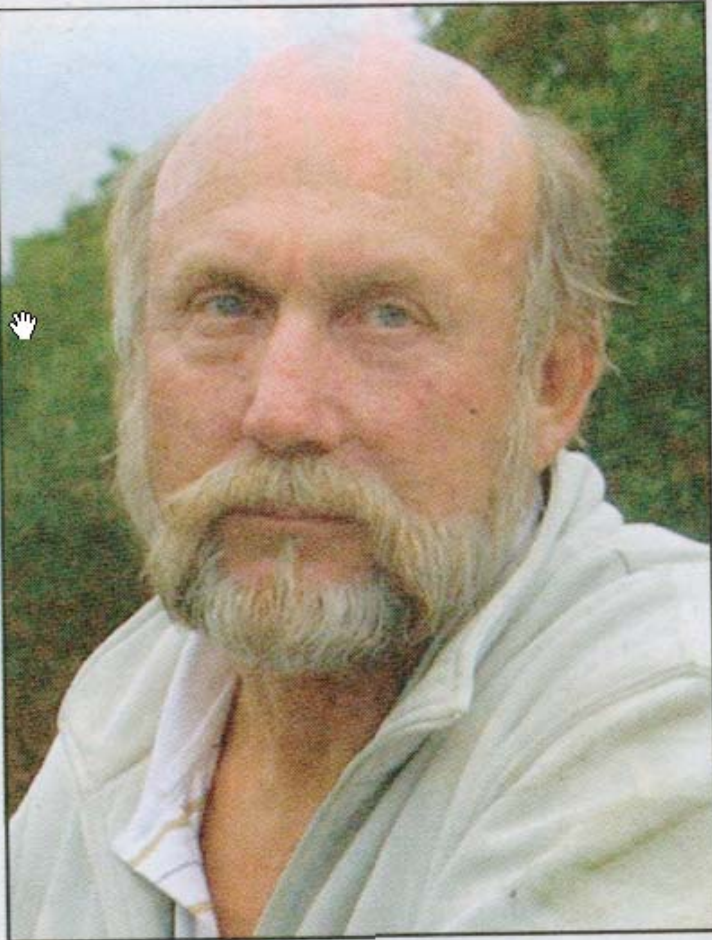


Portland Observer, Friday 25<sup>th</sup> January, 2008



## Vale "Blue" Grant

WELL known fisherman Graham "Blue" Grant, died at Portland District Health on Tuesday, aged 60, after a short illness.

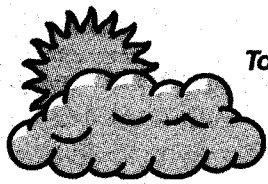
His family has invited Mr Grant's friends to attend an open casket celebration of his life at 29 Avonmore Ave today to pay their last respects, after which he will be taken to Mount Gambier for a private cremation attended by immediate family.

060327JN25

### Editors Note

Blue Grant was a well known Western Zone abalone diver who had experience in Abalone diving and other fishing industries Australia wide. Blue was always willing to stand up and fight for what he believed in, and was Well known for supporting the ideals and rights of fishermen and their families. With his departure there will be a massive hole in the representation and protection of fishermen's rights and futures.

The prayers and thoughts of the members Victorian Abalone Divers Association, the Western Abalone Divers Association as well as many other fishermen throughout Victoria and Australia are with his family at this time. Blue is one of life's true gentlemen and he will be sadly missed.



## Weather

Today: morning shower  
or drizzle, 23  
Tomorrow: fine, 16

Details: PAGE 4

# portland observer

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# Abalone industry fighting to survive

By ANGELA McFEETERS

ABALONE divers hope Discovery Bay and an area extending from Lady Julia Percy Island to Portland could be opened up for fishing after being forced out of most of their usual grounds.

The divers and licence-holders have had their industry devastated by a virus that kills the abalone, and will be applying for exploration rights in the two zones soon after some productive discussions with Fisheries Victoria according to Western Abalone Divers Association executive officer Harry Peeters.

The move is a last-ditch bid to save the industry after the region's 14 abalone licence-holders acknowledged the extent of the crisis by recommending that the catch quota for the next fishing year, which begins in April, be 90 per cent lower than five years ago.

The western zone quota for the blacklip abalone catch should be 21 tonnes and the quota for greenlip abalone seven tonnes, down from a total of 110 tonnes this year and 220 tonnes in the previous year, he said.

The western zone extends from Warrnambool to the South Australian border.

Mr Peeters said the drastic reduction was recommended because "we are committed to ensuring the sustainability of the resource".

While viral ganglioneuritis is not known to harm humans, it is highly virulent among the abalone, and can be transmitted through direct contact with affected abalone or from mucus produced by the abalone that lingers in the water.

The virus was recently discovered at Lawrence Rocks, just off the

coast of Portland.

A number of the specialised divers have left the industry following the outbreak, and Mr Peeters said the low quota would continue to cause pain.

"This small quota doesn't make it financially viable to continue. It's a worry, because they have built up a number of skills that are hard to replace," he said.

A 300 square-kilometre area stretching from Lady Julia Percy Island, west of Port Fairy, to the mouth of the Fitzroy River, near Tyrendarra, and across to Portland is known to have isolated pockets of abalone.

Discovery Bay, west of the marine national park (but south of the coastal park) across to the South Australian border also has the potential to help sustain the industry, Mr Peeters added.

However, in the past these areas have not been fished because the location of the potential catch remains unknown, and in the case of Discovery Bay, the waters are very rough.

"Necessity is the mother of invention. The fishermen are in dire straits, so they are looking at every possible avenue to maintain a viable industry," Mr Peeters said.

WADA members hope exploration, if it proves positive, will lead to commercial diving beginning in the coming months.

Mr Peeters has urged all divers to stay clear of Lawrence Rocks until the virus has run its course.

The Victorian abalone industry has put together an information sheet for recreational divers, which is available in diving, boating and fishing shops and tourist information centres.

## What to do if you encounter sick abalone:

Contact the Disease Watch Hotline (1800 675 888) or the Fish Reporting Hotline (133 474).

**If you find yourself in an area that you suspect is infected:**

- Decontaminate your vessel by removing all organic matter from inside and outside the vessel;
- Use neoprene wash, mild liquid soap or shampoo to wash out your wetsuit;
- Dive tanks, buoyancy vests, regulators and masks that have not come into contact with abalone can be washed in soap-free fresh water;
- Equipment that has come into contact with abalone should be soaked in soapy freshwater for 30 minutes and then rinsed.

**Divers who come into contact with abalone should:**

- Wash their hands with soapy water;
- Spray any waterproof clothing with soapy fresh water and rinse;
- On returning home, wash clothes with laundry detergent;
- Decontaminated vessels, wetsuits, dive equipment and clothing should be allowed to dry.

**Disposal:**

- Abalone shell, meat and gut should not be shucked at sea, dumped into the sea or used as fishing bait;
- Take the abalone catch home and dispose of it with household rubbish.

## Usher in the Lunar New Year with Festive Celebrations of abundance and prosperity

Wednesday, January 23, 2008

The Ritz-Carlton, Millenia Singapore ushers in the year of the rat on 7 February with reunion feasts symbolic dishes and festive treats. ? Guests may also celebrate the Lunar New Year with a luxurious stay with the Prosperity Room Package.

On 8 February 2007, the second day of Lunar New Year, a pair of southern lions will captivate guests in the lobby, Summer Pavilion and Greenhouse with their lively performance, accompanied by thunderous drum beats and the clash of cymbals. ??

### **Prosperity Room Package**

Priced from \$338 for a Deluxe Kallang Bay View Room, \$388 for a Deluxe Marina Bay View Room, this auspicious package includes the following privileges:

- One night accommodation with breathtaking views of the skyline
- American buffet breakfast for two adults and two children below six years old
- A limited edition *Ang Pow* set from The Ritz-Carlton, Millenia Singapore
  - Welcome amenity
  - A car park exit pass



Available from 6 to 17 February 2008, guests may look forward to the festivities of the Singapore River *Hongbao* Festival featuring a multi-cultural and cosmopolitan parade and lively performances. Be treated to a glittering fireworks display on the opening and closing days of the festival.

Over the weekend of 15 and 16 February, guests who are in Marina Bay facing rooms will also enjoy a bird's eye view of the 2008 *Chingay* Parade of Dreams procession.

For room reservations, please call 6434 5118.

### **Caviar-Trio Yu-Sheng and Auspicious take-away treats**

The tradition of ensuring prosperity and good health by tossing *Yu-sheng* before and during the Lunar New Year begins on 28 January when Summer Pavilion offers a variety of selections. ? For 2008, the Caviar-Trio *Yu-Sheng* debuts and is available for take-away orders as well until 21 February. This speciality dish is tossed with *bottarga* – cured tuna roe, *avruga* – sturgeon roe and *tobiko* – flying fish roe. ? Other variations of the salad include abalone, lobster, salmon and a vegetarian option

The Ritz-Carlton Prosperity Gift Shop, located adjacent to Greenhouse offers auspicious home-made gifts for the season, from 26 January to 6 February, such as *nian gao*, pineapple tarts,

walnut and red bean cookies, crunchy sesame 'laughing' cookies and *kueh lapis*.

Please refer to attachment one below for full list of available *yu sheng* and take-away items.

### **Reunion Feasts at Summer Pavilion**

Delight in Lunar New Year delicacies with Summer Pavilion's special set menu which includes mini monk jumps over the wall, sautéed fresh scallop and coral clam with seasonal vegetables and caviar sauce and braised sliced abalone with dried oyster and mushroom in bean curd sheet with seasonal vegetables. Eight-course set menus for ten persons are available from 28 January to 21 February from priced at \$868.

Prosperity Red Packets will be given to guests who dine at Summer Pavilion during the 15 days of the Lunar New Year celebration.

### **Gatherings at Greenhouse**

#### **Greenhouse *Lo Hei* Reunion Buffet Dinner – 6 February**

Buffet selection of appetisers, crustaceans and seafood on ice, sushi and sashimi station, soup, main courses and a *Yu-Sheng* station

1st Seating: 6 p.m. to 8 p.m.

2nd Seating: 8:30 p.m. to 10:30 p.m.

\$88 per adult and \$44 for children (6 to 12 years) / \$22 for children (3 to 5 years), inclusive of festive mocktail

#### **Greenhouse *Lo Hei* Buffet Lunch - 7, 8, 9 & 13 February**

12 p.m. to 2:30 p.m.; \$62 per adult and \$31 for children (6 to 12 years), inclusive of festive mocktail

#### **Greenhouse *Lo Hei* Buffet Dinner - 7, 8, 9 & 13 February**

6:30 p.m. to 10:30 p.m.; \$78 per adult and \$39 for children (6 to 12 years) / \$19.50 for children (3 to 5 years)

Prices are in Singapore dollars and subject to service charge and prevailing government taxes. For reservations, kindly contact Restaurant Reservations at 6434 5288.

The Ritz-Carlton, Millenia Singapore is a 608-room luxury hotel located in Marina Centre, the largest and fastest growing business and commercial centre in Singapore. Set amidst seven acres of tropical landscape, all of the hotel's exceptionally large rooms and bathrooms have panoramic views of the sea.

[http://repositories.cdlib.org/csgc/rcr/Aqua96\\_01/](http://repositories.cdlib.org/csgc/rcr/Aqua96_01/)



## Management and Risk Assessment of Sabellid Polychaete Infestations in Abalone Mariculture Facilities

[Armand M. Kuris](#), *Marine Science Institute, University of California, Santa Barbara*

[Download the Paper](#) (294 K, PDF file) - December 16, 1996

[Tell a colleague](#) about it.

[Printing Tips](#): Select 'print as image' in the Acrobat print dialog if you have trouble printing.

### ABSTRACT:

In October 1993, growers at some commercial abalone mariculture facilities (AMFs) in Southern California brought an interesting sabellid polychaete to our attention.

The worm infested shells of cultured red abalone, *Haliotis rufescens*. Heavily infested abalone ceased growth. Their shells exhibited domed teratology often lacking respiratory holes. The worms appeared to bore into the shell.

We discovered that all AMFs in California were infested; several were so heavily infested that domed specimens were abundant. The objectives of our study were to describe the worm (Associate principal investigator, K. Fitzhugh, Los Angeles County Museum of Natural History), investigate transmission to abalone, its mechanism of attachment and the cause of shell damage. We also examined the host specificity among common intertidal molluscs. In the course of our research we discovered that a natural rocky intertidal site at Cayucos, California had become infested. Here we sought to investigate how the worms had escaped into the adjacent facility, determine whether the worms had become established there, quantify transmission at that site and devise and supervise an eradication plan.

### SUGGESTED CITATION:

Armand M. Kuris, "Management and Risk Assessment of Sabellid Polychaete Infestations in Abalone Mariculture Facilities" (December 16, 1996). *California Sea Grant College Program. Research Completion Reports. Paper Aqua96\_01*. [http://repositories.cdlib.org/csgc/rcr/Aqua96\\_01](http://repositories.cdlib.org/csgc/rcr/Aqua96_01)

[http://www.geelongadvertiser.com.au/article/2008/01/20/10649\\_business.html](http://www.geelongadvertiser.com.au/article/2008/01/20/10649_business.html)

## Charm runs from father to the son

Martin Watters

20Jan08



Former Citrofresh director Ravi Narain with his wife Edwina.

## **A Geelong businessman's bankruptcy reveals a tangled web of investment in limbo and a dark family past. MARTIN WATTERS reports**

BUSINESSMEN dealing with Geelong entrepreneur Ravi Narain describe a charming man who stands by his ventures with passion.

They say the personality of the man behind North Geelong's Citrofresh shines through and his confidence and acumen in turn breed trust.

But it was similar qualities seen in his father that lured hundreds of people from rural New Zealand to join a dangerous religious cult and be subjected to kidnap and assault.

Ravi Amrit Narain declared bankruptcy last month leaving in his wake legal struggles over millions of dollars, a failed Italian restaurant and an ongoing court battle with the corporate watchdog.

But it wasn't always this way \_ two years ago Mr Narain was in full swing promoting his wonder disinfectant spray claiming he spent 10 years inventing the orange-derived mixture to replace harsh chemicals in his seafood operation.

Business then went through the roof when Citrofresh told investors the spray could act as an "invisible condom", and cure HIV, SARS and common colds. In the ensuing market scramble two firm directors allegedly sold their hugely over-priced shares and escaped before a company retraction forced shares plummeting.

The director stood by his product, never backing down from the miracle spray.

More than 20 years earlier Mr Narain also stood steadfastly with his father during one of New Zealand's most infamous religious cults.

Andy Narain was a property developer in rural Greytown when he began preaching teachings from Indian guru Sai Baba. Mr Narain became so involved he claimed to have mystical healing powers \_ newspaper reports said Andy claimed he was four million years old and had a third eye to see into a spiritual world.

Hundreds joined Mr Narain, forming a tightly-knit cult. But there was a dark side to his persuasive powers and genuinely ill people died when his miracle hands failed to heal, the Wairarapa Times-Age said.

A 1998 report soon after Andy's death said police on both sides of the Tasman became interested when "the sly, smooth-tongued charlatan" brought the cult to Sydney before Kiwi followers escaped with tales of "horrifying cruelty and humiliation".

The article said the subsequent trial heard evidence of cult members "being beaten morning and night", a child slapped for hours on end and Mr Narain threatening the genitals of others with a heated metal poker.

Andy Narain was sentenced to three years' jail on 24 charges including kidnapping, indecent assault, cruelty to children and assaults on females. A Times Age reporter who followed the story said yesterday the "Manson Family"-like cult made national headlines and enraged the Maori community.

The paper said a teenage Ravi Narain acted as the cult's "heir apparent" with "an air of invincibility". In his father's 1984 True Initiation book, Ravi tried to convince readers of his father's benevolence: "all of these people regard Dad as their Spiritual Doctor and Guide and have the utmost respect and loyalty for him."

The Times-Age said Andy Narain never recovered from his jail stint and his wife took her two sons to Sydney after her husband's death, with Ravi moving to Melbourne.

Yesterday, Mr Narain said he did not "have any dealings whatsoever" with Sai Baba before referring the Geelong Advertiser to his lawyer.

Since the cross-Tasman move, Mr Narain set up his Golden Dragon Abalone business in Geelong. Yesterday, the parent company of a Melbourne vintage wine shop confirmed it was involved in legal battles to recover funds after the Supreme Court wound up the abalone firm in August 2006.

It was understood Euroasia (Pacific) recovered some of the original \$1.5 million, but was still owed "a substantial amount". Mr Narain's lawyer Michael Main said Euroasia bankrupted his client and it "will have to join the other creditors."

Meanwhile, Mr Narain used another business, Cassava Corporate, to manage the Il Primo Ristorante on Carlton's Lygon Street. The Italian bistro and bottle shop previously existed for about a decade, but under Mr Narain's recent care it officially went into liquidation this week with \$1.3 million debts to creditors including the landlord, tax office and bank. Mr Main explained the closure as simple, saying "it wasn't trading well enough."

Also, accountancy firm Draper Dillon was "taking an interest" in the sale of a group of Albert Park apartments owned by Folda \_ a company of which Mr Narain was a 100 per cent shareholder and his wife Edwina director. A Draper Dillon spokesman said Citrofresh was one of the apartment venture's creditors.

Mr Narain has since left his Citrofresh post and the firm moved to distance itself from him, despite his wife maintaining a role.

In the months after the Australian Securities and Investments Commission investigation into the firm's miracle claims, Mr Narain was accused of misleading the market. The Federal Court found Citrofresh guilty but cleared Mr Narain. The watchdog has since appealed the decision in a bid to ban the Geelong businessman from directed companies. Mr Main said "that appeal will be strongly contested" by his client.

No doubt creditors entangled in Mr Narain's web of entrepreneurial ventures will pay close attention.

<http://www.abc.net.au/news/stories/2008/01/19/2142156.htm?section=australia>



## GOVT ORDERS REVIEW INTO QUARANTINE SERVICE

Posted Sat Jan 19, 2008 11:23am AEDT

The Federal Government says it is concerned about a report which shows cargo, mail, animals and people are entering Australia without being checked for exotic pests and diseases.

A review of the Australian Quarantine and Inspection Service ordered by the Howard government found the organisation is failing in many areas to screen for potential problems.

Federal Agriculture Minister Tony Burke says it is concerning but not surprising in light of the equine influenza outbreak last year. He says he has ordered a thorough review.

"Not just into the quarantine service but into the biosecurity agencies that they relate to and making sure that we can go all the way through these processes and try to make sure we get targets and the procedures right," he said.

<http://myroommyview.wordpress.com/2008/01/19/abalone-soup/>

### Abalone Soup

January 19, 2008 — mayasuen



I'm cooking abalone soup today. I used Fresh Abalone, which I bought it in Kota Kinabalu when I was there (picture left). I used pork instead of

chicken. I've put in dried scallop (also not the first grade) & dried [cordyseps](#), "Kong Sei



Tung Chong Chor (pic right).

Since my abalone is not the first grade, I also didn't use the first grade [cordyseps](#) as it was too expensive. Cordyseps price has raised to RM700 - 1000.

Will not be able to show the soup picture tomorrow as I have put it into the slow cooker to slow boil it till tomorrow. Hope my abalone won't taste like rubber as abalone normally requires a minimum time of cooking unless you slow cook it in a clay-pot.

[http://www3.jetro.go.jp/tppoas/anken/0001098000/1098546\\_e.html](http://www3.jetro.go.jp/tppoas/anken/0001098000/1098546_e.html)

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 [How to view the contact info and send an inquiry ?](#)

\* Attention: JETRO shall not take any responsibility for the contents provided by users. Please take note of the fact that JETRO leaves the exactness and reliability of the contents to users' judgment.

Dried Abalone	
Proposal Number	1098546
Business Type	Export and Import of Products / Parts
Offer Type	Offer to purchase products / parts
Proposal Category	0002 Fish and crustaceans and their preparations 0009 Other food (Including fresh, chilled, frozen, salted, dried and smoked foods but excluding processed foods)

Country / Area	Guangdong, People's Republic of China
Date of Registration	Jan 18, 2008
Date of Revision	Jan 18, 2008
<b>Detail Description</b>	
<p>Dried Abalone</p> <p>&lt;&lt; FEATURES &amp; CHARACTERISTICS &gt;&gt;  We look for dried abalone, which are mainly from Australia, New Zealand, Japan, South Africa, etc.  Please specify your product in detail.</p> <p>&lt;&lt; PAYMENT TERMS &gt;&gt;  L/C,T/T</p> <p>&lt;&lt; MINIMUM ORDER QUANTITY &gt;&gt;  100kgs/month</p>	
Target Country / Area	JAPAN, South Africa, Australia, New Zealand
Conditions of Products / Parts Inventory	
Orders from Individual	
Delivery Time	
Trade Terms	

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<http://newspaper.asia1.com.sg/news/story/0,4136,153726,00.html>

## ELECTRIC NEWS

Man thought he'd bought abalone, but...

# 'It tasted like gluten'

January 18, 2008



IT is the time of the year when people stock up on abalone.

And to prepare for a Chinese New Year feast, a Selangor man paid RM2,800 (\$1,226) for 48 cans.

Mr Sun Kam Wah thought he was getting a bargain when he saw a popular brand of abalone being sold in a market at Jalan Ampang last week.

Sin Chew Daily reported that the tins of abalone, which appeared to be from the company, were packed in two boxes.

The seller, who called himself as Ken, claimed to be a deliveryman from the company and said he had two boxes of abalone to dispose of.

Mr Sun recalled: 'Just when I was getting suspicious, he opened one can to let me sample the abalone.'

'I thought it tasted real so I bought it.'

He said that just to be on the safe side, he asked a friend to go to the market to taste the abalone as well.

After trying the abalone offered by 'Ken', the friend also thought it was genuine.



The abalone Mr Sun got.  
-- Pictures: GUANG MING DAILY

Both men paid for the two boxes and left.

As soon as he got home, Mr Sun opened one of the tins and started eating the abalone.

However, when he did, he thought it tasted like gluten.

Believing he had been conned into buying 'fake' abalone,, he made a complaint to his Member of Parliament, Mr Pan Xian Sen.

With Mr Pan's help, Mr Sun arranged a press conference where he related his experience to reporters.

He said: 'The abalone I sampled in the market was no different from the usual canned abalone.

'But when I ate it at home, I realised that it was as soft as dough.

'I suspect that to gain my trust, the vendor gave me real abalone for sampling, but sold me imitation abalone.'

Mr Sun said he was partly to blame as he thought he was getting a good offer.

He added that it was hard to tell if the abalone was fake as the packaging was similar to the real thing.

Mr Pan reminded the public not to fall for offers that seem too good to be true.

When contacted, a director of the company that markets the popular brand said that its abalone is available only in medical halls, provision shops and supermarkets, and is not sold not in markets.

He did not comment on Mr Sun's case



What real abalone looks like.



[http://www.buanews.gov.za/view.php?ID=08011810451003&coll=buane\\_w08](http://www.buanews.gov.za/view.php?ID=08011810451003&coll=buane_w08)

Compiled by the Government Communication and Information System

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Date: 18 Jan 2008

Title: High Court dismisses abalone application  
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Cape Town - The Cape Town High Court has dismissed an application by a group of abalone rights holders who wanted to stop the Department of Environmental Affairs and Tourism from issuing permits to abalone divers.

The department on Thursday welcomed the court's decision, after the divers tried to challenge the department's decision to suspend commercial fishing of abalone.

The abalone divers were ordered to pay the department's legal costs, including the costs of the first application initiated by the divers on 11 December 2007. This application had been struck from the roll.

The court action was aimed at preventing the issuing of commercial abalone fishing permits, which would effectively prohibit right holders from fishing, after Environmental Affairs and Tourism Minister Marthinus van Schalkwyk delayed implementing the closure of the fishery.

This was despite an agreement which was reached with abalone rights holder through several consultations to use the Inter Area (turf) Schedule which would allow right holders to harvest abalone across turfs.

The closure of the fishery is considered as the only viable option at this stage to provide an opportunity to prevent a total commercial collapse of this highly valued resource.

Last year the department announced that it would suspend abalone commercial fishing with effect from February this year.

At the time, Cabinet supported the recommendation by the department to suspend abalone fishing from 1 November, but the date was postponed to allow the industry to continue through December and January.

This was to ensure that fishing communities have a source of income over the festive season and the start of the new school term.

The department's recommendation into the suspension of commercial abalone fishing was aimed at protecting the species and ensuring that future generations are able to enjoy it.

At the time of the announcement by the department, Minister Schalkwyk said there were currently 262 individual divers and 40 legal entities in the form of close corporations holding fishing rights and that accounts for 800 jobs.

Cabinet was also sensitive to the impact this decision will have on the livelihoods of many families in coastal communities and therefore approved a social plan to mitigate these impacts.

The minister explained that the plan includes the development of a sustainable marine aquaculture industry and the issuing of additional permits for whale watching and shark cage diving. - BuaNews

[http://www.racingandsports.com.au/racing/rsNewsArt.asp?NID=119160&story=Victoria\\_Lifts\\_Bio\\_Security\\_Measures](http://www.racingandsports.com.au/racing/rsNewsArt.asp?NID=119160&story=Victoria_Lifts_Bio_Security_Measures)

## VICTORIA LIFTS BIO SECURITY MEASURES

**Tuesday, 15 January 2008:** Racing Victoria Limited and the Department of Primary Industries have agreed to remove bio security measures at all Victorian race meetings.

RVL met with Dr Hugh Millar on Monday to receive an update on the status of Equine Influenza in NSW and Queensland.

The DPI reported that there has not been a long distance virus travel since November and in more recent times, no new infections reported.

There is a high degree of confidence that EI infection is no longer spreading as thousands of tests in NSW show no infection since mid December.

RVL chief executive Stephen Allanson said, "As a result of this update RVL and the DPI have agreed to remove the bio security measures at all Victorian race meetings from today."

Horse movement restrictions remain in place between the states but the DPI's in NSW and Queensland will conduct a comprehensive testing program in February and March to determine when the movement bans can be modified.

Over the course of the next 24 hours Victorian trainers and owners will be notified of a range of ongoing measures that will be required to be performed in the day to day training and caring of horses.