



<http://www.abc.net.au/news/stories/2008/04/13/2215311.htm?section=justin>



## SA abalone farm secures \$100m US deal

Posted 8 hours 59 minutes ago

An aquaculture company at Elliston on the Eyre Peninsula has secured an export deal with the United States, potentially worth more than \$100 million over five years.

Australian Bight Abalone is one of only a few off-shore abalone farms in the country and has started harvesting commercially this year.

The company's chief executive officer Andrew Ferguson has told ABC1's Landline program it will send up to 300 tonnes of abalone a year to the US.

"The major market traditionally for the last decade has been into Asia and significantly into Hong Kong and China," he said.

"We've always wanted to open up other markets or reopen other markets.

"And the US used to be a significant market until their wild catch fishery closed down in the early 1990s."

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If you have an interesting **Photo, Story, Issue or Report** that you would like included in Abalone Stories send it to: [admincbg@hotmail.net.au](mailto:admincbg@hotmail.net.au) or Fax (03) 8660 2755



Abalone disease front identified

Average reader rating: 0

Source: *Victorian Abalone Divers' Association Inc*

Australian News 12/04/2008 17:35:50

## Abalone disease front identified

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**Today we again located the active Abalone Virus Ganglioneuritis (AVG) front. This is part of the ongoing monthly monitoring program that VADA (Victorian Abalone Divers' Association Inc) continues to fund.**

The disease front has moved approximately 300 metres in an Easterly direction from the Port Campbell harbour. There are signs of active virus, with large numbers of abalone dying on the bottom.

Samples have been taken and sent in for analysis. The virus appears to only have only moved 300 metres since the 19<sup>th</sup> of March, 2008. Fortunately over Easter the weather was rougher, with limited activity along the coast. This may have assisted in the limited spread of the virus over the last few weeks.

There continues to be no reports of the virus moving in a westerly direction since the virus caused significant mortalities in the Discovery Bay Marine Park.

The Victorian Abalone Divers Association Inc. (VADA) is continuing to call for the quarantining of all human activity in the areas in the marine environment where the AVG virus is known to be active.

Additionally, with death of 60 to 90% of the abalone in the marine environment as the virus moves through an area, VADA continues to ask for previously infected areas to be closed to all commercial and recreational harvesting, to allow the few remaining abalone Broodstock a chance to contribute towards the recovery of the reefs.

All commercial and recreational fishers should ensure that they clean their fishing gear and equipment between prior to changing fishing locations. This includes using detergent to wash down fishing vessels, equipment and dive gear. VADA recommends that there should be no human activity in areas known to have active AVG virus in them.

The VADA website keeps an up to date map of the virus location and people can check the website if unsure.

Codes of Practice and bio-security information can be located on the VADA website at <http://www.vada.com.au/> and follow the links.

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<http://www.northernadvocate.co.nz/localnews/storydisplay.cfm?storyid=3769361&thesection=localnews&thesubsection=&thesecondsubsection=>

# The Northern Advocate

## Sting nets man who sold kina illegally

10.04.2008

By MIKE DINSDALE

A MATAURI Bay man has been fined \$1750 for illegally selling and possessing kina after an undercover sting operation by fisheries officers.

Wiremu Apiata, 49, unemployed, was sentenced in the Kaikohe District Court last week on three charges laid under the Fisheries Act - two of illegally selling kina and one of illegally possessing it for sale.

Apiata, who pleaded guilty, was sentenced to a total of \$1750 in fines and ordered to pay \$390 in court costs.

Apiata was caught after honorary fishery officers wearing plain clothes visited his home on Matauri Bay Rd - which had a sign outside advertising kina for sale - on July 8 and August 9 last year.

On the first visit, an officer bought a plastic zip lock bag of kina roe from Apiata for \$10. Apiata told the officer that he dived for and collected the kina himself on July 7 and that the bag was dated to show when it had been harvested.

On August 9, a fishery officer in plain clothes bought two bags of kina from Apiata for \$20.

A short time later fishery officers executed an authority to enter Apiata's house.

In a freezer in the kitchen they found nine zip lock bags of kina roe, each dated August 8, 2007.

On the dining table under a cloth was a plastic bin containing a further 20 zip lock bags of frozen kina roe. Nine of the bags were dated August 6, 2007 and 10 were dated August 8, 2007. One was undated.

When spoken to, Apiata denied selling kina but admitted trading kina for food and asking for a \$10 koha in regard to the kina he sold to the honorary fishery officer on July 8.

He admitted selling two bags of kina to the second fishery officer for \$20.

Also found in the kitchen was Apiata's diary, which outlined the numbers of packets of kina roe and paua he had in his freezer for sale at any one time.

From the number of bags of kina roe found at Apiata's house that day, and the price he was selling the kina roe for, it was estimated that he stood to make between \$200-\$300 from illegal sales of kina roe.

The maximum fine for each offence Apiata admitted is \$250,000.

Mfish has also sought the forfeiture of 32 bags of kina roe, one bag of minced paua, an undersized paua, and an undersized cooked crayfish also found at Apiata's.

<http://www.stuff.co.nz/nelsonmail/4472307a6510.html>

# Iwi plan paua reserves on West Coast

By SALLY KIDSON - Nelson | Wednesday, 09 April 2008

**Commercial paua fishing will be banned in two areas near Whanganui Inlet on the West Coast if a bid by iwi to set up two mataitai, or reserves, along the coastline is successful.**

Trusts representing Ngati Tama, Te Atiawa and Ngati Rarua have applied to the Fisheries Ministry to set up the reserves after being approached by members of the community about conserving paua populations in the area. The proposed mataitai are located either side of the Whanganui Inlet at Kaihoka and Anatori and cover 5.12sq km and 14.55sq km respectively.

The application is being supported by a recreational fishing group but a paua industry spokesman said the reserves would have a negative impact on the paua fishery along the coast because the ban would increase pressure on other areas.

"We were approached by the public to see if the iwi had anything at their disposal to protect the fishery and that's good," a spokesman for Ngati Tama in Golden Bay, John Ward-Holmes, said. "Usually it's on the other hand - the iwi saying we would like to see this or that."

Mataitai reserves are created in areas of traditional importance to Maori for customary food gathering. Both Maori and non-Maori can fish recreationally in a reserve, but commercial fishing is prohibited unless recommended by the guardian or kaitiaki who manages the mataitai.

The kaitiaki can also recommend bylaws to the Minister of Fisheries, to manage the reserve. There are presently no mataitai in the top of the South Island.

Mr Ward-Holmes said a mataitai would manage the fishery, not lock it up.

"We want to run this as a joint venture between iwi and the locals, because we need the support of the people there.

"The reason we started this thing was that we wanted to ensure that our kids and their kids and the future generations would be able to go there and get paua."

He acknowledged that commercial fishers would probably be unhappy at the proposal but said other areas on the coast were still available for them to fish.

Paua Industry Council chief executive Jeremy Cooper, of Nelson, said the industry was fully supportive of customary fishing areas for Maori, but he had concerns about the mataitai system.

The Fisheries Ministry is presently processing about 16 applications for mataitai and Mr Cooper said he was worried they were for much bigger areas than was necessary. For example, an application for a mataitai in the Tory Channel covered 70km of coastline.

"It's like somebody saying we are going to take a section of your backyard because the Maori like the lemon trees - it simply wouldn't happen."

Simply banning commercial fishers from areas would transfer the pressure to another area, and make those areas unsustainable, he said.

There were much better ways of managing a fishery and he believed the Government should buy some quota and retire it if it was going to take away areas from the commercial fishery.

Instead of setting up a mataitai, he would rather see the size limit for commercial paua fishers increased, and customary fishers being able to catch any size they wanted, he said. "That way everybody gets what they want."

Mr Cooper estimated about 50 or 60 people probably had paua quota to fish on the West Coast.

Secretary of recreational fishing group Tashfish, Geoff Rowling of Upper Moutere, said he supported the proposal because voluntary moves by recreational and commercial fishers to manage the paua fishery in the area hadn't worked.

Mr Rowling said some people had suspicions about mataitai but they were a means of managing a fishery and it was better to be part of them than excluded from them.

"These are something that we envy, the fact they (iwi) have got these tools available to them. It would be nice to have the same opportunity." The community has until May 20 to make submissions on the proposed mataitai, and a public meeting will also be held.

<http://allafrica.com/stories/200804090197.html>



## South Africa: Warning Issued On Shellfish in Cape West Coast

**BuaNews (Tshwane)**

**9 April 2008**

Posted to the web 9 April 2008

Cape Town

Members of the public have been advised not to collect or eat any shellfish, oysters and abalone on the West Coast (north of Cape Point) until further notice from the Department of Environmental Affairs and Tourism.

This comes after fisheries control inspectors found dead perlemoen caught up in shallow waters at Melkbosstrand, north of Cape Town, on Saturday.

The department has received the results of tests carried out on samples that were taken over the weekend and low levels of toxins of Paralytic Shellfish Poisoning were detected in the abalone.

The department is continuously monitoring the situation.

"We continue to recommend that the public do not collect and/or eat any shellfish, especially mussels, oysters and abalone, on the West Coast (north of Cape Point) until further advised," says the department.

Marine and Coastal Management spokesperson Maryke Brand told BuaNews that so far no incidences of people falling ill because of shellfish have been reported.

She warned that consumption of the affected shellfish can be fatal especially when a doctor is not consulted on time.

"At the moment, we advised people to stop collecting shellfish until we are certain that it is safe to do so," she said.

Paralytic Shellfish Poisoning is caused by Harmful Algal Blooms of a specific dinoflagellate, *Aleandrium cantella*, which occurs when toxic phytoplankton that are typically taken up from the water by shellfish such as mussels and oysters, then accumulate the algal toxins to levels that are potentially dangerous to humans and other consumers.

The first symptoms of Paralytic Shellfish Poisoning are a tingling, stinging or burning sensation of the lips, tongue and fingertips within 30 minutes of eating poisonous shellfish.

Numbness of the arms, legs and neck follows. If these symptoms are experienced, a doctor should be consulted immediately.

<http://bushradionews.blogspot.com/2008/04/public-warned-not-to-eat-shellfish.html>



TUESDAY, APRIL 08, 2008

## Public warned not to eat shellfish

*By Celeste Ganga*  
08 April 2008

The Department of Environmental Affairs and Tourism has received the results of tests that were carried out on samples that were taken over the weekend at Melkbosstrand on the West Coast. According to Maryke Brand of Marine and Coastal Management on the West Coast, low levels of toxins of paralytic shellfish poisoning was detected in abalone which is a concern for the Department.

"The Department therefore continues to recommend that the public don't collect or eat any shellfish- especially mussels, oysters and abalone- north of Cape Point until further notice," says Brand.

She explains that the first symptoms of this type of poisoning are tingling, stinging or burning sensations of the lips, tongue and fingertips within 30 minutes of eating poisonous shellfish. "Numbness of the arms, legs and neck follows. If these symptoms are experienced a doctor should be consulted immediately".

The Department will continue to monitor the situation and will inform the public once no more levels of toxins are detected.

[http://www.iol.co.za/index.php?set\\_id=1&click\\_id=14&art\\_id=vn20080409055532965C194140](http://www.iol.co.za/index.php?set_id=1&click_id=14&art_id=vn20080409055532965C194140)

## Toxin linked to algal bloom

April 09 2008 at 01:05PM

By Brian Indrelunas

The toxin found in abalone (perlemoen) washed up at Melkbosstrand has been identified as arising from low-level paralytic shellfish poisoning, caused by an algal bloom off the coast, scientists say.

This has led the Department of Environmental Affairs and Tourism to reiterate its warning that the public should steer clear of shellfish on the West Coast north of Cape Point until further notice.

Shellfish served in restaurants is safe to eat as it is covered by a monitoring programme. But the department has warned people not to eat shellfish they collect personally along the West Coast - especially mussels, oysters and abalone.

### **Eating shellfish that has been affected can be deadly for human**

"What we're really talking about are the recreational collectors. They are the people at greatest risk," said marine scientist Grant Pitcher, head of the department's aquaculture-research section.

The discovery of abalone, some dead or paralysed, in shallow water at Melkbosstrand raised a red flag.

"Abalone typically adhere to rocks and they're very difficult to remove, whereas these were in a state of paralysis and could easily be removed from the rocks," Pitcher said.

Two of the dead abalone as well as water samples were taken at the weekend for testing. The results, released on Tuesday, showed toxins were present in the shellfish and the water.

"The results we've got now were just below the regulatory limit for harvesting, so they could still be eaten," Pitcher said.

"Certainly, the level in these abalone, they wouldn't kill you."

But toxin levels could vary widely among affected shellfish, Pitcher said. Abalone that wasn't taken for testing could contain dangerous levels of the toxin, as could other types of shellfish. "Mussels and oysters, which are filter feeders, take up these toxins more rapidly."

The toxins cause paralytic poisoning in shellfish. Eating shellfish that has been affected can be deadly for humans.

Symptoms begin to show up within 30 minutes of eating poisonous shellfish - a tingling, stinging or burning feeling in the lips, tongue and fingertips. Numbness in arms, legs and the neck can follow. Anyone experiencing these symptoms should consult a doctor immediately.

Blooms - a sharp increase in numbers - of a variety of organisms are common along the West Coast in the late summer and are driven by seasonal winds.

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<http://www.abc.net.au/news/stories/2008/04/03/2207158.htm?site=goulburnmurray>

## Rising Aust dollar hurts abalone fishers

Posted April 3, 2008 14:35:00

Gippsland's abalone industry says its in for another tough season as the value of the Australian dollar continues to rise.

The manager of the Mallacoota Abalone Fishermen's Co-op, Alex Ziolkowski, says 95 per cent of Gippsland abalone is exported to overseas markets.

He says illegal abalone poachers operating in Gippsland waters are also affecting the bottom line of local operators.

"Obviously the Government can't do much about exchange rates, but it is tough," he said.

"Prices paid to fishermen have decreased dramatically in the last year or so, and it doesn't look like there's going to be any relief in the next year, in the coming year either."

"We've just started our season on the first of April, and at the moment the dollar's still rising, it's looking tough."

[http://www.sabcnews.com/south\\_africa/crime1justice/0,2172,166770,00.html](http://www.sabcnews.com/south_africa/crime1justice/0,2172,166770,00.html)



## State postpones trial of Neil van Heerden

March 31, 2008, 11:00

The State has requested a postponement in the fraud and perjury trial of a private investigator, Neil van Heerden, in the Mossel Bay Magistrate's Court in the Southern Cape.

Van Heerden faces a charge of perjury relating to the bail application of alleged National Intelligence Agent, Phillip du Toit.

Police allege Van Heerden posted bail of R250 000 for Du Toit when he was arrested for the possession of abalone. They also claim that van Heerden had perjured himself by denying the allegations under oath.



[http://www.iar.org.uk/globalnews/articles/2008/03/new\\_zealand\\_officials\\_concerned\\_about\\_rise\\_in\\_poaching\\_636.html](http://www.iar.org.uk/globalnews/articles/2008/03/new_zealand_officials_concerned_about_rise_in_poaching_636.html)

## Global News - March 2008

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## New Zealand officials concerned about rise in poaching

Mon 31 March 2008 17:00 UK — Australasia, Marine Wildlife



Officials from New Zealand's ministry of fisheries have said they are concerned about the

sharp rise in paua poaching in the country.

Website [stuff.co.nz](http://stuff.co.nz) reported that officials said that they had witnessed a dramatic rise in the amount of poaching of the native species of abalone, especially around Banks Peninsula.

It added that since October last year, the ministry has issued 60 infringement notices to people caught poaching the marine creatures.

Current laws only allow people to gather ten paua per day and specify that the creatures must be over a certain length. However, some people have been caught collecting up to 187 paua in a single day. They also often ignore size rules, poaching young specimens.

Officials explained that the limits were in place to ensure numbers do not decline too swiftly and to let the paua reproduce before they are gathered.

Ministry district compliance manager Peter Hyde explained to the site: "There are some areas that are getting hit quite hard around areas where people can walk in from Boulder Bay and Godley Head.

"There could be a case for reducing the size limit in some of these areas."

<http://www.abc.net.au/news/stories/2008/04/01/2204726.htm>



## Diver fined over Cape Howe abalone theft

Posted Tue Apr 1, 2008 1:03pm AEDT

A New South Wales commercial diver has been fined nearly \$12,000 for stealing abalone from a Victorian marine park.

The 36-year-old Eden man was caught inside the Cape Howe Marine National Park, just over the NSW border, with commercial abalone equipment.

He pleaded guilty in the Orbest Magistrates Court to illegally diving and taking abalone and was fined \$2,000 for the offence and nearly \$10,000 in costs.

Victorian Fisheries' officers says the illegal take of abalone by NSW commercial divers in Victorian waters is a serious problem and is calling on the public to report any suspect fishing activity.

<http://eatlikeacow.blogspot.com/2008/03/ah-yat-abalone-forum-midplaza-jakarta.html>

## Ah Yat Abalone Forum - MidPlaza, Jakarta

What a weird lunch, I must say.

Feeling that I have no social life lately (most of my friends at that time were either gone somewhere or indisposed), I decided to accompanied my mum to have a pre-lunar new year lunch with her ladies club - six middle-aged tai-tais plus my mom, and I was the only male on the table. There were only 8 of us, but there were 12 chairs. The extra 4 chairs were used to put their Hermes birkins. Ah, how tai tai-esque. Bags are more precious than butts. Even though the restaurant was a full house and some waiters politely asked one of these ladies to give up the vacant seats for some other guests, but one of them said, "then where do you suppose we would place our bags, dear?"



Actually, I was rather reluctant taking pictures of food in front of those tai tais, because none of them know what a 'food blog' is. When they asked me, why was I taking pictures for, my mom tried to step in and explain to them that I'm a food blogger. But when they start asking what a blog is, I stopped my mom from trying to explain, and just told them..."it's a magazine". End of story. LOL

This place has been a tai tai favorite for ages. This is one of those 'real' restaurants that tai tais would consider as serving 'real' food. Most Jakartan tai tais are really trendy and happening these days, dining in places like Cilantro, Cork and Screw, or Satoo - but when it comes to serious food (that is, food that they don't have to PRETEND liking), Ah Yat is one of the favorite places to go. Other examples would be Shang Palace, Dragon City, Taipan, Teratai, and such.



*Cold platter of suckling pig, roast duck, and jellyfish and Salt-and-pepper fried squid*

-> Superb, as always. Although I'm always a little bit sad when I imagined those baby pigs being butchered to satisfy my palate.

-> A Hong Kong speciality and must-try.



*Stewed wagyu beef with enoki mushrooms Steamed broccoli with sauteed scallops*

-> Very nice. I've never tasted anything like this, really. I guess it's cooked in a short time, but somehow it tastes like one of those stews you have to cook for hours to perfect. Nice and succulent.

-> It's broccoli with scallops, not scallops with broccoli. The broccoli is the main highlight. Deservingly so, I guess. The sauce is so rich and flavored with scallop stock. Wonderful.



*Thai-style fried garoupa*



*Braised Japanese Ezo-awabi (abalone)*

-> This extremely mouthwatering creation made me beg for more. It's sweet, sour, spicy, and tangy - much like som tum (papaya salad). The fish is hot (in temperature, not spiciness), and it's wonderfully combined with the fresh, cold dressing. Very nice.

-> The main spectacle of the meal. First of all, it's extremely expensive. Ah Yat actually has lots of different types of abalone on the menu - depending on the origin, the price varies greatly. From the cheap African / Australian abalone, to the exorbitant Japanese ones. This is one of such exorbitant ones, a dish no matter how rich you are, should be consumed on special occasions only, because it's so good, nothing much else can even be compared to its delicate taste. It's like Beluga Caviar and Black Truffles, don't eat them too often or you will be bored with the mundane-ness of other food for the lesser-moneyed folks.



*Braised scallop and giant mussels*



*Sauteed chinese spinach*

-> Served in individual portions. The scallop is extremely tasty - it's one of the more expensive dried scallops, so the texture is tight and excellent. It has a mature aroma and a delicate taste. The giant mussels are good as well - although in my opinion this is a somewhat acquired taste. I didn't like it when I

had it the first time. -> Negligible, considering all those great food on the table. LOL



*Steamed soon hock*



*Grilled-and-braised rib eye*

-> Delightful fish, that soon hock. It's native to southeast asia, so it's not really eaten in China or other east asian countries. I'd have to say that they're missing out a lot. It's superior in texture compared to Garoupa, and it is said that the flesh on the cheeks of Soon Hock fish is the best part. Even Empress Cixi, the very person who started the whole 150-dish Royal Qing-dynasty banquets was known to have JUST the cheeks of Soon Hock fish (and throw the rest of the fish away). The sauce has a Sichuan tone to it, because of its spiciness, but it's mainly sweet. The beef is tender and bouncy .



*Dim Sums*



*Mango Pudding*



*Guilinggao*  
(Chinese herbal jelly)

-> We ordered dim sums as well, because they brought a dim sum cart to our table. It's like an impulse buy at supermarkets, I guess (something that westerners would NEVER fall for on restaurants)

-> Served with condensed milk sauce. It's highly addictive, and in my opinion, this is what mango pudding should taste like. I've never tasted anything better anywhere else.

-> Served with honey. It's very rich in taste, and is perfect for someone who loves the aroma of chinese medicinal herbs. Not recommended for anyone else.

Anyways, typical of those tai tais, they claimed that they're so famished they could eat horses, ordered a LOT, and ate like, TWO BITES. the rest of the food, well, they told ME to finish them, being the big brawny man I am \*sarcasm\*. After I gave up, they instructed the waiters to pack all the leftovers for their "doggies". (gosh, I WISH they're joking. All these expensive food for dogs??)

And then, came the big FIGHT over the bill. Everyone wanted to pay for the whole bill. It's tai tai custom, really. Finally I was very proud to say that my mom won the fight, because she said that "I'll be going to Hong Kong for a month next week, let this be my treat so that you'll all miss me". But actually, it wasn't those words that made her win - it was her super-swiftness in handing the credit card over to the waiter.

These people are unbelievable.

## **New K-9 unit begins to sniff out problems**

- Among other abilities, dogs can detect illegally caught aquatic animals such as abalone, sturgeon

By Andrea Wolf

STAFF WRITER

Article Launched: 03/30/2008 03:00:09 AM PDT

Cooper, a 2-year-old hound mix, got his first lesson Wednesday in detecting the often-poached striped bass and soon will be sniffing out criminals illegally removing the fish from Bay Area waters.

Cooper eagerly dove his talented nose into the cooler of a cooperative fisherman who had just legally caught a bass off the Rodeo waterfront.

Among other abilities, Cooper, a member of the Department of Fish and Game's newly formed K-9 unit, can detect illegally caught aquatic animals, such as abalone and sturgeon.

He also can sniff out firearms and quagga and zebra mussels, invasive freshwater species that cause numerous problems in California waters.

"A lot of the inspections I do are very time-consuming, but Cooper can run around a boat in a matter of minutes and know if something's there," said his handler, Fish and Game Warden Roxanne Bowers.

Bowers and Cooper make up one of six teams in the first Department of Fish and Game K-9 unit in California. The teams graduated from the academy last month and are working in 23 California counties, including Solano.

Another five K-9 teams are currently enrolled in the academy.

Bowers said Cooper is handy at inspecting vehicles, since poachers can be creative in hiding their catch.

"I have found poached abalone hidden behind the panel in vehicle doors and stuffed into baby seats," Bowers said.

Sturgeon are a target for poachers since their roe can be sold for a substantial profit on the black market.

Bowers said she and Cooper spend a lot of time trying to halt the spread of quagga and zebra mussels, which are about the size of a human fingernail and live in fresh water.

The mussels were introduced to America in the late 1980s from Europe and threaten water-delivery systems, agriculture, hydroelectric facilities and boat mechanisms, Bowers said.

Unlike native freshwater clams, which normally live in the sand, quagga and zebra mussels can attach to boat hulls and get into pipes and engines, transporting themselves to other bodies of water.

In addition to being trained to detect marine species, the K-9 units also learn to detect bear and deer blood, said Lt. Lynette Shimek, Department of Fish and Game's K-9 coordinator.

Bears are often poached for their gall bladders, which are sold on the black market and used for medicinal purposes, Shimek said.

California animals bring in about \$100 million a year on the international black market, according to the Department of Fish and Game.

While able to seek out illegally poached prey, the K-9s also serve as protection for their handlers, Shimek said.

"People are more wary of taking chances or becoming aggressive if that officer has a dog with them," Shimek said.

Shimek said she hopes to continue the K-9 academy to provide more teams throughout California.

The K-9 unit relies primarily on sponsors and donors, and while organizers hope to keep training more teams, the program's success depends on funding, Shimek said.

"We are hoping people are willing to sponsor our K-9 teams," Shimek said. "Once the public finds out what our teams are able to do, I think they will see the impact is really a win-win situation."

[http://www.dpi.vic.gov.au/DPI/dpincor.nsf/LinkView/931631225A58A825CA257419001F9F4305933CF97BC92D18CA2573A800190338/\\$file/20080327\\_eden\\_man\\_fined.pdf](http://www.dpi.vic.gov.au/DPI/dpincor.nsf/LinkView/931631225A58A825CA257419001F9F4305933CF97BC92D18CA2573A800190338/$file/20080327_eden_man_fined.pdf)

Media Contact: Alan Everett 9658 4092

# Media Release

From the Department of Primary Industries

March 27, 2008

## NSW COMMERCIAL ABALONE DIVER FINED

A New South Wales commercial abalone diver has been ordered to pay nearly \$12,000 in fines and costs at the Orbost Magistrates Court.

The 36 year old man, from Eden, yesterday pleaded guilty to illegally taking abalone from Victorian waters inside the Cape Howe Marine National Park.

He was fined \$2000 without conviction and ordered to pay \$9948.00 in costs.

The court was told that Fisheries officers observed the man diving and taking abalone with commercial abalone equipment inside the Marine Park in May 2006.

Fisheries Operations Manager, Peter Courtney said the illegal take of abalone by NSW commercial divers in Victorian waters and the adjoining Cape Howe Marine National park is a serious problem.

"Fisheries officers undertake compliance duties in Victoria's Marine National parks and Sanctuaries on behalf of Parks Victoria," Mr Courtney said.

"The illegal take of abalone from Victorian waters is a problem that both agencies will continue to address".

Members of the public who observe any suspected illegal fishing activity are reminded to call Fisheries Victoria's reporting hotline 13FISH (ph.13 3474) any time, seven days a week.

<http://www.fish.wa.gov.au/docs/media/index.php?0000&mr=537>



## Media Releases

### *Abalone thieves given heavy fines*

Date: Friday, 14 March 2008

Three people received fines between \$1,150 and \$1,540 in Joondalup Court this week, after pleading guilty to illegal fishing during the 2007 West Coast Zone abalone season.

35-year-old Lei ZHANG of East Perth was found to be in possession of 51 abalone (31 above the limit), when he was questioned by a Fisheries and Marine Officer on the last day of the season. On Wednesday (12 March 2008) a magistrate fined him \$1,540.

34-year-old Masaaki HORIKOSHI of Perth had 29 abalone more than the daily bag limit of 20, when his catch bag was

inspected on 2 December last year – which led to a \$1,480 fine this week.

Also, on Wednesday, 45-year-old Gary Michael GAFFNEY of Joondalup was ordered to pay \$1,150 for being in possession of 18 abalone more than the limit on the second Sunday of the 2007 season.

North Metro Compliance Manager Todd A'Vard said, in order to manage the fishery in a sustainable way, the West Coast Zone abalone season was only open to recreational fishers for one hour each Sunday morning between 4 November and 9 December last year, but a small number of fishers wrongly took more abalone than they should have.

“Those who break the abalone bag or possession limits are stealing from a limited community resource and the Department of Fisheries is always well prepared for the season and ready to prosecute any law-breakers,” Mr A'Vard said.

This week's cases follow five other recent court appearances for offenders prosecuted over fisheries crime during the 2007 abalone season in the metropolitan area.

Last Friday, in a Perth court, 43-year-old Nowardy HANDY of Cannington was fined \$1,580, for having 24 abalone in excess of the possession limit (of 20) when her catch bag was inspected by a Fisheries and Marine Officer at North Beach on Sunday 9 December.

36-year-old Paul John BALLARDIN from North Beach was last month fined \$2,800 in a Perth court for taking 23 abalone too many (including five that were undersize), when his catch was checked at Mettam's Pool beach on Sunday 25 November.

On the opening day of the 2007 abalone season (4 November) 49-year-old Su Van NGUYEN of Westminster was found with 33 abalone above the bag limit when he was stopped at Ocean Reef. He was last month fined \$1,600 in Joondalup.

In the same court, 63-year-old Tomislav MARKOVIC of Duncraig was ordered to pay \$1,330 for taking 24 abalone too many, when questioned at Ocean Reef on 2 December and 48-year-old Tan Cong DANG of Hocking was fined \$1,210 for collecting double the bag limit, when he had his catch inspected on a Mindarie beach on 11 November 2007.