

<http://www.theage.com.au/>

# WA MP fined over abalone haul

June 11, 2007 - 3:40PM

A Labor West Australian MP has been convicted and fined \$4,200 for illegally catching abalone outside the state's season.

Collie-Wellington MP Mick Murray was charged last month after being caught with an illegal haul of green and brown lip abalone near Augusta in the state's south-west.

He was fined \$2,000 on Monday after pleading guilty in the Margaret River Magistrate's Court to fishing for abalone outside the season.

Mr Murray was given a spent conviction, which means he won't have to disclose the offence to third parties.

He was fined a further \$2,400 for catching four green lip and eight brown lip abalone.

WA Premier Alan Carpenter has previously said he would not sack the MP over his actions.

But Mr Carpenter said Mr Murray had been careless and should face the full weight of the law.

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**intute : social sciences**

Title

**Effects of Aquaculture on World Fish Supplies**

Description This report is from issue number eight of 'Issues in Ecology', published by the Ecological Society of America. The authors examine the aquaculture industry, which increases fish supplies and relieves pressure on ocean fish stocks. However by using wild-caught fish to feed farmed shrimp and salmon, and even to fortify the feed of herbivorous fish such as carp, some sectors of the aquaculture industry are actually increasing the pressure on ocean fish populations. The 14 page report goes into the negative effects of aquaculture in detail and concludes by recommending some priority goals for the industry. There are suggestions for further reading. The report is freely available to download in PDF format.



## Abalone stocks near collapse

Sapa

Published: Jun 06, 2007

According to the department, the total allowable abalone catch for 2007 is 125 tons, well down on last year's 223 tons.

**"I've issued warnings every year when we make the allocation... If by later this year, there is not a significant reversal of the abalone situation, I will strongly consider closing this fishery"**

Poaching and ecological change have driven South Africa's wild abalone fishery to the point of collapse,

and it now appears likely to be closed for a decade to allow stocks time to recover.

By November this year, if no significant reversal was seen in the decline of abalone stocks, "we will be forced to announce a plan to close down the commercial abalone sector for a period of about 10 years", Environment Minister Marthinus van Schalkwyk warned on Tuesday.

Opening debate on his department's budget vote in the National Assembly, he told MPs the main causes of the decline were poaching and "ecosystem effects", the latter the result of a southward migration of rock lobsters that had wiped out the sea urchin population on the Cape's south coast.

Young abalone - an edible mollusc, known locally as perlemoen - take shelter from predators under the spines of sea urchins.

Briefing the media earlier on Tuesday, Van Schalkwyk said he had warned about the abalone situation for the past three years.

"I've issued warnings every year when we make the allocation... If by later this year, there is not a significant reversal of the abalone situation, I will strongly consider closing this fishery.

"These are not just empty words. If we want to save something for generations to come, this type of drastic intervention will be considered."

He told the House the challenge should this happen would be to find alternative jobs for the fishermen involved in this sector.

According to the department, the total allowable abalone catch for 2007 is 125 tons, well down on last year's 223 tons.

Although wild abalone stocks are declining, abalone farming in South Africa is expanding rapidly. Last year, the mariculture industry produced 900 tons of abalone, generating R141 million.

Earlier this year, Van Schalkwyk said farmed abalone "could assist to compensate for jobs that are lost in the wild abalone fishery".



PORT ELIZABETH Friday June 15, 2007

## Perlemoen now officially under threat

By [Patrick Cull](#) Political Editor

UNLESS there is a "significant reversal" in the decline of the perlemoen resource by November, "we will be forced to announce a plan to close down the commercial perlemoen sector for about 10 years", Environment and Tourism Minister Marthinus van Schalkwyk said yesterday.

Introducing the debate on his budget in the National Assembly, Van Schalkwyk said scientific studies showed the perlemoen resource "remains on the verge of collapse", with little prospect of recovery in the short term. He said the main reasons for this were poaching and ecosystem effects, most notably the migration of west coast rock lobster into areas where perlemoen was located.

Van Schalkwyk explained that environmentally, an intricate relationship existed among perlemoen, sea urchins and rock lobsters. During the early 1990s, when rock lobster migration started, this had resulted in the "complete demise of the sea urchin population and a severe reduction in the recruitment of juvenile perlemoen".

The impact of this, he said, was that two of the four perlemoen zones had been lost to the fishery. The minister said it would take 10 years for the resources to recover.

"The challenge for our department will be to enlist the support of other departments and State agencies, locally and provincially, in the joint development of alternative livelihood strategies for those who will be adversely affected."

On that score, Van Schalkwyk said, he believed marine aquaculture could play an important role in filling the gap. He said marine aquaculture was an integral part of the department's strategy to diversify the fishing industry, and he was "almost ready to gazette the first-ever marine aquaculture policy for South Africa".

The policy, he said, aimed to create an enabling environment that included looking at achieving transformation and broadening participation in the industry through SMME initiatives and facilitating finance and skills development.

Van Schalkwyk said his department would initiate four marine aquaculture projects, one in each coastal province, in the current financial year.

He also said South Africa's tourism sector was performing "extraordinarily well".

"Year after year, we are breaking new records with regard to international arrivals," he told journalists. "We had 8,4 million international arrivals last year. Our objective was to have 10 million international arrivals by 2010 . . . but the way things are going at the moment, we will hit that target before then."

Speaking in the House, he told MPs the airlift strategy put together by his department, SA Tourism, the department of transport and the private sector, had shown "impressive increases in capacity" to bring tourists to South Africa.

Van Schalkwyk said soccer fans who visited South Africa's national parks during the 2010 World Cup would sleep in luxury under canvas.

He said SanParks had an arrangement with Fifa to provide 2 600 beds for visitors during the tournament.

However, this would not be provided at the expense of regular local visitors.

The soccer tourists would be accommodated in "really luxury level" tented camps. "This will really be something for people from overseas, who want to experience the real Africa." – Additional reporting by Sapa

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## **CONTRARY TO AUTHORITY**

Thursday, June 07, 2007

# **Say Goodbye to South Africa's Abalone**

The South African government is thinking about a 10 year ban on commercial fishing of abalone (perlemoen). My guess is too little too late:

By November this year, if no significant reversal was seen in the decline of abalone stocks, "we will be forced to announce a plan to close down the commercial abalone sector for a period of about 10 years", Environment Minister Marthinus van Schalkwyk warned on Tuesday.

Opening debate on his department's budget vote in the National Assembly, he told MPs the main causes of the decline were poaching and "ecosystem effects", the latter the result of a southward migration of rock lobsters that had wiped out the sea urchin population on the Cape's south coast.

Young abalone - an edible mollusc, known locally as perlemoen - take shelter from predators under the spines of sea urchins.

## **South Africa: 'Close Abalone Industry Now'**

**Cape Argus** (Cape Town)

**7 June 2007**

Posted to the web 7 June 2007

John Yeld Cape Town

The government's threat to close the commercial perlemoen industry because of rampant poaching has been generally welcomed by environmentalists.

But they want it closed now, instead of a reassessment in November, and they say anti-poaching law enforcement must be significantly enhanced to include ways of dealing with major socio-economic problems and the "false economy" fed by perlemoen poaching.

Andy Gubb, manager of the Western Cape branch of the Wildlife and Environment Society of SA, welcomed the news of the possible closure. He said the closure should have been instituted earlier, ahead of perlemoen's February listing under the Cites convention that controls international trade.

Markus Burgener, senior programme officer for the east and southern African area of Traffic - an acronym for the international wildlife trade monitoring network - said it was important to stress that it was not the legal perlemoen fishery that was the problem.

"Illegal operators will continue to harvest and trade as they have done for years," he said.

What was needed was a comprehensive compliance strategy, as opposed to just law enforcement.

Such a strategy should include providing alternative livelihood options to those involved in the illegal trade.

"Once the perlemoen has been fished out, those involved in the illegal trade will turn to other forms of illegal activity."

"This poaching also fuels a 'false economy' that is driving crime in coastal towns," said Deon Nel, manager of World Wide Fund for Nature-SA's marine programme.

Gubb also hit out at Marine and Coastal Management following the revelation that only 22% of all fishing rights holders had paid, or declared, the required levies on their catches in the 2005/6 financial year.

<http://blog.myspace.com/index.cfm?fuseaction=blog.view&friendID=12601016&blogID=274156209>

**Saturday, June 09, 2007**

**PAUA / ABALONE SHELL**  
**Current mood: HOT TUNA**  
**Category: HOT TUNA [Life](#)**

#### HERE IS AN OLD MAORI LEGEND

The poor Paua Abalone creature was always sad, lonely, ugly and exposed to predators who made easy pickings out of it. The rest of the sea creatures ridiculed the poor Paua calling him an ugly animal with ugly black lips and he lived its life mostly hiding under the rocks. The sea god TANGOROA finally took pity on the Paua and made him a durable outer shell to protect him from predators. In addition, just to make amends for the past, he decided to use the greenest colour in the forest, the bluest colour of the ocean and all the colours of the sunset and the rainbow to make him the most beautiful creature in all the oceans.

The now stunning abalone developed an attitude and started bragging and teasing the rest of the oceans creatures saying that he was now much more beautiful than them and started telling them that they were all ugly. This newly conceited attitude upset Tangoroa and so he covered his beautiful shell with an ugly coating and thereafter the Paua's vibrant and beautiful colours can only be revealed after it died.

When alive it is crusted like the left but polish it and the true colors comes out.

The New Zealand PAUA (halotis iris) is a type of Abalone mollusk.

Paua mulluscs only have one shell and lives in shallow cold water less than 15 meters all around New Zealand. They eat seaweed and usually cling to rocks using their one "foot" on the exposed side opposite their shell. They have holes that is used for breathing and reproduction. People have been harvesting Paua for their food and shell which is used for ornamental purposes such as making jewelry. Besides man, Paua's other main predator is Starfish. Starfish have figured out that by wrapping their tentacles over their breathing holes they Paua will start to suffocate therby letting go of the rock exposing their vulnerable side.

The Paua Abalone has been cultured by New Zealand's native Maori people for hundreds of years or more for its tasty meat and decorative shell. While alive the Paua is covered in a white crusty coating making the shell ugly and it is not until after it has the outer coating removed and polished that its

beautiful colours are revealed (As the God Tangoroa willed). Today in the wild it is only legal to take six Paua a day (And never with dive gear) as the New Zealand government ensures that they will not become endangered. The shell in this auction came from a Paua farm - although you wouldnt know the difference if I didnt tell you.

2:33 AM - 0 Comments - 0 Kudos - [Add Comment](#)



Last Update: Friday, June 8, 2007. 7:38pm (AEST)

## Dozens march on Parliament over boat ramp development

By Liz Hobday

About 50 people have marched to the Victorian Parliament to protest against a large-scale boat ramp development in far-east Gippsland.

The proposed ramp at Bastion Point near Mallacoota would be 130 metres long with a breakwall almost three metres high.

The current boat ramp at the site was built in the 1960s and the East Gippsland Shire Council says the ramp is often too dangerous to use.

But protester James Thyer told the crowd that the surf break at Bastion Point attracts tourists from all over the world.

"It will mean the loss of that sector of the tourist market," he said.

But the East Gippsland Shire Council says the ramp would improve ocean access for recreational fishermen and for the region's abalone industry.

An environmental effects statement on the project is open for public comment until July 16 2007



### Aust fisheries production value drops 25pc

Tuesday, 05/06/2007

The value of production from Australian fisheries has dropped 25 per cent in the past six years, largely due to high exchange rates and soaring fuel prices.

The Australian Bureau of Agriculture and Resource Economics (ABARE) says a move to aquaculture and tougher regulation of ocean fishing have contributed to changes in the sector.

Fisheries manager David Galeano says export markets are also shifting.

"Asia is certainly one of our bigger markets, we also sell a bit into the US and some of the European Union countries," he said.

"But Hong Kong and Japan are the two main ones and in fact in 2005-2006 Hong Kong overtook Japan as our largest market worth about \$396 million."



## Policing of aquaculture in SA questioned

Conservationists say problems with abandoned oyster leases on Yorke Peninsula are a good example of why the Environment Protection Authority, not Primary Industries, should police aquaculture.

Debris from the abandoned leases is concerning groups in South Australia, including the Yorke Peninsula Council which says the pollution poses a hazard.

Chris Ball from the State's Conservation Council says Primary Industries should not be responsible for policing aquaculture pollution because it promotes the industry.

"If the aquaculture industry wants to be seen to be coming on-side in terms of conservation and so on then it just comes back to the principle," he said.

"You can't have the promoter and the policing of it done by the same person, to me it's inherently wrong."

<http://crystalbyblog.blogspot.com/2007/06/abalone-congee.html>

*The mock abalone is real tasty, if you are using it, you can omit the seasoning portion or use sparingly. Just keep the abalone liquid and add to the congee.*

Preparation: 5 mins, Cooking time: 30 mins, plus 30 mins standing time

### Ingredients (serves 2)

- 100g rice, washed and drained
- 1.2 litres water
- ½ (80g±) **vegetarian abalone**, thinly sliced and reserve stock
- salt, to taste
- sesame oil, to taste
- pepper, to taste
- a small handful fresh coriander leaves, for garnish

### Method

1. Put the rice and water in a claypot or pot. Let it stands for 1 hour or more, if desired.
2. Bring the congee to a boil for 15 minutes. Turn off the heat, cover with a lid and leave it to stands for 30 minutes or more. Throw in the **vegetarian abalone** and re-boil the congee for few minutes prior to serving. To thicken the congee, mix 1-2 tablespoons of glutinous rice flour with 4 tablespoons of water and stir into the congee, if desired. Season with **vegetarian abalone stock**, salt, sesame oil and pepper.
3. Ladle the congee into individual serving bowls, garnish with corianders leaves and serve hot.

## BIOLOGICAL WAR-FEAR

# Seafood imports from China raised in untreated sewage Fish products consumed by Americans treated with dangerous drugs, chemicals

Posted: June 4, 2007

1:00 a.m. Eastern

By Joseph Farah

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WASHINGTON – China, the leading exporter of seafood to the U.S., is raising most of its fish products in water contaminated with raw sewage and compensating by using dangerous drugs and chemicals, many of which are banned by the Food and Drug Administration.



The stunning news follows WND's report last week that [FDA inspectors report tainted food imports from China are being rejected with increasing frequency because they are filthy, are contaminated with pesticides and tainted with carcinogens, bacteria and banned drugs.](#)

China has consistently topped the list of countries whose products were refused by the FDA – and that list includes many countries, including Mexico and Canada, who export far more food products to the U.S. than China.

While less than half of Asia has access to sewage treatment plants, aquaculture – the raising of seafood products – has become big business on the continent, especially in China.

In China, No. 1 in aquaculture in the world, 3.7 billion tons of sewage is discharged into rivers, lakes and coastal water – some of which are used by the industry. Only 45 percent of China has any sewage-treatment facilities, putting the country behind the rest of Asia.

*(Story continues below)*

According to a new report by [Food & Water Watch](#), the aquaculture industry crams fish and shellfish into facilities to maximize production, generating large amounts of waste, contaminating water and spreading disease if left untreated. The industry tries to control the spread of bacterial infections, disease and parasites by pumping the food supplies with antibiotics and the waters with fungicides and pesticides.

Many of the products used are banned in the U.S. Traces of these drugs have been showing up increasingly in imports – especially from China.

"In addition to potentially making people sick, overuse of such drugs is contributing to antibiotic resistance, a growing public health concern in a variety of foods," says Food & Water Watch in its report "Import Alert: Government Fails Consumers, Falls Short on Seafood Inspections."

But the grave news on China's seafood exports is worsened by the FDA's inability to inspect imports. The percentage of important seafood shipments with samples taken for laboratory inspection has decreased over the past four years, from 0.88 percent in 2003 to 0.59 percent in 2006 – this while seafood consumption in the U.S. was rising and more of that seafood was coming from China.

China became the leading exporter of seafood to the U.S. in 2004 – and amounts are rising fast. Chinese imports were up 14 percent in 2005 and 23 percent in 2006. This year, so far, they are up 34 percent over 2006.

"China's imports of aquaculture products are increasing despite the country's history of violations for veterinary drug residues," says Food & Water Watch. "Between 2003 and 2006, 35 percent of all refusals for veterinary drug residues were found on shipments from China. In 2006, 62.4 percent of all refusals for veterinary drug residues came from there."

Every year, one in four Americans is afflicted with a food-borne illness, with seafood being responsible for about 18 percent of 20 percent of those cases – or 15.2 million.

"The Food and Drug Administration can't find what it's not looking for," says Food & Water Watch executive director Wenonah Hauter. "FDA's appalling record on inspecting seafood imports is irresponsible and poses a real threat to both the health of the American public and to homeland security."

Meanwhile, as the heat on China's export policies increases, Beijing is adamant that it is doing nothing wrong, and brands warnings issued by U.S. officials irresponsible – as in the case the latest scare over toothpaste contaminated with diethylene glycol.

"So far we have not received any report of death resulting from using the toothpaste," fumed China's General Administration of Quality Supervision. "The U.S. handling (of this case) is neither scientific nor responsible."

The FDA issued a warning Friday after toothpaste containing DEG was detected in a shipment seized at the border. The government says at least 100 people died after taking cough syrup containing DEG, an industrial solvent used in paint and antifreeze.

China's dismal drug-safety record was underscored this week by a Chinese court's decision to sentence to death the country's former top drug regulator.

## Only Took 20 Years



## Parasite a new fish killer

Friday, 01 June 2007

### [The University of Tasmania](#)

Scientists from the Tasmanian Aquaculture and Fisheries Institute (TAFI) at the University of Tasmania have made an unexpected discovery that has rewritten 20 years of research. They have identified a new species of parasitic amoeba as the cause of a familiar problem troubling Atlantic salmon aquaculture in Tasmania.

A team based at the School of Aquaculture, led by Associate Professor Barbara Nowak and Dr Richard Morrison, has been studying amoebic gill disease (AGD), a condition of farmed Atlantic salmon in Tasmania as well as other marine fish around the world.

Associate Professor Barbara Nowak said: "AGD is caused by a singlecelled marine organism (amoeba) that attaches to the gills and causes thickening of the gill filaments. If untreated, it can cause heavy stock loss. Freshwater bathing is an effective method of treating fish, but this is costly and labour-intensive."

For about 20 years, it was believed that a certain species of amoeba was responsible for the disease. But now one of her PhD students, Neil Young, has discovered that in fact the disease is caused by a previously unknown but related species, and has named it *Neoparamoeba perurans*.

The study, to be published in the *International Journal for Parasitology*, is the first to show an intimate association between an identified amoeba species and the developing lesions of AGD.

Neil Young said "First we used DNA-based testing methods in the laboratory to distinguish the new amoeba from other related species, and later we cross-matched the new amoeba's DNA with that of parasitic amoebae in the gills of Atlantic salmon."

"The most exciting thing is that our discovery will facilitate future development of diagnostics, treatments and vaccines that will be of direct benefit to salmon farmers."

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THE TRIBUNE  
**SanLuisObispo.com**

Posted on Thu, May. 31, 2007

**Five people who allegedly illegally harvested black abalone could be fined \$15,000 to \$40,000 each**

Five people were arraigned in a King City court Tuesday, answering charges that on May 19 they illegally harvested 95 black abalone near the shore at Jade Cove in Monterey County.

The case is set to go to court on June 13.

Those charged were Robert Hyung Chul Gi, 27, and Jennifer Hyeon Gi, 18, of San Mateo and Jong Nan Yoo, age 58, Jong Duk Yoo, 53, and Jong Bae Yoo, 65, of South Korea.

According to Dean Hileman, lieutenant for Department of Fish and Game, if the accused are found guilty under Fish and Game code, they could be fined from \$15,000 to \$40,000 each.

"This is a case in which we feel very strongly that at least the minimum fine should be imposed," Hileman said. Jail time is at the discretion of the judge.

Their harvesting methods and tools were so harsh that the abalone died, he said.

-Kathe Tanner

<http://www.ncl.ac.uk/biology/>

## Electronic data capture and use of GIS in abalone fisheries research and management

Dr. Craig Mundy

At: 12:00 1st June 2007

Venue: Ridley Building Rm 1.58

The blacklip abalone *Haliotis rubra* is the focus of an extensive fishery in southern Australia. The Tasmanian blacklip abalone fishery is the largest wild-capture abalone fishery in the world (~ 25% of global production), is managed with the most primitive tools, but has remained comparatively productive and sustainable for 40 years. Abundance of *H. rubra* is patchy at multiple spatial scales, has limited adult movement, localised larval dispersal, and inhabits exposed rocky coasts in southern Australia. The biology of *H. rubra* and the nature of the environment it inhabits bring unique challenges to those involved in fisheries assessment and ecology of this species. Fishery-dependent catch and effort indices (CPUE) are widely used in fisheries for assessing performance, either directly or as input to assessment models. Although CPUE data are considered an unreliable estimate of abalone abundance and unsuitable as the basis for assessment, the use of CPUE for abalone stock assessment persists because fishery-independent estimates of abundance are logistically difficult and considerably more expensive to obtain. The expense of conducting research over 5000km of the Tasmanian coastline similarly restricts ability of researchers to describe patterns and investigate underlying process for target species. In order to resolve both fishery assessment and fishery research issues, the potential of electronic fishery-dependent data collection combined with GIS tools is being explored in the Tasmanian Abalone Fishery. Electronic data collection in an invertebrate dive fishery is rare, as is the application of GIS and spatial techniques to invertebrate fishery data analysis, which demands some creativity in use of the data. Application of fractals and animal home range analyses are being trialled to characterise diver behaviour and document spatial patterns in fishing effort as a basis for further research. In theory, the concept will generate high quality, high spatial resolution data for assessment, and an ability to address research questions never previously considered. The challenge is to work with fishers and managers

to step away from traditional data capture limitations and embrace a significant but positive change in fisheries management and research.

Host: S. Durr

published on: 29th May 2007



Source: *Victoria News*

[World News](#) 31/05/2007 20:38:11

## Something fishy

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**Now that the dust is settling after the May 16 release of the Special Committee on Sustainable Aquaculture report, it's time to put political rhetoric aside and seriously look at how some of its recommendations might be implemented.**

Even though no fish farms operate near Greater Victoria, this issue will at some point affect anyone who either eats seafood (wild or farmed) or is concerned about the viability or merit of existing open-pen systems.

According to the committee, which split along party lines, it's not a question of if the government should legislate an end to open-pen farms, but when. How can we protect the environment and wild fish stocks but also ensure the long-term stability of the industry and assist people whose livelihoods depend on it?

The issue is not only scientifically complex, but also fraught with ethical considerations. The competing interests of the commercial fishery, the sports fishery, the aquaculture industry, First Nations groups and members of the general public must all be taken into account. B.C. is in a unique position to do so, the report says, because other major competitors in the farmed salmon industry (e.g. Norway, Chile and the United Kingdom) do not also have to contend with large populations of wild salmon in their territorial waters.

In a nutshell, the NDP-dominated committee stated that the health of B.C.'s wild salmon is "paramount" and should not be put at further risk. The report pins most of its hopes for a workable solution on the introduction of closed-pen systems, which should isolate farmed fish from their wild brethren and thereby minimize any negative effects on coastal ecosystems and wild salmon stocks – including seabed degradation and the spread of sea lice and disease. The closed pens would also not suffer as many losses to natural predators.

The committee has set an ambitious target of five years for the switchover, but the only way that's going to happen is if realistic alternatives are available. At least one B.C. company is already working on new technologies that will isolate a farm fish and dispose of accumulated waste elsewhere.

That sounds good in theory, but it won't be cheap. It's also unlikely B.C.'s existing fish farms will be able to convert to closed pens by 2012. Given that it's taken decades for the aquaculture industry to reach its current state, it's only fair to give the industry adequate time to adopt the proposed changes. An eight or 10-year window – coupled with the existing moratorium on new licences – is more realistic. The government could smooth the transition by providing low-interest loans to the companies involved.

No business likes to spend money on new technology unless it can recoup those funds within a reasonable period through long-term cost savings, greater efficiency or a better product. It's too early to say if all those conditions will be satisfied, but the aquaculture industry has a vested interest in supporting research that will result in a closed-pen system that works effectively, is relatively easy to operate, does not degrade the environment and will ultimately provide higher yields.

If the industry continues to fight against change, however, it may find itself with even fewer options in five years than it has now.

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