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NEW ZEALAND

**Changes
strangle future
for young Maori**

**Inshore
moves – a
mother's view**

**Giving 'em
a taste of Kiwi
in Melbourne**

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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.

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So come with us and share our stories at seafood.co.nz.

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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.

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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.

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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.

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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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In this issue

The phrase "It's a no-brainer" is overused and often misapplied but perfectly fits the need to put a halt to shark cage-diving in the waters around Stewart Island.

This practice not only heightens the dangers faced by paua divers, but also poses such a frightening threat to the island's visitors and locals that cautions are being issued about going for summer swims. It's nuts. In our opinion column, Paua Industry Council chairman Storm Stanley – a former Stewart Island commercial diver – once again makes the case for the Crown to step in and rule this practice out. Is anyone listening?

The catching sector has a wide span and our cover feature this month focuses on the few remaining Maori who fish the Kawhia Harbour in the North Island's King Country. Seafood New Zealand communications manager Lesley Hamilton went to meet them and was given a sobering message: they doubt that there's much of a future for young Maori to enter the industry at this level, with the proposed dolphin Threat Management Plan viewed as potentially career-ending. Once again, it's the legislators who are creating the problem.

However, there is plenty of positivity in our industry too. This issue's *Faces of the Federation* subject, Ant Smith from Port Chalmers, has built a strong business as an inshore fisherman and sees a great future if the Quota Management System is properly managed. "It's still an industry that I'd certainly encourage my boys or any young boys to get into," he says.

We've also got a feature on a flourishing Kiwi fish shop selling sustainably-caught and traceable New Zealand and Australian seafood in Melbourne, coverage of the bright hopes for the future of marine farming expressed by Fisheries Minister Stuart Nash at the Aquaculture New Zealand conference in Blenheim, and a lot more. We hope you find it a good pre-Christmas package, and wish all our readers a safe and happy festive season.

Tim Pankhurst
Chief Executive

Crown inaction on shark cage diving threatens customary rights

Storm Stanley



Over the past five years I've written several articles for *Seafood New Zealand* outlining the paua industry's efforts to get the Department of Conservation to effectively control shark cage diving. We want to ensure the safety of paua divers and other water users in the Stewart Island community but we also believe that great white sharks – a species that is fully protected under the Wildlife Act 1953 – deserve proper protection.

Recently I heard a different perspective on shark cage diving. I was talking with Ken McAnergney who owns a crib on Stewart Island and is connected by whakapapa to Rakiura Maori. Ken told me how he has been involved in the preparation of a draft claim to the Waitangi Tribunal that describes how the Crown's failure to control shark cage diving has affected the exercise of customary rights. Ken said "Article II of the Treaty of Waitangi guaranteed Maori free and undisturbed access to kaimoana for their sustenance, and the Crown's inadequate control of shark cage diving has compromised the enjoyment of that right." He's not working on the claim for himself, but the intention is for it to be

lodged by those whose rights have been infringed.

Ken explains that "many Rakiura Maori have a long and precious history of sustainably using and managing the waters around Stewart Island. These families have always enjoyed and respectfully exercised their right to gather kaimoana to feed their whanau. And it's not just about harvesting seafood – it is also important to be able to pass traditions on to children and grandchildren by teaching them about the realm of Tangaroa and how to cherish and care for it."

Shark cage operators use berley and bait to attract sharks to their vessels and the sharks have learned to recognise the sound of boats and to associate humans in and on the water with an easy feed. I've heard from paua divers that since cage dive operations started, great white sharks have become more aggressive towards small boats and people in the water. I've also noticed that more and more local folk are telling their children and grandchildren that Rakiura waters are no longer safe for them to swim or play in.

Some of the families who have muttonbirding

OPINION

rights on the Titi Islands which lie off the coast of Stewart Island are also directly affected by the changes in shark behaviour. Birding families may base themselves on Women's Island and nearby Herekopare for several weeks at a time during the season. Ken relates that "some of these families have traditionally harvested kaimoana to supplement their diet, fishing for cod from small dinghies and diving for koura, paua, and marari (greenbone). But since shark cage companies started operating around Edwards Island – only a few kilometres from the birding islands – I'm told it's no longer safe to exercise traditional kaimoana gathering rights. Even being in a small dinghy is a risky activity when great white sharks are being actively attracted to the area."

The paua industry hoped that the litigation we initiated back in 2016 would encourage and help the Department of Conservation to effectively control shark cage diving. But in October this year the Supreme Court overturned an earlier Appeal Court judgement that found shark cage diving to be an offence under the Wildlife Act. This new judgement puts the onus back on the Department of Conservation, and I'm not at all confident that the Crown will act to protect the great white

sharks. But maybe if a Waitangi Tribunal claim is lodged, the Crown might at least be prompted to act to protect the rights of local Maori, titi harvesters and others to use and enjoy the seas around Stewart Island.

Ultimately, we all want the same thing – that is, for the Department to front up and exercise its responsibilities. That should involve taking a prosecution to test the legality of shark cage diving, and bringing the Wildlife Act (which is 66 years old) into the modern world. After all, I doubt that local Maori or other water users would have to endure this situation for so long if shark cage divers were operating off Waiheke Island.

Paua Industry Council chairman Storm Stanley is a former commercial paua diver who worked around Stewart Island for many years.



Storm Stanley

The advertisement features a dark background with a complex network of white and light blue circuit-like lines and nodes, resembling a digital or data network. The text is centered and uses a clean, sans-serif font.


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Recyclable packaging catching on



Chilltainers national sales manager Rob Henderson with some premium freight.

Changes in public attitudes and new market regulations are driving seafood producers away from polystyrene packaging and pioneering Auckland company Chilltainers is increasingly reaping the benefits.

Chilltainers, which already has a number of major clients, manufactures its recyclable thermal packaging in New Zealand and Australia, and now Poland.

Chilltainers are made from specialised corrugated cardboard laminated with an impermeable reflective metallised polyester.

Polystyrene, still preferred by many food producers, is bulky and although it can be melted down and recycled, the economic reward is small. It makes up a high proportion of landfills and is increasingly seen as one of the bad boys of plastic pollution.

Chilltainers – 95-97 percent recyclable in standard kerbside paper recycling – offer cheaper freight costs, space efficiencies from more product in each box, and more boxes in each transport container. Up to 39 percent more boxes can fit into an aircraft container compared with polystyrene, there are no disposal costs, and no breakages. The boxes can be supplied with their customers' branding printed on the outside, and can be flattened for easy transport and storage, and re-used.

It all adds up to an attractive package of benefits to seafood producers at a time when consumer awareness of plastic pollution is rapidly growing, and

NEWS

governments around the world are taking steps to improve their environmental performance.

New Zealand King Salmon has been using Chilltainers to export its premium Ora King brand for the past five years.

Other users include Dunedin's Harbour Fish, which sells to clients around the country and into Australia; New Zealand's biggest privately-owned analytical testing laboratory; Hill Laboratories, Whitestone Cheese, Lewis Road Creamery and Southern Clams.

All these businesses are keen to reduce their environmental impact and have found the switch to Chilltainers has brought positive reactions from their customers.

Southern Clams operations manager Dave Redshaw said the Dunedin company, which exports to Europe, North America and Asia, used environmentally friendly solutions whenever it could, and Chilltainers were a long-term recyclable option that fitted with its aim of not sending polystyrene to landfill.

"We have some clients who have said they don't want polys in their stores. We think other major supermarket chains will eventually go the same way. It makes sense to be ready for that change."

Chilltainers technical director Wayne Harrison, who developed the packaging 20 years ago, said supermarkets were becoming the company's new client base and he believed eventually they would all adopt it.

"At the end of the day, the world has had enough of plastics."

Harrison said the consumer was becoming the main driver of the shift from polystyrene and overseas governments were amending their regulations to favour alternatives.

While New Zealand food businesses had been relatively slow to choose Chilltainers since they were introduced to the market over a decade ago, the company had 30 to 40 loyal Kiwi customers.

A major breakthrough had come with the giant Norwegian salmon industry beginning to use Chilltainers, now manufactured in Poland by the New Zealand company.

"It's a far better freight option, with huge cost benefits. The only other product that's got airline approval is a poly-bin with a plastic liner," he said.



Hops from Nelson packed in Chilltainers for export to the United States.

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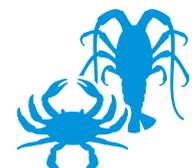
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Giving 'em a taste of Kiwi in Melbourne

Tim Pankhurst



Renee and Josh Pearce outside their new shop in the Melbourne suburb Collingwood.

A touch of Kiwi has come to Australia's popular South Melbourne market.

Josh and Renee Pearce took a massive step into the unknown early last year in opening a fish shop.

Both had good jobs – Josh as Sanford's wholesale market manager in Melbourne and Renee as executive officer of the Commonwealth Fisheries Association, Australia's equivalent of New Zealand's Deepwater Group.

With a mixture of "fear and excitement" they launched The Fish Shoppe, offering 100 percent Australian and New Zealand seafood that was sustainable, ethical and traceable.

The venture has been so successful the couple took another punt in October this year and opened a second shop in the inner Melbourne suburb of Collingwood.

Josh, 34, was Invercargill born and Auckland raised, while Renee is an Aussie but says she gets taken for a Kiwi.

The source of their seafood on the day we visited was clearly labelled – snapper from Whitianga, Ora King salmon, ling from Whitianga, sole from Dunedin, flounder from Nelson.

Josh was labelled too, wearing an All Blacks jersey.

"How come you sell so much snapper from New Zealand?," he has been asked.

"Most of the snapper sold in Australia is from New Zealand," he replied, "we just label it correctly."

As nationalistic as the Aussies are, they appreciate good seafood.

"New Zealand is seen as clean. It has got a better reputation here than at home."

He says Kiwi fishermen and processors also do an excellent job in preparing and presenting the catch.

"They've got a standard to meet.

"We spend so much time with the customers talking about the product, they now trust us."

When he stocked armourhead, a lesser-known local fish, a customer asked what it was like.

"This is f----- delicious," Josh told him.

"Okay, I'll have some," was the response.

Another customer buys different fish every Wednesday and comes back on Saturday to report on the taste.

Someone else sends photos of what he's cooked.

Turbot is so prized Josh has 18 customers whom he texts whenever stocks arrive from Dunedin or Bluff.

But not everyone is a fan.

One old lady berates him whenever he stocks orange roughy.

He patiently explains that, yes, roughy was overfished 30 to 40 years ago but New Zealand stocks have recovered to the extent several have received Marine Stewardship Council certification, the international gold standard of sustainable fisheries. An Australian roughy fishery has also reopened.

Josh also refers his critic to *Roughy on the Rise* (Steele Roberts, 2017), the story of orange roughy's redemption.

She is yet to buy a copy.

He gets a lot of Kiwi customers and has learned to divide them into three categories.

There are the tourists, who bemoan the "outrageous" price of fish, or misread the labels and demand to know why the fish is cheaper in Australia than it is back home (it's not).

Then there are the local expats, who understand fish.

They include Don Churchill, former general manager of the *Dominion Post*, who now lives opposite the market.

"It's great to be able to get fresh seafood from home," he said.

"I can almost smell Cook Strait and those fresh winds.

"The team there are always friendly and approachable with good advice on the best way to cook various species."

The third group, and the most welcome, are Maori.

"They love it," Josh says.

"They are our best customers. They love the product, love the country, it takes them back to



Fresh Nelson flounder takes pride of place in the window.

when they were out fishing. They are so appreciative of it.

"It is almost nostalgia buying. They will buy blue cod and talk about the Chathams."

One woman spotted Bluff oysters on sale for \$40 a dozen and said her husband loved them and she would let him know.

But then she saw some even more prized whitebait and snapped that up.

Josh teased her that it was fine to look after herself while her husband missed out.

He says the Australians in general are bigger consumers of seafood than New Zealanders and are prepared to pay for it.

The couple are now selling a tonne of fillets a week and regularly have 800 customers across the weekend at the South Melbourne shop.



Josh Pearce is hands-on at South Melbourne market.

They are preparing for their second Christmas trading, when demand goes crazy.

Last year they did five weeks' normal trading in Christmas week, with customers zig-zagging in front of the shop and the line extending around the corner behind a bottle shop.

In keeping with the sustainable model the business is built on, the shops are plastic free.

But that has come at a cost, adding 30 to 40 percent to wrapping and storage expense.

"Everything that we use as a replacement for plastics, such as the produce rolls and the biodegradable gloves, they are far more expensive and the plastic actually worked better," Josh says.

"But it's not just about sustainable fishing practices, it's about every aspect of our business."

Some customers still don't get it, watching their fish wrapped in paper and then asking for a plastic bag to carry it in.

"After all, 250 grams of salmon is pretty heavy," Josh facetiously said at the Seafood Directions conference in Melbourne in October where he was a panellist on a sustainability session.

The reaction to the expansion into a former butcher's shop in Collingwood's Smith St has been positive.

The gritty, traditional working class area is undergoing gradual gentrification.

"All the feedback is, we've been waiting for this – finally a fish shop in Smith St," Renee said.

The couple were unimpressed when the Kiwi

contingent to the seafood conference complained they had to get up at 3.30am to catch the 6am flight from Wellington.

They get up at that time every day and regularly put in 16 hours.

They are working seven days a week but the aim is to have Mondays off.

The couple, who married in March, have an assistant in the Collingwood shop – Marius Mignon – and employ Katie Nordstrom from Nelson, John Lawrence from Napier, Ciara Farrell, the daughter of a Coff's Harbour tuna exporter and wholesaler, and filleter Dipendra Pradhananga from Nepal, in the market shop.

Any fish that is left over after the weekend market's furious trading is donated to a charity, Bayley House in Brighton, that works with adults with disabilities.

They are taught how to cook the fish as part of building their independence.

Josh's contribution to the seafood sector was recognised at the Seafood New Zealand conference in Queenstown in August when he was presented with a Seafood Stars Award in the Young Achiever category. He is a graduate of the highly regarded Australian National Seafood Industry Leadership Programme.

The Marine Stewardship Council has also given The Fish Shoppe its sustainable certification stamp.

There is another project in the wings too – stand by for further expansion.



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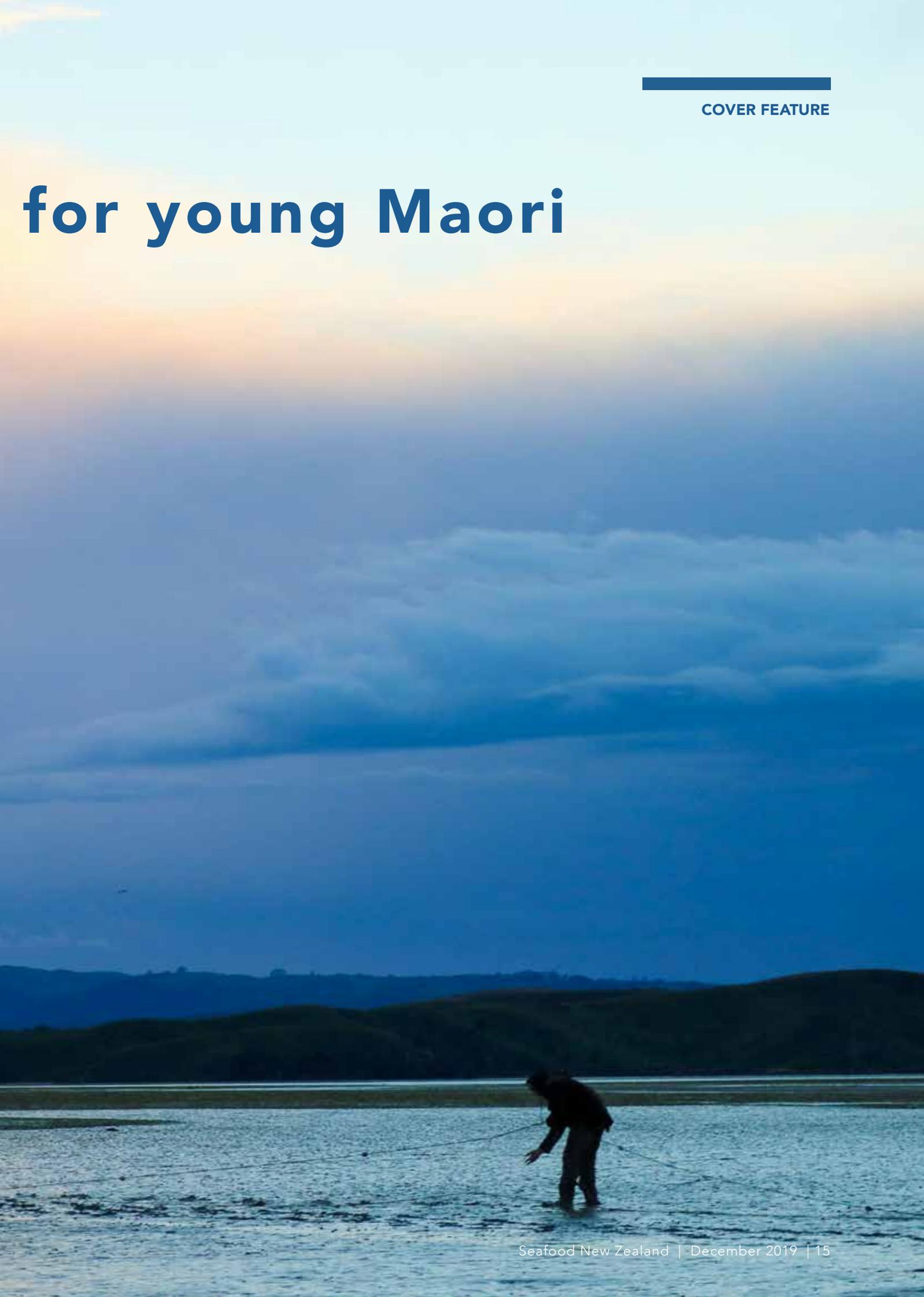
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Changes strangle future

To the few Maori commercially fishing Waikato's Kawhia Harbour, the Hector's and Maui Dolphin Threat Management Plan feels like the last straw. Seafood New Zealand communications manager LESLEY HAMILTON went north to hear them face-to-face, and found that their hopes for getting young Maori into fishing are dying.

for young Maori





Leon Lawrence and Ali Brooks, the last of the young Maori fishers on Kawhia Harbour.

Ali Brooks and Leon Lawrence are anchored up in an inlet off the Kawhia Harbour.

The turquoise waters, chalky with the deposits of the limestone and sandstone cliffs that tower overhead, are a still and peaceful respite from the chopped-up harbour we crossed to get here.

A perfect V-formation of geese call to each other and water slaps on the aluminium hull.

Kawhia Harbour is a special place and even those of us who are less familiar with the legends, who cannot trace our lineage back to the great waka, Tainui, are left silent by the spirituality of this piece of Aotearoa.

Lawrence and Brooks are the last of the young Maori fishing out of this harbour and they want to change that. However, their determination to bring other young Maori back home to Kawhia to fish is facing almost insurmountable odds.

The Hector's and Maui dolphin Threat Management Plan (TMP) is just the latest legislative or regulatory barrier thrown in their path.

Both want a future for their own children and for all young Maori.

That same morning, we had left before dawn to set nets on the Kawhia under a full moon. Half a bin of flounder later you could see why you'd want this for your own tamariki.

"My forefathers were fishermen. If you were a fisherman, you were a God for bringing kai home to the table and for feeding your people. Now, as fishermen, we are treated as criminals," Lawrence said.

"When I was just five or six, my father would come home from seven days at sea and he would still take me out, even if it was only for one afternoon, to plant the seed to become a fisherman.

"I was a ratbag at school. It just wasn't for me, so when I was 13 my father said, 'Son, time to go to work' and he bought me a vessel. I am 33 now and own three vessels. So, from then until now my father is still pushing me to be what I am. And it is the same for the next generation. If me and Ali are not there to teach them there are going to be no more. But if I can pass this on to my son, I will feel like my job is done."

Brooks would prefer to be a full-time customary fisherman but admits that cannot support a whanau so has blended commercial and customary fishing.

"For me, coming from a historical Maori fishing village where the old people supported and nurtured the community it is really important. I did my first customary and commercial fish off Rangitapu, my home beach, this weekend just gone. It has been

100 years since we had a legitimate whanau boat working out of there for the people, so that was a really proud moment for us. But no one would understand how hard it was to get there. The fights and challenges, the financial strain to make that happen. I literally cried. It made me so proud that after nearly 100 years someone from our whanau had actually done that."

Brooks is determined to encourage more rangatahi – young people – back into fishing.

"I am trying to find a way where we can blend what we do as commercial fishermen to uphold customary fishing and still be able to provide for our people. It's not easy. There are lots of legislative hurdles but that's where we are trying to go at the moment – to encourage more of our rangatahi to come and do that with us."

Brooks had been at Fonterra for years before coming back to fishing a year ago.

"My father and I used to pack a rod into the Land Rover after school and go surfcasting. We would see rich people with boats, and I said that will be us one day – we will be able to do that. To be able to say that I am a commercial fisherman, I am very proud of that."

However, he admits it was tough.

"Entering fishing was probably the hardest and most challenging thing I have taken on. If I hadn't had the support from Leon, I probably would have been spat out in the first few months."

The TMP, if extended to harbours would be devastating for both men and their families.

"The industry has enough issues with succession planning without the TMP. We are not attracting more people to the industry and I can understand why. It's not an easy industry to join and the whole generational aspect is dying off. There are not many fishermen wanting their families to take over and I can't blame them. There are so many reasons you wouldn't want to these days.

"My father and I used to pack a rod into the Land Rover after school and go surfcasting. We would see rich people with boats, and I said that will be us one day – we will be able to do that."
– ALI BROOKS

"There needs to be more discussion on how we encourage young people to become fishers. I think iwi have a big role to play there. The Maori fisheries settlement was supposed to provide a basis to do



Leon Lawrence, fishing since he was 13 years old.

that. The reality is, on the West Coast, I can think of only four Maori fishermen who have their skipper's ticket. Two of them are aging and so that just leaves me and Leon. That conversation needs to be had at an iwi level – how do we encourage more people into the industry?"

Lawrence is also fighting hard, with little help.

"I have poured every single dollar I have made into what I've got and if this dolphin thing goes ahead, I've just gone and lost a whole lifetime's worth of work for something that someone knows nothing about. I don't think it is right. I have never, ever seen a Maui in Kawhia Harbour.

"You can't catch flounder on a hook. Where is the country going to get its flounder from?"

"I've spent a lifetime building what I've got, and I want to teach young Maori to do the same but if the Government does what it proposes, that's all gone. This place means the world to me. This is my home, and if all this is taken away from me, I will be just another guy on the dole."

Brooks claims politics are being played.

"You have an entire industry who have never seen a Maui dolphin. The consultation process was not a consultation process. They should have come out and sought information and then formed the four options, not form the four options and then consult on it. The process is wrong and needs to be started again.

"I have reached out to a number of politicians and MPs to ask them to hear us out. At the very least you would think public servants and those voted for by the people would want to listen to us and form their own opinion, not run with the mass hysteria that is out there."

COVER FEATURE

As we brace ourselves for the ride back across the harbour, Brooks points out that Seafood New Zealand and Te Ohu Kaimoana are the only people from Wellington who have ever bothered to visit.

"As a Maori and as a fisherman it offends me that people can dictate the terms of your livelihood and your culture when they haven't even stepped out into your environment to see how it will affect you. See the faces of your children and know that you will have to cut your losses and go and find another job."

Taruke Thomson is a hapu researcher, customary kaitiaki, recreational fisherwoman and farmer. Some hours later, we sit talking, the omnipresent Kawhia harbour behind us.

She considers that Maori are on the brink of losing forever their historical ties to the sea.

"We are Pacific navigators. What we want to do locally is draw in younger people to fishing. It is timely and it is necessary to re-engage our young people with our natural environment and the obligations that brings to care for saltwater and freshwater species.

"Our people are disconnected from their environment, they're disconnected from the sea and what we want to do is bring our people back into

"This place means the world to me. This is my home, and if all this is taken away from me, I will be just another guy on the dole."

- LEON LAWRENCE

local fishing for local people."

Thomson blames successive fisheries legislation, including the most recent proposal, the Hector's and Maui TMP, for pushing young Maori away from fishing.

"The present customary regulatory fisheries come from Article two of the Treaty where, as Maori, our right to our fisheries is confirmed and guaranteed. So, the customary regulations go right back to 1840 but the rights of Maori have been impacted severely by legislation, particularly from the 1852 NZ Constitution Act that established a settler government. From that time, Maori fishing rights have been whittled away right through to present day," Thomson said.



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Leon Lawrence, Taruke Thomson, Ross Dockery, Alan Nicholson, and Ali Brooks.

Brooks said the Government was sending mixed messages.

"They want to create opportunities and foster development of Maori, but they put barriers in the way of small fishermen. With ever more legislation like the Maui and Hector's TMP there is nothing encouraging young people wanting to come to this industry.

"If we spent 10 minutes explaining what we do and the challenges we are facing right now there is no one who would want to do what we do. To be honest I wouldn't want to put my children through the same sort of battles we are going through now.

"I have some practical solutions, but politicians need to answer the phone. They need to follow up on emails. No one from local or central government has come to talk to us about the hurt or impact. Nobody."

Brooks is also critical of the difficulty in getting iwi to engage in ways to bring young Maori back to fishing.

"It is not easy to access that support. That would make a hell of a difference to the likes of Leon and myself and we need to find ways to do that. What I am afraid of is, if we don't do something now, there are more generations that are going to miss out and Leon and I do not want our children to be fighting the same fights we are fighting now.

"At an iwi level, I think these asset-holding companies and people charged with growing and nurturing these assets need to put a value on training young people. They need to put a value to pataka kai (the pantry)."

Thomson sees very few Maori fishing.

She said she fished customarily for poukai, an

annual gathering to support the Kingitanga, the Maori king movement.

"We are using customary regulations to provide koura, kina and paua for large hui, not just any hui. We take that responsibility carefully. We know that fresh fish is outside the affordability of many Maori. Providing fish is one thing we can do, but there are so few of us doing it."

And she says she has seen a diminishment of knowledge, or matauranga, of fishing amongst Maori.

"I get young guys out on my boat and you have to teach them how to bait up, how to set hooks, how to fish.

"None of the young people know anything about what goes on out on the water, which is amazing since they spent their whole youth jumping off the wharf."

– ROSS DOCKERY

"In the early 1800s when the traders and the whalers and the missionaries arrived here there was not a fishing knot or a net that was not already known to Maori. We had nets that were over a kilometre in length by 24 metres in depth that were made by large groups of hapu. There would be designated times of the year when they would go out and fish for particular species.

COVER FEATURE

"All of the tribal groups were knowledgeable about every aspect of fishing and so we have seen, as a result of decades of regulatory planning, a subsequent diminishment of Maori knowledge and its transmission. Our people have become estranged and disconnected from the act of fishing when previously we were a nation of fishers.

"Not just catching the fish but how to prepare them, how to store them and how to dry them. And how to make the hooks and sinkers with detailed knowledge about weather conditions – the swells, the tides, the constellations in the night sky, knowledge about the birds out at sea including seasonal migrations."

Ross Dockery employs a lot of young people on family-owned Aotea Marine farms which catches mussel spat for mussel farmers in the Hauraki Gulf.

"None of the young people know anything about what goes on out on the water, which is amazing since they spent their whole youth jumping off the wharf. In Kawhia 35 years ago we had probably a dozen fishermen and a couple of trawlers. Now we have a couple of flounder fishermen. That's it. Our kids don't have the opportunity to get on the water with people who know what they are doing to learn any useful skills. Which is sad. We don't have a lot of opportunities for kids in Kawhia. Once they leave here, they go to boarding school and we don't see them again."

Alan Nicholson owns Kawhia Oysters and

grows and processes the shellfish locally. He said legislation was a killer.

"We were lucky to have inherited farms that were consented in the 1980s. To do that now, to go through the consenting process even in our own back yard where we have been playing in the mud since we are kids, well, it wouldn't be impossible, but it would be close. I did an extension on my consent and it took me five years. I came out of it feeling like I had been through World War Three. It was horrible."

Dockery said that once the farms were gone, they were lost forever.

"We are facing the risk of whole communities withdrawing from fishing. It's a money-go-round in small communities. If I pay somebody they go to the shop and keep that guy in business – he goes to the pub and has a beer, that keeps that guy working, but you have to have the winds to start that cycle."

Nicholson said giving kids a job gave them self-esteem "and they just bloom".

The Kawhia story is not unusual. Small New Zealand fishing communities want their young people back.

In the end, what the ever-increasing labyrinth of legislation is really killing, is hope.

At the time of publication, no decision had yet been made on the Maui and Hector's dolphin Threat Management Plan.

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Aquaculture can be bigger than agriculture – Nash



Manaia marine farm. Photo; Environment Waikato.

New Zealand aquaculture could achieve sales of \$3 billion by 2035, says the national Aquaculture Strategy released by Fisheries Minister Stuart Nash.

"I truly believe that this industry has the potential to be the biggest player in the next 50 years in the primary sector," Nash told the Aquaculture New Zealand conference in Blenheim.

It's a dramatic uplift compared with the long-held industry target of \$1 billion in sales by 2025, with 2018 sales totaling \$600 million.

The minister said it was an ambitious goal, building on maximizing the performance and value of existing inshore farms while extending into open ocean aquaculture and modern land-based facilities.

"I believe this is an achievable goal that we can reach by working together to support a productive, sustainable, resilient and inclusive aquaculture industry."

Aquaculture was a young industry in New Zealand, he said. Its growth, with open ocean farming a key part of the plan, would support greater prosperity for the regions, with huge scope to add value.

The world's climate was changing, global

population was growing and natural ecosystems were under increasing pressure.

The demand for aquaculture products was increasing but consumers were also becoming more aware, demanding sustainability across the value chain.

"New Zealand's aquaculture industry is well placed to help meet this demand and to do so sustainably.

"We have the opportunity to strengthen our market position through becoming world-leading in every stage of production."

Nash said it was essential to develop biosecurity management practices for open ocean farming, including appropriate separation between farm growing areas, an issue raised as an industry priority.

Extending aquaculture into the open ocean required a huge technological shift, and the Government would be thinking about its role in supporting essential research and development.

It would also provide greater certainty for investment in greater productivity with a National

NEWS

Environmental Standard for Marine Aquaculture, which was out for consultation.

Partnership with Maori and communities would be key to the success of the strategy, which had sustainability at its heart, he said.

Fisheries New Zealand would lead in implementing the strategy, with support from the Department of Conservation and the Ministry for the Environment.

“I’ve always understood the potential in this industry, I’ve always understood that if we get this right, this will deliver in a way that agriculture never can.”

– STUART NASH

Answering questions from the floor, Nash said Fisheries New Zealand had worked “incredibly hard” to produce a strategy to drive aquaculture growth. Returns were “massive” compared with agriculture, he said.

“I’ve always understood the potential in this industry, I’ve always understood that if we get this right, this will deliver in a way that agriculture never can.”

Asked if the strategy would ensure desirable environmental outcomes, he said: “If we don’t do that, we’ll lose our social licence.”

New Zealand’s limited production capacity meant it should always target the ultra-premium end of the market for primary produce.

“To get a premium, people need to know what lies behind that brand, that it’s not just rhetoric, it’s actually practice,” he said.

“If we don’t do that, then we become just another small economy selling commodities into an ever-increasingly competitive market.

“We want people around the world to know when they are buying Brand New Zealand, it comes with a whole lot of attributes that ensure they will pay a premium for that, and one of the most important is sustainable environmental outcomes.”

The strategy document notes that a 10 hectare salmon farm can produce annual revenue \$140m, compared with \$850,000 for 10ha of mussels, \$800,000 for oysters, \$800,000 for kiwifruit, \$77,000 for dairy and \$8,500 for sheep and beef.



Stuart Nash

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**SEAFOOD
CONFERENCE
2020**

**5 + 6 August
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Collaboration helping aquaculture says Marlborough mayor

Collaboration, collegiality and cooperation have transformed the relationship between the aquaculture industry and the community, Marlborough Mayor John Leggett says.

Speaking at the Aquaculture New Zealand Conference in Blenheim, Leggett reminded delegates that he'd called for this approach in his address the previous year.

"Three weeks ago I was sitting at the Marine Farmers Association AGM, it was gratifying to hear the positive feedback. It's a seismic shift from the mood a few years ago when my predecessor didn't even dare stay for lunch."

He said Marlborough, where New Zealand aquaculture began 50 years ago, faced "rather complicated issues" around seabed health and water quality, and he was grateful for the industry's constructive input into the region's new environment plan.

"It's been reassuring to see industry and the community working alongside each other, developing a better understanding.

"The management of the marine environment is too big and too important to rest with one entity alone, whether it's a regional council or a central government body. The wide community as well the various management agencies must all be in the mix."

"A mussel farm or a dairy herd – it's a no-brainer in terms of environmental impact."

– JOHN LEGGETT

A joint approach offered the best chance of effectively tackling one of the biggest threats to the Marlborough Sounds, the environmental degradation caused by past marine activity and land use throughout the Sounds and further afield, Leggett said.

"The community is very clear that it wants these waters restored to the healthy and productive state of the past. A collective approach by all agencies is our best chance of delivering."

He said the council looked forward to engaging more with iwi to ensure that matauranga Maori was incorporated into coastal management.

"Perhaps we'll know success when guardianship of the resource, kaitiaki, becomes an intrinsic element of all management practice, yours and ours," he told delegates.



John Leggett

Leggett said Marlborough was fortunate to have its aquaculture industry.

We're proud that half the country's mussel product and more than half the salmon production comes from our waters."

He said industry engagement with the community and the council working closely with aquaculture leaders meant that "everything is much calmer now".

"I think you'll find that even the most vociferous voices will be quietened by the delivery of a sustainable industry which preserves the coastal waters in which it operates.

"Our goals are all very similar – a flourishing industry, a workable plan, a healthier marine environment with rich biodiversity. If we continue to work together we can deliver on these aims.

"Yours is an industry with huge potential and your targets can be justifiably ambitious," Leggett said.

The conference theme was "Growing Together" and Aquaculture New Zealand chair Bruce Hearn said this was "more than a slogan".

It was a road map for unlocking a very promising future for the benefit of New Zealand, using resources sustainably and efficiently to produce premium healthy food, he said.

It meant stimulating regional communities and economies with jobs and investment, an opportunity for iwi to strengthen their legacy for future generations, and a call for support in the critical areas of policy, innovation and infrastructure.

"It is a beacon for a country wanting to transition to a lower-emission economy, and it's a metaphor for our values-based collaboration, co-existence and co-operative engagement with stakeholders and communities," Hearn said.

"Collaboration and cooperation with each other will get us much further than we can ever reach alone. Growing together benefits us all."

Auckland abalone symposium will showcase paua successes

Marine scientist Andrea Alfaro may be one of the few people who knows what it is like to be studied by sea life, rather than the other way around.



Alfaro is one of only two official “aquanauts” in New Zealand, having lived, slept and eaten underwater for six days.

Her time studying sponges in the Aquarius II research habitat - “like a bus about 20m underwater off the Florida Keys” – officially cemented her love for the sea.

“You wake up and you’re looking out the porthole at the fish and you feel like you are in an aquarium – but they are on the outside looking in at you. Those animals are at home, and I am not. It is potentially a dangerous place but a place you are privileged to be in.”

As well as discovering the novelties of being under pressure for prolonged periods (“You can’t whistle, and you lose your sense of taste. And you get really giggly because of the high nitrogen in your body”) the experience gave her great respect for the sea and the seafood that comes out of it.

Alfaro’s interest in the ocean started in her native Chile before her family moved to the United States, where she later studied at the Virginia Institute of

Marine Sciences. Then her partner, a geologist, got a job at the University of Auckland. “We came for three years about 20 years ago, and now have a Kiwi daughter who is 13,” she says. “We like living here. And there are amazing underwater habitats here worth protecting and investigating.”

Alfaro had studied mussels in the US, and a new PhD and large body of research on New Zealand’s green-lipped mussels soon earned her the nickname the “Mussel Lady”. “It stuck,” she laughs.

Now more formally known as Professor of Marine Ecology and Aquaculture at AUT (Auckland University of Technology), her role leading the Aquaculture Biotechnology Research Group has her overseeing research across a range of shellfish and finfish, from salmon to the lesser-known geoduck. “In New Zealand what you have is very much applied science. It’s an area I love. In terms of aquaculture biotech we’re very innovative. While we’re small by world standards, a lot of the work we do is truly ground-breaking.”

One shining example is the research being

undertaken on New Zealand's unique abalone, or paua, with its distinctive iridescent blue shell.

"Paua is a growing industry in New Zealand. We have the mandate of reaching \$1bn return from aquaculture by 2025, and this is one of the species that could significantly increase in market share and value."

Key to making that happen will be hosting the 11th International Abalone Symposium in Auckland in 2021, following a successful bid led by Alfaro and her colleague Ali Seyfoddin. Expected to attract around 250 of the world's pre-eminent abalone researchers, farmers and fishers, it will be the first time the event is held in New Zealand and only the second time in the Southern Hemisphere.

Alfaro is now working with Tourism New Zealand's Business Events team to further market the event to international delegates.

"It's really exciting, it's going to showcase New Zealand and something that is very iconic. Our endemic species, *Haliotis iris*, is really sought after in China. At weddings and banquets in China you tend to have abalone from New Zealand as a status symbol. I imagine this event will be quite heavily attended by the Chinese as abalone is an important species for them in terms of production and consumption.

"We have a big shell export market as well. In places like South Korea where they do a lot of inlay, most of the things you see with that blue colour is New Zealand paua shell.

"So it's a huge opportunity for New Zealand. Attendees will be looking to create markets, make connections, initiate research collaborations, and learn from us."

New Zealand's reputation as a premium producer of abalone and an innovator in the industry was a major factor in winning the symposium, Alfaro notes.

"New Zealand is not a mass-produced, high-volume industry. Our focus has been on quality, health, plus that New Zealand clean and green sustainable reputation, so we are way ahead of other products in the world.

"In global abalone production there has been a

series of health threats, including pathogens that have decimated the Chinese and Australian markets, and even wild populations. We haven't had any of that. We are ahead of the game in terms of immunology research, we're high-tech in terms of protection and creating a buffer for our industry.

"We have developed probiotics for our species that increase their growth by 20 percent. When you are talking about a species that takes four to six years to get to cocktail size, that's essentially a year of growth that you can save. We've also developed an encapsulated feed – a coating that increases the palatability of the probiotic and is stable in sea water. It doesn't disintegrate until it gets to the gut of the animal, and you get 100 percent consumption and zero waste from the food. If you don't have waste, you don't get bacterial growth. We are now looking for funding to take that to commercial level."

Moana New Zealand's Blue Abalone operation in Bream Bay, Northland, will be one of the sites hosting field trips around the symposium. "It is the Disneyland of paua, it is an amazing facility," Alfaro said. "You have three storeys high of tanks laden with trays of abalone." Other trips will likely include fishery sites in Kaikoura and a new paua farm, Ocean Beach in Bluff.

Alfaro remains wowed by New Zealand's fantastic waters and hopes visitors might also explore their magic. "The Bay of Islands is magnificent, as is Ahipara, the wild kelp forests in the South Island ... basically all of New Zealand underwater-wise has unique flora and fauna. You go underwater and you get that sense that you are in another world."

Alfaro is now keen to add more New Zealand flavour to the conference programme, including a cook-off between top chefs cooking the country's beautiful seafood, and an experience involving traditional Maori carving of paua shell.

"New Zealand is already a place most people want to visit, so adding those other elements that are special to us will attract even more people."

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Mother's pondering of past is tinged with sadness

Mary Ann West

Taking the time to ponder the past can be a very gratifying experience. I say gratifying because I am reminded of the many things that have shaped our family's lives for almost two centuries here in New Zealand.

Our first European ancestor arrived here in 1826-27, and inshore fishing has been the way of life pursued by so many descendants since – descendants, who were, and are, men of all seasons, seasoned by tide, weather, and sheer hard work, and a will to succeed.

Knowledge, skills, and expertise have been passed down from each generation to the next, and are being added to, even to this day, each fisherman learning and passing on what he has learned, not only to his posterity, but to anyone inclined to listen and work.

In my own lifetime, I can clearly recall from my early childhood my mother helping with sail-mending and net-making and longline preparation. A generation later, while living in her seaside cottage at Monaco, Nelson, she passed these skills on to her grandson, my eldest son, Cris in his youth.

Cris and I reminisce about his grandmother setting the alarm for 3am and calling him so that he could clear his fish from his net set the night before – all done by torch. On his return, flounders in tow, there would always be a hot mug of Milo. After ridding himself of the mud from his feet and hands he would find a hot water bottle nana had placed in his bunk bed. This is the way he paid for his first fishing boat, *Kotuku*, before he left school.

Later in life, Cris presently has two sons of his own who crew for him during their holiday breaks. As a mother, and a grandmother, my desire is to support my son and his sons in their quest to continue to learn and to provide for their families long into the future. To be able to labour lovingly and respectfully in nature, while also remaining self-reliant, is a source of joy for both father and sons.

However, these young men and their father have been saddened of late by mischievous accusations by people, sometimes from abroad, with no scientific evidence to support their claims regarding inshore fishing practices, or what impacts inshore fishery sustainability. I find it incredible and distasteful that people would stoop to this level in an attempt to discredit and malign responsible inshore fishermen.

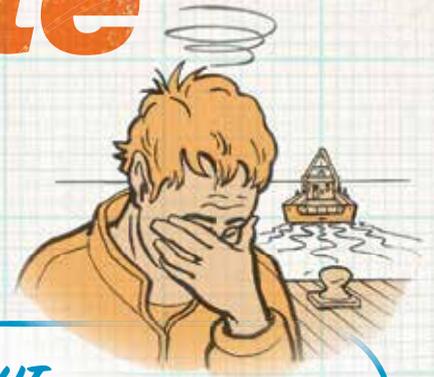


Three generations on board *Rongatea II*. Mary Ann (centre) with her son Cris and grandsons Johnny (left) and Jimmy.

I am also deeply concerned over the preferential treatment given to others who access the inshore fishery. The day that recreation takes precedence over a man's right to work for a living, and provide adequately for his family, will be a very sad day indeed. This country needs its workers – the inshore fishermen. They have proved themselves in all weathers and in all conditions. When we as a country lose sight of the value of such contributions, we put ourselves in serious jeopardy.

Presently, pondering the past has perhaps become less gratifying, and often tinged with sadness looking to an uncertain future, as the inshore fishermen find themselves subject to a vocal, and most often an uneducated and unfounded, majority.

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Short-term job became long-term career for Carey's Bay boy

Bill Moore

Being a plumber didn't suit Otago boy Ant Smith. At 23, he went fishing out of Port Chalmers. It was supposed to be a six-month job but at 56, he's still at it.



A bag of dogfish and barracouta on *Aurora* off the Otago Heads in 2009.

Growing up in the idyllic little fishing port of Carey's Bay, beside Port Chalmers, Smith watched the boats coming in and out and got to know some of the fishermen.

He didn't think of it as a career for himself. "Public opinion in those days was that the fish were bugged."

Instead he did a plumbing apprenticeship, only giving fishing a go when there was a slump in work for his trade. It was a short-term plan but became his life's work.

Smith's first job was on the 15-metre wooden-hulled inshore trawler *Aurora*, skippered by Evan Kenton. After two years he switched to a series of similar inshore boats fishing out of Port Chalmers, crayfishing and trawling in the Nugget Point grounds. Having decided fishing was for him after all, he quickly got his skipper's ticket.

Then followed 13 years on the *Sans Peur* with Ate

Heineman, a time he describes as "probably one of the bigger learning experiences".

"We'd always cray in the winter, do a week or so in Timaru before Christmas on the ellies (elephant fish) and the rest of the time was spent down at the Catlins, fishing for flats."

He then bought the the first boat he'd worked on, *Aurora* and after several more years upgraded to his current boat, the 18-metre steel-hulled *Donna Maria*, fishing the same areas as before but now also targeting ling further afield. *Donna Maria* sails with three on board and one on leave, and when it's Smith's turn to have a trip off 22-year-old Dan Coleclough is skipper.

"He's been working for me since he was 15, he's done nothing except fish, he's a good young skipper."

Smith fishes for Talley's, and also catches Ngai Tahu quota for Harbour Fish. Around the Catlins he

targets mainly flatfish and gurnard.

"With the bigger boat and support from Talley's we've moved into the ling fishery out on the Puysegur Bank (off Fiordland) over the early part of the summer. That was really the driver to get a bigger boat and broaden the horizons – just another challenge really."

Donna Maria fishes four or five days at a time, with "normally a day or two of weather at each end of those trips". The point is illustrated by being interviewed by phone while sheltering at anchor just south of Nugget Point. "We've got 50 knots going past at the moment," he said. "It'll be better tomorrow."

Smith said when he started out the feeling was that there soon weren't going to be many fish left to catch. Then the Quota Management System kicked in.

"Things have changed. There's a lot of fish now and we're modifying our nets to catch less."

In his early days, "we'd quite often go down to the Nuggets and we'd have 50 bins on the way home. Quite often now we have 50 bins the first day. That's what I've seen change markedly over the years."

He said the QMS sometimes moved too slowly but was most definitely working to maintain fish stocks. Conversely, it had been "bloody hard" on fishermen, with the progression towards fewer quota holders, mainly large companies.

"That's changed the face of fishing, but it's still an industry that I'd certainly encourage my boys or any young boys to get into."

In fact, his younger son, Tyler, did an 18-month stint on the boat before moving to Wellington, a period Smith said was "a good time in my life, having my boy on board".

And while older fishermen in other ports often complain that it's hard to get young crew, Port Chalmers has seen an upsurge in recent years.

There are more than 20 boats based at the port, with 48 members of the 110-year-old Port Chalmers Fishermen's Society, which predates the Federation by more than four decades.



Ant Smith making the step up from *Aurora* to the *Donna Maria* in 2014, ahead of the bigger boat's refit.



Ant Smith in the wheelhouse on the *Donna Maria*.

"In the last six or seven years we've had quite an influx of young guys coming into the industry, we've got a strong band of early 20-year-olds," Smith said. "They're all making a good go of it and they're loving it."

Still enjoying his work, he said the day-to-day challenge of hunting and gathering, "doing your best every tow", never faded. Changes to improve fishing practices and environmental outcomes continued to keep the job fresh and interesting.

"Every day we're trying to do better, so I guess that keeps it alive. And the hard work's actually a bonus: you work hard, you put your feet up on the way home, you've got a gutsful of fish – that's the job satisfaction – I've never found anything to compare, really."

He said the industry had matured in his 30 years, with many advances to protect the environment and the fish stocks, such as using larger net mesh, modifying cod ends, using seabird catch mitigation devices and minimising sea floor damage by altering gear and techniques.

"The fish stocks are there. What really concerns me is the public's perception of us. We're doing a reasonable job of putting our case but so many other organisations are very adept at getting on social media and changing perceptions of who we really are."

This is one of the reasons why he firmly backs the Federation these days, while admitting that for his first 15 years he didn't join any fishing organisation.

"I thought I was just a typically individualistic fisherman out there, and that's all I focused on."

It wasn't until he bought the *Aurora*, that he

FACES OF THE FEDERATION



Donna Maria heading for Carey's Bay on a perfect Otago day.

joined the local fishermen's society. These days he's president, and has been for nearly a decade, and has also come to recognise the importance of the Federation on the national scene.

He said initially he felt a bit embarrassed about not being part of it. Now he sees that "no fisherman stands alone". He attends annual conferences and helps to ensure that other Otago fishermen also go along.

"I think everyone should do their bit and at least

join the Federation and just consolidate their mandate to speak for us and work on our behalf.

"We're not valued. We bring in \$1.7 billion in export dollars, we provide a great organically-grown wild-caught protein source – the whole nine yards. We've changed the way we do things – yet we just can't get the respect we deserve.

"Where are people going to get fish, how are they going to be able to afford it if they drive us to the wall?"

He said before he committed to fishing as a career he talked to an old Dutch fisherman who said he'd been told as early as 1937 that the industry was finished. The old man had assured him that there would always be a place for top fishermen.

"I've often thought about that over the years. He was right."

He also recalls his early days after getting his skipper's ticket when he was young and inexperienced.

"I didn't know shit, I made a lot of mistakes and learned on the way – with a lot of help from other fishermen, whether I knew them or not.

"I used to love going into Timaru. You got on the wharf, there were a whole lot of strangers that wandered up and just started talking and helping you out. Thirty years later I still meet those guys – it's just good to touch base with them."

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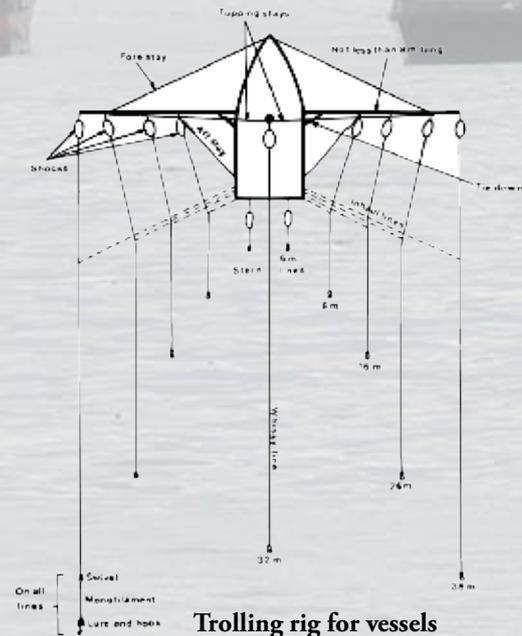
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Like whitebaiting, just bigger and centuries older

Bill Moore



With drifting clumps of water hyacinth ever present, a “Chinese net” sits ready to be lowered into the water.

An ancient shore-based fishing method reminiscent of West Coast whitebait stands is still producing daily catches for locals and visitors to consume in the southern Indian city of Kochi.

The “Chinese fishing nets” are lowered into fast harbour currents for a few minutes at a time, then manhandled from the water using large rocks as counterweights – assisted by muscle power.

The system was introduced from China in the 14th century, reputedly by the legendary voyager Admiral Zheng He, a eunuch much more ballsy than most men with a pair of their own.

Today it’s still operated in the same way by teams of up to six fishermen, who sell their catch minutes after hauling the nets. There are waterside stalls on hand to cook the wide variety of small fish for those who like it ultra-fresh.

It’s a timeless scene that draws crowds of onlookers, the heavy net frames looking like the moving legs of giant insects as they are silently lowered and raised. The frequent passage of large and tall buildings in the distance are reminders that

the modern world is not far away.

Kochi, also known as Cochin, is a major port city on India’s south-west coast, and is a popular destination for visitors to the state of Kerala.



The catch from a few minutes’ work using one of the many nets along the Kochi harbour entrance.



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At Transpower, it's our job to keep this energy and communication flowing over land and under sea. That's why we have a vital interest in the protection of our undersea cables from damage caused by fishing and anchoring in the Cook Strait Cable Protection Zone.

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If you are fishing or anchoring near the CPZ, know your exact location by checking the relevant charts. These include: NZ 463, NZ 6212 and NZ 615.

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Instead, record your position, abandon your gear and advise Transpower's patrol vessel ("Seapatroller", Channel 16 or cellphone 0274-442-288) or Transpower of the situation immediately.

Severe Penalties apply – don't jeopardise your livelihood

Under the law, any vessel of any size, fishing or anchoring in the CPZ may be subject to significant legal penalties. These sanctions cover any equipment that may be used for fishing or anchoring deployed over the side of a vessel in the CPZ.

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.

Catch fish... not cables

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A love of fishing that never died through hard times and good

Chris Carey



Colin Nunn at home in Nelson.

"When I was teaching at the Polytech we were turning out deckies who were more than capable. I don't believe the same thing is happening today."

Teaching is a topic that Colin Nunn is passionate about. But let's go back to the beginning.

Nunn was born in Great Yarmouth, Norfolk. A mischievous nature led to an early departure from the regular school system and at the urging of his father, "a bit of a hard taskmaster" he went to pre-sea school.

"You did four weeks at school then did a trip on a fishing boat to see if you could handle it. Then you went back to finish the schooling."

Not yet 15, Nunn went to sea on the 94 foot (28m) *Dauntless Star* as a "cadet observer", beginning a stint that lasted for three years.

"I loved every minute of it," he said.

"We drifted for mackerel but herring, the 'Silver Darlings', was what we were after. The season only lasted nine months or so after which you went trawling until the season started again."

Sailing in the afternoon, the drifter fleets would reach the fishing grounds by sunset.

"Some experienced skippers reckoned they could 'smell' fish. More like they could see the oil or scales on the surface if they were thick below."

The boats worked four miles (6.4km) of nets and when they had been paid out, 15 or 20 fathoms (27-36m) of warp was paid out as a 'swing-rope' and the mizzen set to keep the ship head to wind as it drifted with the tide. After three or four hours the process of

hauling by hand began, sometimes twice a night.

"Four crew would shake out the fish from the nets. Our herring went straight down a tube into the hold where it was boxed with ice for human consumption."

Once it had been inspected by the fish merchants, bidding for the catch took place. Sold by the cran (3½ hundred-weights, roughly 180kg) the fish went to the local markets and some to the curing yards.

Nunn said that with damage caused by dogfish, constant immersion in salt water and degradation from bacteria in the "gurry" and "maise" (herring milt or roe) the fragile cotton nets required frequent care.

"The cotton would go soft like snot. We used stuff called cooch [made from tree bark] to preserve them. We'd boil it down until it was very thick, then bundle up the net and put it in this big kettle or tank that was heated. You'd dunk the net for about five minutes, pull it out and leave it to drain. When it dried it made the netting crisp."

Share fishermen would mend as many nets as they could themselves, otherwise having to pay women known as beatsters to do it. Beatsters mended drift nets. Braiders made them up.

Spring heralded the start of the herring season, the first fish caught off the west coast of Scotland and the Hebrides. Early June saw the drifter fleet working around the Orkney and Shetland Islands after which they moved south off Wick, Fraserburgh, Peterhead and the Northumberland and Yorkshire coasts. By the first week of October the drifters would be working off the coast of Norfolk, the ports of Yarmouth and Lowestoft humming with activity. The last herrings were taken in December around Devon and Cornwall.

"Aberdeen was a base where we left all our gear," Nunn said.

"We'd do 12 weeks fishing there, land in Lerwick, Stornoway and Aberdeen, then home for eight days, 10 if you were lucky. Then it was back north to North Shields. You didn't go ashore there unless there were three or four of you. Then in the autumn, you'd be down south to East Anglia, the bottom part, what we called the 'home fishing'."

That was all gone, Nunn said. "The Dutch pair trawlers cleaned us out. They'd wait for us to shoot then they'd pair trawl down one side, turn around and come back up the other and take all the fish. On top of that, you had purse-seiners from Norway."

So, in 1964, aged 17, he went trawling, finding a berth on the 94-foot (28m) *Boston Hornet*.

"I started as bosun and it all just fell into place, really quite easily. I can tell you, as a young guy out trawling in the North Sea in the early '60's you didn't get anything provided. You bought your own gumboots, wet weather gear, or gloves through the Yarmouth Stores and you certainly looked after what you had."

The crew was forever wet and Nunn remembers having come off deck soaked to the skin, lying on the floor curled around the pot belly.

"You never did really dry out before you'd be called

out to haul and you were wet through again."

While Lowestoft was the home port for vessels working the North Sea, Nunn fished from Hastings, Eastbourne down towards the Isle of Wight, right the way up to Scotland and across to Norway.

"The Dogger Bank, Heligoland, the Silver Pitts. We chased anything; flats, soles, haddock, cod, sometimes rocker [skate]. "Oh brother, when that was on, that was good money! You'd get a lot of weight very quickly. Same with cod."

The fishermen were usually only home for 24 hours, occasionally 48 hours.

"Today you'd not get away with how they treated us, and thank God they don't!"

After several years trawling Nunn went back to school, gaining his 2nd Hand Full allowing him "any waters" in the world. In 1966, Boston Sea Fisheries Ltd converted the 421gt side-winder *Princess Anne* to a purse-seiner.

Despite initial optimism, the operation was largely unprofitable. With the writing on the wall, Nunn, now 20, came to New Zealand finding a berth on the 138foot *Sea Harvester 1*, one of two factory stern trawlers built in Trondheim for the Nelson-based company Sea Products Ltd.

After two trips on deck, he was promoted to mate under John Brew but left after a year, fed up with the crew's attitude.

Nunn went south fishing out of Bluff with Tom Reid on the *President Kennedy* and getting the boat ready

"I used to leave in November and come home at Easter. That's a hell of a long time to be away from the family. I did that for three or four years in a row."

- COLIN NUNN

for the crayfish boom at the Chatham Islands.

"We took hundreds of tonnes of crayfish out of there – 30 pots in the morning into Waitangi, 30 for the afternoon then into Owenga, getting monsters – 21 tonnes of tails in eleven days."

There were also "big sharks like you wouldn't believe".

"Two of us went ashore to get some booze for the boys in Waitangi and this thing went under us. As wide as the Pram dinghy was long – 16, 18 feet (4.8- 5.5m) long if it were an inch. You could feel the shivers up your spine!"

After returning to the mainland for treatment when an allergy led to crayfish poisoning, Nunn went back to the Chathams to join Alan Aberdeen's *Picton*, fishing for blue cod.

SALT OF THE OCEAN

"She was a happy ship. Line fishing at the Chathams was very productive. We had two haulers per man and six pots with paua guts as bait. Man, did they catch fish."

The *Picton* fished areas farther afield, keeping away from the local boats.

"We used to fish the 21-mile ground, 'Inky's Ground'.

"We'd head and gut, scrub and pack them in boxes and freeze. They were big old cod over there but not as big as the Mernoo [highest point of the Chatham Rise]."

Six hooks would catch six large cod, all at least 3kg, Nunn said.

"At the Chathams I believe if you got better than a tonne a day you were doing very well. At the Mernoo, we were doing four. By 8 o'clock in the morning we'd be down to three people working six lines. The other six would be heading and gutting, scrubbing and packing. As lunchtime came round, you might be down to two up top because that mountain of fish didn't decrease. And then you could only put so much in the freezer and you'd have to stop."

In 1969 Wonderfoods of Nelson chartered the 39m "middle distance" side-winder *Boston Seafire*, eventually renamed *Seafire*.

"Gary Courtenay was her skipper. There were 12 of us in all, good buggers and bad. Sean Orchard, Johnny Gaye, 'Shorty' Duggan and Brin Reid. Half the crew came from the courthouse. Gary called us the Dirty Dozen."

Next came the *Golden Star* with Albie Tregidga,

"Now you've got deckies that can't splice, can't mend, but they know how a fish has sex. In my humble opinion, a deckhand's ticket today is a ticket in name only."

- COLIN NUNN

Nunn running the boat after Tregidga finished up.

"I fished a lot down the West Coast then went pairing with Mike Wells on the *Lady Hamilton*. And I really enjoyed that."

He said the partnership went well, fishing around the North and South Islands.

"We didn't have SatNav. I remember saying to Ron McKay, the manager, 'We need a radar.' He said 'If you go away and earn over \$10,000 for the month I'll buy you one'. I went down the West Coast, did eleven trips in eleven days and we got our radar."

"The same happened with the sounders. Of course, when you did manage to get your hands on that new technology, you'd just started getting familiar with it and they'd moved onto the next thing."

When the *Golden Star* came up for sale, Nelson Fisheries approached Nunn. Was he interested?



The *Golden Star* on the West Coast.



Colin Nunn's first boat, the herring drifter *Dauntless Star*.

"It was quite an attractive offer. He wanted \$84,000 for the boat but the shipwrights said there was about \$60,000 worth of work to be done. She came with a lot of snapper quota. No, I backed away from it. We didn't know what was around the corner. Hindsight's a wonderful thing."

As one door closes another opens and Nunn found himself afloat in the Pacific doing a job he didn't really enjoy, albacoring for Skeggs on the *Ohau* and *Atu*, unloading into Fiji.

"I used to leave in November and come home at Easter. That's a hell of a long time to be away from the family. I did that for three or four years in a row. My wife said to me once, 'They were the worst years of your life'."

Enough was enough, and a tutoring role at the Nelson Polytechnic School of Fishing took Nunn's fancy.

"I was teaching practical. All the net mending, splicing, wire, natural fibre, 12-strand stuff, man-made ropes like that Dynamica – splice anything. A lot of that's been taken out. Now you've got deckies that can't splice, can't mend, but they know how a fish has sex. In my humble opinion, a deckhand's ticket today is a ticket in name only."

When it came to teaching Nunn was old school: students were there to learn and discipline was paramount, he said.

"One thing I would not put up with was someone being the class clown, a disruption for those that

came to learn. 'There's the door. On your way son!' Some were out for a few hours, some took a week but they all came back to apologise. And I'd say 'Don't apologise to me, apologise to these guys' pointing to the class, and you're welcome back'.

"Today all courses are achieved. You don't pass because that means there's a possibility you fail. We can't have a fail can we? That surely must dumb down the skill level."

He said he enjoyed teaching, eventually leaving "because the accountants were looking at it as a money-making exercise".

He then found work doing what he'd always enjoyed, braiding and beating, making and mending nets initially at Motueka Nets, then Hampidjan and Sealord, finally finishing up four years ago.

"When I look round at the industry today, particularly the inshore, it literally breaks my heart," he said.

"All those people and the boats you knew, gone. The costs are driving the inshore guy out of business. It's sad when I see that happen. You know if it weren't for risk-takers half of what we have today we wouldn't have. We're being regulated not to take risks."

Nunn said he'd loved being a fisherman at a time when it was "bloody hard work under trying conditions", with no luxuries.

"They say it's hard work today. It isn't, really."

He was most proud of imparting his knowledge to those willing to listen, he said.

"That was actually lovely to do."

Strengthening trans-Tasman seafood safety

Cathy Webb

A fresh focus on trans-Tasman cooperation is underpinning an important review of the food standards for seafood.

The focus is well and truly on seafood food safety both here and in Australia, with one of the primary issues being the pending review of the seafood section of the Food Standards Code, Standard 1.6.1 and Schedule 27, microbiological criteria. If not managed properly, this has the potential to have a significant impact on the seafood industry.

Food Standards Australia New Zealand (FSANZ) has asked SafeFish to lead the review. SafeFish is a partnership between the Australian seafood industry, research providers and the Australian Government, and operates in a similar manner to the New Zealand Seafood Standards Council. Seafood New Zealand holds an independent observer position on SafeFish.

The review was discussed at the last SafeFish meeting and given its importance and potential impact on the industry, it was agreed that it will be jointly led by SafeFish and Seafood New Zealand on behalf of their respective industries. The review process is in the planning stages, but the industry will be able to have input with workshops being held both here and in Australia next year. The intention is to report the

recommendations to FSANZ in August 2020.

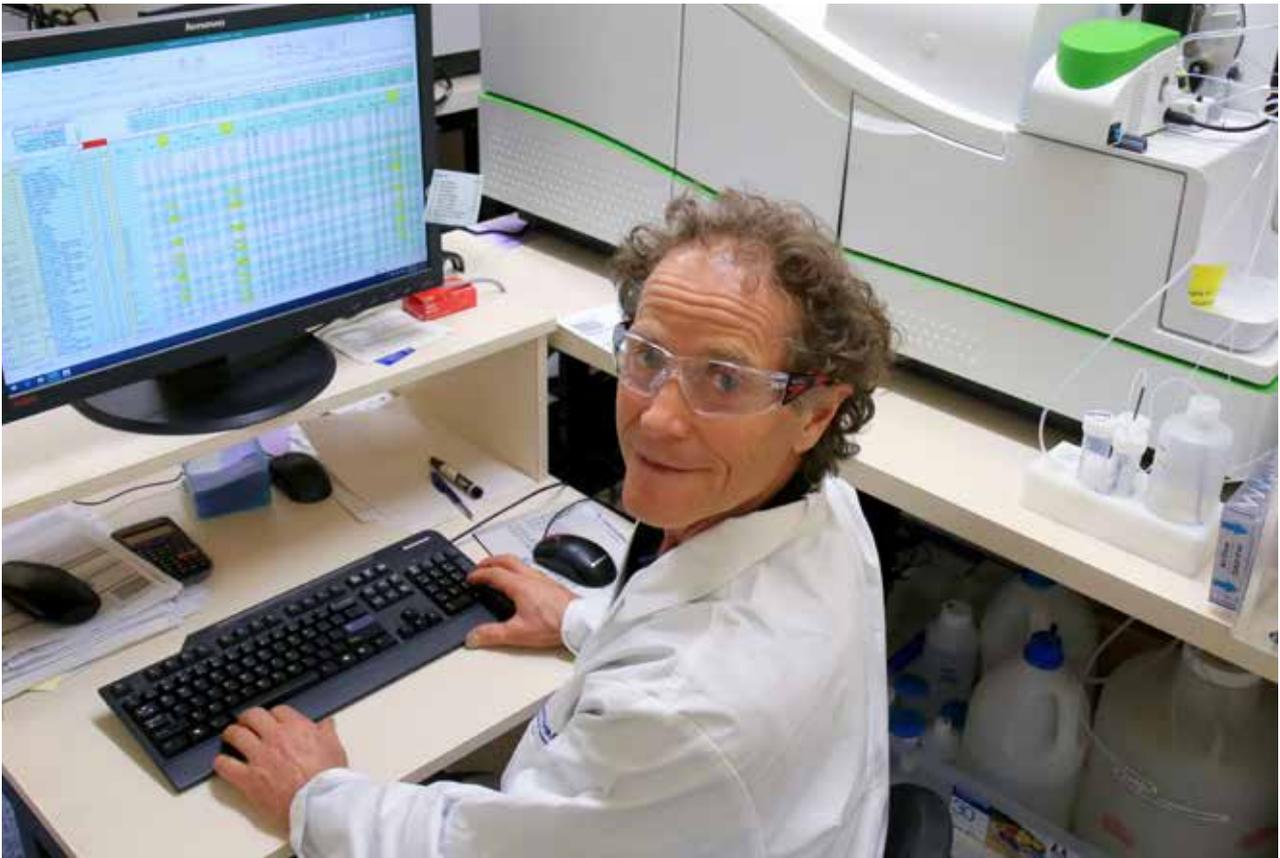
Further supporting the New Zealand seafood industry in the food safety space is the research being undertaken through the dedicated seafood food safety research programme, the Safe New Zealand Seafood Programme (Safe NZ Seafood). This programme has been running since 2007 and is led by Cawthron Institute, along with the Institute of Environmental Science and Research (ESR), Plant and Food Research, and Agresearch. The programme is looking at harmful algal bloom technologies, marine toxin chemistry and toxicology, bacterial contaminants and virus monitoring and infectivity.

Acceptance of the method means that Cawthron is able to generate a confirmed result much faster than by the Lawrence method used previously, which required an additional confirmation step if the PST result reached the cautionary action level. This is a significant saving in both cost and time for the industry.

Cathy Webb is Seafood New Zealand's seafood standards manager.



Cawthron researchers probe methylmercury in finfish



Cawthron analytical science technical officer Geoff Miles.

It's no secret that fish harvested from New Zealand waters is both delicious and a rich source of nutrition. However, something that's not yet known is exactly how our finfish species measure up for the contaminant methylmercury (MeHg+).

That's about to change, with researchers at Cawthron Institute Analytical Science working to get the facts on methylmercury in New Zealand fish species.

Methylmercury contamination in fish is a well-established issue around the world. Exposure presents a risk to human health, and this is most acute during pregnancy with high levels of gestational exposure impacting foetal brain development. In order to mitigate the risk to vulnerable populations, regulators around the world set guidelines and import standards that balance the many health benefits of eating fish with the risk of consuming MeHg+.

New Zealand Food Safety is actively involved in the development of international regulation that

might affect domestic industry through the Codex Alimentarius Commission. Codex has established a large body of international standards and guidance for use by member countries for consumer health protection and trade, and they're currently considering their settings around methylmercury in fish.

NZFS food risk assessment acting manager Andrew Pearson said it was fantastic to have this domestic research underway in a proactive response to growing international interest.

"Regulation-setting has traditionally only had access to results for total mercury, but we know from previous research that the toxic methylmercury proportion of total mercury can be as low as 60 percent in some fish. That's why it's important to get the facts around concentrations in our species."

Fish samples are being collected through Fisheries New Zealand fishery observers and the ministry has worked with vessel captains to ensure a good geographic distribution. Pearson said he

was pleased with the working relationship between industry and the science providers on this survey phase of the project.

“Other countries don’t have anything like the method that Cawthron has developed in terms of consistency. This means consumers can have confidence in the results and ultimately the guidance that will be informed by this research,” he said.

The research project is centred around two certified-sustainable, key New Zealand export species: ling and orange roughy. As methylmercury is known to bio-accumulate in older predator fish, four other species – barracouta, gemfish, smooth oreo, and black oreo – have also been included.

Cawthron analytical science technical officer Geoff Miles led the development of the method that is now being used to analyse around 300 fish samples taken from a range of landings.

He said the research would provide species-specific data and the results would be entered into the World Health Organisation GEMS/Food (Global Environment Monitoring System - Food Contamination Monitoring

and Assessment Programme) database. This meant the information would be widely available to assist importers and exporters.

“The method we’ve developed and are using for this survey has been validated for a range of different fish species and we are pleased to be able to offer this to industry as a commercially-available test. This can be combined with other analysis including nutritional testing for omegas, protein, and iodine,” Miles said.

Seafood New Zealand is supporting this research and for seafood standards manager Cathy Webb it’s a natural next step for the industry. It was well known that mercury was a contaminant of concern for overseas markets and New Zealand products could be tested for it at international borders.

“As an industry we’ve been involved in the identification of total mercury in our species for decades,” Webb said. “However, this particular project is important because while many countries focus on total mercury, it’s methylmercury that’s most relevant to consumer health.”

Submissions sought for world fisheries congress

Abstract submissions are being invited for the World Fisheries Congress 2020.

From October 11-15 next year, leading global fisheries experts across industry, research and management will converge on Adelaide, Australia for one of the largest international fisheries conferences, WFC2020.

The congress is an opportunity for Australia and New Zealand to showcase our fisheries industries on a global stage, discuss issues facing the future of the seafood industry as a collective and explore opportunities for growth, innovation and change.

The WFC2020 Steering Committee welcomes strong industry representation at the Congress and encourages industry participants to consider this unique opportunity to present their work to an international audience.

Abstracts can be submitted under a list of topics that are organised around four key themes:

- Sustainable fisheries (assessment, regulation, enforcement)
- Fish and aquatic ecosystems (biodiversity, conservation, ecosystem function, integrated management)
- Fisheries and society (contributions to sustainable development)
- Future of fish and fisheries (innovations in fisheries)

Abstracts must be submitted online and follow the Abstract Submission Guidelines. Submissions close on January 31, 2020. For full details visit <https://wfc2020.com.au/callforabstracts/>

Registrations to attend will open in February 2020.



OUTSTANDING NZ 2020 - Food - PRODUCER AWARDS

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Genevieve Knight



Bart Zame and Hayden Dingle receiving their award from head judge, Lauraine Jacobs



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Thousands gather for Port Chalmers seafood festivities



More than 6000 festival-goers flooded Port Otago for this year's seafood festival.

Port Chalmers turned on a scorcher for the 2019 Port Chalmers Seafood Festival. Ticket sales were at their highest yet, with more than 6000 people turning up to taste the fare and enjoy the entertainment.

The children's fishing competition off the wharf proved very popular with the winning fish being a 1.2-kilogram blue cod.

Queues at the Harbour Fish stand snaked right around the marquee as festival-goers patiently waited for whitebait fritters, crayfish with garlic butter and battered bluffies. Other vendors were also under the pump, cooking seafood dishes for the crowds for five hours straight.

A cooking tent featured demonstrations from local chefs Allison Lambert from the Market Kitchen and Mat Lewis from Nova. Celebrity chef Brett McGregor also proved extremely popular, cooking a blue cod curry that he shared with us for this edition.

Two hundred volunteers were part of this year's festival efforts, with \$20,000 distributed to the local community.





Dozens of children lined the wharf to showcase their fishing skills in the kids' fishing competition.



Seafood creations on offer included paau pattie sandwiches.



Bacon-wrapped mussels were a hit with the crowd.



Celebrity chef Brett McGregor cooked a fish curry for the crowd as part of his live cooking demonstration.



Fisheries Minister Stuart Nash (right) opened the festival and joined the festivities.

Blue cod Massaman curry



Serves 6 | Cook time: 25 minutes

Ingredients

150g Massaman curry paste
 4cm knob ginger
 5 garlic cloves
 400g firm-fleshed fish
 4 med potatoes
 Olivado high heat oil for deep frying
 8 small shallots, peeled and left whole
 5 cups coconut milk
 5 thai cardamom pods, toasted
 ½ cup peanuts
 4 bay leaves
 3 cups coconut cream
 2 tbsp - 1 cup palm sugar
 3-5 tbsp fish sauce
 2-5 tbsp tamarind water
 5 tbsp crispy shallots

Assortment of fresh herbs to garnish

Method

Cut each fish fillet or steak into large chunks. Peel and dice the potatoes then steep in cold water to rid of starch.

Fry potatoes and onions in a little oil to caramelize.

Place the fish into a large pan, just top with coconut milk and bring to the boil. Add cardamom pods, peanuts and bay leaves. When fish is almost cooked add potatoes and onions.

In a medium saucepan, open and add the coconut cream, then add the Massaman paste. Turn down the heat and simmer

for at least 10 minutes, stirring constantly to prevent it from burning. Be careful as the paste will splatter. If the paste gets a little too dry, add some of the braising liquid.

When the paste is oily, hot and sizzling, season with palm sugar. Once the sugar has dissolved, continue to simmer. As the sugar begins to caramelize, the colour and flavour of the curry will deepen.

Add fish sauce and tamarind water. This will balance the curry. Do not over season at this stage. You should be creating a base for the curry using

the paste and its initial seasonings. When the curry is finished, you can adjust the seasoning. Add the cooked paste mixture to the pot containing the fish, potatoes and onions, stirring well. Check seasoning. It should be a balance of sweet, salty and sour.

Recipe courtesy of Brett McGregor.

Motiti Island decision 'not ideal'

Motiti Rohe Moana Trust's legal battle to protect fish and seabirds in the Bay of Plenty has produced an Appeal Court decision.

The court determined that regional councils are precluded from undertaking actions for Fisheries Act purposes. Such purposes include conserving, using, enhancing, developing or allocating fisheries resources, and also any actions to avoid, remedy or mitigate the effects of fishing on the wider aquatic environment.

Fisheries Inshore New Zealand chief executive Dr Jeremy Helson said it was pleasing that the court confirmed that fisheries management remained the concern of the Fisheries Act.

"However, regional councils have some jurisdiction in managing marine activities for other purposes. When exercising such functions, the court

has provided some useful guidance that confirms councils' management capacity is subject to various constraints and that interventions must be carefully considered on a case-by-case basis," Helson said.

"It is not ideal, but we are grateful that the Appeal Court recognised that regional councils are constrained in the extent to which they can restrict commercial, recreational and customary fishing."

The decision confirmed that regional councils were restricted in the extent to which they can manage fishing in the coastal marine environment – including when exercising their functions to maintain indigenous biodiversity," he said.

Interested parties must now be involved whenever a regional council attempts to make a decision that affects fishing.



Photo; Sun Chaser.

Upgraded NZ-China FTA welcomed

Trade Minister David Parker's announcement of the successful upgrade of the New Zealand-China Free Trade Agreement on November 4 was welcomed by the seafood industry.

Seafood New Zealand chief executive Tim Pankhurst said China was an important market.

"While the volume of seafood going out of New Zealand and into China has decreased, the value of our exports keeps climbing.

"In 2008, when the China FTA was signed, 80,182 tonnes were going into China and the value of that was \$163.3 million. In 2018, the volume has dropped to 66,836 tonnes but it was worth \$596.6 million. That represents a 17 percent decrease in volume and a 73 percent increase in value."

Pankhurst thanked the minister and his trade

officials for achieving the refresh and said the industry was particularly grateful for promised efficiencies in customs clearance at the China border for fresh seafood.

"Any improvements in the customs border clearance processes are welcome, especially as the value of chilled and live seafood to China was less than 0.1 percent in 2008 and is now around 51 percent of the total value of trade to China. That we have been promised a maximum six-hour turnaround is significant," Pankhurst said.

The top species being exported to China are rock lobster (\$308.4 million), hoki (\$60.2 million), and squid (\$40 million).

The total value of New Zealand global seafood exports annually was \$1.810 billion in 2018.

Hoiho nest numbers decline

Preliminary counts of hoiho, or yellow-eyed penguins, by the Department of Conservation have found severe declines in nest numbers in the Catlins and Bravo Islands, Rakiura.

DOC Southern South Island operations director Aaron Fleming said two significant starvation events appeared to have contributed to the decline of this year's penguin breeding population.

"Despite the huge effort from rangers checking daily, and massive support from rehabilitators and veterinary services treating the underweight birds,

the impact of the starvation events resulted in this low nest count," Fleming said.

Yellow-eyed Penguin Trust (YEPT) general manager Sue Murray said the numbers of Catlins hoiho observed during the moult last season were low and a large number of these were breeding females which did not return to breed this year.

DOC, the YEPT and site managers have increased ground efforts for the 2019/20 season, with extra funding to ensure at-risk adults and their chicks receive a high level of care.

Brits covet more seafood

Fifty-five percent of British adults would like to eat more seafood, a new study commissioned by trade body Seafish has found.

Only a third of UK consumers eat the public-health-recommended two portions of fish a week.

The study into attitudes and behaviours to seafood, reported on the international online service SeafoodSource News, showed that older Britons were twice as likely to eat fish twice a week or more than 18-24-year-olds.

Seventy percent of those surveyed said sustainability was important, and being told about

the specific health benefits of fish would encourage them to eat more. However, just 36 percent were actively buying some sustainable seafood, with 13 percent buying sustainably-sourced products only.

It was also found that 38 percent felt it was the retailers' responsibility to sell sustainably sourced fish and not the shoppers' responsibility to seek it out.

Seafish also learned that 44 percent of UK adults eat fish and chips once a month or more, although it was increasingly being considered a treat rather than a regular meal occasion.



Forestry silt hitting flounder fishery

It seems that an old enemy is coming back to haunt Nelson fishermen again, first it wiped out the scallop and oyster fisheries, and now it is threatening to wipe out our local flounder fishery. Yes, silt in colossal amounts, pouring down the rivers, from the clear-felled radiata pine blocks.

How is it affecting the flounders? Quite simply smothering their food supply which in the case of yellow-belly flounders is small hermit crabs and other small invertebrates. Two-thirds of Tasman Bay has been a mud-coloured mess now for 12 months. This will affect other industries too, like tourism scuba diving and all local infrastructure, as the estuaries have risen at least a metre in height.

The local flounder fishery has been sustainable for over 100 years, but now we have forestry, being a bunch of unregulated cowboys, causing huge

environmental damage. The Government is not interested at all, even when the science is telling them that 80 percent of the silt is from forestry. The Government seems to only care about carbon credits and planting a billion more of the noxious weeds. The NES-PF document is a waste of paper in its current form.

Does New Zealand need to look like California?. Were the recent fires in Nelson not enough of a warning? Dumping huge amounts of greenshell mussels into the water isn't going to help either, as mussels don't eat mud, and silt kills them off quickly. Total clear felling of radiata pine forestry is totally unsustainable, contrary to their glossy ads in many Green magazines.

Matthew Hardymont
President, Port Nelson Fishermen's Association

Toxoplasmosis

This isn't new research, this was discovered a few years ago and should have been made public some time ago. Thanks to you for doing so.

I have spent the last four years of my life getting together a dossier on this parasite which produces cysts and is passed on to any warm-blooded mammals, humans included. The cysts can remain

as long as one year outside of a host. Hence how marine life can ingest them. This includes sea otters whales, dolphins etc. Any person who is interested in my research, I would be more than willing to share it with them.

Just as a matter of interest, the number one Australian science magazine The Cosmos 2015 year named the domestic cat as the world's worst enemy.

Joan Smithson, Waiuku



Toxoplasmosis is an infection caused by the *Toxoplasma gondii* parasite, which reproduces in cats and poses a significant threat to dolphins. Photo; Creative Commons.



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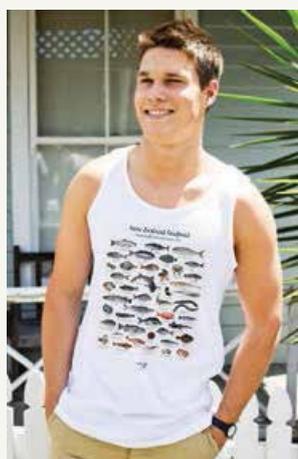
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\$90,000



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