

OCTOBER 2015 • VOLUME 23 • NO.5

Seafood

NEW ZEALAND

Cover: The art of net making p 25

Sustainable seafood adding value p 20

Farming goodness p 23

"catch fish...not cables"

There are a number of international submarine cables which come ashore in the Auckland area. These cables supply international communications for both New Zealand and Australia to the rest of the world.

New Zealand is a very isolated nation and as such is extremely reliant upon global communication via submarine cables. Here in New Zealand over 97% of all international communication is carried via submarine fibre optic cables. These cables are a key component of New Zealand's infrastructure and play a significant role in our everyday lives, the general economy and future growth of New Zealand.

These cables are laid in three submarine cable corridors in the greater Auckland area where anchoring and fishing is prohibited under the Submarine Cables & Pipelines Protection Act.

These areas are:

- **Muriwai Beach** out to the 12 mile territorial limit where both anchoring and fishing is prohibited.
- **Scott Point to Island Bay** in the upper Waitemata Harbour where anchoring is prohibited.
- **Takapuna Beach** this runs from Takapuna Beach in the south to just north of the Hen & Chicken Island (opposite Taiharuru Head) where anchoring and fishing is prohibited.

Note: These protected areas are monitored by sea and air patrols.



**Spark
New Zealand**

To download Spark Undersea Cable Awareness Charts visit:
boaties.co.nz/useful-info/cables-underwater.html

What should you do?

- If you are going into any of these areas, be sure to check your marine charts and/or GPS plotter so you know the exact locations of the prohibited zones. The relevant charts are NZ53, NZ5322, NZ532, NZ522, NZ52, NZ42 and NZ43. The symbols used to mark the zones are detailed in Figure 1.
- If you suspect you have snagged your anchor or fishing gear on a submarine cable in one of these areas, don't try to free it. Note your position, abandon your gear, then call 0800 782 627.

What happens outside the prohibited areas?

These cables are covered by the Submarine Cables and Pipelines Protection Act regardless of whether they are inside or outside a prohibited area. Beyond the confines of the "anchoring and fishing prohibited" areas, the cables are clearly marked on the appropriate marine charts.

Considering possible positioning inaccuracies and repaired cable section deviations, fishermen are advised to keep a minimum distance of one nautical mile from either side of charted cables.

Note this number:

For any queries regarding submarine cables call: **0800 782 627**

Symbols Relating To Submarine Cables

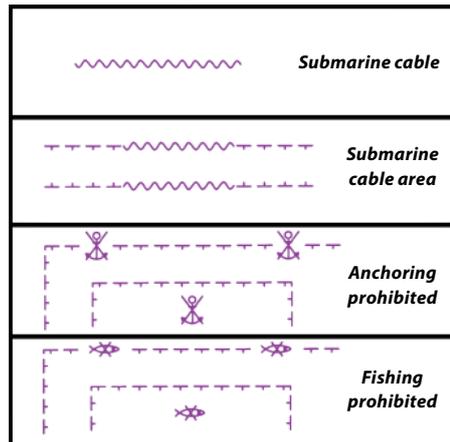


Figure 1.

These are some of the penalties

- A maximum fine of \$20,000 for a non-commercial vessel.
- A maximum fine of \$10,000
- A maximum fine of \$250,000 for damaging a submarine cable.

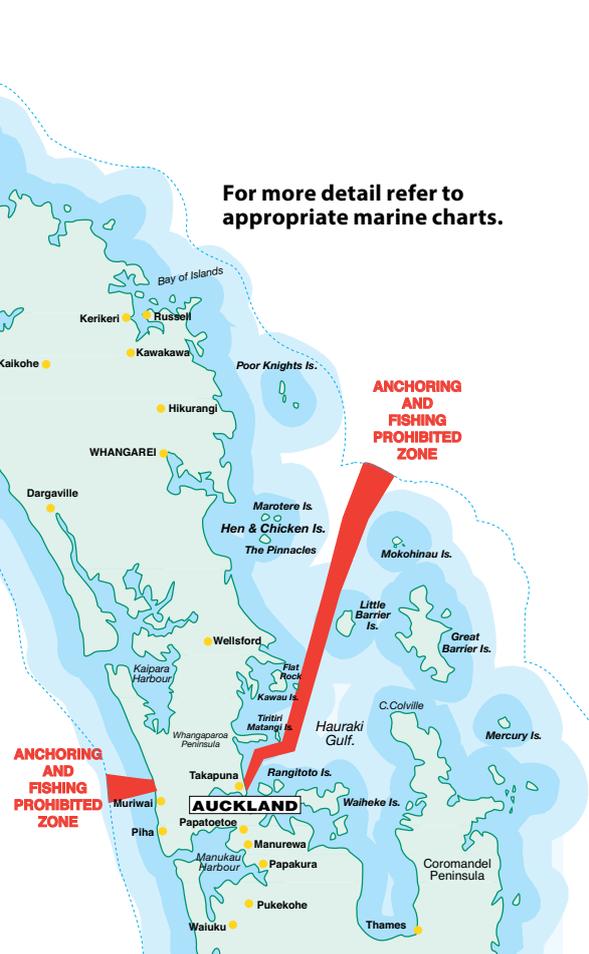
Additional to the fine for damage, the cable owners would inevitably pursue the recover of costs associated with repairs, this could be up to \$750,000 plus a day; a typical repair can take up to two weeks (around \$10 million).

Be Aware

These International submarine cables carry up to 10,000 volts to power the system repeaters along the cable.



For more detail refer to appropriate marine charts.



FEATURES

- 12 New health and safety legislation
- 16 Joining forces to reduce workplace injuries
- 17 Leading edge technology provides deepwater insights into orange roughy

- 25 Cover and Salt Of the Ocean: Carolyn Collier and the fine art of net making
- 32 The boy from Bluff

REGULARS

- 05 News Briefs
- 20 Events
- 39 Recipe

25

COVER STORY



Images: Mytchall Bransgrove

30



36



32



20



Published by Seafood New Zealand Ltd.

Postal Address:

PO Box 297
Wellington
New Zealand

Physical Address:

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



ISSN 1172-4633

Editorial enquiries:

Email: editor@seafood.org.nz

Advertising enquiries:

Karen Olver
Phone: +64 (0)4 802 1513
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).

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. 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.

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.

From the Chief Executive



October, the traditional start to the New Zealand fishing year, has a particular significance this year as it marks the lead up to the 30th anniversary of our Quota Management System (QMS), a world leading system that all New Zealanders should be proud of.

As Primary Industries Minister Nathan Guy said at our Seafood Industry Conference in August it's important to celebrate the successes like

the number of New Zealand fish stocks achieving Marine Stewardship Council endorsement and the international recognition New Zealand has gained for being among the best fisheries management systems in the world.

"We need to keep celebrating these success stories by seafood and other primary industries, because if we don't, no one else will do it for us," he said.

We couldn't agree more with his statement that we mustn't rest on our laurels and that we always need to be looking for improvements and ways to prepare for future challenges.

Seafood New Zealand has been pushing for a review of the current framework for more than a year, arguing that it is out of date, is stunting investment and holding the industry back from realising its potential.

So we welcome his announcement to the conference that he has directed his officials to begin scoping options for an operational review.

The long term aim is to deliver greater net value for all sectors – commercial, recreational and customary, while enhancing the sustainability of our fisheries, he said.

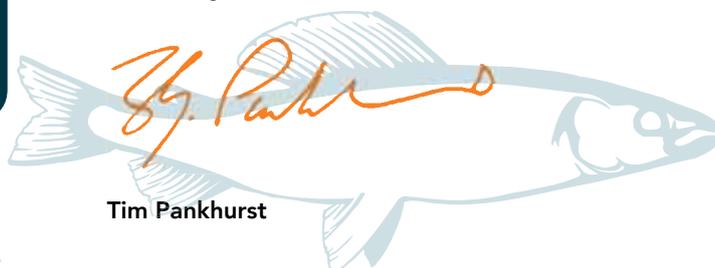
He stressed that the review was about "refreshing and improving" our fisheries management system, not replacing it.

It would help strengthen public confidence and social licence for fishing, and foster community support by providing opportunities for involvement in local area management.

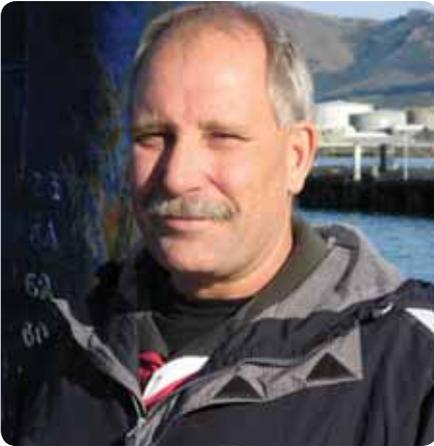
"The review will not undermine existing rights and interests of commercial, customary and recreational fishers, Treaty settlements or core elements of the QMS"

It will be a high level review so it won't be getting into the detail of things like bag limits or quotas.

We will be working with the Ministry for Primary Industries over the coming months to ensure this review brings about the change we think is necessary to create a fisheries management system that is widely seen as not among the best in the world, but is the best. Now that would be something to celebrate.



Tim Pankhurst



Chris Carey, the author of this month's cover feature, is a regular contributor. He began his working life as a Technical Officer with the former Ministry of Agriculture and Fisheries (MAF) Fisheries Research Division and has been involved with fishing ever since. "I've done the roughy, dory and hoki thing and am currently working for Independent Fisheries as Fleet Compliance Manager (Health and Safety, training, MOSS, MPI etc)". Chris first started writing for Jack Boote and the Port Focus in Nelson. "The fishing industry was subject to a lot of unwarranted bad press, so I decided someone needed to tell the truth. Ever since, I've had a lot of fun riding around the country on my bike meeting fishermen young and old and getting their stories. It's an awesome business to be part of." 🚴

HAVE A SAY

Got something to say to the seafood industry? Letters should be no more than 250 words. We reserve the right to edit letters. While we won't publish your contact details, we need your name, address and phone number. Send your letters to editor@seafood.co.nz, or address them to The Editor, Seafood magazine, PO Box 297, Wellington 6140. We need them by the 1st of the month to be considered for the following edition.



John Steffens, a director of Fiordland Lobster and Chairman of the CRA8 Management Committee holding a little spotted kiwi before it gets a transmitter attached to its leg.

News: Kiwi fly home thanks to Fiordland Lobster

Little spotted kiwi/ kiwipukupuku were returned to Dusky Sound in Fiordland earlier this year, thanks to the support of the Fiordland Lobster Company.

Twenty birds were transferred to predator-free Anchor Island/Pukenui in Dusky Sound earlier this year to start another population of this endangered kiwi. Originally from the South Island, little spotted kiwi were present in Dusky Sound until the late 1800s.

DOC Conservation Services Manager Lindsay Wilson says the kiwi transfer was made possible by financial support from

Fiordland Lobster, and was undertaken in partnership with the Fiordland Conservation Trust, Air New Zealand and iwi.

"Thanks to the help from our partners, establishing a new little spotted kiwi population in Fiordland will help numbers of this threatened species to continue to grow." 🐣





**Duncan is
growing his
productivity**



**...and our
country's
exports**

Knowledge grows everything

In business, it's often said that if you're not going forwards, you're going backwards. But to grow effectively, you need the right knowledge, skills and training. That's where we come in. Whether you want to grow the skills of your team or develop your own business

management expertise, Primary ITO training and qualifications can help. We work alongside you to identify your skill needs and develop a training pathway that's uniquely tailored to you. Our adviser and mentoring service lends solid support where you need it most.

So make us part of your team today. Check out www.primaryito.ac.nz for our range of nationally recognised programmes, from entry level through to business management. It's a smart investment for your future.

0800 20 80 20 | primaryito.ac.nz

You    



Primary ITO
KNOWLEDGE TO GROW

PRIMARY ITO HELPS UPSKILL SANFORD PROCESSING STAFF

Sanford Ltd is the largest and oldest established fishing company in New Zealand. The Auckland processing site in Jellicoe Street was established in 1924 and has grown to be a modern, state of the art fish processing facility, supplying both domestic and global markets with premium quality product.

The site employs over 100 staff on day and night shift who work in roles such as unloading, filleting, fish packing, dispatch and cool stores. The knife hands in particular are highly skilled workers who can expertly fillet a variety of species.

The factory is next to the popular Auckland Fish Market where the general public can buy top quality fresh whole or filleted fish and seafood.

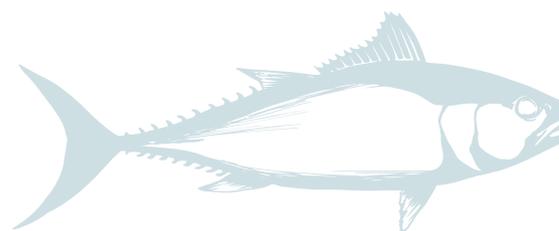
During the quieter winter season, there was a big push with training and up to 95 people will complete the NZQA National Certificate in Basic Processing Level 2 by the end of the year. This programme has unit standards in health & safety, hygiene, fish handling and spoilage.

Primary ITO (Primary Industry Training Organisation) has been providing support and assistance at the site with the learning and assessment process required to gain this qualification.

“We are committed to upskilling our staff and the continuous improvement of our people through training and

support. It's great for our staff to hold a qualification and gain a certificate that recognises their skill and expertise in seafood processing,” Jason Hiko, Process Manager says.

If you're interested in building your team's skills and knowledge with Primary ITO training and qualifications, please call 0800 20 80 20 or visit www.primaryito.ac.nz for more information. ➔



MSC UPDATE

Fishing for a Sustainable Future in New Zealand



Meredith Epp, MSC

World firsts, Pacific firsts, expanding the blue and new leadership are just a few of the things Marine Stewardship Council (MSC) in your region has been up to this quarter.

August saw the Pacific's first yellowfin tuna fishery achieve MSC certification. Walker Seafoods, located on the Sunshine Coast, Australia, holds 30 per cent of the quota of the Eastern tuna and billfish fishery. Their sustainable catch of swordfish, albacore and yellowfin tuna will now proudly bear the MSC blue tick.

In the same month we also welcomed the certification of Australia's winter spawning blue grenadier fishery.

Congratulations to the operators Petuna Sealord Deepwater Fishing and Sanford who also fish in the MSC certified NZ Hoki fishery.

Diamonds are a girl's best friend but pearls could soon be the ocean's; with the world's first pearl fishery entering assessment to be MSC certified. Australian Pearl Producers Association (PPA) have boldly gone where no other jewellery has gone before and entered the Australia pearl oyster fishery into the rigorous third party assessment process. If the fishery achieves certification, this could influence the pearl industry globally and feed the demand for a growing market of people who don't just want to eat sustainable options but want to wear them too.

And Patrick Caleo has stepped up from country manager of Australia and New Zealand to Asia Pacific Regional Director. In this role Patrick is charged with providing greater cohesion between the high demanding markets of the Asia Pacific region and the certified sustainable fisheries of New Zealand. ➔



Hamish.Fletcher Lawyers

Specialist Fisheries, Maritime & Resource Management Lawyers



Don Turley
LLB
Resource Management
Mobile 021 064 5611
don@hflaw.co.nz
Principal



Tim Jeffcott
LLB BA
Litigation/Maritime
Mobile 027 552 2434
tim@hflaw.co.nz
Principal



Hamish Fletcher
LLB
Fisheries/Maritime
Mobile 027 220 5122
hamish@hflaw.co.nz
Partner

Hamish.Fletcher Lawyers

Montgomery House, 2nd Floor, 190 Trafalgar Street, Nelson 7010. PO Box 1673, Nelson 7040, New Zealand

T: 03 539 0210. F: 03 539 0215

maersklinerefer.com

Your promise. Delivered.

SERVING FRESHNESS TO THE WORLD

Our reefer experts in New Zealand and around the world have the strong technical expertise to advise you on all aspects of the cold supply chain.

Together with you, our tailor made transport solutions ensure your food products are served fresh to your global customers.



Maersk Line A/S • T 0800 Maersk (623775) or 09 354 1600



Sustainability wins in new game

Perfect Catch a new fishing game app has been designed by Sealord to help explain sustainable fishing practices in a fun and engaging way. It sits alongside a range of other sustainability materials by the company, including infographics and videos for consumers.

Ideal for intermediate aged children, but fun for all ages, the game lets players test the accuracy of their fish-netting skills through 24 exciting levels set in the deep waters around New Zealand. Avoiding non-target fish, protected marine life and hazards like floating containers add to the challenge as players learn about key sustainable fishing practices and equipment.

Accuracy is the name of the game, just as it is for the Sealord's fishing crews, says Public Affairs and Communications Manager Frederika Walls. "While the accuracy and speed targets in *Perfect Catch* have been designed for fun game play, they demonstrate how we always work to catch only a certain amount of only the right type of fish."

Seven real-life Sealord employees feature in the game and were involved in its development.

Perfect Catch is free to download from the Apple App Store and Google Play. 📱



NEW NGAI TAHU SEAFOOD BOARD APPOINTMENTS

The Ngai Tahu Seafood board has had two new appointments – Craig Raniera Ellison and Richard Janes.

Mr Ellison (Ngai Tahu – Otakou) will chair Ngai Tahu Seafood and Dr Janes will be a director on the board. The new chair for Ngai Tahu Tourism is Sarah Smith.

Trevor Burt, Chair of Ngai Tahu Holdings Corporation, who announced the appointments, said Mr Ellison and Dr Janes were experienced and reputable directors.

"Mr Ellison has long contributed to the direction of the New Zealand seafood industry and Dr Janes has international experience in business development and marketing," Mr Burt said.

New board chair Mr Ellison has Ngai Tahu whakapapa to Otakou. He has been part of his marae executive and set up and chaired the company that held the marae assets. He was an adviser to the Ngai Tahu negotiators during the Ngai Tahu Fisheries claim. From 1992 to 2004, Mr Ellison was a Commissioner of Te Ohu Kai Moana, which assisted in the creation of the allocation mechanism

for Maori in regard to fisheries settlement assets.

New board director Dr Janes has worked in business development and international brand marketing for over 25 years. He has worked in Australia, the United States, the United Kingdom and New Zealand. He is currently a director in several public and private sector organisations in New Zealand.

Ngai Tahu Seafood board also farewellled two long-serving directors Ross Keenan (director of Ngai Tahu Seafood and chair of Ngai Tahu Tourism) and Brian Rhoades (chair of Ngai Tahu Seafood). 📱

MARINE ENGINEERING

STARK
BROS LTD LYTTELTON NEW ZEALAND

SHIP REPAIRS
BOAT BUILDING
DRY DOCKING
ENGINE REPAIRS



"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

PROMOTING MARITIME CAREERS

With worldwide shortages of over 42,500 officers expected by 2019, the New Zealand maritime industry focused firmly on education and training for "NZ Careers at Sea" to celebrate World Maritime Day in September.

A cross sector maritime industry group organised a week of activities from September 21-27. The International Maritime Institute of New Zealand (IMINZ) at the Nelson Marlborough Institute of Technology (NMIT) was part of the planning group. IMINNZ Manager, Captain Katherine Walker said, "People don't always understand the great career opportunities available in maritime. We are very supportive of this initiative to celebrate World Maritime Day."

IMINZ has organised a chance for local intermediate children to visit their marine simulators and hosted an evening for careers advisors and others in the maritime industry. As part of this initiative IMINZ created a flyer to provide information to careers advisors on the types of careers available in the fishing industry and the merchant navy.

Walker says 90 per cent of the world's goods are transported by sea and without mariners and a healthy maritime industry food, clothes, electronics and cars would not get to New Zealand.

To make sure mariners are well trained, IMINZ has invested in modern equipment to give students a hands-on, real-world experience. This includes a new Kongsberg marine engineering simulation system to train marine engineers. "We also have a lifeboat that is the same as those found on large

fishing trawlers or on board merchant navy vessels. Students train for an abandon ship situation or experience launching and recovering of a lifeboat," says Walker.

"What I really like about working in education is helping people get ahead in life. It's a rewarding career path for anyone who enjoys an active, outdoor, healthy lifestyle. It can also be a very lucrative career option," she says. 🗣️



The Kongsberg simulation system has four vessel models including slow speed, medium speed, diesel electric and a large fishing trawler.

LEARNING FROM 12 MONTHS OF MOSS

Steve Rendle

Maritime New Zealand

A year on from its introduction, the Maritime Operator Safety System (MOSS) is expanding with almost 500 applications approved or in the process of approval at the end of August, covering close to 30 per cent of operators.

Two of the country's biggest operators, in terms of vessel numbers, have been issued with operator certificates.

Coastguard NZ moved its Southern Region, one of four, into MOSS in August; and the Department of Conservation brought in 84 vessels under a single operator plan.

Opening the Marine Transport Association conference in Auckland in September, Associate Minister of Transport Craig Foss welcomed Maritime NZ's "assisted compliance" approach to MOSS.

"It's good to see Maritime NZ is helping operators to comply; by explaining face-to-face how you can

develop an acceptable operator plan and get into MOSS. This approach is not about 'here are the rules - now follow them' - rather, it's about Maritime Officers building relationships, meeting up with operators at the wharves or the office and offering free advice and education."

"MOSS got off to a pretty rocky start - with initial entry numbers low due to operator misgivings about the system and Maritime NZ," Maritime NZ's General Manager Compliance, Harry Hawthorn says.

Two issues were identified - the entry system included blockages that slowed processes down; and guidance material was not as simple and user-friendly as intended.

Maritime NZ did two things in response. "Firstly, we streamlined the process. Secondly, we realised that our assumption that operators would come to us - in uniformly predictable numbers - was off-beam.

"So we changed our approach - and took the game to them. And we explained, and we encouraged, and we

supported operators through the various MOSS processes - that's been a very, very successful approach," Hawthorn says.

"That personal direct engagement created understanding on both sides - and removed more barriers. It's working for operators and it's working for MNZ."

In one example of closer engagement with operators, three Maritime NZ staff spent a week on the Chatham Islands providing one-on-one workshops, with 22 of the islands' 40 operators taking the opportunity to get some MOSS advice. 🗣️

MOSS™

Maritime Operator Safety System

Congratulations Coastguard NZ -

one of 30% of operators already joining MOSS

Maritime NZ Director Keith Manch with
Coastguard NZ Chief Executive Patrick Holmes.

“The systems and processes that MOSS
incorporates ensure we have that big
picture view.”

Patrick Holmes
Chief Executive
Coastguard NZ

Book your FREE visit and get expert
advice from your local maritime officer

For MOSS guidance and info, go to
www.maritimenz.govt.nz/MOSS

You can email your queries to
operators@maritimenz.govt.nz

newzealand.govt.nz

Nō te rere moana Aotearoa
MARITIME
NEWZEALAND

New health and safety LEGISLATION

What that means for the fishing industry

Changes to health and safety laws are a step closer, with the Health and Safety at Work Act passing its final parliamentary stages in late August. It will come into effect on April 4, 2016

We asked the government agency tasked with overseeing the legislation, WorkSafe, questions relating to the law's application to the fishing industry. Debbie Hannan reports.

1. What does the new legislation mean for the fishing industry, is there any change to the status quo?

Fishing is likely to continue to be regulated as it is now once the Health and Safety at Work Act comes into force on 4 April next year.

The current and new legislation provides for the Prime Minister to designate certain agencies to exercise workplace health and safety powers – this is currently Maritime New Zealand for on-board incidents (WorkSafe New Zealand currently, and in the future, will be the regulator for on-shore health and safety matters.) It is expected this designation will continue under the HSW Act although the details of any designations will not be finalised until the new law is in force.

Fishing is an intrinsically dangerous business and between 2008 and 2013 (the most recent official data), the industry recorded seven fatalities, 543 severe injuries and 2002 non-severe injuries.

The Health and Safety Reform Bill is about making everyone's responsibilities clear in keeping people healthy and safe in workplaces. It provides a more cooperative approach for effective risk management. It encourages more effective worker participation, clarifies responsibilities and accountabilities, and requires PCBUs (a person conducting a business unit or undertaking), suppliers and officers (e.g. company directors) to

do what they can reasonably, practicably do to keep people safe.

The new law will provide a regulatory regime that is flexible enough to work for small and large businesses in high risk and low risk-sectors, without imposing unnecessary compliance costs.

An explanation of the key concepts in the Health and Safety Reform Bill can be found on the WorkSafe Web site <http://www.business.govt.nz/worksafe/about/reform>

2. Which agency is responsible for enforcing the legislation with respect to the fishing industry – MNZ or Worksafe? If no single organisation is responsible, how do the responsibilities fall across the two agencies?

Fishing vessels are workplaces. Incidents occurring on-board, whether at sea or alongside a wharf are expected to be regulated by Maritime New Zealand on the basis of an expected Prime Ministerial designation as noted above, On-land incidents in the industry will be covered by WorkSafe New Zealand as they are now.

3. How will it impact on small operators – where will the responsibility under the Act rest?

All PCBUs (business, joint venture, partnership or sole trader) regardless of size have a responsibility to ensure the health and safety of workers, so far as is

reasonably practicable, who do work for the PCBU, or who might be influenced or directed by the PCBU and other people who might be put at risk from the work carried out by the PCBU.

4. What about vessels owned and operated by larger fishing companies?

The legislation does not differentiate between size of business when it comes to ensuring the health and safety of workers. Small operators and large companies all have the same duty to ensure the health and safety of workers. How that applies to different situations will depend on what is reasonably practicable.

5. What about vessels contracted to fishing companies? Who is responsible for vessel safety – the contractor or the company providing the contracted vessel?

Both. PCBUs who supply plant, substances or structures (in this case, a vessel) have a duty to ensure that plant, substance or structure is without risk to the health and safety of those who use it for what it was designed for. In other words if you supply plant, a substance or a structure it has to be fit for purpose (so far as is reasonably practicable).

For the companies that contract the vessel they have to ensure it is operated safely and they protect the health and safety of the workers on the vessel.

6. Are there any responsibilities or liabilities for the owner of catch entitlement (ACE) if he sells the ACE to

- i. an independent fisher but has no other contractual arrangement with the fisher;
- ii. an independent fisher who is contracted to catch fish for the owner of the ACE?

- Generally, there are no responsibilities under the Bill where this is simply the sale of a property asset.
- Yes - as PCBUs, both the owner and the independent contractor will typically owe a duty to ensure the health and safety of the workers. The extent of the duty will depend on what is reasonably practicable, and each party's level of influence and control over health and safety. For example, if the owner requires in the contract that the fishing is performed in a certain way or within a certain time, that may affect the health and safety of the workers.

7. What are the liabilities that will apply to directors of fishing companies, particularly small family owned companies? (In the "Easy Rider" situation, industry saw the impact of directors for safety incidents and is concerned that it is aware of any additional liabilities from the new Act)

A new duty proposed by the Bill is that an officer of a PCBU (such as a director, board member or partner)

must exercise due diligence to ensure that the PCBU complies with its duties. The Bill has been clarified so that other than those named persons, the officer duty will apply only to other people who have a very senior governance role in the organisation. The role must exercise significant influence over the management of the business or undertaking (for example a Chief Executive) to qualify for due diligence requirements.

Due diligence means that officers must make sure they perform certain functions to ensure the PCBU complies with its duties. These include taking reasonable steps to:

- know about work health and safety matters and keep up-to-date
- Gain an understanding of the operations of the organisation and the hazards and risks generally associated with those operations
- Ensure the PCBU has appropriate resources and processes to eliminate or minimise those risks
- Ensure the PCBU has appropriate processes for receiving information about incidents, hazards and risks, and for responding to that information
- Ensure there are processes for complying with any duty, and that these are implemented
- Verify that these resources and processes are in place and being used.

The Bill has been further clarified to make it clear that the extent of this duty takes into account the nature of

the business or undertaking, the position of the officer and the nature of their responsibilities, and that officers must only do what is within their ability to influence and control when managing risks

8. When will we know whether fishing or different types of fishing will be defined as "high risk" activities? What are the implications if fishing is defined to be a "high risk" activity?

There have been changes to the worker participation provisions of the Bill relating to the request for a health and safety representative or committee. For businesses with fewer than 20 workers in low-risk sectors, if a worker requests to have a health and safety representative, or five workers request to have a health and safety committee, the PCBU does not have to respond to this request. For businesses with 20 or more workers or those that operate in high-risk industries (of whatever size) the PCBU must respond to a request for a health and safety representative or committee. The definition of high-risk and low risk industries will be specified in regulations due to be consulted on shortly.

All businesses regardless of size must still have effective worker engagement and worker participation practices. The exclusion only applies to the need to respond to a request for a health and safety representative or a committee.

9. Will an approval under the Maritime New Zealand MOSS system meet all the requirements of the Health and Safety Act?

No. While there is likely to be a degree of overlap between the two, for example, in requirements regarding identifying hazards and risks, the duties under the Health and Safety Reform Bill operate at a broader level than the Maritime Operator Safety System (MOSS). MOSS is a system of entry control which requires commercial ship operators to develop and implement systems for managing the hazards associated with their maritime transport operation. The Health and Safety Reform Bill applies to all people who Conduct a Business or Undertaking (PCBUs) and sets out on-going high-level, performance-based duties. These are considered to be complementary to MOSS requirements. To deal with potential overlaps between regulatory systems, the Bill allows compliance with other enactments, such as MOSS, to be taken into account when determining compliance with the legislation.

With the legislation close to being finalised, Maritime NZ has begun a project to identify the overlaps, and gaps, between MOSS and the new health and safety legislation and will be going out to the fishing sector in the near future to explain how they will operate in practice.

It is not intended that a fishing operation would have separate systems covering MOSS and health and safety requirements. Rather, a single safety system will contain elements assessed against MOSS requirements, and other elements assessed against health and safety requirements.

Nor will an operator receive separate visits to assess the different elements – a suitably qualified maritime officer will consider them both.

The Level 3 ANZSIC classifications and fatality and injury numbers and rates can be found at:

<http://www.business.govt.nz/worksafe/research/health-and-safety-data/workplace-injuries-classification>

Seafood magazine sought clarification from Maritime New Zealand around the implications of the new legislation on the powers of a skipper at sea.

What powers would a health and safety representative have on a vessel in respect of the safety of a vessel vis-a-vis the powers of the skipper?

For example, when crossing a harbour bar, or in heavy seas? –the issue is that Maritime Law gives the skipper absolute control over a vessel when at sea–does the HSW representative have any powers that would overrule or restrict the skipper in the exercise of control of the vessel?

The skipper of a vessel remains in control of the vessel. In exercising control of the vessel, he is required to act in accordance with both the Maritime Transport Act and health and safety legislation.

However, under the new legislation, if a health and safety representative reasonably believes

that a person is contravening, or is likely to contravene, a provision of the new Act or regulations, they may issue an improvement notice, requiring them to remedy the contravention, prevent it occurring or remedy the activities likely to cause a contravention.

A worker may cease, or refuse to carry out, work, or a health and safety representative may direct unsafe work to cease, if the worker (or health and safety representative) believes that carrying out the work would expose the worker, or any other person, to a serious risk to the worker's or other person's health or safety arising from an immediate or imminent exposure to a hazard. However, this does not authorise a worker to refuse to do work that, because of its nature, inherently or usually carries an understood risk to the worker's health and safety, unless that risk has materially increased beyond the understood risk. ➡

HIGH RISK ACTIVITIES CRITERIA

Tom Clark

The Workplace Relations and Safety Minister Michael Woodhouse has released the criteria for “high risk” activities. A high risk industry is any industry that falls into one of these categories:

Businesses that carry the risk of a catastrophic event causing multiple fatalities:

- Any industry with a fatality rate greater than 25 per 100,000 workers
- Any industry with a serious injury rate of more than 25 per 1000 workers.
- Fatality and injury rates are only available for the fishing level at an aggregate level that includes all coastal and marine fishing including potting, trawling, seining, netting, line fishing, diving and hand-gathering. Worksafe New Zealand has estimated that fishing has a fatality rate of 33 per 100,000 workers and a serious injury rate of 25 per 1,000 workers – a serious injury is defined as an accepted ACC claim where the worker receives weekly compensation wage replacement following more than a week away from work due to a work related injury. Fishing has been included in the list of “high risk” industries.

MBIE will shortly be consulting on the definition and list of “high risk” industries.



Sharing lessons to save lives

Sophie Preece

International collaboration could greatly improve the safety of commercial fishing, says an American injury epidemiologist using science to save lives on the water.

Dr Jennifer Lincoln visited New Zealand in August, to glean insights from the industry here, and share learnings from her work in Alaska and beyond.

The researcher is the Interim Deputy Director of the Western States Division of NIOSH (the National Institute for Occupational Safety Health), and leads the Commercial Fishing Safety Research and Design Project from her base in Anchorage.

She was invited to New Zealand by the Auckland University of Technology, AUT, and also presented at a Fishing Industry Safety Forum meeting in Nelson, hosted by Talley's.

At that industry talk, Lincoln discussed her studies around two tragedies in Alaska in 2008, in which five lives were lost from one vessel, and seven from another.

"There were some lessons learned in those events that I think are important to highlight to fisherman wherever they are," she says.

High among them is the need to ensure emergency gear, such as immersion suits, is size appropriate for crew members, and kept in good condition.

"Making sure you have the gear, but also that it is inspected and working."

During her visit, Lincoln spent time with Motueka based ergonomist Marion Edwin, who is working to improve outcomes for New Zealand's commercial fishers.

The women say that as enhanced technology makes the world smaller, the impact of their work will be greater.

"There aren't very many researchers that do the work that we do, and if we can help each other fill in the gaps for what we can offer industry for practical, relevant changes, then we're better off for it," says Lincoln.

Increased communication might mean sharing a common approach, using the same coding and asking similar questions, in order to improve the industry overall.

While in New Zealand she realised the "core requirements" for becoming a fisherman and having a fishing vessel were much greater here.

Lincoln grew up in landlocked Indiana, and didn't see the sea until she was 18, when she made up for it by moving to Alaska on a summer internship.

NIOSH is a Government organisation focussed on research rather than enforcement. When it opened a small office in Anchorage, Jennifer was tasked with keeping track of fishermen drownings in relation to the use of life jackets.

She started hanging out at ports and having cups of coffee in wheelhouses in order to get to know the industry. "I didn't know the difference between a trawler and a troller. Or the pointy bit of the boat and the other end."

She would present her data to the fishermen then take on board their reactions. "They would say, 'Can you look at it this way, or tell us about that?'" and she would follow up with research.

"I really enjoyed talking to them and they enjoy the work we do. We don't just identify where the problems are, but we also identify where the problems aren't." 🍷

Above image: Dr Jennifer Lincoln.

Image: Sophie Preece.

Joining forces to reduce workplace injuries

Frederika Walls, Sealord

Over half of all New Zealand fishing industry workplace injury claims are soft tissue injuries, commonly known as 'strains and sprains' or 'overuse' injuries.

And with health and safety a high priority, a number of key businesses have taken the initiative to commit to reducing injuries of this kind in future.

It was Darren Guard who initiated the move, having recognised the need to reduce incidents, specifically on vessels. Until recently Guard was the fleet health and safety manager for Sealord. Keen to work across the whole industry, Sealord worked with Sanford and Talley's via the Fishing Safety Forum, joining forces to support the health and safety of fishers.

To identify where to start tackling soft tissue injuries, Darren enlisted assistance from ergonomist Marion Edwin, of Optimise Ltd.

"The New Zealand fishing industry has been paying around half a million dollars a week for injuries and this contributes to its high ACC levies," says Edwin.

ACC funding was obtained for an ergonomics scoping assessment to learn of the contributory factors for soft tissue injuries on vessels, with support also provided from Fishing Safety Forum companies.

Edwin was introduced to the demands and environments of the crews on factory and fresher vessels during trips at sea on the Otakou, Ocean Dawn (both Sealord vessels) and Ikawai (Sanford). In association with the scoping assessment, a cost benefit analysis was also undertaken through Auckland University of Technology (AUT).

Edwin's studies and resulting suggestions for action are proving invaluable and have created interest internationally.



Darren Guard.

One key discovery was that crews knew little about stretching and warming up before repetitive fish handling and dealing with heavy loads. Stretching and warm-up can reduce muscle strain and injury, increase productivity and help maintain good general health.

As a result, the Fishing Safety Forum—with support from ACC—developed a package of information around fisher wellbeing on vessels, including information around stretching, lifting and handling techniques, fitness and sleep, and hydration.

"We used photos of real fishers for the information with stretches modified to be suitable to the moving vessel environment," says Edwin.

Released in mid-2014, the 'Fishing' information can be found in the WorkSmart Tips resources (<http://www.worksmarttips.co.nz/choose-your-workplace/> (and click on fishing). Another key finding was that as well as

opportunities to improve the design of vessel work areas, many crew were significantly dehydrated. Dehydration is known to contribute to strains, sprains, fatigue, muscle soreness and poor decision making.

"The internal vessel environment may also be of low humidity, which can add to the risk of dehydration," she adds.

To understand this better, further research is being proposed and collaborations with overseas fishing research partners are being pursued.

Having implemented some of the suggestions, Sealord—which continues to champion this work—reports lower rates of crew discomfort and improvements in productivity.

Says Guard, "If we can address even 10 per cent of the injuries it'll be a massive saving to the industry, as well as making the working environment more pleasant for those involved." 🍷

Leading edge technology provides deepwater insights into orange roughy

Earlier this year the Amaltal Explorer embarked on an 18-day voyage with leading edge technology on board to assess orange roughy stocks off the West Coast and an area south of South Island. Deepwater Group, the representative body for deepwater fishery quota holders, funded the government approved research programme.

Christopher Gibbons, who was part of the scientific party on board, reports:

The primary aim of the research was to estimate the biomass of orange roughy from Cook Canyon (ORH7B) off the West Coast of the South Island and Puysegur Bank (ORH3B) south of Fiordland.

The Puysegur area had been closed to fishing since 1997 following an agreement between government and quota owners to allow the roughy stock there to rebuild.

On this latest voyage the data required for species biomass estimation was collected using a multi-frequency acoustic optical system (AOS) developed by Australia's Commonwealth Scientific and Industrial Research Organisation (CSIRO) and Sealord. The AOS is deployed on the headline of the trawl net and records acoustic signals returned from fish aggregations as it is 'flown' well above in the water column. Acoustic returns recorded from the aggregations at 38 kHz and 120 kHz frequencies enable scientists to differentiate between gas bladdered and non-gas bladdered species such as orange roughy. Biological trawl tows are undertaken to collect information on the spawning state and average sizes and weights of the fish of interest. During these tows the AOS simultaneously collects acoustic data, video and still images of fish passing beneath the headline as they enter the trawl net. This information is used to determine the acoustic target strength of the different fish species, an essential prerequisite for accurate biomass estimation.

AOS technology has been shown to be a powerful tool for estimating the biomass of roughy stocks on undersea features and within mixed species aggregations. A team of scientists from CSIRO provided round the clock

operation of the AOS. Much of the data was collected from depths of 1000 m or more and included real-time video of fish in their natural state. It was impressive to witness fish behaviour at these depths, especially footage which documented fish preying on one another.

I was employed by Clement and Associates as part of a four-person team focused on gathering biological data and samples from roughy, oreo and incidental by-catch species. Our role was to determine the species composition of catches and to collect biological information from random samples of 200 fish from the target species of each tow. For larger catches a second random sample was taken. Biological sampling involved determining sex and maturity states, measuring fish lengths and weights and collecting otolith samples (fish ear bones) for use in age estimation.

Measuring and weighing fish is a straightforward process. However, gonad staging and otolith extraction is slightly more technical. Each fish must be cut open and the sex and state of maturation determined visually from the appearance of the reproductive organs. Interpretation of the different developmental stages is not an exact science and it sometimes involved lengthy diagnostic discussions with my colleague and frequent references to the gonad staging guides at hand.

Additionally, extracting otoliths proved challenging at times and could be time consuming. Each fish's head must be cut into to expose a pair of otoliths for extraction. If the initial incision is made in the wrong place it can damage the otoliths or otherwise result in a considerable amount of time

spent dissecting away more tissue until the otoliths are found and exposed for removal.

One challenge of the job was working in rough weather, as the rolling of the boat requires more caution when knife-handling and carrying crates of fish.

As this voyage was part of a research programme it contained a diverse crew. This included the biological team from Clement and Associates, three acoustic scientists from CSIRO, a cameraman from the TV show *Gone Fishin'*, a Ministry for Primary Industries fisheries observer and the crew of the *Amaltal Explorer*.

We all worked well as a team to achieve the objectives of the voyage. It was great to be part of a research programme using cutting edge techniques to contribute towards the long-term sustainable management of New Zealand's deepwater fisheries resources. 🐟



The Amaltal Explorer.

The Kahawai Legal Challenge – what really happened

Nici Gibbs

Between 2005 and 2009 the humble kahawai was the subject of a series of judicial proceedings that went all the way to the Supreme Court. The courts provided plenty of useful case law to help guide decisions in fisheries that are shared between commercial and non-commercial fishers, but their findings have been subject to a fair amount of misrepresentation over the years. So what really happened?

The proceedings arose from decisions made by the Minister of Fisheries following the introduction of kahawai into the Quota Management System, including the reduction of catch limits (TACs) for all kahawai stocks in 2004 and 2005, the allocation of the TACs among commercial, recreational and customary fishing sectors, and the setting of recreational bag limits.

Legal action was initiated in August 2005 by the New Zealand Recreational Fishing Council and the New Zealand Big Game Fishing Council. Seafood companies Sanford and Sealord and the stakeholder organisation Pelagic & Tuna NZ joined the proceedings initially as a defendant alongside the Minister and Ministry of Fisheries, but then filed a counterclaim.

Recreational fishers claimed that the Minister did not properly allow for non-commercial fishing interests when setting and allocating the TACs. They essentially argued that the TACs and commercial catch limits (TACCs) were too high and that the allowances for non-commercial fishers should have been larger. The commercial fishers counterclaimed that the TACs and TACCs were too low, and that the Minister had failed to impose management measures (such as recreational bag limit reductions) to

constrain non-commercial catch to the non-commercial allowances and to monitor or assess the amount of fish being caught by non-commercial fishers each year. Significantly, commercial fishers did not argue for a bigger share of the kahawai catch.

The High Court rejected the recreational fishers concerns about how the TACs were set, but accepted that the Minister, when setting the TACCs, had not properly considered the statutory requirement to assess whether recreational fishers were able to “provide for their social, economic and cultural well-being”. The Court also accepted that the Minister failed to have particular regard to sections of the Hauraki Gulf Marine Park Act. As to the commercial fishers’ counterclaim, the High Court accepted that the Minister’s refusal to reduce recreational bag limits was unlawful, but rejected the industry’s arguments about the reduction of the TACs and TACCs and the proposition that the Minister should have monitored the level of recreational catch.

The commercial fishers then appealed the High Court’s decision and the recreational fishers filed a cross-appeal. The Court of Appeal subsequently quashed the High Court’s decision that the TACCs were set without due regard to recreational interests. The Appeal Court also agreed that the Minister had failed, without giving any proper reasons, to consider advice from the Ministry on reviewing bag limits for recreational fishers. The overall outcome was that the Minister was directed, when next setting TACs and TACCs for kahawai stocks, to have particular regard to the Hauraki Gulf Marine Park Act and to address his failure to review recreational bag limits.

Recreational fishers then appealed to the Supreme Court, which upheld the Court of Appeal’s decisions. The Supreme Court commented at some length on the legal requirements for allocating the TAC among sectors, but the essence of their commentary was that the Fisheries Act allows the Minister very broad discretion when setting TACCs and allowances.

On the question of priority in allocation decisions, the Supreme Court found that “the sequential nature of the method of allocation provided for [in section 21 of the Fisheries Act] does not indicate that non-commercial fishing interests are to be given any substantive priority over commercial interests. In particular, the allowance for recreational interests is to be made keeping commercial interests in mind”. The Court was also unambiguous in its expectation that the Minister must control recreational catch within the allowance, for example by imposing bag limits and size limits.

So who, if anyone, “won” the kahawai case? Certainly not the Minister or Ministry of Fisheries. And not the recreational fishers, whose arguments were overturned by the Court of Appeal. The commercial fishers didn’t achieve all they hoped for, but did secure some useful case law. However, the case has had surprisingly little impact on fisheries management in the years since. The lack of guidance in the Fisheries Act for allocating fisheries among commercial and non-commercial fishers continues to create uncertainty for everyone who has an interest in shared fisheries. 🐟

Talley's



2015/2016



ALBACORE TUNA SEASON

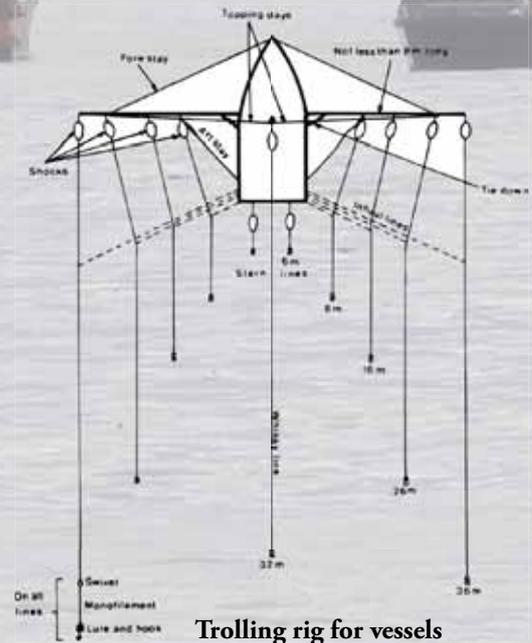
Talley's wish to welcome all Albacore Tuna fishermen to the South Island fishery where we operate the only complete chain of tuna receiving depots.

These buying stations are:

• Picton	Larry Moses	03-548 0109	021 438 387
• Nelson	Larry Moses	03-548 0109	021 438 387
• Motueka	Barry Gardiner	03-528 2813	021 527 470
• Tarakohe	Alf Reid	03-525 3300	0274 500 501
• Westport	Nathan Howes	03-788 9175	021 353 912
• Greymouth	Geoff Drake	03-769 9070	021 743 074
• Jackson Bay	Geoff Drake	03-769 9070	021 743 074
• All other Ports	Roger Burgess	03-769 9070	021 229 4078

This season we will, as usual, offer our now legendary shore assistance to all vessel owners and crews.

- 24-hour speedy discharge
- Cleaning and sanitisation of fish holds
- A 24-hour provedoring service
- Diesel at very competitive prices
- Use of our slurry bins
- Organisation of all mechanical and electrical repairs
- Supply of the full range of tuna gear
- Metfax up-to-the-minute weather information
- NIWA sea surface temperature charts
- Speedy payment
- Free ice



Trolling rig for vessels

We would like to buy your tuna, whether it be frozen or iced, and will unload your vessel at any of the above buying stations. We will help you gear up your vessel so if you need assistance please phone us. Should you have a vessel that needs a skipper or, be a skipper who needs a vessel, please don't hesitate to call us. We welcome all enquiries.

PLEASE CONTACT

Roger Burgess

Talley's Group Ltd - PO Box 5 Motueka 7143

Telephone: 03-528 2800 - Cell: 021 229 4078



Top image: Aquaculture New Zealand Chairman Bruce Hearn serves Primary Industries Minister Nathan Guy his own dish of succulent Tio Point oysters. **Above left:** Some of the seafood showcased at the conference cocktail party. **Above right:** Seafood New Zealand Board Chairman George Clement address the conference. **Opposite page:** Conference scenes and (right) Scott Gallacher, Sir Peter Talley and Kevin Marshall. **Images:** Neil Mackenzie.

2015 NZ Seafood Industry Conference



Focus on quality, not quantity to add value would definitely have to be among the key messages to have come out of the Seafood Industry Conference on August 19.

Sai Raje

Seafood New Zealand Chairman George Clement aptly summed up this message in his welcome address at the one-day conference in Wellington.

“Clearly, it’s not about quantity – catching lots more fish, but rather quality and adding value to the fish we are landing by being ahead of the game in understanding what’s happening in the international marketplace.”

The conference was choc-a-bloc with over 270 delegates and 16 speakers from a variety of sectors, who spoke about new technologies, harvesting methods and emerging fisheries that could all add value to New Zealand seafood.

Hon Nathan Guy, Minister for Primary Industries, who opened the conference this year, underlined the need to add value to our seafood exports as crucial “because we can’t just double the number of fish we take.”

“As a nation we produce enough food to feed around 40 million people, so we need to make sure we are targeting the wealthiest consumers,” Minister Guy told the conference.

The minister also announced a legislative and regulatory review of the Fisheries Act “in order to ensure our fishing system is up to date and working as fairly and efficiently as it can”.

Conference keynote speaker and global head agribusiness, KPMG, Ian Proudfoot’s presentation about growing value and moving beyond the “tried and true” to secure success in the global market proved the perfect kickstarter to the day.

“New Zealand seafood production can feed around 40 million people but we should be aiming at 5 per cent of 800 million, an elite who can afford to pay a premium,” Proudfoot said.

A presentation by Precision Seafood Harvesting (PSH) CEO Dave Woods provided delegates with an illuminating update on the revolutionary sustainable trawling innovation that lets undersized fish escape while picks up only the large ones in top condition. Woods said the results of trialling the Modular Harvest System (MHS) showed potential for much higher survival rates in juvenile snapper and improved quality of the catch for both snapper and hoki.

The confirmation of this improved survivability potential has paved the road for stage two of the PSH programme.

“PSH is changing the way fish can be taken to market—offering greater quality fish for consumers.

“The significant opportunity for added value to our seafood products resulting from the use of PSH technology is rapidly becoming a reality,” Woods told the conference.

The Ministry for Primary Industries’ principal advisor, fisheries science, Dr Pamela Mace, had only more good news to share about the state of New Zealand fish stocks during her session.

“New Zealand’s fisheries are performing extremely well overall, at least as good as or beyond the standard of the best in the world,” she said.

Around 83 per cent of individual fish stocks of known status and 96 per cent of landings of known status are above or well above the level where sustainability issues might be a concern, she said.

“New Zealanders should be really proud of this result.”

Seafood New Zealand Chairman George Clement’s session underpinned the ‘adding value’ theme even further by saying that the sustainability of New Zealand seafood was, in fact, a given.

Clement added that the industry could add great value to its seafood with four key assurances—natural, safe healthy and sustainable.

“It’s not just about selling our seafood, it’s about promoting it and telling our story—our commitment to quality, sustainability, the environment and the exclusivity of our products,” he said. 🍷

Make aquaculture your career

Aquaculture is one of the world's fastest growing food-producing industries, with great prospects for qualified professionals.

With full-time and study-while-you work options for diploma, degree or postgraduate levels, the world is your oyster!



ENROL BY 1 DECEMBER AND GET
HALF YOUR DEGREE FOR FREE*

nmit.ac.nz 0800 422 733

*Conditions apply.

nmit

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

The world's finest seafood



Aquaculture is a great industry that does amazing things for New Zealand, Prime Minister John Key told delegates at Farming Goodness, Aquaculture New Zealand's 2015 conference.

"You are producing the finest seafood in the world," he told over 300 delegates at the conference.

The Prime Minister was among an impressive line-up of speakers at the conference held over three days in Nelson in September.

The event also saw the launch of the industry's new sustainability standards programme, A+, which was created to enable the aquaculture industry to

better engage with communities and continuously improve environmental practices while strengthening global demand for our farmed seafood.

The A+ programme will deliver a set of strong, measurable and progressive Environmental Codes of Practice (ECOPs) sustainability standards that will be independently audited, verified and widely recognised. It will help inform consumers who are increasingly interested in the backstory and environmental footprint of premium products."

The MPI Sustainable Farming Fund (SFF) has contributed \$256,000 towards the A+ programme with co-funding and

in-kind contribution of \$189,000 from Aquaculture New Zealand via a growers' levy.

The cocktail function, always a conference highlight, was a spectacular showcase of the best the country's aquaculture industry has to offer. 🍷

Image: Aquaculture New Zealand.



Celebrating the Otago seafood industry

Otago has been a thriving fishing hub since Europeans first settled in Otago in the 1840s. By the 1890s, the Dunedin inshore fishery, to Foveaux Street and Stewart Island was at that time New Zealand's largest commercial fishery. It continues to play an important role in the New Zealand seafood industry. Over the following pages we feature businesses, business people and chefs that have contributed to the Otago seafood industry over decades and share the highlights of the region's seafood celebrations, the Port Chalmers Seafood Festival.

Image: Carey's Bay Slipways



A sustainable primary deep-water port

Phone: 03 472 7890 fax: 03 472 7891 Email: pol@poetotago.co.nz

**The
Password
for better fishing:**

DYNICE
Warps

WITH
Dyneema®

HAMPIDJAN NZ Ltd
www.hampidjan.co.nz

Salt of the Ocean

Carolyn Collier and the fine art of net making

“In 1983, a young English lad with a spring in his step and a glint in his eye arrived from Hull”

Chris Carey

Graduating from Otago Polytechnic Carolyn Collier entered the workforce with a fine arts diploma to her name. However, glazing toilet bowls was not what she had in mind.

“It was at the Benhar potteries in South Otago and was the only job available in my field. After three years as a “scarfie” I couldn’t see myself living in Balclutha!”

In 1982 Wrightson-NMA Fisheries of Dunedin was advertising for a trainee net maker. Curious and with nothing to lose, she applied.

“Turns out they didn’t want me because I was female; they felt it wasn’t women’s work and in those days you didn’t know any better; you certainly didn’t say anything, so I just walked away but a few weeks later they rang me up and asked me was I still interested.”

“It was pretty poor pay and no one it seemed would take on the work. I knew nothing about the fishing industry, absolutely nothing. There was the 34m Otago Challenge skippered by Johnny Gaye but I didn’t actually know what a trawler did but it was a job and a long way from Balclutha and toilet bowls.”

In 1980 Fletcher Holdings merged with Challenge Corporation acquiring Wrightson-NMA Fisheries as part of the merger.

The arrival of the Otago Galliard and Otago Buccaneer in 1982 signalled the start of the New Zealand fleet expansion into the deep water. In 1983 a young English lad with a spring in his step and a glint in his eye arrived from Hull seeking his fortune in this fisherman’s ‘Eldorado’: a south pacific paradise of coconut palms and girls in grass skirts or so he thought, oh and a little known fish called the orange roughy.

“He was the new third Mate on the Buccaneer and I used to watch him ‘swanning’ up and down the wharf thinking he was Jack the Lad. He’d be looking at me; I’d be looking at him, sort of thing. We eventually got talking and, well, one thing led to another.”

Carolyn and Steve Collier married in February ‘86.

“There was no trip on, trip off back then so it would have had to have happened during a three day port call. I know we had to be sure the boat would be in when we set a date, which was in effect like asking the company for permission to get married!”

So, back to the net maker thing. Graham Turner and an American Mark Doty taught Collier how to build and mend trawls but two years later they left leaving her in charge.



Carolyn Collier. Images: Mytchall Bransgrove.



Carolyn Collier. **Images:** Mytchall Bransgrove.

"I learnt the basics from them but also from the old guys who came out from England; they'd show you things, give you a few tips but a lot of it I just observed and had to figure out for myself. The trawls were pretty basic which was probably a good thing too as I was still relatively new to the game. We started with the Alfredo 3s then got into some Japanese trawls for the squid. Remember those aluminium floats that would implode because they were fishing a lot deeper here than back in the UK?"

"We did build complete trawls but quite often we just bought in the 'heads' and then built the 'bellies' behind that but the crews also did a lot of the work; I would give them a bale of material and they'd put the rest of it together themselves. Of course, they did their own repairs on board. You can still see the Koreans, the Japanese and Russians with their gear stretched out on the wharf but it's not something you see much of these days."

Collier spoke briefly about the level of these skills in the industry today.

"Because there really isn't any net making or net mending training in New Zealand I don't think there are the deckhands on the boats with those skills and to be fair, if there is, often they don't have the time so it's easier for them to give it to a shed to sort out."

"It's also difficult finding the number of staff, and the right staff, to handle the amount of work we have especially when a certain 'someone' keeps

stealing them for the boats, ha ha! I'll get guys straight from a fishing school or off the street and if they're any good I'll train them up to where they're becoming handy to have around then he, my husband who is a vessel manager for Sanford South Island, pops in and 'oh, by the way, would you like to go to sea' and off they go."

Collier went to sea, once.

"I wanted to see first-hand just exactly what the boys do, what they put up with out there, how all this gear works. We got to Taiaroa Head and began punching into a force 10 gale, so needless to say the next two days was spent staring down a toilet bowl; a glazed one too. I thought I was dying and I seriously considered a change in career right there and then. But I came right and after a couple of weeks they gave me the honour of 'taking the tow'. I think it was the worst tow of the trip; very little fish and one very big tin can. I got lots of ribbing for that."

When Sealord bought Fletcher Fishing in 1991 Collier stayed on until she had cleared the net shed of everything and closed up shop. Finding himself 'on the beach' hubby Steve took a job as Skipper on the 43m H&G vessel San Waitaki operating out of Timaru and Collier devoted her time to raising a family although she did "keep her hand in" making cargo nets for Tranz Rail. In 2000 the Colliers moved to Timaru.

"I remember one day Steve asking me to show someone how to do a multi-plait splice. Sure; I mean I used to

teach the tug boys in Dunedin how to do a really nice splice but I didn't have a fid so I wandered in to Hampidjan to borrow one and long story short, I've been here ever since."

"It was good. Truth be I needed to get back into it but it was a whole new era from when I finished up in the 90s. There were new trawl designs, new materials and new ways of doing things. Hoki is now the main species and I was working not only with the deepwater boys, but also the local inshore boats, as well as overseas vessels like Koreans, Japanese, Russians and Norwegians, you name it."

What impact have synthetic materials had on net design?

"Huge! It's now all about reducing drag, fishing more efficiently, saving fuel, selectivity. It's exciting and innovative. Stronger lighter materials, bigger mesh where you can, working with tapers to improve the water flow, flat or round braid; all of those things come into effect when designing or modifying an existing design. Dyneema, Helix 'S' and 'Z-lay' self-spreading rope, T90 and Dynlce to replace wire; no more wire rope Gilsons! Safety is a huge issue today." Far more important than it was 30 years ago.

Looking at a trawl bundled on deck or wound on the roller and visualising how it looks and behaves in the water can be difficult. Collier shares my belief in the value of a visit to a flume tank.

“Most fishermen I know are passionate about looking after the environment”

“When I was with Fletchers I went to the Flume tank at Launceston. There were a few models you could get your teeth into which was a start. I’ve been to Hirtshals four times. I think it’s very, very important that skippers, mates, bosuns; in fact anyone who has anything to do with their use or design should go to a flume tank to see exactly what effect they’re having when they make those adjustments to door settings, layback etc.”

When it comes to net designs Collier says New Zealand is kind of unique.

“Hampidjan trawls designed to work in Europe for northern hemisphere species do not necessarily work well here so what I do is work with each vessel, the species they target, what grounds they work and then design a trawl from there. We mainly work with the Albatross, Champion and Lionesse trawls. Then there are the scampi trawls, two-panel trawls and high-lift four-panels trawls, all ‘tweaked’ to what the skipper wants. In Australia we have versions of the Albatross and Champion working very well again modified to suit their conditions.”

Trawling has been with us since the 14th century. During the reign of Edward III a petition was presented to Parliament in 1376 calling for the prohibition of a ‘subtlety contrived instrument called the Wondyrchoum’, an early version of a beam trawl. Will we still be trawling in years to come?

“Thirty years ago could I have envisioned the developments in materials we have now? No, so what developments might I expect to see in the next 30 years I wonder? I don’t believe we’ll see the end of the ‘trawl’ as such or that trawl designs are going to change much either; where improvements will be made is making them more efficient with less impact on the environment. Let’s be honest, the media only reports the negatives especially when it comes to fishing but most fishermen I know are passionate about looking after the environment.”



Carolyn Collier. **Images:** Mytchall Bransgrove.

“I believe the big changes will be to the ground gear and how we use it. Also trawl door design is a big business because it’s one of the major contributors to drag and as we know drag costs us money. Semi-pelagic doors, upright doors, composite doors with steel frames and plastic panels, flying the doors off the bottom for minimal bottom contact; all that sort of thing.”

Hampidjan are agents for Poly-Ice and Thyboron trawl doors.

“Hampidjan sold the Poly-Ice side of their business to Thyboron so now they make both brands in their factory in Denmark. It makes it more cost effective and with the facilities we can have a 7m² door made in a week, then shipped to NZ.”

So where to from here?

“Oh I don’t know, I’ll keep going while I can and while I still enjoy it. Back when I started it was unheard of for a woman to work with nets. Harry Smith used to employ people by the size of their hands; a big hand and you were alright, every finger a marlin spike.

I don’t have marlin spike fingers, ha ha. Fishermen would ring up wanting to talk to someone about nets, yes I’d answer. No, I want to talk to the boss. I am the boss. Oh. It wasn’t a job I ever envisioned getting into. I just wanted a job that didn’t involve toilets and wasn’t in Balclutha; a job that would earn me enough to get me away on my big OE... and I’m still waiting to do that!”

“When a skipper rings up and tells you that his gear’s going bloody good, that he should have done it years ago, well that’s a good feeling. Giving them a trawl that fishes better and lasts longer; there can’t be a better reward.” 🍷

DEEP-WATER PORT DIGGING DEEPER

Rob Tipa

Port Otago has started work on a \$30 million capital works programme to cater for the next generation of larger container ships expected to call at Port Chalmers.

Port Otago is already the deepest container port in the country at 13 metres at chart datum and can operate at all states of the tide.

Development includes dredging the shipping channel to 14 metres by 2016 and deepening container berths at Port Chalmers by reinforcing the existing wharves with sheet piling.

Port Otago chief executive Geoff Plunket says continual upgrades of infrastructure were necessary to keep up with rapid changes in international shipping trends.



"We think it's inevitable ship size will continue to increase," he says. "Our service is linked to our capacity."

The company believes ports that can handle larger ships will become the premier ports on the New Zealand coast and in time growth will be concentrated on these key gateways.

Over the past decade cargo volumes have increased by more than 300 per cent, staff numbers have more than

doubled to 300 and its economic value to the region is estimated to generate more than \$200 million a year. New development is likely to create about 15 new full-time jobs. ➡

Above image: Port Otago director Paul Rea and chief executive Geoff Plunket on the No 1 container wharf at Port Chalmers.
Image: Rob Tipa



Some like it cold.

The global demand for fresh food is rapidly growing – and carrying it safely and efficiently is one of the things we do best. We lead the market in refrigerated cargo and CA/MA technology – extending product shelf-life, and helping to bring you and your customers closer together.

For hands-on help from our local experts:

Outbound: 0508 222 444

Inbound: 0508 333 666

www.hamburgsud-line.com

No matter what. HAMBURG SÜD

Welcome to Port Chalmers,

Dunedin, New Zealand



Smaller images left to right: Children get up close with a fish, Otago University Marine Sciences Phd student Kendall Gadomski dissects a fish watched closely by Tyler Lam (5), Festival goes on the wharf. **Opposite page middle image:** Ant Smith. **Opposite page right image:** Frankie Meehan (6) of Wanaka checks out the fish tank. **Images:** Christine O'Connor.

Port Chalmers celebrates local seafood industry



Christine O'Connor

Around 3000 people turned out to celebrate and taste the bounties of the Otago seafood industry at the Port Chalmers Seafood Festival late last month.

The vibrant festival at the Port Otago 'A' shed on September 26 blended sounds, delectable food, and family friendly activities.

Run by around 90 community volunteers, the event aims to raise the profile of Port Chalmers and Dunedin's West Harbour, with the proceeds being returned to the community.

A variety of transport options were available to festival goers, including the Taieri Gorge Railway, free bus rides from Dunedin and ferries to the port's dock, the festival's front door.

And when they arrived, they were spoilt for choice with more than 20 stalls offering a variety of seafood themed meals from paua pattie sambos, mussels with chilli and lemongrass sauce, clam chowder, Bluff oysters, rock lobster, Sichuan calamari in a brioche bun, and seafood paella. Local chefs also gave cooking demonstrations.

CONNECTING WITH CUSTOMERS

Local commercial fisherman and immediate Past President of the Port Chalmers Fisherman's Co-op Society Ltd, Ant Smith, was among the local volunteers.

Smith grew up in nearby Carey's Bay overlooking the fishing vessels, to be woken at 5am daily by the sound of the vessels' radios broadcasting the weather forecast as they sailed out for a day's fishing.

After completing a plumbing apprenticeship he was drawn to the sea and commercial fishing.

Smith represents commercial fishing at the festival.

"We do not do enough to promote ourselves to young school leavers. Dan our youngest crew member, with the support of his parents and the disgust of his teachers, left school at 16 and has an exciting and rewarding fishing career ahead of him.

"It connects us with our customers. Nowadays people are really interested in where their food comes from. They can come along to the festival, have look at fishing boats, and a poke and a prod at the fish on display" (the dead ones that is)."

Smith was heavily involved in a festival highlight, the live fish tank, which teemed with a display of the wide variety of seafood harvested in local waters.

"We have had the tank at all three festivals. It is a collaborative effort between the University of Otago Marine Sciences Department and our Co-operative. The interest it has generated has exceeded our expectations.

"The various fish dissections performed by the Marine Sciences Department were not only interesting for the general audience, the local fishermen were pushing to the front row to hear the commentary.

"It's really cool to hear the excitement in the kids' voices when they look into the tank," says Smith.

A group of children had great delight in returning the fish live to the sea at the end of the day. 🐟



The Boy from Bluff – from apprentice boat builder to owning a fleet

Debbie Hannan

A major player in the development of the New Zealand seafood industry, Sir Clifford Skeggs, has penned his memories in a publication, *The Boy from Bluff*.

"The boy from Bluff" has a big story to tell about building a large and successful business from scratch through hard work and a vision for future opportunities. Raised in Bluff, Sir Clifford left school at 16.

"I didn't think my family could afford to keep me on at secondary school and in any case I was keen to start making my way in life."

He moved to Port Chalmers and an apprenticeship at Miller and Tunnage boat builders with the goal of moving to becoming a naval architect.

"It was a daunting prospect as a teenager starting out as an apprentice in Port Chalmers, not the least because of the financial hurdle I faced." His apprenticeship with Miller and Tunnage paid £1 a week and there wasn't much left over after living expenses.

The young Cliff began to show his entrepreneurial skills scouting round for work, landing a range of small jobs at the local picture theatre and then "moonlighting", fixing small boats.

A keen sailor he built a number of yachts for others.

But he wasn't too busy for socialising and met his future bride Marie at the waterside workers Saturday night dance. Marie lived in nearby Deborah Bay with her fishing family, the Ledgerwoods.

"I was a bit nervous of Marie's father Bill and was always scared I would run into him and his brother Syd who owned the fishing boat Awatea when I was seeing Marie home. The boys at Miller and Tunnage always used to have me on as Bill Ledgerwood was a well-known and highly reputable fisherman."

Having completed his apprenticeship, he and Marie married at the Dunedin registry office on March 21, 1952.

"I knew then that she was the one for me and after 62 years' marriage she still is."

It was around that time that Sir Clifford spotted an opportunity with the emerging boom in crayfishing.

“It was a daunting prospect as a teenager starting out as an apprentice in Port Chalmers”

“I could see the boom was coming and instead of pushing on with earlier plans of becoming a naval architect I put my new skills to use, recruiting four boat builders I had served my apprenticeship with and started up a business specialising in the conversion of fishing boats for crayfishing on the West Coast and around Stewart Island. I was 22 at the time and I invested my life savings of £240 to get the business going.”

After two years he moved on from that and embarked on a bold venture with his father-in-law Bill Ledgerwood to purchase and take delivery of a 14m Australian vessel the Marion Bay which he described as a “clapped out old heap” they got very cheaply.

“Bill and I and a navigator sailed her from Hobart to Bluff, a distance of 950 nautical miles. Sir Clifford reckons that ship today would not have been allowed to leave port.

“We had no life raft, no dinghies, no support of any sort.”

On arrival at Bluff they were met by Customs and Police wanting to know where they had come from and were rebuked for not making a customs declaration prior to arrival and failing to report their arrival to the harbourmaster.

“We got the bullets from both sides, but fortunately as an ex-Bluffie I knew the customs officer otherwise they might have flung us in jail and asked questions later.”

They eventually got clearance and sailed for Port Chalmers where they converted the Marion Bay for crayfishing.

Sir Clifford scotched rumours that his father-in-law financed him into fishing.

“I had scraped the money together for my 50 per cent share even though there were rumours that my father-in-law helped me go into business. That definitely wasn’t the case one iota, and I was able to come up with the funds myself through the various work I had on the go.”

Ledgerwood and Sir Clifford chased the crayfish around the West Coast and after four years fishing he came ashore



to manage Otakou Fisheries Ltd fishing fleet where he watched very closely how they processed fish for export.

As he was entitled to half the catch from the Marion Bay he decided to take the share and try his hand at exporting them himself.

“I managed to persuade Johnson’s Fish Supply in Dunedin to let me use the back of their shop to pack the crayfish. There is no way that would be allowed today because of the conditions in the fish shop and the current hygiene regulations. But it worked at the time and Marie and I spent an entire weekend packing our first export order. We packed half a tonne, that’s 1676 cartons of cray tails altogether. It was extremely hard work washing and wrapping the individual tails which had to be kept frozen and later stored in a cool store, awaiting the arrival of the overseas freighter.

“So here we were Marie and I, working on our own with no money to speak of, taking on a financially sound company like Otakou as well as a major New Zealand company, the National Mortgage & Agency, which was also in the fishing business.”

“It was 1958 and I was ready to launch my own company and take on the fishing industry big boys. Skeggs Fisheries Ltd was born.”

The fishing business escalated over the years to having at its peak a fleet of 68 boats operating out of Bluff, the Port of Otago, Nelson and Wellington.

A major milestone occurred in 1967 with the purchase in 1967 of a Southland fleet of 27 fishing vessels. And in the 1970s the company began “eyeing

up” Nelson as a deep water fishing base with moves into squid and orange roughly fishing.

He reckons these days you couldn’t buy on the scale he did then because banks aren’t nearly as sympathetic to risk taking. Fishing was a risky business.

Sir Clifford acknowledges that he may have been regarded over the years as a risk taker, but he says he was never a trader.

“When I acquired assets my plan was to hold on to them and grow them. This in turn created widespread employment opportunities. At its peak Skeggs Group employed as many as 890 people throughout New Zealand.”

Sir Clifford spent the rest of his working life expanding the business into other areas to create Skeggs Foods and the Skeggs Group.

As well as leading a large, diverse and successful business he became prominent in local government, serving as Otago Harbour Board Chairman and Mayor of Dunedin. His lifetime of service to business and the community earned him a Knighthood in 1987. And in 2000 he entered the New Zealand Business Hall of Fame:

“Both great honours and highlights of what has been a very long and stimulating journey for the boy from Bluff.”

He and Marie live in semi-retirement in Central Otago. 🇳🇿

Above Image: Sir Clifford Skeggs (third from left) with fellow yachties at Lyttelton, 1965.
Images: Skeggs family



Carey's Bay home to Otago fishing fleet

Rob Tipa

The sheltered waters of Carey's Bay on Otago Harbour have been home base for the Otago fishing fleet since Europeans first settled around the bay and its neighbouring deep-water port (Port Chalmers) in the 1840s.

This sleepy little settlement has a reputation for building, servicing, refitting and maintaining solid, seaworthy vessels capable of standing up to the storms and gales of the Southern Ocean.

A procession of traditional shipwrights, boat-builders and marine engineering companies have come and gone under many guises in the last 160 odd years, but one name stands head and shoulders above the rest.

Miller and Tunnage is a name synonymous with the construction of classic wooden boats and the company's reputation for fine workmanship was built on fishing boats. The business was

established in 1907 by Scottish trained boat-builders Robert and Andrew Miller, who originally traded under the name Miller Brothers.

Alfred Tunnage joined the business as an apprentice and by 1922 was a partner in a company renowned for building "first-class boats because men's lives depended on the workmanship."

Port Chalmers historian and author Ian Church estimated that between them Miller Brothers and Miller and Tunnage built at least 239 boats between 1907 and 2005.

The business has changed hands several times in the last decade and the Miller and Tunnage banner has now disappeared from the building, but the old firm's spirit lives on in its staff.

The current owner is Richard Taylor, a wooden shipwright who learnt his craft at Miller and Tunnage and revived the business under the name Careys Bay Slipways.

Originally Taylor leased the shed from Dunedin businessman Michael Swann, who was convicted of defrauding the Otago District Health Board of close to \$17 million and forfeited ownership of the business to the Crown through the Proceeds of Crime Act.

Taylor bought the freehold business from the Crown, hired another long-serving Miller and Tunnage boat-builder who had worked there since he was 15 and the pair started hauling the odd boat for repairs and maintenance.

The business now employs 14 staff and last month was advertising for two more boat-builders.

"This was a specialised wooden boat yard," Taylor says. "Now we do everything. We have our own painters, boat-builders, welders and engineers."

Carey's Bay Slipways has about 100 regular clients and most of their work is repeat business, predominantly maintaining and refitting the southern

fishing fleet and slipping yachts for their annual maintenance.

“If we didn’t have boats coming from other ports this place wouldn’t exist,” Taylor says. In recent times the business has worked on boats from as far afield as Thames, Ngawi on the Wairarapa coast, Timaru, Oamaru, Bluff, Riverton and Stewart Island.

He believes Port Chalmers will always need a facility to slip boats and is confident in the future of the fishing industry in the south.

“Personally I don’t think the fishing industry has really seen anything of the downturn other sectors have experienced,” he said. “We haven’t had a global recession in the fishing industry because everyone still eats fish.”

“The fishing fleet is still catching its quota and it’s easier and quicker with newer, faster boats and better gear.”

“The fishing fleet here comes and goes. Cray-fishing and trawling both have their cycles but overall the industry has been stable,” he says. “The port has lost some smaller boats but the fleet has grown by three or four boats.”

Skippers of older style fishing boats have tended to replace them with bigger, more modern planing hulls with bigger engines.

Despite the steady growth of his business and regular supply of work, Taylor has decided to sell up, the first time the freehold business with five slipways and two wharves, has been publicly listed on the open market in its long history.

While he says it was a tough decision for his family to move on to West Australia, where they have a house, once the decision was made it was a weight off his shoulders.

In close to 30 years as a shipwright, Taylor has built 32 boats, most while he was employed at Miller and Tunnage.

“I love this place,” he says. “I stand here some mornings when we open the door on the slipway and the harbour looks like a millpond. It’s a fantastic place to work.”

“I’ve got a really good business here but it’s probably time for someone else to take over.” 🐟

“ Miller and Tunnage is a name synonymous with the construction of classic wooden boats ”



Carey’s Bay shipwright Richard Taylor who has revived the former Miller and Tunnage boatyard, slipways and wharves under the trading name Carey’s Bay Slipways. For the first time in its long history, the freehold business has been listed for sale on the open market. **Images:** Rob Tipa.



This art work, Black Phoenix, by the late Ralph Hotere was formed from the remains of the ‘Poitre’, a 15-m trawler that burned to the ground at the Miller and Tunnage shipyard in Carey’s Bay, Otago, on 4 October 1984; Hotere, who lived nearby, combined sections of the wreck with charred timbers retrieved from the shipyard to create the artwork. It was purchased by Te Papa in 1988. **Image:** by permission of the Hotere Foundation Trust and courtesy of the Museum of New Zealand, Te Papa Tongarewa.



Dunedin's Best Café – promoting seafood for over 80 years



Debbie Hannan

To the uninitiated, a visitor to Dunedin could easily walk by a modest little café with plain décor and plastic table cloths.

They would be missing out on one of the country's best little seafood restaurants, the Best Café in Lower Stuart Street, that has been serving up the best of the region's seafood for over 80 years.

Step inside, and the walls are lined with menus signed by famous patrons that have included artists, actors, Prime Ministers, rock musicians, and All Blacks.

They include the late artist Ralph Hotere, Sir Peter Blake, former Prime Ministers Mike Moore and Sir Geoffrey Palmer, actor Sam Neill, comedians Mike King and Gary McCormick,

rugby greats Graeme Henry, Laurie Mains, Steve Hansen, Justin Marshall and Josh Kronfeld (in fact most of the high ranking All Black fraternity) and musicians and bands who have dined there over the years, including Ray Columbus, the Muttonbirds, Hello Sailor and the Dance Exponents.

The Best Café has been lauded by critics in New Zealand as well as offshore – it has even featured in the Lonely Planet guide.

The food at the café is much as it was when it began in the 1930s.

The café offers 11 species of fish, ranging from the species more commonly seen on café menus like groper, blue cod and tarakihi to species like deep sea (red) cod, gurnard and

elephant fish—all delicious if they are treated well, says Susannah Yeoman, who with her husband Marc, has run the café since 2010. And they are all sourced within the region, most of which are filleted in-house, as well as the dish it has been famed for since it began, fresh fried Bluff oysters – a particular favourite of All Blacks coach Steve Hansen who makes sure he pays a visit when he's in town.

Only the best grade oyster is used for their signature dish as well as the other seafood on offer.

The Best Café had its beginnings in 1934 under Peter Dalliesi who changed its name from the Bon Café to the Best Café. It was taken over by Patrick Collins in 1936 whose family ran it for two

generations. Mabel McCormick, who worked as a cook at the café during the Collins' time, took the restaurant over in 1986 with her husband Ken.

New ownership in 2010 didn't mean any fancy upgrades. The Yeomans have stuck faithfully to the café's original style.

"When we took over we did a customer survey with a few simple questions, one of which related to décor. The strong response was, 'don't touch it', so we didn't! And in a vast amount of the reviews we receive on various sites, there are positive comments about the iconic old fashioned look," says Susannah.

The old style includes all the tables set with malt vinegar and Worcestershire Sauce and when customers arrive they are given a plate of sliced bread (white or brown) and butter hand rolled into corn cob shapes.

The building is due for earthquake strengthening later this year, but the décor will stay true to its original style.

Susannah and Marc enjoy meeting customers who have been coming to the restaurant over the decades, many of them regulars.

"Most are weekly, some monthly. We always enjoy seeing them and if they happen to miss a visit all the staff get quite concerned."

And then there are those who come back on nostalgic visits.

"At least once a week we have stories from customers about when they used to visit with their parents, or grandparents and sometimes even great grandparents," Susannah says.

Postscript: The couple have reinstated something that earlier generations enjoyed – the takeaways that ended in 1978—something that this writer enjoyed as a child. There was nothing better on a cold winter's day than to pick up a packet of steaming hot oysters and chips from the Best Café and sharing them with my best friend before getting the Port Chalmers bus home. 🍷

“Serving up the best of the region's seafood for over 80 years”

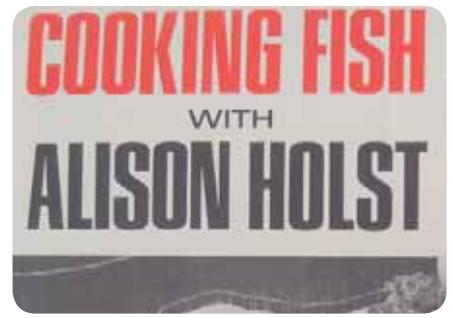


Max Nicol, a regular patron enjoying his meal. **Images:** Christine O'Connor.

Opposite page, large photo: A takeaway meal of battered mussels gets the final touches.

Small image left: Marc and Susannah Yeoman.

Images: Christine O'Connor.



Cooking value with Alison Holst

Dame Alison Holst's association with the seafood sector was all about a nose-to-tail cooking approach that added great value to our fantastic kai moana.

Sai Rajé

The recent announcement of Dame Alison Holst's retirement from a memorable cooking and media career has prompted a massive outpouring of support and a revisiting of the legacy of New Zealand's pioneering television cook.

Dame Alison, 77, who hung up her apron earlier this year, has inspired thousands of Kiwi home cooks for the last 50 years.

Born in Dunedin in 1938 she was one of three girls who all went on to make their name, Alison as a television cook, Patricia Payne who became an international opera singer and Clare Ferguson, an international food stylist based in London.

Dame Allison was teaching at the home science school at the University of Otago in 1965 when she was asked to front a television programme on cooking family food. From this beginning she went on to become, arguably, New Zealand's best-loved home cooking celebrity. Her first best-selling cookbook was published in 1966, followed by about 100 others that have sold over 4 million copies.

She received a Queen's Service Medal for Services to the Community in 1983, was made a CBE for Services to Home Science in 1987, and was given an honorary Doctor of Science degree from the University of Otago in 1997. In the 2011 New Year Honours, she was appointed a Dame Companion of the New Zealand Order of Merit.

Her work was not just limited to television and cookbooks but included a vast array of newspaper columns, magazine articles, radio broadcasts and cooking demonstrations.

An enjoyable revisiting of her early association with Seafood New Zealand in our archives showed us her enduring legacy through the last five decades is a nose-to-tail cooking approach that adds great value to food, and especially to our fantastic kai moana.

Dame Alison loves cooking and eating seafood in all its variety. She was an ardent ambassador for the then Fishing Industry Board (FIB).

Through the 1960s and early 1970s, she contributed a series of recipe-led columns for the FIB, which were regularly published in newspapers and magazines around the country, especially NZ Listener and Women's Weekly.

The columns – Enjoy Fish the Family Dish, Cooking with Alison Holst, and Cooking Fish with Alison Holst – were all about cooking a variety of seafood to put quick, tasty, and nutritious yet inexpensive family meals on the table.

Quick and economical food with little wastage was Dame Alison's mantra, which ensured you added further value to good food. Her note accompanying one of her Enjoy Fish the Family Dish columns further drives this point home:

"Speed and ease of preparation are the key features of these recipes. Each one makes full use of the most economical fish available in your area, and provides a quick, tasty meal for your family or for guests," she wrote.

Her son Simon Holst, also a well-regarded food writer and stylist, said the essence of his mother's recipes was that they were all about every day, fuss-free cooking that used easily available ingredients.

"I do remember her Enjoy Fish the Family Dish column," Simon Holst says.

Seafood often featured in their family meals, according to Holst, because both his parents loved eating it and cooking with it. Dame Alison is especially fond of oysters, crayfish, sole and flounder, and was always keen on using the whole fish with as little wastage as possible.

Eating just the crayfish tails and discarding the rest would be "tremendous waste" to her, Simon says.

"She also thought tarakihi was a bit underrated and often cooked with it."

Dame Alison's recipes for seafood featured a wide range of whole and filleted fish in several cooking styles. She not only employed commonplace methods like poaching, baking and grilling but unusual ones as well, like sousing, which added even more value to a whole, inexpensive fish.

Sousing involved covering a whole fish in vinegar, sugar, salt and several herbs and seasonings. The fish was then cooked in a slow oven.

"Sousing the fish involves very little time, energy and trouble. It is not necessary to remove skin or bones before cooking, so inexpensive, whole fish are ideally suited to this method," Dame Alison notes in an Enjoy Fish the Family Dish column from 1968.

"The cooked, soured fish can be used in many ways, it can be served in lettuce, as part of a main meal, in sandwiches, or as a filling for bread rolls."

Simon says Dame Alison always cooked with a diverse range of produce, thanks to the projects she has been involved with over the years.

"Alison has always been about promoting great New Zealand produce, seafood not being an exception." 🐟



Images: Seafood New Zealand archives

Soused fish

Ingredients

2 whole fish of your choice (about 450gm)
 2 tsp salt
 1 tsp sugar
 Vinegar and water
 1-2 onions, sliced
 ½ bay leaf (optional)
 2-4 cloves (optional)
 4-6 peppercorns (optional)
 Pinch of dried herbs (optional)
 ½ lemon, sliced
 1 clove garlic
 1 celery stalk
 Parsley (optional)

Method

Sousing fish involves very little time, energy and trouble. It is not necessary to remove skin, scales or bones before cooking, so inexpensive, whole fish are ideally suited to this method. The cooked, soured fish can be used in many ways, it can be served in lettuce as part of a main meal, in open sandwiches, or ordinary sandwiches, and as a filling for bread rolls.

1. Select an ovenware dish, which will be nearly filled by the fish. Cut the fish into chunks or leave it whole so that little space is left.
2. Sprinkle it with salt and sugar and cover it with a vinegar and water mixture. This can be varied according to taste. Try half and half, then try stronger mixtures- i.e. more vinegar.
3. Add as many of the seasonings as you like. A well flavoured dish results from the quantities suggested mixed together.
4. Cover with a lid or foil and bake it in a slow oven at 300 degrees F (or 150 degrees C) for 1 hour.
5. Leave fish to cool in the liquid. When cold, remove bones and skin and flake. Serve alone with salad dressing, or in a mixture such as seashell salad.



Seafood NZ Magazine Advertising

Contact Karen Olver
 advertising@seafood.org.nz
 04 802 1513

Ratecard

www.seafoodnewzealand.org.nz/publications

M. O. S. S

I will put your plan together

Phillip Carey MIIMS
 0274 110 109

www.careyboats.com



Splashzone Ltd

Fresh from the coast

Two trainees needed
 in the next 12 months

All enquiries to Richard or Jean
 fish.man@xtra.co.nz or 027 230-2333

BNS CRA HPB KIN
 ACE & SHARES
 Inshore Parcels
 North Island
 WANTED
 TRU BCO
 TRE WAR
 TAR GUR
 SNA LIN
 PAI MOK SCH SPO

Quota Management Systems

Limited
 your fishing resource

Donal Boyle
 e-mail: donal@quota.co.nz

PO Box 10123 Bayfair Mount Maunganui New Zealand
 Ph: +64 7 5747 999 Fax: +64 7 5747 998 Mobile: 021-574 799



WE'VE GOT NEW ZEALAND COVERED

AOTEAROA QUOTA BROKERS

QUOTA TRADER + QUOTA VALUATIONS + QUOTA MANAGEMENT + QUOTA CONSULTANCY + AQUACULTURE

ACE FOR LEASE

ANG12 PAD1,2,5,7,8,9
 BCO1,8 RCO2
 FLA1,2,3,7 SPD1,3,5,7
 GUR1,8 SPO1
 JDO3 SQU1J
 LIN4,6

QUOTA SHARES FOR SALE

FLA1
 PAD1,5,7,8
 SCA7
 SPD3
 STN1

INFLATABLE RIBBED BUOYS FOR SALE - CLEAN OUT SALE

AO - Red x 60	White x 30			\$20/buoy + GST
A1 - Orange x 50	Green x 4	White x 60	Yellow x 38	\$30/buoy + GST
PA/R2 Orange x 14	Red x 30	Yellow x 24	Blue x 10	\$50/buoy + GST

These special prices will not be repeated again so get in quick as we have limited stock left!!!

QUOTA SHARES WANTED TO PURCHASE

FRESH WATER EEL - ANG12,13,14	HORSE MUSSEL - ALL AREAS	PAUA - ALL AREAS	SNAPPER - SNA1, SNA2, SNA7, SNA8
CRAYFISH - ALL AREAS	KAHAWAI - KAH1, KAH8	PACKHORSE - PHC1	SPINY DOGFISH - SPD1, SPD5
BLUE COD - BCO3, BCO4, BCO5, BCO7, BCO8	LONG FINNED EEL - ALL AREAS	PORAE - ALL AREAS	RIG - SPO2, SPO3, SPO7
FLATFISH - FLA3	LING - ALL AREAS	RED COD - RCO3	KINA - SUR5, SUR7A
GREY MULLET - GMU1	MOKI - ALL AREAS	SEA CUCUMBER - ALL AREAS	SWORDFISH - SWO1
GURNARD - GUR2, GUR3	PADDLE CRAB - PAD2, PAD3	SCHOOL SHARK - ALL AREAS	TARAKIHI - ALL AREAS
	PARORE - ALL AREAS	SHORT FINNED EELS - ALL AREAS	

DOMINIC PREECE
 Managing Director

PHONE (03) 383 7282 | FAX (03) 383 7288 | MOBILE 027 406 0419 | quotabroker@xtra.co.nz | www.aotearoaquota.com
 HEAD OFFICE | PO Box 38174, Parklands, Christchurch 8842

Nominate a mate!

2015 Seabird Smart Award



Who do you know that is going the extra mile to look after seabirds while fishing?

It could be an individual, a crew, company or organisation committed to making a real difference for seabirds. Nominate them for the 2015 Seabird Smart Award.

To get a nomination form:

- Visit southernseabirds.org
- or email kirsten@southernseabirds.org

Nominations close 18 October 2015



Photo: Sophie Walker

Thank you to our 2015 Seabird SMART Award sponsors

Ministry for Primary Industries
Manatū Ahu Matua



FISHERIES
INSHORE NEW ZEALAND



Southern Seabird Solutions Trust is financially supported by Seafood New Zealand, the Ministry for Primary Industries, the Department of Conservation, WWF-New Zealand and Te Ohu Kaimoana.

FOR SALE

ZAMBUCCA - 60FT MARKO

Price \$475,000 + GST

- Multipurpose vessel with large 6mtre beam, currently Surface Longlining.
- Can convert to Bottom Longlining, Crayfishing, Charter or Mothership.
- Excellent bar boat, powered by 34 12 Cat 950hp with 17.5kva genset.
- 6 tonne fishroom with 2 underdeck slurries that can convert to live cray tanks and 3 tonne deck slurry.
- Accommodation for 6 persons, fishroom can convert to extra 4 bunks for chartering if required.

Contact Steve: sdhaddock@extra.co.nz

0274 905123

MARITIME INTERNATIONAL

LIMITED

MARITIME
INTERNATIONAL

DICK HALL
PH 03 573 7603
MOB 027 448 1866
PO BOX 236,
PICTON
DICK@MARITIME.CO.NZ

GODFREY WILSON
PH 04 478 7989
MOB 027 443 4831
PO BOX 22043,
WELLINGTON
GODFREY@MARITIME.CO.NZ



#4783 ALLOY BY LEGEND BOATS W.A.

12.2M. Built new 1997 for present NZ owner
580hp DSI 14 Scania 7,400hours from new.
18/27 knots. 60/70 LPH. 2,500L fuel.
1m3 capacity in two holds. Accom for 7.
Shower/Toilet, HWS, LPG stove with oven.
Electric tender winch. Full set of electronics.
Survey Coastal Fishing/Non pass/Pass 10 + 2
Open transom with 3.4m X 4.3m clear deck

NEW LISTING \$230,000

#4790 KAURI COASTAL TRAWLER

13.4M. CB Boat-builders build. Napier 1965.
180hp 6V/71 Detroit. 3:1 Allison box. 1800W
inverter. 6T ice-hold. 3 berths, Toilet/shower.
Split winches. 330m x 11mm wire capacity.
Net-roller. 2 Hyd Tuna haulers. Hyd anchor drum
All trawl-gear, Scallop-tray, Dredges, Tuna gear
Coastal survey. Recent new aft bulwarks etc.
Has very good history as a top Albacore catcher.

JUST LISTED \$125,000



#4791 HARD-CHINE SAMBRAILO

17.8M. Strongly built at W.A. in timber. 1980
520hp KT-19 Cummins. Niigata 2:1 box.
2 station hyd steering. 2700L fuel. 200L water.
12.5/15 knots. 12 basket wet-well. 4 berths.
New diesel stove. Toilet/Shower. Table & seats.
All good electronics. Kiwi pot hauler & boom.
New four year survey & in MOSS system.
Huge stern deck ideal for many applications.

ALSO NEW LISTING \$220,000



#4788 WESTCOASTER LONG
LINER. 22M. Fibreglass.
Launched 1999.640hp Volvo
56kVA gen-set. 21T hold +
1T bait freezer. Ice-maker.
12000L fuel. 6 berths.
All mod-cons.
Excludes L/L gear but may
negotiate sale.
\$600,000



#4771 CATAMARAN GILL-
NET. 10.75M + stern net
basket = 11.8M
Southland built 1993.
Inshore survey. Twin 150hp
Nissans on shafts. Cheap
running. 15 knots max.
Luff net-hauler. Receipts
available for recent work.
\$115,000



All prices indicated are plus GST unless otherwise stated.

150 VESSELS AT

WWW.MARITIME.CO.NZ

Choose Seaview Marina for your next Haulout!



We are Wellington's one-stop boatyard where all your boat maintenance needs are catered for

- » **Competitive rates**
- » **50 tonne Travelift**
- » **Secure, monitored yard**
- » **Sheds available to work on your vessel undercover, in all weathers**
- » **Freedom to work on your vessel, or hire your preferred contractor**
- » **Wide range of marine trades and services on site, or nearby**
- » **Temporary berthage available for vessels up to 20m**



Contact us to make a booking, enquire about our facilities or check rates:

Phone 04 568-3736 | Email alan@seaviewmarina.co.nz

Website www.seaviewmarina.co.nz

DISCOVER THE MANY BENEFITS
OF SELLING YOUR CATCH AT

SYDNEY FISH MARKET



WE'RE AUSTRALIA'S HOME OF SEAFOOD. We're the southern hemisphere's largest seafood market and Australia's premier destination for chilled seafood.

350 BUYERS... AND COUNTING! 14,000 tonnes of seafood is traded through our wholesale auction and direct sales facilities annually. Our large buyer base consists of wholesalers, retailers and restaurants attracted by the variety and quality of product on offer.

WE'RE COMMITTED TO SUSTAINABLE SEAFOOD. We support and encourage responsible fishing practices, environmentally responsible farming practices and responsible fisheries management based on rigorous and sound science.

WE'RE COMMITTED TO A VIABLE SEAFOOD INDUSTRY. We actively support the industry with initiatives which inject value back into fishing communities. We pride ourselves on the transparency

of our mechanisms of sale and activity, including our dutch auction which ensures fair market prices. We back this up with guaranteed weekly payments to our suppliers.

WE DO MORE THAN JUST SELL SEAFOOD. We develop and maintain best practice seafood handling and quality systems. These systems ensure our suppliers and our buyers are able to maximise their returns from their catch or seafood purchases.

Call +61 2 9004 1105 to discuss opportunities with our Supply Department
supplydept@sydneyfishmarket.com.au www.sydneyfishmarket.com.au

