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Abalone ban a precaution, McEwen says. 22/06/2006. ABC News Online

[This is the print version of story <http://www.abc.net.au/news/newsitems/200606/s1669256.htm>]

Last Update: Thursday, June 22, 2006. 1:16pm (AEST)

Abalone ban a precaution, McEwen says

The South Australian Agriculture, Food and Fisheries Minister says the decision to prohibit the movement of abalone from Victorian hatcheries into South Australia is merely a cautionary one.

Victoria has shut four abalone farms and a 10 kilometre stretch of coastline to abalone divers, after the discovery of the ganglioneuritis virus.

Rory McEwen met the Abalone Council of Australia yesterday as part of moves to formulate a national response.

He says in the meantime, the South Australian industry needs to be protected.

"There's no point in hypothesising about what may or may not happen," he said.

"Importantly, we've got to make sure that we're not exposing either the aquaculture industry or the wild stock to risk."

Meanwhile, the owner of one of four Victorian abalone farms shut down over the ganglioneuritis virus says he is confident he will be able to rebuild.

Allendale East man Graham Pollard says he spent 10 years developing the \$10 million Southern Ocean Mariculture development just out of Port Fairy, and was devastated when he noticed some of his fish dying.

"We think it came from the wild," he said.

"We're not sure - no-one really knows, but there were fish found in the bay where we draw our water from and the abalone in the bay had the same virus."

[ABC Online](#)

Abalone fishing charges challenged in court. 21/06/2006. ABC News Online

[This is the print version of story <http://www.abc.net.au/news/newsitems/200606/s1667873.htm>]

Last Update: Wednesday, June 21, 2006. 8:14am (AEST)

Abalone fishing charges challenged in court

A landmark case is under way in the New South Wales Supreme Court that could affect the abalone industry on the far south coast.

The proceedings challenge the State Government's right to collect unpaid abalone fish management charges.

Melbourne abalone fisher Siegfried Link, who operates in NSW waters, is bringing the action against state Primary Industries Minister Ian Macdonald.

In his summons, Mr Link alleges that levies for the past six years were not authorised under section 76 of the Fisheries Management Act.

The matter went before the court yesterday for direction.

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You won't want to share the Deep-Fried Queen Crab, it's that good.

The sea, the sea!

By JOAN LAU

23 June, 2006

Zipangu, the famed Japanese restaurant in Kuala Lumpur, brings in abalone and queen crabs so fresh, you can taste the ocean. JOAN LAU writes. WHEN I was growing up, our family only ever had abalone during Chinese New Year. The precious slices of abalone from a can, mind — were cooked in a soup with chicken and I forget now what else. What I do remember though was how my grandmother treated it this is special food, we are to savour and not just swallow!

I had no idea what fresh abalone looked like till years later when I went to Perth and saw a friend's mother buy bags of it home. In those days, the Australians had no idea what to do with abalone so Chinese



tourists could get bags of fresh abalone for cheap. So this is what my grandmother's precious abalone looked like fresh' like some shellfish on steroids.

Fast forward to just last week and me at Zipangu in Shangri-La Hotel, Kuala Lumpur. The famed Japanese restaurant is having an Abalone and Queen Crab Fair till June 25 and I was intrigued by the idea of abalone sashimi. Finally, a chance to really savour Granny's precious food, unadorned. And not a can in sight.

The sliced abalone sashimi, at RM130 a serving, is not cheap but it is an experience to eat this thing which was so fresh I could almost taste the ocean. There's not much of a flavour and it's really a texture experience, served on a bed of ice, the thin slices of abalone were refreshing and a tad crunchy.

Another diner mentioned that it was hard to rate the experience because none of us at dinner that evening had ever had abalone fresh so we didn't have a reference point. Suffice to say, it is nothing like the cooked abalone which — if overdone — borders on the rubbery.

The abalone sashimi is light, refreshing and certainly a taste texture experience.

For those who want something a little more familiar, there is the Sauteed Abalone With Garlic and Butter Sauce. At just a RM100, this makes a wonderful light snack or perhaps a flavoursome starter.

It's served in an abalone shell (or at least I think it is an abalone shell) and comes with slices of French loaf. The perfect accompaniment. The garlic is strong and tends to overpower the more delicate tasting abalone, so maybe if you are on a date, this is not the dish to order. For the rest of us who love garlic, this is heaven.

Next up was the Simmered Abalone and Queen Crab in Clay Pot. Crab, abalone and mushrooms are simmered in a broth which is so delicious you just want to tip the whole pot over and slurp up everything. Goes beautifully with rice. At RM200, there is enough to feed two and both the crab and abalone made for a perfect pairing.

Finally, there was the Deep-Fried Queen Crab. This is a tempura dish where the crab sticks were lightly battered and fried. Just squeeze the lemon over it and enjoy. This dish may set you back RM70 but it's worth it, don't share, it's that yummy.

I suppose Japanese green tea was the perfect meal accompaniment but we indulged. We had cold sake and I have to say the clean taste of the sake perfectly complemented the dishes we tried.

I've always enjoyed dining at Zipangu; the food is authentically Japanese but done with a contemporary twist. Always inventive, always surprising and this promotion is no different.

The star ingredients — abalone and queen crab — are paired with the most basic of things like eggs, salt, mushrooms and garlic but what comes out is something that delights the senses.

If you like food and enjoy it creatively prepared, don't miss out on this promotion. Remember, there is more to Japanese cuisine than just sushi and unagi! For reservations, call 03-2032-2388 or 03-2074-3900.

[ABC Online](#)

Authorities say no sign of lethal abalone virus in Tas. 18/06/2006. ABC News Online

[This is the print version of story <http://www.abc.net.au/news/newsitems/200606/s1665546.htm>]

Last Update: Sunday, June 18, 2006. 7:00am (AEST)

Authorities say no sign of lethal abalone virus in Tas

Tasmania's aquaculture industry says there is no reason to panic about the discovery of a lethal virus in Victoria's abalone stock, which causes paralysis and death.

Victoria has closed four abalone farms and made off-limits a 10-kilometre stretch of coastline to divers, after the ganglioneuritis virus was found in wild and farmed stock.

Tasmanian Aquaculture Council (TAC) spokesman Colin Dyke says there is no sign of the virus in Tasmania, but the industry cannot afford to be complacent.

He says in parts of Asia the virus has been devastating.

"I visited one premises in China back in the mid-90s where they were the largest producer of aquaculture abalone in China - that operation no longer exists," he said.

State Primary Industries Minister David Llewellyn says the Tasmanian Government is ready to help out if needed.

"There's no reason for panic, but we we we've got to be aware, and we've got to be conscious of the problems," he said.

Mr Llewellyn says there is no sign of the disease in Tasmania, but his Department is receiving regular updates from Victoria.

"We'll be taking whatever steps are needed to make sure that we're across the issue, and obviously if something happens here, to take immediate action," he said.

Tasmania Department of Primary Industries and Water (DPIW) chief veterinary officer Dr Rod Andrewartha says scientists interstate are developing a test for the virus, to help better identify it:

"It's a new disease or newly-emerging disease - it doesn't mean that the virus hasn't been there for a long time, but it's just been discovered recently," he said.

"We can be fairly confident that it's a fairly new disease because only recently they have completed a survey of wild abalone around the southern Australian coastline and it wasn't detected during that survey."

Posted on Wed, Jun. 14, 2006

Abalone-inspired material may transform chip making

By Dean Takahashi
Mercury News



Pauline Lubens / Mercury News

Cambrios research and development scientist Manfred Heidecker works in the lab.

[More photos](#)

[Possible uses of the technology](#)

It's a long leap from studying abalone shells to making new materials for computer chips and brighter flat-panel displays for televisions. But Angela Belcher foresaw the connection.

Belcher, a professor at the Massachusetts Institute of Technology, had studied how abalones used proteins to create thin layers of films to make exquisitely hard shells.

By mimicking this process, she came up with the idea for a new company. It turns out that the abalone-like process mirrored similar methods for manufacturing semiconductor chips and flat-panel displays.

That was how Cambrios, a Mountain View start-up, was born. Now the company is preparing to launch new materials that can be grown using the tools that came from Belcher's research on the abalone shell. And some people think the new materials could pave the way for making semiconductor chips that are faster and use less power.

"The company has something that is unique," said Joanne Itow, an analyst at market researcher Semico Research. "What's interesting is they started with research and then found a way to make use of it. It gives you hope that technology isn't dead and that there are ways to get around some of the fundamental problems in chip making."

Belcher and her longtime collaborator, Evelyn Hu at the University of California-Santa Barbara, formed the company in 2002. They devised a way to use viruses that infect bacteria -- of which there are 10 million in an ounce of seawater -- to screen for the right proteins that would attach to different materials.

With this method, they could find a protein that would attach itself to one material. Then they would find another material that could bond with the protein. When they did so, they found a way to create a very thin layer of film over the original material.

Realm of sci-fi

As such, the company dabbles in nanotechnology, or the engineering of new materials so small they are measured on the level of atoms, that was once the stuff of science fiction.

“This has always been my dream,” said Belcher. “If you look at it, nature is really an amazing process.”

Belcher's discovery was compelling enough to attract a solid team for the start-up, including Chief Executive Mike Knapp, former CEO of Caliper Life Sciences. The company raised \$1.8 million in venture funding for Cambrios in 2003 and Knapp brought aboard Hash Pakbaz as vice president of business development.

Pakbaz undertook the job of finding products that Cambrios could make with its technology. The company started work on the technologies and expects its first product, a transparent material that conducts electricity and can make TV screens clearer, to debut in 2007.

“We started with a hammer and tried to find nails,” said Knapp.

Knapp estimates that the market for indium tin oxide, the material that Cambrios could replace, is about \$1 billion a year. If the company keeps coming up with new materials, it could help the chip industry deal with looming barriers for further progress in chip making, such as reducing heat emissions from chips.

“We are at that stage of near-crisis in our industry where we need to find solutions and new materials to keep going,” said Lubab Steet, senior director for nanotechnology at the trade group Semiconductor Equipment Manufacturing International.

In manufacturing, Cambrios essentially finds proteins that will self-assemble, or stick to the surface of a material on a silicon wafer. The electronics designers will create a pattern for electrical circuits on the wafer using that material. The proteins stick to part of the wafer with the material, but not the parts without it. Hence, they are used as a kind of template to create patterns on the wafer.

Unusual combination

The unusual combination of biology and technology has won Cambrios some attention. In February 2005, it raised an additional \$12 million from nanotech specialty firm Harris & Harris and In-Q-Tel, the venture group funded by the Central Intelligence Agency. Earlier this year, Cambrios won recognition from EE Times magazine for “most promising new technology.”

The company employs about 20 people, many of them scientists who run experiments in the company's headquarters lab, which is filled with test tubes, chemical vats and other analytical gear. Cambrios has exclusive rights to the patents awarded to Belcher. Itow notes that companies such as Cambrios need to make sure they have enough money because it may take some time for semiconductor companies and others to adopt new materials.

Belcher serves as a consultant to the company. She says the company is examining a few dozen different applications for the technology in optical, solar, magnetic and semiconductor fields. On a solar cell, for instance, Cambrios could make a better electrode on a solar cell.

“We think the idea of using evolution to have proteins or biological materials to grow technology materials is important,” she said. “We can take advantage of nature because it has taken 50 million years to get good at making materials.”

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[ABC Online](#)

Virus outbreak threatens abalone industry. 17/06/2006. ABC News Online

[This is the print version of story <http://www.abc.net.au/news/newsitems/200606/s1665301.htm>]

Last Update: Saturday, June 17, 2006. 7:20am (AEST)

Virus outbreak threatens abalone industry

Tasmania's abalone producers want an audit of biosecurity measures within the industry, after a deadly virus forced the closure of some Victorian abalone farms.

For the first time in Australia, the virus called Ganglioneuritis has been found at four farms in south-west Victoria and in wild abalone stocks off Port Fairy.

Tasmania's abalone industry is worth \$100 million a year.

There is no trace of the disease in Tasmanian waters, but the local industry wants an audit of biosecurity measures at processing plants and farms.

Divers have been banned from a 10-kilometre stretch of Victorian coast as testing continues to determine the source of the outbreak.

The head of Fisheries in Victoria, Peter Appleford, says the Primary Industries Department is doing all it can to prevent the disease from spreading.

"We've put the control area around those reefs and at the moment we'll continue monitor the affected reefs and we'll also use reports from industry, processors, any other member of the public, that suspects the virus is somewhere else, to go and inspect those reefs as well."

Victorian abalone farmer, Tim Rudge, says it is not known where the virus has come from.

"We're confident it's not an exotic, that it hasn't come in from somewhere like Taiwan," he said.

"The scientists that have been studying the virus, they're telling us it could have possibly come from the wild."

MAGNET

<http://eden.yourguide.com.au/home.asp>



These abalone were seized from a 36 year old Sydney man following a Fisheries operation at Greencape.

Jail terms for busted poachers.

Thursday, 15 June 2006

Two men have been sentenced to a month's jail each after being found guilty of abalone offences in Bega Local Court.

A 36 year old Sydney man appeared in court on Wednesday last week.

The court was told on July 4, 2004, the offender and another man were apprehended by officers from the Fisheries Investigation Unit at Greencape Peninsula, south of Eden.

The pair was found to be in the joint possession of 375 abalone.

317 of those were undersized.

The offender was sentenced to one month jail for possessing more than the maximum quantity of fish, an additional one month term (to be served concurrently), for possessing prohibited-size fish, and he was also ordered to pay \$6820 in costs.

His co-accused - dealt with at an earlier date - was fined \$2000 and received a two-year bond.

Also facing Bega Court on May 31 on abalone offences was a 30 year old man from Albion Park Rail and a 40 year old man from Bega.

The former was sentenced to one month's imprisonment for possessing more than the maximum quantity of fish, and an additional one month's imprisonment (to be served concurrently) for possessing prohibited-size fish.

He was also ordered to pay \$3,410 in costs.

The latter was put on an 18 month good behaviour bond for possessing more than the maximum quantity of fish, plus a \$250 fine for possessing prohibited size fish, and he was also ordered to pay \$3,410 in costs.

The pair were arrested following a surveillance operation by fisheries officers from the Fisheries Investigation Unit and the Far Coast Fisheries office in December 2004, during which dive gear and 427 live abalone were seized when a Bega residence was raided.

Primary Industries Minister Ian Macdonald said the State Government took poaching very seriously.

"The recreational bag limit, in areas that are open to taking abalone, is two per person," he said.

"Possession limits are in place to ensure a fair share of fisheries resources among the community, to encourage responsible fishing, reduce the chance of overfishing, and to ensure that stocks remain at a suitable level for future harvest.

"Size limits are placed on abalone to assist in conservation of their stocks."



Compiled by the Government Communication and Information System

Date: 09 Jun 2006

Title: R3 million seized from marine poachers

The Department of Environmental Affairs and Tourism announced it has seized over R3 million worth of assets from marine poachers and made dozens of arrests in recent enforcement and compliance operations.

"Resources, technical equipment and five vehicles confiscated valued at more than R3 million were seized and approximately 3 tons of abalone were confiscated during these raids. Increased tip-offs from community members have further contributed to success in various parts of the coastal areas," the department said.

The raid were conducted over the past 3 months at three illegal abalone warehouses resulting in 11 arrests seven of whom are Chinese nationals.

The department said along the east coast, 118 people had been arrested in connection with poaching. It seized 46 vehicles, six sea-going vessels, 41 freezers, 73,258 units of abalone and 292 shark fins.

On the west coast, 101 arrests were made, three boats were seized well as 961 units of abalone and 2170 rock lobsters.

In the south-west coast area around Cape Town 99 arrests were made and 11 vehicles seized. There were also six freezers, 86,866 abalone and 2166 rock lobsters seized.

In the Overberg, 329 arrests were made, 32 vehicles seized as well as 60,126 abalone and 1737 west coast rock lobsters.

"The departments' special investigation unit has further made 29 arrests, confiscated 10 vehicles; 2 vessels; 14 freezers; 2 firearms and 10035 units abalone. The unit has also launched an investigation involving restaurants after arrests were made of suspects trading with illegal harvested marine resources."

The department said a trail was expected to commence in July.-BuaNews

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Herpes-like virus threatens Vic abalone stocks

Monday, 05/06/2006

Efforts are under way to control a herpes-like virus which is killing abalone off the south-west Victorian coast.

The disease, ganglioneuritis, has been detected at four farms in south-west Victoria and at Flinders near Port Phillip Bay, with millions of dollars worth of stock having to be destroyed.

Fisheries Victoria says the disease has now escaped into the wild off Port Fairy.

Fisheries executive director Peter Appleford says although a similar disease devastated the abalone industry in Taiwan in 2003, he is hopeful control measures will stop a further spread here.

"What we're looking at is to put some controls in place along the coastline to limit the activity there," he said.

"We believe the main risk for the transmission of the disease over the large part of the state will be by human activity so it will be to try to limit human activity in that particular area, in particular abalone diving, whether commercial or recreational. We're also looking at other access controls as well."

THE STANDARD

Quarantine measures in place to curb abalone virus

LIZ McKINNON
June 8, 2006



Port Fairy cray fisherman Howard Sharp is willing to go to any length to save the lucrative abalone industry.
Picture: GLEN WATSON

PORT Fairy cray fishermen have vowed to follow strict quarantine measures to curb the spread of a deadly abalone virus in south-west waters.

Fishing equipment must now be decontaminated before entering and leaving waters west of Port Fairy under new guidelines to be released by Fisheries Victoria next week.

The legislation will affect three Port Fairy cray fishermen, who will be forced to wash craypots with soapy water before re-entering the water.

Fisheries Victoria is also considering the greater step of closing waters to all vessels if the disease shows signs of spreading.

Cray fisherman Howard Sharp said he was willing to go to any length to save the lucrative abalone industry.

“It's just a waiting game, we don't know how it will affect us. We all have to work together,” he said.

The herpes-like virus, known as ganglioneuritis, has killed wild abalone on offshore reefs west of Port Fairy during the past four weeks.

It was first detected at south-west mariculture farms in December, forcing Port Fairy-based Southern Ocean Mariculture and Allestree's Coastal Seafarms to destock.

There is growing fear in the industry that the virus will spread into outerlying waters, causing a multi-million-dollar loss to the industry.

Mr Sharp, who has 30-years' experience in the field, said it was a matter of industry members working close together to tackle the issue.

“I will do everything I can to help. At the end of the day we want this whole thing squashed and not get out of hand,” he said.

“We just have to work closely with Fisheries and see what they want us to do. They call the shots.”

Western Abalone Divers Association executive officer Harry Peeters said the measures would have minimal impact on cray fishermen. “Between Fisheries, the cray fishermen and us we are looking to find a solution where they won't be locked out.

We hope we will be able to control the risk of spread of the disease and at the same time have minimal impact on the fishermen.

The actual virus is really small on the surface - soapy water is all that is needed to kill it. Quarantine measures will take place next week while we establish the extent of the virus,” he said.

THE STANDARD

Abalone virus attack plan

LIZ McKINNON
June 7, 2006



Western Abalone Divers Association executive director Harry Peeters, left, and Fisheries Victoria executive director Peter Appleford in Port Fairy.

Picture: DAMIAN WHITE

STRICT quarantine measures are being introduced to south-west waters to stop the spread of a deadly abalone virus which has infected offshore reefs west of Port Fairy.

Abalone divers were advised at a crisis meeting yesterday to wash down with soapy water or watered-down chemical bleach in an attempt to stop the spread of the herpes-like disease.

Fisheries Victoria executive director Peter Appleford said various control options were being assessed, such as banning some water activities along the coastline and installing signs, but had not been decided on.

“What people have to do is wash themselves down with a basic disinfectant. It is a fairly simple virus,” Mr Appleford said.

“We are looking at a variety of controls we can put in place ... there is no use stopping activities that don't pose a risk. It will have to be risk-based.”

More than 30 representatives of the abalone industry, including 12 licence holders, met with Fisheries Victoria officials and Department of Primary Industries staff at Port Fairy's Victoria Hotel to plan an attack against the virus.

The disease, known as ganglioneuritis, was first detected at Port Fairy's Southern Ocean Mariculture and Allestree's Coastal Seafarms in December.

Since being found in wild stocks off Port Fairy four weeks ago, south-west divers have voluntarily stopped work and have advised others to keep out of the water. Mr Appleford said the virus was confined to three reefs and contract divers would continue to check its status every two weeks.

He said it was still not known if the virus had the potential to spread to interstate waters and a cause had not been found.

Western Abalone Divers Association executive director Harry Peeters said the meeting had not cured the industry's worry.

He said local divers contributed \$50 million to the south-west economy each year and weren't prepared to watch the disease take control.

“People are worried. This industry is worth a hell of a lot of money to south-west Victoria and a lot of people earn their livelihood from it, so we are concerned. I've got my fingers crossed it's not going to spread further, but no one knows.

“Our licences aren't worthless, we'll get over this _ it's just a matter of time.”

He said people should resist taking abalone from controlled areas on the Port Fairy coastline.

“The abalone industry pays millions of dollars in royalty to the community and a threat to the resource is a threat to the community,” Mr Peeters said. “It's the community's resource and we pay to access it. It's in everyone's interest to look after it.”