somewhere that around 80 per cent of consumers view their experience as a true test of how much a company values them," Ritchie said.

"Given we are a subscription-based business great customer experience is key to sustainable growth."

Sending food to the consumers' doorstep has become smart business in New Zealand, with other start-ups

My Food Bag and The Meat Box having success.

It was the strong growth fundamentals in the food delivery service that attracted him to the sector, Ritchie said.

"New Zealand online grocery is growing at 30 per cent year on year," he said. "With increasing consumer demand around traceability and sustainability, we saw in seafood an industry that is for the most part export-focused with few domestic-branded 'fresh' offerings.

"We felt there was an opportunity to create a premium local brand."

This is Ritchie's third time starting a business, although the first in the seafood sector – the other two were sales and marketing focusing.

Coming into the sector "very green" has meant the business has been a real partnership, he said.

Freshcatch is working with many respected brands, including Mahurangi Bay Oysters, Mt Cook Alpine Salmon, and Sanford, among others, to source its seafood.

"One of the joys has been then number of great people I have been able to meet and work with along the

journey to date who are in the primary industries and in particular the fishing industry.

"Funny, straight shooters who are generous with their time and experience."

Ritchie said sustainability was an extremely complex subject clouded with a range of emotions and perspectives, from a host of agencies, organisations and individuals with varying access to relevant and suitable information.

"We tend to talk about 'sensability' and some really simple ways we can all make a difference such as eating seasonally, eating delicious parts of the fish that are normally discarded, and selecting species from the most sustainable aquaculture practices.

"All seafood is precious and delicious, and if we care for it, it's a resource we can celebrate forever."

Ritchie said having Al Brown on board had been a "pleasure and a privilege".

"Al is a very special person and I feel very lucky to have him as a partner in the business."



## Freshcatch's ponzu sauce

Ponzu sauce is great for raw fish, says Al Brown: "It's super-simple and makes a great change from your traditional soy and wasabi."

Graham Ritchie suggests trying it with trevally – "an underrated and delicious eating fish".

### Ingredients:

½ cup rice wine vinegar  
½ cup soy sauce

¼ cup red wine  
1 ½ tbl dried bonito flakes  
2 pickled plums (available at most Asian stores)  
1 whole lime (quartered)

### Method:

Add all the ingredients to a small saucepan and place on medium low heat. Bring up to a very slight simmer, and cook for 30 minutes to let the flavours infuse.

Remove from the heat and strain through a fine sieve to remove solids. To watch Al make the ponzu sauce visit: <https://freshcatch.co.nz/2017/04/02/als-recipes-ponzu/>





Darren Guard

## RESPECT

**As a member of the Guard family in Nelson, with seafaring and fishing in the blood dating back to 1827, there is one word I have for the sea and those who make their living on it – RESPECT!**

Anyone who has worked on, or with vessels will know each day comes with its own challenges, be it the weather, poor fishing, or compliance requirements. Each day you get out of your bunk, work hard with the aim to fill her up and return to port. Then if you are lucky you get to take a break and do it all again. It's a lifestyle, not a job.

Once the sea has you in its grasp it is a strong bond. You respect it and its challenges, the bounty and risks it provides. At Guard Safety we know you work in a risky and sometimes harsh environment to provide for your family – RESPECT!

Crew also deserve respect – the energy and hard work they provide. It is vital that you keep yourself and them safe, so you can all return home safe to your families at the end of each trip. For owners and skippers this is an unwritten promise to those on shore. In years gone by sadly, some have not been able to fulfil this promise.

While fishing is now not the highest source of workplace fatality and serious injury in New Zealand, it is up there. I know, I have attended too many funerals of those who did not return home at all, or seen those who were harmed, sharing

the grief with their family and friends.

Every year I attend the annual Blessing of the Fleet in Nelson. A time when the seafaring and other community members join together at the Seafarer's Memorial, Wakefield Quay, for a memorial service of those lost at sea and to bless Nelson's fishing fleet for the year ahead. At this service I am often honoured to be asked to speak – when I do, I reflect on the years gone by and the friends lost. I am passionate about this – one death or injury is one too many.

After years fishing, a fistful of years working for the industry regulator Maritime New Zealand and as a Fleet Health and Safety Manager for a large fishing company I started my own business – Guard Safety. The aim, to look out for those working at sea, mentor, train and create simple safety systems so you can meet your Maritime Operator Safety Systems (MOSS) and health and safety requirements.

Your Maritime Transport Operator Plan (MTOP) needs to be complied with, the Risk Register created, and controls followed, the crew need to 'walk the talk', as do you. Paperwork and documentation is not always our favourite thing, that is why Guard Safety is here to help.

My team have over 100 years combined maritime experience, in roles ranging from Crew, Skipper, Safety Trainer at Maritime New Zealand, Seagoing Engineer, Fleet Manager, Maritime Officer, Mate, Health and Safety Manager and Health and Safety Advisor for a large maritime company.

Guard Safety personnel hold formal health and safety and maritime qualifications. We are safety professionals and we are here for you.

### MarineSAFE

We have developed the MarineSAFE program to help you. MarineSAFE is a practical maritime based health and safety program for owners, managers, skippers and crew.

Some common questions and answers for you:

### MarineSAFE Training Session

**Q. Do your crew really know what**

**they must do for MOSS and the Health and Safety at Work Act and can they manage risk?**

A. Let us take them through our MarineSAFE risk management training session written for them, about them.

### Critical Risk Assessments

**Q. Is the vessel prepared for it hitting the fan?**

A. We provide critical risk and emergency drill assessments on board.

### At sea assessment and support services

**Q. Your risk is at sea, so we need to be there also. Do you really know what happens at sea?**

A. Let us be your eyes and ears, go to sea and perform safety observations, crew training and support and provide due diligence reports for directors.

### MOSS / Health and Safety Systems

**Q. Do you need an MTOP, Health and Safety system, or a hand to prepare for your next MNZ MOSS audit?**

A. We provide reviews, audits, system support (creation / updating).

Don't be nervous about your next MOSS audit . . . if we don't improve your risk profile increasing time between your MNZ audits then our service is free! The program is flexible, and the choice is yours – to go with the full program or just the part you need. MarineSAFE is a voyage to practical, realistic compliance. We can help you comply, go beyond compliance, and come home to your loved ones. So, if you are serious about safety – give us a call we are available 24/7 on 027 436 2396 – no job too small or too big!

*Darren Guard - Guard Safety - Managing Director*







Part of the morning's catch, with the boat at rear. Unloading method was to swim ashore with two handfuls of fish. Pictures: Bill Moore.



Fresh of the reef and about to be filleted.



Fish market, Dompu.

## Fishing, seaweed, salt — Sumbawa has it all

**Bill Moore**

**The Indonesian Island of Sumbawa, an hour's flight from Bali and home to 1.4 million people, is very poor.**

Off the tourism map and known mainly to surfers and kite-surfers, unlike Bali it is subject to drought and there is starvation when crops fail. But its

coast provides small-scale commercial opportunities. Salt is produced from a sprawling field of evaporation ponds near the main city of Bima, seaweed is gathered during low tides to be sold for use in the manufacture of cosmetics and other products, and many types of fish are caught and marketed fresh.

During a September stay the inshore fleet was purse-seining small tuna daily, bringing the catch ashore mid-morning. Up to a dozen boats were visible working offshore, all from a village close by. I bought two fish fresh off a boat for R10,000 (about \$NZ1) and had them cooked for lunch at a beach-side stall.

Villagers were also drying small

sardine-like fish and spear-fishing on the reef, while the market in the nearest large town, Dompu, had a variety of species on offer.

Barbecued, grilled, boiled and fried fish as well as ceviche and sashimi were all prominent on the menus in the local cafes, where a delicious dinner cost less than \$NZ10 – and that's visitor prices.

What about you? The seafood industry is broad and deep. Your pictures showing any aspects of it, at home or overseas, are welcomed for potential use. Send to [editor@seafood.org.nz](mailto:editor@seafood.org.nz) and ensure the images have a file size of 3MB or bigger.





Atlantic Dawn



Mike Terry at the Australian Maritime and Fisheries Academy, Port Adelaide.

## Busy year for young fisher

Matt Atkinson

**Mike Terry Jr had a busy 2017. The young fisher, based in Napier, spent large chunks of the year in Australia taking part in the National Seafood Industry Leadership Programme (NSILP) and studying in Adelaide, along with skippering *Atlantic Dawn* back home.**

Terry said the NSILP had been a unique opportunity.

"It was a great programme to meet and network with people in the industry, when normally you'd never get the opportunity to do that," he said.

The NSILP is funded by the Australian Fisheries Research and Development Corporation (FRDC) and is the only national industry-specific leadership programme. Tailored for people from all parts of the industry, it has more than 100 graduates of all ages.

The programme is broken into three sessions spread out over Australia. The 17 entrants were split into three groups, with the aim of making a presentation at their last session.

"We started up in Darwin and no one knew anyone. You have to get up and say a few words about yourself and you freeze a little bit," Terry said. "I wasn't used to that sort of thing."

The programme ensures that participants are exposed to ways of handling conflict, improved communication techniques, high performance team building, and media training.

The second session was in Sydney

where they visited the fish market, spoke with chairman Grahame Turk, took cooking lessons and met ex-participants.

The final session, and graduation, was in Canberra where Terry and fellow participants visited Parliament, spoke to politicians and made a presentation to members of the FRDC, SFM and Marine Stewardship Council.

Each group was tasked with creating a vision and a mission for a unified and empowered seafood community and promote sustainable growth of the fishing community, Terry said.

For his presentation, Terry made a video of himself at work.

"It was a three minute video of what I do fishing ... from the sea to plate, to show people how they get their fish."

Terry was inspired to take part in the programme after meeting a previous participant, another skipper, Adam Clow, at the 2015 Federation of Commercial Fisherman conference in Christchurch.

"Adam got up and did a speech and I saw the improvements he had made, so I just went from there."

The programme's success has been touted by all who have taken part, with Terry unsure why something similar has not been set-up here.

It was important to have young fishers looking to take on leadership positions, he said.

"You read about the older generations slowly fading out [of the industry] and you need some younger guys coming through."

A fifth generation fisher, working on the water is in his blood, Terry said.

He left school at 16, fishing for four years as he worked his way up to

skippering the *Tamahine*.

However, he then spent nine years out of the industry after his father, Mike Terry Sr, encouraged him to get a trade.

"I was only meant to go plumbing for four years to get my trade and then come back, but as you know time flies.

"I ended up becoming a plumber, drainlayer and gasfitter."

Terry has been back on the water for four years now and despite the time away, he always knew he was going to go back to fishing.

"It's been great being back in the industry, especially going around and meeting new people in the Federation."

During his plumbing years he couldn't escape the life entirely, working weekends fishing for his father.

Along with being back on the water, Terry has also been back in the classroom in Australia.

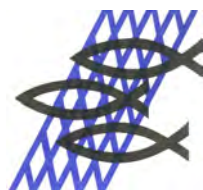
"I was in Port Adelaide studying my Master Five [Up to 24 metres in length within the exclusive economic zone to 200 nautical miles] and then flew back to Canberra for our graduation.

"Flew back to Port Adelaide to finish my master five, I had about another two weeks to go. Came home for a week, went back to my MED2 [Marine Engine Driver course for an engine upto 750 kilo watts].

"It's been a pretty busy year with the studying and flying back and forth to Australia."

Despite the frantic pace of 2017, he was happy to have achieved so much and put himself in a good position to take on more roles throughout the industry, Terry said.

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## NEW ZEALAND FEDERATION OF COMMERCIAL FISHERMEN

### 60<sup>th</sup> Annual NZFCF Conference and Annual General Meeting

Rutherford Hotel, 27 Nile Street W, Nelson

### Registration Form

	Number Attending	Cost <i>(All prices are per person and include GST)</i>
<b>Thursday 31 May 2018 Conference</b>		
Registration Shipwreck Auction,	No. _____	\$150 each      \$ _____
Fish & Chip Tea	No. _____	\$ 50 each      \$ _____
<b>Friday 1 June 2018</b>		
60 <sup>th</sup> Annual General Meeting	No. _____	<i>(No charge)</i>
Partners' Programme	No. _____	<i>(No charge)</i>
Guest Speaker/Happy Hour	No. _____	\$ 30 each      \$ _____

Make cheques payable to: NZ Federation of Commercial Fishermen (Inc) Post to: PO Box 297, Wellington 6140  
Pay by direct credit - Bank Account Details: 02 0568 0412470 00 (BNZ). Please include your name as a reference.

Name(s): \_\_\_\_\_

Partner Name(s): \_\_\_\_\_

Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_ Mobile Number: \_\_\_\_\_

Fax Number: \_\_\_\_\_ Email: \_\_\_\_\_

Please Note: All persons attending the conference, in whatever capacity, are required to pay the Registration Fee.  
*A late cancellation fee may apply. For more information visit the NZFCF website [www.nzfishfed.co.nz](http://www.nzfishfed.co.nz).*

### NOTICE OF MEETING

The 60<sup>th</sup> Annual General Meeting of the New Zealand Federation of Commercial Fishermen (Inc) will take place on Friday 1 June 2018, at 10.30am at the Rutherford Hotel, 27 Nile Street W, in Nelson.



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GUR1	SCH7
HPB5, HPB7, HPB8	SPD1, SPD8
JDO3	SPE5, SPE7, SPE8
JMA1	SPO1
KAH1, KAH8	SSK1, SSK3, SSK8
LEA2	YEM9
LIN3, LIN4	

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Ice machine 3 tpd. 6 berths in 3 cabins

Lindgren Pitman Super Spool III : 48x80 120nm

Line shooter. Good electronics

Last slipped August 2017 for midterm survey

**POA**



#4980 DEEP WATER STERN TRAWLER 29.8m Built Aust  
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Fuel 50 ts, Water 22 ts.  
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Good electronics.  
Available for immediate sale.

**NEGOTIABLE.**



## #4974 TUNA LONG LINE & DROP LINE

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New 13kVA genset

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