

SEAFOOD

NEW ZEALAND



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A tale of two fishers and an eight-year agreement



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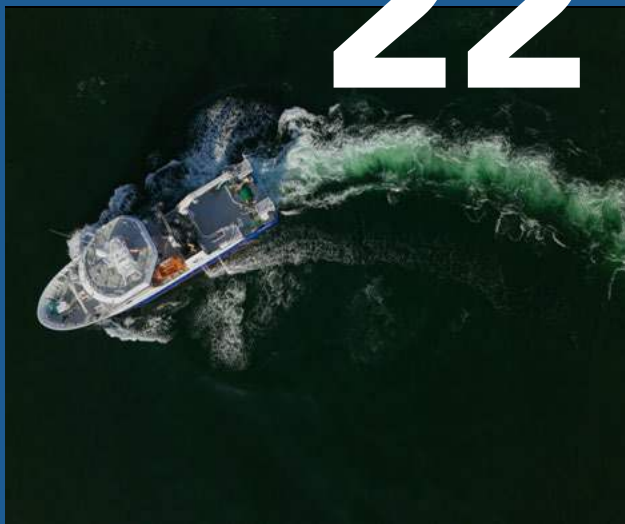
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Cover image: *Kaharoa II*'s extended capabilities are supported by NIWA's world-leading marine science expertise, experience and equipment.

EDITORIALS

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From the Chief Executive

This is my last column as CEO of Seafood New Zealand. At the end of June, I'll be heading to Australia to take up a new role as a consultant with MRAG Asia Pacific based in Brisbane. I'm excited to go, but will miss many of the people I've had the pleasure to work with here in the New Zealand seafood sector, not least the team at Seafood NZ.

What I notice about our sector is how innovative we are. We have an openness to trying new things and many of our people come to the table with new ideas, whether it is for new net designs, new ways to keep our wildlife safe, or different approaches to problem solving.

We are going to need that innovative attitude in the years ahead. We have challenges. Costs are a problem, the regulatory burden is substantial, and it is making life harder for smaller operators. We also face the spread of misinformation about our industry and practices. We have made mistakes in the past, but the majority of our people do the right thing the majority of the time. Depending on which corners of the social media world you inhabit, you might have a very different view of commercial fishers. After my 20 years working in or with the industry, I know we are good people.

There is important work going on right now to try and address some of the challenges we face. That work is happening with the regulator, MPI. A small group representing commercial fishing is talking to an MPI team about how we can make our industry and the rules that govern it sustainable in every sense of the word. Sustainable means that we don't take more than nature can put back. It also means that we have sustainable businesses, which enable us to attract and retain the people we need to get the work done. In a practical sense, we need to think about where regulation has created impossible burdens for our people, including costs.

While this work is in its early stages, whatever changes are agreed to, they need to have a life beyond any particular Minister or Government; the rules need to be sustainable too.

Seafood NZ will be welcoming a new CEO – Lisa Futschek. She is an experienced diplomat and has been a champion of New Zealand seafood in several big overseas fora. You can read more about her on page 5. I'm confident she will be a strong and energetic voice for our people. Please make her welcome and share your knowledge with her. And keep innovating. That's how we will have a truly sustainable industry with a strong future.



Dr Jeremy Helson
Chief Executive

New CEO appointed to Seafood New Zealand

The Seafood New Zealand Board recently appointed experienced diplomat and business leader Lisa Futschek as its new Chief Executive Officer.

Lisa's former roles include GM International for Education New Zealand, Deputy Head of Mission at the New Zealand Embassy in Berlin, and First Secretary and Consul at the New Zealand Embassy in Santiago.

Seafood New Zealand Board Chair Greg Gent says Lisa stood out as a candidate with exceptional

people, negotiation skills and experience.

"As well as her background in diplomacy, Lisa is no stranger to New Zealand's fishing industry. She has been a voice for our fishing industry in her previous roles as part of various

negotiating and working groups, including being Chair of an APEC Fisheries Working Group initiative.

"The Board believes Lisa brings the skills our industry needs to secure a strong future. She brings something different to the role, with her extensive international experience, and we are confident she will be the sort of people leader who can fully utilise the strong technical skills we already have across the wider seafood industry."

Lisa is looking forward to working with an industry that she has championed in the past.

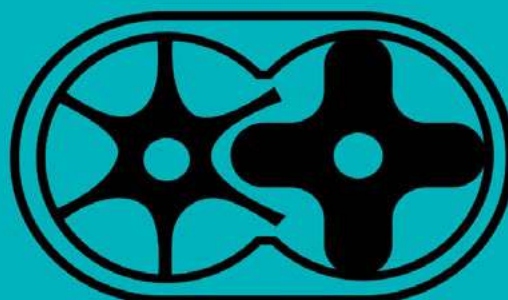
"I am excited to be part of the sector and look forward to working with the staff and members of Seafood New Zealand plus the many fishers, processors and others who bring our seafood to the world. The sector is a critically important contributor to New Zealand's economic wellbeing and the wellbeing of the many communities in regional New Zealand which rely on the presence of our fishers and the work they bring."

Lisa is replacing Dr Jeremy Helson, who is moving to a new position at Australian marine consulting firm MRAG Asia Pacific, based in Brisbane.



Lisa Futschek, incoming Seafood New Zealand CEO

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Murman lands inaugural prize

Third-generation Northland fisher Logan Murman won the inaugural Sunderland Marine Young Fisher of the Year Award. Seafood New Zealand Magazine was there to capture the moment he received the trophy.



Logan Murman. Image: Claire Williamson

Friends and family describe Logan Murman as “very innovative”, “curious” and someone with a “huge work ethic”. They paint a picture of a 27 year old who is putting in the hard yards to succeed in his chosen path as a fisher.

Murman’s career began when he was 17, working as a deckhand on a local Leigh cray boat and longliners. At 20 he got his skipper’s ticket and continued working around Leigh until 2019, when he headed down to the West Coast to broaden his experience with stints fishing for tuna and a few months as a watchkeeper on a hoki trawler.

After this valuable time spent away from his home port, Murman returned to Leigh and bought the 14.2-metre *FV Unity* in 2021, which he now skippers, rotating between fishing for crays and longlining for finfish, depending on the season.

It was this innovative mindset that led the awards committee to select Murman as the inaugural winner of the Sunderland Marine Young Fisher of the Year Award.

The award – a collaboration between Young Fish Aotearoa NZ, founding sponsor Sunderland Marine and the New Zealand Federation of Commercial Fishermen (the Federation) – celebrates the early-career achievements and hard work of New Zealand’s fishers under the age of 35.

The award was presented jointly by Ben Pierce, Sunderland Marine representative Nicki Peacey and Federation President Doug Saunders-Loder. Together, they presented Murman with the custom trophy – featuring a stainless-steel snapper sculpture mounted on an upcycled piece of shaped macrocarpa timber.

The Federation has a legacy of nurturing young talent, making its annual conference the perfect occasion to debut the award.

“Logan’s multiple nominators praised his willingness to continuously adjust his fishing methods – for example, by fishing in different areas depending on the season or lunar phase to maximise his success,” says Ben Pierce, co-founder of Young Fish and creator of the award.

"They also reference his positive attitude, how good he is to work with and his ongoing contributions to his local fishing communities, all of which are important qualities to nurture throughout your career."

Murman had no idea his winning the award was forthcoming. Since it was to be presented at the Federation conference in Tauranga on 30 May, right before the highly anticipated fish 'n chip dinner, members of the Leigh Commercial Fishing Association and his mother, Rosemary, were enlisted to ensure Murman made it to the awards evening – and didn't decide to go fishing last-minute, instead.

Murman says he wasn't expecting to win the award. "It solidifies the fact that I'm on the right track within my own business and operations – it's reassuring to know that you're doing well in the industry you're in."

Though he hasn't decided what he'll do with the \$5,000 scholarship yet, he has a growth mindset for himself and his business.

"I've always been one to work – it gives you purpose, drive and routine. Everything works around having the right people behind you. I look for discipline and people who have a zeal around them so you can tell they're passionate. It's a lot of hardiness; I refer to it as 'old-school'. The next step for me is to branch out and diversify."



The Sunderland Marine Young Fisher of the Year trophy, created by Werble Hill Crafts. Image: Claire Williamson

"The industry is changing – and I'm only young, but how I've seen it change in the time I've been involved is astounding. It's interesting times ahead."

Learn more about the Sunderland Marine Young Fisher of the Year Award at nzfishfed.co.nz/conference/sunderland-marine-young-fisher-of-the-year-award.



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Blue Economy Innovation Summit a Driving Force



Summit attendees settle in for the Blue Economy Innovation Summit 2024 at the Trafalgar Centre, Whakatū Nelson. Image: Tim Cuff

One of the best outcomes of the Blue Economy Innovation Summit, held recently in Nelson, has been the ripples of action that continue to emanate from the connections made, says Chief Executive of Moananui Jodie Kuntzsch.

"Messages are still coming in to say, 'this is happening now as a result of the event' and actions are being taken too," says Chief Executive Kuntzsch, who came up with the idea for the gathering. "People wanted to find collaborators and find solutions and I know some have actually signed an NDA since."

Many also acknowledged the energy and convergence the event created, she adds. "That was really the whole motivation, for it to be an activation moment – to help create momentum from fast-fire exposure."

On 11 April 2024, over 170 people gathered at the Trafalgar Centre from many sectors involved in the blue economy – businesses, innovators, universities, research institutions, funders and policy makers. Presentations and panel discussions helped not just showcase innovation, but also highlight collaboration pathways, build networks, drive R&D and create opportunities for commercial projects.

Among those addressing the attendees was Parliamentary Under-Secretary to the Minister for Oceans and Fisheries Jenny Marcroft MP. She noted that the event and leadership of Moananui and the Nelson Regional

Development Agency (NRDA), will help cement Nelson as the national hub of New Zealand's blue economy and applauded the willingness of those attending to share and cooperate.

"I know the work you're involved in will be key to ensuring the potential of the ocean sector, much of which is still untapped. Your work will also ensure that the health of our oceans will continue to flourish," she said at the event.

Nelson Mayor Nick Smith also addressed those gathered, noting that, as part of the conversation about the blue economy, it's important to have an outward-looking and international perspective on the challenges.

"There's only a very small number of activities in which New Zealand can really consider itself to be a global power," he said. "I would suggest to you rugby, dairy and oceans."

"New Zealand does need to step up to the plate and understand the significance of our ocean resource - the fact that it is 20 times the size of our land area and that we have responsibility for the fourth-largest area of any nation in the world."



Summit MC Doug Steiner. Image: Tim Cuff

"If we can get the scientists, the entrepreneurs, the technologists, those people who are involved in law and policymaking, engaging at summits like this, I believe that there are exciting opportunities not just for Nelson, but for New Zealand from the blue economy."

One of the day's panel discussions specifically focused on financial partnerships.

"What I've seen especially within the blue economy is that there seems to be a more collaborative spirit amongst the funding pathways," says Kuntzsch.

"There is an active interest for all kinds of reasons in the investments and fundings space."

The idea for the event first came about after Kuntzsch received two enquiries in the same day from two different universities looking to connect with industry to share news of innovations they were working on.

"I started to wonder how could we get researchers in New Zealand together with the wider blue economy



Sealord's Danny Sheridan and Daniela Stringer during a breakout session. Image: Tim Cuff

ecosystem to participate in that research," says Kuntzsch.

"I knew the faster we could connect them with the industry to help them prototype, test and iterate, the more successful they will be, and the more successful our industries will be."

The calls had come late last year and the resulting intention was to hold an event at the Moananui venue in central Nelson, which Kuntzsch estimated could host up to 100 people. As interest started, it quickly became evident that a larger venue would be required.

Kuntzsch was delighted by the appetite for participation, with people registering from all over Aotearoa.

"It was a very collaborative way to build an event," she says, emphasising that it was only made possible through utilising the networks of Moananui partners and the NRDA.

"One of the pieces of feedback we have had is that the energy in the room was very different than a conference, there was an energy of people with a shared ambition and who wanted to realise that."

Following the Summit, a number of businesses involved in the blue economy took the opportunity to showcase their work by opening their doors to visitors or hosting more in-depth presentations about innovations.

Experiences included a chance to view inside the Cawthron Institute's innovative blue technology shed, a presentation by New Zealand King Salmon, a tour of Kernohan Engineering's facilities, exploration of the cyber-marine pre-pilot plant site at Plant & Food Research, and an opportunity to tour the new premises recently ensconced by SnapCore.

"What we've done now is create the foundation," says Kuntzsch. "Maybe the next move is to take the challenges of our businesses and put them on stage to lead the conversation and come back the other way through the supply chain."



Cawthron Institute's Eric Swale who, with colleague Chris Cornelisen, spoke about the Citizens of the Sea project. Image: Tim Cuff

The legacy of a historic fishing and farming property



Joe Heberley Senior

For four generations, the Heberley family has called Arapaoa Island's Okukari Bay home. Situated at the mouth of the Tory Channel, this spot is about as beautiful, wild and remote as it gets. Jen Vallance talks to the Heberley family – James, Lisa, Joe and Joy – about this special place, fishing the Cook Strait, and why they've decided it's time to move on.

When I first call James and Lisa Heberley, they're at their Okukari Bay home. They ask me to hold on a minute while they nip across to Joy and Joe Heberley's place next door, just a minute or so away.

You can tell this is a close-knit family, which I imagine is especially important when you have no other neighbours close by, and you're over an hour away from the closest town.

Once we're all on the line, we get chatting.

Brothers James and Joe have lived at the Okukari Bay property their entire lives. The property, steeped in history, was purchased by their grandfather in 1945. It served as the perfect home base for James and Joe's father and grandfather, who were part of the Marlborough Sounds whaling industry.

"They were whalers first, and then in the off season they were farmers", says James. "That's the beauty of this place: each generation has been able to work both land and sea."

While the farm has been a constant, over the years the family made the gradual shift from whaling to fishing. But it wasn't until the mid-1960s, when whaling ceased all together, that the family's Cook Strait fishing operation really started to take shape with the brothers' father, Joe, at the helm.

Three generations on, James and Joe continue to run this successful fishing business – aptly named Heberley Brothers Limited. They focus their efforts on bottom longlining for shark and grouper and set netting for butterfish. They also have crayfish quota, but have leased this out this year so they can concentrate on longlining.



James and Lisa (sitting), Joe Junior and Joy (standing) with Okukari Bay, the farm and boat in background.

Both brothers love fishing; it's their passion. For James, it's the challenge of no two days ever being the same and the thrill of each catch that appeals. For Joe, it's about being part of the awesome fishing community.

"Back in the day there were some rebels in the fishing industry who gave us a bad name, but

nowadays it's totally different," says Joe. "Fishers today care a great deal, and we've made some big changes to how we do things over the years and that's something I feel proud of."

When asked about the current state of fishing, the brothers quickly agree it's better than ever.

"I can say with all my heart that the fishing is in much better shape now than when we started," says Joe. "I mean, I've been doing it since I left school in 1980, and it's much easier to catch fish now than back then."

Each fishing trip takes around five days all up. The brothers head out on *Te Awa* to their secret spots in the Cook Strait, fish, and then unload their catch at Talley's in Picton. Crayfish, when they're fishing it, is taken across the Cook Strait to Wellington.

Over the years, the brothers have scaled up and scaled down their fishing operation to suit their lifestyle.

"For many years we had two boats. I skippered one and James skippered the other, and we each had a crew," says Joe. "In those years we would get up to around 150 fishing days a year. It was full on but a lot of fun."

"These days, as we start to slow down a bit, we just have the one boat. It's just the two of us who go out, it's back to how we began."

While James and Joe are busy fishing, their other halves – Lisa and Joy – are out farming.

"Farming is something that goes on all the time,"



For generations, the Heberley family has worked both land and sea. Pictured: Heather and Joe Senior Heberley writing on crayfish pot floats in the woolshed.

FEATURE

says James. "We're lucky to have capable wives who have stepped up and taken over the day-to-day running of it so we can focus on the fishing."

Lisa who grew up on a farm, and Joy who grew up in a fishing family, had no problem adjusting to life in Okukari Bay. "We just love being out on the farm, being amongst the animals," says Joy. "And, like fishing, every day is different out there, so there's never a dull moment."

Both couples also agree that raising their kids in such a special spot was pretty cool.

"We got to spend so much time together," says Lisa. "We could organise their schooling around the work we had on each day, so they would come out on the farm with us, go fishing or just explore the beach or bush."

While remote, the family says it's impossible to feel isolated these days, with the introduction of broadband internet and online shopping.

"I always tell everyone we have everything but the shops," says Joy. "But now the shops come to you we have that too."



James Heberley and a big groper.



The Heberley brothers, James (left) and Joe (right), out line fishing.

So, life in Okukari Bay sounds pretty idyllic: farming the land, fishing on your doorstep, stunning scenery in every direction. It would be a hard place to leave, but for the Heberleys, that time has come. They recently put the property and fishing business up for sale.

The family makes it clear to me the decision to sell is not due to a lack of love for the place but rather a practical consideration for the future.

"Our children aren't keen to take it over so it's time to pass on the torch," says James. "We're getting on, we've got grandkids we want to be spending more time with and other parts of the world to explore."

"There's a lot of daily responsibilities that come with running both a farm and a fishing business, we can't keep doing this forever."

"It's a once-in-a-lifetime opportunity to buy a place like this," adds Joe. "And it's all there ready to go. The infrastructure is in place, the fishing gear is all there. You just need to move in."

When the Heberley family leave this historic property, they'll be leaving behind a legacy of resilience, adaptability and hard work.

"It's a very rewarding lifestyle. Living in such a remote spot has some major perks, but also its challenges," says Joe. "While beautiful, life in Okukari Bay is not for everyone, but if you're looking to escape the hustle and bustle, if you're up for some adventure, and if the idea of living off the land and sea as we have done for generations appeals, then this could be the right place for you."

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Steeped in six generations of maritime history, including fishing, hunting and participation in the establishment of DOC whale spotting program, this truly is an environment to pursue a vast array of commercial or private interests.

In addition to the property currently on offer, our vendors are open to negotiate the sale or lease of their established commercial fishing business - including Gough Bros aluminium boat and fishing gear - at Okukari Bay. There is potential crayfish and longline wet fish quota also available.

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A new flume in the room



The largest tank of its type in New Zealand – the 190,000 litre flume can get the water moving up to 1.5 metres per second.

Plant & Food Research's new flume tank has opened the door to exciting developments in fishing, aquaculture and marine engineering.

A new jewel in the crown at the Crown Research Institute's Nelson Research Centre, the tank is available for others to refine and ready technology for field testing or commercialisation.

Critically – this can happen in the tank's controlled, simulated ocean environment and from the safety and comfort of modern laboratory facilities.

It allows developers to shorten or fast-track tricky and expensive field testing, says Helen Palmer, Plant & Food Research General Manager Science, Seafood Technologies.

"The flume tank is a place to put technology through its paces – whether it's a scaled model, prototype, or full-size piece of technology.

"We can get the water moving at very high speeds, up to 1.5 metres per second, and then you have this amazing view of how something is functioning and moving," Palmer says.

"You can test and refine technology, as many times as it takes, to get it to the point it is ready for field testing in the ocean, which is a much more difficult

environment to work in."

Field testing can also be very expensive, says Charles Heaphy, Fisheries Resources Manager for Sealord.

"An hour of vessel time can cost tens of thousands of dollars. So if you have to rely on field testing to refine new technology – the costs rack up in the process."

It is also very difficult to observe how equipment is functioning in deep water beneath turbulent surfaces without diving and filming or observing in suboptimal, low-light conditions.

Pop your prototype into the flume tank however and you have the perfect view of what's happening – from above, below and at eye level only inches away through crystal-clear glass.

Heaphy can see many applications for the tank to fishing, citing fuel efficiency as an example.

"Fuel efficiency is really important to Sealord so that we bring home our catch, and our fishers, in shorter trips using less fuel.

"With a flume tank we can measure the drag of fishing gear in moving water very accurately," Heaphy says.

Other applications Heaphy can see include the improvement of bycatch mitigation devices and methods. This includes sealion exclusion devices used by Sealord and, for other companies, optimising the sink rate of longlines to whisk bait away from opportunistic seabirds before they can dive for it.

At the launch of the new tank in May, Seafood New Zealand Chief Executive Dr Jeremy Helson said the new tank is a fantastic opportunity for the seafood and marine industries.

"There's nothing of this scale in New Zealand and something the commercial fishing industry can look to towards keeping its environmental impact as low as possible," Helson says.

FloMo and the flume tank

Sealord is a shareholder, alongside Plant & Food Research, Sanford and Moana, in Precision Seafood Harvesting's (PSH) development of trawl net technology FloMo.

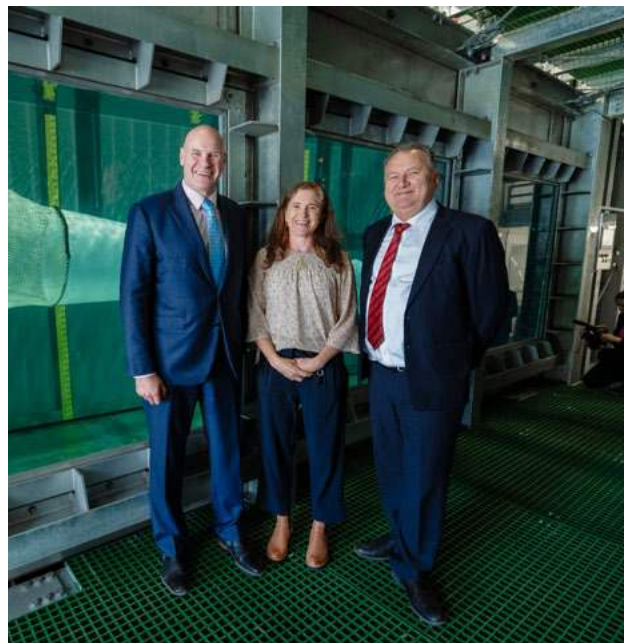
Earlier iterations of FloMo, then called the 'Modular Harvesting System' (MHS) are used in commercial fishing by Sealord and others to reduce bycatch and improve the quality of the catch.

FloMo was initially designed by Plant & Food Research and then developed by PSH under a 2012 Primary Growth Partnership programme. In 2024, PSH is adapting FloMo for different fish species and maximising its benefits to selectivity, survivability and quality of fish.

FloMo replaces the cod end of a traditional mesh trawl net with a membrane-based series of cylindrical modules.



Charles Heaphy, Fisheries Resources Manager for Sealord



Mike Piper (Plant & Food Research CEO), Helen Palmer (Plant & Food Research GM Science, Seafood Technologies) and Minister Shane Jones at the launch of the new tank in May.

**Openings in the sides create
a low-flow, low-turbulence
environment where fish can regain
control of their swimming once
in the net, meaning they are less-
stressed and in better condition.**

Martin de Beer, PSH GM Operations, says they are planning to use the tank to "prove FloMo designs before manufacturing the units for real-world trials".

De Beer can see huge potential for the tank to reduce the barriers in sustainable fishing uptake.

"The fishing industry is quite progressive in embracing science and adopting new technologies, but the expense can be a barrier.

"There is still much that science and technology can do to help improve commercial fishing and help us to deliver our aspiration for better, more sustainable fishing, including ensuring decisions on fisheries management are evidence-based.

"This is where cutting-edge facilities like the flume tank are important, and also programmes like the Sustainable Food & Fibres Future fund, in helping to de-risk the development for the industry, particularly when economic conditions are so very tough," De Beer says.

Fast facts:

- This is the largest tank of its type in New Zealand – a 190,000 litre flume that produces a uniform horizontal flow of water moving up to speeds of 1.5 metres per second.
- It is a 'race-track' flume – where water is recirculated around a contained system.
- The flume tank will further Plant & Food Research scientists' leading research into farming fish in the open ocean, and helping the sector adapt to the changing global climate.
- It will also further work underway towards sustainable commercial fishing.
- The flume tank capital investment of NZD\$1.9M was funded by Plant & Food Research. Research that uses the flume tank includes the Ministry of Business, Innovation and Employment Endeavour Fund programme – Whakapōhewa ki ahumoana Re-imagining Aquaculture – and Ngā Tai Hōhonu Open Ocean Aquaculture research, which sits under Plant & Food Research's Ngā Pou Rangahau Growing Futures™ investment.

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Independent Fisheries and Sealord - from family business to being part of the whānau



A photo of the team outside the IFL factory in 1983

Howard Shadbolt was a small child when his parents emigrated from London to New Zealand. Money was tight - his father, Leslie, had been gassed while serving in World War I and was on a war pension, and his mother, Edith, worked as a cook.

They could never have imagined that, from such humble beginnings, their son would go on to establish a company that would grow to become one of New Zealand's major fishing businesses, Independent Fisheries Limited (IFL).

It's a legacy those who've followed in Howard's enterprising and hard-working footsteps haven't taken for granted. His son, Charles, took over after Howard's passing in 1999, and more recently Charles' son-in-law, Mark Allison, was at the tiller as managing

director. Throughout the three generations, all have been immensely proud to be part of an organisation that looked after its people the many hundreds of valued staff they thank for helping make the business a success.

When the family decided to hand over the reins to another organisation earlier this year it was a decision they hadn't take lightly. In January it was announced IFL had become part of the Sealord whānau.

"It would be fair to say it was a day of mixed emotions but the decision was made in the best interests," says former managing director Mark. "We're very proud and certainly not disappointed with the result.

"I think Howard and Charles would have been very



Vessel shot – the *Independent* leaves dry dock in 2020

comfortable with Sealord's initiative and the directive from the Board to keep the ethos of the company so that it's run effectively independent from Sealord operations to maintain those values that have been established over the last 60-odd years.

"We also saw the opportunity Sealord had to establish itself as the leading company in New Zealand's seafood industry and there are opportunities around rationalisation of fishing operations and cold storage."

The family had put out an expression of interest to companies within New Zealand and overseas regarding acquisition of IFL.

"We received multiple offers," says Mark. "However, we decided on the Sealord arrangements because they had an affinity with the class of vessel we use, so understood the intricacies around big self-contained freezer trawlers (BATMs), and in addition they also guaranteed full employment for staff that were remaining and to maintaining the family ethos.

"Not only that, we have had a very strong working relationship with them over many decades, so it seemed a really good fit."

It's astonishing to think that what grew into IFL started out as a fish and chip shop Howard opened in Worcester Street in Christchurch back in 1954.

"He was an incredible entrepreneur," says Mark. "From humble beginnings he had the foresight to reinvest a lot of the returns back into the business to grow it. As time went on, he looked to diversify into other areas by smoking fish out the back of the shop and opening Bluff Oysters, which he sold around New Zealand."

As the business grew, he employed more staff, becoming Independent Fisheries incorporated in 1959, moving to larger premises in Waltham with improved facilities for fish processing, freezing, packing, storage and oyster opening.

"Then, in 1966, they bought a parcel of land in Woolston, where they established the factory, employing more staff to process fish from boats that came into Lyttelton and around New Zealand," says Mark. A preschool was added for the children of the firm's people, with Howard saying, "People are the biggest asset in any business".

In 1978, the company bought trawlers *Howard L Shadbolt* and *Independence I*, two purpose-built 75-foot inshore vessels, to give consistent supply. With the implementation of the Quota Management System in 1986, IFL acquired 25,000 tonnes of hoki quota and, in another development, joint venture arrangements were also introduced with foreign charter factory vessels.

"Like any business, having vessels had its own set of challenges," says Mark. "Mistakes were made along the way but you learn from them – just don't make the same mistake twice."

Charles had followed in his father's footsteps, leaving school in 1964 at the age of 15 to work in the factory, filleting fish, opening oysters and sweeping the floor. Not long afterwards the organisation diversified into coating operations, battering and crumbing. A fishmeal plant was established in 1980 and cold store facilities also added to the company's portfolio.

"As a young child Charles would go to work with his dad all the time so he'd grown up with the business," says Mark. "His and Howard's specialty was the land-based operations – making that efficient. They were always very good to their staff and as a result gained a loyal workforce. They certainly weren't shy of putting on a pair of gumboots and overalls and lending a hand in the factory and every morning would walk through. At one stage we had over 400 staff on land-based



Charles Shadbolt

operations and they knew everybody by their first name."

By 1991 exports made up two-thirds of all sales and in 2009 IFL celebrated its 50th birthday, 10 years after Howard, QSM, had passed away.

In 2010 and 2011 its foundations were shaken.

"We got decimated with the earthquakes, including the coolstore facility at Lyttelton," says Mark, who'd joined the firm in 1993 initially as a sales rep. "The factory was effectively wrecked, but we got it up and running within nine days. We continued it for two years but it needed to be rebuilt due to the severity of the damage, and that was cost prohibitive. So we made the decision at that stage to shut the factory, which was incredibly tough for Charles because there was a real attachment to the staff.

"However, we made sure everybody who was made redundant got a job in some other place and there was certainly no one unhappy with the result because they were all well looked after."

That presented an opportunity to diversify and acquire more quota, as well as the company adding to its Woolston cold store facilities, with the head office relocating to Lyttelton where the vessels were based.

"At any one time we had 246 crew at sea but a total crew of 492 gainfully employed on vessel operations, meaning our total numbers would be 600-650 including casuals," says Mark.

"Sealord's a significantly larger company than ours but we would like to think we can teach some ways of how we operate slightly differently to them, and vice versa. It's a matter of taking all those positive aspects of two companies and blending them together to make a better operation as a whole."



Photo sent by Mark Allison of Charles as a lad with his dad, Howard



IFL's Head Office staff: Back row (L to R): Jane Dore, Jane Maskill, Murray Trotter, Sean Slatem. Front row (L to R): Tim Mackay, Natarsha Clausen, Chris Carey, Irene Morris, Alex Astafyev, Robyn McNairney and Sergei Shelest

New IFL Managing Director Tim Mackay, formerly Commercial Manager at Sealord, agrees there will be benefits for both. "There're some great things to learn from an efficiently run, tight-knit family-based culture," says Tim. "Equally, IFL may learn something from Sealord. By collaborating both ways we can achieve the best for both businesses."

From Sealord's perspective, strategically one of the appeals of incorporating IFL was the 46,000 metric tonne deep-sea quota package, including hoki. "It's a bolt-on of what Sealord already catches, so that additional economies of scale and the ability to optimise annual catch with Sealord existing quota portfolio was part of the attractiveness," adds Tim. "IFL has a history of being run very efficiently and the team takes great pride in their assets, so for example the vessels and coldstore are very well looked after and maintained. The consolidation at an industry level also provides Sealord with access to a wider range of customers."

Tim adds that Sealord was aware it would be important to the family that the business went into the right hands and that the people would be looked after. "One of the positive things we've committed to and done is to maintain all existing IFL staff so that there's very little change from an IFL perspective, as we run Independent as a standalone subsidiary of Sealord.

"Sealord does have a whānau-first approach as well so there's a nice crossover between the two."

The acquisition means IFL's three 104 metre BATM vessels *Independent*, *Irvinga* which are both company owned – and the charter arrangement for

the *Mainstream* now join Sealord's existing fleet of seven.

As for the Sealord whānau based in Nelson, the acquisition won't result in any changes either, except giving greater flexibility in terms of the way the business is able to operate, says Tim. "Historically Sealord has operated out of Nelson, and to a lesser extent Dunedin, but this now brings Lyttelton the fold in terms of ports to call at. With Independent Fisheries' vessels and the large cold store in Woolston it gives a lot more flexibility in terms of where we send vessels and where we can export product from."

With the purchase of IFL, Sealord is now the biggest seafood business in New Zealand, a responsibility CEO Doug Paulin says the organisation will uphold

with integrity.

"Opportunities to acquire a business of this scale in seafood in New Zealand do not come along very often, and in the deepwater this was probably the last one available, so it was an unbelievable opportunity," says Doug.

"We're proud that Sealord was selected from a number of potential purchasers of the business. That wasn't just for monetary reasons, but because they thought Sealord represented the company which had values that most aligned to how Howard and Charlie had run the business historically, and Mark himself too.

"We're also proud that for iwi, this will give a substantial share of the deepwater fisheries in Aotearoa and we would expect that they'll have increased potential to have discussions with the government in regards to how fisheries are managed, in line with Te Ao Māori values."



Sealord CEO Doug Paulin

Love or hate winter, it's a time to prioritise your wellbeing

For many of our fishers and marine farmers, winter is the busiest time of year. For the larger vessels, hoki are in season and it's a time of productivity and focus. There is something special about being out on the water on a calm winter's day.

Conversely, for some it's a tougher time of year. The weather is colder, it gets darker earlier and for many fishers and marine farmers, they spend more time in the dark than the daylight. The southerly winds pick up, which are cold, unpredictable and dangerous.

It's well-researched that less light has an impact on our mental health and wellbeing and seasonal affective disorder (SAD) is real. The exact cause of SAD is unknown. It may be that the drop in sunlight hours affects the body's chemical balances, but what we do know is that it's a form of depression or low mood that's related to the change of season.

It's normal to feel and behave a bit differently during the colder, darker months.

The Mental Health Foundation says that we should not ignore SAD, as it can be effectively treated. Treatment may be as simple as staying out in the sun for a time each day. Some other tips they have include making your environment brighter by opening curtains and trimming tree branches



While often beautiful, winter can be a tough time of year for fishers.

that block sunlight into your home, sitting closer to bright windows and finding ways to maintain connections with people in your life.

And as we know so well at FirstMate, even finding someone who understands your experience and can support you when you're having a hard time, can be invaluable.

And FirstMate can help you here. We understand what it's like working in the seafood sector. And every one of our Navigators based across New Zealand, has vast amounts of experience to offer you.

Our advice is to prioritise your own wellbeing, even if others don't. Always be kind to yourself and allow yourself to rest in ways that feel right for you.

This is even more important when you consider that it's also a time of year when sicknesses, like flu, colds and bronchitis and other respiratory conditions, increases over the winter months. It's time to put your health first; both your physical health as well as your mental health. Take the time to focus on what makes you happy and connected and prioritise it.

The winter months are actually a beautiful time of the year, especially in the South Island when you get to fish surrounded by snow-capped mountains and the unique winter light. The sunsets and sunrises are something else!

Darren Guard, FirstMate Operations Manager, says, "Many fishers love the winter months because of the crisp air and stunning views. There really is nothing like being at sea and seeing the world through a different perspective. We are privileged to see Aotearoa from offshore."

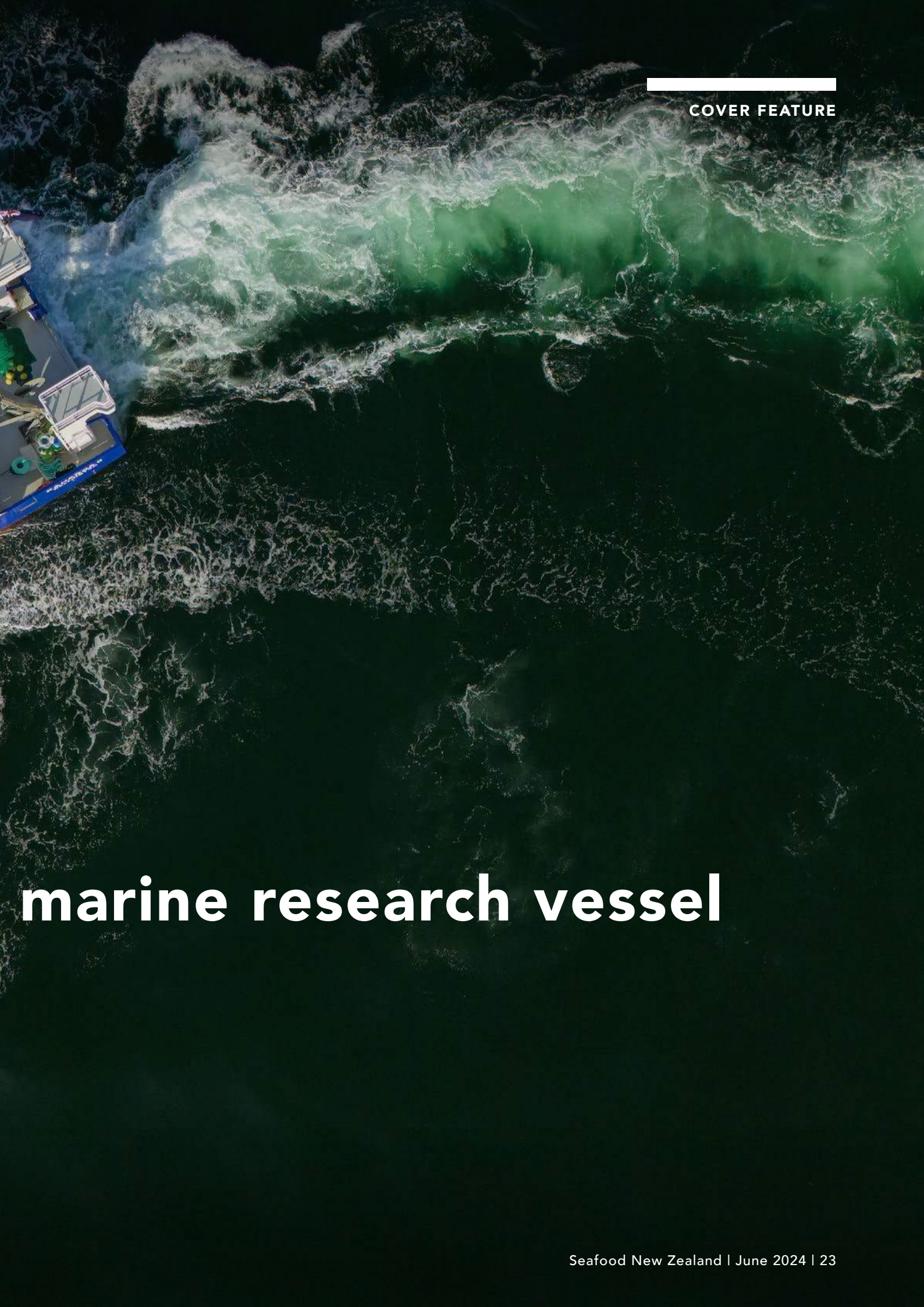
If you want to discuss an issue or are feeling low, FirstMate is only a phone call away or you can engage with a Navigator near you. We are here to help – and can connect you with a wide range of other services if we need to.

Our website also has a range of links and resources that can help. Take a few minutes and do some browsing.



***Kaharoa II*: The world-class setting a new benchmark**

NIWA's *Kaharoa II* is currently on its way to New Zealand, where it's set to become a familiar sight on our waters. Fisheries research will be a major part of its workload and its design sets a new standard of excellence for marine research vessels.



COVER FEATURE

marine research vessel



The bridge of *Kaharoa II* boasts advanced technology for complex marine assignments to be undertaken with a high degree of accuracy, including dynamic positioning.

NIWA owns and operates New Zealand's only purpose-built, open-ocean, fisheries and oceanographic research vessels – *Kaharoa* and *Tangaroa*. Both are heavily utilised and deliver essential research and management services for our maritime nation and globally. *Kaharoa* is coming to the end of an extraordinary life of science over the past 43 years, including an average of 130 days per year at sea carrying out fisheries research. It is affectionately known within NIWA as 'The Little Ship That Can'. *Kaharoa II* substantially advances these capabilities, opening the door to a vast array of new applications and horizons. The new vessel is due to arrive in Wellington in August.

Sitting at just under 500 tonnes, *Kaharoa II* provides a highly sophisticated platform at an affordable rate. Some 200 tonnes heavier and eight metres longer than its predecessor, this multi-purpose vessel has increased deck and laboratory space, is equipped to support both current and future technologies and can accommodate more science and technical personnel.

Kaharoa II is a significant component of NIWA's capital investment plan, and a key tool for New Zealand's science needs. NIWA's Deputy Chief Executive Dr Rob Murdoch says we need the right equipment as well as the right

expertise to deliver the science the nation needs.

"The current vessel has served New Zealand's marine science needs for over 40 years, but replacement was the only feasible option to meet future demands. Maintaining a national science research vessel capability is essential to build resilience and adapt to climate change, to realise and sustainably manage marine resources, and to maintain the health of our marine environment.

"Ongoing access to such a marine research vessel is essential to deliver national priorities and support our Pacific neighbours. *Kaharoa II* is the result of six years of planning, from stakeholder engagement to detailed design, construction and launch. We needed a state-of-the-art research platform with similar operating costs, but enhanced capabilities, to the current vessel. The new vessel meets those exacting requirements," Murdoch says.

"Constantly evolving capability in the marine realm is vital to ensure that NIWA's research fleet continues to provide world-class fisheries and oceanographic science and deliver an excellent platform for charter opportunities."

Designed by leading naval architecture firm Skipsteknisk, which also designed *Tangaroa*, the vessel sets a new benchmark for vessels of its size.

"It's been a complex project, creating a multipurpose vessel that is under 500 tonnes and still meets, and in many cases exceeds, the current demands of fisheries, oceanography and a variety of maritime commercial operations," says Manager – Marine Resources, Rob Christie, who's been directing the project.

"You can't just order a research vessel, ready for use. Imagine designing and building a new model of car from scratch – that's effectively what we have done with this vessel, with the added complexity of extended endurance for 15 people, as well as additional winches, cranes, an A-frame and advanced electronic sensors and systems. Scientific equipment has become larger and more sophisticated over the last decade. This demands more space, longer deployment cables and bigger winches, increased electrical power, and high-precision station keeping for equipment deployment and operation.

"NIWA required all the capability of a larger research vessel, packed into 36.1 metres. It's a delicate balance between buoyancy, weight and space. The vessel will offer an affordable in-country solution to commercial entities requiring offshore marine services.

"The world is looking on with interest at this build, in how small you can go whilst keeping a high level of scientific functionality. In a world striving for energy efficiency, many other countries will see the benefit of a small research platform that can maintain and, in some areas, increase capability."

Managing the build

Kaharoa II was built by the Spanish shipbuilders Astilleros Armon, in Vigo, northern Spain, and was delivered on time, on budget and to specification.

NIWA had two full time, highly experienced building supervisors working in Vigo for more than a year. NIWA Ship Technical Director Greg Foothead was one of them, and he oversaw the build.

"Being involved in the construction of a new research vessel is a once-in-a-career opportunity. It was fantastic to work with the teams in Spain. They pride themselves on their work and they have built us the 'Swiss Army Knife of ships'. Seeing an idea come to life from a piece of paper was almost surreal. When we brought the crew over to take the vessel home, I think they were a bit taken aback at how much bigger it felt.

"The minute I saw the captain behind the wheel for the first time, with a massive grin, that was a highlight for me."

Once the final fit-out and sea trials were complete, NIWA took the keys and started the long journey home in April.

"So far, the vessel has exceeded our expectations of how it would perform on the journey, and the crew have been blown away by the technology and comfort," Foothead says.

"It feels a lot bigger than its length, and has good seakeeping, with stability tanks to help soften the vessel motion. There is a lot to learn on the new vessel, including the impressive advances in technology, but we have excellent people who are up to the task.



Kaharoa II's engine room. The vessel is supported by systems enabling it to operate as sustainably as possible, while maintaining the ability to adopt new renewable-low carbon energy technologies.

"And it's not just their workplace, it's their home. Living onboard for 30-day stints is hard, so getting the living areas right is important for crew and scientists alike. The quality of accommodation will impress everyone," says Foothed.

Putting the vessel through its paces

Fisheries research will be a major part of the workload for *Kaharoa II*, and it has been designed accordingly.

Constructed to an international maritime classification of Silent DNV Acoustic and Fisheries Class, the vessel operates with low levels of radiated noise to maximise its acoustic system capabilities. Those acoustic capabilities have been significantly increased, with a five-channel Kongsberg echosounder, whereas *Kaharoa* had only one sounder. The vessel has a 10-tonne A-frame supported by a 6-tonne deck crane, an 85 square metre working deck and a larger wetlab, with an additional fish measuring station.

Upon its arrival in New Zealand, *Kaharoa II* will go straight to work using a new towed video array to collect underwater imagery on seafloor biodiversity, habitats and fish in the Hauraki Gulf Marine Park, as part of a Fisheries New Zealand project.

However, it will not take over full operations from the original *Kaharoa* until 2025. *Kaharoa* and *Kaharoa II* will begin a series of joint voyages, operating together for two months to intercalibrate fisheries survey methods. This work is vital to ensure continuity of the valuable time-series built up by *Kaharoa* over the past four decades – crucial to New Zealand's marine resource management.

Chief Scientist – Fisheries Dr Richard O'Driscoll says *Kaharoa II* is a significant component of NIWA's commitment to the next 40 years of fisheries research in New Zealand.

"We will use *Kaharoa II* to continue monitoring the abundance and distribution of New Zealand inshore fish – building on time-series data from *Kaharoa* around the North and South Islands. These surveys monitor a range of important species, like snapper and tarakihi, as well as spawning hoki and scampi. The vessel will continue our Fisheries New Zealand research and provide opportunity via increased capability to trial improvements. One highlight for us is the multi-frequency fisheries and bathymetric acoustic sounder suite that is permanently onboard.

"Having been onboard the vessel at the shipyard in Spain, it is great to see all the years of planning turning into reality. I'm super excited to see the vessel arrive in New Zealand and really look forward to getting onboard to start counting and measuring fish."

Fisheries New Zealand's Director Science & Information, Simon Lawrence says Fisheries New Zealand, and its predecessors, have worked with NIWA for many years to undertake fisheries research projects.

"NIWA's research vessels provide a world-class platform to deliver critical science inputs into our fisheries

science and management processes. Over the years there have been countless voyages by NIWA scientists on *Kaharoa*, and the much larger *Tangaroa*, all of which have contributed to our stock assessments and broader understanding of marine ecosystems. We look forward to the new *Kaharoa II* being deployed in our waters and continuing the important work that NIWA does to support our understanding of the marine environment," says Lawrence.

Expanding operations across oceans

Kaharoa has a long history of working across the seas of the Southern Hemisphere, operating throughout the Indian and Pacific oceans, from Cape Town to Santiago. These operations include the Argo programme, a global ocean monitoring initiative involving more than 30 countries, and Seabed 2030, an international effort to map the world's ocean floor. Since 2001, *Kaharoa* has deployed more than 2,220 Argo floats. About one-third of the world's active Argo floats have been deployed from *Kaharoa* – far more than from any other research vessel worldwide. On its maiden voyage to New Zealand, *Kaharoa II* continued that legacy, deploying 64 floats across the Atlantic Ocean, and it is scheduled to deploy a further 88 in the Pacific Ocean.

This highly sophisticated, significantly enhanced and cost-effective research platform is set to transform New Zealand's marine research capabilities. It has the capacity, for example, to assist in the deployment and maintenance of the New Zealand tsunami monitoring and detection network. It can also load and offload in places with limited port facilities – such as some of our Pacific Island neighbours. With its 30-day, 6,500-nautical mile range, *Kaharoa II* is destined to become a familiar sight around New Zealand and much further afield.



Kaharoa II has the increased deck space needed for modern oceanographic science, including fibre optic cables, advanced winch and deployment systems, greater electrical power and a high precision station keeping for equipment deployment and operation.

"catch fish...not cables"

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

New Zealand is a very isolated nation and as such is extremely reliant upon global communication via submarine cables. Here in New Zealand over 98% of all international communication is carried via submarine fibre optic cables. These cables are a key component of New Zealand's infrastructure and play a significant role in our everyday lives, the general economy and future growth of New Zealand.

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

These areas are:

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

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



Symbols Relating To Submarine Cables

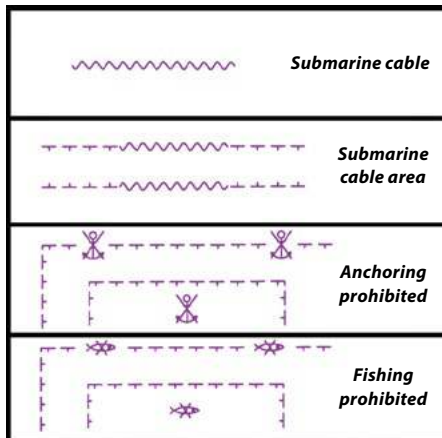


Figure 1.

These are some of the penalties

- A maximum fine of \$20,000 for a non-commercial vessel.
- A maximum fine of \$100,000 for a commercial vessel.
- A maximum fine of \$250,000 for damaging a submarine cable.

Additional to the fine for damage, the cable owners would inevitably pursue the recovery of costs associated with repairs, this could be up to \$100,000 plus a day; a typical repair can take up to two weeks.

Be Aware

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



For more detail refer to appropriate marine charts.

What should you do?

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

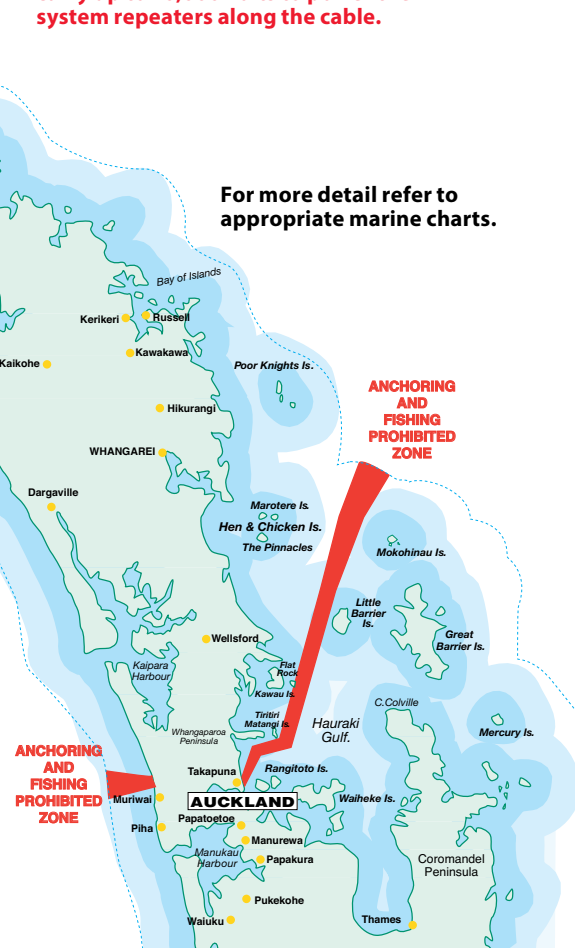
What happens outside the prohibited areas?

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

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

Note this number:

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



Help secure the future of inshore fisheries through collaboration and innovation



Get your A in to a Gear Innovation Workshop

Government and industry are working together to help fishers stay at the forefront of fishing gear and method innovation. A big part of this work is to run a series of gear innovation workshops up and down Aotearoa.

The workshops, recently announced at the New Zealand Federation of Commercial Fishermen Conference, will enable fishers to learn about or showcase gear innovations, engage with other fishers and promote connection with innovators and technology experts.

There are 10 workshops being held throughout June and July. Invitations are being sent out and you can find out more at seafood.org.nz/gear-innovation-workshops.

Seafood New Zealand Gear Survey

As well as supporting the gear innovation workshops, Seafood New Zealand is surveying industry to better understand the nature of trawl and Danish seine fishing in the inshore sector.

Having solid data about how our inshore fleet fishes will support our ongoing work to maintain social license and access to fishing grounds, support innovation projects and other initiatives and investigate ways to improve profitability/productivity.

The data will also help Seafood New Zealand to provide advice on how to reduce fuel costs, unwanted catch and bottom impacts.

Complete the survey by 30 June 2024 to go in the draw to win one of 10 \$200 Prezzy cards. Any information provided in the survey will be treated as confidential.



tinyurl.com/InshoreNZ



Fisheries New Zealand

Tini a Tangaroa



Seafood Saturday reels in an exuberant crowd

Brought to you by Seafood New Zealand in Nelson, Seafood Saturday held on 9 March, built on the successes of the inaugural event last year.

Around 1,000 people flocked to Upper Trafalgar Street to get a taste of the region's seafood industry. There was a lot to see, do and learn – with activities including fish filleting demonstrations, career tents, the latest in blue technology, lessons in net splicing and kids' crafts.

And at the centre of the fun – the chance to sample some of the freshest kaimoana around. Local photographer Tim Cuff was there to capture every moment. You can relive the excitement of the day through his lens.



Seafood Saturday kicked off with the opening of the historic fishing vessel Gleam to the public. Owned by the Guard family, today the Gleam serves an educational role – promoting the seafood industry and local marine economy through free tours of the harbour and out into Tasman Bay. About 50 people climbed aboard during Seafood Saturday, with tamariki in particular being fascinated by the boat's steering wheel. Darren Guard says, "It was great to see people who'd never been on a ship before learn more about what our seafood industry is really like."



Blue economy cluster Moananui opened the doors of its headquarters, profiling some of the region's fastest-growing blue tech innovators, who are key to supporting our sustainable seafood production. Here, people are using VR headsets sponsored by the BLAKE trust and Westpac, for a glimpse into what lies beneath the surface of the New Zealand coastal waters.



Sealord's expert fish filleter, Jufen Wang, demonstrates how to fillet a ling for a crowd during Seafood Saturday. Ling are a wild-caught, deepwater fish – one of the many sustainably harvested species found in New Zealand's oceans.



Motueka Nets Manager Josh Donker (left) demonstrates how to braid expired nylon fishing nets into a sturdy rope, which can then be recycled for use in mussel farming. Using specialist net-making and repair skills, the family-owned business helps keep waste out of landfill – yet another way the industry is pursuing a circular model for gear and other resources.

EVENT



Diners at one of the sittings for the Chef's Choice progressive lunch are served Ōra King salmon with ponzu and yuzu by FPS-sponsored service staff. There were three ticketed lunch sittings, with groups moving between participating restaurants Eight Plates, Culture Burger Joint and The Vic Public House to sample local seafood such as snapper, orange roughy and gurnard. Each of the tasting dishes was paired with a Nelson wine. Seafood NZ staff and seafood representatives were on hand to talk about the provenance of each fish species and chat to the public about how and where their kaimoana is caught.



What would you put on a fish burger? Aioli? Tomato Sauce? Pickles? Whatever your favourite flavour, the build-your-own fish burger bar was a huge hit, thanks to Sealord and The Vic Public House. Proceeds were donated to Coastguard Nelson – thanks to Seafood Saturday and the generous crowd, they received \$958!



Artist Bill Rainey put on a display of vibrant and textural maritime landscape art and paintings of some of the notable vessels often seen fishing in the waters off Nelson Tasman. Bill says, "This was such a wonderful celebration of Nelson's seafood heritage. For the festival, I wanted to show local trawlers in high seas. The types of conditions they are so often working in, out in Tasman Bay and beyond." Local artist Luke Heal also exhibited his vibrant paintings of aquatic species, adding even more colour to the day.



For the Chef's Choice progressive lunch, The Vic Public House's chef served up hot-smoked Sealord orange roughy fish cakes topped with roasted cherry tomatoes, homemade Hollandaise sauce and a poached egg. Find the recipe on page 40.

Learn more about Seafood Saturday at seafoodsaturday.nz.

Working together to grow New Zealand's seafood exports

Dan Bolger, Deputy Director General, Fisheries New Zealand

I've enjoyed meeting with seafood sector leaders under the banner of the Seafood Industry Forum to discuss opportunities to support seafood export growth.

We all want to see the sector continue to grow, bringing jobs, opportunities and export dollars into the country.

The forum was set up in February and is co-chaired by Seafood New Zealand Chair Greg Gent and MPI Director-General Ray Smith. It has met three times and is supported by a subgroup that meets more regularly to develop options and proposals for consideration by the Forum.

Our discussions so far have highlighted cost pressures and a desire for certainty, transparency and simplicity in regulatory decision making.

I'd like to acknowledge the members of the Forum and its subgroup for their work, which will feed into the Government's plans for increasing export growth and value from our wild capture fisheries.

Another area of focus for Fisheries New Zealand is addressing kina barrens. People throughout New Zealand are concerned, including tangata whenua, fishers and communities who see their effects first-hand.

The first image people often have of kina barrens is generally of a bare ocean floor filled with skinny kina – which looks bad. But it's not just about how it looks. Kina barrens break down delicate marine ecosystems

by destroying kelp forests, which, amongst a wide range of ecosystem services, protect our coasts from erosion and give fish a place to forage, shelter and breed.

Addressing the issue will take a combination of local knowledge, insights from the science

community and ongoing engagement with the people who are on the water. There is already a lot of work underway to manage kina barrens and we're committed to deepening our understanding so future actions can be effective.

Public consultation on proposals for a new special permit purpose for managing kina and increasing the recreational catch limit closed on 20 May and we received over 100 submissions. I'd like to thank those of you who provided feedback. We're now working through the submissions which will form part of our advice to the Minister for Oceans and Fisheries.

We acknowledge these measures, on their own will not solve the problem, and this was clear from our engagement, and from early feedback from public consultation. It will take a suite of integrated management measures, as well as ongoing research, to help address barrens and bring back the biodiversity that is so important to these coastal marine ecosystems. It's not going to be a quick fix - kina barrens haven't cropped up overnight and it will equally take time and ongoing work from all of us to help remedy them.

Addressing kina barrens requires a shared response. We are working with iwi, the Seafood New Zealand Inshore Council scientists and Regional Councils, on a range of measures, including targeted removal of kina and improved management of kina predators, such as rock lobster, which play a key role in managing kina populations. We'll be considering the relationships between kina and their predators, and the associated implications of kina barrens, as part of in the next reviews of the SNA1 and CRA 1 and CRA 2 fisheries.

Keep an eye out for public consultation on our regular sustainability round for the October fishing year, which will start around mid-June. This round will include proposals for three snapper stocks - SNA 2, SNA 7 and SNA 8, amongst others. Our latest assessment for these snapper stocks suggests they are doing well, and this will be reflected in the proposed options. I encourage you to read through the consultation documents which will be available on MPI's website and provide us with your feedback.



Dan Bolger



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A tale of two fishers and an eight-year agreement

A long-time friendship between two fishers – a reccie and a commercial guy – and the establishment of a unique voluntary agreement has helped “calm the farm” out on the Hawke’s Bay waters. Jen Vallance reports.



Wayne Bicknell (left) and Rick Burch, long-time friends and the driving force behind the unique voluntary agreement between commercial and recreational fishers in the Hawke’s Bay.

Wayne Bicknell and Rick Burch have been friends since the 1980s, when Rick emigrated to New Zealand from the United Kingdom. It was their love of surfing that brought them together, and while from different fishing worlds, they’ve remained close friends over the years.

Rick is the owner and Skipper of *Nancy Glen II* and has been commercial fishing since 1967. He’s the go-to locally for commercial fishers, and is also a FirstMate Navigator for Napier and Gisborne. Wayne is an avid recreational fisher, and one of the go-to’s for recreational fishers in the area. He’s also a board member of LegaSea Hawke’s Bay, a sub-branch of LegaSea and outreach arm of the New Zealand Sport Fishing Council. Both Rick and Wayne are members of the Hawke’s Bay Sports Fishing Club Inc.

As you would imagine, these two have had many a heated discussion around the dinner table over the years (which apparently p...es everyone off) but their friendship is what

helped make a voluntary agreement between commercial and recreational sectors in Hawke’s Bay a success.

This past summer marked eight years of the voluntary agreement to close an area off the coast of the Hawke’s Bay to commercial fishing over the summer months. It has transformed the once very tense relationship between commercial and recreational fishing sectors in the region.

The agreement between the Napier Fishermen’s Association, Seafood New Zealand’s Area 2 Committee and LegaSea Hawke’s Bay, sees commercial fishers pause fishing in an area off the coast of Hawke’s Bay (called the Springs Box) from the start of December through to the end of February.

The Springs Box covers roughly 230 square kilometres of ocean and is east of Napier Port and north of Cape Kidnappers. According to Wayne, for recreational boats, “it’s about half an hour steaming. Nice and easy to get the kids out there”.

FEATURE



Rick's boat, *Nancy Glen II* is a familiar sight out on the Hawke's Bay waters.

So, how did this agreement come to be?

Rick says the initial agreement came out of meetings organised by the Ministry for Primary Industries (MPI) to "help calm the farm" following a series of incidents between commercial and recreational fishers.

The meetings were attended by LegaSea Hawke's Bay, 15 fishers, Seafood New Zealand Inshore Council (formerly Fisheries Inshore New Zealand), Te Ohu Kaimoana, and a number of local seafood companies.

"There were around 22 people all up. At the start, it was a bit fiery. It took about six months for things to settle," says Rick. "From there, we started working on picking the low-hanging fruit first. Things we agreed on."

One of the things both sides agreed upon was the evidence they had seen with their own eyes that snapper and gurnard spawn out in the Springs Box area in December and January.

"And so that's when we agreed we needed to do something to protect that area while it's spawning," says Wayne. "So, we started to get this voluntary arrangement going, drawing up the box area together."

Rick says the map took a bit of finessing as commercial fishers soon realised it was a little too close to Cape Kidnappers, which was a safety concern.

"If a southerly hit, we need somewhere to swing into safely to pull our nets on board. So, we shifted it north by a few miles to give us a bit more room."

The hard work to get it right paid off, as the Springs Box has remained largely unchanged ever since, and this voluntary arrangement has become so widely accepted by all parties, little negotiation is needed when the agreement is revisited each year.

Rick says one of the biggest positives that's emerged is more respect for commercial fishers.

"The agreement has really helped improve the relationship we (commercial fishers) have with not just LegaSea Hawke's Bay, but with the wider public."

On the recreational side, while the Springs Box is closed to commercial fishers, the Hawke's Bay Sports Fishing Club keeps a close eye on what comes out of the area via their Colin Murray Ramp survey.

"Every fishing contest the club has, we ask all the fishers to fill the survey form out and pass it to us as they come up the boat ramp," says Wayne. "There is a box they need to tick to say if their catch has come out of the Springs Box area."

Seafood New Zealand Chief Executive Dr Jeremy Helson who, in his former role as Chief Executive of Fisheries Inshore New Zealand, was part of the early discussions around this agreement, says he is pleased to see the arrangement has continued.

"Hawke's Bay really has something special here. This local initiative is an excellent and too-rare example of the compromise and collaboration possible between competing sectors. It would be great to see this happening in other parts of Aotearoa."

Meanwhile, for Rick and Wayne, while arguments still do happen from time-to-time, both agree that the Bay has got to be looked after, and it makes the best sense to be doing it together. They hope the agreement will continue for many years to come.



Wayne loves to fish and is one of the go-to's for recreational fishers in the area.

SnapCore's Snap AI making waves across the globe

SnapCore's AI camera technology, which can identify 'moments of interest', is being used widely on fishing vessels in the USA. Fiona Terry reports.



Andrew Rodley (left), holding the brand new hi-spec AI-enabled module, with Chris Rodley (right) holding the current AI hub, which works in conjunction with an electronic monitoring system which is housed separately in a small case.

"It's incredible the change in technology just in the last twelve months," says SnapCore CEO Chris Rodley in reference to the capabilities of cameras for vessels.

Not only can they provide better protection for the privacy of crew members, he says, but they can also identify bycatch, bird presence or even decipher between a net being on the boat or in the water.

The latest AI camera unit to be launched by the Nelson-based company has capacity to store enough data for an entire fishing season and gives capability for real-time analysis of what's in view anywhere in the world thanks to solar powered GPS

and satellite communication systems.

This system, which is not much bigger than a pack of butter, results in the ability for active monitoring without the need for an observer on board. Its capabilities include species differentiation to the point it can identify a bluefin tuna from yellowfin, and facial blurring at the time of data capture so a crew member's identity is protected even before footage is saved to the hard drive or transmitted.

The new system, called Snap AI, not only protects privacy and reduces storage and review costs, says Rodley, but also gives scope for the industry to achieve greater value for products.

FEATURE



Footage from the AI-enabled technology: the thin vertical white indicator line on the coloured bar at the bottom of the screen is sitting on a green portion, which means the AI is identifying there are fish in shot.

"Consumer trust – trying to bring an incontestable record of the products caught – is significant but there are moments in the lifecycle of the product that are really interesting, that demonstrate quality, and differentiates us from other markets around the world," he says. "I think telling that story is key and using this technology to do that is powerful while protecting the identity of those on board."

SnapCore's AI camera technology is already being used widely on fishing vessels in the USA.

"One of the benefits of the new system is it can be programmed to identify 'moments of interest' which for some markets in the USA – as far as the regulator is concerned – involves identifying bycatch species," says Rodley. "To have a human on board makes compliance costs high, but using our technology means they've been heavy reductions in some markets."

"Instead, AI identifies any moments bycatch is landed and then a reviewer on land can be notified to watch just that portion of the footage. We also have the facility to allow for weighing and measuring those fish automatically."

In some cases on trawlers, around 80% less footage has to be reviewed, he says.

"What we talk about is making the video reviewers superhuman," says Rodley. "The goal is for surveillance and monitoring to be as seamless and cost-effective as possible and provide the best data to the regulator while protecting the privacy of the crew members."

It's hard to believe SnapCore started out as two brothers – Chris and Andrew – working from a garage. Having recently moved to new premises near Nelson Airport, the organisation has invested in, and made in-house, machinery to manufacture the hardware on-site. Since its inception in 2007

the firm has now grown into five business units coming under the umbrella of SnapCore, with Teem Fish monitoring responsible for vessel camera technology.

"From day one our desire has been improving transparency and reducing compliance cost," says Rodley. "Now our cameras are really robust and capable of going 2000 metres under water. We've designed it, we manufacture it here in this factory – it couldn't be more 'made in New Zealand!'"

He notes that although a human reviewer on a boat takes an hour to watch one hour of footage, portions could be sped up with a traditional electronic monitoring programme. "If you add AI with an audit process though you can even more significantly reduce the time it takes to review just by focussing on those key moments."

Another advantage to the firm's AI breakthrough is that the technology requires no additional training for each application. "In the past it was very challenging to build a global model so each single vessel's technology would require individual training," says Rodley.

The firm now has cameras on vessels in Canada, Australia, and Pacific and Indian oceans, as well as the USA, with a contract for the latest AI-enabled version already in place with New Zealand firm MacLab.

"In the future, the obvious next step for this technology is to assist in the creation of an automatic logbook submission, which gives further reduction in effort by the crew."

If Rodley and his team have their way this won't be far off, he says.



Chris Rodley on a panel discussion on the topic of Commercial Partnerships at the recent Blue Economy Innovation Summit. Image: Tim Cuff

The 66th Feds Conference: From rockets and regulation to revelry

The 66th Conference of the New Zealand Federation of Commercial Fishermen was held in Tauranga on Thursday 30 May.

The conference and infamous fish 'n chip dinner and auction were attended by a mix of 150-plus fishers and fishing-adjacent people.

Although the Minister for Oceans and Fisheries was unable to attend, due to Budget Day commitments, he sent a positive message to industry that set an upbeat tone for the day.

Delegates heard from a variety of organisations, including Fisheries New Zealand, Maritime New Zealand, Fishserve, Rocket Lab, NIWA and Seafood New Zealand. Topics ranged from fish stocks, gear innovations and rockets, and there were many robust conversations had around regulatory woes, cost pressures and more.

The Electronic Navigation Shield Award was awarded to Allan Rooney for going above and beyond to support and promote the Federation. And, for the first time, The Sunderland Marine Young Fisher of the Year Award Read, was awarded to Logan Murman. You can read more about Logan on page 6.

The lively fish 'n chip auction raised \$36,000 for the New Zealand Shipwreck Welfare Trust, to help provide immediate financial support to families affected by shipwrecks and mishaps at sea around the coast of New Zealand.



President of the Federation of Commercial Fishermen, Doug Saunders-Loder was the master of the mic, keeping things moving along, and helping to navigate important conversations.



The team of FirstMate navigators were out in full force. Darren Guard (far left) presented to delegates on the work FirstMate does to support fishers.



Allan Rooney received the Electronic Navigation Shield Award.

EVENT



It's not a fish and chip auction without the fish and chips, or the T sauce.



Seafood New Zealand's General Manager Communications Fiona MacMillan, and Deputy Director General Fisheries New Zealand Dan Bolger, discuss the ins and outs of the upcoming Fish and Chip Auction with the auctioneer, Richard Kibblewhite.

NEWS

'MTOCs' are starting to expire, they must be renewed to continue operating vessels

For the first time, Maritime Transport Operator Certificates (MTOCs) are starting to expire. This is because most MTOCs were issued in the few years after the Maritime Operator Safety System (MOSS) started 10 years ago.

An MTOC is a business's certificate authorising it to be a maritime operator – it is held by the operation (not by any individual) for 10 years. For example, an MTOC is the maritime certificate held by the business that operates a fleet of fishing vessels.

Maritime New Zealand has started a project to ensure we have the right work practices and trained staff needed, so the influx of applications is processed in a timely way. We are also keeping the maritime sector informed throughout and contacting each operator six months and three months before their own MTOC expires.

There are currently more than 1,500 MTOCs, one for each domestic commercial operator in MOSS, and they cover almost the entire domestic commercial fleet. Importantly, without its MTOC a business cannot legally operate its vessels.

MTOCs are the point of what can be described as a licensing "safety triangle" that helps give Maritime NZ oversight of maritime operations (the other points of the triangle are certification of vessels and individuals). Maritime NZ is focused on ensuring the renewal process goes as smoothly as possible, while at the same time ensuring safe operations.



2024 Seafood Conference - register now



Delegates at the 2023 Seafood New Zealand conference

Seafood New Zealand is proud to bring you the 2024 Seafood Conference.

Over the two-day conference, we will be celebrating the work we do to deliver quality sustainable seafood to people here at home and across the globe.

Every day, our industry works hard to contribute to our country's recovery, while making sure we have as little impact on the ocean environment and taonga species as possible.

We are an industry that embraces science, invests in research and is continually innovating. We are "Champions of Sustainability".

Speakers at this year's conference will explore topics relating to science, fisheries management, our economy, collaborations and innovations.

There will be plenty of networking opportunities throughout the two-day event, including the not to be missed Cocktail Function on the Thursday night.

We welcome our members, the wider sector, innovators, research providers, government officials, our friends from the seafood sector in Australia, and those that provide goods or services.

The full programme will be available late-June.

Register for the Seafood NZ Conference 2024

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The Vic Public House's smoked fish cakes



The Vic Public House's entrée-sized hot-smoked orange roughy fish cake, served at the Chef's Choice progressive lunch at Seafood Saturday 2024.

At Seafood Saturday in Nelson on 9 March, The Vic Public House served up a delectable Sealord hot-smoked orange roughy fishcake with poached egg, created by chef Norbert Barczok. This is a larger version of that tasting dish, which you can whip up for a hearty, rustic weekend brunch.

Ingredients

- 80g Agria potato
- 40g grated cheddar cheese
- 40g butter
- 80ml cream
- 80g smoked fish
- 40g diced gherkins
- 10g chopped dill
- 40g chopped capers
- 30ml lemon juice
- 1 egg, beaten
- 100g flour
- 100g panko breadcrumbs
- Enough oil to cover the fish cake when frying

Method

Bake the whole potato in an oven at 200°C for 45 minutes.

Cut the potato in half and scoop out the inside (keep the potato skins to deep-fry for crispy potato skins). In a bowl, add the cheddar, cream and butter to the potato, mash and season to taste.

Add the smoked fish (for Seafood Saturday, The Vic used orange roughy they hot-smoked), gherkins, dill, capers and lemon juice to the mashed potato and mix in.

Form the fish-potato mixture into a 240g ball. Squash down slightly to create a patty.

Set up your crumbing station with the beaten egg wash in a bowl, flour in another bowl and Panko crumbs in

a third bowl. Dip the fish cake in egg wash, then flour, back into the egg wash then into the Panko. For extra crispiness, dip in egg and panko once again.

Heat the oil to roughly 175°C in a deep-sided pan. Fry the fish cake for about 10 mins or until golden, flipping halfway through. Set to the side on some paper towels to drain.

Build the dish:

Place dollop of Hollandaise in centre of a plate wider than the fish cake and place the fish cake on top of Hollandaise. Put roasted cherry tomatoes on top of fish cake, and a poached egg on top.

Garnish with a drizzle of olive oil, balsamic reduction and chopped chives, to taste.



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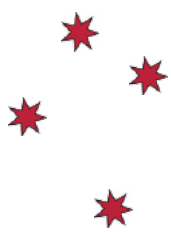
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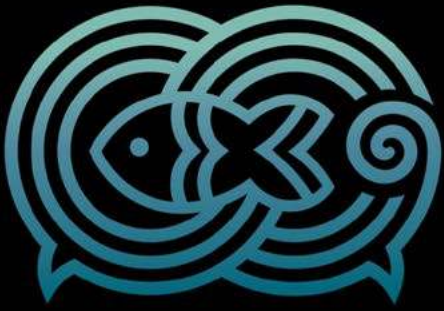
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