

FISHING STORIES

<http://www.sciencealert.com.au/news/20082608-17857-3.html>



Pets eating into fish stocks

Tuesday, 26 August 2008

[Deakin University](#)

The fine dining habits of pet cats are placing pressure on dwindling fish supplies that might be better used for human consumption, according to a Deakin University fish nutrition scientist.

Dr Giovanni Turchini, with colleague Professor Sena De Silva, has found that an estimated 2.48 million tonnes of forage fish—an increasingly limited biological resource—is used by the global cat food industry each year.

"That such a large amount of fish is used for the pet food industry is real eye opener," Dr Turchini said.

"What is also interesting is that, in Australia, pet cats are eating an estimated 13.7 kilograms of fish a year which far exceeds the Australian average per capita fish and seafood consumption of around 11 kilograms. Our pets seem to be eating better than their owners."

The potential over fishing of marine resources continues to be debated as the fishing industry and conservation scientists try to determine the best way to sustain wild fish stocks.

Wild forage fish, such as sardines, herring, anchovy and capelin, are an important link in the marine food chain, forming the diet for larger fish like tuna, swordfish and cod and marine birds and mammals. Forage fish are also caught for commercial purposes and turned into fishmeal and fish oil for use, primarily, by the fish farming industry.

With wild fish stocks reaching a phase of stagnation, thought to be a result of over-exploitation and weather change phenomena, there is a growing view that forage fish supplies could be better utilised.

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"While much of the criticism has been on the grounds that forage fish could be better used for human consumption directly, particularly amongst the poorer nations of the world, rather than in the production of food for farmed fish, little attention has been paid to the amount of forage fish used by the pet food industry," Dr Turchini said.

"Pet ownership is increasing globally. The pet food industry is moving towards a constant increase of production and manufacturing and marketing premium and super-premium products. These gourmet pet foods contain a significant amount of fish that may be suitable for direct human consumption, while different raw material unsuitable for human consumption, such as by-products of the fish filleting industry, could be used."

Dr Turchini believes the estimated forage fish consumption in the pet food industry brings to the forefront a much needed debate in an area that warrants further and urgent investigation. Other sectors that make use of wild catch for non-human food production such as fur animal rearing, feed for ornamental fish, bait and attractants for recreational fishing, and bait for commercial crayfish industry also need to be monitored.

"I am not advocating the need to reduce, significantly, the fishmeal and fish oil use in aquaculture if it were to sustain in the long term. In this regard, it is important to note that all sectors associated with the aquaculture industry are making a concerted effort to reduce the use of forage fish," Dr Turchini said.

"The central issue is not an advocacy of pets versus aquaculture or other agricultural/animal husbandry activities, but the need for a more objective and pragmatic approach to the use of a limited and decreasing biological resource, for human benefit."

<http://esperance.yourguide.com.au/news/local/news/general/missing-vessel-found-safe/1250707.aspx>



Missing Vessel Found Safe

LIAM DUCEY AND CALE HILL

21/08/2008 4:29:00 PM

ESPERANCE Police Senior Sergeant Paul Humphries has said an incident involving a commercial fishing vessel that failed to make anticipated communication should serve as a reminder to all commercial and recreation fishers to always monitor emergency radio services.

Shark fishing vessel The Investigator departed Bandy Creek Boat Harbour on Monday August 4, and was last seen on Tuesday August 5 heading for Eucla.

Esperance police were notified when the captain of the vessel, Scott Horton, failed to make contact with his wife over the weekend. When police failed in their attempts to contact the vessel on both satellite phone and emergency radio frequencies, a police air wing search plane was dispatched from Perth.

Luckily the vessel was found on Thursday morning with both the captain and his crew-member safe and well, fishing off the Eastern group of islands.

Mr Horton spoke to the Esperance Express, and said he was grateful for the concern from the authorities.

"Even though there wasn't a problem on our part, it was comforting to know that all the systems were in place to find somebody if something did go wrong."

"I spoke to the police and their search pattern was right on target."

Snr Sgt Humphries said the incident should reinforce the need to make clear arrangements.

"I think it serves as a timely reminder to all fishing vessels to make clear, specific plans in regards to departure and return, and also communication," Snr Sgt Humphries said.

"Vessels should always monitor emergency radio frequencies and remain in contact with other vessels, either through radio frequencies or through the use of a satellite phone."

Snr Sgt Humphries also said the implementation of a Vessel Monitoring System (VMS), although not required by law, could have prevented the costly air search.

"The VMS is a piece of equipment based on GPS that is installed in a vessel that Fisheries WA, through their base in Perth, can use to locate vessels.

"If The Investigator had this piece of equipment, when the alarm was raised on Monday we could have contacted Fisheries, and by utilising that equipment they could have given us the position of the vessel in longitude and latitude, the speed at which it was moving, and if it was still above water, which would have saved us a costly search effort.

"It's a fantastic tool and although it isn't required by law we would encourage all skippers, especially in commercial vessels, to use this piece of equipment."

<http://www.abc.net.au/news/stories/2008/08/22/2343172.htm?site=tropic>

Aquaculture spending angers fisher

Posted August 22, 2008 07:28:00

A Bowen prawn fisherman says it is unfair of the Queensland Government to contribute \$500,000 to aquaculture when traditional fishers are struggling.

The State Government has promised the big grant to the CSIRO to advance giant tiger prawn farming in Queensland.

However, Bowen fisherman Terry Must says it is time the Government paid for extensive research into why some north Queensland waters have become barren.

"Seems funny they can throw that sort of money round to a prawn farmer - and good luck to the aquaculture people - but we've had a huge problem here in the Bowen district for the last three years," he said.

"\$500,000 into a study there to find out what's going wrong here would be great news to us, but showing half-a-million dollars to a prawn farm doesn't seem the right thing to do for me."

<http://www.3news.co.nz/News/ScienceTechnology/Diverssettodobattlewithfanworms/tabid/412/articleID/68245/Default.aspx?ArticleID=68245>

Divers set to do battle with fanworms

Fri, 22 Aug 2008 9:40p.m.

Biosecurity officials are about to use their armoury of marine pest weapons against the introduced Mediterranean fanworm recently detected in Lyttelton Port.

The fanworm has the potential to spread and smother other marine species and divers are expected to begin work in the port from August 25.

National Institute of Water and Atmospheric Research (Niwa) staff will coordinate a team of divers to search areas known to be infested and to remove worms.

The team will also try wrapping some heavily infested piles and other underwater structures with plastic.

Senior marine adviser Dr Peter Stratford said he hoped the population density could be knocked back to such a low level the worms would not reproduced, and warned boat owners in the area to make sure the hulls were cleaned and not carrying "hitchhikers".

NZPA

<http://bunbury.yourguide.com.au/news/local/news/general/fishing-ban-fears/1249198.aspx>



Fishing ban fears

BY LEIGH RITCHIE

20/08/2008 10:54:00 AM

THE local recreational fishing industry is bracing itself for what it fears will be a dramatic sales drop during the first summer of fishing restrictions.

Wayne McCarthy from Compleat Angler said he traditionally took more than 50 per cent of his year's takings during the busy tourist months.

"Over 30 per cent of our business is in December alone and that is now in the banned season," Mr McCarthy said.

He said tackle and boat shops would have to consider cutting overheads including staff and the domino effect would be "phenomenal."

"The blow to us retailers, as well as petrol, boat deliverers and all knock on services is huge," he said.

The recreational fishing body Fish For the Future Alliance has claimed that the bans could rip about \$400 million from the \$2 billion State industry.

The Department of Fisheries restrictions begin at the start of October and will run until Christmas Day.

By the third year the restrictions will run until the end of January.

Dhufish, pink snapper, baldchin groper, breaksea cod and red snapper are the vulnerable five that will be protected.

"Those five are predominantly all caught locally, so there's not much point going out," Mr McCarthy said.

He said people that did go out would all be looking for King George Whiting, which would only lead to another species being banned in the future.

Summer brings an influx of tourists that know fishing is good in the Bunbury area that has a number of campsites and boat ramps.

Mr McCarthy said most Bunbury fisherman used their own boats when fishing.

Fisheries said its research showed that some species could collapse in just a few years unless their catches were drastically reduced by at least 50 per cent within two years.

A member of the Fish for the Future Alliance, Mr McCarthy said the impact of recreational fishers on stocks was unknown.

He said Fisheries had taken a big stick approach by not listening to the group's proposal about personal fishing logs and allowing commercial captures to continue unrestrained.

"It's a knee jerk reaction to the problem rather than looking to see how to resolve it," he said.

<http://www.abc.net.au/news/stories/2008/08/20/2340895.htm?site=westqld>

Deadline looms for say on fisheries rules

Posted August 20, 2008 09:33:00

Updated August 20, 2008 09:32:00

The Department of Primary Industries says more than 60 submissions have been lodged in response to proposed new rules for a number of Queensland's fisheries.

Responses on changes to the East Coast Trawl, Finfish Trawl, East Coast Tropical Rock Lobster, Crab and Freshwater fisheries are due in by next Wednesday.

The department says its goal is to develop rules which are fair to those using the resource, as well as ensuring the fishery is protected and sustainable for future generations to enjoy.

So far more than 150 people have attended consultation meetings about the changes.

<http://www.abc.net.au/news/stories/2008/08/20/2340735.htm?site=science&opic=latest>



Fin exports harming shark numbers: WWF

By Jayne Margetts

Posted August 20, 2008 06:17:00

Updated August 20, 2008 14:50:00

  Slideshow: Photo 1 of 2



The WWF says 230 tonnes of shark fin have been exported from Australia in the past 13 months. (WWF)

Conservationists say they have major concerns about Australia's contribution to the shark fin industry.

Using data from the Australian Quarantine Inspection Service, the Worldwide Fund for Nature (WWF) has revealed hundreds of tonnes of shark fin are being exported from Australia every year.

They say on a conservative estimate that is the equivalent of 10,000 adult sharks.

The WWF is using the figures to add weight to its call for the Queensland Government to ditch a proposal to issue specific licences to target sharks.

The Federal Government says a final decision is yet to be made but it will take a precautionary approach.

WWF's Dr Gilly Llewellyn says the appetite for shark fin overseas which Australia appears to be feeding, is insatiable, and in the past 13 months 230 tonnes of shark fin have been exported from our shores, mainly to Asian markets.

"Using a really conservative estimate using the largest possible size of shark, using a low fin to weight ratio, that's still 10,000 sharks that would have needed to be killed for that amount of fin," she says.

Dr Llewellyn says there is no scientific evidence to show whether that amount of shark fishing is sustainable.

She is calling on the federal and state governments to make conservation a priority.

"Start protecting places like Osprey Reef out in the Coral Sea, one of the few places in the world where sharks come in large numbers, they aggregate there," she said.

"Another key action that we're calling for is that we want the Queensland Government to shelve its plans for creating a shark fishery literally in the Great Barrier Reef world heritage area."

Government changes

But the Queensland Government denies its proposed changes to fishing licences would mean the creation of a dedicated shark fishery.

Mark Lightowler from the Queensland Department of Primary Industries and Fisheries says it aims to reduce the amount of shark being taken from Australian waters.

"Currently there's around 1,400 licences that can be utilised to take shark in Queensland waters. The proposal is to reduce that to 200 licences and restrict the catch to a precautionary level of 700 tonnes," he said.

But conservationists say it is nothing more than an administrative change that will not reduce the amount of shark being caught.

Federal Environment Minister Peter Garrett says he is yet to reach a final agreement with the Queensland Government over its proposed changes.

But he intends to take a precautionary approach.

"I want to be absolutely convinced on the basis of the material that comes to me that we can agree with the Queensland Government on a management plan that sees fisheries managed sustainably and which doesn't see impacts on fish species and an impact that has been reflected in the figures that have been released today," he said.

Director of Marine Science at Macquarie University, Associate Professor Rob Harcourt, says research in the North Sea has shown the devastating impact that overfishing shark can have.

"There was a whole change right through the ecosystem and the scallop fishery collapsed because with the loss of the sharks the rays increased dramatically and they ate all the scallops and so the fishery collapsed because of the fishery for sharks, so you lost two fisheries," he said.

"Ecosystem effects can happen when you take out a top predator."

<http://www.news.com.au/story/0,23599,24212252-29277,00.html>



Exports 'endangering' shark species

August 20, 2008 01:38pm

Article from: AAP

THE Federal Government is under pressure to declare the Coral Sea a safe haven for sharks as new figures show a rise in shark product exports.

WWF Australia said the latest data from the Australian Quarantine and Inspection Service shows more than 500 tonnes of shark product was sent to mostly Asian markets over the past 13 months.

Head of WWF-Australia's oceans program Dr Gilly Llewellyn said 85 tonnes of shark product, mostly shark fin and fillets, were sent from Brisbane to Hong Kong and the Philippines, and shark cartilage exported to the US.

Dr Llewellyn said Melbourne supplied 37 tonnes of shark fins for the Philippines and 46 tonnes of shark liver oil, mostly to Japan.

She said a further 34 tonnes of squalene was sent from Melbourne while 60 tonnes of shark fins were sent from Cairns.

"We risk going down in the history books as the generation that let sharks go extinct because of an insatiable market for shark products," Dr Llewellyn said.

"Sharks play a crucial role in the balance and health of marine ecosystems and are especially vulnerable to overfishing, and yet currently there are few effective controls on fishing or trade."

Queensland Premier Anna Bligh said today the State Government was aware of the importance of sharks to the ecosystem.

"There's no doubt that sharks are a very important part of our marine ecosystems, while they're not necessarily popular, they are a important part of the food chain and we need to make sure that their populations are maintained," Ms Bligh said.

Ms Bligh said she would welcome evidence of population decline of sharks in the Coral Sea.

"I'd like to see what the basis of the claims are, but where we are needing to act, we will," she said.

<http://www.smh.com.au/news/whale-watch/shark-fear-stops-baby-whale-tow/2008/08/21/1219262353338.html?page=fullpage#contentSwap1>



Shark fear stops baby whale tow

Arjun Ramachandran
August 21, 2008
Page 1 of 2 | [Single page](#)



Euthanased ... a whale calf that had been separated from its mother.
Photo: Peter Morris

Latest related coverage

An orphaned whale calf, which had been trying to suckle from yachts in a Sydney bay, was given a lethal dose of anaesthetic on Friday as its condition deteriorated.

Authorities are now reviewing whether to use an inflatable sling in an attempt to unite a baby humpback whale with other whales in a bid to save its life.

A meeting will be held later today, involving National Parks staff and experts such as whale expert Dr David Blyde, from Sea World on the Gold Coast, to determine what to do next for the whale, National Parks spokesman John Dengate said.

This included assessing whether to euthanise the whale, or whether to tow it out to sea to unite it with another pod, he said.

"But that could be dangerous for the whale because, if it doesn't find a lactating female, it's just out there on its own and there's all sorts of sharks out there.

"We don't want to be stressing the whale out by whatever we choose to do."

The chance of a pod of whales taking the baby in were very low, and had failed when attempted earlier this week, he said.

"The thing that's coming home to us is whatever reason that caused the mother to abandon it may be the same reason causing other pods to reject it.

"Until then, the advice we have is that unless something miraculous happens like the mother whale turning up, [it's looking bleak]."

However experts say it is not physically possible to look after the calf and [very little can be done](#). And [NSW Premier Morris Iemma](#) says the outlook for the abandoned baby is "bleak".

The listless and abandoned calf - who has been named Colin - has not eaten for at least five days, and has been attempting to suckle boats around Pittwater, apparently mistaking them for its mother.

"A senior vet [from Taronga Zoo] examined the whale last night and, while the whale is not distressed, his condition has deteriorated as he hasn't fed in days," a NSW National Parks and Wildlife Service spokeswoman said.

The plan had been to use an inflatable sling to try to get the whale further out to sea where he might hook up with another pod of whales. It was hoped the sling would be more effective in reuniting the whale calf with a lactating female than previous efforts had, she said.

"Previously the whale was lured out to sea by following a yacht that it thought was its mother, but then it turned around and came back in because I think it was still attached to the yacht.

"If we can get it into the sling, we can get it further out to the ocean into deeper water and hopefully closer to another pod of whales."

The National Parks spokeswoman could not say when the attempt would take place.

She said National Parks was first waiting for Dr Blyde to arrive to again assess the whale's condition. He was expected to arrive this afternoon, she said.

Late last night, the National Parks contacted the Defence Department regarding the use of a "fuel bladder", believed to be the proposed inflatable sling, a Defence Department spokeswoman said.

The department was still considering the request, she said.

Feeding whale baby formula impossible: experts

Rescue measures such as feeding the whale baby formula through a tube or trying to raise it in captivity have been dismissed as impossible by whale experts.

Finding a lactating female to accept the calf was the best best, although even this was unlikely, experts have said.

"If a lactating female with a calf goes past and this calf approaches that animal it may accept it, but ... it's a very slim chance," NPWS spokesman John Dengate said.

Meanwhile, as the young calf's plight sparked passionate discussion on blogs and social-networking sites, its battle for survival has also made international news. CNN, BBC and international wire news services have all covered the story.

Bloggers pour hearts out

An [smh.com.au blog](#) asking readers their views on the sad story has been inundated with responses.

"We must try to save this baby whale. To do nothing is not an option. We are happy to build a tourism industry around these beautiful creatures and now the time has come to pay it forward," wrote Mark.

"Attempts should be made to feed the whale. We have the technology, the personnel and the dollars that can be put behind the operation," wrote Phillipa, echoing the feelings of many.

Many readers were obviously touched by the whale's attempts to suckle boats in the Pittwater area.

"Something needs to be done. The poor thing is asking for help. At least try ... " wrote Kanaia.

But Kwayera, who claimed to be a marine scientist, wrote: "The most humane thing, though it is a terribly sad thing, would be to put it down. There is no point in prolonging its suffering in the foolish and arrogant presumption that we could save its life."

Dr Karl's advice

Scientist Karl Kruszelnicki told a breakfast TV program this morning that, while it was important not to prolong the whale's agony, attempts to save its life could reveal lessons that would be valuable if a baby whale was similarly abandoned in the future.

He said the story of its fight had "gone from science, into ethics, into politics and into tourism".

http://news.sbs.com.au/worldnewsaustralia/humans_may_be_to_blame_for_stranded_baby_humpback_555620



Humans may be to blame for stranded baby humpback

Thursday, 21 August, 2008



A lost humpback whale calf swims around a yacht in the Pittwater,

north of Sydney Harbour (AAP)

Experts say a baby whale alone in Sydney's Pittwater was probably separated from its mother by force. And humans could even be to blame.

The baby humpback, believed to be about two or three weeks old, was first spotted on Sunday, nuzzling up to a yacht in an apparent search for its mother.

RELATED: 'Impossible' to look after stranded baby humpback

Authorities have suggested that the calf, nicknamed Colin, may have a biological problem, which led its mother to abandon it.

Experts have disagreed, saying a humpback female is very unlikely to abandon her calf, and would nurture it if it was sick.

Ships could be responsible

Wally Franklin, Hervey Bay-based marine biologist with research group the Oceania Project, says ships in the waters off Sydney could be to blame, because they can break up sonic communication lines between whales.

"Heavy marine traffic in the Sydney area could interfere with the mother's ability to hear and locate her calf, that's a possibility," he told AAP.

"A boat could have physically come between the mother and her calf and cause the separation as well, a recreational vessel for example."

Mother whale 'would never abandon her calf'

Catriona Rafael, who takes tourists out with Sydney Whale Watching tours and has been studying whales for over 10 years, says it's not uncommon for whales to wash up onshore but a mother would never abandon her sick baby.

"Calves could have been separated (from their mother) in a storm, they could have been separated by the mother being attacked by orca (killer) whales or sharks, it could be sonar destruction through vessels, it could have just been bad luck," she said. "It does happen, unfortunately that's life."

Mr Franklin said he had been watching mothers and calves in Hervey Bay for 20 years and humpback mothers had an incredible instinct for looking after their calves.

He had never once seen a mother abandon her sick calf.

"Calves generally stay within two or three body lengths of their mother, and if a calf strays beyond that we frequently watch mothers immediately respond to get them back," he said.

"The bond between the mother and the calf is so intense that you'd have to imagine that something has occurred that forced the separation other than abandonment, even if the calf is sick," he said.

If Colin's mother was still alive, she would likely be very distressed without her calf, Mr Franklin said.

Only a calf at the time

Humpback females only have one calf at a time because the calves need many gallons of whale milk each day, which causes the female to lose half her body weight.

"When calves do get separated, the mothers do get stressed and they go searching for them," Mr Franklin said.

Every year humpback whales make the 10,000 km journey north from their feeding grounds in the Antarctic to the tropical waters off Queensland, where they breed and give birth.

Humpback females will often stay in the warm waters around the Great Barrier Reef with their young until they are three or four months old before braving the journey back to the Antarctic.

Mr Franklin said he believed Colin was probably born on the journey north to the reef, which makes the 4.5 metre baby more likely to get lost from his mother.

"If the calf is born while travelling north - and this is not uncommon - this adds to the risk of potential separation because the mother is not likely to stop out in the open ocean because there are things that could hurt her such as the orca whales," he said.

"She'd be trying to get that calf up to the sheltered waters of the reef."

Different wildlife authorities are debating whether to euthanase Colin, raise him in captivity or float him back into the ocean.

Mr Franklin said it was impossible to raise Colin in captivity, partly because humpback whales needed to learn social skills from other whales.

"We spoke to NSW National Parks and Wildlife and recommended that they try and take Colin back out into the ocean," he said.

"At least that gives him the chance of connecting with other humpbacks. At least it would give him some chance of survival."

Source: AAP

<http://www.abc.net.au/news/stories/2008/08/21/2342108.htm>



Premier avoids question on Marine Park move

Posted Thu Aug 21, 2008 9:02am AEST

Updated Thu Aug 21, 2008 9:00am AEST

The Premier David Bartlett is not ruling out ignoring expert advice and allowing fishing to continue in all waters off Bruny Island.

The Resource Planning and Development Commission has recommended establishing 23 Marine Protected Areas in the Bruny bioregion, the south-east.

Fishing would be closed in nine of them.

The Greens' Cassy O'Connor asked Mr Bartlett in State Parliament whether he had given a commitment to the fishing industry that there would not be any no-fishing zones.

Mr Bartlett did not address the question and says the Government's decision will balance the interests of lifestyle, livelihoods and the environment.

"But you know what I reckon Tasmanian lifestyle is about?"

"I reckon it's about the fact that anybody, pretty much anybody, can afford to throw a line in and catch a flathead and feed their family with it or just for the sheer enjoyment of it," Mr Bartlett said.

<http://stgeorge.yourguide.com.au/news/local/news/general/plans-for-pearl-farm-considered/1245713.aspx>



<http://www.voxy.co.nz/national/five-drown-storms/5/2097>



Five Drown In Storms

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- [Matt Claridge](#)
- [Water Safety New Zealand](#)

(18 August 2008)

Water Safety New Zealand (WSNZ) has released drowning data for the month of July which indicates there were a total of eight fatalities for the month. The heavy storms and torrential weather conditions that battered most of New Zealand in late July contributed to five of these.

The storm related drownings occurred as a result of three separate incidents, two in Bay of Plenty (Canoeing and Commercial Fishing) and one in Northland (River Crossing), all of which contributed to the highest July drowning toll since 2002.

WSNZ General Manager, Matt Claridge comments; "for the second time this year storm weather has contributed to significant numbers of drowning deaths. While these incidents are separated geographically, they reinforce the same basic water safety messages such as being aware of the weather and marine conditions along with minimising risk taking in volatile conditions."

There have been 63 drowning deaths for the year to date (end of July). Of note is the alarming number of multiple drowning incidents that have occurred this year. Six separate incidents have resulted in 17 drowning deaths from which, a further 15 individuals were fortunate enough to survive.

Claridge continues "the major concern, regardless of the total drowning toll is the number of Recreational related drowning deaths. They are the ones that are preventable. Obviously aquatic recreation involves a conscious decision to be in the water and with that is a need for safety, specifically survival ability, awareness and preparedness. The ability to swim has a major role to play in

reducing the likelihood of any drowning incident, but sound decision making during the winter months is important for ensuring aquatic activity is enjoyed safely."

Bookmark/Search this post with:

<http://www.cbc.ca/technology/story/2008/08/18/hitech-lobsters.html>

High-tech lobsters used to catch poachers

Last Updated: Monday, August 18, 2008 | 10:24 AM ET

CBC News

Three men from Burnt Islands on the south coast of Newfoundland were convicted of fishing violations after a high-tech investigation.

In May, Department of Fisheries and Oceans officers from the nearby Port aux Basques detachment found six unmarked lobster traps close to the small community of Burnt Islands.



'Good job! This is a great way to stop poachers! Poachers hurt very sensitive marine ecosystems and need to stay within the limits of fishing.'

—*Insensitive*

[Add your comment](#)

The officers placed live lobsters implanted with microchips in each of the traps, the federal department said Friday.

During a stakeout of the area, officers saw three men hauling two of the untagged traps from the water and approached the men. Officers searched their boat and found all six microchip lobsters.

Following the inspection, fisheries officers patrolled the coastal waters near Burnt Islands and found additional unmarked traps. In total, 13 traps and 54 lobsters were seized as part of the operation, fisheries officials said.

Everett James, of Burnt Islands, was convicted in late July of using untagged traps and possession of lobster caught in contravention of the Fisheries Act. He was sentenced to a 14-day licence suspension at the start of the 2009 fishing season. Lobster valued at \$297.50 as well as 13 lobster traps were seized.

Two other men, Wallace James Sr. and Kevin Courtney, were convicted for their roles in the offences, and each was sentenced to a \$500 fine. The money will go to promoting protection of fish and lobster habitat in Newfoundland and Labrador, under the terms of the federal Fisheries Act.

<http://www.taste.com.au/recipes/19074/chilli+salt+prawns?from=recentlyrated>





Photography by John Paul Urizar

Chilli salt prawns New!

5 out of 5

The Chinese word for prawns "har" has a laughter-like sound, and this seafood delicacy - a festive favourite in China - represents happiness.

Preparation Time

20 minutes

Cooking Time

5 minutes

Ingredients (serves 6)

- 2 tbs plain flour
- 2 tbs rice flour
- 1 tbs salt
- 2 tsp white pepper
- 2 tsp chilli powder
- 1 1/2 tsp Chinese five spice
- 2L (8 cups) peanut oil
- 18 (about 1kg) green large king prawns, peeled leaving tails intact, deveined
- 6 sprigs fresh coriander
- Lemon wedges, to serve

Method

1. Combine the plain flour, rice flour, salt, white pepper, chilli powder and Chinese five spice in a bowl.
2. Preheat oven to 160°C. Line a baking tray with 5 layers of paper towel. Place the oil in a large saucepan or wok. Heat to 190°C over medium heat (when the oil is ready a cube of bread will turn golden brown in 10 seconds).
3. Place one-quarter of prawns in the flour mixture. Toss to coat. Shake off excess. Add to the oil and cook, stirring, for 1 minute or until golden. Use a slotted spoon to transfer to the lined tray. Place in oven to keep warm. Repeat, in 3 more batches, with flour mixture and remaining prawns, reheating oil between batches.
4. Add the coriander to the oil and cook for 10 seconds or until crisp. Transfer to a plate lined with paper towel. Place prawns on a serving platter. Top with coriander. Serve with lemon wedges.

Notes & tips

- **Time plan tip:** Prepare to the end of step 1 up to 1 day ahead. Store in an airtight container at room temperature. Continue from step 2, 15 minutes before serving.

Source

Australian Good Taste - February 2008 , Page 80

Recipe by *Anneka Manning*

Add this recipe to:

<http://www.news.com.au/couriermail/story/0,23739,24198236-5013511,00.html>

No need to go offshore for tasty, affordable fish dinner

Article from: **Courier Mail**

Natascha Mirosch

August 19, 2008 12:00am

UNTIL my early 20s, when I discovered dining out, fish meant fillets of whiting or bream that had been caught that morning, dusted in a little flour and fried in a beat-up old frying pan on a two-burner gas stove.

My Russian grandmother was both catcher and cook, having stood patiently in sea-gutters off Straddie's Main Beach for hours to catch our dinner. She served it simply, just a squeeze of lemon and a sprinkle of salt.

Australians have long had a love affair with their seafood, eating 21kg of fish each year. As the price of petrol rises and fishermen are squeezed out of their traditional fishing areas, costs are increasing and it often can be tempting to go for the cheaper imports. Forsake the glamour species such as coral trout and red emperor (up to \$45 a kilo), and branch out a little and you'll find it's possible to get good, local fish that are relatively inexpensive.

Tastes like chicken

"PEOPLE'S tastes have changed; the public don't want fish that tastes too 'fishy' - with mild, white-fleshed fish being favoured over tailor, bream and flathead," says Adrian Lee of [Bayside Seafood](#).

We also tend to go for names we recognise, he says.

Recent standardising of fish names has caused some confusion, giving the impression that many of our old favourites have disappeared while a whole host of "new" fish have appeared.

On the bayside at Scarborough, [Morgan's Seafoods](#) estimate they sell about 60 per cent locally caught fish. "It's our niche," says Morgan's Donna Browne.

She says there is a large number of good value and highly underrated fish out there. Sea mullet, which comes into season in the winter months, is one fish that has fallen out of favour somewhat and, available at ridiculously low

prices, is a personal favourite.

"I wouldn't eat it out of season, but in season, when it's caught in the open ocean, it's something else. You can almost feel the goodness when it's sizzling away on the barbecue - it's so full of good oil and for \$7 or \$8 a kilo, represents fantastic value, considering all the health benefits." Browne says.

Mullet skin, where all the oils are concentrated can be removed for those who prefer a milder tasting fish, but Browne says she cooks them skin on, crisping it up like salmon.

She also nominates the ignobly named pigfish as a hugely underrated delicacy.

"It's absolutely delicious, it comes from the parrot fish or wrasse family and has a beautiful white, moist flesh that is so perfect it's often used for sashimi." In fact, if you can see it, Browne advises snapping it up, because if the catch is big, it will go straight to Sydney where it sells for sashimi at \$100 a kilo. Here, lucky locals can buy it for \$17-\$20 a kilo and she says it's perfect to cook whole.

Try chef Alex Ensor's recipe for [Stradbroke Island garfish](#)

Winter is traditionally a good time for local fish with spotted and school mackerel, tailor, mullet, stripey snapper, dusky flathead, trumpeter, sand whiting and winter whiting around. Their names might not be as familiar to us as coral trout or red emperor but they are great eating and fantastic value. And as Lee says, a lot of our local fish is oily so it can't be frozen which means it's always going to be fresh.

"Make friends with your fishmonger so they get to know what you like and can suggest appropriate alternatives," Browne says.

Cut price crustaceans

IF THERE is one seafood product intimately associated with Queensland, it's prawns. Available all year round, anecdotal evidence suggests that while they are less plentiful in winter, the quality is higher, with the sweet flesh having come from the deeper water. Certainly they represent better value than during the mid-summer holiday rushes. Squid, once considered little more than fishing bait, has soared in price, both due to its growing popularity and in the last year or so, reduced catches.

Browne suggests cuttlefish as a good (and cheaper) alternative. "Marinate it in milk to tenderise, and cook it just as you would squid. We also sell cuttlefish tentacles (with the suckers removed) which are crumbed and deep-fried and come up really crispy and delicious." Octopus, too, is cheaper than squid and is usually sold already clean. Simply par boil, to easily remove skin and suckers, then marinate, barbecue, or use in a salad.

The price of Moreton Bay bugs has skyrocketed, too, and a more cost-effective alternative is the Balmain bug, which despite its name is found as far north as the Gold Coast. The term Moreton Bay bugs is also a bit of a misnomer, as they are also found (and imported) from Indonesia. The imports tend to be smaller than ours and have cleaner shells, without the discolouration, barnacles or growths as they are found in clearer, sandier water than ours. More often, though, the imported stuff will come as cooked bug meat.

Spanner crabs are much touted local delicacies, becoming popular in recent times and starting to appear on the best menus. Noosa chef David Rayner is a long-time fan of spanner crab, and it has come to be a standard feature on his menu at [The River House](#). While we are coming to know the spanner in restaurants, though, we still doggedly stick to what we know when it comes to seafood at home.

According to Lee, 90 per cent of the crabs they sell are sand crabs, because that's what we're used to. "We sell mountains of them a day in season," he says. One of the reasons that we are still so unfamiliar with the spanner crab is that in the past the majority of the catch was exported.

"Spanner crabs are beautiful," Browne says. "They are my pick of the crabs, even over the muddies. The meat is sweet and delicate and you can use it as you would any other crab." Fresh crab meat even comes ready picked, vacuum packed, ready to toss through salads, make into crab cakes or be eaten with crusty buttered bread.

Oyster area

In the waters of Moreton Bay around Moreton and Stradbroke islands there are oyster leases, producing Sydney rock oysters. The season usually opens in September, although the best are available towards the end of the year.

Oyster farmer Jane Clout of [Koorinal Oysters](#) says the oysters are special because they are grown 20km off the coast, which is unique as most rock oysters in Australia are grown in estuaries. "This means they are washed by the incoming ocean, and are very clean and safe. Because they are filter eaters and eaten raw the quality of the water is very important."

As the oysters are native oysters, rather than the introduced Pacific oysters, they are allowed to be grown in the national marine park. Clout says our local oysters are particularly well priced. "Considering they take twice as long to grow as Pacific, they should be more expensive. The Pacific oysters' flavour can depend on where it's grown, but rock oysters tend to have a sweeter aftertaste."

Whether raw or cooked, fish or shellfish, fresh is always best and local and fresh even better. Make friends with your fishmonger who can give you ideas to steer you away from the big-buck numbers and help you discover a wider world of seafood.

Go to website www.morganseafood.com.au/retail/market/flavour-finder.htm to learn more about fish varieties and how they taste.

<http://www.abc.net.au/news/stories/2008/08/18/2338249.htm?site=idx-nt>

Rangers to count crabs for clams

Posted August 18, 2008 08:29:00

Rangers and the Territory Fisheries Department will start a study of mudcrab numbers in Territory waters to try to bolster the future of the crabbing industry.

Over the next few months, licensed crab fishers and Indigenous rangers will lay specially designed traps that gauge crab numbers.

Territory marine researcher Mark Grubert says the industry wants the surveys done to allow them to forecast their business prosperity each year.

"That information will hopefully allow us to predict the mudcrab catch perhaps six to nine months in advance and that way industry can scale up or down depending on the predicted catch and just improve the efficiency of the industry that way."

<http://www.stuff.co.nz/northland/4660315a22377.html>

Marine park offers millions

By DEANNA HARRIS - Whangarei Leader | Tuesday, 19 August 2008

The Northland Chamber of Commerce wants to establish a marine park off Whangarei which could generate millions of dollars for the local economy.

The national park, stretching from Whangarei Heads to the Poor Knights to Cape Brett, is being promoted to Northland local authorities.

Chamber of Commerce chief executive Jeff Smith says it could have huge benefits for Northland.

"Aside from economic benefits we can see that a park like this would also provide ecological, social, cultural benefits," says Mr Smith.

Mr Smith says the Goat Island Marine Reserve near Auckland is an example of the benefits the proposed park could bring.

Annually Goat Island brings in \$16 million of economic benefit to the community along with 350,000 visitors annually. The Poor Knights Island as it stands pulls in about \$10m a year.

Mr Smith says the chamber is researching how much money the proposed park could earn and other issues it may face. The difference between similar marine sites in New Zealand is that this will not be a reserve.

"A marine national park concept is simple. It's based on economic development principles along with an underlying sustainability focus," says Mr Smith.

He says the park will not allow any commercial fishing but recreational fishing will still be allowed with a reduction in the bag limit.

Mr Smith says it will cost very little to set up and there is very little to be lost.

"If it doesn't make the money we think then at least there would be a lot of fish," says Mr Smith.

This would be a New Zealand first according to Mr Smith though there are similar parks in Australia called marine heritage parks.

<http://www.cpa.org.au/garchve08/1379kooori.html>

The Guardian 20 August, 2008

Traditional owners win in High Court

Darren Coyne

The High Court of Australia has upheld the right of traditional owners in north-east Arnhem Land to control who fishes in their coastal waters. In what is known as the Blue Mud Bay case, the High Court dismissed an application from the Northern Territory government that tried to challenge the right of

the Yolngu people to determine when and where commercial and recreational fishing was carried out along 80 percent of the NT coastline.

Legal experts say the decision could extend to other areas of Australia.

For traditional owners, the decision ends a 30-year fight for exclusive rights, while commercial and recreational fishers will now be required to negotiate terms for access.

The issue of the common law right of the public to fish in public waters and the issuing by the NT government of fishing licences will now need to be negotiated with the Northern Land Council.

NLC Chairman Wali Wunungmurra welcomed the decision and promised that there would be negotiations between traditional owners and other stakeholders to obtain a negotiated settlement to allow commercial and recreational fishing in tidal waters over Aboriginal land.

"There will be a minimum 12-month amnesty in favour of the status quo to enable good faith negotiations to occur, with the current interim licensing scheme extended for that period", he said.

"This scheme is free and involves the automatic grant of licences to commercial operators, with recreational licences automatically granted on request."

The interim scheme was implemented in response to the Federal Court's decision in March last year in favour of traditional owners, and is administered by the NLC on behalf of the Anindilyakwa, Northern and Tiwi Land Councils.

Mr Wunungmurra said a negotiated outcome would mean that traditional owners around the NT coastline could jointly participate in the management and development of a sustainable fishing industry. He said that included the protection of fishing stocks, protection of sacred sites and participation in enterprises.

"Traditional owners have developed a constructive relationship with commercial and recreational fishing representatives over the last year, and the NLC looks forward to continuing that relationship and obtaining a win-win outcome for all Territorians," Mr Wunungmurra said.

Aboriginal and Torres Strait Islander Social Justice Commissioner Tom Calma described the High Court decision as historic.

"Thirty years ago Indigenous people's land rights were recognised in the Northern Territory. The High Court has now recognised their rights in the inter-tidal zone and waterways adjoining their traditional lands," he said.

"This decision means that the traditional owners, the Yolngu people, can have certainty about their common law rights and it gives them a stake in the development of a sustainable commercial fishing industry."

Meanwhile, the High Court decision led to calls from the Kimberley Land Council for the same rights for Kimberley traditional owners.

KLC Chief Executive Officer Wayne Bergman said it was time for uniform, national native title legislation.

He said the KLC was hoping the High Court decision would influence a number of cases the council currently has before the Federal Court.

He said West Australian laws were "draconian" and it was time traditional owners were able to share in the economic benefits the Kimberley's waters have to offer.

"Until the High Court changes its position under the Native Title Act, we have shared rights with the wider community", he said. "In remote areas, this is a major concern when other people are accessing those regions like the north Kimberley tourism operators, pearlers, fishermen."

On the other side of the continent, Queensland Natural Resources and Water Minister Craig Wallace was quick to announce the High Court decision was "not expected to have any impact on Queensland".

"It would appear that the decision is specific to the circumstances and legislation operating in the Northern Territory and in particular coastal lands granted under the NT Land Rights Act", he said. "Whilst it is a fresh decision and is yet to be fully analysed, it is not expected to have any impact in Queensland."

Mr Wallace said coastal Indigenous land in the Queensland Deed of Grant in Trust (DOGIT) or Aboriginal Land Act land extended only to the high water mark and not the intertidal zone, unless a special regulation had been made to that effect.

"Accordingly, the issues raised in the Blue Mud Bay case concerning access to the intertidal zone would not appear to arise in Queensland", he said.

The Blue Mud Bay decision means that...

For recreational fishing:

- All rules under the Fisheries Act NT apply and will be enforced by the NT Police.
- The temporary fishing permits granted by the land councils which will remain in place for at least the next 12 months, enable access to continue and allow for long-term arrangements to be negotiated.

For commercial fishing and fishing tour operators:

- All rules under the Fisheries Act NT apply and will be enforced by the NT Police.
- The temporary fishing permits granted by the land councils, which will remain in place for at least the next 12 months, enable access to continue and allow for long-term arrangements to be negotiated.

Permits are required to enter and remain on Aboriginal land, including waters overlying Aboriginal land. This applies to about 80 percent of the Territory coastline and tidal rivers, but not to Darwin Harbour.

Decision linked to National Apology

High Court Judge Michael Kirby has linked the apology to the Stolen Generations earlier this year to the landmark Blue Mud Bay case.

And while Justice Kirby's comments were not shared by the majority of other judges, they are significant, according to lawyer Dr Tony Buti, the biographer of Sir Ronald Wilson, who co-wrote the Bringing Them Home report.

In his judgement, Justice Kirby said the High Court should not be an ivory tower, and should take judicial notice of the National Apology.

He argued that while the apology had no legislative power, it was "part of the factual matrix or background against which the legislation in issue in this appeal (the Blue Mud Bay case) should now be considered and interpreted".

"The National Apology acknowledges once again, as the preamble to the Native Title Act (1993) already did, the wrongs done in earlier times to the Indigenous peoples of Australia, including by the law of this country.

"Those wrongs included the non-consensual denial and deprivation of basic legal rights which Australian law would otherwise protect and uphold for other persons in the Commonwealth.

"In the case of traditional Aboriginals, these rights included rights to the peaceful enjoyment of their traditional lands and to navigate and to fish as their ancestors had done for aeons before British sovereignty and settlement."

Dr Buti said that while some would use Justice Kirby's comments as proof that the apology would open the floodgates to compensation claims, it should be seen in a broader context.

"The significance of his view is that maybe politicians need to look at the apology statement as greater than just an apology to the Stolen Generations ... as a statement that we as a society need to move forward," he

said.

Dr Buti said Justice Kirby's argument that the law might not be keeping up with public views was a direct message to legislators.

Meanwhile, Dr Buti said the Blue Mud Bay case had set a precedent which would be of great interest to other traditional owners around the country.

"I would see it as a decision that Aboriginal land councils and groups would welcome, and see how it applies to their own areas", he said.

Koori Mail