

APRIL 2018 • VOLUME 26 • NO.2

# Seafood

NEW ZEALAND

**Cover feature: Students  
and industry share  
Sounds project p14**

**Johansson  
signs off p31**

THE  
D  
E  
T  
E  
N  
S

OUR PEOPLE,  
OUR PROMISE

NEW ZEALAND SEAFOOD  
INDUSTRY CONFERENCE  
AND TECHNICAL DAY

---

August 1 & 2, 2018, Te Papa, Wellington

## FEATURES

- 14 Cover story:** Kaikoura High's outdoor classroom
- 05** Skipper backs code
- 20** Summer snapper strong
- 24** Sir Tipene's customary formula

## OPINION

- 06** Perilous perceptions
- 33** Getting CRA 2 right

## REGULARS

- 12** **Salt of the ocean:** Inventive engineer Bill de Beer
- 37, 38** **Events:** Havelock and Whangarei seafood festivals
- 39** **Recipe:** Thai prawn fritter
- 40** **Travel:** Fish soup in the South of France



## EDITORIALS

Published by Seafood New Zealand Ltd.

### Postal Address:

PO Box 297  
Wellington 6140  
New Zealand

### Physical Address:

Level 6  
Eagle Technology House  
135 Victoria Street  
Wellington 6011  
Phone: +64 (0)4 385 4005  
[www.seafoodnewzealand.org.nz](http://www.seafoodnewzealand.org.nz)



ISSN 1172-4633

### Editorial enquiries:

Email: [editor@seafood.org.nz](mailto:editor@seafood.org.nz)

### Advertising enquiries:

Karen Olver  
Phone: +64 (0)4 802 1513  
[advertising@seafood.org.nz](mailto:advertising@seafood.org.nz)

### Subscriptions:

Seafood New Zealand is published for the New Zealand seafood industry. It is also available on subscription in New Zealand and overseas. Subscription rates are available on request. Seafood New Zealand is produced bi-monthly (six issues per annum).

### Your Say:

Contributions of a nature relevant to the seafood industry are welcomed and industry participants are encouraged to contribute. Letters to the Editor should be signed and carry the writers' full names and addresses.

### General:

The reproduction of articles and materials published in Seafood New Zealand, in whole or in part, is permitted provided the source and author(s), as applicable, are acknowledged.

However, all photographic material is copyright and written permission is required to reproduce it in any shape or form. Articles and information printed in Seafood New Zealand do not necessarily reflect the opinions or formal position of Seafood New Zealand Ltd unless otherwise indicated.

All material published in Seafood New Zealand is done so with all due care as regards accuracy and factual content. The publishers and editorial staff, however, cannot accept responsibility for any inadvertent errors and omissions that may occur.

ISSN 1172-4633 (Print)

ISSN 2538-0834 (Online)



# In this issue

It's said that every cloud has a silver lining and our cover feature focuses on one positive to emerge from the earthquake that hit the Kaikoura coast so hard in 2016. The way that students from Kaikoura High have become involved in the rejuvenation of the paua fishery is not only a good example of how the seafood industry can work in with the community to the benefit of all, but also offers the possibility of generating enough enthusiasm in young people to lead them towards a worthwhile career in our sector. PauaMAC3 chairman Jason Ruawai is to be commended for this initiative. Seafood New Zealand reporter Matt Atkinson went along on a Sounds field trip with the group, and his words and pictures are on pages 14-17.

Sir Tipene O'Regan was a powerful leader as Maori and the government of the day worked towards the Sealord settlement. He was also a key figure in the way that Maori customary fishing has been cemented into the fisheries legislation. In a detailed interview with editor Bill Moore, reported on pages 24-27, he outlines the evolution of the customary fishing rules, explains how they work in practice - and tells why Maori are more concerned about the recreational than the commercial inshore take.

We've also got coverage of the unusual snapper season over the summer just ended, and what rising sea temperatures could mean for the future; interviews with a West Coaster who's been fishing for more than 40 years and is still skippering his own trawler, and with a retired engineer who fitted electronics to much of the New Zealand fishing fleet; and the views of just-departed Sanford chief operating officer Greg Johansson as he contemplates his next career move. He says that until recently the industry has done a poor job of telling our story to New Zealanders and that there are many fascinating stories to be told. We agree. That's what we aim to do, and we hope you find that this issue of Seafood New Zealand informative and entertaining.

**Tim Pankhurst**  
Chief executive

# Long-time skipper backs code of conduct

Bill Moore



Allan Rooney

**Fishing off Ross, south of Greymouth, in his boat *Tanea*, Allan Rooney doesn't need to be reminded of what the Seafood New Zealand Code of Conduct includes. "I've got it right in front of me," he says on the phone.**

Rooney, a telephone lineman and part-time fisherman for 10 years before going full-time in 1985, didn't hesitate to back the code and display it in his wheelhouse.

Soon to turn 64, he said in his fishing career out of Greymouth and Lyttelton he had seen practices change for the better, long before the code came along. He started using tori lines ahead of them becoming mandatory – firstly to protect his longline baits, he admits.

"It was no good putting a hook in the water if it didn't have a bait on it, not thinking about the birds as such, but it did the same thing."

He's also been running five-inch codends since 2002 and extols their success in minimising small-fish capture.

Back fishing out of Greymouth for the past four years after 12 years working from Lyttelton, Rooney, who owned the *Robert H* for 19 years, said he'd been around for a long time and seen a big improvement in the conduct of fishermen over the years.

"There's still bits that need tidying up – for example correct TACCs, and a minimum size on all species. That would make life a lot better all round for everybody. But as far as cleaning the industry up, it's already cleaned itself up

a lot and we do a lot of stuff we get no recognition for."

He said it made him mad to see the whole industry criticised for the poor behaviour of a few renegades, to the point that he sometimes asked himself if he wanted to carry on.

"There's not that many of us left and the majority really play the game. The perception is that we're no good.

"When you've got NGOs sniping at us friggin' daily, it's pretty hard work. They get the media, if they put shit in, they get front page and if we answer that we get a paragraph on page 3."

He sees The Promise and the code as important steps in turning around public perception and is a fan of Graeme Sinclair's *Ocean Bounty* series on commercial fishing.

That had changed some people's attitudes, Rooney said, and he'd seen the same result from taking farmer friends and an old workmate from his pre-fishing days out on his trawler.

He didn't know any fisherman against the code, he said.

"We need to change the perception. If you're a fisherman in Norway, you're actually respected. If you're a fisherman in New Zealand, you're looked down upon."

Interviewed while trawling for

gurnard in mid-March, he said at that time of year he would normally be after flatfish, "but we've had a bit of a bloody hurry-up with those cyclones".

"They stripped all the rubbish off the beaches – flax bushes, gorse bushes, logs and trees. We can't get inside 30 metres without having bloody big whoopsies. Until we get a week of sou'-west down here to blow it back up the beach we've got to hang out a bit."

He intends to keep fishing "as long as I've got crew that enjoy it", Rooney said.

"I still enjoy it, but some of the shit you've got to bat off – you get sick of trying to explain to people."

**"The code of conduct is not just a document to gather dust."**

Seafood NZ took its 13-port Code of Conduct roadshow to Greymouth in late

February and to New Plymouth, Tauranga and

Whitianga last month. Chief executive Tim Pankhurst said the industry had made huge strides in environmental care, protection of endangered species and transparency, yet conceded it had not always got it right.

"The code of conduct is not just a document to gather dust," Pankhurst said. "We want it in every wheelhouse and boardroom and that's why we're travelling the country to reinforce its importance to skippers everywhere."

# The perils of perception

Tim Pankhurst

**Last month the Ministry for Primary Industries released a report on New Zealanders' views of the primary sector.**

The 148-page report repeated the questions asked in a benchmark study in 2008 that explored urban and rural New Zealanders' views of the agriculture, horticulture, forestry, food, aquaculture and fishing industries.

Fishing did not fare well, with both urban and rural respondents having the least positive view of fishing compared to all other surveyed industries. Only 40 percent of rural respondents and 39 percent of urban respondents held positive views about the fishing industry.

No comparison on the previous study is available as fishing was not included in 2008 but the findings are no surprise. And nor were the reasons why. They believe we overfish, have a "poorly-managed" quota management system, and have high rates of bycatch.

Seafood New Zealand is now in production for year two of the industry's Promise television campaign, which was specifically designed to address the public perception of the industry, gain trust and grow reputation.

Reputation is the number one issue facing industries and corporations globally. Without reputation and trust the so-called social contract to operate is diminished. Put simply, a negative public view of an industry will not only affect bottom lines - it also influences government policy.

The experts in reputational management will tell you that many factors are behind a surge in companies addressing trust and reputation. Foremost is the increasing reliance by the public to draw their news from social media and the increasing use of social media to spread misinformation, or fake news.

It is a difficult battle to fight. Those same reputational experts will tell you that the public distrust three out of four institutions in New Zealand and that 61 percent of people believe search engines and social media over human editors (39 percent).

This week's MPI report did show that there are some in the public who acknowledge that negative media reports resulted in the full picture not being visible to the general public.

One respondent said: "The media will highlight anything that is wrong and suddenly the Green Party go to town on it." Another said: "But then the other primary industries, the wineries, the sheep and cattle, the fisheries, they are all doing great things for the country and I think those farmers are doing amazing sustainable things but you only see them if you watch Country Calendar." Yes, quite.

All of which reinforces the need for the seafood industry to continue the journey to turn the tide of public perception by telling our stories and telling them well.

It will not be an overnight fix.

Last year's Promise campaign clawed

us back a few percentage points and this year's will do at least that - but probably more. This needs to be a constant in the industry's planning for the future.

We know we are a more responsible, more sustainable, more innovative and more environmentally-conscious industry than we have ever been, but we need the public to believe that as well.

MPI's study points out that the participants in the study talked about the need for transparency and more accurate information to help guide useful conversations that were currently more influenced by partial and often negative information from media platforms.

That is why underpinning our Promise campaign with a code of conduct is essential. We should be living by the code - and most of us are.

The very last quote from a respondent to MPI's study says: "I think my overall attitude is that I really like our primary industries but I really want them to do better. I don't want them to disappear, I just want them to be nicer."

Wise words.

*Reprinted from the Seafood NZ Update, a weekly online newsletter. Email [comms@seafood.org.nz](mailto:comms@seafood.org.nz) to subscribe*





# Deadline set for float-free beacons

**Float-free distress beacons will soon become compulsory for commercial fishing vessels in a move welcomed by the industry.**

Operators will need to install float-free EPIRBs on all applicable commercial fishing vessels by January 1 next year, as one of five maritime rule changes to rules made recently by the transport minister.

The new requirement was prompted by recommendations from coroners and the Transport Accident and Investigation Commission, following the deaths of 24 people over the last 11 years on inshore fishing boats that sank. Float-free EPIRBs will automatically deploy and activate when submerged in water.

Maritime New Zealand general manager maritime standards Sharyn Forsyth said crews in those incidents had manual EPIRBs on board, but were unable to activate them.

"We want to give people plenty of warning of the new requirement in the lead up to next January - we hope this notice period will assist operators who are replacing their old EPIRBs over the coming months. This new measure will save lives," Forsyth said.

The new rule was introduced following consultation, and applies to fishing vessels of between 7.5 metres and 24 metres operating outside enclosed waters (i.e. outside harbours, estuaries and other inland or sheltered waters).

New Zealand Federation of Commercial Fishermen President Doug Saunders-Loder supports making float-free EPIRBs compulsory.

"This is a practical change that will make commercial fishing safer and help save lives - a core business and priority for our organisation," he said.

The Rescue Co-ordination Centre has issued a reminder that beacons can be registered for no cost at [www.beacons.org.nz](http://www.beacons.org.nz)



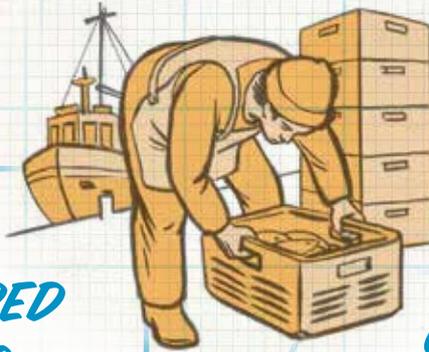
Sharyn Forsyth with a float-free beacon and its housing, which has a hydrostatic release to pop the cover off and release the submerged beacon.

Other changes to the Maritime Rules, that came into effect on 15 March, remove outdated requirements, allow for new technology, and reduce compliance costs:

- Tugs - allow the use of current international stability criteria set by "classification societies" for towing operations.
- Fishing boats - allow more modern satellite search and rescue technology as an alternative to radar transponders on fishing vessels operating beyond 200 nautical miles from the coast.
- Fishing boats - remove the requirement for fishing boats operating in some areas to carry a radio with narrow-band direct printing. This is an old technology which has been replaced by modern radio systems in many countries, including New Zealand.
- Sailing vessels - allowing for modern design, and removing the requirement that manual bilge pumps must be operable from above the deck.

# Watch your back

#2



YOU KNOW HOW BALLOONS BRIAN POPPED HIS BACK? HE USED TO STOOP AND LIFT CASES LIKE BALLOONS. SHOULD'VE USED HIS LEGS.

DOESN'T EVERYONE?

ONE MORNING THE PAIN GOT SO BAD HE COULDN'T EVEN PUT ON HIS BOOTS. BUT NOT BEING ABLE TO FISH REALLY BURST HIS BALLOON.



For tips on safe fishing go to  
[www.maritimenz.govt.nz/manual-handling](http://www.maritimenz.govt.nz/manual-handling)

**Safe crews fish more**



The hull of Sealord's new vessel enters the icy waters of Flekkefjord, Norway, in this picture taken earlier in the year.



An artist's impression of the finished vessel at sea.

## Excitement building at Sealord

**Work on Sealord's new state-of-the-art factory freezer trawler is nearly complete and excitement is building about its arrival at Nelson in June.**

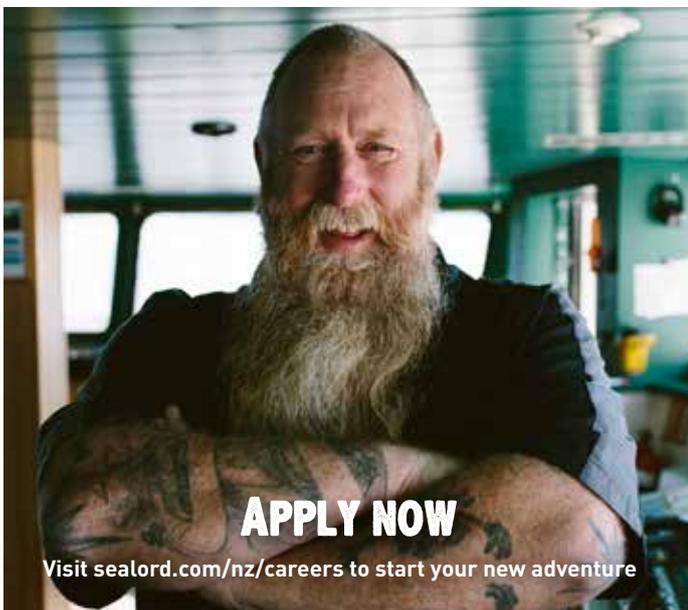
Workers at the Simek shipyard in Norway were last month putting the finishing touches to the accommodation aboard the yet-to-be named \$70 million 81.75 metre vessel, which will take the New Zealand deepsea fleet to a new level. Designed for New Zealand conditions and crew and with the speed to target pelagic species like jack mackerel when not fishing the

deep water, it has a highly-automated processing system and ergonomically designed work stations for its 80 crew. The interior has been developed with Scandinavian flair and includes two living areas, a purpose-built gym and quarters designed for single or double use only. There are TVs in every room, and wi-fi throughout.

The hull was launched into Flekkefjord in January. Among the large crowd that braved sub-zero temperatures were Sealord chairman Whaimatu Dewes and general manager group operations, Doug Paulin.

The vessel will be welcomed at a special ceremony in Nelson when it arrives in New Zealand.

Sealord says its addition to the fleet is an exciting opportunity to experience fishing aboard New Zealand's most advanced trawler, designed to provide a fresh, modern environment for life at sea, and a high comfort level in any weather. Two experienced skippers have been appointed, with expressions of interest for crew positions still able to be made by contacting the Sealord recruitment team at [www.sealord.com/nz/careers/](http://www.sealord.com/nz/careers/)



**APPLY NOW**

Visit [sealord.com/nz/careers](http://sealord.com/nz/careers) to start your new adventure

**NOW RECRUITING FOR  
NEW VESSEL, CURRENT FLEET  
AND LAND.**





Bill de Beer at Port Nelson's Fishermen's Wharf.

## Straight-talking engineer has helped many

*Debbie Hannan*

**As New Zealand's deep-sea fishing industry expanded from the mid-1970s, behind the scenes fitting it with the latest technology was "honest Bill", an electronics engineer with an impressive background in post-war Britain's marine and military electronics.**

Bill de Beer, his wife Fay and their two young children arrived in New Zealand in September 1973. Bill and Fay, fed up with Britain's industrial troubles at the time, wanted a new life.

With an impressive CV but no job lined up, de Beer started applying, landing one with the then AWA (Amalgamated Wireless Australasia).

Amsterdam-born, he had gained his background in electronics in post-war Britain, gained a Higher National Certificate in electrical engineering in Britain.

He had worked for the electronics company, Cossor (which supplied New Zealand's Met Office with weather radar) and Associated Electrical Industries (AEI, later Marconi Radar

Systems), while studying for his National Certificate at night. While at AEI he maintained electronics for large shipping companies and also tutored deck officers and radio officers so they could look after their electronics at sea. His work involved quite a bit of travel so he sought a transfer to the company's development department where he worked on systems for civilian and military purposes.

One of his career highlights came out of an impromptu visit from Canadian academic Dr Glen Schaeffer to his workplace, asking if they could adapt their radar for him to track birds and deduce their wingbeats. De Beer leapt on the project and worked on it with Dr Schaeffer in his spare time. Academic papers were published and the technology was used around the globe for tracking birds and locusts.

De Beer loved his work at Marconi.

"It was creative, interesting and I had excellent colleagues," he said.

But the urge to build a better life for his family was strong, leading to their 1973 emigration.

His arrival when the fishing industry was beginning to expand was perfect timing.

Originally based in Auckland, de Beer's involvement with the Nelson fishing industry began with a short trip there in December 1973 to help fit the



Bill de Beer pictured during sea trials on a vessel in Norway in 1962.



A Nelson Mail story published to mark Bill de Beer's 2001 retirement.



Bill de Beer's radar reflector in action.

latest electronics to a Sealord vessel that had sunk at the wharf. Working closely with skipper Mike Connolly he was home in time for Christmas.

The Nelson manager was impressed and asked for de Beer to join him in Nelson. The family began their Nelson life a few weeks later, in January 1974.

Most of de Beer's work was on fishing vessels, earning him the trust of industry leaders and their skippers and crews.

"I used to say, when I go to a job I like to meet the people who work the equipment and those who run the organisation."

Not shy about speaking his mind, he said he would tell those who needed to hear what had to be done, no matter what their position in the company.

One of those people was the then managing director of Sealord, Charles Hufflett, telling him the old electronic gear on the company's vessels was too unreliable and frankly suggesting that while vessels with ageing technology were tied up for maintenance they could be out fishing, making money.

"We always had a good rapport."

He built similar relationships with the staff and heads of other fishing companies as well as those that serviced the shipping companies including

Nalder and Biddle.

"Dick Potton of Nalder and Biddle used to call me 'honest Bill'. I could talk to him without offending him."

During his 17 years with AWA de Beer saw the fishing industry grow in the sophistication of the technology it used along with catch sizes and prices it received for its fish.

He reckons the biggest leap forward came with Global Positioning Systems (GPS). Prior to its introduction there were a limited number of satellites and high-power echo sound gear which coincided with the roughy boom in the 1980s.

"In the early stages of GPS the vessels would have to wait for between 10 to 15 hours to get a fix."

The later speed that GPS offered in gaining a fix on a rich fishing ground meant the system would pay for itself in one trip, de Beer said.

No stranger to many of the skippers and crews, with work often taking him

to sea, he said he'd never forget a five-day trip to the Challenger Plateau on Sealord's *Seafire*, skippered by Mike Jackman.

De Beer's sea legs weren't strong. He suffered from seasickness and this was a rough trip so he took himself off to his bunk to try and sleep through a rough patch.

On another trip on Sealord's *Whitby*, skippered by Mike Connolly, the sonar was secured through its hull with the hoist mechanism housed underneath the bunks.

The boat hit a wave, forcing the gear up through the bunk, giving de Beer

the fright of his life.

A big career highlight came when a consortium led by Robert King-Turner, gathered the money to build a new vessel, the tuna purse-seiner *Western Pacific*, at Anchor Dorman in Nelson.

"We advised on the right type of equipment and fitted out the vessel with the latest technology. It was probably

**"In the early stages of GPS the vessels would have to wait for between 10 to 15 hours to get a fix."**

the biggest job we did. I had several rewarding projects in my life where I felt 'this is it'. This was one of those."

The *Western Pacific* was one of two tuna purse-seiners built by the consortium. The other was the *Western Ranger*, built by the Whangarei Engineering Company and skippered by King-Turner.

AWA made the decision to get out of its interests in Nelson in 1989 – a "sad occasion" for the team, de Beer said.

He turned to freelancing before being offered a role at the Nelson Polytechnic (now Nelson Marlborough Institute of Technology). It coincided with the polytechnic's purchase of a bridge simulator which de Beer took over responsibility for, modifying it to include realistic sound effects.

During the next 10 years he not only worked on the fishing school's gear, he also trained hundreds of skippers in electronics, many of them now working across the fishing industry in New Zealand and the Pacific.

His skills were enlisted by the nearby Tasman District Council to work with it and the Maritime Safety Authority on a project to improve boating safety around marine farms. Marine radar reflectors had been around for many years, but de Beer wanted to design

something simple and inexpensive that could be made relatively cheaply by local sheet metal companies.

The design was adapted by the New Zealand Maritime Authority as part of its marine farm standards. De Beer published a paper for NMIT on the technology.

"I'm originally from the Netherlands and support the Kiwi 'can do' attitude. Why buy foreign expertise when you can produce something locally and help create work for people in your community, wherever that happens to be?"

This was the last big project for de Beer before his retirement in late 2001 and it gained local and international industry and media attention.

A retirement message from the Maritime Safety Authority's Tony Date was a fitting tribute to his contribution to the industry:

"Your way was a very special way and many seafarers owe a great debt either directly or indirectly for the contribution you have made to seafarer training."

Many who read this article may not have known Bill de Beer but the surname will be familiar – his son Robert worked for Sealord in quality assurance and customer services where he met his wife Janet Smith who worked in product

and process development. His younger son Martin works in the industry, starting at the Ministry of Fisheries, moving later to Sanford and more recently with Dave Woods on Precision Seafood Harvesting, ensuring the de Beer innovative streak continues to add value to the seafood industry.

And Bill de Beer, now 84, keeps up with the latest technology. His skills have proved helpful to his grateful neighbours (including this writer) when they need assistance with home electronics and computer systems.

# MARINE ENGINEERING



**"Proven Abilities" Worldwide**

Stark Bros is fully conversant with all aspects of the ship repair industry, from afloat maintenance to full dry docking and survey work, and the skills associated with a strong boatbuilding foundation. With the combination of specialist personnel, facilities, equipment, knowledge and experience of ships and the marine industry, Stark Bros Ltd is able to provide a high level of service and expertise at competitive prices.

**Ph: +64 3 328 8550**  
P.O. Box 144, Lyttelton, New Zealand  
[www.starkbros.co.nz](http://www.starkbros.co.nz)



**SHIP REPAIRS**  
**BOAT BUILDING**  
**DRY DOCKING**  
**ENGINE REPAIRS**

**WHILE THE PAUA HARVESTING BAN ON THE KAIKOURA COAST CONTINUES, YOUNG PEOPLE FROM THE TOWN'S HIGH SCHOOL ARE WORKING WITH THE INDUSTRY TO WATCH, LEARN, AND HELP OUT WITH THE STOCK'S RECOVERY.**





Kaikoura High School students, teachers and Jason Ruawai back in Picton after visiting the hatchery. Photo: Matt Atkinson

## Paua industry and Kaikoura High team up

*Matt Atkinson*

**Kaikoura's devastating 2016 earthquake is taking students from the town's high school into an outdoor classroom as they learn first-hand about the damage to the paua industry and how to fix it.**

The students visited a hatchery in the Marlborough Sounds last month to learn about breeding and raising juvenile paua, before taking part in a reseeded programme in May.

PauaMAC3 chairman Jason Ruawai received funding from the Ministry for Primary Industries Earthquake Recovery Fund to collaborate with Kaikoura High School to create a paua-centric syllabus

for students. The Paua Industry Council is also providing support.

The local paua fishery was left in crisis after the 2016 earthquake, with 50 percent of PAU3 (Kaikoura coast) put under a harvesting ban that will continue until at least November.

Ruawai is providing the technical know-how on the shellfish for the teachers and students.

"It's about providing the aids - providing the samples for dissection, picking sites according to tide and weather for field trips to do transects," he said.

The earthquake and resulting coastal uplift had a dramatic impact on over

130 kilometres of highly productive coastline, resulting in widespread die-offs of paua and other marine animals, as well as significant habitat loss.

Platforms as large as a square kilometre were thrust out of the ocean, leaving immobile and slow-moving animals with little chance of survival.

Last month 26 students - split between a joint year 9/10 class and year 13 biology - visited a hatchery on Arapawa Island in Tory Channel.

"We want to promote a bit of interest with some fun stuff in year 9 and 10, and get them wanting a bit more by year



Juvenile paua in a tank. Photo: Matt Atkinson

13, and hopefully they take on biology and we can do a bit more fancy stuff," Ruawai said.

The hatchery is run by Mike and Antonia Radon. They have been breeding paua for 15 years and have a complex set-up to grow them before release.

Born in the United States, Mike Radon started diving for abalone in 1964 and describes paua as "one of my big passions in life".

"Paua is a renewable resource that should last for thousands and thousands of years into the future. All we have to do is manage it properly," Radon said.

It is tough business breeding paua, where you can start with 10 million eggs, but only end up with 100,000 juveniles for re-seeding.

"Only the strong survive," Radon said.

Males and females are induced into spawning, and then eggs and sperm are mixed together. Thirty hours later, the fertilised eggs hatch.

The larvae are raised for nine days in

special holding tanks, after which they are moved to 20 larger "v-tanks" to be left for seven to eight months, Radon said.

"We like to have an average of 10 millimetres, or more, and then they are released into the wild."

Radon is a firm believer in re-seeding as a method for enhancing paua beds, even with what may seem like a low success rate.

"In the long-term, I think it is the most cost-effective way of helping the industry."

Ruawai said the trip to Arapawa Island served as a precursor to a re-seeding programme the students will take part in sometime in late April or early May.

"Mike and Antonia have reared

approximately 100,000 juveniles to be out-planted in Kaikoura this year. The students will be partaking in the releasing of these into the wild and be able to do follow up surveys on mortality and growth,"

Ruawai said.

"The function of the field trip is so they can see them in their environment, pre-release, so they can see how they have been raised up until now and apply that to what happens in the wild."

"We've picked a couple places in Kaikoura in the

earthquake affected area, but we're still monitoring it because of the effects along that coastline are still very fluid."

Ruawai is hoping the hands-on approach will inspire some to take their paua studies even further.

**"We like to have an average of 10 millimetres, or more, and then they are released into the wild."**

"If we developed post-earthquake some students that carried on into tertiary education and pursued a degree in the marine environment and perhaps focused their study or thesis on the Kaikoura earthquake, which they have been a part of since their school days, that would be an amazing story.

"But, just to promote the opportunity of learning from such a disaster is a win in itself."

Year 13 teacher Jo Fissenden said doing hands-on was a good way to get the students thinking about how biology can be applied in the real world, "getting them used to that idea that everything out there has a link to what they are learning at school, rather than it being something really vague in the classroom".

The course is part of the Year 13 NCEA requirements.

"It's Education for Sustainability Achievement Standard," she said. "So they get six credits out of the work they do from it, but they have to take part in an action, so coming out to the hatchery is part of that - they have to take part in the reseedling.

"Then they have to do a fair bit of research around what the paua industry is about, what are the issues with it, what do they think can be done to help solve those issues, and make a recommendation at the end about what they see as sustainable going forward."

Student Claire Booker said she was surprised to see the technology and innovation behind paua.

"It was so cool to just see all of the work they do behind the scenes," Booker said.

"What they are doing to sustain the paua, hopefully, it's actually going to help and make a real difference to the ecosystem."

Whilst it is the first time a paua-centric syllabus has been run, the local divers have worked with Kaikoura High School for the past three years performing a re-seeding programme - although on a smaller scale.

Teaching the students about the effects of the earthquake was an important way to engage the community, Ruawai said.

"We've always self-funded ourselves within our quota membership for an

enhancement item.

"It's always been great to do it with the school as we get good publicity - everyone wants to know what the kids are up to.

"But not just that, but the awareness the kids give through the community, talking to their parents and stuff like that. It's been a really effective way of telling the story of enhancement."



Jason Ruawai



Juvenile paua tanks.

# STCW-F, what the F is that?

Chris Carey

## On Sunday March 4 the International Convention on Standards of Training, Certification and Watchkeeping for Fishing Vessel Personnel, 1995 (STCW-F 1995) came into force in New Zealand.

The STCW-F convention sets minimum mandatory standards for crews of seagoing fishing vessels of 24 metres in length and above and consists of 15 articles and an annex containing technical regulations.

The convention has been ratified by 21 member states including Canada, Denmark, Iceland, Kiribati, Latvia, Mauritania, Morocco, Namibia, Norway, Palau, the Russian Federation, Sierra Leone, Spain, the Syrian Arab Republic, Ukraine and the Faroes.

By establishing international standards of certification for seafarers on fishing vessels, the convention aims to promote safety of life and property at sea, and protection of the marine environment.

Interestingly, neither the USA nor Australia have signed up to it yet and while Japan has signalled an intent to become party, this may not be for some years. Korea is also interested in the review.

It is important to note the STCW and STCW-F are separate conventions; for all intents and purposes the STCW covers merchant vessels, the other fishing.

### So what does this mean to Kiwi fishermen?

In simple terms, from March 4 only STCW-F tickets are valid on New Zealand flagged fishing vessels. STCW-F aligned national certificates are acceptable, as are STCW MEC 1, MEC 2 and GMDSS certificates which are deemed to be corresponding certificates for STCW-F purposes.

Hang on, and before you throw

your toys, it will only apply to seafarers working on NZ-flagged fishing vessels of:

- 24 metres or more, or
- with engines of 750kW or more, and
- operating outside the 12-mile inshore fishing limit.

Ring-fenced or "Legacy tickets" are not affected and holders of these CoCs can continue to operate on New Zealand flagged or registered fishing vessels until they choose to retire or they turn their toes up.

As an aside, tickets issued for use on fishing vessels were largely aligned with STCW-F way back in 2014.

Holders of New Zealand STCW-F aligned national certificates working overseas (or planning to do so in the future) can apply for replacement certificates as these will be more useful for those wanting to work overseas.

Check out this link:

<https://www.maritimenz.govt.nz/commercial/certification/replacement-certificates.asp>

### So which tickets are affected?

The CoCs affected by this convention are;

- Master SFV (Limited and Unlimited)
- Mate MFV (Limited and Unlimited)
- Chief Engineer MEC 4 (<3000kW)
- 2nd Engineer MEC 5 (>750kW)

As the MEC 1, MEC 2 and GMDSS certificates are deemed to be corresponding certificates for STCW-F purposes, there is no need to transition them to STCW-F.

So, if Mary holds an STCW MEC 2 and she wants to work as a chief engineer on a fishing vessel, her STCW MEC 2 certificate will be accepted at face value for use on fishing vessels (she will not need paperwork to state that it is an STCW-F equivalent).

Equally, if Olga holds a foreign STCW MEC 2 certificate and then gains a Certificate of Recognition (CoR) to



Chris Carey

work in New Zealand, the CoR will be accepted at face value (in its STCW format) for use on fishing vessels.

Some rule changes relating to Marine Engineer Class 4 (MEC 4) and Marine Engineer Class 5 (MEC 5) certificates will not come into force until 2023. The MEC 4 and MEC 5 certificate guidelines will be updated to include relevant information.

GMDSS tickets are also not affected.

The ADH-F, while not yet part of the convention, is under discussion and will depend on whether other states support New Zealand's proposal.

### Renewal of STCW-F CoCs

Existing Certificates of Recognition (CoR) issued by Maritime New Zealand, and STCW-F aligned national certificates, will remain valid until expiry after which holders of those certificates will need to obtain an STCW-F.

Any new certificates issued from the 4th March 2018, will be under STCW-F format. Check out this link:

<https://www.maritimenz.govt.nz/commercial/certification/documents/Renewal-STCW-F-Aligned-Certificates.pdf>

### Recognition of foreign CoCs

The convention enables recognition of STCW-F certificates between party states which means Maritime NZ can't recognise any certificates in an STCW-F capacity issued by non-party states which may be STCW-F certificates or other types of certificates.

So Jim-Bob with his US Coastguard STCW-F is wasting his time applying for jobs here because his government has yet to ratify the convention and Maritime NZ won't recognize it. However, fishermen from Canada or Denmark can apply to work here (on a New Zealand fishing vessel) because this country recognises their STCW-F. Of course, whether they get a job is down to meeting the requirements of the

New Zealand employer.

Maritime NZ will still be able to recognize Australian certificates even though Australia is not party to the convention as New Zealand included a reservation when we signed up to the convention to make sure that we can still uphold TTMRA.

A foreign-flagged fishing vessels calling in to New Zealand ports will need to demonstrate that its crew meets an equivalent standard and while the power to inspect a vessel is not new, there is a new rule that requires foreign fishing vessels to meet the same standard of certification.

### So what does it mean to a Kiwi heading overseas?

Well, Kiwi fishermen with STCW-F CoCs can expect to have their qualifications and training recognised by other member states.

However, that won't necessarily guarantee you a job; that's entirely up to the employer.

What STCW-F does provide is an internationally recognised standard of training and competency providing a degree of protection for New Zealand companies when employing foreign fishermen and likewise for foreign companies employing Kiwis looking for work overseas. For more information, you can contact: [seafarers@maritimenz.govt.nz](mailto:seafarers@maritimenz.govt.nz)

govt.nz or check out their website.

For further information about STCW-F try these links; <https://www.maritimenz.govt.nz/public/news/media-releases-2018/20180214b.asp> <https://www.maritimenz.govt.nz/public/news/media-releases-2018/20180214a.asp>



## The extra, special reefer treatment is on us.

### We think inside the box.

Hamburg Süd is a climate change expert. Inside your container, we apply the world's most advanced technology to precisely establish, manage, measure and maintain the conditions needed to optimise your product's shelf life – bringing more markets into closer commercial proximity. It's what we're famous for – great cargo care, and added value.

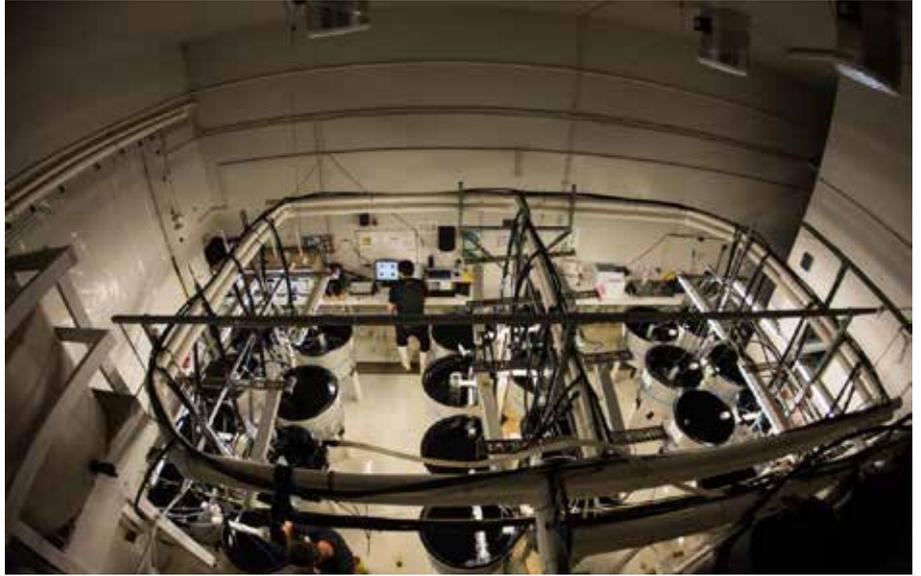
For hands-on help from our local experts:  
Outbound: 0508 222 444 Inbound: 0508 333 666

[www.hamburgsud-line.com](http://www.hamburgsud-line.com)

No matter what. **HAMBURG SÜD**



Chris West with a good fish.



Elevated view of rearing tank set up at Bream Bay. Photo: Crispin Middleton

# Strong summer snapper season

Matt Atkinson

## The hottest summer on record has brought an unusual snapper season for some.

A marine heatwave raised sea surface temperatures two to six degrees above average, causing a change in the behaviour of snapper.

Motueka's Chris West has been fishing for the prized catch in Tasman and Golden Bay since 1981 and said he had never seen them spawning so early.

"Late October, early November was exceptionally good," West said. "To the point where I was actually trying to keep away from it.

"Fishing was too good and if you bone your snapper quota out too quick, then you haven't got anything to do for the rest of the summer."

In Tasman Bay, the snapper were being caught one day and then were gone the next – and the warmer than

normal sea surface temperature was the cause, West said.

"I've never ever seen them flee in November.

"So you're talking about six weeks earlier they disappeared than the year before.

"Watching the water temperature rising I got the bit of a feeling that we are going to crack that 18 degrees really early if these temperatures keep going the way they are going.

"Sure enough by about the third week of November it went well past 18 and that was it - the fish were gone."

The change in pattern for the snapper also changed how he fished over the summer months, he said.

"December and January were very light on the snapper, but we managed to keep things ticking over with other species.

"It was just a matter of being patient,

and knowledge that Golden Bay has traditionally been better after Christmas, Tasman Bay is better pre-Christmas." Sure enough, the after-Christmas run of snapper showed up in Golden Bay.

### Warmer seas

New Zealand's warm seas this summer were brought by a La Nina climate system.

During a La Nina, easterly trade winds blow faster across the Pacific Ocean, pushing warmer waters to the west and into Australasia.

NIWA's principal scientist for forecasting Chris Brandolino said those weather setups could have a domino effect on pressure systems in our part of the world.

"Ocean temperatures in the Tasman Sea have ranged from anywhere two to six degrees Celsius above what is typical for the summer," he said.

"A La Nina can create more

northeasterly winds than usual in New Zealand and that gives us higher chance for more humidity, warmer temperatures, and for some it will be dryness and for some it will be a lot of wetness.”

A hoki trawl survey measured sea temperatures over the summer on the Chatham Rise, finding it was a couple of degrees above normal, although the warm surface layer usually only extended to 50 metres deep.

La Nina generally occurs every three to seven years. This was the second year in a row that New Zealand had experienced the weather system.

These patterns bring large storms which are formed where warm bodies of water occur, Brandolino said.

#### **More snapper in years to come**

Studies completed nearly 30 years ago could provide key insight into how the snapper fishery will look in years to come.

NIWA's principal fisheries scientist Dr Malcom Francis studied snapper in the Hauraki Gulf to estimate year-class strength and develop a recruitment prediction model.

Francis said he looked at how long snapper larvae would spend in the plankton before settling, which was dependent on the water temperature.

“If it is warmer they grow faster and they settle sooner, which I reckon probably reduces the amount of mortality,” Francis said.

“I was able to show that when summer autumn temperatures, between about February and June, are higher, you get a strong year class in the Hauraki Gulf.”

Thus climate change could have major implications for New Zealand's favourite catch.

“It suggests that as temperatures get

warmer we could expect to see greater abundance of juvenile snapper being produced.

“That may not hold for all snapper stocks. It looks like it holds for Hauraki Gulf and Bay of Plenty.

“We're not sure what happens elsewhere, but we do know in Tasman Bay/Golden Bay, there are some years, and they are usually cold years, when there are hardly any juvenile snapper surviving at all.

“Overall, I think yes, you will see an increase in abundance as the average temperature goes up.”

In La Nina years, a higher proportion of easterlies tend to retain the eggs and

the larvae close to the coast also contributing to a strong year-class, he said.

However, as also noted by West, there could be a point where sea surface temperature could get too warm.

“I would say there could be for snapper, but we don't know what it is. At the moment the year class strength keeps going up over the

temperature range we've measured, but if it got too hot, you might see a reduction in snapper abundance in the far north. I'm not predicting that, but it is a possibility,” Francis said.

#### **Study to show the future**

At NIWA's Northland Marine Research Centre they are running an experiment to understand the effects of ocean acidification and warmer sea temperatures will have on snapper.

Scientists are putting the snapper larvae through comprehensive physical testing - including a full medical check-up involving smell, hearing, vision, and even anxiety testing.

NIWA marine ecologist Dr Darren Parsons said this research was a “first

cut” at looking at the direct effects of ocean acidification and increased temperature on fish in New Zealand waters.

“Most work in this area overseas is conducted on small, tropical reef fish. To be able to look at the effects of climate change on such a highly valued commercial, customary and recreational species as snapper in New Zealand is a first for us and very exciting,” Parsons said.

The study is a collaboration between NIWA, University of Auckland, James Cook University in Australia and CARIM (Coastal Acidification, Rate, Impacts and Management).

It began earlier this year, when adult broodstock were spawned at Bream Bay and their eggs placed in tanks under four different conditions.

Eggs and larvae are used as they are most vulnerable to environmental change. Each tank was stocked with thousands of eggs.

In one set of tanks the temperature is 18 Celsius, which matches normal conditions at the time of spawning. In other tanks the temperature is 22 C, closer to sea surface temperatures reached this summer.

Carbon dioxide levels are being kept at present ocean levels in the third set of tanks, and then raised in the fourth set of tanks to match those expected at the end of this century.

During the first 35 days, after the eggs hatched into larvae but before they became juvenile fish, scientists monitored how fast they grew, photographed them, and counted how many died.

“While it will take a lot of evidence before these kinds of issues can be built into management advice, this is a start at figuring out the scale of the issues and how they might unfold over time,” Parsons said.

**“Overall, I think yes, you will see an increase in abundance as the average temperature goes up.”**



# The changing snapper name story

Cathy Webb

**From March 15, the iconic species snapper is being exported to the United States by a new name – sea bream.**

Snapper is still the legal common name for the species *Pagrus auratus* in New Zealand and is recognised as acceptable to the other markets we export it to. Unfortunately, the United States only recognise species from the Lutjanidae family as snapper and our snapper is from the Sparidae family.

This story began around 30 years ago. The first incident I have on record occurred in the early 1990s where an FDA inspector queried the use of snapper on labels for *Pagrus auratus*. Another incident occurred which resulted in the rejection of a consignment at the US border in 2013, again for mis-labelling with the use of the name snapper.

At each occasion the industry with the support of the ministry at the time, now the Ministry for Primary Industries, made an attempt to seek resolution of the naming issue and to allow

snapper exports to the USA to continue unimpeded, remembering that we were legally required to label the species as snapper in New Zealand.

It is fair to say that it was clear at that time that the FDA was highly unlikely to recognise snapper as a name for our species and the industry continued to operate without making a formal application, and thankfully rarely experiencing problems.

However, the issue was raised again last year after publication of a series of “fish fraud” and “misleading labelling” articles in the US referencing snapper. It was becoming increasingly obvious that the industry needed to progress this and it was agreed that the Ministry for Primary Industries would seek approval from the FDA for the use the name “New Zealand snapper”.

Unfortunately that was rejected by the FDA and the response confirmed that the only acceptable market name for the species *Pagrus auratus* was porgy or squirefish. Neither was acceptable to the New Zealand industry or many of the US

importers.

Not wanting to give up, the last option was to put an application to the FDA for approval of an alternative name – this is of course what the industry did, agreeing on sea bream as an acceptable alternative. An application was prepared and submitted via a US importer to the FDA in November 2017 and was accepted by the FDA.

Prior to using the new name, the FDA had to complete its legal changes, and of course the Ministry for Primary Industries had to make it legal for industry to be able to use it, and thus the March 15, 2018 was the date agreed by the industry to roll out its use.

While this is a story that doesn't end with the ultimate outcome we were all hoping for, it is a good example of the industry, the Seafood Standards Council and the regulator working together to resolve issues. For me it also highlights that the world of fish names is complex, and despite this being an issue that was over 30 years old, I fear it is only just beginning.

# Calling all seafood industry stars



**Excellence and innovation in the seafood industry are again being rewarded with the Seafood Stars Awards that will be presented at the New Zealand Seafood Industry Conference this year, chief executive Tim Pankhurst says.**

"The awards are a great way to reward innovation and excellence within our industry and tell stories about our seafood, our people and our ongoing commitment to sustainability," Pankhurst said.

"This year we are adding a new award to recognise those entities that are committed to their people by implementing health and safety initiatives or improving the skills of their workforce for the long term benefit of the industry. This ties in well with the theme of the 2018 seafood industry conference – 'Our People, Our Promise'.

"We are seeking nominations now and urge you to select your star achievers and tell us why you think they are the best choice."

Seafood Star Awards will run across all facets of the industry and will be

presented to those who have made a significant contribution to the seafood industry:

**Our People Award** - presented to the entity that has developed a programme or initiative that does one or more of the following;

- improves the health and safety of its workers
- improves the skills of its workers for the long-term benefit of the industry
- promotes careers in the seafood industry

#### **Future Development Innovation**

**Award** - presented to the entity that has developed a new technology that does one of the following;

- reduces waste by adding value to by-products or waste, or
- reduces adverse impacts on the marine environment of fishing or farming seafood, or
- reduces adverse impacts of fishing or farming seafood on protected species, or
- increases the efficiency of

*production of seafood, or*

- makes a significant contribution to health or science

**Young Achiever Award** - presented to a person, 35 years of age or under, who has demonstrated that he or she has made a positive difference to the seafood industry, and has the potential to continue to develop as an effective and respected seafood industry leader or role model.

**Longstanding Service Award** - presented to a person who has demonstrated that he or she has made a substantial positive difference to the seafood industry over many years, and who has been a highly effective and respected seafood industry leader.

The awards will be presented at the 2018 New Zealand Seafood Industry Conference on Thursday, August 2 at Te Papa, Wellington.

**Nomination forms can be downloaded at [www.seafoodnewzealand.org.nz/industry/seafoodstars](http://www.seafoodnewzealand.org.nz/industry/seafoodstars) or request from [Karen.olver@seafood.org.nz](mailto:Karen.olver@seafood.org.nz). Nominations close on June 29.**

**OUR PEOPLE,  
OUR PROMISE**

## SAVE THE DATE

The 2018 New Zealand Seafood Industry Technical Day and Conference will be held at Te Papa, Wellington.

August 1 to August 2, 2018

# Sir Tipene's formula still working well

**The Maori customary fishing regulations are generally working well, with the growing recreational take the major threat to its future, Sir Tipene O'Regan tells Seafood New Zealand editor Bill Moore.**

Maori customary right seafood allocation has a long, complex and sometimes combative history but in the end the quantum came down to a simple formula worked out by Ngai Tahu leader Sir Tipene O'Regan.

He surveyed Ngai Tahu's 18 marae around the South Island to find out what their members thought would be a sufficient quantity to serve fish to three sets of visitors a week, and give him an annual total for each marae. He told them to be generous with the estimate if they wanted to.

"The debates went on and on. Eventually I got my numbers and added them up for the whole island. I said, 'That's ridiculous'. So I multiplied it by 12 and gave it to the Crown.

The Crown looked at it and said, 'Is that all? Well what are we worried about?'"

The formula was accepted and applied across the whole of New Zealand. Three decades on it still does, and Sir Tipene said it posed no risk to the future of the inshore fisheries.

The protection of Maori treaty rights to fish had been part of New Zealand law since the 1860s, but drew renewed attention in the 1980s, with growing recognition on one hand that fish stocks were under pressure in some areas and on the other, Maori concern that the state was limiting their access to traditional food-gathering areas.

"There was a much-voiced resentment that the traditional treasures that one

puts on the marae table for visitors were no longer available and if they were available, there were a whole lot of busybody Pakeha bureaucrats charging around issuing fines."

Southern Maori began planning what were called rahui zones, giving management to local Maori communities, even of the commercial take.

Revolutionary at the time, this led to a parliamentary select committee on Maori fisheries, and in turn to the concept of taiapure, a small constrained area.

"The question was, how constrained? Then the Waitangi Tribunal came through and said the whole of the Manukau Harbour. Well, that just about blew the lid on everything."

Debate was intense, Sir Tipene said.

"It got mainly down to the assertion that 'you Maoris can have as much fish as you like, as long as you catch it with flax nets and bone fish-hooks, and you paddle out to the fishing grounds'.

"That was formerly what the Crown position really was – I'm not joking – and that was almost where the fishing industry got to, in association with the Crown."

Then came the sensational case of Tom Te Weehi, a Maori of North Island descent, who was convicted of illegally fishing on the Canterbury coast and made a successful appeal to the High Court, arguing that he had a right to fish there.

Ngai Tahu had backed Te Weehi's position, saying he had been given permission, and Justice Williamson found that under the Fisheries Act, a Maori fishing in his own tribal territory, with the agreement of his peers, was not bound by the fishing regulations.

The case caused "a tremendous hullabaloo" and was a turning point, Sir Tipene said.

Ngai Tahu was desperately worried

that the precedent it set would lead to "a whole lot of sinners" in the commercial sector "just tearing into the resources with impunity".

Deciding to stay with the standard regulations in the meantime, it began giving evidence against the Maori lawbreakers and put up blacklists on marae while it began negotiating a different outcome for the treaty rights.

"And while we were in the middle of that process and actively negotiating, the Crown did a Pearl Harbour exercise on us ... While we were sitting at the table they smacked in the 1986 Maori Affairs Amendment Act. Well, it was all on."

A Labour government was in power and Sir Tipene said the first Maori reaction was one of horror and indignation, with the situation heavily clouded by the activity of the One New Zealand Foundation and a few commercial fishermen, and racial prejudice showing through.

"It was an exciting time – trying to sort out the nature of a customary right versus a commercial right versus a recreational right."

The Quota Management System was being progressively introduced at the time and Maori sought a string of legal injunctions to stop more species being added.

Finally before Justice Greig in the High Court at Wellington, Ngai Tahu argued that historically it had fished on a subsistence basis, using food preservation techniques of air and wind drying and storing fish in their own fat, and that it had traded its surplus with other Maori and, before the Treaty, with Sydney, in its own ships.

"Justice Greig concluded that there was clear evidence that the Maori right in their fisheries as per the Treaty consisted of subsistence, recreational, but most

importantly the trading of surplus for barter was a commercial act, so therefore the nature of a Maori fishing right included commercial use. That was the end of bone fishhooks, that was the end of flax nets, and with the Greig decision, the Crown sued for peace.”

Then came the Maori Fisheries Working Party chaired by Justice Wallace, with Treasury and other officials and four Maori fishing parties – Ngai Tahu, Tainui, Muriwhenua and the New Zealand Maori Council representing all other Maori.

“We were beginning to define what a customary right looked like, and we were coming down to the principle that the Maori customary right should be for collective purposes - if a Maori was fishing as an individual person for his own personal use, he fished on his citizen’s recreational right. So we were classifying this collective purpose, centred on provision for the marae. I’d become particularly informed on this subject because my own marae in Bluff has a particular body of experience in both customary and commercial fishing.”

Sir Tipene said there was no difficulty dealing with the articulation of the property right factor in the TAC and commercial ITQ.

“We had somewhat more difficulty with the recreational right, because for many Maori their real enemy is not the commercial industry, it’s the swarming recreationalists. Foveaux Strait, believe it or not, is almost as densely occupied as the Hauraki Gulf on a fine weekend afternoon – there’s fewer of them perhaps, but you can’t get a park on



Sir Tipene O'Regan

the Bluff waterfront for trailers. And the islands and islets, not just on Rakiura (Stewart Island) itself, but around the island, are totally prone to this.” The figures for the Kaikoura Coast, between Kaikoura and Haumuri Point were appalling, he said. At the time of the negotiations an average of four commercial boats a day worked there all year round.

“You come to the Christmas-New Year three weeks, the average was 72 boats a day. Here’s the other bit, some of those boats were out three and four times a day, catching their limit every day. It was impossible to police, and the resource was getting hit by a bomb.

“That’s what’s happened to the

Hauraki Gulf, that’s what’s happened to these other prime locations. They’re the ones that Maori get particularly incensed about.”

**“That’s what’s happened to the Hauraki Gulf, that’s what’s happened to these other prime locations. They’re the ones that Maori get particularly incensed about.”**

He shared a strongly held Maori view that the recreational sector, in particular charter boats, should have to carry quota, Sir Tipene said.

The customary right is excluded from the deepwater fishery, past the 12-mile limit, a boundary resulting from a historical measure taken by Captain James Cook when he encountered double canoes fishing on the

Chatham Rise, 12 miles offshore.

“The definitions and named fishing grounds off the coast didn’t matter a stuff either to the Tribunal or the courts,”



The Ngāi Tahu Claims Settlement Act 1998 is passed into law.

he said. “You got a Pakeha man with a number, 12 miles, so it applies across the whole country. That’s the formal division between inshore and deepwater – it’s got nothing to do with depth, and ignores for example that hoki, treated as a deepwater species, have their young inshore. Those are the sorts of things you come across and you say, ‘This is nuts’.”

Maori decided not to fight that issue at the time and concentrated on having the customary right enshrined for collective use, with permits issued by a Maori collective – usually a marae - and not ever to make money, but the catch doesn’t have to always be for Maori consumption.

“If my marae wants to have customary fish caught and it wants to give the surplus away to the old people’s home

up the road, then it should be free to do so. It’s not anyone else’s business to tell us what to do. But we readily agreed, absolutely no pecuniary gain.”

Customary take is provided for in the TACs but Sir Tipene said he didn’t think the limit had ever been reached. There might be a heavy take in a few areas during the summer holidays but overall the allowances weren’t exceeded. There was some diving but marae mainly relied on commercial fishermen bringing them fish for which a customary permit was given.

“It’s kept separate and delivered up to the marae.”

Sir Tipene’s own marae in Bluff is known for its hospitality and generosity, often sending fish to other marae for tangi and special occasions.

“We don’t have a problem in Bluff

because so many of our people are commercial fishermen,” he said.

“There’s been a bit of a surplus of late with oversize cray. The marae has been the beneficiary of those because they’re of low value so we’ve quite often had cray that we could send up to the rest homes. Even the social community events in Bluff would be supported as long as there’s no money-raising off it.”

It was not the case that customary take was just a way for Maori to get more fish than other New Zealanders, Sir Tipene said.

“It’s got to be non-pecuniary and it’s got to be authorised. You can’t just go and get it. We have nominated people who will issue the authorities. We keep quite a close tag on that and it’s all reported. But I have to say, quite often our own fishermen bring us fish for the

maraes and that's hugely appreciated. Quite often we haven't ordered it as it were, but they'll say, 'I've got some fish, I can sell it but I know you've got a couple of tangis coming up'. We'll issue a permit and take it down to the wharf."

On the overall question of the way Maori fisheries issues have been argued and resolved, Sir Tipene said he was deeply unhappy about some of what had happened.

"I gave away some points in the fisheries settlements which were

absolutely crucial for Ngai Tahu, and why my own people have forgiven me for it, I'm buggered if I know.

"I made some fundamental missteps, but on the whole, if I look at the whole thing in balance, my own people have done quite well, and most of the tribes are doing better and better every day.

"We're getting a better texture and shape to New Zealand over the time I've been involved in it. I've been able to play some part in that and I won't die too unhappy with my mistakes."

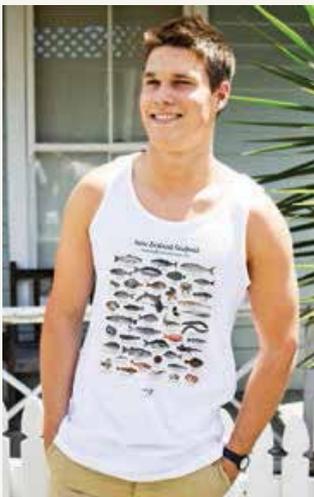
*Sir Tipene O'Regan, 79, is a former long-serving chair of the Ngai Tahu Trust Board and of Sealord Group Ltd. He was instrumental in the 1992 settlement giving half of Sealord and 20 per cent of future new quota to all Maori though a collective shareholder, Aotearoa Fisheries Ltd. He continues to hold a number of directorships and a variety of academic roles and government appointments.*

## FISHY GIFTS

There is a great range of fish poster merchandise available at:

[www.seafoodnewzealand.org.nz/online-shop/](http://www.seafoodnewzealand.org.nz/online-shop/)

Contact us at [info@seafood.org.nz](mailto:info@seafood.org.nz) to discuss a bulk order.



## Skipper Restricted Limits

Study the New Zealand Certificate in Domestic Maritime Operations (Restricted Limits) at Nelson Marlborough Institute of Technology (NMIT).

This is an approved training course for your application to Maritime New Zealand (MNZ) for a Skipper Restricted Limits certificate of competency, which allows you to operate as a Skipper of a small vessel, carrying up to 12 passengers.

- > Study for 19 weeks online, followed by a 5 week block course on our Nelson campus
- > \$1,356 plus \$170 Student Services Levy

START ANYTIME

APPLY NOW

0800 422 733

[nmit.ac.nz](http://nmit.ac.nz)

**nmit**  
Nelson Marlborough Institute of Technology  
Te Whare Wānanga o Te Tau Ihu o Te Waka a Maui

## Report positive on wild harvest

**Nearly 97 percent of New Zealand's wild harvest in 2017 came from sustainable stocks, a new report from the Ministry for Primary Industries says.**

The Status of New Zealand's Fisheries 2017, released last month, summarises fish stocks nationwide and paints a positive picture for the industry.

Of assessed landings, 96.5 percent were made up of stocks above the "soft limit" (a biomass level which a stock is deemed to be overfished or depleted and needs to be rebuilt if below) and 83.6 percent of assessed stocks were above the "soft limit".

Highlights from the report include:

- As a consequence of substantial reductions in hoki quotas over the period 2001-2007, both stocks of hoki (eastern and western) increased in size consistently over nearly a decade, and have recently levelled off at a biomass well above their management target range.
- The Puysegur sub-stock of orange roughy was assessed in 2017 and found to have fully rebuilt since

its closure in 1997.

- A 2015 assessment for snapper along the north and west coasts of the South Island showed that it has increased substantially in size in recent years and is now well above its biomass limits and approaching its management target.
- Stock assessments for six red gurnard stocks from 2013-17 show that they are at or above their management targets in virtually all areas where they occur.



## Aquaculture's rise detailed

**Aquaculture produced more fish for human consumption than wild capture for the first time in 2014, a new report from the United Nations' Food and Agriculture Organisation (FAO) said.**

That year aquaculture - with more than 60 percent of production coming from China - accounted for 73.8 million tonnes of seafood.

The State of Fisheries and Aquaculture report said global seafood farming would be increasingly pivotal in feeding the world as the population rose from the current 7.6 billion to an estimated 9.7 billion by 2050.

Wild fish capture has remained relatively static since the late 1980s, while seafood farm production rose from 7 percent of fish for human consumption in 1974 to 26 percent in 1994 and 38 percent in 2004 before passing the 50 percent mark.

The report said 580 species or species groups were being farmed around the world in 2014, including 362 finfish types. There were also 104 species of molluscs,

62 crustaceans, six frog and reptile species, 9 aquatic invertebrates, and 37 aquatic plants.

"Asia as a whole has pushed far ahead of other continents in raising per capita farmed fish production for human consumption, but huge differences exist among different geographic regions within Asia," the report said.



## All at sea on wedding day

**Nelson's Wells family is closely linked to the seafood industry and scalloper Gavin Wells brought his boat Echo into play for the wedding of his daughter Megan to Sam Grindrod.**

Echo delivered first the groom, best man and groomsmen and then the bridal party to the Sunderland Marine Pier, where they were married. It also took them to Haulashore Island at the entrance to Port Nelson for pictures to be taken. The couple live in New Plymouth.



## Gambling broker to pay \$35,200

**A fishery broker in Christchurch who took \$387,225 from seven fishing companies and lost it all through online gambling has been ordered to pay back \$35,200 – less than 10 per cent of what she took.**

In the Christchurch District Court Michele Susan Chapman, 46, was also sentenced to 10 months of home detention and 200 hours of community service.

Chapman, a director of Pipeline Consultants Ltd admitted six charges of dishonestly using documents and one charge of obtaining money by deception. She was a quota broker who took large payments, some bigger than \$100,000, for ACE, but never transferred it to the companies. The companies, not named in the Stuff report, were based in Wellington, Hawke's Bay, Nelson, Timaru, Warkworth and Blenheim.

## Bogus bream angers Aussies

**Seafood Industry Australia is fighting government approval for a company to trademark the name "Kariba bream" for the imported species tilapia.**

Bream is a diverse group of fishes so this list contains 51 different species that can use the name bream. "Kariba bream" is not even on the list, yet alone one of the species allowed to be called bream, SETFIA said. It said the importer Fisher Direct stated on its website that it chose the name "Kariba bream" because in Africa it is called this. However, an ABC investigation had determined that the fish was from Indonesia.

"Kariba bream" is actually tilapia, it said, with no attempt to hide this on Fisher Direct's website. The New South Wales Department of Primary Industry website states that tilapia is listed in the top 100 of the world's worst introduced species and is a class 1 noxious fish in all waters of NSW. Seafood Industry Australia chief

executive Jane Lovell said that the decision was "beyond belief".

Widely farmed in Asia, in the wild tilapia destroy native plant and fish habitats in freshwater systems and are also classed as noxious in New Zealand. It is illegal to breed, sell or release them.





# Your biggest catch could be your worst nightmare

**On the sea floor of Cook Strait, 350,000-volt power cables and fibre optic cables link the North and South Islands, delivering essential electricity and communication to households and businesses throughout New Zealand.**

At Transpower, it's our job to keep this energy and communication flowing over land and under sea. That's why we have a vital interest in the protection of our undersea cables from damage caused by fishing and anchoring in the Cook Strait Cable Protection Zone.

As a maritime professional, fishing in the Cook Strait area, the safety of our country's critical power and telecommunications connections is literally in your hands.

#### **Respect the Cable Protection Zone (CPZ)**

If you are fishing or anchoring near the CPZ, know your exact location by checking the relevant charts. These include: NZ 463, NZ 6212 and NZ 615.

#### **Should you snag your anchor or fishing equipment on a cable, do not try to free it.**

Instead, record your position, abandon your gear and advise Transpower's patrol vessel ("Seapatroller", Channel 16 or cellphone 0274-442-288) or Transpower of the situation immediately.

#### **Severe Penalties apply – don't jeopardise your livelihood**

Under the law, any vessel of any size, fishing or anchoring in the CPZ may be subject to significant legal penalties. These sanctions cover any equipment that may be used for fishing or anchoring deployed over the side of a vessel in the CPZ.

Penalties apply to both the master and vessel owner, including fines up to \$100,000 for fishing or anchoring, and up to \$250,000 for damaging a submarine cable. In addition the Court may order forfeiture of the vessel and Transpower may take legal action to recover repair costs, which could exceed \$30-\$40 million.

Don't take chances. Refer to the publication Cook Strait Submarine Cable Protection Zone. This is located on the Transpower website [www.transpower.co.nz](http://www.transpower.co.nz)

Alternatively contact 0800 THE GRID or 0800 843 4743.

## Catch fish... not cables

**TRANSPOWER**



# Fantastic future for industry

Bill Moore



Greg Johansson

**Sanford chief operating officer Greg Johansson has stepped down after four years in that job, and a total of 27 years in various roles with the company.**

He was responsible for all of Sanford's inshore, deepwater and aquaculture activities, and represented the listed company, one of the industry's big three in New Zealand, on a range of stakeholder groups and joint ventures. In this Q and A with Seafood NZ he says that the industry has a fantastic future.

## **What first got you involved in the seafood industry?**

I got into the industry in 1986 by accident really while on my big OE. After heading to Alaska to make my fortune in the oil industry, I ended up on the back deck of a fishing boat in the Bering Sea. This was my first ever experience of working on a fishing vessel, which led to four seasons working in the salmon and herring fisheries in Alaska and a winter spent trawling for cod in Iceland. On returning home, I did some inshore longlining out of Napier and albacore trolling in the SW before joining the MFISH scientific observer programme. Sanford hired me in 1991 as a trainee vessel manager and the rest is history.

## **What have been the highlights of your long career and what will you remember most clearly?**

There have been so many that it is impossible to even skim the surface but in broad categories they all revolve around people, projects and the environment that we work within. I fell into this industry and fell in love with it because of the amazing people you interact with on a daily basis and the amazing experiences it offers. It gets in your blood and you're hooked for life.

Vessel/business acquisitions and commissioning projects are always amazingly challenging but so rewarding. Growing the deepwater fleet capacity within Sanford was a huge part of my early career. Opening up new opportunities like the Ross Sea toothfish fishery 21 years ago and seeing that achieve MSC certification and be held up as world best practice. Gaining access to the South Georgia toothfish fishery. Both of these projects gave me exposure to inner workings of international diplomacy at the highest levels.

Being sent to Namibia in 1997 with an old trawler, a pickup truck, a fishing licence and US\$10,000 to start a business catching orange roughy. My riding instructions were clear: "When you're out of cash and options, send the boat home and get on a plane." That

one turned out well, others didn't.

The number one highlight for me is working with teams of amazingly talented people at all levels of the business that will go that extra mile for each other and who constantly surprise you with their capacity to cope with what this industry throws up each day. I'm very proud to have been part of that.

## **What are the best things about Sanford?**

Apart from the people that I have already talked about, Sanford's long term vision and total dependence on seafood for its existence means that all decisions are based on what is best for the sector or the species, not our bottom line. There is no grey at Sanford, things are either black or white, if they are grey, we treat them as black. Doing the right thing is paramount as we have no Plan B, that is if the marine environment or fish stocks falter, so do we. Every asset our publicly listed company owns relies on a healthy and productive marine environment, social acceptance of our industry and consumer confidence in our product.

## **Does the New Zealand public understand and appreciate the contribution the industry makes to employment and the economy and if not, why not?**

I don't think so because so much of what we do is out of sight, undertaken in remote locations or over the horizon. Until recent years the industry had done a very poor job of telling our story to New Zealanders and there are many fantastically interesting and exciting stories we have to tell.

**What do you see as the biggest challenges facing the industry in the next 20 years? Are you optimistic about its future?**

I have no doubt that the industry has a fantastic future. Demand for marine protein will continue to grow and with our added advantage of the New Zealand provenance story, we need to ensure that we are at the higher end

of the value chain. Supply challenges will come from high volume, lower value products but as New Zealand supplies less than 0.5 percent of global supply, we must not be dragged into competing in this part of the market. Globally New Zealand is seen as world-leading, our biggest challenges come domestically both internally within the sector and externally on the societal and political fronts.

**Any regrets?**

No big regrets on the work front, I would do it all again but working less hours next time around. The operational side of the industry is a hard task master and I have missed a lot of family time over that 27 years. I certainly couldn't

have done my job or achieve the things I have without the massive support I have from my wife Michelle and the kids' understanding of the demands made on my time.

**What's next?**

This is not a retirement, all I'm wanting to achieve through this change is reducing my working week to an average of 40 hours. My intention is to remain working within the seafood sector and contributing in whatever way I can. Michelle and I want to fit some travel around my work and take the time to smell the roses occasionally.

**OCEANLAW NEW ZEALAND**

*The only law firm in the South Pacific dedicated to the sea*



New Zealand's specialist fisheries and maritime law practice delivering results to the country's seafood industry since 1998.

Our practice is one of the country's pre-eminent advisers in this specialist field.

We look forward to serving you in the future.



Mike Sullivan  
Partner  
Mike 021 274 3590  
mike@oceanlaw.co.nz



Justine Inns  
Partner  
Justine 027 2275 324  
justine@oceanlaw.co.nz



Hamish Fletcher  
Partner  
Hamish 027 220 5122  
hamish@oceanlaw.co.nz



Karyn van Wijngaarden  
Associate  
027 479 4345  
Karyn@oceanlaw.co.nz



Hayley Campbell  
Solicitor  
027 533 1350  
Hayley@oceanlaw.co.nz



Kim Proctor-Western  
Senior Solicitor  
M 027 4800 690  
kim@oceanlaw.co.nz

Montgomery House, 2nd Floor, 190 Trafalgar Street, Nelson 7010. Freephone 0800 Oceanlaw. [www.oceanlaw.co.nz](http://www.oceanlaw.co.nz)



Photo: Lat37Ltd

# Getting CRA 2 on the right track

*Mark Edwards*

**New Zealand rock lobster fisheries are internationally regarded as being well managed and our industry has taken a key role through its investment in science and research, including stock monitoring, data collection to inform stock assessments, and pioneering the use of harvest control procedures to guide management decisions. Although there is an ongoing need for active management to deal with environmentally driven cyclical variations in abundance, most stocks are assessed to be at healthy levels.**

However, for the CRA2 fishery, from East Cape to the northern Hauraki Gulf, we are in the situation we sought to avoid, despite best efforts. Why is this the case? Based on the best available science at the time, a management procedure was implemented and a 15 percent TACC

(Total Allowable Commercial Catch) reduction was made in April 2014. No changes were made to the recreational allowance or management controls such as bag limits. Industry also voluntarily retired 50 tonnes of the available catching rights (25 percent of the TACC) in each of the 2016 and 2017 fishing years (at a cost of \$8.4m in landed value to the operators). The CRA2 industry also continued its decades-long investments in comprehensive log book and catch sampling programmes, a tag release and recapture programme, and more recently a puerulus monitoring programme. But these measures have not yet halted the stock decline or initiated a rebuild.

The 2017 stock assessment is more conservative and suggests the stock is below target levels, and just under the threshold where a rebuild plan must

be put in place. Estimated recent poor recruitment appears to be a driving factor in compromising the rebuild of the fishery.

At their February 2018 AGM, the CRA2 industry supported a 50 percent TACC reduction from 200 to 100 tonnes. They did this following careful examination of the best available science and with their primary focus being to ensure a clear rebuild trajectory for the stock with a high degree of certainty, even in the pessimistic scenario where estimated recent poor recruitment persists. Te Ohu Kaimoana and entities representing iwi supported this position. Because of the long-term view the fishery must come first, this substantial cut was supported despite the serious impact on the CRA2 operators, associated businesses and iwi who rely on income generated from CRA2

landings.

The multi-sector National Rock Lobster Management Group, comprised of recreational, customary Maori, and commercial representatives together with MPI policy and science personnel agreed an interim target of double the current biomass, and following consultation, identified two options for consideration by the Fisheries Minister.

The Fisheries minister's decision, announced on March 26, was to reduce the TACC to 80 tonnes and set the recreational allocation at 34 tonnes. The new TACC is even more conservative than industry recommended and should achieve a rapid rebuild to the interim target in about four years with average recruitment, and perhaps double that if recent poor recruitment continues.

The decision will result in substantial socio-economic consequences including loss of revenue and equity in assets, vessels off the water, loss of employment, inability to service debt and for some, a forced exit from the CRA2 industry. There will be impacts on iwi beneficiaries who rely on ACE and fishing revenue, and impacts on associated business such as LFRs, provedoring, engineering and transport services, and downstream impacts on some small Coromandel and Bay of Plenty coastal communities.

There were 28 vessels operating in CRA2 during the 2017/18 season. An analysis of quota share and ACE ownership suggests that a TACC reduction to 80 tonnes could result in more than half that number of vessels retaining insufficient catch entitlements to legally operate (there is a 3 tonne minimum ACE holding) or no longer being economically viable. It is difficult to be precise about how many operators will be off the water because there will be some redistribution of ACE and quota shares following the decision.

The NZ RLIC will work with the CRAMAC2 board to provide professional support and advisory services for affected CRA2 operators and to consider measures that might assist restructuring and the inevitable adjustment of business arrangements.

The other key component of the CRA2 TAC decision is the allowance made for

recreational catches. Over the years when the TACC reduction and industry ACE shelving were implemented, there was no change to the recreational allowance or any restraints on aggregate recreational catch through management controls.

The minister has set the recreational allowance at the 2017 Fishery Assessment Working Group catch estimate of 34 tonnes. Some recreational groups sought an allowance at a higher level. Within the NRLMG and in submissions to the statutory consultation process there were strong objections to providing for an increase in recreational catch when the stock is depleted and the commercial sector was facing further severe cuts.

The minister's decision to set a new recreational allowance is interesting and precedent setting, not only because it uses best available information on current recreational take to set the allowance, but the minister acknowledges the obligation to control recreational catch to the allowance by adjusting regulatory controls in a timely manner. He has announced a commitment to meaningful adjustments to controls on recreational take through measures such as reduced bag limits and closures to be put in place by October 1, 2018. The minister's decision letter also acknowledges the value of the management procedures used in rock lobster fisheries, and recognises they should operate to control removals at the level of the TAC, rather than just focus on the TACC.

Given the stringent measures put in place to ensure stock rebuild, improved arrangements to monitor recreational catch must be put in place so that decision-makers have timely and reliable information through annual survey estimates. The current surveys every 5-6 years will not be adequate.

The minister also outlined his expectation there will be increased compliance focus from MPI to reduce the levels of illegal unreported removals. In order to better inform the stock assessment, MPI need to review the outdated estimates of illegal take, and commit to new resources and undertake specific initiatives to combat poaching and black market activity in CRA2.

The NZ RLIC will work with the

Government to improve the effectiveness of measures to combat illegal take, to ensure that the rebuild of the fishery provides benefits to customary, commercial and recreational fishers, not to fish thieves.

The CRA2 industry has made a commitment to offer a reward of \$5000 for provision of information to MPI that supports a successful prosecution for illegal take for sale or trade of rock lobsters from CRA2.

The outcome for the stock from these decisions will now be dependent on recruitment, the actions taken to measure and manage recreational fishing, and the effectiveness of compliance initiatives to clamp down on illegal removals. Industry is aware that it will be more important than ever to maintain their commitments to research and stock monitoring. In a few years there is a reasonable expectation that the decisions taken in combination with the investment and voluntary industry initiatives will rebuild this important fishery and enable a reinstatement of the TACC and sharing of the benefits of a healthy stock status with customary and recreational fishers.

*Mark Edwards is chief executive of the New Zealand Rock Lobster Industry Council.*



Photo: Dan McRae



A New Zealand King Salmon farm pictured on a perfect Marlborough Sounds day.

# King Salmon decision 'months away'

*Matt Atkinson*

**A report by a panel of experts has recommended moving three New Zealand King Salmon farms in the Marlborough Sounds but Fisheries Minister Stuart Nash says he won't be rushed.**

The report, written by an independent panel, was delivered to the previous Government in July 2017, recommended moving three of the farms, whilst leaving another three where they are.

The panel considered shifting sites from their current low-flow locations to high-flow sites would enable better environmental outcomes and long-term increased production.

However, the relocation has been put on hold by Nash, who in February, said he was still "some months from making a final decision".

"I intend to discuss the report with a number of people, agencies and iwi who are following this issue closely," he said.

"The management of aquaculture

in the Marlborough Sounds is an issue where all interests are best served by the Crown working alongside local government and iwi to find the best outcome."

The recommended three farms to be relocated are:

- Otanerau Bay in Queen Charlotte Sound to Tio Point in Tory Channel
- Waihinu Bay to Richmond Bay South in Pelorus Sound
- Ruakaka Bay to Horseshoe Bay in Pelorus Sound

NZ King Salmon managing director Grant Rosewarne said the panel's decision upheld the scientific rationale

behind moving farms to high-flow locations.

"Specifically, the panel acknowledged the 'distinct environmental advantages' for benthic

health as a result of relocation, alongside 'minor or less than minor' effects on the local king shag species and the wider water column," he said.

"We can see that a positive decision by the Government would contribute to even better environmental, social and economic outcomes for our region without

increasing the space we occupy.

"This proposal aligns very well with our new government's vision for swimmable waters, green jobs and

**"I intend to discuss the report with a number of people, agencies and iwi who are following this issue closely."**

strong regional development.”

The three-person panel was made up of former Environment Court judge Professor Peter Skelton, and Ron Crosby and Alan Dormer - all highly experienced resource management experts.

In their report, they dismissed opposition to the minister using his powers under the section 360A-C Resource Management Act (RMA), 1991, and said he was not exceeding his jurisdictional power under the law.

The provisions allow the minister to make new regulations under 360A of the RMA to change the Marlborough Sounds Resource Management Plan (MSRMP) and enable relocation.

Currently, the MSRMP prohibits

relocation of the farms to the high-flow sites.

Of the three farms the panel declined to recommend moving, Blowhole South was defined as an Outstanding Natural Landscape.

Under the NZ Coastal Policy Statement 2010, which guides local Government on its day-to-day management of the coastal environment, the site is to be protected as the development of it “would adversely affect the qualities which render the location ‘outstanding’.”

The Blowhole North relocation was halted based on “predominantly cultural and navigational concerns”.

The Waitata Mid-Channel relocation was declined for a combinations of

navigation, cultural, natural character and landscape effects.

However, Rosewarne said innovation in the sector had made parts of the report defunct and the Government should reconsider declining the farm moves.

“The report is now six-and-a-half months old: it’s already out of date,” Rosewarne told BusinessDesk in February.

“One of the objections is visual impact - that was mentioned in the three farms that were declined ... there is new infrastructure that has a 90 percent reduction in visual impact. This is a stunning reduction in six months, and the board didn’t consider that.

“It also mentioned navigation problems - there are stunning navigational aids now which are virtually invisible to the naked eye but light up like a Christmas tree when something approaches.”

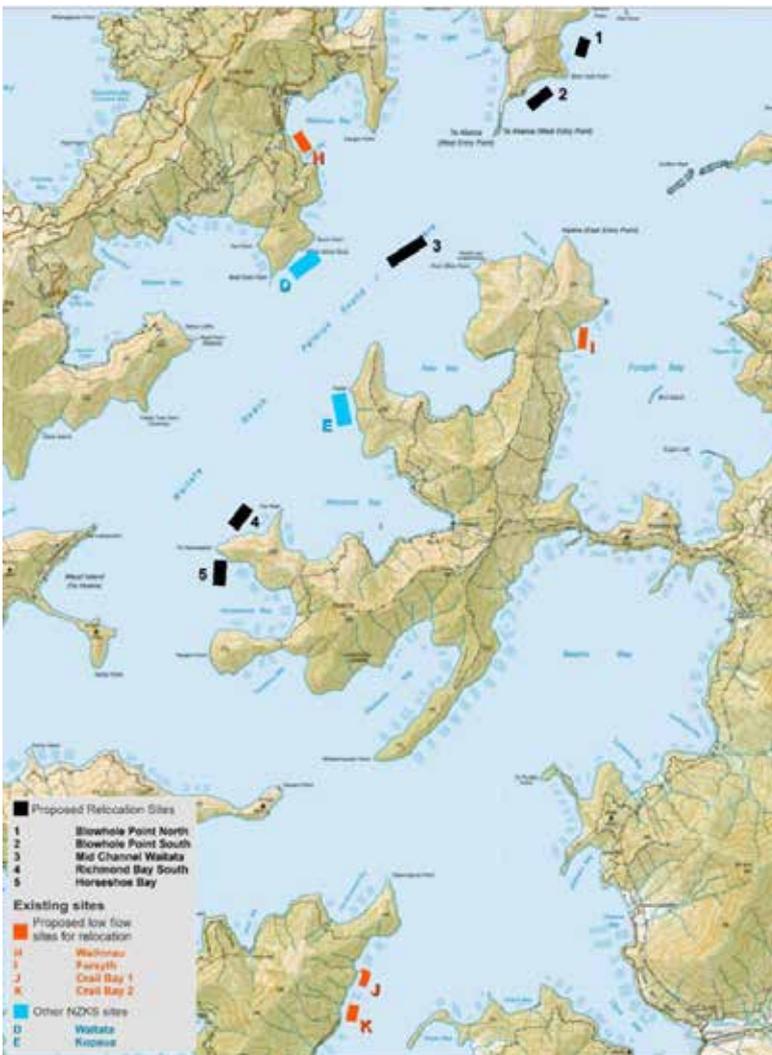
Each relocated farm was recommended to be consented for 20 years.

Having shorter consents could persuade the industry to continue to innovate – particularly in the area of on-shore or off-shore developments which were more economically and environmentally sustainable, the panel said.

“The evidence both from MPI and NZKS was that such economic viability was not there at present, but was anticipated to be available in a time frame of about 10-15 years.”

“However, we remain concerned that human nature, and the reality of balance sheet bottom lines and the need for dividend payments, often result in the expense of capital-intensive major change in production methods or locations being avoided, or merely deferred, if that is possible.

“We consider this industry will actually benefit from a continuing and looming pressure of shorter term consents as to the need to continue to research and develop alternatives methods or locations for production.”



Five of the proposed locations



Excited timekeepers look on as Kono's star opener Angela Fredericks nears the end of her record-setting performance.



Kiwi Can volunteers Sarah Bone and Angus Adams spreading goodwill in the large crowd.



Nadia Lim mid-demonstration.



Monica O'Donnell, 14, and Ollie Rush, 6, from Picton, with their temporary 'I love Havelock' tattoos applied by Aquaculture NZ in the industry marquee.

## Havelock festival hits the mark

**Star Kono mussel opener Angela Fredericks beat her own world record by more than four seconds when she opened 100 mussels in 1m51.4 seconds at the Havelock Mussel and Seafood Festival.**

This was one highlight of a festival that drew the biggest crowd in years, partly due to the appeal of roots reggae band the Black Seeds, who wound the day up with a performance that had many of the estimated 4500 patrons dancing.

Organiser Hans Neilson said the day had exceeded expectations, with the Black Seeds engaged to "take the festival to a whole new level".

"The coolest thing was that

everything else about the festival came up to that level as well." The range of seafood and produce stalls had been popular and the cooking demonstrations by celebrity chef Nadia Lim were a hit.

It was Neilson's first year as organiser and he said he was full of enthusiasm for the future.

"My vision is to grow it to become the best festival around seafood in New Zealand. I've already started having discussions with other acts to see about what we can line up for next year to make it bigger and better."

He said the whole purpose was to raise money for community groups in the Havelock-Pelorus area and the

success of the March 17 festival meant they would be pleased when the proceeds were distributed.

### Festival results:

Best commercial stall, Sanford Limited; best community stall, Havelock Menzshed; best mussel creation, Kono NZ (coriander and lime infused mussel); best seafood dish, Havelock School; best mussel float sculpture, Graeme Smith; Window display contest: Commercial division, Bow to Stern NZ, 1; Havelock Healthcare Pharmacy Depot, 2; Not for profit division, Pelorus Community Preschool 1; Havelock School 2.



Local band Furious3 had the crowd dancing.



Judge's Choice winner Power Plant.

## Fritter festival fires up Whangarei

### It was a successful day full of food, drinks and dancing at the annual Whangarei Fritter Festival.

Held at Toll Stadium, it was the sixth running of the popular event.

Whangarei District Council marketing and events team leader Rachel O'Gorman said it was a fantastic day that went off without a hitch.

"We got five and half thousand people along and we were lucky with the weather," she said.

Kiwi favourites Salmonella Dub, Elemeno P, and Strangely Arousing took the stage, along with a selection of local bands.

They provided an awesome atmosphere, she said.

"They all had a good time, everyone loved the bands and there was lots of dancing."

Ray McVinnie, who was a judge on My Kitchen Rules NZ and MasterChef NZ, was tasked with picking the best fritter on the day.

He selected local organic store Power Plant's northern corn fritter topped with smoky BBQ jackfruit, bean salsa and raw rainbow slaw, dressed with herb guacamole and caramelised onion crème.

The people's choice winner was Absolute Caterers, who served up a Thai prawn fritter with crab and lime mayo.

It was not the first time Absolute Caterers and his team had tasted victory, having taken out the judge's prize twice and the people's choice once before.

General manager Shannon Hauraki praised his team who worked tirelessly in the lead up and on the day.

"We definitely went in looking for a win," he said, "not there to take second

place."

The winning idea came via a team competition in-house where everyone was given a chance to come up with a fritter, he said.

The events teams were not about to rest on their laurels, with planning for next year's festival having begun already.

O'Gorman encouraged those from out of town to come along next year and make a weekend of it.

"We really want to get people up to Whangarei for the festival. We want to showcase what Northland has to offer.

"It is a real awesome place to come to, so we want to encourage people to come to Whangarei and stay for the weekend."



## Thai prawn fritter with a crab and lime mayo

Makes 8 fritters feeds a family of 4

### Thai base paste

50 gms coriander fresh  
1x red chilli (charred)  
25 gms shallots  
10 gms ginger fresh  
1.5 cloves garlic  
3 tsp fish sauce  
1 tsp palm sugar  
Zest and juice of half a lemon

### Method

Add all ingredients to mixer and blitz to create a paste put aside (longer it sits the more time the flavour has to infuse)

### Prawn mix

250 gms prawn meat (blended but not pasted) (2nds is good and cheaper)  
250 gms white fish (good for binding and holding prawn together without altering flavour)  
¼ red onion (diced)  
2 spring onions (chopped)

¼ red capsicum diced  
¼ tsp salt (add as to taste)

Add prawn meat, white fish, onion, spring onion, capsicum and mix till combined

Add Thai base paste and mix all ingredients together

Add salt

Add mix to piping bag and pipe into disks around 40mm diameter  
Layer baking paper on top and freeze disks

### Batter

10 gms coriander chopped  
¼ tsp. chilli flakes  
¼ tbsp salt  
1.5 tbsp curry powder  
1.5 cups chick pea flour  
½ cups rice flour  
1.5 cups water (sparkling water will help make batter lighter)

Mix together till smooth  
Coat prawn disks and place into hot oil  
Fry till golden and centre is cooked

### Crab and lime kaffir lime mayo

¼ tsp garlic crushed  
¼ tsp whole grain mustard  
1 egg yolks  
250 ml oil canola  
1 kaffir lime's juice  
75 gms crab meat (blanched)  
½ lemon

Add egg yolks, mustard, kaffir lime juice and zest, as well as lemon juice and zest to a blender  
Blitz and slowly add oil to yolk mix, careful not to pour in fast. Once combined and thickened add crab meat and lightly fold together.

Taste with salt and white pepper.



## Best bouillabaisse keeps him coming back

**There are fish stews and fish soups ... reader Michael Laird says the one being prepared here for a group of eight people is the best bouillabaisse in the South of France.**

"I worked here in 1977 and the same chef 40 years later is still at the helm. Still outstanding, with the seafood soup still the standout!"

The picture was taken last month at Les Tamaris seafood restaurant, St Clair, Le Lavandou, 40 minutes from St Tropez.

Laird, who had an Auckland seafood company for 20 years and served on both the FIB and SeaFIC boards for more than a decade, returned to the restaurant in 2010 for the first time in 34 years.

"I was surprised that they still remembered me and now go back every two years, as the connection to the family and the area is very strong and close to my heart."

He said the same cooking method still applies – all cooked in a large

cauldron on an open fire, with local fishermen coming to back door each day to help choose the fish for that day's bouillabaisse.

Diners at Les Tamaris have to order the famous dish a day ahead.

It's also served on corkboard, cut from the local cork trees in the hills."

*Got any seafood industry related travel pictures? Send them to [editor@seafood.org.nz](mailto:editor@seafood.org.nz)*



# AOTEAROA QUOTA BROKERS

QUOTA TRADER + QUOTA MARKET REPORTS + QUOTA MANAGEMENT + QUOTA CONSULTANCY + AQUACULTURE

## CRAYFISH ACE & QUOTA SHARES WANTED

### ANY AREA ANY QUANTITY



PLEASE PHONE DOMINIC PREECE  
027 406 0419 OR (03) 383 7282  
quotabroker@xtra.co.nz



**DOMINIC PREECE**  
Managing Director

PHONE (03) 383 7282 | MOBILE 027 406 0419 | quotabroker@xtra.co.nz | www.aotearoaquota.com  
HEAD OFFICE | PO Box 6420, Dunedin North, Dunedin 9059



### TALK TO US ABOUT OUR MarineSAFE Programme offering:

- Practical, relevant training sessions
- Critical risk and drill assessments
- Full system creation, audit and review
- At sea crew, training and risk assessments
- Due diligence reports for Directors

We also offer a full range of MOSS and Health & Safety services - practicable, compliant systems.

**MAKE LIFE SIMPLE - CONTACT US TODAY!**

**Darren Guard** - Managing Director  
027 436 2396 | darren@guardsafety.co.nz  
www.guardsafety.co.nz



### ***Need to know more about your species?***

We can offer a course on how to identify your species.

Learn all about their anatomy, life cycles, feeding & reproduction. What factors affect their growth, and what things to look for which may identify possible health issues. Course includes a dissection.

**Technically, it is Mussel Biology unit standard  
#16340 – Level 3.**

Suitable for anyone working with mussels. Farm staff or processing staff. You will go away with a new respect and understanding for the species you handle, and knowledge of what exactly you are looking at.

**A full day course in Nelson  
Friday 27 April 2018  
\$445 plus GST per person  
(\*Based on minimum numbers)**

P +64 3 5474795 | Email: enquiries@sisnz.co.nz  
www.sisnz.co.nz

Godfrey Wilson  
PO Box 22043, Wellington

Mobile +64 27 443 4831  
godfrey@maritime.co.nz



## #4991 FRESH FISH STERN TRAWLER

Steel. LOA 25.6 x B 5.93  
Scania 400hp main. 15,000 hours  
Ford auxiliary.  
Fuel capacity 12,000 litres  
Twin disc 4.5:1 gear box.  
Ice hold 50 tonnes bulk. 1,000 cases.  
12 berths.  
Good electronics some new.  
Offshore survey expires 30 November 2022

**PRICED TO SELL \$590,000**

## #4988 CAREY DESIGNED TRAWLER

LOA 12.5m x 4.0m x 2.0m  
Set up for trawling & gill-netting  
4/71 Detroit 3:1 box. Isuzu aux.  
Fuel capacity 1,000 litres. Water 80 litres  
80 bin ice-hold. Set-net drum.  
All fishing gear included.  
NZ Certificate of Survey  
Restricted Coastal  
Valid to 30 November 2019

**\$100,000**



## #4976 SELF PROPELLED MUSSEL HARVESTER

Built 1992 Steel, New Zealand  
LOA 17.6m x B 4.8m x D 1.1m  
John-Deere 165hp  
5 x hydraulic lifting davits  
Stainless-Steel Mussel harvesting & seeding machinery  
Hiab 122/CLX deck crane.  
3.7T max lift  
24t carrying capacity

**Sole Agency NZ\$350,000**



#4992 LUFF HAULER (LARGE SIZE), 700mm diameter  
Refurbished March 2017  
Net bin. Cutting tray.  
Set nets. Bale new mesh.  
Floats. Anchors. Float ropes.  
Lead core rope.  
Cutting table  
Net making gear.  
Setting rail. Hauler spares.

**\$30,000**



#4974 TUNA LONG LINE & DROP LINE  
Built Fiji 2002  
14.2m x 4.2m  
4 tonnes hold.  
Daewoo MD136 230hp  
fully rebuilt Sep/2017  
New 13kVA genset  
40kms long line drum & mono. Good electronics

**SOLE AGENCY US\$125,000**



All prices indicated are plus GST unless otherwise stated.

**150 VESSELS AT**



# Sustainable seafood packaging

## Replace polystyrene cost effectively



Chilltainers thermal 'cool' packaging is the solution - a recyclable, high performance alternative to polystyrene/EPS that doesn't cost the earth.

New generation designs and materials are making Chilltainers amazingly good value, stronger than poly, and of course stylish branding for no extra cost.



Whole & Filleted Fish



Prawns & Shrimps



Oysters, Scallops & Mussels



Lobster, Crayfish & Crab



High Performance Cool Packaging



Recyclable and Sustainable



Boost your Brand Printable Surface

*Efficiencies in transport, storage and durability results in massive cost benefits at every step of the supply chain.*



Cool Packaging  
Saving the Earth

*Get a quote now...  
and get out of poly!*

Rob Henderson  
rob@chilltainers.com  
021 442 638

[www.chilltainers.com](http://www.chilltainers.com)

# FUNDING AVAILABLE

FOR SEAFOOD INDUSTRY  
RESEARCH PROJECTS

FOR INFORMATION PLEASE CONTACT:

Mike Mandeno

General Manager, Seafood Innovations Ltd

Mobile +64 21 548 330 • DDI +64 4 801 4695

[enquiries@seafoodinnovations.co.nz](mailto:enquiries@seafoodinnovations.co.nz)

[www.seafoodinnovations.co.nz](http://www.seafoodinnovations.co.nz)



SEAFOOD INNOVATIONS LTD