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OUR PROMISE

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

OUR PROMISE IN PRACTICE

OUR CODE OF CONDUCT

We do not condone illegal behaviour.

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

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

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

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

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

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

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

We look after our people and treat them fairly.

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

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

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

We give our word



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EDITORIALS

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In this issue

The New Zealand seafood industry has reached a significant milestone with the arrival of Sealord's \$70 million factory trawler *Tokatu*, the subject of this issue's cover feature.

This impressive new vessel has been designed and built to take Sealord's fleet to a new level of multi-species fishing and, as its general manager, group operations Doug Paulin explains, it might even lead to a consolidation of fishing effort among the big industry players. They could maintain their independence and keep all their own quota, but share the catching among a smaller fleet that they operate together, he suggests.

That's far in the future. For now, all eyes are on *Tokatu* as its teething problems are worked through and it gets into its work. We talked to Paulin, project manager Dorje Strang, co-skipper Rex Chapman and several crew members as they readied the big boat for its first fishing trip. Their comments are full of pride in seeing a challenging project through, and excitement about what *Tokatu* will bring to Sealord and the industry as a whole.

It's a worthy cover story but there's much more to read this month, from Lesley Hamilton's engrossing feature on the collective effort to bring back abundance to the Kaipara Harbour to chef Martin Bosley urging us to try cooking lesser-known species to find new taste treats.

Chris Carey has switched from profiling a gnarly old-timer to a keen young crewman who is loving his life on an inshore trawler, and we have a look at the Federation of Commercial Fishermen's 60th annual conference through the eyes of president Doug Saunders-Loder.

A highlight of that gathering was produced by New Plymouth fisherman Curly Brown, who in a few words delivered a powerful message to Fisheries Minister Stuart Nash.

"In Iceland, the very same people in this room are honoured and respected by their society," Brown said. "In this country we're treated like pariahs, and it really hurts me when it's like that." It's hard to disagree with that, or the rest of his comments, fully reported on page 27.

Tim Pankhurst
Chief Executive

Observer claim unfair and unjustified

Jeremy Helson

As winter approached, so did the stormy weather or rather, another storm in a teacup. This time Forest and Bird breathlessly announced to the world that in the last 18 months, 50 vessels had refused to carry an MPI observer. Based on this information, Forest and Bird concluded that “This calculated behaviour within the commercial fishing industry reveals an underbelly of lawlessness”.

An “underbelly of lawlessness”, wow, that sounds serious! Let’s dig a little deeper. Of the 50 incidents cited, 29 of those refusals were due to maritime manning limits. In essence, a legal limit on the number of people allowed on board meant that an additional observer could not be accommodated. Ironically, taking an observer would have been lawless.

That leaves 21 refusals for other reasons. That’s 21 refusals out of about 13,500 observer days MPI provided over that period, or 0.16 percent. That’s 99.84 percent cooperation.

That cooperation exists because industry greatly values the work observers do. They provide vital information that we need to manage our fisheries. Collecting otoliths, measuring fish lengths, estimating species composition of catches, assessing reproductive states of fish, monitoring protected species interactions - the list goes on.

Despite the value of this work, I’m pretty sure that observers could and should have been taken in

some of the refusals noted. While 99.84 percent cooperation is pretty good, there should be very few reasons why a vessel should refuse an observer. As an industry, we can’t condone a refusal to carry an observer when there is no valid reason.

Observer coverage is particularly problematic on small inshore vessels and addressing this is not a quick fix. Vessels are located in remote ports, trips are short and weather dependent, and room on vessels is limited. Despite these challenges, the inshore sector is keen to work with MPI to identify information needs and the best way to collect that information.

This media furore is not an isolated incident. Just weeks prior, another Forest and Bird media release decried “Nearly 3000 tonnes of fish dumped in ‘eco’ fisheries”. This claim was based on a leaked MPI report on Operation Trois. The problem is that the report said nothing of the sort. One can only conclude that Forest and Bird: a) did not read the report, b) did not understand the report, or c) misrepresented the report’s findings. There are no other options.

These episodes illustrate a more disturbing issue. As an industry we have some challenges to face and, as the Promise campaign demonstrates, we don’t deny that fact. The seafood industry is stepping up, we have a lot to offer the country: great food, good jobs, regional growth and export earnings. We would welcome the help of other organisations to make positive changes.

With that in mind, it was timely to read the Minister Stuart Nash’s address at the Forest and Bird conference in late June. He closed with the following remarks:

“Forest and Bird has an



Jeremy Helson

important role to play – if you want to – in helping to successfully drive change, but my plea to you is work constructively with myself, the industry, and officials.

“Celebrate success when you see it and hold those to account when they deserve to be, but don’t characterise an industry by the actions of a few or the practices or the past.

“Change is coming – I am making sure of that – and I absolutely believe that you will add more value if you are in the tent contributing, rather than outside throwing stones.”

I wait with interest to see if environmental NGOs take up Minister Nash’s challenge. I hope they do. It’s much harder for us to make positive change in the face of unfair and unjustified criticism. Hold us to account but be fair and genuine in the process.

- Dr Jeremy Helson is chief executive of Fisheries Inshore New Zealand, a non-profit organisation established to advance the interests of quota holders, ACE holders and fishers. He has been in the role since 2014.

Learning from international practice

Attending the fifth International Fishing Industry Safety and Health conference in Newfoundland showed Kiwis Darren Guard and Marion Edwin that the Canadian industry faces the same challenges as its Kiwi counterpart.

IFISH5 was held in St John's, a city with more than 500 years of commercial fishing history, and the pair said that like the New Zealand industry, the Canadians were battling to protect its very existence.

Guard, an ex-fisherman, is a Nelson health and safety advisor specialising in fishing. Edwin is a Motueka ergonomist who has worked to address musculoskeletal injury risks for fishers on New Zealand's larger vessels.

They said IFISH5 was a unique opportunity to mix with weather forecasters, engineers, naval architects, economists, occupational medicine specialists, fishers, fishing company representatives, and many types of health and safety people – all working to return fishers safely home to loved ones at the end of each trip.

Fishing continues to be the highest risk industry globally, with intervention programmes now beginning to show a decline in injury and fatality. Regulatory approaches to safety, safety training and information, safe work practices and fatigue, and addressing issues such as vessel stability are a cornerstone for these improvements, but there remains much to be done.

Guard presented on the New Zealand fishing industry safety and health legislation and outlined MOSS, our new vessel safety management system. He said he was keen to learn from other jurisdictions and was not disappointed.

"I returned with knowledge of programmes operating worldwide, and with a renewed commitment to find a way to restart a national seafood safety programme such as FishSafe, so we can stay ahead of the rest of the world," he said.



A beautifully decked-out Newfoundland trawler.



Darren Guard and Marion Edwin on the St John's seashore.

It was clear that the most successful, sustainable and effective programmes ran with fisher, fishing company, fishing regulator and insurer combined effort.

He also saw advantages for global marketing, believing that New Zealand could become not just the most sustainable fishery in the world, but the safest too.

Edwin's key interest in attending IFISH5 was to report back on the dehydration findings that came out of recent New Zealand research – a new topic in the fishing/ maritime literature of great interest to others.

She presented two papers – one detailing the dehydration research, and another the findings of musculoskeletal intervention opportunities on New Zealand's larger fishing vessels. She is engaged with New Zealand initiatives to address musculoskeletal risk across all industries, and was keen to understand international efforts to address it within the fishing and associated industries.

Edwin said she came away with links with other ergonomists, an interest in developing some international good practice guidelines for training and workplace design to avoid musculoskeletal injuries, and thoughts about research on intervention success.

IFISH5 had streams for fishing, fish processing, and aquaculture, and the pair are happy to answer specific questions.

They encourage New Zealand seafood companies, health and safety professionals, and Maritime NZ representatives to ensure that they attend IFISH6, which is mooted for 2021.

They were very grateful to Seafood NZ for part-funding the trip, and said they had to dig deep to pay for all other expenses.

Their paper abstracts are found at these links: <https://ifishconference.ca/program-session-3c-seafood-processing/>; <https://ifishconference.ca/program-session-6b-regional-approaches/>; <https://ifishconference.ca/program-session-4d-prevention-of-chronic-injury-and-illness/>. Contact them with any questions: darren@guardsafety.co.nz; marion@optimiseld.co.nz.



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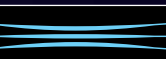
Penalties apply to both the master and vessel owner, including fines up to \$100,000 for fishing or anchoring, and up to \$250,000 for damaging a submarine cable. In addition the Court may order forfeiture of the vessel and Transpower may take legal action to recover repair costs, which could exceed \$30–\$40 million.

Don't take chances. Refer to the publication Cook Strait Submarine Cable Protection Zone. This is located on the Transpower website www.transpower.co.nz

Alternatively contact 0800 THE GRID or 0800 843 4743.

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TRANSPOWER



Yellowbellies and courage – a community cures the Kaipara

Over-fishing and sedimentation is being overcome in a remarkable community effort on New Zealand's biggest harbour, LESLEY HAMILTON reports.

The settlement of Whakapirau is just one of many communities nestled into inlets around the Kaipara Harbour, two hours north of Auckland. Generations of its children have hunted flounder in its shallows and swung from the rope swings in the giant macrocarpa trees guarding the beach.

Today it is grey and rain-lashed. The settlement huddles into a hill, its homes tumbling towards the mudflats. It has history. The grand mansion across the estuary, now a private home, was a hotel, a boarding house and then, in the eighties, a brothel. Word has it that the clients were flown in from Auckland by seaplane. Of course they were, it was the eighties.

Poet Sam Hunt has made his home here and his poetry about the Kaipara stands proud on the water tank by the wharf. Paul Henry also calls this part of the world home – and is an avid volunteer tree planter,

proving the axiom that age mellows us all.

I am meeting Peter and Christine Yardley, key players in the 2005 documentary *The Kaipara Affair* - a story of the fish wars that pitted large commercial fishermen against the locals and iwi of the Kaipara in the eighties and nineties.

These were turbulent times. At the heart of the tale was the 1986 introduction of the Quota Management System (QMS) and the influx of commercial vessels into what had once been a sleepy and productive little fishing inlet. Tempers were lost, shots were fired, politicians were startled awake, and the fishing would take a near fatal hit.

"The introduction of the QMS opened up the Kaipara to FLA1 and that allowed a lot more fishermen to come in and that's when we started to see the strife. The people on shore started to see a lot





Peter and Christine Yardley.

more boats at night. We went from about 30 local fishermen up to about 120 boats working the Kaipara from the eighties through to the late nineties," said Peter.

"The stocks were really cut into. The nursery stocks were fished hard.

"We didn't have a Fisheries presence anymore and so for many years it was pretty much open slather. It got to be quite dangerous. You had to protect yourself and protect your gear."

The Yardleys, despite their modesty, were a major force in brokering peace and, in the process, discovering the Kaipara had bigger problems than hotheads with weapons.

Peter admits the industry has evolved and said it was a different place today.

"I started set-netting here around 1975. The local families welcomed new fishermen in. There always seemed to be enough fish for everybody. We were all pretty small time. We were catching flounder, mullet, kahawai, trevally, lemonfish, and dogfish. There was a lot of shellfish too, at the time. The harbour was still healthy as far as water quality was concerned so we were catching scallops, oysters, cockles, pipis and mussels."

'Tempers were lost, shots were fired, politicians were startled awake, and the fishing would take a near-fatal hit.'

And then, the surrounding farm land converted from sheep farming to cattle farming and the water quality declined.

"There was more run off into the waterways and the harbour didn't really cope, although we didn't really recognise that at the time. It was only when we started having our meetings about the tensions between the large commercial guys and the local fishermen that people started pointing out that it

wasn't just the fishing impact that was hurting the fishery, it was the land impact.

"All our stories at the time were anecdotal and the stories were from old folk who had seen the changes. We needed to get scientific evidence to back those stories up.

"We worked with numerous scientists over the years and all our fears were proven, in terms of fishing management and in terms of land use."

The Yardleys had a healthy little oyster farm in the 1980s that was doing really well but Peter said they had to let it go.

"We couldn't sell the oysters because of the quality of the water. There was 11 of us oyster farming in this area back then and we are down to just one now."

The Kaipara is land-locked and when it changed from sheep farming to bulls the stock was grazing the beaches and eating the tops of the mangroves.

Christine said: "We have a catchment of 600,000 hectares, the biggest estuarine harbour in New Zealand, so it is totally susceptible to land use problems."

So, how did the suggestion this needed to be remedied go down with the beef farmers?

Christine said they had been really lucky.

"That's because they all like fishing, I think. So, what we would do is we would link fishing with land use. We would call meetings and the farmers would all come along."

Kaipara seized on the emerging scientific expertise of terrestrial effects on water and the already proven model that Raglan was using to improve its harbour.

"And then, as well as farmers, iwi came on board because they were getting treaty settlements involving the harbour and yet the harbour had fish stocks at its lowest levels and shellfish was pretty much gone.

"It was just a matter of proving there was a problem, and once we did that it was a matter of how do we solve this problem?"

Foreshore planting and fencing were key and combined with fisheries management, they had a plan.

Peter said he was "absolutely" a sustainable set-netter. "When I first arrived here a local family took me under their wing. They had been fishing for generations. They were totally invested in the environment, right down to the little shrimps. They taught us about the whole ecosystem. The way I started set-netting is still pretty much the way I do it now. I was taught by people who believed in high quality and cared about the sea."

Peter agrees that set-netting is in grave danger.

"We presented a set netting strategy to many fisheries ministers over the years but none made changes. My greatest fear is we could be shut down completely. Flounder and mullet are net species and we have to set net to catch them, but we must set net carefully."



The wharf at Whakapirau on the Kaipara Harbour.

Peter believes mono-filament net is deadly and will only use multi-filament.

"We use multifilament net because it is kinder to the fish and there is less bycatch involved.

"Mesh size is also important. We don't use the legal minimum net because the fish are too small for us. We go above that mesh size in order to grade the fish. You can take flounder at 27 centimetres but why? The public don't want fish that small."

Unfortunately there was no training involved for set-netting.

"The Kaipara is a difficult place to fish with the rise and fall of the tides and the nets were allowed to be left for as long as 18 hours. But many fishermen did 24 hours plus and the public would see that, because everywhere you go on the Kaipara Harbour someone is watching.

"We also work to our own code of practice. In the winter when the water temperature is low you can do your 18 hours, or 12 hours anyway. In the summertime the water temperature is generally up in the twenties, and because the Kaipara Harbour is a large snapper nursery, if you leave a set net out for 18 hours you have a lot of dead baby snapper on your hands. They are baking in the nets.

"In the summertime we work the nets constantly. A three-hour soak. The flounder are the last fish off the mud flats so that is what we wait for. The snapper move in high water so we tend to let that go. By working the net with a flat-bottomed tender we can go up and down the net constantly and release any fish that is alive, not wanted or undersized.

"I am not sure there are many of us left doing that. You have to do it, otherwise you have a problem."

Peter said they loved that people were moving back to Whakapirau from the big cities but that could also cause conflict.

"I have had people yell at me from the shore. I yell back and say put the jug on, I am coming up. And they either take off back to Auckland or put the jug on. We have made a point of meeting the people and showing them what we do. We give them a feed of fish and we have also helped them with their own set netting because they all want to catch their own flounder."

Christine said they were definitely seeing an improvement in water quality.

"There have been millions of trees planted. Manuka, flaxes and cabbage trees are great absorbers of nutrients. All the farmers have fenced off their foreshores, so there is no stock on the beaches anymore.

"The mangroves will gradually disappear. They are fed from the nutrients off the land and they will be starved. They will filter the water and then they will have served their purpose and die."

Peter said the shellfish were on the mend.

"Slowly but surely we are starting to see the cockles come back again. The oysters are coming back to health and they are good indicators of water quality. Scallops are still very poor, they are subject to sedimentation. We had nitrate and phosphate runoff from the farms and that has been reduced drastically but we have millions and millions of pine trees that have come ready to be harvested at the same time. The trees have gone but the tannins left behind are still leaching into the harbour."

The Yardleys are firm believers that the Kaipara will return to the way they found it in 1976.

"We had very few snapper for many years. No snapper of any legal size because trawlers were working the entrance and there was also set netting out at the harbour entrance – all that was stopped with the Maui dolphin issues so those trawlers have moved further out and the set-netters have gone completely. The snapper are coming back and that happened quickly," Peter says.

The Yardleys said curing the Kaipara was a slow process but they knew it could be done.

Christine bases this on the Raglan example, which is only 20 percent of the size of the Kaipara.

"It is a tiny area compared to the Kaipara but they have now fenced and planted 80 percent of their catchment. In five to seven years they were seeing dramatic improvement, not just in the fish stocks and the shellfish but a whole lot of other species returned into the environment as well. Lamprey, which return to their birth place to spawn started to show up again in the Raglan and they had not been seen there for years. Whitebait, which decades ago they used to catch by the bucket load and use for garden fertiliser, they just poured back in as the silting stopped coming off the land. The mangroves began to lose the silt that they were holding and started to tip over and die and the farmers only had one complaint – they would go out fishing for a day and catch their limit in an hour and-a-half."

Christine said while the Kaipara was on a much bigger scale than Raglan the same thing would apply.

"Because the Kaipara is a series of individual inlets we can do this one area at a time. They say the only way to eat an elephant is one bite at a time.

"We are seeing improvements in the Arapoua River, also the Otamatea River and areas where there

has been long-term deep silt are now getting back to a hard bottom."

The benefits are not just seen in the waterways. Peter said the spinoff for bird life had been dramatic.

"I just did a bird count last weekend. Pigeons, spoonbills – they are all coming back. When you get the stock off the beaches and plant natives you are just creating habitat."

'I have had people yell at me from the shore. I yell back and say put the jug on, I am coming up. And they either take off back to Auckland or put the jug on.'

But Peter said many fish stocks hadn't recovered yet.

"We are only catching 25 percent of the flounder quota."

Christine said the TACC was set at a level that has never been caught, even in the best of years.

Peter said it was looked upon as a rich species, fast breeding, and no one thought it was ever going to run out.

"We are getting high quality yellowbelly flounders but in small quantities. Leigh Fisheries have backed us through this all the way. They've made it possible for us to keep ticking over as fishermen when a lot of other people would have walked away at our low-volume catches."

Apart from Leigh they only supply one other fish shop but Christine said they still did what they call wharf sales, which kept the local community happy.

"Our little local community really like their Friday fish."

Christine said that when they were having their first meetings in Raglan and deciding what to do to fix the Kaipara, activist Eva Rickard marched them down to the beach and then made them face the land.

"She said if you want to fix the water, you have to fix that land first."

And fixing the land had more than benefits just for the waterways.

"The farmers who fenced off their waterways, had clean water troughs for the stock, fenced off the difficult areas that weren't producing much grass anyway and planted them in native trees they actually increased their returns. They had lower vet costs, higher quality stock and better pasture management. So the farmers are actually gaining, especially when these programmes are sponsored by regional

councils. There is a lot of volunteer work going into the planting days because farmers are busy and a lot of them are under financial pressure so it is a big ask to plant trees, but if they have community support and council backing it is easier," said Christine.

Peter said the other big plus was employment for young people.

"We probably have 100 young people employed locally with tree planting, nursery work and fencing. And all the schools are doing it, they all have their tree nurseries and fencing programmes for the kids. Our grandson is going through it with his local high school and absolutely loving it. And I said to him, what do you see when you are planting all these trees? And he said, I see these big fat snapper at the bottom of the creek! It really is amazing to see these young people working with native trees, planting and fencing and they know why they are doing it. And it has given them work. Before that there was unemployment. In fact in Raglan the police gave the programme organisers money to shout the kids because the local crime rate had just dropped right away. They were all employed and they were proud of what they were doing. The police only had one incident and that was where the locals got upset when someone from outside came in and did wheelies in their tree nursery."

Peter said there was no point in playing the blame game.

"We've all made mistakes and now is the time to fix those mistakes."



Peter Yardley and his vessel *Tiaki*.

Bringing mussels back to the Gulf

Hundreds of millions of mussels once covered the Hauraki Gulf seabed.

They were the lifeblood of the area – highly efficient feeders that could individually filter up to 350 litres of water a day, taking and ingesting nutrients from the water column, and in the process cleaning the environment.

Over 1000 square kilometres of mussel beds created vast reefs – complex 3-D habitats which provided food, shelter and protection for a large range of fish and other invertebrates.

But, by 1970, decades of dredging had all but wiped them out – the fishery collapsed and the reefs never recovered.

“To put it in perspective, traditionally it has been estimated that those mussel reefs would have been able to produce about 19,000 tonnes of small and juvenile fish each year, the current beds would be lucky to produce about 20,” marine scientist Peter van Kampen said.

Revive our Gulf – a group tasked with bringing the Gulf back to its former glory – is using commercially-grown mussels to sow life back to the seafloor.

Van Kampen was the manager for another of the group’s projects – creating fish nurseries in Mahurangi Harbour, just south of Warkworth, in late 2017. An estimated 10 tonnes of mussels were deployed to five sites within the harbour.

The Hauraki Gulf has seen 130 tonnes of mussels reseeded to the seafloor since 2013/14.

“They’re really important ecosystem-engineers – when you bring a whole bunch of them together they form large reef systems,” van Kampen said.

Like most ambitious projects, time and money has played a major part in the pace of progress, but, having buy-in from across all three sectors – commercial, recreational and tangata whenua – has made life easier.

‘No one has ever tried to do marine restoration like this in New Zealand.’

North Island Mussels Limited (NIML) has given mussels and logistical support to the reseeded project.

“They’ve provided us with vessels and staff for harvesting as well as providing a driver and a HIAB to transport the mussels.”

Oyster farmer Jim Dollimore also provided equipment and manpower during the Mahurangi deployments, van Kampen said.

“When we deploy we need volunteers to help shovel



Volunteers working on mussel reef restoration. Picture: Shaun Lee.

mussels, our approach encourages community members to get involved with deployments. When you look at the project as a whole, all three sectors are working together to achieve a common goal."

Initial results have shown the mussels have formed beds and are starting to filter the water and provide additional benefits to the ecosystem.

"Now the mussel beds are established they are able to provide ecosystem services to the environment," he said. They are great at filtering out sediment and organic matter, which results in denitrification. Excess nitrogen from the land is being remediated through the mussel beds.

"There are also the benefits of increased productivity, with more fish using the beds as shelter and to forage. I've dived the beds and been surrounded by walls of juvenile snapper."

It hasn't been all smooth sailing though – small deployments and foreign pests forced them into rethinking the way they were doing things.

"No one has ever tried to do marine restoration like this in New Zealand," van Kampen said.

"We found we have to create large beds. Deployments need to be over a tonne to be effective, but over time that is not enough. So we have started scaling up."

Growing up in Whangaparaoa, a small town just north of Auckland, van Kampen said he had spent "pretty much my entire life" in or on the water.

"I had always harvested kaimoana, but not giving



Peter van Kampen.

anything back. This project was a way for me to give back to the ocean".

He said there was a desire to ultimately re-establish vast beds of mussels to the seafloor of the Hauraki Gulf and potentially to other sites throughout the country which haven't naturally recovered since fishing stopped.

"Ideally we would like to develop the model so that reseedling can be applied to other areas which have lost mussel beds like the top of the South."

Revive our Gulf, fully titled the Mussel Reef Restoration Trust, is a charitable trust formed at the Hauraki Gulf Forum's 2012 Charting the Enhancement Pathway seminar.

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Chathams paua plan stresses sustainability

PauaMAC4, which acts for the paua fishing industry on the Chatham Islands, has asked Fisheries Minister Stuart Nash to approve a new sustainability-based management plan for the important fishery.

Chairperson Albert Tuuta has asked that the plan be operational by the October 1 start of the fishing year. In the meantime, quota-owners would shelve 40 percent of PAU4 ACE for 2018-19, as if it were already in place.

In a letter to the minister, Tuuta said the plan set out management measures the industry would bring it to help ensure long-term sustainability for the benefit of the Chatham Islands community.

"PauaMAC4 has sought and obtained a high level of support from PAU4 quota owners, paua divers, iwi and imi, and the local community," he said.

"We believe that the fisheries plan will consolidate a strong sense of industry and wider community responsibility for the wise stewardship and management of the PAU4 fishery and that this is the best way to ensure our treasured fishery can be passed on in a healthy and productive state to those who come after us."

Among many measures, the draft plan proposes maintaining at least 40 percent of ACE shelving for two further years or more after 2018-19, saying this is a secure and responsive way of managing commercial harvest levels.

It also seeks to set harvest targets for sub-areas, based on catch reports and information from the harvesters' forum, and bringing in translocation and seeding programmes.

It includes a strategy for community engagement, and five detailed performance measures to monitor the plan's performance.

If it goes ahead, PauaMAC4 will review the plan after five years in consultation with MPI, iwi and imi (Mutunga and Moriori) and the Chatham Islands Fisheries Forum.

Paua on the Chathams is highly valued by customary, commercial and recreational fishers. The fishery is considered relatively productive and abundant, but the industry has observed that the total biomass appears to be declining. Since 2010, quota-owners have voluntarily reduced their harvest.

Speaking to Seafood NZ magazine, Tuuta said the fisheries plan was a PauaMAC4 initiative, but was for the benefit of all Chatham Islanders and all those who valued and depended on healthy fisheries.

"We all need to work together to ensure effective management of Chatham Island fisheries," he said.

"I strongly encourage Chatham Islanders to make a submission on the draft plan and show their support for local management of our fisheries."

Paua Industry Council chairman Storm Stanley said that at meetings on the Chathams and in Wellington the minister had shown real interest and enthusiasm for the direction the island divers and quota owners want to go.

Developing and implementing a ministerially-approved fishplan should provide a really good vehicle to enable more community involvement in their precious local fishery, Stanley said.

"I sense that this minister wants to see a more collaborative effort from us all, and the PAU4 Fishplan will act as a good template for one way to achieve that."



PauaMAC4 chairperson Albert Tuuta.

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Tokatu

ushers in a new era

Bill Moore

The arrival of *Tokatu* at Port Nelson marked not only a huge moment for Sealord but a new direction that could radically change New Zealand deepsea fishing.

Mangopare



Thrilled Sealord workers were on hand to greet *Tokatu* at the Nelson wharf.

There's a lot riding on the \$70 million investment. *Tokatu* is more than simply the most advanced and biggest by tonnage vessel in the Kiwi fishing fleet. It has raised the possibility – if it performs to expectations – of the industry re-thinking the way it catches its quota.

It might lead to co-operative rather than competitive fishing, with the "big three", Sealord, Talley's and Sanford, and some other significant companies sharing boats to fill their quota more quickly and efficiently.

That's what Sealord general manager, group operations, Doug Paulin, sees as potentially the biggest return from the investment.

'It might hopefully lead to more industry discussions around catching, because no one really has the perfect quota parcel.'

Sitting in his wharfside office with the new boat dwarfing its sisters moored beside it, Paulin voiced the idea just before *Tokatu* set off on its first fishing trip, having completed its delivery voyage from Norway only days before.

"By bringing in a vessel which can fish all species, and can fish them when they're aggregated in the best possible opportunity to catch them in bulk, it gives everyone in the industry the opportunity to then say 'Okay, how can we do the same thing by investing in this sort of technology?'. So it could change the landscape."

He said that until now a company might have gone for a boat to catch hoki all year round, even though it would lose money for part of the year.

Equipped to target pelagic species such as jack

mackerel as well as hoki, squid and southern blue whiting, *Tokatu's* catch plan aims to see it being able to harvest all those species profitably.

"It might hopefully lead to more industry discussions around catching, because no one really has the perfect quota parcel," Paulin said.

He said the example *Tokatu* aims to set might lead the wider industry to follow suit, with no single company holding sufficient quota to convert all of its fishing to similar-sized multi-use factory boats.

"That's what I think could be the most exciting thing at the end of the day, because everyone's got existing boats and not everyone wants to invest the amount of money that it costs [to build similar new vessels]. But in 30-40 years' time, potentially we could be running one fleet – that would be fantastic."

This did not mean ultimately merging into a single company, he said.

"You'd still have existing company structures, you'd just be running an operational platform where all of your costs end up being shared to the individual companies, based on the quota profile that goes on the boat."



A happy reunion for skipper Steve Fridell and his children Jasper, 3, and Mia, 5, when the six-week delivery voyage ended.



Doug Paulin

That's a long way ahead and first, Sealord has to prove that *Tokatu* can perform as expected, saving costs and profitably catching the broad range of species it is aimed at.

Paulin said he was happy with the way the boat performed on its six-week delivery voyage, with the factory yet to be tested. The hoki season provided the perfect opportunity to run the factory at capacity and by the end of it Sealord would know if the *Tokatu* could catch and process as much as it was designed for.

In a major letdown to the 50 percent iwi-owned company, the recruitment effort attracted little local interest so just under a third of its full crew of 75 have been brought in from the Philippines. Advertising for months only produced one qualified and experienced Kiwi applicant from outside Sealord. In contrast, hundreds of experienced Filipinos eagerly sought jobs when recruitment shifted to the Philippines.

Paulin said the lack of New Zealanders wanting to work on the country's newest and most advanced fishing vessel was "incredibly disappointing".

Contributing factors were that most of *Tokatu's* crew will work two trips on, one off – a change for Sealord, which uses trip on, trip off on its other boats – and that there was little unemployment in the Nelson region, and a comparatively low national rate.

Tokatu's lower-end crew members will be earning between \$60,000 and \$100,000 a year, with three months off. They'll have Wi-Fi, and sleep in roomy two-person cabins with ensuite bathrooms.

Paulin said fewer and fewer people were staying in seagoing jobs, with a first-year turnover of more than 30 percent. While it was a lifestyle that suited some, fishing was having to follow viticulture and horticulture by bringing in workers.

"It's becoming less and less attractive to younger people to want to work in quite labour-intensive industries, but also to work at sea."

Sealord faced another disappointment as well. As soon as *Tokatu* sailed from Flekkefjord in Norway, the shipyard that built it, Simek, declared bankruptcy.

"We're lucky that we've got warranties directly to all



Dorje Strang

the sub-contractors, we made sure we did that before we started the project," Paulin said. "We will also pursue other options if the vessel has any issues with the build done by the shipyard."

Getting *Tokatu* out of the yard was also a major milestone for project manager Dorje Strang, who was involved for the whole three years and made many trips to Norway.

Given the complexity, the length of time the project ran and his time commitment, he was relieved to see the vessel set sail for New Zealand.

New Zealand didn't have the shipyards, skills, designers or suppliers to build a ship like *Tokatu*, Strang said, and he was very happy with the end product.

'Well, you've got one hell of a boat here, I can't find any faults in it.'

"The equipment we've got on this boat is world-class. Number one. You can't beat it. If we were building a vessel in say China, it wouldn't be the same."

Strang said in its first days at Port Nelson, visitors shown over it had produced nothing but positive comments. One in particular had pleased him.

"It was interesting talking to the Talley family and they said to me, 'Well, you've got one hell of a boat here, I can't find any faults in it.' That was the real test for me."

"I have to meet Sealord shareholders' expectations absolutely, but having someone who has that amount of experience in the seafood industry give you some praise is pretty special."

Now that his job was all over and with his contract about to expire, he said the project had presented him with challenges every day.

COVER FEATURE

"You do one of these, you can do anything. It's like trying to build a 747 from scratch."

It was now in the hands of two great skippers, two of the best factory managers in New Zealand, and an excellent crew, Strang said. He was confident that it would perform well, and expected that it would be constantly improved during its working life.

'You do one of these, you can do anything. It's like trying to build a 747 from scratch.'

"It's funny. It's like having a very special racehorse or something like that - you give it to a new trainer, you just don't want them to muck it up. This boat's got a bit of my DNA in it. It's a rare opportunity for anyone to create that."



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Up with the world's best, says skipper

There's 14 tonnes of windows in Rex Chapman's office, the *Tokatu's* bridge – and a 360-degree view to the horizon.

He will have it to himself when "fishing hard", driving the boat and shooting the gear with automated winches.

"It's great – especially when you're a solo operator."

The Gandalf-bearded skipper, a public face of deepsea fishing after appearing in several TV commercials, is well aware of his good fortune in running the \$70 million vessel.

"I feel very privileged. It's a beautiful ship – state of the art. It's as good as anything in the world – or better."

Co-skipper Steve Fridell brought *Tokatu* from Norway to Nelson, with Chapman on board from Norway to Panama.

That was long enough for him to conclude that *Tokatu* is "awesome" and as he got the boat ready for its first fishing trip, he said he was full of excitement, with "a million things happening in my head".

A fisherman since 1984, Nelson-born Chapman, 53, has worked on a string of deepsea boats out of New Zealand, Namibia, South Africa and Mauritius.

He got his start stacking fish in the freezer on the *Cordella* and has seen the industry grow and develop first-hand. He spent the past six years skippering Sealord's *Thomas Harrison*, dwarfed by the *Tokatu*, and said the new vessel was a big step up in more than size.

"There's a lot to learn on here, a lot of technology, right down to all the windscreen wipers being computerised."

He has also been learning about catching pelagic species – one gap in his experience so far, and an important part of *Tokatu's* catch plan.

Chapman said the new boat's ability to economically catch and process species like jack mackerel and squid, until now targeted by Sealord's BATM-class Ukrainian-crewed boats, would change the face of New Zealand fishing.

"It's a massive endorsement by the Sealord board of their confidence in the New Zealand fishery to invest this much money into a vessel," he said.

"It has to be done, you can't just go with an ageing fleet and not do anything."

Apart from his spacious bridge with its commanding views, Chapman said for him *Tokatu's* outstanding feature was its ability to process and freeze 100-150 tonnes of fish a day. The *Rehua*, by comparison, can do 35-40 tonnes.

"It's a massive difference," he said. "You can almost



Tokatu skipper Rex Chapman on the bridge.

out-freeze what you can catch. There isn't any other vessel in New Zealand that can do that."

However, it was important to note that *Tokatu* wouldn't be taking any more fish from the sea than Sealord currently harvests, just doing it smarter and faster, and making a better product.

He said the plan was to fish the target species when they were in spawning aggregations, the most efficient way to catch the volumes *Tokatu* needed.

"We'll go from jack mackerel to hoki and then southern blue whiting and maybe squid. She'll be a great vessel for the Southern Ocean."

The crew will benefit from accommodation that he said was of an unbelievably high standard compared to what he'd been used to in earlier days.

"We had some crew staying in a hotel in Nelson and I said 'What do you want to do that for? This is better than the hotel'."

A big supporter of the Promise campaign, Chapman said he had enjoyed being part of the early days of deepsea fishing but it was nice to see it evolve into its current "totally professional" form.

And in spite of all the learning he was doing to fully master the new boat before leaving port, "it's get out there and do it, really".

"Fish is fish, you get out there and have a crack at it, you find them and you get into them."

An old hand at 22

At 22, Tokatu deckhand Denham Tasker has already been at sea for 6 ½ years – and has his sights set on eventually occupying a skipper's chair.

Designated Tokatu's "leading hand on deck", Tasker worked on the *Amatal Atlantis* before joining Sealord's *Rehua*.

Already familiar with Tokatu, having sailed from Panama to Nelson with the delivery crew, he said the new boat was so impressive it was difficult to describe.

"There's nothing else like it in the Southern Hemisphere, really. They've modernised fishing - and with the Wi-Fi factor now you don't feel like you're away from home. You can keep in contact with family and stuff – that's probably the best thing."

Tasker, from Nelson, said he'd always wanted to be a fisherman. He left school early, at 14, and was at sea following his next birthday.

He intends to study for a mate's ticket after he's clocked up another year's sea time, and said he wanted to "get up on the bridge and be a skipper one day".

For now he's happy to work two trips on, one off and gain that necessary sea time and experience.

"There's a lot of people that don't like the industry, but I think there's a long future for anyone that wants to do it."

The job was also producing a bank balance that was "not too bad".

"It pays the bills and keeps the fun toys coming in," he said.



Denham Tasker

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Cook loves his new galley

A cooking career that's included everything from feeding soldiers to catering diplomats' dinners has led Jimi Reddington to the gleaming new galley on Tokatu.

As senior cook, the 57-year-old is up at 4.15am and doesn't knock off until 7pm. He has to cover breakfast, morning and afternoon tea, lunch and dinner and also make sure there's a good midnight smoko.

"Once I get into my routine I'll probably have half an hour's kip in the afternoon, which is always good," he said.

Reddington's previous job was on Sealord's *Ocean Dawn*, where he served for 2 ½ years before being shoulder-tapped by *Tokatu* skipper Steve Fridell.

He began his cooking career when he joined the New Zealand Army at 16, earning two international qualifications during his eight years in uniform.

He's also been the personal chef for the New Zealand high commissioner in Canberra, worked in luxury lodges in Gisborne and Taupo and owned a restaurant in Masterton for five years.

The seagoing life appealed because of the challenges it brought, he said.

"There's a lot going on and you've got to think and plan."

He's produced a two-week menu, with two choices for lunch and dinner, and special regard to the tastes of the Filipinos who make up nearly a third of the crew.

"I've done a bit of research and I've got a folder with about 30 Filipino recipes in there, so I'll slowly introduce them.

"I see my role as keeping

everybody happy – particularly if it's a bad day, or the weather's rough, food will be their comfort."

Reddington said he missed his Blenheim-based family while at sea, but the time-on, time-off lifestyle suited him, and he was enjoying working in *Tokatu*'s spacious and superbly-equipped galley, which features a self-cleaning multi-function oven, two chillers so he can plan the defrosting cycle, and "awesome" pantry space right beside the galley – a big change from other vessels. He's budgeting upwards of \$30,000 to provision the boat, getting his supplies through a Nelson provedore.

Already familiar with *Tokatu* having joined it for the Norway-Panama leg of the delivery voyage, he said there was a "really good vibe" on board as the crew readied for the first trip out of Nelson.

He was excited too.

"It's great. I see sunrises and sunsets every day, if I'm lucky enough, and that's pretty special, especially at my age."

In contrast to Reddington's experience, his sole galley hand, 40-year-old Maria Garcia, was making her first ever fishing trip on *Tokatu*.

Garcia, who grew up in Spain but lives in Hawke's Bay, said she had a background in hospitality work and felt that the work cycle would provide a "perfect balance" to her family life.

"I have a husband and a child, so I want to spend more time with them. I believe it can be a good lifestyle for me."

She couldn't wait to go to sea, Garcia said. "I think I will be fine. It's a beautiful boat, anyway."



Senior cook Jimi Reddington and galley hand Maria Garcia with dishes they provided during *Tokatu*'s first days in port.

Competition hot at cool Bluff festival

Emily Pope

New contests were crowd-pleasers at the 2018 Bluff Oyster and Food Festival.

A sea of woolly hats and scarves flooded the gates as the piping in of the oyster opened the event, followed by the traditional Ode to the Oyster.

Tickets sold out before February, with 5000 attendees on the day – including 300 who'd flown in from Auckland and Wellington as part of an Air New Zealand special charter package.

Around 20,000 oysters were served up and consumed in a variety of ways: alongside kina, pork belly, paua, mussels and the renowned crayfish cheese rolls.

Festival chairman John Edminstin has run the event for 11 years and said not much had changed. Each year, flocks of visitors return to Bluff to eat, drink and be entertained – the common theme, being the shared love of Bluff's delicacy.

'I'm making the most of the day because I absolutely love oysters, I can't get enough.'

The much-anticipated oyster competitions starred in this year's festival, offering fresh entertainment for the crowd with three new events – The novice oyster opening race, the boat challenge and the wasabi-chilli challenge.

Xavier Fife took out the novice opener event with 50 oysters in 3 minutes 22 seconds, while Marvin Ihaia, representing oyster boat *Nga Roimata* in the boat challenge, narrowly beating Junior Taylor by .03s.

Image: Andrew Baird



Bystanders cheered on Bluff woman Vic Pearsey as she defended her ladies' title for the eighth time – shucking 50 oysters in 3m28s. Shane Wixon also impressed the crowd, opening 50 “Bluffies” in just 3 minutes during the men’s race – later claiming the blindfold race title too by cracking 10 oysters in 51.57s.

The favourite of the day was Oamaru man Dave Vaile who left his opponents hot in the face after making quick work of a plate of oysters doused in wasabi and chilli oil.

Geoff Swift of Southern Lakes Tours expressed his continued enjoyment of the event, despite it being the fourth tour group he’d taken to Bluff.

“I just love the oysters and the atmosphere,” he said.

Festival-goer Katheryn Grifkins travelled from New Plymouth for her third consecutive year and was adamant she would return.

“I’m making the most of the day because I absolutely love oysters, I can’t get enough.”



Fisheries Inshore NZ chief executive Jeremy Helson and Seafood NZ chief executive Tim Pankhurst joined in the spirit of the event.



A fully-laden festival-goer. Image: Andrew Baird



The crowd was warmly wrapped. Image: Andrew Baird

Federation still faces challenges, says president

Bill Moore

The New Zealand Federation of Commercial Fishermen has come a long way in its 60 years but still has tough challenges, president Doug Saunders-Loder told the annual conference in Nelson.

Wrapping up a busy day that included a well-received address from Fisheries Minister Stuart Nash and speakers on a wide range of topics, Saunders-Loder used the introduction from Jenny Haworth's 50th anniversary Federation history, *Tides of Change*, to review progress, noting successes and continuing problems.

He quoted 1959-60 president John Sutherland, who said then that care must be taken to manage known fish stocks for future generations, and science should be used to define the resource and allow maximum catch without "impairing the availability of our stocks".

"So right from the earliest times of federation, you've got a sustainability-thinking president, and fishermen," Saunders-Loder said.

'The biggest challenge facing you is just convincing the rest of the world that what you do is an outstanding activity.'

There were also early comments about the industry being crippled by the lack of knowledge within the Marine Department of that era. "In 2018 we're looking at people that haven't spent any time in the industry, particularly in the Fisheries New Zealand space."

Other leaders had sought the preservation of stocks and the need to research new species to keep fishing sustainable, while deploring the decline in inshore levels



Doug Saunders-Loder

while those who could help remedy that played politics.

"It gets a bit frustrating when you think that 60 years on we're still dealing with some of the same old things, although the context that you must put on that is that society has changed and we have to move with it."

Saunders-Loder said there had been open slather fishing between the 1950s and 1970s and sometimes a gold rush mentality, but this had been constrained by the foresight of a growing number of fishermen concerned about the future. Since the '70s the QMS had been introduced, there had been continuing development of the deepwater fishery and in aquaculture, and Maori rights had been recognised in Treaty settlements.

There had also been a significant improvement in the abundance of inshore stocks.

The federation's 60 years had to be seen in the context of all the other massive changes in New Zealand and the world, he said.

"As time moved on, fishermen have become more aware of their impacts. They've pushed for regulated areas like the 12-mile and 200-mile zones. They wanted to learn from foreign fishermen but wanted to manage their involvement in New Zealand waters."

Fishermen had initiated the introduction of the QMS after recognising the need for a sustainable management regime.

"Fishermen now recognise that while fishing against an allocation of property rights, those rights carry with them responsibilities. They recognise ever-increasing scrutiny from the public and work tirelessly to ensure that they're represented in the best possible light."

Mitigation methods to reduce impacts on seabirds and marine mammals were developed and improvements in gear and technology to reduce bycatch were top of mind, Saunders-Loder said.

"Massive steps have been taken and continue to be revised and improved in terms of small fish bycatch and wastage.

"We've gone from an environment where we really couldn't care less, we didn't have enough knowledge or understanding of where it would take us, and over a 60-year period, this organisation and you guys as fishermen have been able to turn that around to the extent that now, the biggest challenge facing you is just convincing the rest of the world that what you do is an outstanding activity," he said.

In his address at the start of the day, Nash said Fisheries New Zealand had been launched to "sharpen the focus on fisheries".

"We just felt that MPI did not give the fisheries industry the respect it deserved. We will be looking to Fisheries NZ to do things differently across the board."

Nash said it was hugely important that the value of Brand New Zealand was understood.

"I've seen the Promise programme and I think it's fantastic. But we need to paint a good picture of this industry and let people know the value it creates. Underpinning everything I want Fisheries NZ to do must be transparency and accountability."

Officials had been told to release every document to do with fisheries in the last 15 years, the minister said.

Names and identifying features would be removed, "but let's tell the story about how fisheries have

changed. I don't want to be continually hijacked by the past – we want to be talking about the future."

He said he would strive to ensure that the fisheries management system continued to foster confidence in a sustainably managed fishery, and to support innovative fishing practices.

"We're burying our heads in the sand if we don't think that more and more New Zealanders, let alone global citizens, are concerned about the environment. They absolutely are."

Nash said the Government wanted a successful, profitable and sustainable seafood industry.

"There will be change, but out of change comes opportunity."

Saunders-Loder, re-elected Federation president at the AGM following the conference, described Nash as "a breath of fresh air".

"We need to embrace him and give him the confidence he needs."



Stuart Nash

Trawlerman speaks out

Trawlerman Curly Brown was a Federation conference hit with a passionate explanation of what the New Zealand fishing industry is all about. Addressing Fisheries Minister Stuart Nash during question time, Brown, from New Plymouth, said the industry was embattled, and misrepresented in the media.

"We extract a wild-caught native fish out of the oceans of New Zealand. It's high-protein, low-fat brain food for the people of our country," Brown said.

"It's not an exotic, introduced animal like sheep or chickens. We don't use any water out of the aquifers. We don't use fertilisers, we don't use insecticides or

herbicides, it's a native animal and it's sustainably caught."

The minister had talked about fishermen needing to keep their image intact, Brown said.

"The reality is, our image is absolutely degraded by people that I do not understand. I assume they're just ignorant of what we do, because if they're not ... Minister, I know that life shouldn't be easy, but life should not be cruel."

New Zealand fishermen were very poorly judged in their own country, he said.

"In Iceland, the very same people in this room are honoured and respected by their society. In this country we're treated like pariahs, and it really hurts me when

it's like that."

Responding, Nash said that in the past the industry had been seen like the Wild West.

"You know this, Curly. I know this, we all know this. But it's not the way it is now."



Electronic Deckhand draws interest

Bill Moore

FishServe Innovations New Zealand (FINNZ) is hoping that its new e-logbook Deckhand will soon be mounted on inshore commercial boats across the national fleet.



Developed to meet the Primary Industries Ministry's coming digital monitoring regulations, Deckhand was on show at the 2018 Federation of Commercial Fishermen conference in Nelson.

FINNZ lead consultant, Dan Martin, said the new system, designed in New Zealand and developed in Australia, was creating a lot of interest.

"It's all been very positive actually. We're not just taking the paper forms and putting them on a screen, we're building in the smarts to make it easier for people to meet their requirements. Obviously there are some quite strict time-frames involved, and even today we're getting better and better ideas for how we do things."

Deckhand provides an all-in-one solution combining an e-logbook with a GPR unit and a data management system that shares only information required by the regulations, transferred in a secure and encrypted form.

Martin said FINNZ had designed the system to be simple and easy to use, and was refining it to reflect feedback from fishermen.

The electronic logbook does away with paperwork, allowing fishermen to enter the catch as they go, submitting the chosen

regulatory data to the relevant agencies when they finish fishing. "One button push is doing a lot of work for you. We're trying to reflect how they actually operate on the boat."

Deckhand is based on an iPad with a waterproof and shockproof protective case and an optional mounting system, and fishermen can use it to capture for their own use extra information above what the regulations will require.

Trials are continuing with the goal of having Deckhand ready to go when the new rules kick in, paired with the global solar vessel tracking system SolarVMS.

Martin said Deckhand was intended for use on all types of inshore boats and would cover all fishing methods. FINNZ intended to build in the capacity for it to also report on the processing done on larger vessels.

FINNZ would offer training and support for buyers of the system. There was competition in the market but the target was to be the industry's "one-stop shop" and capture a large percentage of the fleet. Pricing wasn't finalised but "the more we can get the cheaper it becomes".

FINNZ is the value-add arm of FishServe, the Seafood

New Zealand subsidiary which has been monitoring catch data for two decades.

As well as its fisheries work, FINNZ provides software development services for a number of companies and government agencies in New Zealand and Australia.

For further information on Deckhand and SolarVMS go to <https://info.finnz.com/electronic-reporting-nz>



Dan Martin with the Deckhand iPad that will do away with fishermen's on-board paperwork.

Wake up to fatigue

WHAT WAS THAT
THING I WAS MEANT
TO BE DOING?

GETTING SOME
SLEEP, SON.



Are you experiencing any of these signs?

MOODY

Feeling grumpy
Not saying much
Getting frustrated
Not caring

DISTRACTED

Stuck on one part
of a problem
Can't stay focused
Can't make sense
of a situation
Can't finish tasks
Forgetting things

UNPRODUCTIVE

Cutting corners to
get things done
Can't properly judge
distance, time or speed
Doing things in the
wrong order
Can't think logically
Making mistakes

TIRED

Yawning a lot
Nodding off
Slurring speech
Got sore eyes or
blurry vision
Feeling clumsy or slow

Do these risks ring alarm bells?

- ☐ Been awake for more than 16 hours
- ☐ Short of sleep
- ☐ Slept badly
- ☐ Are working alone in the early morning hours
- ☐ Feel exhausted

Be aware that it's possible to both look and feel alert when being at risk of falling asleep. If **two or more of these risk factors ring true**, you're fatigued and at risk of falling asleep.

ACT NOW!

- Tell another crew member
- Get some sleep (ideally around 2 hours – including at least 15 minutes to wake up)
- Drink some water
- Eat a light meal or snack
- Do a job with minimum risk

SAFETY =



+ HSWA

For tips on safe fishing go to
www.maritimenz.govt.nz/fatigue

Safe crews fish more

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NEWZEALAND

Comments on processing code welcome

Cathy Webb

The Code of Practice: Processing of Seafood Products, which essentially is a seafood processors' bible, has been reviewed. This is the first major review since it was published in 2011 and while it has served the industry well, it was time it was updated.



The review was jointly undertaken by MPI and the Seafood Standards Council and includes parts one and two – the operational aspects of the code. The primary focus of the review was to take into account changes that have been made to the legislation and to ensure the code remains fit for purpose now and into the future.

So what can the industry expect? Firstly, there is a new layout with improved readability. Given the introduction of the new Food Act since the code was written, there is a detailed explanation of the risk management measures that can be applied and the options that exist for seafood processors, depending on the activities they undertake and the markets that they supply.

Additional guidance has also been provided in areas that have been problematic for the industry in the past or where differences in interpretation of the standard have occurred. A new section on allergen management has been included, recognising not only the need to manage seafood as a potential allergen but any ingredients that may also be used during production.

The most significant change occurs in the listeria monitoring section. Again there have been changes in both the animal products legislation and the Australia New Zealand Food Standards Code since the code was written and the procedures needed to be revised to take account of these. In addition, it was important we also considered our international obligations so that we continue to meet market demands and export requirements.

The revised code is out for industry consultation and I strongly encourage all seafood processors to take up this opportunity to provide your feedback.

It is available on MPI's consultation page, found

here: <http://www.mpi.govt.nz/news-and-resources/consultations/>

If you have any additional questions or require further information, please don't hesitate to contact me here at Seafood New Zealand.

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There's no better feeling, says young crewman

Chris Carey

"You can't get crew" four words commonly heard around the ports, but then you find the exception - a young bloke who wants to go fishing.

I caught up with Jake Swindells in Carey's Bay aboard Glen Robinson's 50-foot *Solitaire*.

Built by Miller and Tonnage for the Hineman family and launched in June 1980, she is obviously a well-loved vessel, her timber deck, bulwarks and capping rails glistening with fresh coats of linseed oil.

Jake did not come from a fishing background. Born in 1993, in Akrotiri, Cyprus, where his father was in the Royal Air Force Medical Corps, he was three years old when the family emigrated to Dunedin. With his parents working at the university and his sister studying history, Jake, very much the black sheep of the family, was offered a joinery apprenticeship with Stewart Construction and left school at 16.

"It did my head in being inside most of the time but I was two years into it so I decided I should finish; at least I'd have a trade I could fall back on if I had to."

On completing his apprenticeship, Jake went farming but after a year struggling to make headway financially and facing redundancy, he was forced to look elsewhere. The owner of the *Triton*, the father of a close friend, made a few calls and Glen Robinson agreed to take him provided he did two trips on *Triton* to see if he'd cut the mustard.

"It was a case of who you know not what you know, besides I'd always enjoyed rec fishing so how hard could this be?"

In July of 2016, Jake went to sea.

"I'm very much the new kid on the block around here and while it's important to give it a go, it's just as important who you go with. It's very much a learning environment on here and Glen's a pretty good teacher."

Jake Swindells



Solitaire in Carey's Bay, Otago Harbour.

Working two-handed, the *Solitaire* spends most of the summer fishing off 'The Nuggets' or just 'Out the Front' off Dunedin.

"We'll do the odd trip straight back after Christmas to Timaru for for ele's [elephant fish] but mostly its flats with a day here and there on tarakihi. Sometimes we'll put the wing trawl on for a couple of days and chase 'couta off 'The Heads'."

Solitaire is slipped in June after which she steams to Te Waewae Bay and Ruapuke targeting turbot, lemon sole, flounders and 'stuff'.

"As its getting more into November we'll head into Waikawa and work that bottom corner and follow the fish up."

Jake considers brill with its orange colour the best-tasting flat with turbot a close second.

"People get put off by turbot because of its colour: 'I'm not eating that, it's yellow!' But it whitens up when you cook it. Turbot are bigger so it doesn't take much to fill up a tub but when you get a day on those lemon soles or English, the smaller grades, it just like stacking A4 sheets of paper," Jake said.

"Catching 'couta is pretty easy money. We'll do about seven tonne a day and you're flat out but you don't have to do anything with them, just chuck them into tubs and ice them down in the freezer. Your body knows about it at the end of it."

"Compared to some boats around here she's one of the nicer ones for casing up. The freezer is very deep to begin with and holds about 200 tubs but if I was any taller I might have a bit of an issue."

There weren't too many wheelhouse-aft boats still around, he said.

"When you're punching back from somewhere our ride looks a lot nicer than some others."

His alarm is when the genset fires up.

"I'll heave the anchor and we'll steam out and set the gear. Normally Glen will do the first tow but if he's a bit tired then I'll do it. Sometimes during the day there'll be opportunities for each of us to take turns and get a wee nap if we need it. It's hard work at times but the quicker it gets done the longer you get to sit down."

"Glen does the cooking; he's real good, its amazing food really and you want to eat well. I made that mistake on the first trip. We were hauling at the end of the day, it was a bit rolly and it was the only time I've ever vomited. It was more from tiredness than being seasick but I learned from that you've got to eat and you've got to drink. Your body's telling you it doesn't want it but you need to. Since then I've been as sweet as."

I asked Jake, where to next?

"I go to Nelson to do the Skippers, Restricted Limits which will cover me fishing inside 12 miles. Glen and Harbour Seafoods are helping me through the process. When you've got guys doing this for you, you know you're on the right track and you'd be silly not to take advantage of the opportunity. After that, I just want to put my head down and work for a while, to get more experience. Eventually I can see that doing another ticket to get out to 100 miles wouldn't be silly because you never know what's



around the corner."

Jake said fishing was one of the few industries left with a clear career pathway "provided you're prepared to work for it".

"Take my apprenticeship. I got sick of looking at the bench and the old guy next to me who has done the same job for 40 years and hasn't gone any further.

"Me and the boss get on pretty well so it's a good, positive atmosphere which makes life pretty good really. You get good trips and bad. I guess if you were paid by the hour then it'd be the worst job in the world but I've never regretted sailing - I always look forward to getting back to sea."

What would he say to young Kiwis on the dole?

"I've never been unemployed. I'd rather be a lollipop man than go on the dole and it's even more important now that I have kids. The work is out there - that's what frustrates me because I had no qualifications when I started, just enthusiasm, and a skipper who was willing to give me a go. I just hate those who are unemployed saying there's nothing out there, because there is. It's their attitude that's wrong, that's all. You just have to have the guts to take the first step."

Jake said fishing had given him a lifestyle with a good balance between work and family responsibilities.

"My wife Amy and I were doing 40 hours a week each trying to get ahead. Now, 18 months later we've bought a house. We're far better off now and Amy can afford to stay at home with the kids, as long as I remember that she's the boss at home. I've just learned to do as I'm told.

"The kids found it hard at first with Dad being away. My wee boy would see my bag and start packing his kindy bag too. He had his priorities - nappies, favourite car and the TV remote.

"My kids also like knowing where their food comes from, whether it's a fish or the deer hanging in the shed I've just cleaned out. I'll take pictures of different fish to bring home to show them and they think it's fantastic. They use the 'find my phone' app to see when I'm coming home and they're waiting, big hugs and all that. Totally worth it."

What would he say to someone thinking about going fishing?

"There's work in fishing if you're not afraid of a bit of hard work, but don't do it by text or Facebook. Meeting people face-to-face is important. Walk the wharves, front up in person and introduce yourself. Tell them you'd like to go fishing. If it means doing a trip or two just for a feed to see how you go, well do it. Doing stuff by social media is just being lazy.

"The big thing is how you present yourself because first impressions do count. If they agree to take you out never turn up late, always be punctual and if you're going to be late, ring - just don't not turn up. Even now, I always try and beat the boss to the boat to get her ready to sail. I hate being late."

Jake said he loved his job.

"You work hard and the rewards will come to you - as simple as that. I'm also lucky to have a boss who encourages me to be better.

"You get the days where everything is awesome, flat as, sunny and the fish are coming aboard and then there's the horrendous days: it's cold, you're wet and tired, so just suck it up, Sunshine! But when you're coming home slow and low and the money's as good as in the bank as soon as that truck leaves, you know you've done it. There's no better feeling than that."

Solitaire skipper Glen Robinson wrote:

"I see commercial fishing as a good career for young people. Getting on the right vessel will see a young person earn a very good income and hopefully gain qualifications like ADH-F, SRL and more and eventually going on to run a vessel and vessel ownership are real possibilities.

"The ideal candidate for a fishing career will have a can-do attitude, possibly the outdoors adventurous type. Getting on well with others is a top priority in my view. Of course long hours and hard work are all part of it, but if you enjoy being out on the water earning a good living it almost doesn't feel like work to me."

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New head at Moana

Steve Tarrant has been appointed as chief executive at Moana New Zealand, the country's largest iwi-owned seafood company.

Tarrant (pictured) has been with Moana for nine years, and has a 25-year history in the industry.

During his time with Moana he has established and supported iwi partnerships such as the Iwi Collective Partnership and Port Nicholson Fisheries.

He has also supported investment in Maori fishing with the new vessel, the *Santy Maria*, and the wider industry with projects like Precision Seafood Harvesting and the establishment of Trident Systems.

Moana chairman Whaimatu Dewes said he was the standout candidate after an exhaustive search in New Zealand and overseas by an external company, and was the right person to take the business forward.



"He has a deep understanding of our business, having lived our values for the last nine years. The board is confident he will provide the leadership to meet the challenges of the immediate future and to realise our strategy of driving greater value from the seafood we carefully harvest," Dewes said.

Sanford boosts revenue

Sanford's 14.2 percent increase in adjusted EBIT for the six months to March 31 was boosted by a continuing focus on fresh product, the group reported.

This meant shifting the production plan towards higher value items such as fish fillets, rather than frozen commodity product. It was also driven by strong sales growth, in both domestic and international markets. Europe and China were two highlights: overall sales in these territories increased by 85.4 percent and 78.6 percent respectively.

Sanford reported improved revenue of \$272.8m (from \$230.4m for the same period last year), was an increase of 18.4 percent.

It said other positive contributors were stronger global squid prices, good demand for greenshell mussels and local support from an increasing number

of contract fishers who supplement Sanford's inshore catching capacity by harvesting premium, line-caught species.

Group CEO Volker Kuntzsch said weather continued to be an issue, with cyclones, heavy rains and warmer ocean water temperatures impacting on operations across the country.

Kuntzsch said Sanford had made significant progress on its journey to embed sustainable thinking and a focus on the future.

"New Zealand's fisheries management system and our intention to always fish sustainably naturally limits the amount of fish we can catch. As a result, our focus is firmly on generating greater value through innovation and branding and by leveraging our niche position within the global industry in conjunction with New Zealand's reputation in sustainable fisheries management."

Sanford would continue to invest in its asset base and into innovation, brand development and the training and development of its people, he said.

Industry welcomes report's release

The seafood industry welcomed the Fisheries NZ decision to release risk reports into fisheries.

Seafood NZ chief executive Tim Pankhurst said the industry was concerned at the drip-feed release of leaked reports aimed at discrediting a key export and domestic sector.

"These reports have been fed piecemeal to media by opponents of the commercial fishing industry," he said.

The historical documents were assessments to better inform fisheries management. Issues identified had been addressed and using the documents to try to discredit the industry was "tantamount to economic sabotage".

Pankhurst said the industry was proud of the advances it had made and stood by its Promise campaign.

"We suggest that those who seek to undermine us through half-truths, misinformation and the leaking of documents without context examine their motives and instead work with us to further improve our performance and reputation."

Receivers sell whitebait farm

New Zealand Premium Whitebait, the country's only commercial whitebait farm, has been sold by receivers to its creditor and shareholder, the commercial investment arm of the Ngati Tahu-Ngati Whaoa tribe, for \$1.095 million.

Receivers Ecovis KGA sold the whitebait business to Tahu Whaoa Group Holdings for the value of the group's \$927,500 debt and a cash payment of \$167,500. Tahu Whaoa tipped the company into receivership after the venture was unable to service its loan. Attempts to sell the business to other potential purchasers failed, and the company's major shareholders declined to invest further funds through an acquisition, the receivers said.

NZ Premium Whitebait was formed in 2014, predominantly by Maori interests, to commercially farm whitebait after the know-how was developed at the Mahurangi Technical Institute in Warkworth

to enable whitebait to be reintroduced into streams affected by Auckland's Northern Motorway extension.

It produced its first commercial harvest from its Warkworth base of about one tonne in 2016 and had hoped to invest in a new saltwater facility to grow whitebait at NIWA's Bream Bay aquaculture base south of Whangarei. The larger facility was expected to help boost annual production to between 20 and 30 tonnes.

The company's assets at the time of the receivership included \$474 of cash and equivalents, \$146,000 in inventory of brood stock and consumables, and \$2.318 million of plant and equipment.



New Seafood NZ staffer

Emily Pope has joined Seafood New Zealand after completing a Bachelor of Arts at Victoria University of Wellington last year.

As the new communications assistant, her role involves executing the organisation's communication strategy, assisting the chief executive and communications manager and supporting the running of media

platforms, including the Seafood New Zealand website, magazine and the weekly Update newsletter.

A Cantabrian at heart, Pope grew up spending many weekends on Akaroa beaches and said had fond memories of frequent fishing trips around Waikawa Bay, the Marlborough Sounds and Kaikoura with her grandparents.

She replaces Matt Atkinson, who left Seafood NZ to travel and work overseas.



Australians test saildrone

Australian science provider CSIRO is trying out a saildrone - an unmanned surface vehicle - to collect oceanic data in Bass Strait, the sea between Tasmania and the mainland.

Controlled remotely through satellite communications and powered by wind and solar, saildrones can remain at sea for up to a year without returning to land. Vessel controllers simply plug in coordinates of the area to be monitored and the saildrone makes its way there using its "sail".

They have navigation lights, radar reflectors and

automated beacons to help prevent collisions.

The Bass Strait saildrone, 7 metres long and 4m high, has an average speed of 3 knots and can reach 8 knots. It is equipped with monitoring technology capable of measuring a range of parameters and sends back its data to CSIRO researchers in real time.

The trial is being done through the GipNet Environmental Monitoring Research Initiative. It is testing a range of sensors to ensure that this type of platform is reliable, durable and accurate.



Deal promises freight revolution

An Australia-Norway deal will revolutionise the transportation of live seafood in Europe and the UK, its brokers say.

FloatPac, owners of FishPac live seafood oxygen transport systems, has signed an exclusive agency arrangement with LipFish AS, based in Tromsø, Norway.

Lipfish has its first 42 units on the water for delivery to Norway, with two units shipped immediately for trials and demonstration purposes. A further 300-500 FishPac bins are expected to be sold into Europe within the next two years.

Robert Robertson, owner of Lipfish, said the company

had worked closely with FishPac to develop sensing technology for its bins.

"This will allow us to see what's happening inside every bin in real time. The sensors collect data and send this back to the cloud in three minute increments. This data can then be accessed by all parties in the supply chain for a very clear understanding of what has happened during transport and - in the unlikely event of something going wrong - we will be able to pinpoint this problem quickly and fix it.

"It's an exciting development and a real game-changer for the European market."

Since being launched in 2000 The Australian-made FishPac™ system has been used for more than 250,000 bins/totes between Australia, Indonesia, Maldives, Japan, Canada, USA, Asia, Iceland and Belgium, with each tote containing up to 500 kilograms of live fish and marine life.

Rapid-freeze kingfish plan launched

The world's largest full-cycle breeder of yellowtail kingfish has launched rapid-freezing technology it hopes will grow its share of the European market.

Australian company Clean Seas Seafood grows close to 3000 tonnes of its Spencer Gulf hiramasa kingfish in the waters of South Australia each year.

The majority of its exports to Europe – where it has about 60 percent of the kingfish market – have been whole fresh fish airfreighted from South Australia twice a week, 52 weeks a year.

While its new liquid nitrogen rapid freezing technology is not aimed to replace the premium airfreighted fresh fish, the company plans to use the frozen fish to access markets further afield and at price points previously not achievable with a fresh product.

The frozen kingfish will initially be available in fillets but there are plans to package it in smaller portions such as loins, which would be ideal for small eateries such as sushi chains.

Dubbed SensoryFresh, the frozen product was launched in April in Brussels at the 2018 Seafood Expo

Global and also at a dinner in London.

The equipment has been installed at Clean Seas' new processing plant in Adelaide and is being called a "game changer" by the company.

Clean Seas managing director and CEO David Head said the technology cooled the kingfish to freezing point in about 22 minutes, 10 times faster than conventional freezing, and took another 25 minutes to reach -35C.

"To capture the colour, aroma and flavour -35C must be reached quickly – conventional freezing won't do this," Head said.

"One of the things this product will do is be able to land product into Europe much cheaper than we've airfreighted it and when you consider that we're possibly 18 months or two years away from a free trade agreement that would take another 15 per cent off our price," he said.





SANFORD

WITH DUE RESPECT...
WE CARE

Duane Walker holds a just-caught toothfish, line caught in the South Georgia seas with John Morgan at the roller on the San Aspiring, one of Sanford's deepwater vessels which fishes with a focus on care in remote southern waters.

One man's dog tucker ... the strong case for eating lesser-known fish species

Lesley Hamilton

Martin Bosley – chef, restaurateur and now fishmonger - wants to change our seafood eating habits, one ugly fish at a time.

For the past two and-a-half years, Bosley has headed up Yellow Brick Road and supplied sustainably-caught seafood to restaurants around the country. He discovered, when talking to his fishermen suppliers, they were catching many species that were never offered to him.

"I then started talking to chefs and pointing out there were other species on offer – not just snapper and hapuka. It's been a slow process to get chefs to come around. I would send them small parcels of different species, asking them to give it a go and to let me know what their experience was."

Bosley said a lot of the trepidation was about ways to use the fish.

"They would say to me, 'I want to make a fish stew, do you think snapper would be okay with that?' And I would say 'No, but ling would be great', and they ended up using ling for the first time. Chefs tell me their customers just want to eat snapper. I say no, your customers only want to eat snapper because that is the only fish you offer them."

The consumer is a lot more educated these days, he said.

"They know all about fisheries management and sustainability, they know they prefer line-caught and they just want a clear steer from the chef. If the chef is educated about the fish and the provenance and sustainability the customer will try it and then start buying it at the supermarket."

Bosley admits sourcing with sustainability in mind is more difficult with inshore species as there is not as much science around inshore species as deepwater species.

"Yeah, sometimes you feel like you've got one hand tied behind your back when you work with day boats. That makes it a bit more challenging, makes it a bit more fun. What I've stopped doing is using the word 'bycatch' – our language has to change. If we change the language we can change how people think about lesser-known species. It's like with meat where they call some pieces the secondary cut but it is all good meat. And actually, the so-called secondary cuts are often the tastiest."



But Bosley said provenance was almost as important as sustainability.

"Chefs want that story around the fish - where it came from and who caught it - because the consumer wants to know. That's powerful. Restaurants are expected to be guardians of the consumer's conscience. The consumer wants to know you've made an ethical decision on their behalf."

Bosley said with fish, like other protein, the consumer needed to be educated that there were cheaper options that were just as good.

"If you want to eat snapper for dinner, yes it's going to be expensive but there are other fish out there that will get you just as good a result. If you like snapper, try moki. If you like blue cod, try butterfish. Butterfish is a beautiful fish but while I have been making progress at getting people to eat it, it has been tough. They go 'Oh yeah, but I hear it can taste like ammonia if it hasn't been handled right.' Well chances are the fishmonger knows what they're doing and would have handled it well.

"There are so many myths around that have become embedded in the consumer's psyche. Like kahawai. I mean, have you tried kahawai raw? It is sensational. So why have people got this thing that kahawai can only be smoked? Who started that little rumour off?

"It's like trevally. Trevally used to be a bait fish. I went to Japan and saw trevally on a sashimi plate and that was insane. When I put it on the menu back here I had the same reaction as I had when I had Brasserie Flipp in Wellington – it was just after the 1987 stock market crash – and I said I wanted to put cheap lamb shanks on the menu and they said 'that's dog tucker, mate, you're on a hiding to nothing with that.' I mean you look at lamb shanks now. Trevally is the same."

Bosley says he was making progress on changing attitudes around lesser-known species.

"People should try skate and warehou and turbot and lemonfish. People think that lemonfish is just shark for fish and chips but it is a good fish – try using lemonfish for a seafood curry. It doesn't break up and it doesn't dry out. Or try jack mackerel for ceviche – it's oily, can take a little acid and is an excellent fish to have raw."

Bosley believes part of the problem is New Zealand fish is mostly regional.

"We eat what we catch locally. So if you are in Auckland you will eat snapper, in Wellington butterfish, down south it is blue cod and in Hawke's Bay and the Bay of Plenty they're eating moki. So people eat what is familiar to them and it becomes their regional cuisine and that's what they are going to buy at the supermarket.

"We have to educate them. When you walk into a butcher's shop you have four choices – chicken, beef, lamb and pork – and we have about 2000 species of fish out there. The possibilities are much more interesting with fish, but you have to break out and try something new."

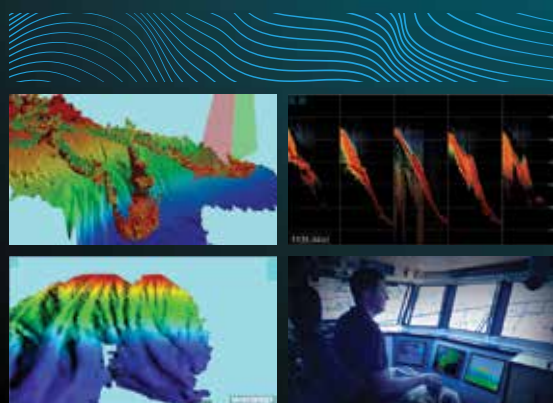


Martin Bosley of Yellow Brick Road.

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Grilled fish, roast kumara puree, red wine and mushroom ragout

Serves 4

This has a surprising earthiness about it, and don't let anyone tell you that red wine does not go with fish. Fish can handle bold flavours, and be treated robustly. Blue cod is wonderful with mushrooms because of its slight mineral taste, but if you would like to try lesser-known species use monkfish or, as I have used here, moki. - Martin Bosley

Ingredients

500g kumara
Olive oil
100g unsalted butter
Salt and freshly ground black pepper
2 shallots, thinly sliced
8 Portobello mushrooms, thinly sliced
1 sprig thyme
1 bay leaf
250ml red wine
250ml chicken stock
800g firm white-fleshed fish fillets
2 tbsp unsalted butter, melted
salt
1 lemon

Method

Preheat the oven to 180°C.

Scrub the kumara clean, coat in the oil and bake in the oven until tender, about 30 minutes. Remove from the oven and when cool enough to handle peel the skin off. Puree the remaining flesh of the kumara in a food processor until smooth and add half the butter and season. Set to one side and keep warm.

Heat the remaining butter in a deep saucepan and when it begins to foam add the shallots. Cook for 3 minutes, add the mushrooms and cook for a further 8 minutes until the mushrooms are nice and soft. Add the herbs and wine and

simmer for 5 minutes. Pour in the stock and bring to a gentle simmer and reduce by half until the sauce becomes lovely and syrupy.

Preheat the grill. Place the portions of fish on to a shallow baking sheet and brush with the melted butter. Put the fish under the grill and cook for 3 minutes, Turn the fish and season with salt and cook for another 3 minutes depending on the thickness. Remove the fish to a plate and squeeze the lemon juice over it and keep it warm.

Serve the fish on the kumara puree and spoon the mushroom sauce over the fish.

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For more info go to maritimenz.govt.nz/check-your-gear



Nō te rere moana Aotearoa
MARITIME
 NEW ZEALAND



MARITIME INTERNATIONAL LIMITED

Godfrey Wilson
 PO Box 22043, Wellington

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

FANTASTIC OPPORTUNITY

15 YEAR OLD VESSEL - AS IS, WHERE IS



"SAN HIKURANGI" STERN TRAWLER "AS IS, WHERE IS" ALONGSIDE IN AUCKLAND. WOULD CONVERT TO LONG LINER, WORK BOAT OR PRIVATE MOTOR YACHT.

Built Iceland 2003. LOA 21.95 m Beam 6.5 m Draft 3.3 m
 Caterpillar 3412, 503 kW main. 2 x Perkins auxiliaries
 2 x 100kVA generators. Fuel Capacity 24m3
 Hold 45 T. Twin Hydraulic winches. Net Drum. Anchor windlass
 Accommodation 6 berths in 2 cabins + Skipper cabin
 Galley, Toilet/shower & Toilet. Set of electronics
 Survey Not Current.


History - Detailed reports are available.

Contact us and see our web site for more information

OWNER'S INSTRUCTIONS ARE TO PRESENT BEST OFFER

VIEW ON OUR WEBSITE LISTING #5030

www.maritime.co.nz



AOTEAROA QUOTA BROKERS

QUOTA TRADER + QUOTA MARKET REPORTS + QUOTA MANAGEMENT + QUOTA CONSULTANCY + AQUACULTURE

ACE FOR LEASE

BCO1, BCO8 BUT3, BUT7 FLA1, FLA7 GAR1, GAR3 GMU1 GUR1 HPB5, HPB7, HPB8 JDO2, JDO3 KAH1, KAH8	LEA2 PAD1, PAD3, PAD5, PAD7, PAD8, PAD9 SPD1, SPD3, SPD4, SPD5 SPD7, SPD8 SPO1, SPO8 TAR1, TAR5 YEM1, YEM9
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QUOTA SHARES FOR SALE

ANC1, ANC2
 GMU1
 KBB3G - For tender
 KIC2
 LEA2
 PAD5, PAD7, PAD8
 PIL2

QUOTA SHARES WANTED TO PURCHASE

BCO - All areas CRA - All areas ELE - All areas FLA1, FLA3 GLM9	GUR2, 3, 7 JMA7 KIN - All areas LEA3 LIN5, 7	MOK1, 3, 5 PAU - All areas PHC1 POR - All areas SCC	SCI SKI SNA SPO2, 3, 7 STN1	SWO1 TAR - All areas
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DOMINIC PREECE
 Managing Director

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

FOR SALE

Danish Seine Gear

- Alloy rope reels, good motors and hubs, carrying 3,000mt of 20mm diameter reasonable condition seine warp. LH & RH lay.
- Seine winch hydraulic driven goes well. Net roller, 1.4mt width complete with motor and variable speed control valve.
- Two towing blocks, reconditioned plus other associated gear.
- Plus 2,200 mts of RH lay 22mm seine rope, reasonable condition, free to a good home.

Contact Phil Clow : +64 27 4929557 : clowpc@xtra.co.nz





TALK TO US ABOUT OUR MarineSAFE Programme offering:

- Practical, relevant training sessions
- Critical risk and drill assessments
- Full system creation, audit and review
- At sea crew, training and risk assessments
- Due diligence reports for Directors

We also offer a full range of MOSS and Health & Safety services - practicable, compliant systems.

MAKE LIFE SIMPLE - CONTACT US TODAY!

Darren Guard - Managing Director
 027 436 2396 | darren@guardsafety.co.nz
www.guardsafety.co.nz

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#5024 AFT HOUSE STEEL TRAWLER

LOA 15.8m.

Cummins NT855 300hp. 5,000 hrs since rebuild
Ford 150hp running main hydraulic pump
Galley with full size gas cooker, table & seating.
Toilet. Good electronics. Liferaft
Hydraulic trawl winches. Net roller
NZ 50 mile coastal survey valid to 30 July 2020
Extensive refit work
Will sell without trawl gear.

NZ\$150,000 neg.

#5021 TUNA FREEZER LONG LINER

Built 1992. Tasmania, Australia.
LOA 21m x B 5.6m x 2.82m
Main John Deere 278kW new 2016
Isuzu Generator new 2018
Fuel 12.8 tonnes. Water 6 tonnes
Hold total 44m³. 22 cubic metres Blast
22 cubic metres with blower
Ice machine. New shooter & spool 2018
9 berths. PROVEN CATCHER

AU\$700,000



#5001 BOTTOM & SURFACE LONG LINER

TUNA TROLLER IN VERY GOOD CONDITION
Aluminium, built Canada 1975
LOA 17.6m x B5.6m x D2.5m
Caterpillar 3406 main rebuilt Dec 2015
50kVA genset
5 berths 2 cabins
Ice maker, water maker, 25-30 tonnes hold
Long line gear. Tuna poles. Good electronics
Very well set up.

SOLE AGENCY \$650,000



#4997 INSHORE TRAWLER
& TUNA TROLLER
Kauri on hardwood frames
Detroit 471 130hp
Twin Disc 3:1
2 berths. Galley
2.5t ice hold
Hydraulic winch drum.
Net roller, tuna poles
Inshore survey 20 July 2022

\$65,000



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

PRICED TO SELL \$590,000

All prices indicated are plus GST unless otherwise stated.

150 VESSELS AT

WWW.MARITIME.CO.NZ

FUNDING AVAILABLE

FOR SEAFOOD INDUSTRY
RESEARCH PROJECTS

FOR INFORMATION PLEASE CONTACT:

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SEAFOOD INNOVATIONS LTD