

# Seafood New Zealand Index 2010

Compiled by the New Zealand Seafood Industry Council  
Information Centre

This list includes all issues of Seafood NZ magazine for the above year.  
Articles may be requested from the NZ Seafood Industry Council Information Centre.  
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fax (04) 385 2727, or email [info@seafood.co.nz](mailto:info@seafood.co.nz)

## Seafood New Zealand: February 2010 (Vol. 18 no. 1)

### 1. 100 years ago this month

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 9

Interest piece summarising three fish-related items that appeared in New Zealand publications a century ago.

### 2. Customary and commercial come together

Johnson, Derek

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 28-32

Profiles a pilot scheme - Pataka/Whata - to provide Maori with a reliable supply of fish for the marae could offer real benefits to communities and fisheries management. Box "Keith Mawson and the commercial viewpoint" included.

### 3. Down the Hatch : Mussels make the meal

Johnson, Derek

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 40-41

More from the Hairy Mussel Company with information on storing, cooking and eating Greenshell mussels. Recipe for preparing mussels follows.

### 4. Drop a Line : Not business as usual for New Zealand Inc.

Bagrie, Cameron

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 52

Casts an eye over the economic outlook for 2010 and beyond.

### 5. Environmental standards help manage fishing impacts

Chatterton, Tom

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 20-21

Explains the role of the Ministry of Fisheries' newly appointed Standards team and the standards framework in place to monitor environmental standards, including for threatened species such as dolphins and seabirds, and the impacts of fishing on the seabed.

## **6. Field operations aiming for collective responsibility**

Coleman, Andrew

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 19-20

Explains the role the Ministry of Fisheries' Field Operations group plays in ensuring the integrity of New Zealand's fisheries management system.

## **7. Guest editorial : Fisheries 2030 will guide future success**

McNee, Wayne

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 16

Article by Ministry of Fisheries' Chief Executive discussing Fisheries 2030, the Ministry's strategic direction to improve the environmental and economic performance of the fishing industry.

## **8. Industry-Ministry initiatives forging ahead**

Beaglehole, John

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 18

Provides overview of three collaborative projects between the Ministry of Fisheries and the fishing industry: Research services; Observer services; and Discarding at sea.

## **9. Letters to the editor**

McNee, Wayne

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 14

Letter responding to, and addressing, points raised in a letter published in the December 2009 issue.

## **10. News Review**

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 2-9

Presents short news items on topics of interest: Industry backs treaty to stop illegal fishing; Forum recommendations the result of "flawed process"; Sharks threaten fishing; Council chief executive resigns; Making airwaves; Help the seafood ITO to help you; Hoki big fish in New York Times' pond; Lower sea lion limit is cautious response to biological issue, says Seafood industry; U.N. names 2010 biodiversity year; Public fisheries vigilance paying off; International conferences and trade shows; New books in Industry library.

## **11. Nuts 'n' Bolts : The case for controllable pitch propellers**

Findley, Tim

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 42-45

Considers the pros and cons of Controllable Pitch Propellers.

## **12. Port to port**

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 48

Provides a summary of what's happening in Marlborough, Wairarapa, Taranaki and Fiordland.

## **13. Salt of the Ocean : Fin Horder**

Carey, Chris

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 22-25

Interview with fisherman Fin Horder.

## **14. Taking care of business**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 34-37

Reports on "Managing our own ship," a new industry strategy that looks to revolutionise the way government and seafood industry interact. If it comes to fruition it has the potential to bring billions of dollars worth of benefits to New Zealand's economy. But, it does not come without issues.

#### **15. Trawling for truth**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 12

A film review of "The End of the Line", a documentary about the state of the world fishing industry that has been making waves recently.

#### **16. Walk like a fisherman**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 46-47

Profiles fisherman Paul McLellan's career.

#### **17. We've got the paua**

Meister, Miriam

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 11

Reports on a proposed international requirement for the testing of abalone (paua) which could cost the New Zealand industry \$2.5 million in setup fees and a further \$1.5 million annually for testing. It has now been sent back to the drawing board after New Zealand successfully argued that there was no justification for imposing such requirements.

#### **18. What are fisheries plans?**

Lockwood, Gavin

*Seafood New Zealand*. Vol. 18, no. 1 (Feb 2010), p. 17

Outlines changes to the way the Ministry of Fisheries develops fisheries management plans.

## **Seafood New Zealand: March 2010 (Vol. 18 no. 2)**

#### **19. 30 to 2... no matter who**

Carey, Chris

*Seafood New Zealand*. Vol. 18, no. 2 (Mar 2010), p. 14-15

Author finds there have been changes in acceptable first aid practice and discovers the Automatic External Debrillator (AED) that could save lives at sea.

#### **20. 100 years ago this month**

*Seafood New Zealand*. Vol. 18, no. 2 (Mar 2010), p. 7

Summarises fishing-related articles from newspapers printed in March 1910.

#### **21. Breathe easy**

Findley, Tim

*Seafood New Zealand*. Vol. 18, no. 2 (Mar 2010), p. 38-43

Looks at the need for clean air in the engine room.

**22. Drop a Line : Why achieving economic growth matters**

English, Bill

*Seafood New Zealand*. Vol. 18, no. 2 (Mar 2010), p. 52

Column by Finance Minister Bill English, outlining the current government's position on economic growth.

**23. Festival goers keen to learn more about industry**

McMahon, Claire

*Seafood New Zealand*. Vol. 18, no. 2 (Mar 2010), p. 16

Reports on the Auckland Seafood Festival, held in February 2010. Recipes, "how-to" guides and information on seafood sustainability and the fishing industry hit the spot for Festival attendees.

**24. It's sharp at the top**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 2 (Mar 2010), p. 18-19

A visit to the Golden Knife national fish filleting competition finds there's a lot more to fish filleting than meets the eye.

**25. The Little Book of the Sea**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 2 (Mar 2010), p. 12

Reviews "The Little Book of the Sea" and finds that while it's small in stature it's big on facts.

**26. Maximising southern shellfish stocks**

Street, Bob

*Seafood New Zealand*. Vol. 18, no. 2 (Mar 2010), p. 32-33

Author presents some of the findings from his research into improving Southern shellfish fisheries. Looks at Bluff oysters and paua.

**27. News Review**

*Seafood New Zealand*. Vol. 18, no. 2 (Mar 2010), p. 2-6

Variety of short news pieces relating to the New Zealand fishing industry: Fisheries minister resigns; Survey reveals Bay of Island's Marine Life; Record Low Drowning Toll for January; Judicial Review Returns Mixed Findings; Southern Blue Whiting Decision Coming; Blue Cod Most Popular with Sound's Recreational Fishers; Deadliest Catch Star Dies. Boxed articles contain the following articles - Ninety-Nine, Not Out; Seafood Price Gain Wiped Out by Currency Gain, Commercial Fish Stocks Crack \$4 Billion; Aquaculture Reform Progressing.

**28. Port to Port : born to fish**

*Seafood New Zealand*. Vol. 18, no. 2 (Mar 2010), p. 44-45

Profiles fisherman Adie Aston. Provides summary of news from the ports of Bay of Plenty, Wairarapa and Marlborough.

**29. QOL Review key issues released**

*Seafood New Zealand*. Vol. 18, no. 2 (Mar 2010), p. 26-28

Presents findings from the first stage of Maritime New Zealand's Qualifications and Operational Limits Review (QOL Review). Key issues identified include barriers to entry; career progression; qualifications; engineering; endorsements; sea time; operational limits; revalidation; syllabuses; training; industry specific training under Part 35; examinations and application of STCW.

### **30. Salt of the Ocean : Keith Hodgson**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 2 (Mar 2010), p. 34-36

Talks to Keith Hodgson, supervisor at Independent Fisheries Limited's processing factory in Christchurch.

### **31. A story of Hope**

Haworth, Jenny

*Seafood New Zealand*. Vol. 18, no. 2 (Mar 2010), p. 20-25

Presents the story of one of New Zealand's best known fishing families, the Hope family.

### **32. Straight from the fisherman's wife**

Johnson, Derek

*Seafood New Zealand*. Vol. 18, no. 2 (Mar 2010), p. 30-31

Profiles Maree Kissick, partner of fisherman Andrew Fairhurst, who has put together a fish recipe book "Catch". Recipe for Fish Seviche follows.

## **Seafood New Zealand: April 2010 (Vol. 18 no. 3)**

### **33. Auckland International Boat Show**

Findley, Tim

*Seafood New Zealand*. Vol. 18, no. 3 (Apr 2010), p. 22-23

Presents highlights of the Auckland boat show.

### **34. Drop a Line : Every New Zealander's right : yeah right**

Zame, Tony

*Seafood New Zealand*. Vol. 18, no. 3 (Apr 2010), p. 52

Opinion piece by longtime quota owner regarding every New Zealander's right to catch fish either recreationally or commercially.

### **35. Food for thought**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 3 (Apr 2010), p. 32-33

Interviews Joseph Clarke who recently won the bronze medal at the prestigious World Junior Chef's Challenge in Chile. Recipe for Marinated Chilean sea bass follows.

### **36. In for the long haul**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 3 (Apr 2010), p. 34-36

Author interviews Garry Neave, recently recognised for his longstanding and valuable contribution to the rock lobster industry.

### **37. Lessons learnt**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 3 (Apr 2010), p. 28-31

Interviews Manihera Forbes on his experiences in Tokyo where he spent a year training at Japanese seafood company Nippon Suisan Kaisha Ltd (Nissui).

### **38. Letters to the editor**

Lawless, Cyril

*Seafood New Zealand*. Vol. 18, no. 3 (Apr 2010), p. 14

Refers to rules and regulations fisherpeople must adhere to with mention of ex-Minister of Fisheries as well as carbon credits.

### **39. Mapping the way to our stomachs**

McMahon, Claire

*Seafood New Zealand*. Vol. 18, no. 3 (Apr 2010), p. 16

Reviews "The Atlas of Food: Who Eats What, Where and Why" by Millstone and Lang, an accessible new book packed with statistics and facts about food production.

### **40. News review**

*Seafood New Zealand*. Vol. 18, no. 3 (Apr 2010), p. 2-12

Reviews news items on the following topics: Jones supports chartered fishing vessels; FDA to focus on improper claims; North Pacific albacore tuna fisheries earn MSC certification; Opportunities for Maori at home and abroad; Primary producers to prepare for the bumpy road to recovery; Fire extinguishers checked by owners under new rule; Offshore mariculture conference programme announced; Private research institutions should not be disadvantaged: Cawthron; New \$21 million food innovation network; Government to future proof agencies; International seafood and health in Melbourne; New items at the Seafood Industry Council Information Centre; Bladder kelp consultation deadline approaches. Boxes include: Notice to all quota owners and levy payers subscribers; New Zealand no longer a bluefin tuna "bit player"; Producers show kids where food comes from; Biotoxin testing off the menu for South Island shellfish.

### **41. Nuts 'n' bolts : water woes**

Findley, Tim

*Seafood New Zealand*. Vol. 18, no. 3 (Apr 2010), p. 38-42

Looks at how fishermen can ensure a supply of safe drinking water on board ship.

### **42. 100 years ago this month**

*Seafood New Zealand*. Vol. 18, no. 3 (Apr 2010), p. 12

Presents items from the media published in April 1910 relating to the fishing industry and fishermen.

### **43. Port to port**

*Seafood New Zealand*. Vol. 18, no. 3 (Apr 2010), p. 44

Provides a round-up of activity at the ports and fishing regions of Hauraki, Marlborough, Taranaki, Fiordland, Wairarapa, Lyttleton and Motueka.

### **44. Record exports for aquaculture**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 3 (Apr 2010), p. 18-20

In 2009 overall export values for aquaculture products broke new records. Looks at players within the salmon and mussel industry to see what happened.

### **45. Taking the long view**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 3 (Apr 2010), p. 24-26

Looks at some new science comparing the paths of different types of meat and the environmental impact each has.

## **Seafood New Zealand: May 2010 (Vol. 18 no. 4)**

### **46. All at sea**

Jensen, Gunilla

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 14

Reviews the book "The Sea: A Literary Companion", a compilation of 23 stories from various authors about life, and sometimes death, on the oceans.

### **47. Battery blues**

Findley, Tim

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 38-40

Looks at the different types of boat batteries available and gives some maintenance advice.

### **48. Certifiably sustainable hoki**

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 16-18

Checks on the progress of New Zealand hoki since it became the world's first large whitefish stock to achieve Marine Stewardship Council Certification in 2001.

### **49. Consultation launched on new maritime safety system**

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 44-45

Maritime New Zealand is consulting on a proposed new framework to improve safety and regulatory processes in the commercial maritime industry. The proposed changes related to Maritime Rule Parts 21 and 46, which guide what is currently known as the Safe Ship Management System, something New Zealand commercial vessels must belong to.

### **50. Digitisation project major step forward for Seafood Information Centre**

Cooper, Andrew

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 20-21

Advises of the completion of a major project to digitise the Seafood Industry Council's publications by the Information Centre. Explains the role of the Information centre and how to access its resources.

### **51. Down the hatch : Jamie Joseph**

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 22-23

Profiles Wellington Lions Rugby coach and recreational fisherman, Jamie Joseph and provides a recipe for Crayfish spaghetti.

### **52. Drop a Line: Building on success: refresh and renew: the next phase of inshore fishing industry initiatives**

Sykes, Daryl

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 52

Opinion piece on the role of Commercial stakeholder organisations, particularly those with inshore interests, in the development and future growth of the New Zealand fishing industry.

### **53. Fighting to snuff out illegal fishing**

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 8

Outlines ways New Zealand authorities are ensuring illegally caught fish or unsustainable species aren't exported to Europe in place of New Zealand's legal and well-managed catch.

**54. Fishing superstitions**

Carey, Chris

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 30-32

Looks at the superstitions many fishermen believe in.

**55. Green light for NZ surf clam fishery**

Van Grondelle, Carole

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 24-29

The New Zealand surf clam fishery has been given the green light for commercial development.

**56. Letters to the editor**

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 12

Letters to the editor on the following topics: Quota management system (R. Lea Clough); Fisheries Act regulations (Maurice Ashby); Foreshore and Seabed Act (Chris Carey).

**57. Looking for a simple life : Martin Hansen and the Conquest**

Johnson, Derek

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 34-37

Profiles Eastbourne fisherman Martin Hansen who prefers fishing the Cook Strait to filling out paperwork.

**58. New aquaculture resource aimed at Maori**

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 10

Profiles Te Puni Kokiri's document Ahumoana Ahutangata: Aquaculture Development in New Zealand: Scientific and Technical Information to Inform Maori. The report builds on material that was prepared by NIWA for ten hui held from June to August 2007.

**59. New report reveals NZ Agribusiness sector under threat: KPMG**

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 5

Reports on conclusions relating to New Zealand agriculture as observed by the "KPMG Agribusiness Agenda" report.

**60. News review**

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 2-7

News round up covering the following: New Chief Executive at New Zealand Seafood Industry Council; What, No Hotdog?; Design of New Framework Commences; Major Recreational Fishing Survey Gets Go-ahead; BITO Brings in Trainees; Hong Kong Trade Agreement Links NZ to Dynamic Region; Inner Tasman Bay Commercial Fishing Closure; South Island Black Market Fish Sales Stopped in Their Tracks; New Items at the Seafood Industry Council Information Centre.

**61. 100 years ago this month**

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 6

Provides a summary of fishing related items published in the media in May 1910.

**62. Port to port**

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 46

Round-up of news from fishing regions around the country: Wairarapa, Marlborough, Hauraki, Port Chalmers, Taranaki, Fiordland.

**63. Readers rate magazine**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 19

Presents the results of the Seafood New Zealand reader survey conducted in February.

**64. Time to manage our own ship**

Sharp, Dave

*Seafood New Zealand*. Vol. 18, no. 4 (May 2010), p. 15

Guest editorial by the Chairman of the Seafood Industry Council discussing the theme of the 2010 industry conference: Managing Our Own Ship. This is the name of an industry-led initiative aimed at facilitating more effective collective action by industry participants.

## **Seafood New Zealand: June 2010 (Vol. 18 no. 5)**

**65. Bluff oyster and food festival a winner**

Seyfort, Mel

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 14-17

Reviews the annual Bluff Oyster and Food Festival.

**66. Book review : The Deep**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 12

Reviews the book "The Deep" by Claire Nouvian.

**67. Dealing with waste at sea**

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 10

Advises of a joint Seafood Industry Council and Maritime New Zealand handbook: "Waste Management Handbook for Inshore Vessels". The handbook provides practical information and advice on managing all kinds of waste on fishing vessels.

**68. Drop a line : the John, Phil and Rodney challenge**

Craig, Tony

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 52

Opinion piece challenging Prime Minister John Key, Fisheries Minister Phil Heatley and MP Rodney Hide to show commitment to the fishing industry by fixing the issues around the Kina 2B fishery.

**69. Fishing up a business with Maui ocean products**

Marshall, Simon

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 24-27

Profiles Tauranga's Maui Ocean Products and owner Simon Marshall.

**70. The most important number in the seafood industry**

Marshall, Simon

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 23

Guest editorial discussing the need for the seafood industry to support community activities and for the community to support the industry.

**71. New fish in town**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 30-31

Interviews Peter Collins, head chef at Wellington's Ortega fish shack restaurant. Followed by recipe for Spicy Thai fish cakes.

**72. News review**

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 2-6

Provides news summaries of items on the following topics: Deepwater Fisheries Get Research Boost; Federation Conference Sparks Discussion, Debate; Blue Ocean Rates Hoki Green; Industry Welcomes Maersk Policy; ANZ Shows Support for NZ Seafood Industry; NZ Business Assessment Tool; Japanese Kelp Found in Fiordland; New Environmental Agency Announced; Seafood Industry Gets Behind Maori Rugby; Government Review of EEZ; Boat Show Exhibitors Happy; New Items at the Seafood Industry Council Information Centre.

**73. Nuts 'n' Bolts : leaky boats vesus leaky buildings**

Findley, Tim

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 38-41.

Finds commonalities between leaky homes and leaky boats.

**74. NZFSA reviews imported feed**

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 8

Summarises New Zealand Food Safety Authority (NZFSA) recent findings that 95 percent of animal feeds are imported into New Zealand. Warns that heavy reliance on imported fish feed could create future problems as growth within the seafood industry puts pressure on supply sources.

**75. 100 years ago this month**

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 5

Provides round-up of fishing-related items from the print media in June 1910.

**76. Port to port**

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 42-45

Provides round-up of events and fishing conditions from the Wairarapa, Chatham islands, Marlborough, Taranaki, Port Chalmers, Hawkes Bay, Whangarei, Lyttleton and Tauranga.

**77. Salt of the ocean : Ron Perry**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 32-36

Interviews fisherman Ron Perry, winner of the Electronic Navigation Shield.

**78. Scenes from the Federation's conference 2010**

Kiddie, Colleen

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 37

Photographic montage of happenings and people attending the Federation conference in Nelson and the annual Shipwreck Charity Auction.

**79. Seafood export returns steady in 2009**

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 46

Summarises the New Zealand seafood industry exports and income from these exports for the

2009 year. The industry earned over \$1.4 billion in export returns in the 2009 calendar year with Australia being New Zealand's biggest market.

#### **80. Seafood Industry Conference 2010**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 5 (Jun 2010), p. 18-22

Summarises the 2010 Seafood Industry Conference held at Te Papa, Wellington on May 19-20.

## **Seafood New Zealand: July 2010 (Vol. 18 no. 6)**

#### **81. An idea with legs**

Findley, Tim

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 42-45

Looks at Sea Legs, a boatbuilding company making and marketing amphibious vehicles.

#### **82. Aquaculture students off to Australia**

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 6

Profiles two Picton aquaculture students, Jessica Lee and Jordan Gibbs, who are heading to South Australia thanks to scholarships earned through Queen Charlotte College's Aquaculture Academy.

#### **83. Book review : "Castles in the Sand: What's Happening to the New Zealand Coast?"**

McMahon, Claire

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 12

Reviews "Castles in the Sand: What's Happening to the New Zealand Coast?", which looks closely at the geography, history and changing face of the New Zealand coastline.

#### **84. Drop a Line : [Owen Symmans]**

Symmans, Owen

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 52

The acting chief executive of the Seafood ITO Owen Symmans looks forward to the challenges over the next twelve months.

#### **85. Food for all seasons**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 40-41

Reminisces about summer with barbecue chef Raymond van Rijk and follows this up with BBQ recipes for Monkfish in pancetta with capers and pinenuts and steamed mussels Thai style.

#### **86. From mountain tops to the sea : integrated catchment management from Cawthron**

Johnson, Derek

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 16-19

Looks at the Cawthron and Landcare Research led project, beginning in 2000, that has focussed on competing land uses around the Motueka River. This Integrated Catchment Management programme has produced some cutting-edge science and generated tangible results both at a scientific and a community level. Boxes cover the Sherry River Success Story, Cultural Learnings and Heaving Metal Surprising.

**87. Guest editorial : ground breaking research programme**

Wratt, Gillian

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 15

Guest editorial giving an overview of the Integrated Catchment Management (ICM) research programme on the Motueka River in Tasman Bay. The project is a multi-disciplinary one that has examined the river catchment in an integrated way, including the downstream effects of the catchment on the coastal environment.

**88. Inform and assist**

Coleman, Andrew

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 20-23

Reflects on the introduction of the "groundbreaking" Inform and Assist model of compliance within the fishing industry.

**89. Letters to the editor**

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 10

Publishes letters from Donna Wells ("Three Conferences and a Festival"); and Bruce Chapman ("Save the Kiwi").

**90. Mediterranean fanworm here to stay**

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 9

MAF Biosecurity New Zealand's programme to rid New Zealand waters of the introduced marine pest Mediterranean fanworm (*Sabella spallanzanii*) has been called off, with new information showing the pest is too widespread to eradicate.

**91. News review**

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 2-4

Brief news items relating to the fishing industry and covering: "Mistake" in Fisheries Act: Judge; Icelandic Volcano Opens Doors for New Zealand Seafood; Southern Matakaitai Set Up; New Items at the Seafood Industry Council Information Centre; The "Wellington" Arrives in New Zealand; Record Fine Proposed for Spanish Boat; Hall of Fame for Seafood Man; Tuna Exhibition Forges Ahead; 10 Per Cent "Guesstimate" for Customary Title: Attorney General.

**92. New Zealand aquaculture flexes its mussels**

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 8

A new mussel processing factory has opened in Tauranga utilising automated mussel opening machines to provide the world's largest half-shell production capacity.

**93. Nuts 'n' Bolts : A spot of shafting**

Findley, Tim

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 30-33

Delves into engine shafts.

**94. 100 years ago this month**

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 4

Overview of articles relating to the fishing industry published in the media in July 1910.

**95. Port to port**

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 46

Provides a round-up of the fishing industry from Hawke's Bay, Marlborough, Fiordland and

Lyttleton.

**96. Quota owners urged to apply now for free units under ETS**

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 11

Fishing quota owners have until 30 July to apply for their one-off allocation of New Zealand units under the Emissions Trading Scheme (ETS). Outlines the allocation and registration process for fishermen.

**97. Salt of the ocean : Plenty of fish in the cage**

Haworth, Jenny

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 36-38

Talks to Joe Cave, one of the founders of the Stewart Island Salmon Company in the 1980s.

**98. Spiders of the sea**

Speeden, Giles ; Webber, Rick

*Seafood New Zealand*. Vol. 18, no. 6 (Jul 2010), p. 24-27

Takes a look at sea spiders (Pycnogonids), part of almost every fishers' workplace. They range in size from a few millimetres leg span, to over 700mm and are found worldwide, yet there is a lot still unknown about them.

## **Seafood New Zealand: August 2010 (Vol. 18 no. 7)**

**99. Colossal squid gets international exposure**

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 10

Te Papa exhibit, the colossal squid, is going to star in an award-winning television show, "Inside Nature's Giants".

**100. A commanding presence**

Van Grondelle, Carole

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 36-39

Profiles entrepreneur and foodie Rachel Taulelei, owner and managing director of food company Yellow Brick Road.

**101. Drop a line : Time to clean up the Act**

Stanley, Storm

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 52

Discusses the implications of the overturning, on appeal, of a conviction received for purchasing black market paua. Argues that section 233 of the Fisheries Act needs to be made clearer and its loopholes addressed if effective punishment is to be handed out to those who deal in illegal paua.

**102. Farmed hapuka to add value**

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 12

Outlines the progress being made by NIWA in cage-farming hapuka. It has taken six years of innovative hapuka research and development, working backwards from the high culinary expectations of the world's best chefs, to develop a quality product that can tempt the most discerning tastebuds and deliver a new, high value aquaculture product for New Zealand.

**103. Getting the incentives right : how English fishermen got together to reduce their discards**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 26-29

When the UK's Centre for the Environment Fisheries and Aquaculture Science (CEFAS) wanted to tackle the problem of discards in a fishery off the southwest coast of England, it had to first learn how to speak the right language.

**104. Guest editorial : A team effort**

Fabricius, Darrin

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 15

Discusses how the Leigh Fishermen's Association has been working more cooperatively on seabird bycatch mitigation.

**105. Hooked : Pirates, Poaching and the Perfect Fish**

Broun, Claire

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 14

Reviews "Hooked: Pirates, Poaching and the Perfect Fish" which reveals how toothfish grew from a quick fix for a frozen fish finger company to become one of the most prized species of the 20th century.

**106. New approach to target Listeria in ready-to-eat seafood**

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 12

The New Zealand Seafood Standards Council (NZSSC), the seafood industry and the New Zealand Food Safety Authority (NZFSA) have joined forces to develop a more robust and consistent approach to monitoring and dealing with *Listeria monocytogenes* in ready-to-eat seafood.

**107. News review**

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 2-5

Brief news items covering the following: Fishermen Fined for Refusing Observers; Taranaki Exporter Heads to Shanghai; Government Outlines Next Steps in Aquaculture Reform; \$5m Settlement Boosts Marine Observation Plans in the Pacific; International Fisheries Conference in Auckland; MFish Seeks Public's Views on Deepwater Fisheries; New Items at the Seafood Industry Council Information Centre.

**108. Nuts 'n' bolts : The bosun's locker**

Findley, Tim

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 40-44

Ponders on what would be contained within a modern bosun's locker.

**109. 100 years ago this month**

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 6

Presents summaries of articles on fishing that appeared in New Zealand media in August 1910.

**110. Passion for food**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 34-35

Talks to Auckland-based chef Mark Dronjak about life, work and chicken soup. Recipe for Hapuka Te Puke follows.

**111. Perseverance pays off**

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 16-19

A decade ago the accidental death of seabirds during the fishing process seemed to be an insurmountable issue. While some New Zealand fisheries are in the early stages of addressing seabird mortalities, this article looks at two - the ling and the deepwater fisheries - that have made amazing progress through dedication, perseverance and innovation.

**112. Port to port**

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 45-46

Round-up of events at regional fishing harbours: Taranaki, Marlborough, Timaru, Tauranga, Lyttleton, Fiordland, Leigh, Port Chalmers, Whangarei, Wairarapa.

**113. The road to market**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 20-24

Presents findings from a recent market access workshop for New Zealand seafood products. Provides an overview of major New Zealand markets, WTO negotiations, how proposed changes to United States laws will affect New Zealand importers, Doha and the EU catch certification.

**114. Salt of the ocean : Mickey Ryan**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 30-33

Looks at the work of Mickey Ryan, the man behind the West Coast Deepsea Fishing School. Ryan was awarded the Queen's Service medal for services to the deepsea fishing industry in the 2010 Queen's Birthday honours list.

**115. Squishy sea squirts at heart of million dollar research project**

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 13

Cawthron scientists have won over \$1 million funding to examine the evolutionary and ecological development of sea squirts.

**116. Unique videos of orange roughy give scientists new insights**

*Seafood New Zealand*. Vol. 18, no. 7 (Aug 2010), p. 8

NIWA scientists have captured never before seen footage of schools of orange roughy swimming above a seamount nearly a kilometre below the ocean surface. The footage represents a significant breakthrough for future information gathering.

## **Seafood New Zealand: September 2010 (Vol. 18 no. 8)**

### **117. Book review : "Do Whales Get the Bends?"**

Broun, Claire

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 16

Reviews "Do Whales Get the Bends?", a compilation of quirky questions and answers about sea life and man's relationship with the sea.

### **118. Carcinophily, or "What's love got to do with it?"**

Stein, David ; Webber, Rick

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 26-29

Snailfishes may be the most broadly distributed marine fish family in the world, and the deepest living, but most people have never heard of them. The authors explore the curious relationship they have with king crabs.

### **119. Drop a Line : Marine protection forum flawed**

Scott, Carol

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 52

Discusses the West Coast Marine Protection Forum's recommendations recently released to the government and perceived flaws with the process.

### **120. From sea to plate**

Broun, Claire

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 32-35

Outlines the journey seafood takes from ship to plate via the Auckland Fish market. Follows Wally Marsic through the day as he purchases via auction through to the end of day fish sales and the fish and chips he sells.

### **121. Guest editorial : Catching fish, reward or punishment**

Stark, Andrew

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 17

Editorial discussing the difficulties of the deemed value system for commercial fishers.

### **122. Island time**

Preece, Sophie

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 22-23

Profiles award-winning chef, Aaron McCorkindale, who has merged his passion for food with his love of hunting and fishing, and is now the new owner of d'Urville Island Wilderness resort. Down the Hatch recipe for Aaron's surf and turf (aka wild d'Urville venison and tame d'Urville paua on a kumara, potato and brie frittata) follows.

### **123. Letters to the editor : carbon credits to the fishing industry**

McGlone, Jim

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 14

Comments on the Ministry of the Environment's plan to give 18 million dollars worth of carbon credits to the fishing industry.

**124. Logging on**

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 30-31

Good fisheries management begins with good information, but the problem with all that great information is that it costs money. Now the country's paua industry has come up with a solution for its fishery which is both cheaper and more effective: two different models of purpose built data logging units.

**125. Nelson fishing vessel lauded for its efforts to save seabirds**

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 8-9

Profiles the winners of the 2010 Seabird Safe Award, Nelson-based deepsea trawler F.V. Thomas Harrison. The trawler crew has embraced and consistently supported trials to find new ways to reduce the number of seabirds injured or killed by fishing vessels.

**126. News review**

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 2-6

Round-up of news items covering: Fishing Web of Deceit Unravalled; Upcoming Quota Managers' Meeting; Porirua Paua Plunderer Jailed; West Coast Marine Protection Report Released; Nanotechnology Meets Fish Skin in New Zealand First; Sea Squirt to be Cleared; Government Aquaculture Unit Director Appointed; Seafood Industry Deeply Saddened by Loss of Fishermen; Blue Cod Management Consultations Opens; New Items at the Seafood Industry Council Information Centre.

**127. NMIT launches New Zealand's first aquaculture diploma**

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 12

The Nelson Marlborough Institute of Technology announces the first enrolments have been accepted for their new Aquaculture qualification: the Diploma in Aquaculture (Fish Farming and Fishery Management). The Diploma is the first NZQA Level 5 Aquaculture qualification available in New Zealand.

**128. Nuts 'n' Bolts : Diesel engines and boats**

Findley, Tim

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 40-44

Discusses diesel engines and power transmission.

**129. 100 years ago this month**

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 5

A selection of fisheries-related articles from the New Zealand media from September 1910.

**130. Port to port**

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 46-47

Provides a round-up of harbour happenings from around the region. This month reports from Lyttleton, Marlborough, Chathams, Taranaki.

**131. Salt of the ocean : John Ayres**

Carey, Chris

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 36-39

Profiles John Ayres who recently retired after 35 years in the seafood industry, including 24 years as quota manager at Sealord.

**132. Scientists working with Hauraki iwi to confirm Hauraki Gulf safe from deadly toxin**

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 10

Nelson-based Cawthron Institute is collaborating with the Hauraki Maori Trust Board in a quarter million dollar research project funded by Nga Pae o te Maramatanga to see whether tetrodotoxin, responsible for killing dogs on Auckland beaches last summer, might pose a risk to the collection of kai moana from the Gulf.

**133. Stark Bros on the make**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 8 (Sep 2010), p. 18-21

Lyttleton's Stark Bros, a marine engineering company, have had a busy year including significant progress on building a new steel fishing trawler.

## **Seafood New Zealand: October 2010 (Vol. 18 no. 9)**

**134. Cawthron Aquaculture Park**

Morris, Linda

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 20-22

Aquaculture is a pearl in the seafood oyster, and the latest aquaculture hub development is the embodiment of the collaborative relationships needed for future growth.

**135. Cawthron Aquaculture Park an important step**

Wratt, Gillian

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 19

The Chief Executive of the Cawthron Institute introduces a feature item on the development of the Cawthron Aquaculture Park in Nelson.

**136. Down the hatch : Cade Nagy**

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 38-39

Profiles U.S. caterer Cade Nagy, who will be speaking at the New Zealand Aquaculture Conference in November. Follows on with a recipe for "Kiss my lips": greenshell mussels with a seaweed cushion salad.

**137. Drop a line : Cod almighty**

Saunders-Loder, Doug

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 64

Discusses commercial and recreational fishing in the Marlborough Sounds and its impact on the blue cod fishery.

**138. Film review : A River Runs Through It**

Broun, Claire

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 18

Reviews the film "A River Runs Through It".

### **139. Fishery dependent information**

Lydon, Greg

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 14

Fishers have the ability to collect a treasure trove of information which can be used to inform fisheries decision making. In this article, NZ Seafood Industry Council scientist, Greg Lydon, outlines the issues around fishery dependent information which were presented at a conference he recently attended.

### **140. Growing the return from our fisheries research**

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 24-26

Profiles Dr Rosemary (Rosie) Hurst, the new face of NIWA's National Fisheries Centre. In this interview she talks about strengthening the contribution of fisheries science, so all of New Zealand can benefit.

### **141. Japanese shrimp makes NZ debut in Kaipara Harbour**

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 11-12

Advises the Japanese Mantis shrimp (*Oratosquilla oratoria*) has become established in the waters of the Kaipara and Hokianga Harbours. Thought to have first entered New Zealand waters as larvae in the ballast water of foreign shipping, specimens captured so far are mature adults. Nothing is known about their impact on New Zealand's marine environment but NIWA scientists are continuing to study the species.

### **142. Letters to the editor : Safety levies**

Mitchell, Iain

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 16

Expresses concern at the amount of levies and other fees commercial fishers are required to pay.

### **143. Macpot Tasmania**

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 10

Profiles the Macpot collapsible lobster pot which has been patented by Tasmanian inventor and fisherman, Alan McKenzie.

### **144. News review**

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 2-9

Brief news items covering the following: Sir Archie Taiaroa; UN Claims Criticised; Marine and Coastal Area Bill; Tagging Devices Track Fish Coughing; Climate Concerns Cool Off; UN-backed Aquaculture Conference Opens in Thailand; Fisheries Law Breach Proves Costly; Download the Sea Floor; Orange Roughy Recovery a Major Success Story; Seafood Industry Has New Librarian; New Items at the Seafood Industry Council Information Centre.

### **145. Nuts 'n' bolts : Contamination**

Findley, Tim

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 42-45

Discusses contamination of fuel tanks and how it can be a possible cause of smoky engines.

### **146. 100 years ago this month**

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 12

A selection of fisheries-related articles from the New Zealand media from October 1910.

**147. Port to port**

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 46-48

Provides a round-up from the regional fishing harbours. This month reports from Fiordland, Lyttleton, Marlborough, Taranaki, Whangarei, Leigh, Chathams and Tauranga.

**148. Port to port : Special report from Dave McIntosh**

McIntosh, Dave

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 48

Reports on author's recent trip to Scotland, Iceland and Canada.

**149. Proposed QOL framework released for consultation**

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 28-30

A proposed new qualifications and operational limits (QOL) framework has been released by Maritime NZ for consultation. MNZ is seeking feedback and is holding presentations in 17 centres throughout NZ in coming weeks.

**150. Salt of the ocean : Caught in the net**

Pickering, Sid

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 32-37

Profiles set-netter Nathan Adams, and the struggles he faces keeping his business afloat in the face of another regional set netting ban.

**151. Shellfish testing delivers positive results**

*Seafood New Zealand*. Vol. 18, no. 9 (Oct 2010), p. 15

A European Union (EU) decision means New Zealand shellfish producers can permanently replace the mouse bioassay tests for marine biotoxins with a more reliable and accurate method.

## **Seafood New Zealand: November 2010 (Vol. 18 no. 10)**

**152. Base decision on science says Seafood Industry Council**

*Seafood New Zealand*. Vol. 18, no. 10 (Nov 2010), p. 3

New bans being considered to close thousands of square kilometres of sea to set-net fishing would wreck Kiwi businesses for no good reason and would be unlikely to save a single dolphin, says New Zealand Seafood Industry Council chief executive Peter Bodeker. A ministerial review of set-net limits is considering set net closure of an area at the top of the South Island and an extension of the set net ban on the west coast of the North Island.

**153. Down the Hatch : Seafood restaurant making waves**

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 33

Highlights the opening of the first seafood restaurant in Hamilton: Finz Cafe Bar and Seafood Restaurant. Includes a recipe for steamed fish in foil.

**154. Drop a line**

Bodeker, Peter

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 52

New Zealand Industry Seafood Council chief executive Peter Bodeker addresses the issue of bottom trawling. The topics of reputation, scientific data, fish stocks, management of commercial fisheries, sustainability, and science funding are discussed.

**155. A fine kettle of butterfish**

Pickering, Sid

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 40-42

Set net fishermen are waiting for a government decision on their fishing rights which would have huge implications for their businesses. Talks to Lawrence Gledhill, one of the butterfish fishermen affected.

**156. Guest editorial : more than just a regulator**

Sturt, Lindsay

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 19

Talks about of the activities of Maritime New Zealand including publications, website and online services, reporting of maritime accidents, media messages, and staff involved in education and communication of the maritime sector.

**157. Kelp brings new opportunities**

Bartram, Kate

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 28-31

Bladder kelp is the first seaweed species included in the QMS and potentially worth big bucks to New Zealand. We all use seaweed-based products in some way almost every day so what does the future hold for this emerging industry?

**158. Letters to the editor**

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 18

Letters from Al Morrison (Chief Executive, Department of Conservation); Cyril Lawless; Gilbert James; and Bruce Chapman.

**159. Loophole closes around poachers**

Pickering, Sid

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 12

Outlines "Operation Paid": the Ministry of Fisheries' initiative to catch and prosecute people involved in the illegal trade of paua. Details the legal case of Thin Thi Vi and Huong Ly, involving the role of Ministry of Fisheries officials, which lead to the closing of a legal loophole in the Fisheries Act.

**160. News review**

*Seafood New Zealand*. Vol. 18, no. 10 (Nov 2010), p. 2-10

News round-up covering the following: Wayne McNee to Lead Ministry of Agriculture and Forestry; Feedback on Deemed Values Sought; Aquaculture Amendment Bill Introduced; Greenpeace New Zealand Fights to be Recognised as a Charity; Deepwater Crab Research Promoted; Australia Signs Up to Sea Container Hygiene System; Coastal Policy Supports Fisheries and Aquaculture; New Items at the Seafood Industry Council Information Centre; Seafood's Place as a Super Food Reaffirmed: But Are We Eating Enough?; Blessing of the Fleet in Taranaki; Gold Medal for New Zealand's Aquaculture Finfish.

**161. New Zealand scientists go deep**

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 16

A team of marine biologists from the United Kingdom, Japan and New Zealand working within the HADEEP project have recently returned from an expedition to the Peru-Chile Trench. Finds in the extreme depths included a new species of deep-sea fish, large crustacean scavengers and cusk eels at 6000 meters.

**162. New Zealand seafood on the menu in Paris**

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 4

Provides details about a "Cooking Match" organised by New Zealand Trade and Enterprise (NZTE) in Paris to showcase New Zealand's high quality food and wine ahead of the Rugby World Cup in 2011. Each team prepared a course using New Zealand foods, including Greenshell mussels and Pacific oysters, in front of French food and beverage buyers, distributors and media.

**163. Nuts 'n' Bolts : Full ahead**

Findley, Tim

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 34-36

Investigates New Zealand-designed boats being built in China using Chinese-made parts sourced from New Zealand. Also looks at New Zealand companies making propellers and complete stern gear packages.

**164. 100 years ago this month**

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 17

Presents items from the media published in November 1910 relating to the fishing industry.

**165. Out of sight, but not out of mind**

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 14-15

Looks at the Vessel Monitoring System (VMS) used by the Ministry of Fisheries to track commercial fishing vessels. Discusses the monitoring of fishing activities, in both New Zealand-flagged and foreign-flagged vessels, using Automatic Location Communicators (ALC).

**166. Port to port**

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 44-46

Provides a round-up of activity at the ports and fishing regions of Wairarapa, Port Chalmers, Whanagrei, Leigh, Marlborough, Motueka, and the Chatham Islands. Includes a message from Pete Dawson, chief executive of NZFCF (New Zealand Federation of Commercial Fishermen).

**167. Primary industry women compare notes at joint conference**

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 13

Reports on the combined national conferences of the Australian Women in Agriculture and the Women's Industry Network Seafood Community (WINSC) held in Darwin, Australia. At the two-day event, which included delegates from Australia and New Zealand, the seafood industry was represented by Carmel Bell, Barbara Koennecke, Katherine Sarneckis and Dr Janet Howieson.

**168. Salt of the Ocean : Lance Heger in at the deep end**

Carey, Chris

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 24-27

Lance Heger is an unassuming man whose quiet nature belies an interesting past as one of the key players in the early days of the orange roughy fishery. Discusses the charting and naming of underwater features, sonar and GPS, working for Sealord, and fishing tactics.

### **169. Stability made simpler**

Henderson, Ross

*Seafood New Zealand*. Vol 18, no. 10 (Nov 2010), p. 20-22

Reports on the Fishing Vessel Stability Guidelines produced by Maritime New Zealand, a new stability resource developed to support the fishing industry, and talks to two fishers who have had a close call with stability. Widespread improvements to loading practices and the design and construction of fishing vessels in recent years have led to significant advances in vessel stability and a corresponding reduction in capsizes and fatalities at sea.

## **Seafood New Zealand: December 2010 (Vol. 18 no. 11)**

### **170. Antarctic toothfish certified as sustainable**

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 10

Outlines the Marine Stewardship Council's (MSC) certification of Ross Sea Antarctic toothfish. Describes the management of the Ross Sea Antarctic toothfish by the Convention on the Conservation of Antarctic Marine Living Resources (CCAMLR).

### **171. Defending the longfin eel fishery**

Chisholm, Bill

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 30-31

Describes environmental criticism of the eel industry from 2002 and the eel industry's response. Outlines the life cycle of the eel.

### **172. Donated electric reels make fishing accessible to BOP's disabled community**

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 12

Details the donation of an electric fishing reel and rod by the Bay of Plenty Commercial Fishermen's Association to Parafed Bay of Plenty. The reel makes fishing more accessible for people with disabilities by allowing the baited fishing line to be lowered and reeled-in electronically.

### **173. Down the hatch : seafood stakes its claim at the Christmas table**

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 32-35

Suggests preparing seafood dishes for Christmas Day feasts and stresses the health benefits of seafood. Provides recipes for: crispy skinned groper on a warm salad of potato, caper and cornichons with lemon myrtle vinaigrette; fennel and lemon crusted tuna skewers with a citrus verjuice butter; and paella.

### **174. Drop a Line : best available information or any selected information?**

Reid, Pat

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 64

Pat Reid, Chief Executive Officer, Area 2 Inshore Finfish Management Company Ltd. discusses issues with the information required by the Ministry of Fisheries, particularly TACC (Total Allowable Commercial Catch) for its decision-making process.

### **175. Endangered dolphins on the move**

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 14

Two female Hector's dolphins have been sighted with Maui's dolphins. Future surveys would be necessary to determine if the females survive and if they are able to breed with Maui's dolphins.

**176. From the CEO : taking control of our own destiny**

Bodeker, Peter

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 17-21

Summarises the current market environment New Zealand's seafood sector operates in and the challenges it faces. Provides an overview of the Seafood Industry Council's activities for 2010 in the areas of policy, science, trade and information, and communications.

**177. Here's looking at you : does the incoming Search and Surveillance Act strike the right balance?**

May, Richard

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 44-46

Addresses how the Search and Surveillance Bill pertains to the seafood industry. Covers surveillance devices, search powers, searches where there is a suspicion of wrongdoing, and examination where there is no reason for suspicion.

**178. Kiwi King rules in Swiss salmon market**

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 8

Looks at how NZ King Salmon changed manufacturing procedures to supply a Switzerland supermarket chain.

**179. Letters to the editor : Costs incurred**

Reay, Bruce

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 16

An eeler outlines his experience with the Department of Conservation.

**180. Living the dream**

Pickering, Sid

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 48-49

Talks to Lynise Eden, one of two winners of the ANZ Young Skippers Scholarship. Discusses the declining number of young people involved in the catching sector.

**181. News review**

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 2-8

Provides news summaries of items on the following topics: Iwi to Discuss Delivery of Aquaculture Settlement; Foreign Vessel Admits Fishing Illegally in New Zealand Waters; US Bottom Trawling Study Finds Possible Benefit; Seafood ITO in Search for the Country's Best Fish Filleters; Tuna Quota Reductions Not Enough for US; New Aquaculture Fish Farming Training Attracts National and International Students; New Items at the Seafood Industry Council Information Centre.

**182. Nuts 'n' Bolts : The difficulty of a straight line**

Findley, Tim

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 50-54

Outlines the differences between mechanics and marine engineers; trucks and boats.

**183. 100 years ago this month**

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 6

Overview of newspaper items about the New Zealand fishing industry published in December 1910.

**184. Paua to the people**

Bartram, Kate

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 26-29

Explores the role of paua divers at the most productive wild abalone fishery in the world - the Chatham Islands. Looks at the physical demands of free diving (no breathing apparatus), the formation of PauaMAC4, and the great white shark population at the Chatham Islands.

**185. Port to port**

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 56-57

News round-up from the following ports: Whangarei, Marlborough, Fiordland, Port Chalmers, Taranaki, Wairarapa and Leigh.

**186. Range of factors at play in oyster deaths**

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 15

Summarises the test results of samples from the upper North Island marine farms that identify some of the factors involved in the current increase in deaths of young oysters. Stresses that there is no food safety or human health risk associated with the OsHV-1 (ostreid herpesvirus-1) virus.

**187. Salt of the ocean : Joost Besier**

Carey, Chris

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 36-42

Part one of a two-part article about Joost Besier and his life on the seas around the world.

**188. Testing times**

Pickering, Sid

*Seafood New Zealand*. Vol 18, no. 11 (Dec 2010), p. 22-24

Focusses on the Undue Adverse Effects (UAE) Test part of proposed changes to aquaculture legislation. Talks about the creation of the UAE Accord and the aims of the UAE Working Group.