

SIV Update

11th November Esso Luncheon - Foster; Ross McGowan attended a luncheon to discuss issues surrounding Esso operations and the community.

15th November National Priorities Forum - Canberra; Ross McGowan attended a National research priorities forum to discuss objectives of having national research and regional development and extension.

16th November SIV Board Meeting #125 - West Melbourne (SIV Office); SIV's Board of Directors met at the West Melbourne of-

ices for the final time in 2010. The main agenda items were Scallop seismic testing earlier in the year in Bass Strait and developing and reviewing SIV's Strategic Plan (see below).

18th November NSIA Teleconference - West Melbourne (SIV Office); Ross McGowan participated in a teleconference with CEO's from around Australia as part of the National Seafood Industry Alliance to discuss fishing/seafood issues at a National level.

22nd November VicFRAB Meeting - West Melbourne (SIV Of-

rice); The VicFRAB convened at the SIV office to discuss research proposals put forward to the Fisheries Research and Development Corporation for the 2011 Open Call Round.

24th November PSV Council Meeting - Hawthorn; Ross McGowan attended the Primary Skills Victoria Council meeting to discuss industry training.

SIV Board Meeting Strategic Planning

The Board of Directors reviewed SIV's Strategic Plan 2008-2010 at their meeting on Tuesday 17th November.

It was agreed that the mission was to remain as it continued to reflect SIV's current priorities '*Seafood Industry Victoria will continue building and informing a united and ecologically sustainable and thriving seafood industry valued by the Victorian community*'.

SIV's objectives have also been reviewed and will be addressed over the coming months by the Board. Specific actions will be allocated to key objectives, with the benefits of these actions going directly to the Victorian commercial fishing and seafood industry.

Top Photo L-R Geoff Ellis, Renee Vajtauer, John Hasker AM, Ross McGowan, Anthony Ciconte
Bottom Photo L-R Vince Collins, Gary Leonard, Andy Watts, Arthur Allen, Maria Manias



Meet Victoria's New SeaNet Extension Officer!

Ahoy thar, I happen to be the new Victorian Seanet officer for Ocean Watch and I intend to stay.

My name is Steve Hay and I currently reside on the right side of 40. I studied Marine Biology at Melbourne University and have been associated with the ocean since I was a boy including a stint as a deckie after leaving school.

Originally from Harrington on the mid North coast of New South Wales, I have lived up and down the East coast of Australia, San Francisco, the UK and France and Spain but never too far from the ocean.....that was until I joined the Department of Agriculture, Forestry and Fisheries and spent nearly 2 landlocked years in Canberra.....but now I am back in the

State I love and ready to offer my "extension" so to speak in any capacity.

I currently work out of the SIV office so feel free to drop in or contact me on 0421 4159 73 or steven@oceanwatch.org.au . I look forward to hearing from you and helping out in any way.

Commercial Fishing Statement of Intent

a message from Seafood Industry Victoria and Fisheries Victoria

The opportunity for all Victorians to enjoy the benefits of consuming local seafood depends on the success of our commercial fishing industry. Victoria produces some of the world's best sustainable seafood, including southern rock lobster, giant crab, King George whiting, calamari, abalone and snapper.

The Victorian commercial fishing industry has a bright future, although there are some major challenges ahead. This includes adapting to the emerging effects of climate change, competition with imported products, reduced access to traditional fishing grounds, energy costs, exotic pests and diseases, changing market preferences for seafood, and sharing access with other resource users.

Fisheries Victoria and Seafood Industry Victoria are committed to working together with the commercial fishing industry and other groups with an interest in our wild harvest fisheries to iden-

tify priority areas for action so that the local seafood industry can prosper into the future. We will particularly work together to develop and deliver strategic initiatives to:

1. Deliver the Victorian Government's commitment to a secure, long-term commercial fishing industry in Victoria.
2. Undertake the high priority actions listed in this Statement of Intent with the wider commercial fishing industry over the next two to three years. Seafood Industry Victoria will play a key leadership role in coordinating and delivering a number of industry actions.
3. Start a longer term initiative to review the policy and legislative framework governing access to the Victoria's fisheries resources to clearly recognise existing resource allocations and strengthen the security of commercial fishing rights.

The new framework will also address resource allocation mechanisms and trading arrangements across relevant jurisdictional and

sectoral boundaries, as well as governance arrangements to enable commercial fishers to make selected decisions, taking account of their investment in a relevant fishery.

4. Build linkages and effective working relationships with Victoria's Aboriginal and recreational fishing communities.

We will report our progress in implementing the actions listed in this Statement of Intent each year on the Fisheries Victoria and Seafood Industry Victoria websites so that it is available to all stakeholders, including the broader Victorian community. The actions will be progressively reviewed and refined based on practical experience to ensure that these are responsive to emerging priorities over time.

Ross McGowan
Executive Director
Seafood Industry Victoria

Anthony Hurst
Executive Director
Fisheries Victoria

Victorian Seafood Industry Awards 2011

Seafood Industry Victoria is delighted to be hosting the 2nd Victorian Seafood Industry Awards on the 5th May 2011. Following the success of the inaugural awards in 2009, SIV would like to invite you once again to participate in this prestigious event.

Why you should sponsor.....

The Victorian Seafood Industry Awards provides a unique environment for connecting industry, small and medium sized operators, industry associations and policy makers for the betterment of industry as a whole. Sponsorship provides;

- An excellent opportunity to promote your name, support your brands and maintain a high profile amongst industry figures,
- An opportunity to consolidate relationships,
- Widely acknowledged commitment and support for the 2011 awards by your

organisation, and;

- Exposure of your organization to a keenly interested and relevant audience.

The Awards provides a forum for identifying and celebrating both individuals and businesses who have achieved outstanding success within our great industry.

The Victorian Seafood Industry Awards will enable participants from all sectors of the seafood industry, to be nominated in the following categories;

- Seafood Restaurant Award
- Seafood Business Award
- Seafood Industry Producer
- Research and Development Award
- Seafood Industry Promotion Award
- Environment Award
- Seafood Training Award
- Seafood Industry Icon Award
- Young Achiever Award

Winners of individual awards will then go on to represent Victoria at the Australian Seafood Industry Awards. These awards are held in conjunction with the national conference **Seafood Directions 2011**.

Sponsorship Opportunities available include;

Gold Sponsor x 1
(\$8000 + GST)

Silver Sponsor x 2
(\$5000 + GST)

Bronze Sponsor x 4
(\$3000 + GST)

Award Category Sponsor x 9
(\$1500 + GST)

Award Program Sponsor x 1
(\$1000 + GST)

For more information on the entitlements associated with these opportunities, please contact the SIV office for a Sponsorship Prospectus.

Nominations now open!

Seafood Industry Victoria (SIV) is proud to present the 2nd Victorian Seafood Industry Awards 2011 to be held on the 5th May 2011 at the Port Melbourne Yacht Club.

The awards hosted by SIV is open to all sectors of Victoria's seafood and fishing industry including, fishers, processors, exporters, fish wholesalers, retailers, aquaculturists, and also individuals and businesses that are involved in re-

search, development, and training. The awards are to show our support, and to celebrate and acknowledge the efforts of individuals, businesses and organisations that have contributed towards developing Victoria's seafood and fishing industry as we know it today.

This year there is an additional award category that celebrates the contributions of our industry's Young Achievers.

So, to showcase our industry please nominate yourself or an outstanding candidate in one of the nine categories. Let us celebrate and take pride in our productive and growing industry by recognising those positive contributions made for the betterment of the seafood community.

For Nomination and Award Information please contact the SIV office or go to www.siv.com.au

Blacklip Abalone - Peak Season for Victoria

The Blacklip Abalone (*Haliotis rubra*) has an identifying feature of a foot with a black lip, hence it's common name. The outer shell surface is rough with a reddish-brown or reddish-green colour. They are commonly found at 14-16cm at length.

Abalone are harvested by commercial divers, with the industry expanding rapidly after 1960. The blacklip is the most dominant species and is mainly taken off Tasmania and Victoria. The majority of Australian product is frozen or canned and exported to Asia.

Abalone feed mainly on drift al-

gae and in habitats of exposed or high wave energy coastal waters. They are usually found concealed in rocky gutters or overhangs of reefs. Abalone flesh can be tough if it is improperly prepared or overcooked.

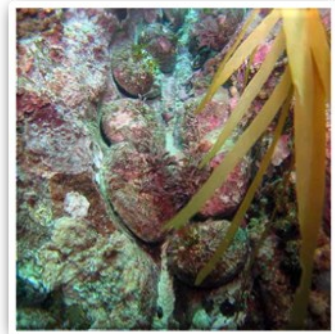
The spread of the Abalone Viral Ganglioneuritis (AVG) and biosecurity is still a major concern.

All commercial and recreational fishers should ensure that they clean their fishing gear and equipment prior to changing fishing locations. This includes using detergent to wash down fishing vessels, equipment and dive gear.



Above; Blacklip Abalone

Below; Healthy abalone colony (www.vada.com.au)



Salad of abalone, pork and celeriac recipe www.sbs.com.au

Ingredients

- 1 small whole celeriac
- 2 golden shallots, sliced on the diagonal (soak them in warm water first to make it easier to peel skin away)
- 2 tsp smooth Dijon mustard
- 1 tbs white wine vinegar
- 5 tbs olive oil
- 10 salted capers, rinsed and coarsely chopped
- Salt, fresh black pepper
- 1.25 dessertspoons flat leaf parsley, chopped finely
- 1 abalone, kept live in freezer until used
- Olive oil
- 2 spring onions, sliced finely on the diagonal
- 200g pork confit from the cheek or belly cut into 4 slices*

* If you cannot obtain pork confit, use crisped pancetta, not the same but a nice alternative

Method

Peel the celeriac and shred finely.

Make a vinaigrette by combining the mustard, oil, vinegar, capers and herbs. Reserve one tablespoon of vinaigrette and mix the rest through the grated celeriac.

Allow to stand with the celeriac for an hour or so, so the flavours can get to know one another. Taste again; it should have a slight sharpness to counter the richness of the pork and abalone.

Scrub the abalone with a nail brush or toothbrush, trim away muscle and slice very finely, almost vertically. Heat 2 or 3 tablespoons of the oil in a wok to very hot. Sear the abalone, tossing all the time, for 45 secs only. Do not overcook. Remove and then wilt the spring onion briefly in the wok.

Heat the pork confit in a moderately hot oven until slightly crisp.

Assemble the dish by spooning a quarter of the celeriac on the middle of four plates, cover with the crisp pork, then the abalone and spring onions. Drizzle the remaining vinaigrette over the dish and season with pepper. and if desired, sprinkle over a little chopped parsley.

Pick up some fresh fish from your local monger today!

In Brief.....



Southern bluefin tuna given protection; Australia's southern bluefin tuna stocks will be protected after federal Environment Minister Tony Burke listed the species under national laws. The species would be listed as "conservation dependent". The listing would not restrict fishing or burden the fishing industry with regulation, Mr Burke said. "Fishing can continue under existing arrangements, but it will now be a legal requirement that the species remain under a plan of management that includes actions to stop its decline and support its long-term recovery".

Halt on new seismic testing near scallops; Tasmania's Primary Industries Minister says he has been assured by the Commonwealth Government that no more approvals will be given for seismic testing in Bass Strait.

Concerns continue about the impact of the testing on scallop fisheries. The Australian Fisheries Management Authority (AFMA) is investigating the deaths of \$70 million worth of scallops discovered a few weeks ago.

China bans Aussie Rocklobster imports; Australia's biggest market for rock lobsters, China, has halted Australian imports. Export-

ers have been told China will not accept the imports, pending negotiations with Australian officials. Only Australian imports to China have been banned and New Zealand and South Africa can still sell their lobsters to the Chinese.

CSIRO White Shark Tagging; The project aims to tag and track juvenile white sharks to determine the links between the Corner Inlet region and the Port Stephens nursery area and to confirm the presence of young white sharks in this area. This will be achieved by vessel-based surveys and tagging of juvenile white sharks with a combination of satellite tracking and long-life acoustic tags.

Schedule of Events

15th December	Rocklobster RAG - Queenscliff
24th December	SIV Office Closed
25th December	Christmas Day
4th January 2011	SIV Office reopens

SIV is a non government, not for profit organisation here to help YOU!

SIV represents all members involved in the harvesting, processing, wholesaling, retailing and exporting of seafood in Victoria. SIV acts on your behalf and best interests to make the Victorian commercial fishing industry environmentally sustainable, economically viable and to secure the future of your industry.

Please contact SIV if you have any concerns about your fishing or seafood industry.
Don't leave it too late!

Seafood Industry Victoria

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