

SIV Update

25-26th May; 3rd Victorian Sustainable Development Conference, Melbourne.

More details of the conference on page 2.

27th June; DSE Marine Assets Workshop, Traralgon.

The Marine Assets workshop evaluated marine habitats with respect to social, economic and environment indicators. The outcome of the workshop's assessment is yet to come. The areas included in the assessment were those of marine parks and sanctuaries.

17th June; QSIA Climate Change Workshop, Melbourne.

SIV hosted a Climate Change workshop run by Environment Australia (consultancy group) and funded by QSIA through a DAFF grant. In 2009 the Queensland Seafood Industry Association (QSIA) secured under the Farm-Ready Industry Grants program for climate change project work. The success of the application was a focus on the delivery of projects based on input and support from industry nationally. A total of 8 projects were outlined in the QSIA submission and in or-

der to ensure consistency of delivery a project consultant, Clare Cavanagh from Environment Australia. In attendance were representatives from SIV, SeaNet, Portland Professional Fisherman's Association, Australian Crayfish Enterprises, Victorian Fishery Association into Resource Management including Port Phillip Bay license holders. Outcomes of the workshop will be utilized to develop planning and adaptation programs to mitigate climate change effects on your business.

21st June; SeaNet Steering Committee Meeting, Melbourne

SeaNet held their steering committee meeting (for Victoria) at the SIV offices. For further details on the new SeaNet Extension Officer and activities see page 4.

29th June - 1st July; National Seafood Industry Leadership Program, Sydney.

Renee attended the second residential of the National Seafood Industry Leadership Program held in Sydney. The program incorporated a tour of Sydney Fish Market early in the morning to get a closer look at the Dutch Auction system. An industry dinner was also held at the Sydney Fish Mar-

ket in their Cooking School, where NSILP participants and industry representatives networked over a BBQ. Swordfish and Scallops were on the menu showcasing fresh Australian seafood. For program of classes you can attend, phone 02 9004 1111.

12-14th July; Australian Society for Fish Biology Climate Change Symposium, Melbourne

The Climate Change Symposium and Annual Conference attracted many of the field's leading professionals, scientists, lecturers and students. The venue was the Melbourne Museum and the three day conference covered topics such as the effect of climate change on aquatic environments. Many of the presenters focused on the scientific effects that are predicted to occur to marine organisms or the environment, however information was lacking on adaptation to these changes for those that work in this area.

SIV Annual General Meeting

Notice was sent to all Victorian Commercial Fishing license holders announcing SIV's upcoming Annual General Meeting.

Monday 20th September, 10am

The Black Olive, 480 Victoria Street, North Melbourne

3rd Victorian Sustainable Development Conference

The 3rd Victorian Sustainable Development Conference was held in Melbourne on the 25-26 May. It is designed to bring together key decisions from the private and public sectors, industry leaders, local government, scientists, conservationists and others to discuss ways in which to achieve real and lasting change in areas such as water; waste and resource recovery; energy efficiency; climate change response; planning and urban design; land remediation; and sustainable workplaces.

Sessions and speakers centered around the forecast that Melbourne may reach 5 million people by 2030. The debate is no longer about whether climate change is real, or who and what is causing it so focus is on the need to start adapting as our environment is changing. The environ-

ment, cities, waste management, energy production and homes need to become more sustainable, and changes should not be made just because of the pressure of 'climate change'.

Victoria is currently planning for a 0.8m sea level rise by the year 2100. This roughly equates for every 1m of sea level rise there is 100m of coastal retreat. This will create major problems for current coastal infrastructure and the potential for future coastal developments. There is also no consistency with sea level rise across Australia when planning for adaptive management.

State	Sea level rise allowance
VIC	0.8m by 2100
SA	1m by 2100
WA	0.38m by 2050
NSW	0.9 by 2100 (draft)
TAS	NIL
QLD	0.8m by 2100
NT	NIL

There was a multitude of speakers presenting issues using large corporate companies as examples for reducing carbon emissions and best practise for sustainability. Other speakers demonstrated that sustainability can start in the home by using less electricity, less water, turning powered equipment off at the switch, changing to green energy and others. The conference clearly outlined that carbon emissions can be controlled beginning at the lowest level and changes can be made without the need of putting a price on carbon through a CPRS.



Anchoring in Marine Parks

After a number of years of lobbying, SIV has finally been successful in having the National Parks Act amended to allow anchoring of Rock Lobster vessels in Marine Protected Areas.

The amended legislation allows for overnight anchoring as long as the vessel does not have any Lobster pots on-board. This amendment was effective from the 8th July 2010.

The relevant section of the Act is included for your information below:

- (5) A person must not, in a marine national park or a marine sanctuary, have in the person's possession or the person's charge a boat carrying a priority species.

Penalty: 100 penalty units or 6 months imprisonment or both, in the case of a natural person.

200 penalty units, in the case of a body corporate.

(5A) Subsection (5) does not apply to a person who—

(a) is in possession or in charge of a boat that is specified in a Rock Lobster Fishery Access Licence and that is carrying rock lobster; and

(b) is acting under and in accordance with that licence.

Japanese Kelp *Undaria pinnatifida* in Apollo Bay

Marine pest infestations are a grave risk to our marine biodiversity, commercial and social assets. In Victoria the invasive Japanese Kelp has become widely established in Port Phillip Bay. This new alarming infestation inside Apollo Bay Harbour is the first known population outside the Bay and highlights the importance of vessel hygiene and the serious risk that Japanese Kelp, among other pests, poses to the marine environment.

What is it and why is it a problem: Japanese Kelp is a golden brown seaweed which can grow between 0.5 and 3 metres in length. It is a native to Japan, Korea, and some parts of China and Russia and is used as a food product known as Wakame. Japanese Kelp is also widely established as a pest in the waters of eastern Tasmania and New Zealand. The kelp is generally spread through human activities including boat movements, transporting of contaminated water and equipment, or by natural means.

Once it is established, this species releases millions of microscopic spores into the environment resulting in the potential for massive population expansion. Japanese

Kelp grows rapidly and has the capability to overgrow and exclude native seaweeds. It is likely that the presence of Japanese Kelp alters the food resources available to fish and invertebrates including commercial species such as abalone and rock lobster.

What you can do: If you are a beach user you can keep your eye out for Japanese Kelp in the beach wracks (seaweed piles on the beach). The key features of *Undaria* which include the stripe up the middle of the frond and frilly growth at the base make it very easy to identify.

Marine water users can assist in the following ways to prevent the spread of Japanese Kelp and other marine pests. These measures are particularly important in contaminated areas within the Port Phillip Bay and Apollo Bay but should be employed at all times:

Divers:

After diving wash and dry your wetsuit and equipment before you re-enter the sea; and no diving or swimming in the Apollo Bay harbour without a permit.

Boat ramp vessels and personal

water craft such as sea kayaks, canoes, or jet skis, before leaving:

Dislodge all seaweed and drain all sea water from your vessel; Wash down with fresh water and dry your vessel and all equipment exposed to harbour water; and do not re-launch in another location before taking these steps.

Moored vessels, before leaving harbour you must:

Maintain your anti-foul system and keep the hull and wet areas free of marine growth; Dislodge all seaweed from your vessel, including the anchor, anchor chain, and anchor well; and pump out all potentially contaminated sea water away from near shore areas.

Anglers, after fishing in the known infestation areas:

Wash and dry fishing equipment before using elsewhere; and do not discard harbour water or seaweed away from contaminated areas.

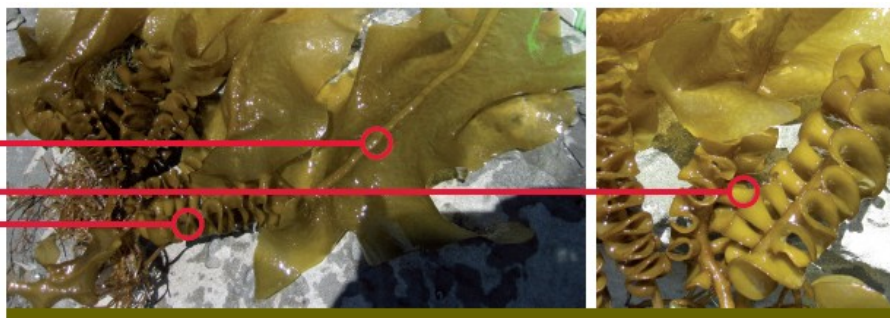
To report Japanese Kelp sightings or more information contact:

John Barker on 9637 9336 or john.barker@dse.vic.gov.au or Luke Hynes on 5237 6904 or solnluke@vicnet.net.au

Key features of *Undaria*:

Stripe up middle of frond

Frilly growth at base



Photos: Mark Rodrigue, Parks Victoria

SeaNet Update

Firstly I would like to introduce myself, my name is Stephen Leporati and I am the new SeaNet Officer for Victoria. Prior to commencing this job, I was in Tasmania for 4.5 years working in fisheries science at the Tasmanian Aquaculture and Fisheries Institute (TAFI). Returning to my home state of Victoria, has been a tremendous experience, which has involved lots of catching up with former colleagues in science, management and industry, and reacquainting myself with all the issues and opportunities the state's commercial fishing sector faces.

Although, I've only been in this position for three months, my calendar has been full. From attending events such as the Australian Seafood Industry's 'Seafood Directions' annual conference in Melbourne, the East Gippsland Field Days and Ag Fest in northern Tasmania, to port visits to places such as Lakes Entrance, Queenscliff, Apollo Bay, Warrnambool, Port Fairy and Portland. All this travelling around meeting fishers, seafood processors, fisheries managers, scientists, NRM groups and members of the general public has given me a new perspective on Victo-

ria's commercial fisheries and SeaNet's role.

What I have come to have a greater appreciation for is that fisheries extension officers have the unique opportunity to speak to everyone in the industry, from crab fishers in Portland to trawl fishers in Lakes Entrance. By covering the whole industry, you come across a broad range of issues as diverse as the people you meet, whether it is Japanese kelp invasions, giant tuna and lobster pot designs or catch rates, everyone has a story to tell. In essence, it is these stories that paint the picture for an extension officer and with Victoria's rich commercial fishing history there are plenty of stories to tell.

So with a head full of information and healthy dose of enthusiasm, I have been formulating a work plan. The following are just some of the activities I am planning on undertaking in the coming months:

Rollout of gear selectivity information in the Danish Seine fishery;

An overview of the status of Environmental Management Systems throughout the state;



Assisting Landcare and the Department of Sustainability and Environment on marine pest issues;

Obtaining and distributing biosecurity kits for the eastern zone rock lobster fishery;

Assisting in the development of new experimental fisheries;

Building relationships and conducting projects with the Catchment Management Authorities;

Fisher accreditation course in the South East Trawl Fishery;

Steve is based in the SIV office. and can be contacted on 03 9329 5660 or 0421 415 973 or steve@oceanwatch.org.au.



Abalone Virus Update

On Wednesday 2nd June 2010, VADA organised an extensive survey to try and locate the AVG virus front. The surveys were significantly further to the east of the Cape Otway (last sighting of the virus) to try and locate the active AVG virus front. Samples were collected for the laboratory to gauge the impacts (if any) on abalone populations. The last extensive survey was completed on the 5-3-2010 (at which time no active virus was located).

14 sites were completed, from as far East as the Kennett River to the vicinity where the active virus was last observed at Cape Otway. The survey sites included Kennett River, Grey River, Cape Patton, Sugar Loaf, Petticoat Creek, Bunbury Point, Bald Hill, Parker River, Point Franklin and Cape Otway.

All sites were very healthy with good numbers of fish in all size classes. Abalone over the VML/LML were less plentiful on the sites east of Bald Hill. All sites held plenty of up and coming stock and there were no signs of viral activity past or present with no fresh shells found. In summary, the survey failed to show any signs of active virus, or any signs of past virus activity between Kennett River and the Cape Otway lighthouse.

The areas to the west of Bald Hill have been voluntarily closed to commercial abalone fishing (through a Fisheries Notice) since the virus was located in December, 2009. In March, this year the industry conducted two intensive

resource workshops which resulted in the production of a 28 page report to government describing the resource situation. This resulted in the further reduction in TACC of approximately 140 tons from the Central Zone. It was agreed at both workshops that the areas would remain closed for bio-security and resource sustainability reasons until September, 2010. Further assessment will be made through an industry resource workshop to be held on the 24th of September.

VADA has developed a new GPS, depth, temperature, date and time logger in cooperation with a NZ manufacturer and the NZ Paua industry Association. The first 30 units should be arriving in Victoria by the end of next week. Also, VADA is currently finalising the design of an underwater measuring logger which is designed to measure abalone underwater in situ, minimising stress on abalone while conducting resource surveys. Additionally, VADA is currently developing an abalone resource recovery plan to present to the Government which will include a structured approach to recovering affected abalone reefs, while ensuring a sustainable abalone industry.

VADA still has supplies of **viru-kill** which is distributed free to all commercial and research divers. If you are running short of supplies there are several locations around Melbourne, Geelong and the Mornington Peninsula where they can be picked up. Free truck wash is also avail-

able at these locations. Recently, VADA has also supplied 55 bottles (and specification sheets) to DPI for distribution to their coastal offices, to ensure availability, in order to assist in the response of any suspect reports.

It is still of major concern that human activity will transport the virus over the sand areas. This is particularly important as the outbreak at Cape Otway has shown. Commercial abalone divers remain excluded from the areas. The exclusion zone is from Bald Hill west to Warrnambool for the commercial abalone divers. This exclusion by commercial divers has been in place since February 2007, a total of 33 months, and now extends over 125 kilometres distance of coast. There has been no further Westerly spread of the AVG virus from Cape Bridgewater since December 2007.

VADA is still recommending no fishing, harvesting or diving in the area, until we can confirm no remaining active virus is present. VADA will also continue to conduct the monitoring surveys over the next few months.

VADA would once again like to thank the Rock Lobster industry, other commercial fishers, and the recreational fishers who are steering clear of the location. In particular we have received strong support from VR Fish and the Australian Kayak Fishing Forum. It was with your help and support that we were able to make the best of this opportunity.

Biosecurity is of great concern, and everyone is requested to ensure that they wash their vessels and/or equipment between each fishing location.

John Dory - Peak Season for Victoria

John Dory (*Zeus faber*) is one of Australia's most highly priced and well regarded food fishes. They are regularly caught by trawlers and Danish seiners mainly in the south-east and are also taken in haul nets in bays.

The John Dory has the distinctive dark 'finger print' spot and long filamentous dorsal fin. John

Dory's inhabit the demersal marine environment from estuaries to the continental shelf at depths of 200m.

John Dory's are more commonly caught at sizes between 30-45cm and 0.5-1.5kg, however can reach up to 3.5kg in weight. It's flesh is fine and are rarely skinned for eating.



Species Distribution

John Dory Saltinbocca with Wild mushrooms, Chestnuts and Sage - Recipe by Chef Paul Wilson

Ingredients

Serves 4

- 4 x 175g fillets of John Dory skin on
- 4 thin slices of prosciutto
- 1 bunch sage leaves
- 50ml olive oil
- 100 g unsalted butter
- 400g mixed wild mushrooms including pine mushrooms and slippery jacks (cleaned & cut into bite size pieces)
- 1 clove peeled garlic very thinly shaved
- Juice of 1 lemon
- 2 tbsp chopped sage
- 2 tbsp baby capers
- Pre-cooked chestnuts in chicken stock or seasoned water
- 100g of black seedless grapes cut in half lengthways

Method

Lay out individually your slices of prosciutto; place a sage leaf on top of each slice.

Place your fish fillets skin side down on top in the centre. Bring each end of the prosciutto together to wrap the fish fillet. Repeat this process with the other fillets.

Heat a wide shallow non-stick frying pan with some olive oil. Lightly season the fish and once the oil is hot place in the pan skin side down.

Cook skin side down for 2 minutes till golden and crisp, turn over for 30 seconds then remove from the pan.

Add the wild mushrooms, garlic and sage to the pan and cook together for 30 seconds. Season then add sage and butter.

Add the cooked chestnuts to the pan. Meanwhile the heat of the pan should be caramelising the butter. As the butter begins to brown add the capers and grapes

and finally the lemon juice.

Arrange your warm cooked fish fillets crispy side up on a serving plate.

Generously spoon the wild mushrooms and chestnuts with the sage brown butter dressing all over and around the fish.

Serve with a crisp bitter leaf salad e.g. radicchio and shaved fennel.



In Brief.....



Rocklobster TAC 2010/2011 Quota Year; The quota has been set and remains at 240t and 66t for the Western and Eastern Zone respectively.

Premier Brumby rejects call for more Marine Parks in Victoria; Seafood Industry Victoria has con-

firmed that **No New Marine Parks** are on the agenda. The rejected proposal was put forward by the Victorian National Parks Association (VNPA) and wanted protected areas to be increased by at least a further 20 per cent. For further information please contact SIV on 03 9329 5660.

Seafood Directions 2011; Queensland is to host Seafood Directions 2011 on the Gold Coast on the 23-25th October. The theme of the national conference is 'The Productivity Challenge'. The sponsorship prospectus is now available.

FOR SALE

Port Phillip and Western Bay License with Longline Endorsement

Contact Sam

0418 306 024 or 03 9503 0125

WANTED

Melbourne Live Seafoods (Wholesale)

Looking to purchase direct local, fresh seafood. Whole fish, live rocklobster, abalone and more.

Contact Paul Papas 0418 562 947

Schedule of Events

6th August	SIV Finance Meeting, West Melbourne
16th August	SIV Board Meeting #123, West Melbourne
18th - 19th August	Seafood Services Australia Network Meeting, Darwin
20th August	National Seafood Industry Alliance Meeting - Darwin
22nd - 24th August	Marine Safety Conference, Safe Passage to a Marine Nation - Perth
20th September	SIV Annual General Meeting 10am, North Melbourne
20th September	SIV Board Meeting #124, West Melbourne
21-23rd September	National Seafood Industry Leadership Program, Canberra.

Seafood Industry Victoria

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