

SEAFOOD

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OUR PROMISE

This is our promise to every New Zealander.

A promise about one of our most valued and treasured resources.

We are the men and women of the New Zealand seafood industry and we want you to be proud of each and every one of us.

We promise to be guardians of our oceans and to continue finding new ways to lead the world with sustainable practices – right now and for decades to come.

We may not always get it right, but we're committed to always exploring ways to do things better.

We have nothing to hide and much to be proud of.

So come with us and share our stories at seafood.co.nz.

OUR PROMISE IN PRACTICE

XXXXXXXXXXXXXXXXXXXX

OUR CODE OF CONDUCT

We do not condone illegal behaviour.

We will always aim to do the right thing. The law surrounding fishing is both technical and complex and, at times, some people may make mistakes. When the law is breached, we will accept the consequences and make changes where needed.

We will work with Government and other interested parties to develop and implement principled and practical policies to ensure the use of fisheries resources is sustainable.

If we don't fish sustainably our industry has no future; it's the cornerstone of our business. We must ensure the economic gains we derive do not come at the cost of long-term sustainability. Working constructively with Government is vital to strike the best balance between current resource use and future opportunities for all New Zealanders. Striking this balance requires application of sound principles to develop evidence-based policy that uses robust information.

We will continue to actively minimise our impacts on the marine environment and encourage others to act similarly.

It is important to us we look after our marine environment. All New Zealanders derive benefits from our natural resources today, but we are also guardians for future generations. This responsibility requires that we take care when we harvest; that we are conscious of our impacts, and that we work hard to reduce them. All food production has an impact on the environment, but we will strive to get ours as close to zero impact as we can.

We will continue to invest in science and innovation to enhance fisheries' resources and add value.

Our fisheries are a treasured resource and, like all other countries, New Zealand uses these natural resources for food, recreation and commerce. We commit to harvest the commercial component of these resources responsibly. We commit to investments that add value to the resources we harvest to deliver optimum value to New Zealand.

We look after our people and treat them fairly.

We value our people. Whether they are working on land or on vessels at sea, we will work hard to keep them safe and to create an environment that fosters their passion for the seafood industry.

We will be accountable for delivering on Our Promise and will support increased transparency.

We will report annually on the progress we are making. We understand that much of what we do is over the horizon and out of sight, and we welcome the public becoming better acquainted with how we operate. Increased transparency is part of building that understanding and trust, but it must be affordable, practical and respect the privacy and dignity of our people.

We give our word



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In this issue

You might not learn much about it from the news media but there are a lot of positive things happening in the New Zealand seafood industry. This issue highlights a few of them.

From the opening of Sanford's refurbished, redesigned and reinvigorated Auckland Fish Market in the heart of our biggest city – the subject of our cover feature – to the warm and spirited welcoming of Sealord's new flagship *Tokatu*, there is a sense of innovation, courage and commitment across the seafood spectrum.

Then there's the industry partnerships with a range of conservation projects, efforts to improve the health and safety of those who fish for a living and the enthusiastic way Chatham Islanders embraced the first wild food challenge in their community.

All of these get good coverage in our first issue for 2019. Our second "Face of the Federation", Westport Deepsea Fishing School head Peter Maich, has a good story to tell about how his school is getting young Kiwis off the dole and into productive, high-paying careers at sea, and expanding into other training for seafarers. This is another example of something good happening within the industry, year after year, yet barely noticed by the wider population.

This month we've also got solid opinion pieces from Fisheries Inshore NZ chief executive Jeremy Helson and Paua Industry Council chair Storm Stanley on how to best manage two of our most prized species, blue cod and paua. Both offer reasoned, fact-based views on finding the right approach that can work for all interested parties – commercial, recreational and customary.

Chris Carey is back with another "Salt of the Ocean", old-timer Gray "Farmer" Eatwell, detailing his colourful adventures fishing off the West Coast during the 1970s and '80s.

Among the other articles is a piece by Seafood NZ standards manager and regular columnist Cathy Webb, who came across some "golden fishless filets" in her supermarket. Her quest to find out exactly what that product is, and others like it, is an interesting read on a subject that deserves attention from everyone in our industry.

Tim Pankhurst
Chief Executive

Blue cod strategy reflects wider issues

Jeremy Helson



Blue cod is an iconic New Zealand fish, it is treasured by tangata whenua and is one of our most important recreational and commercial species. The initiation and development of a National Blue Cod Strategy is admirable; abundant and sustainable blue cod fisheries for all is something that we all strive for.

Fisheries New Zealand initiated the strategy primarily to address localised depletion issues in some areas in the South Island. The strategy proposes to manage our blue cod fisheries at a much finer scale, and takes into account wider environmental issues and other concerns. The intention is to recognise the uniqueness of blue cod and reflect their ecology and life history as well as the importance of the four main fisheries based in the South Island, whilst observing the principle of the strategy in the lesser known areas

in the North Island.

Four expert workshops, attended by multi-stakeholders, identified issues and considered feedback from two wider public engagement processes. The importance of blue cod was demonstrated by the high level of public participation in these engagement processes with 2297 overall responses to the online surveys and more than 450 people attending face-to-face meetings.

The objectives of the strategy reflect wider inshore fishery management issues: obtaining the right information; making the right decisions; setting the right targets and rules; and achieving stakeholder buy-in for fishery management initiatives. The strategy sets out short, medium and long-term objectives and seeks to characterise these by area and method in due course.

A common theme in the major South Island blue cod fisheries is the need to address increasing levels of recreational effort. This was highlighted through feedback from both the expert panel and public engagement. The expert panel identified the relative lack of recreational data as a necessary



Fisheries Inshore New Zealand chief executive Dr Jeremy Helson.

science input as an issue – a position echoed by 87 percent of respondents in the wider engagement process.

Further, as part of the strategy, Fisheries New Zealand proposes establishing a nationwide Amateur Charter Vessel (ACV) code of practice and setting specific rules, including the provision of fine-scale electronic reporting for ACVs. With the impending commencement of digital monitoring in the commercial sector, which will provide fine-scale spatial information, it is heartening to see the strategy identifying the need for equivalent data for ACVs.

Whilst the strategy identifies the need to improve knowledge of recreational harvest levels and fisher experience, it is concerning that this is associated with a long-term goal rather than one on a shorter time-frame given the issues relating to data deficiency in stock assessments. The importance of managing local depletion and necessity of fine-scale spatial data needs commitment from all stakeholders and better information is key to addressing this. We encourage the recreational sector to become more responsible stewards and fully participate in this initiative. Without good information, it will be difficult to meet many of the objectives in the strategy.

The importance and role of commercial fisheries in ensuring abundant blue cod fisheries is also recognised in the strategy. The development of decision rules for TACC setting is a particular approach recognised by the strategy. The commercial sector remains committed to the financial investment in peer-reviewed science through either full industry funded projects or those through the cost recovery process, and the adoption of reporting mechanisms that can provide finer spatial data. Updates to many of our South Island blue cod fisheries will be presented to the 2019 working groups run by Fisheries New Zealand.

The strategy is the start of the process. It is now incumbent on the Government and stakeholders to implement it. The ministry needs to take note of its minister's push for personal and collective responsibility and work closely with the commercial industry to nurture the enthusiasm within it. The

minister has emphasised the need to motivate people to have a "strong sense of personal responsibility for their fisheries". This is a position that industry supports. We will demonstrate our guardianship of the fishery through industry-driven research, the development of decision rules and voluntary fisheries management measures.

Multi-stakeholder forums have a tendency to resort to collective navel-gazing and posturing between stakeholders. Refreshingly the Blue Cod National Strategy, started in 2017, has largely avoided this and tackled some of the thorny issues of localised depletion, ineffective untimely management, and poorly controlled recreational pressure. Whilst a convoluted process, it is one that is gaining more prominence within government as demonstrated by the use of online surveys for the October 1, 2018 Sustainability Round—perhaps indicating a sign of things to come. Key information is available at - <https://www.fisheries.govt.nz/protection-and-response/sustainable-fisheries/national-blue-cod-strategy/>

Dr Jeremy Helson is chief executive of Fisheries Inshore New Zealand, a non-profit organisation established by quota owners, ACE holders and fishers to to advance their interests in inshore finfish, pelagic and tuna fisheries.

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A doctor, a Chevy and a 12-metre catamaran

A decade as a ship's doctor, a stint as a firefighter and 25 years as a rural GP have taught Tom Mulholland a thing or two about health. Emily Pope talks to the seafaring doctor about how his latest venture is improving the health of fishing communities.

Tom Mulholland is on a mission to be the ambulance at the top of the cliff – that's where he hopes to make a difference. During his time as an emergency department doctor at Auckland City Hospital, most of the health problems he saw were preventable.

"I used to see a lot of people with strokes, heart attacks, diabetes and injuries caused by mistakes on the job. It got me thinking, rather than being at the bottom of the cliff waiting for someone to crash, why not take health and information to the people?"

After taking leave of absence, Mulholland took to the road in an old Chevy V8 ambulance, travelling the length of New Zealand to screen labourers, farmers and forestry workers for health problems.

His latest 12-month venture, the Healthy Oceans People and Ports (HOPP) tour, sees Mulholland and his crew travelling to ports around New Zealand in a 12-metre power catamaran, measuring the health of fishing communities.

The HOPP tour began with the notion that ports are a pivotal part of New Zealand and our fisheries.

"It's often neglected how important they are, as is the vibrancy of these coastal communities," Mulholland said.

"That sparked the idea of bringing my cat around to visit the different ports and having the ambulance follow by road."

After settling on 16 ports for the tour, the crew set sail from Auckland on October 8, visiting six ports until they reached their southernmost destination, Stewart Island.



The retro Chevy V8 ambulance that follows the tour by road.



Dr Tom Mulholland.

Mulholland's family friend Harry Ross is first mate. They take turns at the wheel and have friends who hop on and off along the way. Mulholland's son Tommy also forms part of the cat's crew.

"It's kind of like a family on tour."

It takes the team anywhere from three to six hours to steam from port to port, and then they spend one to two weeks in each destination. But when the weather is bad, it really slows them down, explained Mulholland.

"Things became quite gnarly as we headed for Wellington from Napier. The sea started to change, we had no shelter and it took nearly 16 hours to get to port.

"You leave in the dark and arrive in the dark on those legs."

Once on land, the crew provide public talks on health and wellbeing, followed by testing out of the ambulance for things like type two diabetes, heart disease, fatigue, mental health indicators and more.

Fishers were practical people who wanted to know what the problem was and how to fix it, Mulholland said.

The healthy thinking programme offers practical tools for managing emotions and teaches people how to cope with issues like depression and anxiety.

"When you're at sea, you spend about 30 percent of your time worrying about home, but you're better to spend 30 percent of that time focusing on what you're doing. You can't change what's happening at home, but you can focus on what's happening around you to avoid an accident."

An app called KYND wellness is also helping to identify where the risks lie for fishermen.

Users are asked a series of questions on their physical, mental and social health. The app then provides a traffic-light rating of risk for items like blood pressure, weight, alcohol consumption, anxiety and stress.

Over time, data will reveal what the health of the

fishing community looks like.

"Fishing measures the health of fish stocks, engine pressures, the tensile strength of the nets and distances travelled. The app is to ensure the well-being of people is also measured," Muholland said.

The crew have visited Gisborne, Napier, Lyttelton, Timaru, Port Chalmers, Bluff, Stewart Island, Milford Sound, Westport and Nelson, and are now more than halfway through the tour.

Southland turned out several hundred people for each of the eight sessions and the Bluff Sailing Club was most welcoming with Mulholland being the second person to have ever spoken there. The tour crew also dropped into Talley's and then Sanford in Timaru for a good yarn with their staff.

"My interpretation is that these fishing communities are so busy focussed on their jobs, production and getting fish in, that they forget to focus on their wellbeing. They're very dedicated to their jobs.

"When they do turn up, people really get it, but it's definitely been more difficult to involve people compared to our talks with farming and forestry."

Five ports remain, with the tour expected to wrap up in Auckland on March 31.

Each destination taught the team something new about the area, the fishery and its people, Mulholland said.

"The support and southern hospitality has been the best part.

"We hit some bad weather and not knowing any fishermen in the East Cape area, a local fisherman, Daren Coulston, directed us to where we could shelter in Hick's Bay.

"Being able to talk to the local fishermen and hear their knowledge has been invaluable."

The Bluff community was a classic example, he said.

"We had three weeks of easterlies – it was gnarly. The legendary Meri Leask at Bluff Fisherman's Radio was amazing and gave me the numbers of local fishermen to call so we could gauge the weather out there.

"It was a true fisherman's forecast, saying it was 'BLEEP BLEEP' horrible out there, and I best stay the heck away."

Mulholland said the team had made some great connections and "absolutely lifelong memories".

"As a doctor I want to make the most impact possible. The tour is about that. About ensuring that these great communities stay healthy and well.

"It's something that needs more good press. More of a light needs to be shined on the hard work and good things these people do and the ways we can help them."

Download the free KYND wellness app through Google Play or the App Store to start measuring your health risks. Use the Code: N8HOPP



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Fishing companies fund Sounds rat battle

Lesley Hamilton

The islands of Tawhitinui, Awaiti and Tarakaipa lie within the scenic Tennyson Inlet in the Marlborough Sounds and some of our major fishing companies are funding a project to eradicate rats and restore the dawn chorus.

Talley's, Sanford, New Zealand King Salmon and Kono are among a number of sponsors helping the Tennyson Inlet Island Trust (TIIT) to eradicate rats on the islands and adjacent mainland headlands.

Paua Industry Council chief executive, sometime resident and trust member, Jeremy Cooper, said the very head of Pelorus Sound was still mostly native bush with only a very small pocket of farming, no major rivers so very little sedimentation, a very small area of pines, and no mussel farms. However, bird life has plummeted.

"There used to be noisy morning choruses. But because of a rampant rat population DOC did a 1080 drop on 4000 acres about 10 years ago and they did it again two years later. That made a hell of a difference, but we really need to be trapping rats constantly," Cooper said.

"There are other trapping programmes around, doing things like predator-proof fencing which is hugely expensive so the most logical thing for us to do was put our resources into the three islands; Tawhitinui, Awaiti and Tarakaipa. We weren't looking to eradicate every last rat but we were going to do everything we could to manage the population and bring the birds back."

These are Department of Conservation managed islands, gazetted as scenic reserves in 1914. The nearest settlements are the holiday locations of Elaine Bay, Penzance Bay and Duncan Bay.

Cooper had nothing but praise for DOC, which he said had been very helpful, but the trust thought a different approach was needed.

"DOC have standard traps called a DOC 200 and, despite it being a huge effort to set it, it flattens rats. It is really lethal but as soon as it traps a rat the trap no longer functions until someone goes and empties it and resets it," said Cooper.

"What we were finding was nobody wants to get in a boat in the middle of winter to go to these isolated islands, so the traps could be sitting for a couple of months and not getting checked. And the thing with the islands is that rats swim to them so you have a constant stream of them swimming in. So, while the DOC 200 is a good trap it was not

ideal for our situation.

"Late last summer we realised the DOC 200 traps were not doing the job as we had put chew cards out, which are just real estate signs with peanut butter on them, and within two weeks the cards had all but been eaten so we knew we had a massive infestation."

That's where Wellington company Goodnature came in.

"They have built a trap called an A24 which runs on a CO2 cylinder just like the old soda siphons and it will reset the trap 24 times. That was a breakthrough. And then what they did was develop a bait dispenser that releases bait for six months. So, you don't touch these traps for six months," Cooper said.

However, they are not cheap. The trap, with bait and CO2 for a year works out to about \$200.

"We are such a tiny little outfit and we were competing with many others for funding, so we decided to tackle some of the fishing companies, especially the mussel companies that are operating nearby," Cooper said.

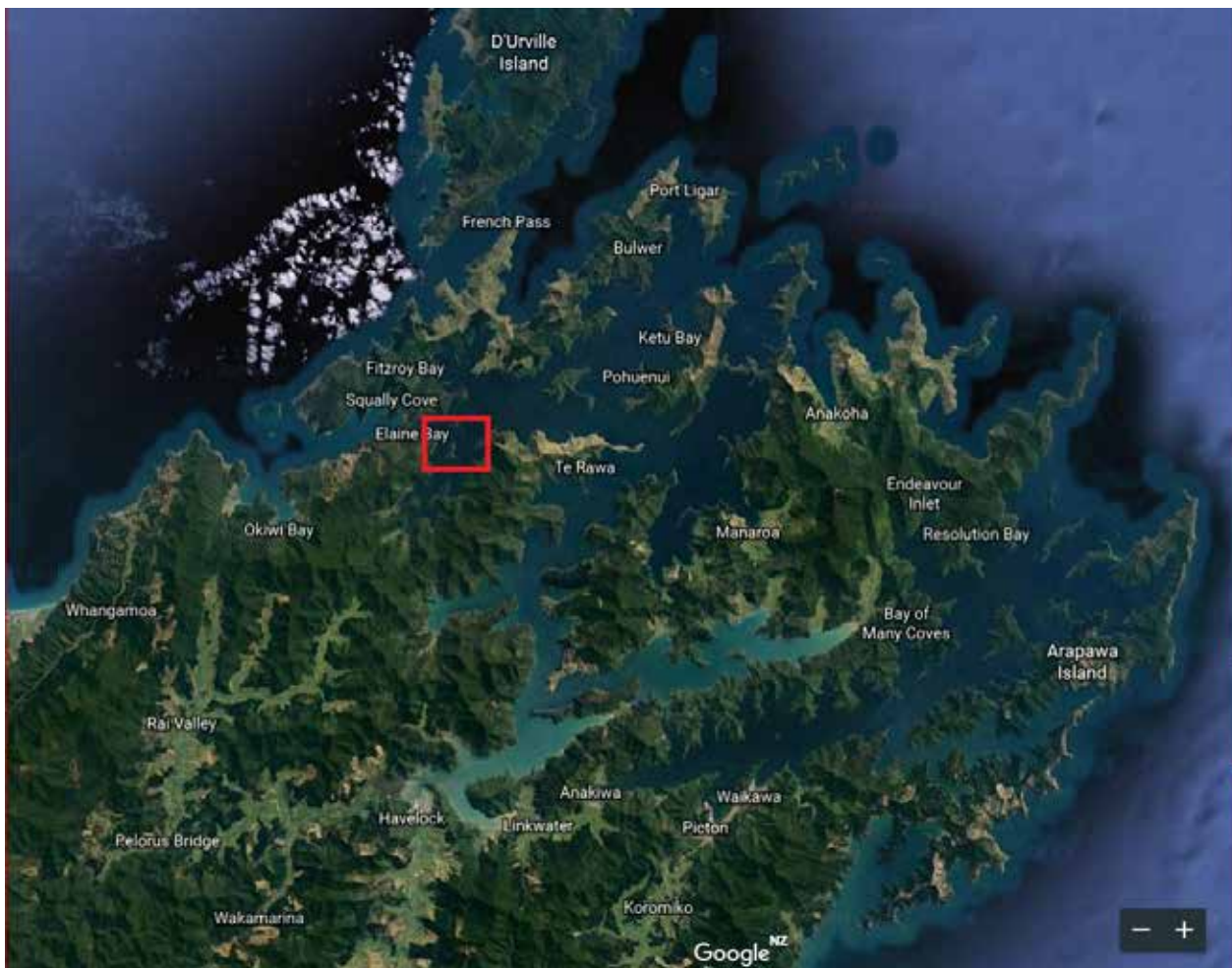
"Our budget was for 40 traps per year until we could smother a 50 by 50 square metre grid radius to get the islands sorted. The fishing industry has paid for 33 of this year's 40 traps budget, for which we are very grateful.

"The fishing companies are users of the environment and have an interest in keeping it pristine. Sanford have been particularly good as they have also given us money for wasp control."

Cooper said the problem with dead rats lying about was that come January, February and March when the wasps swarm, you couldn't get in to reset



Jeremy Cooper with an A24 rat trap.



Tennyson Inlet Island Trust are placing A24 traps around Elaine Bay.

the traps. Sanford funded Vespex poison, which the wasps take back to their nests.

"Sanford also offered boating help to get anyone who needed to get out to the islands, supplied handsaws to deal with wilding pines and organised beach clean-ups."

The first A24's were put out in April last year and two months later their digital counters indicated there had been 166 strikes.

Cooper said while you knew how many rats had been killed you never saw a dead rat because they immediately fell out of the trap.

"The wekas come along and think, 'woohoo, meals on wheels' and drag them away."

The islands were only the start, he said.

"Because there is only 350 metres between the mainland and the islands at low tide we need to trap on the adjoining headlands as well. The rats swim in rafts and can swim a kilometre. We are never going to get all of them, but we are giving the birds a fighting chance. The alternative is entire species becoming extinct in our lifetimes."

The biggest island, Tarakaipa, is 36 hectares, rises to 122 metres and has history with local iwi, Ngati

Kuia and Ngati Apa.

"Te Ruaparaha came through and annihilated those living on Tarakaipa in 1828 and no one has lived there since. There is an urupa, or burial ground, there," Cooper said.

"As part of their treaty settlement the Crown gave Ngati Kuia 1.8 hectares at the very top of the island. We have nine traps around the perimeter and wanted to trap it more extensively but need to wait until Ngati Kuia have completed their internal management plan for the island. Once that is complete we will sit down with them and DOC and work out the best way forward."

Cooper said the project was a long game. Trapping would continue into the future, but already the bird song was returning.

"We are building weka houses and gecko boxes and opening up the creeks where they have been blocked to get flowing water for the birds," he said.

"Any other donations to the cause would be warmly welcomed."

The Tennyson Inlet Islands Trust is a registered charitable trust and any donations can be offset for tax purposes. You can read more at www.tiit.co.nz

Tokatu gets warm welcome

Bill Moore



Dayveen Stephens welcomes the guests to the ceremony, with the St Joseph's School Kapa Haka Group ready to perform action songs.

Sealord's new flagship, the \$70 million 83m Tokatu, was formally welcomed at its home port of Nelson on a November day rich in Maoritanga and good humour.

There were 150 guests at the wharfside ceremony, which involved a traditional Maori welcome with song and speeches in both Maori and English. Many took the opportunity to later tour the impressive vessel, the first new New Zealand-owned deepsea trawler in a generation, and the biggest ever single investment in the country's deepwater fleet.

Board chair Whaimatu Dewes said it was a big day for Sealord and Nelson.

"With our company and our partners we are building a resilience in our communities which will enable us to go forward, to lift while we're climbing."

New Zealand was "a flea on an elephant's tail" in

worldwide fish protein and Sealord also relied on its colleagues in the industry to maintain progress, he said.

Sir Tipene O'Regan, who chaired the Sealord board for the first decade after the 1992 Maori fisheries settlement, said the inherent values signed up to in the Quota Management System had become extraordinarily important to Maori.

"Reviewing the Quota Management System is something you do at your peril," he warned Fisheries Minister Stuart Nash.

Sir Tipene said *Tokatu* represented the best thinking about sustainability.

"Evidence-based sustainability is the central pillar of the Quota Management System."

Although still a blunt instrument that needed refining, particularly around the inshore fishery and the inter-relationship of species, the QMS remained the most effective tool for the management of commercial fisheries anywhere in the world, Sir Tipene said.

Fisheries Minister Stuart Nash and Regional

Development Minister Shane Jones represented the Government, with Nash acknowledging the importance of the fishing industry to New Zealand and praising Sealord for commissioning *Tokatu*.

It took "balls and courage" to make such a large investment, Nash said.

"I celebrate your vision and congratulate you on a huge dose of intestinal fortitude."

He said the industry needed to be ready for a future which included more demanding international consumers who wanted to be assured that the fish

"We need to prove to New Zealand and the world that our commercial fishing industry is, quite simply, the best."

they bought was caught sustainably.

"We need to prove to New Zealand and the world that our commercial fishing industry is, quite simply, the best," Nash said.

Pictures: Tim Cuff



Current and former Sealord chairs Whaimatu Dewes (left) and Sir Tipene O'Regan hongi.



Regional Development Minister Shane Jones speaks in te reo on behalf of the guests.

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Auckland Fish Market in partnership with



et – the sea



Sanford's multi-million dollar renovation of the Auckland Fish Market, with eight new restaurants, is making a big impression on visitors and locals. Lesley Hamilton reports.

In 1924, when work began on the construction of a new fish market for Auckland fishmonger Albert Sanford, it would result in the most modern such retail business in the southern hemisphere. More than 90 years later, on the same Auckland site, a multi-million-dollar renovation has again seen Sanford leading the way in an innovative, consumer-focused celebration of seafood. The original Auckland Fish Market has been gutted, refurbished and replaced with eight new restaurants, a courtyard bar and a revamped and renamed retail outlet called Sanford and Sons Fishmonger.

Sanford say the Auckland Fish Market is “in partnership with the sea”, and you can see why. It is clean, bright, and bustling with uniformed and smiling knife-hands, retailers, and chefs. Every type of seafood is glistening

on shaved ice. Oysters are being shucked and salmon is being sliced. The hiss of woks and the sizzle of grills offer up fragrances of garlic and lemon as you pass. On this weekday lunchtime in the undercover courtyard and bar, where olive trees and planters of white geraniums sit amongst the outdoor tables and umbrellas, diners feast on the very best New Zealand waters have to offer.

The Wynyard Quarter site is just 200 metres from the waters of the Hauraki Gulf and a five-minute stroll across the overbridge from the Viaduct Basin. The Quarter is a vibrant restaurant and residential hub with an events centre, a new five-star hotel under construction and is the home of many of the country’s largest corporate head offices, including Air New Zealand and ASB.

On New Year’s Day in 1864, Albert Sanford arrived in New Zealand and within a year he was selling his kauri-smoked Hauraki Gulf snapper directly from his vessel at the old Queen St wharf. By the early 1900s his company Sanford Ltd owned more than 20 fish shops in Auckland and had a fleet of Ford cars cut down into small trucks, supplying fish to its shops or selling direct to the public. His expansion into the Jellicoe St site in 1924 was the beginning of almost a century dedicated to the appreciation of seafood.

Seafood lovers have been buying fish at what was called the Auckland Fish Market ever since. However, when considering the new precinct Sanford wanted to create its own identity in what would be a larger complex of not just fish retail but bars and restaurants as well.





Auckland Seafood School head chef Paulie Hooten (left), with Sanford general manager marketing and consumer Justine Powell and chief customer officer Andre Gargiulo.

Sanford General manager marketing and consumer, Justine Powell, said their extensive archives show photographs of Albert standing proudly under a Sanford and Sons Fishmonger sign in a shop front doorway.

"We thought it would be a nice nod to our history to rebrand the fish market operation in the new precinct Sanford and Sons, denoting a world class fishmonger."

Powell said talk of a renovation and rebranding had been going on for many years.

"What we wanted to create was a flagship retail fish store that had the Sanford name on it and was also a destination and celebration of New Zealand seafood. We had operated our own hospitality offerings in the past but realised that was not our gig.

"We understand fishing, we understand farming and we really know fish but to make it a big success we needed to offer the hospitality opportunity to people who already did that really well."

The new precinct offers dining from some of Auckland's best restaurateurs: Azabu a new iteration of the well-known Ponsonby eatery from chef Yukio Ozeki, Polynesian poke bowls at Ika Bowl, Thai food from Cameron Knox at Tiki Thai, a South American grill from Mar & Tierra, mussels and oysters from Ofir Yudilevich at Billy Pot, coffee

and gelato from Good Karma, Italian street food at Super Pizza, old favourites at Market Galley, and craft beer and New Zealand wines at The Wreck.

The new Sanford and Sons Fishmonger is a little bit bigger than the previous market in terms of usable foot space and retail fish display. Powell said they recognised that one of their main objectives would be to get consumers eating outside of the top five species of fish they always tend to revert to.

"We wanted to educate them around how to buy a whole fish and offer to cut it for them. We would tell them how to utilise every part of that fish and teach them about different species. Like, we wouldn't just tell them ling is a really good species, we would show them how to cook it as well."

The majority of the fish sold by Sanford and Sons is caught by Sanford vessels, although they will buy in if they are short of something.

"At any one time there could be 30 different species and we just rotate those species with what's fresh off the boats."

Sanford is strong on the sustainability message and Powell believes eating outside the main species like tarakihi and snapper is another way of ensuring sustainability.

However, she admits consumer change will take time.

"It's easy to get confused when buying fish.



Market Galley, one of the restaurants serving seafood.

Our aim is to take the guesswork out of it. We will provide recipes and suggestions for getting the most out of lesser-known species. We have also brought [celebrity chef] Annabel Langbein onboard to help with the message."

The very popular Auckland Seafood School teaches people to prepare and cook fish in the complex, there is still a live seafood auction on the premises at 6am daily, and recently launched is an online seafood order and delivery service called Freshcatch. It services Auckland, Hamilton and Tauranga but Sanford has plans to expand geographically over time. It will also become based at Sanford and Sons so, if you can't get down to the market, you can have your fresh fish delivered or use a click and collect service.

Powell said it was very exciting to have something that will showcase New Zealand's seafood, not just for Sanford but for the whole industry.

"We are very proud that we have a facility that will educate the New Zealand consumer and show off our world class, sustainable seafood in a unique precinct."

The project has also been a labour of love for Sanford's chief customer officer Andre Gargiulo, who said, at the beginning of the project, they wanted to create a gateway – an opportunity to talk directly to both domestic and international consumers.

"We were fortunate enough to be positioned in one of the most magnificent parts of Auckland with a great platform and a raw shell to develop what we have here today."

He said they did take a little bit of inspiration from other famous fish markets around the world but were careful to make it essentially a New Zealand

experience.

"That's why you see the fishmonger Sanford and Sons at the heart of the market and then the multicultural seafood offerings around it. We wanted a space where we could celebrate the different uses of seafood and the different types of seafood."

Gargiulo said the calibre of the restaurants that wanted to be part of the complex was a reflection of the approach Sanford had taken with the project.

"That just shows there is a real movement towards the pureness of seafood in this country - the importance of taking the freshest, sustainably-caught seafood from its raw state to a consumable product. It wasn't difficult to find tenants and we even had people on board through the vision and development stages. That certainly helped us sell the concept to the Sanford board who agreed to invest so we could develop the project into what it is today."

He agreed that educating the consumer will play a big part. "We really wanted to capture the essence of where the seafood is caught, how it is caught, the different species, the different ways to utilise the fish, the tastes and the flavours. We also wanted to highlight the sustainability that we as an industry should be very proud of."

Gargiulo said the project has been something he had been sold on since he started at Sanford three years ago.

"It was a big opportunity for New Zealand seafood and I think it was our responsibility to take a stand as a company and to lead the way. It has been a massive journey and one that has had its hurdles, but I think when you see what we have done and what we have brought to life, you'll agree it has all been worth it."

A family of filleters

Meet the Laumatias. Folasi Laumatia, son Mike and grandson Sione represent three generations of knife-hands, filleting your fish at Sanford & Sons Fishmonger in the new Auckland Fish Market.



Sione Laumatia (left), with his granfather Folasi and Father Mike (right).

Folasi started with Sanford as a knife-hand in 2007 already having years of experience in the art.

His son Mike and grandson Sione have now joined him and are hoping to one day be as skilled as Folasi.

Mike reckons his dad could fillet with his eyes closed and he and Sione will hone their skills at the feet of the master. "He is very skilled. I hope to cut

as well as he can. I have mainly done distribution in the fishing industry and only three months of cutting fish, so I am nowhere near as good as the old man."

Sione has had even less experience, although they have covered the basics like different cuts and different species.

Mike and Sione are both looking forward to improving their skills under Folasi's

tutelage. "I hope some of his skill will brush off on me," said Mike.

Folasi was doing all of the cutting, six and-a-half hours a day, until he roped the family in to help.

"I told them I wanted to bring my boy in and they said, 'How many boys you got?'

"I said 'Two, my son and grandson' and they said, 'bring them in'.

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AFM Seafood School's surf and turf with a twist

Lesley Hamilton

Paulie Hooton is head chef and manager of the Auckland Fish Market Seafood School and you would be hard pressed to find a chef more passionate about seafood.

A 25-year veteran of some of Auckland's best restaurants, including Euro, Soul, and Waiheke Island's Oyster Inn, Hooton is a huge fan of seafood, particularly shellfish.

After years in large kitchens he said coming to the school was a whole new challenge.

"Yeah, it took me out of my comfort zone but that's a good thing. I needed a challenge. Standing in front of up to 60 people and talking them through a dish was terrifying at first but I started telling them about experiences in the kitchen.

"People want to hear about what happens in kitchens because they think it is all Gordon Ramsay-type swearing. It's not like that at all. You just have to talk passionately about what you do because people are there because they genuinely want to learn how to cook the seafood they love."

The revamp of the Auckland Fish Market (AFM)

has already had a positive spinoff for the cooking school.

"It is really exciting. We already have a great formula but even with the short time it has been open my numbers for the seafood classes have doubled. There is a hum and excitement in the whole complex now. We have gone from having 15 people in a class to having 32. The AFM Seafood School is now a destination within a destination."

And, as Sanford and Sons is doing with the retail downstairs, educating people about different species and cuts, that is exactly what Hooton and his team of chefs are doing at the school.

"There have been classes where I have put blue moki on and people have gone, 'What is blue moki?' Then they have tasted it and gone, 'Oh my gosh'. Porae, kahawai, mirror dory and silver dory are great species.

"Kahawai is a fish I use all the time in ceviche and as a curry, and trevally I can't talk up enough. It is the best sashimi. Hats off to Sanford for making such a big effort to educate people about all the species that are out there."

The AFM Seafood School does a lot of Asian fusion food and the hawker street food classes are extremely popular, but they also run classes in everything from Spanish tapas and seafood barbeque to spicy Thai and yum cha.

The dish we are featuring in this issue is a favourite of Hooton's.

"It has a little bit of surf and turf to it. For a long time, surf and turf was steak with prawns on top. This dish uses a fish 'steak' with chorizo. We have gone away from fish steaks in recent years because people have been demanding fish without bones. But I find the fish meat around the bone is the best part and I am trying to bring that back, so if people see a hapuku steak or swordfish steak they will have the confidence to cook it on the barbeque.

"In this dish, the chorizo leaks all that paprika and garlic flavour into the potatoes and tomatoes.

"Try it. It is just a winner."

"It is really exciting. We already have a great formula but even with the short time it has been open my numbers for the seafood classes have doubled. There is a hum and excitement in the whole complex now. We have gone from having 15 people in a class to having 32. The AFM Seafood School is now a destination within a destination."



Chargrilled market fish (steak) with tomato, herbed potatoes and chorizo

Serves 4

Ingredients

600g market fish fillet steak, 150g each
 350g gourmet baby potatoes
 350g fresh chorizo sausage (good quality from your butcher)
 150ml Lupi extra virgin olive oil
 100g butter, unsalted
 2 lemons, 1 zested
 Salt and pepper
 300g tomatoes, quartered
 50g Italian parsley
 20g mint leaves
 20g basil

We used hapuku steak for this recipe, but you can use any fresh fish you (or your fishmonger) have.

Method

Remove the fish steaks from the fridge and season with salt and pepper. Place the potatoes in a pot with cold water and salt. Bring to the boil and cook for 15-20 minutes or until just cooked. Strain and place to one side. Chargrill the chorizo sausage on the BBQ. Remove and set aside to rest. Heat a pan and add the potatoes with olive oil, butter and seasoning. Toss to get a good even colour, turn down the heat and leave to cook slowly. Dice the cooled chorizo into cubes and add to the potato. Oil and season the fish steaks and place onto the grill, cooking for 4

minutes before turning. You will be looking to get nice grill marks on the fish. When you have a clean criss-cross pattern, turn the fish over and cook for 4-5 minutes. Take off the grill, place on a plate with the potatoes and chorizo. Add tomatoes and fresh picked herbs into a bowl and toss. Season. Dress with lemon juice and olive oil and plate next to the fish with a lemon wedge.

Recipe courtesy of chef Paulie Hooten from Auckland Seafood School.

A sea change in innovation

New Zealand's seafood industry is well-placed to keep advancing beyond its core business into high-value products and processes, writes the new head of Seafood Innovations Ltd, Anna Yallop.

The seafood sector, like many other New Zealand primary sectors, has phenomenal opportunities to grow the value of its products. I've seen this firsthand over the past four years while overseeing the Bioresource Processing Alliance (BPA), which focused on developing high value innovations from by-products derived from dairy, horticulture, seafood, meat, forestry and microbiological sources.

Across this wide range of sectors, it was fascinating to see the variety of opportunities coming out of the seafood sector and that's why I'm excited about my recent move into Seafood Innovations Ltd (SIL), a similar research programme, but one that focuses solely on adding value to the seafood industry.

In its time, the BPA worked with a large number of seafood companies, including Moana, Sanford, Okains Bay Seafood, Sealord, Kono, New Zealand King Salmon and North Island Mussels Ltd. Whereas the BPA focused wholly on finding higher value uses for by-products, SIL is tasked with increasing value, saving costs or enhancing product attributes by funding 50 percent of R&D projects. Research projects are

wide ranging, including solving challenges familiar to many companies, conducting work that capitalises on sustainability, genetics, nutrition or improving harvesting techniques. This is a fraction of the scope of work that can be undertaken and because of my experience across a wide range of cross-sector opportunities, I'm particularly interested in untapped areas ripe for exploration.

New Zealand has strong provenance when it comes to its primary produce. An interesting shift I've noticed is the investment that international companies are making to actively come to New Zealand searching for safe, healthy, high quality primary produce, often because their existing sources have lower perceived quality, or perhaps worrying safety issues.

New Zealand seafood companies are already leveraging a strong international reputation with their core products in existing and new markets. Interestingly, some local companies are also moving beyond this, creating new avenues of revenue via product offerings often far removed from traditional core business. Examples of this include Sanford's partnership

with Auckland-based company Revolution Fibres to develop nanofibre collagen ingredients for high value skin care products, Ocean Blue's use of paua shells in 3D printing developed by Scion, or New Zealand King Salmon's premium pet food range.

These are just a few examples of value being added to seafood raw material. It would be easy for the sector to stick to the products it knows best and is world-class at marketing, but that's why it's impressive to see companies find new ways to enhance their brands.

Entering new markets with innovative products that respond to emerging demand is brave and outside the comfort zone. As general manager of SIL, a key aspect of the role is building high trust relationships with companies. This opens the door to new products, processes or improvements, some of which may not have previously been on the radar. If this resonates with you, or you are interested in doing things differently in 2019, let's talk.

Email anna.yallop@seafoodinnovations.co.nz

Seafood Innovations Ltd is a joint venture between Seafood NZ and Plant & Food Research.



New Zealand King Salmon's premium pet food range. Picture, New Zealand King Salmon.



SIL's new general manager Anna Yallop.

"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.



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Symbols Relating To Submarine Cables

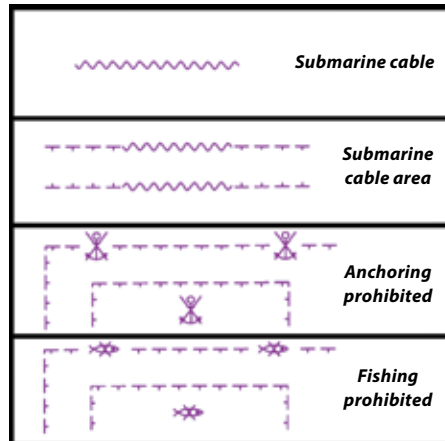


Figure 1.

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.

In addition to the fine for damage, the cable owners would inevitably pursue the recovery 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.



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.

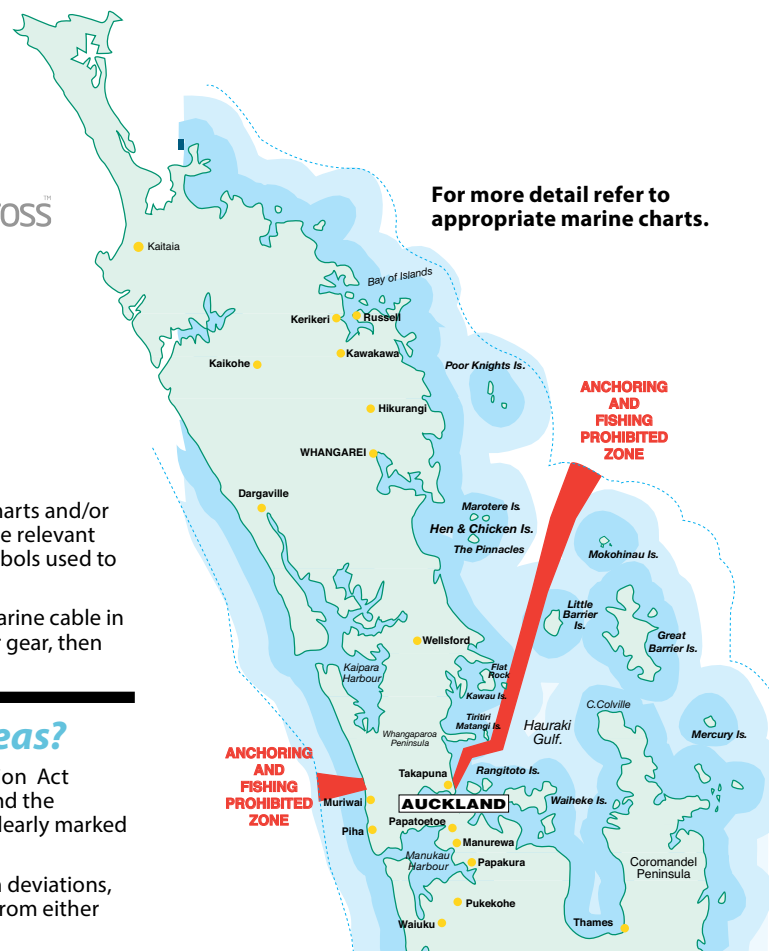
What happens outside the prohibited areas?

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**



For more detail refer to appropriate marine charts.

Maori identity underpins Te Ohu Kaimoana



The Te Ohu Kaimoana policy team, from left: Peter Van Kampen (Ngai Tai, Te Upokorehe, Ngati Manu), Stevie Rae Hart (Rangitane o Wairau, Ngati Rarua, Ngai Tahu, Maniapoto, Waikato), Joshua Baller, Kim Drummond, Kirsty Woods (Ngati Hauiti), Jaye Barclay (Ngati Apa), Laws Lawson, Graeme Hastilow (Ngati Toa, Ngati Raukawa ki te Tonga, Ngati Tuwharetoa), Kiri Morgan, Tamar Wells, Bede Dwyer.

Te Ohu Kaimoana chief executive Dion Tuuta (Ngati Mutunga, Ngati Tama, Taranaki) has a long memory. He has not forgotten the large-scale land confiscations suffered by his ancestors in the 19th century. Nor the effects of urbanisation a century later and assimilationist policies which sought to extinguish Maori identity.

So how does someone who began work as a historian for the Waitangi Tribunal end up running an organisation charged with protecting Maori fisheries?

"People mistakenly think of the 1992 Maori Fisheries Settlement as being about money," Tuuta said. "It was actually about the preservation of Maori identity through the enabling vehicle of fisheries. Working to advance Maori Treaty rights is something I've always been involved in."

Tuuta said part of the attraction of joining Te Ohu Kaimoana – the Maori Fisheries Trust – was to help secure the legacy of those who achieved the settlement.

"The settlement wasn't something that Government did out of the goodness of its heart – iwi had to fight hard for it. The work of leaders like Sir Tipene O'Regan, Sir Robert Mahuta, Matiu Rata and others provided iwi with opportunity and resources which have helped springboard Maori development. This shouldn't be forgotten or taken for granted."

In the 26 years since the fisheries settlement most commentators have focused on its commercial elements but Tuuta notes TOKM is concerned with all aspects of fisheries. "Maori are the only ones with interests across all three fisheries sectors — customary, recreational and commercial — and each of these makes an important contribution to collective and individual Maori identity. Our work spans all of these sectors — not just commercial."

Maori identity continues to underpin TOKM's work. "From a Maori perspective the environment is the physical manifestation of Ranginui and Papatuanuku and their children — including Tangaroa — who provide everything we need to survive as humanity."

"Kaitiakitanga ensures we maintain a balanced and sustainable relationship with our environment so that we ourselves can survive. The Quota

Management System has this philosophy built into it. The QMS is a blending of a conservation system with a perpetual Treaty right and Maori quota is a modern expression of our customary right to use fish for commercial purposes."

Despite this Tuuta believes societal views of commercial fishing are changing, driven in part by negative media and active lobbying. He sees disturbing parallels between the increasing anti-commercial lobby and events in New Zealand's past.

"In the 19th century settler groups lobbied Government to confiscate Maori land for their exclusive use. In the 20th century the Government pursued assimilationist policies supposedly to benefit Maori which were ultimately destructive. In the 21st century we now see a particular approach to environmental protection being used as a justification for potentially extinguishing or reallocating our fisheries."

A key role of TOKM is to advise the Crown of its Treaty responsibilities under the settlement. "We want to move to a post-settlement world where the Crown doesn't blindly repeat the mistakes of the past. For that to happen the Crown needs to learn from the past."

Tuuta has overseen the development of a Maori fisheries strategy and accompanying three-year strategic plan – Te Ara Taupuhupuhi – to advance the interests of iwi in the fisheries sector where they are now such a major player, with about 40 percent ownership of total quota.

The strategy to September 2020 is based on the position that Maori fisheries rights are constantly at risk due to the political nature of New Zealand's fisheries management system. Changing societal attitudes towards fishing, the environment and continuing lack of understanding of the Treaty of Waitangi mean that what was recently restored could easily be lost.

In an environment of increasingly polarised positions between industry and various interest groups on what constitutes "sustainability", a sensible voice capable of providing co-ordination and leadership is required, the strategy states. TOKM believes Maori are that voice.

TOKM evolved from the Maori Fisheries Commission set up to hold and manage the assets awarded under the 1992 Deed of Settlement. That saw 50 percent of what is now Sealord, 10 percent of existing quota or cash equivalent and 20 percent of any new species allocation pass to Maori ownership. It also provided for the establishment of customary fisheries regulations. With the virtual completion of disbursement of more than \$600 million to 58 iwi by 2015, TOKM's role was reviewed and the organisation restructured so that its primary focus is to protect and enhance Maori fisheries.

The organisation has been reinvigorated and has been active on a number of policy fronts, including resisting the unilateral declaration of



Te Ohu Kaimoana chief executive Dion Tuuta.

the Kermadec Ocean Sanctuary, negotiating water space, supporting tarakihi and hoki catch reductions, advocating for shelving as a fisheries management tool and seeking resolution of historic quota management issues known as 28N rights. To that end, TOKM has boosted its policy capacity and implemented a long-term succession plan.

Kim Drummond, armed with a master's in applied science (fisheries) and in public administration (executive), was appointed kurae moana (fisheries and aquaculture policy manager) last year. He began his working life as a technical trainee with the Ministry of Agriculture and Fisheries in 1979 and latterly was on the executive team at Environment Canterbury. He has two seniors reporting to him and four analysts, although Alan Riwaka's appointment as Ngati Whatua chief executive in Whangarei after 18 years with TOKM, has left a senior gap to be filled.

Kirsty Woods makes up the senior team, with Craig 'Laws' Lawson supporting as a contractor.

Stevie-Rae Hart, Kiri Morgan, Tamar Wells and Peter Van Kampen comprise the analyst team.

On the freshwater side, Graeme Hastilow is kurae wai of Te Wai Maori Trust, a subsidiary of TOKM which works to advance Maori freshwater fisheries interests. A current priority for the trust is enhancing the status and management of eels/tuna. While salmon and trout have recognition under the Resource Management Act, eels are not specified, despite being an indigenous taonga.

Drummond is a passionate advocate for positive fisheries management. "New Zealand has a fantastic fisheries management system, but it can be improved," he said. "In order to do this, it needs to be de-politicised."

"Te Ohu Kaimoana's view of fisheries management is very much aligned to the Fisheries Act in terms of enabling utilisation while ensuring sustainability. But this is being challenged by non-utilisation agendas which are happening around the world in places where sustainability is not ensured."

Drummond notes that Fisheries New Zealand is

FEATURE

looking closely at what concepts like Ecosystem Based Management (EBM) mean for Aotearoa. "We are working to understand what EBM might mean in a New Zealand context and participating with the Sustainable Seas Challenge to ensure that the overriding objective is delivered on.

"EBM means different things to different people and we think it's important to ensure that clarifying EBM for Aotearoa should have the Treaty settlement at its heart. As part of that we are studying how EBM has been implemented internationally."

Seafood NZ chair Craig Ellison, a former TOKM, Sealord and Moana board member and current chair of Ngai Tahu Seafood, applauds TOKM's direction and is seeking closer liaison between Maori and the wider industry when there are so many issues in common.

"There is good policy expertise in the five sector groups – deepwater, inshore, aquaculture, paua and rock lobster – but it can be disjointed and we need to better align our limited resources," Ellison said.

"The challenges and need to engage will keep coming at us and the industry clearly need to invest more in supporting seafood interests."



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Social good a valuable bycatch

Bill Moore

Westport Deepsea Fishing School director Peter Maich took a while to settle into his career in the fishing industry, which began 40 years ago in Lyttelton.

A keen amateur fisherman and surfer, he had to pass the beach to get to work.

"I had an old VW beach buggy with a surfboard and a fishing rod in it. If there was surf, I'd go surfing, and if it was calm, I went fishing. I think I had 18 jobs in the first two years, because I wouldn't turn up, and get the sack," he said.

That phase reached a natural end and in a few years, he moved to Nelson and got his inshore ticket. Over his two decades at sea Maich, 59, was crew and then skipper on the Fiordland cray boats owned by Nelson's King-Turner family. He skippered the cray boats *Solitaire* and *Kuni Moana*, fishing out of Milford and Jackson Bay, and the 15-metre *Talisman*, trawling and tuna fishing up and down the West Coast.

During those years he got his mate's ticket and when the quota system arrived, he went deepsea, first with a trip on Sanford's *San Waitaki* and then 10 years with Sealord. Maich was skipper and mate on the *Mary Anne*, relief skipper on the *Lord Auckland*, and skipper and mate on the *Pakura*. He did a trip on the *Will Watch*, a trip on the *Aoraki*, and a couple of years as mate on the *Rehua*.

"I'd say I spent about 16 years of my life between 20 and 40 physically at sea."



Peter Maich outside his fishing school.

Disappointed at not being offered an interview for the skipper's job when Sealord brought the *Aorere* to Nelson, and wanting to try his hand at business, he bought the Westport school, established by Mickey Ryan around 1990.

"I wanted to see what I could do. There's no limits to business – you can print your own ticket, stand on your own two feet and get on with it."

Maich took the school over in 2000. It primarily offers pre-employment courses with government funding, taking young people on benefits into its residential programme.

"People are here for 10-12 weeks, drug and alcohol free, we do a whole range of health and safety training, vessel anatomy, sea survival, firefighting and then processing training so they're fit to go on a boat.

"They should ideally be able to get onto a boat safely, put the gear on, get in front of some fish and start packing it. They've got the fundamental skills and they get tuned up in the workplace."

That's the primary focus of the school but it also offers the Advanced Deckhand Certificate and STCW Basic, the international maritime short courses which are embedded in the New Zealand tickets. It has also just been approved to offer Skipper Restricted Limits training.

Maich and his dozen staff are putting through around 120 people a year in pre-employment training, including 10 places for under 18s, a minimum of 100 for beneficiaries aged over 18, and 8-10 scholarships for deepwater companies, which under the latest legislation are required to train or engage Kiwis.

The school, which operates out of a converted milk treatment factory close to Westport's centre and has a 50-room hostel, does most of the deckhand training for the South Island for Sealord, Sanford and Talley's.

Maich said this part of the business had grown from one or two people a year once it was clear that it could be done in four weeks on a trip off.

Flexibility in course dates was vital for the inshore industry, he said.

"As a fisherman you've got your high seasons and low seasons, the weather and everything else, and I tell you when you can attend – that's bullshit. You need to be able to ring me up and say 'Hey Pete, I want to do a course' and I say, 'You can start tomorrow, if that's what you want'. That suits the industry."

Students on the pre-employment courses, predominantly North Island Maori aged 19-25, are drug tested when they arrive and again before any work-based training or job placement.

There's about a 20 percent attrition rate on the course – some fail to disclose criminal convictions and are weeded out, some get homesick and some decide that going to sea just isn't for them.

But the overall results are very good, with more than 80 percent of those who find jobs still employed after 12 months.

Maich doesn't single out the high achievers who've done the course, although many of the thousands who've passed through the school have achieved senior roles such as skipper or factory manager.

"We prefer to sell trainees on the lifestyle – the worst it can be is long-term sustainable employment with a few months of the year off, the best it can be is a high-paid career."

New recruits might start off on \$50,000 a year and within a few years could be a factory manager earning double that and working six months on, six off, he said.

"It's a bona fide, genuine career. I'd like to see that professional element publicised – people who have got a qualification they've earned through sea time and academic achievement and have got a good role in the industry that makes money at all levels."

With that in mind he feels the industry's self-promotion tends to focus too much on a stereotyped, historic image of the hardy fisherman.

"Look at where we are. The whole industry has floated to a different level of professionalism – the fish that we catch, the vessels that we have, the management systems, the integration that we have through all our stakeholders.

"The Old Man and the Sea – that's great. But I want to see the young cool kid with the new car and the credit card and the trips overseas, driving the boat with electronics round him."

"The Old Man and the Sea – that's great. But I want to see the young cool kid with the new car and the credit card and the trips overseas, driving the boat with electronics round him."

The Federation became a bigger part of Maich's thinking several years ago when he attended the annual conference. It immediately enthused him with the contact it offers with fishermen, and he's done so ever since.

"It's revitalised me for a part of the industry I'd forgotten about. There's a lot of smart people out there and the Federation is the voice fighting their battles. Business-wise there's a lot of stuff I can tap into. I've put a deckhand's ticket up for the charity auction for the past few years and this year I will put a skipper's ticket up."

He said he was a capitalist, in business to make money, but did not overlook the social good the school and industry does.

Examples include former students who'd come from hard beginnings in small North Island towns with few job prospects, had built

seafood industry careers and were now based in places like Nelson.

"Their children are growing up in stable environments and will know a whole different life. There's whole big flow-on in society.

"I've got ex-students from 20 years ago with their children coming through the school now, that's really cool."



A young Peter Maich with a bluefin tuna on Des King-Turner's *Talisman*.

Westport school lifts course range

The 30-year-old Westport Deepsea Fishing School has been approved to offer Skipper Restricted Limits training and its first candidate is already studying.

School director Peter Maich said he hoped the number would rise to between 20 and 30 a year, and to also branch out into Skipper Coastal Offshore and supporting engineering licences this year.

"It's rolling intake, block course, we've got

two training vessels available in Westport, so they go away with a skill set after practical training."

The central Westport school's main business is in pre-employment training for beneficiaries but it also offers deckhand courses and a range of health and safety and firefighting training.

Maich, said the rolling intake would allow students to study at the best time for them, which suited the industry.

"I think some of the training organisations are way too structured, they let the industry down by almost putting demands on course timetables."

The new course is for the New Zealand Certificate in Domestic Vessel Operations Level 4, the training required to sit for the Skipper Restricted Limits Maritime Licence.

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What you might not know about fatigue

Accident investigations have found that fishermen often “felt good” just before falling asleep on watch. This was true for a skipper who fell asleep at the helm. The skipper said he took all the right precautions – slept well the night before, avoided alcohol, set all watch alarms – yet he fell asleep in the wheelhouse.

When you’re fatigued, you might not even feel sleepy at all. In fact, it’s possible to both look and feel alert when being at risk of falling asleep.

This is because when you’re fatigued, you can be over-tired – and the signs of being over-tired are different to those of “feeling tiredness”. You may even feel lively – or “wired”. Your heart might race as your adrenalin surges. In this state, you could potentially feel perfectly fit to work. The danger is your performance won’t be up to scratch.

This is important because while caffeine might perk someone up who is tired, for fatigue it can fool the body into thinking that it has more energy than it does and compound the risk of accidents on board.

Tiredness is not a foolproof sign of fatigue – and is certainly not reliable enough to be the basis for important decisions. Falling asleep at the wheel is not a sign. It’s an effect – and a potentially deadly one, destroying lives and businesses.

Maritime NZ is urging fishermen to think about the costs that could pile up as a result of a serious accident – if, for example, a crew member fell asleep at the wheel: the price of repairing or replacing your vessel, the income lost during the inevitable downtime, the expense of a court case, an increase in insurance premiums, payments for the crew, medical bills.

The list goes on. And that doesn’t include the non-financial costs – those that can never be

recovered. These are the costs of life-changing injuries and loss of lives.

So what signs should you look for? Everyone experiences fatigue differently but these are some of the most common signs:

- tunnel vision (overly focused on one task)
- poor concentration
- mood swings
- being easily distracted
- forgetful
- more irritable than usual
- slow responses
- taking unusual risks
- making mistakes
- poor judgement
- clumsiness.

If two or more of the risk factors below apply to anyone on your vessel, consider them fatigued and in need of sleep:

- has been awake for more than 16 hours
- is short of sleep
- has had poor-quality sleep
- is working alone in the early morning hours
- reports being fatigued.

Some survey respondents claim to manage fatigue by monitoring themselves for warning signs. The trouble with this is that “poor judgement” is in itself a sign of fatigue, so how can you be sure you’re fit to make the call? A safer option is for everyone to keep an eye on each other.

Another thing you can, and should do, is to discuss safety procedures, including how you will manage fatigue before each trip. After all, safe crews fish more.

To find out more, visit www.maritimenz.govt.nz/fatigue

Wake up to fatigue

WHAT WAS THAT
THING I WAS MEANT
TO BE DOING?

GETTING SOME
SLEEP, SON.

Are you experiencing any of these signs?

MOODY

Feeling grumpy
Not saying much
Getting frustrated
Not caring

DISTRACTED

Stuck on one part
of a problem
Can't stay focused
Can't make sense
of a situation
Can't finish tasks
Forgetting things

UNPRODUCTIVE

Cutting corners to
get things done
Can't properly judge
distance, time or speed
Doing things in the
wrong order
Can't think logically
Making mistakes

TIRED

Yawning a lot
Nodding off
Slurring speech
Got sore eyes or
blurry vision
Feeling clumsy or slow

Do these risks ring alarm bells?

- ☐ Been awake for more than 16 hours
- ☐ Short of sleep
- ☐ Slept badly
- ☐ Are working alone in the early morning hours
- ☐ Feel exhausted

Be aware that it's possible to both look and feel alert when being at risk of falling asleep. If **two or more of these risk factors ring true**, you're fatigued and at risk of falling asleep.

ACT NOW!

Tell another crew member

Get some sleep (ideally around 2 hours – including at least 15 minutes to wake up)

Drink some water

Eat a light meal or snack

Do a job with minimum risk

SAFETY = **MOSS** + HSWA



For tips on safe fishing go to
www.maritimenz.govt.nz/fatigue

Safe crews fish more

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Islanders embrace first wild food challenge

Emily Pope

The inaugural Chatham Islands Local Wild Food Challenge (LWFC) ended 2018 on a high note for locals who came together to celebrate the bounty their remote homeland offers.



The remote islands, 840km east of Christchurch, are the latest destination to be added to the global network of venues hosting the annual event – including Italy, Finland, United States, France and mainland New Zealand.

Event host Kaai Silbery won the Whakatane LWFC last February and was the driving force behind bringing the challenge to the islands.

With their rugged scenery, hardy locals and super-sized seafood, the Chathams didn't disappoint. Local kaumatua opened the festival with a karakia in the Admiral Gardens, followed by a kapa haka performance by schoolchildren.

The 150 festival-goers got a taste of the local fare, with crayfish salad, ceviche, a large hapuku and trumpeter on offer. For the more adventurous, there were kina, seaweed and sea tulips to sample. Silbery was also on hand to feed the crowd with her celebrated paua wontons.

Wellington-based guitarist Robin Page travelled back to his homeland to add some music to the day, and sculptor-turned-chef Tim Aspinall impressed onlookers with his artwork of a stag, carved entirely from margarine.

Former MasterChef New Zealand runner-up Jax



Kaai Silbery (far left), LWFC founder Bill Manson and Kiwi Kids Can Cook host Hughie Blues, with the junior category winners.

Hamilton gave a live demonstration on how to make whitebait and scallop ravioli with limoncello sauce. Later Maori chef Joe MacLeod shared his knowledge on edible bush food, followed by a traditional hangi demonstration.

Despite being in its 11th year, the founding concept of the challenge remained the same: hunt, fish and forage for wild ingredients to assemble into a delicious culinary dish.

With a trip to Italy up for grabs, there was solid competition.

In the lead-up, contestants were busy hunting, fishing and gathering ingredients from their local environment to cook into chef-worthy dishes. They returned with the best ingredients the Chathams had on offer. Freshly caught scallops, bluenose, crayfish and blue cod, to name a few, and from the land came wild pig, weka, kawakawa, lamb, edible weeds, elderflower and honey.

Chatham Islands Mayor Alfred Preece was on the judging panel and joined by Hamilton, Aspinall and local foodie Sally Lanauze.

Thirteen entries were presented and rated on four qualities: the effort gone into the dish, its taste, the ingredients used and overall presentation.

Seafood was the hero of choice, featuring in seven of the award-winning dishes.

Mark Smith and Zach Meads paired up to cook Chatham Islands lamb, with local scallops and foraged zucchini blossoms, winning them the grand prize of the day.

Donna Gregory-Hunt served the judges a home-smoked blue cod and crayfish dip on crostini, earning her first runner up. Best Effort went to Graeme Hoare for his selection of tuatua fritters, keto bread and wild boar and paua sausages.

A bluenose sashimi won Toni Croon the Best from the Water award and Linda Caldana received the Most Intriguing award for her "Chatham Blue" dish - bluenose on a wild potato wasabi mash, with home-grown spinach and local olive oil.



Tracey Page's blue cod sliders.

Tracey Page was awarded Best Story for the narrative surrounding her fresh blue cod sliders, featuring homemade buns and wild watercress.

A junior section, Kiwi Kids Can Cook, had youngsters participating in the day's events and challenging themselves with creating something gourmet. Hughie Blue and his wife Amanda Turner hosted and judged the junior competition and were wowed by the entry from nine-year-old Valentine Croon. He took out first place for his pan-fried blue cod served with foraged watercress, home-grown greens, a home-made pesto and a garlic and herb butter. Croon proudly told the judges he caught the fish himself.

Founder Bill Manson said the Chatham Islands LWFC was a big success.

"It was an unbelievable experience and completely measured up to our expectations as a destination for LWFC.

"The vision of LWFC is to educate and energise people into caring for their precious resources, eating better and healthier food and looking out for one another.

"The Chatham Islands event certainly showcased that."



Jax Hamilton demonstrating how to make scallop ravioli.

There's a lot in a name

Cathy Webb

Walking around a local supermarket recently, I came across a product called "Golden Fishless Filets" – with the description statement underneath "Tender, flaky filets in a light golden tempura batter. The best catch ever!".

This sparked my interest as the name tells me what it is not but not what it is. This led me to thinking about what the purpose of a name is. Taking the Food Standards Code definition, the name should describe what a food is, i.e. food for sale should have a name or description that is sufficient to indicate the true nature of the food.

The same product was also labelled with "deliciously meat free", so the potential purchaser now knows it is fishless and meat-free – but is still not particularly clear about what it is. Eventually by reading the small print at the top (which also happened to be distorted by the pack seal in this case), it says that it is made with plant protein.



On further reading of the 20-plus ingredients in the list on the back, the largest ingredient is water, followed by soy protein concentrate at 13 percent, along with other plant-based proteins, extracts and ingredients.

A further Google search returned a plethora of non-animal or alternative protein products, including "chicken free chick'n", "meatless meatballs", "fishless fingers",

and "fishless tuna" (now that is an interesting concept).

I am not in any way saying that this product or any of the other alternative protein products don't meet the labelling requirements of the Food Standards Code. That is for others to determine. I am also not saying that it is not a good product, nor is this a beat-up on alternative protein products, far from it.

In my opinion, alternative protein products whether they be derived from plants or insects, have a place in the market. There are an increasing number of people choosing vegetarian and vegan diets, and with the global population expected to increase to 8.1 billion by 2025, and up to 9.7 billion by 2050, we simply can't feed the entire world our delicious seafood.

However, it is the way in which the bulk of these alternative protein products are named that is somewhat disturbing to me. I urge the manufacturers of these products to use a name that describes what it is and not what it isn't.

If it is a plant-based protein product then call it that. What is wrong with calling this a soy product, or 100 percent plant-based? That's what it is, be proud of the product, just like we are proud of seafood products we produce, so much so we name them as such.

Cathy Webb is Seafood New Zealand's seafood standards manager.



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Opotiki man sizing-up boating history

Emily Pope



Bob Talbot in his garden workshop, filled with his tools and materials for making model boats.

Bob Talbot's miniature boats are small in size, but rich in history, telling the stories of maritime New Zealand.

His intricate models range from research vessels, to old fishing boats, cargo ships and navy vessels.

The Tokoroa modelmaker grew up in small-town Opotiki, where fishing boats and scows would frequently come and go at the little wharf.

"Quite a lot of my younger life involved messing around in small boats and kayaks and taking them out fishing. Our first surfboards were a DIY job that we made from 12 x 1 painted and decorated wood," Talbot said.

Fishing and the sea had always been part of his life and has had a great influence on his craft, he said.

"You'd go down to the beach, you'd look at the boats and straight away get a feel for the sea."

Talbot made his first model boat in 1957, when he was 10.

His creativity eventually led him to photography and he began working for the Department of Conservation, mainly capturing images of insects and wildlife.

"One thing led to another and I ended up completing a tertiary qualification in photography. I used to paint watercolours of birds and native flowers too, but the call of the sea was stronger."

Talbot began a career offshore, where he spent 30 years as a marine surveyor. He conducted inspections of the radio equipment on fishing boats and on vessels that serviced the Maui A platform off the Taranaki coast.

It wasn't until he retired in 2011 that he reignited his childhood pastime of crafting model boats.

It's the history that intrigues him.

"Maritime history is how my model boat making came about. There's lots of books about it,

but nobody knows what the boats look like, so I try to create them."

It's intricate work. The smaller models measure just 150mm and take approximately three months for Talbot to complete. The larger ones, measuring up to 300mm, take as long as seven months.

Everything is created from scratch.

Talbot begins with a simple 4x2 piece of pine. He relies on records of the boat's length and width as well as its bow shape to form the bones of the model.

"As the hulls are mainly one part, I cut it down to the size I need and start the process of sanding and shaping," he said.

A band saw is used to rough out the hulls, followed by a finish grinder to create a smooth and even surface.

Achieving the correct shape and cutting out complex features



Talbot's 30cm model of the NIWA research vessel *Tangaroa*.



A meticulously miniaturised winch.

are what take up the majority of the time, he said.

"There's no bought parts, I have to make it all. Even the small pieces including the blocks, winches, and the 3mm ship wheel with spokes.

"My chisels are made for doing small work and I have a micro punch for making 1mm holes and discs."

Scalpels are used for precision work like cutting out parts of the

hull and for individual elements. Sanding sticks are used for smoothing and shaping the smaller parts.

Windows are more complex, as the glass needs to be created and set, said Talbot.

"To do this, I use microdrills to cut out the windows and frame them with micro timber. An acrylic or a Microsol product that goes clear on drying is used for the glass."

Winches, bollards, deck cleats, cranes, and ropes are all ingeniously made. Cotton is used for the rope details, winches are made from brass, and a small jeweller's lathe is used to turn sheets of plastics and old fishing rods into other elements.

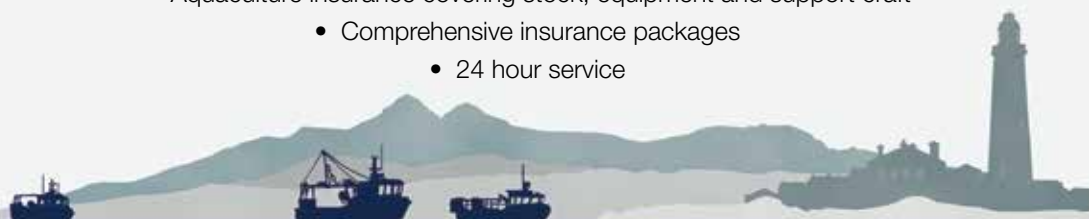
Once fittings are complete, it takes several weeks to paint the boat. A mix of acrylics and artist paint is used and a fair amount of time is spent mixing to get the



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correct colour.

A steady hand is needed for the fiddly task of painting and gluing on the finer pieces individually, explained Talbot.

"Most of the pieces are so small they'd fit on your thumbnail.

"I use a lot of dental equipment for this reason – burs, picks and very fine tweezers."

Talbot has created well over a hundred vessels through this meticulous process.

And yet, there's still a certain nostalgia that comes from making each vessel, Talbot said.

"The research that goes into these can churn up a lot of history. It also kicks in other senses. You start to smell the sea, hear the crash of the waves on the shore, taste the salt in the air.

"Finding out what these crew did back in the 1800s is just amazing. The keel of the *Huia*, for example, was built from a single piece of New Zealand kauri back in 1894. Just imagine, one piece of kauri, 110 feet (33.5 metres) long.

The *Waihou*, another vessel Talbot has built a model of, has just as much history. The 13.7 metre navy vessel was built in 1913, and ketch rigged for Billy Walker. In its time, it was used to sail around the East Coast,



Some of Bob Talbot's specialised tools for fine work.

carrying livestock, passengers and medical supplies.

"The favourite saying of the time was 'Three bumps and you're in' as you crossed the bar in Opotiki," Talbot said.

After running aground as a public works boat, it was laid up and later used as a fishing boat for a venture in the Hauraki Gulf.

"That's the sort of thing you get from building these boats – they give you all kinds of knowledge on New Zealand maritime history."

There are now hundreds of models filling Talbot's little garden shed work-room, but there's still plenty more space for the others he hopes to create.

"I'm hoping to create more fishing and exploration vessels," he said.

"I've always had a deep interest

in New Zealand fisheries and the belief that it's important to continue our research around fish stocks. That's how the construction of the *Tangaroa* came about.

"I saw a photo on NIWA's website, and out of tongue and cheek, I emailed them for some information, and lo and behold, they sent me the full-blown plans. I got to work, and now I've got this fantastic 30cm model of the *Tangaroa* at a 1/250 scale."

As for his next project, Talbot has cast his eye on one of New Zealand's latest factory trawlers.

"Some of these state-of-the-art fishing vessels that have come in are incredible. Like the *Tokatu* – I'm envious of that one. I'd love to have a crack at building that next."

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When farmer met fisherman, something clicked

Chris Carey

Helen Clark famously once referred to West Coasters as feral but Gray "Farmer" Eatwell says that couldn't be further from the truth.

"They just breed them tough on the Coast. Some of my best crews came from the bush gangs. Their behaviour wasn't always the best but it was reasonably understandable."

Eatwell grew up in the farming communities of Apiti and Kimbolton in the Manawatu, moving his family to South Westland in the early 1970s, working as a "meat shooter" and later becoming manager of the Mussel Point depot.

"It was the time of the big price war – a dollar a pound. That made the deer run fast I can tell you. It was all pretty hairy and we weren't overly happy because the high prices made for a lot of arguments."

Eatwell's future took an entirely different course when the "farmer" met the fisherman.

"Five trips as a stockman for the Union Steamship Co shipping horses to Australia, I mean, how hard could this fishing lark be?"

He ran a number of boats for the Cowan family – *Gulliver*, *Sea Shag* and *Betty*.

"I did the second season with the *Betty*. It was my first experience at trawling and I was as green as grass."

They were supposed to be catching bait for cray boats but they came upon a big run of sole in Jackson's Bay. "We were landing them by the tonne, high-value fish that we weren't quite so keen to give away."

Eatwell recalls when Rick Tregidga on the *Spray* also got onto the sole.

"I can still see 'Tragedy' alongside the wharf with that whole-of-his-face smile, thigh waders rolled down and up to his nuts in the beady-eyed things. It's a memory that will never leave me."

After accumulating enough sea time to sit his coastal ticket in 1977, Eatwell had a North Island stint before running the 15-metre *Cavalier* for Basil Piner, chasing bluefin and offloading onto the *Daniel Solander* until



Gray Eatwell

John "Fox" Buchanan offered him a skipper's job.

At 21m with enough horsepower, the *Cascade* had potential, but Eatwell was frustrated.

"I only had enough wire to go to about 180-200m. I was tearing my bloody hair out, going over these banks and seeing all this fish."

It left him with little option but to look elsewhere and he found his El Dorado amongst the foul.

"It was hard work but I enjoyed that side of it, breaking in new ground around Jackson's Bay and the reefs outside Open Bay Island where no one else had trawled. We ripped up a bit of gear but not as much as we made out. And we did well – real well. The most tarakihi that's been caught on this coast at least with a high-value bycatch of gurnard and warehou."

In 1983, Amaltal Fishing Company of Nelson took delivery of the 34m *Amaltal Voyager*, formerly the *Otago Challenger*. A tap on the shoulder from vessel manager Robert Palmer and a new, albeit brief chapter in the Eatwell saga began.

"I'd have been a fool to have said no. But the boat hadn't performed. They'd lost a lot of gear and hardly caught a scale."

With a newly appointed skipper, Eatwell sailed as mate on a vessel where the mood was less than ideal.

"John Peterson had been skipper on the *Hawea* and he and I got on really well. The crew had all been demoted and weren't very cooperative. Why would they be? They did their job but that was about it and we had some interesting battles. Being the mate you were the meat in the sandwich. If we could have employed our own crew we'd have been right but the way the hierarchy was structured it was always going to be problematic."

Working the Wairarapa coast, the vessel was plagued with winch problems. Amaltal was at the point of pulling



Golden Star crossing the Greymouth Bar in 1986. Picture, Mike Smith.



"The bag that saved Amaltal." Picture, Gray Eatwell.

the pin on the project, Eatwell said. There were many questions coming from the shore, the skipper was under pressure and "then we got on to the fish".

"In fact, we caught a massive amount of fish and when you're catching fish and making money, everyone is happy."

It wasn't long before Tom Fishburn approached him.

"If I put a big winch on her would you run the *Golden Star* for me? Oh by the way, I'll give you 20 percent. When do I start? I was probably the highest paid fisherman in New Zealand at that time."

In 1983, the 57.4m *Arrow* completed 23 trawl stations off the West Coast of the South Island. Catches were pitiful, a total of 1675kg of orange roughy for the survey. Later in December, the government research vessel *James Cook* carried out another survey and the results again were discouraging.

"It was an interesting era. At the time every man and his dog was chasing roughy so there were hardly any boats working the medium deep water and that's where we caught a lot of fish."

Eatwell knew the bottom like the back of his hand, the homework done while on *Cascade* now paying him back in spades.

"It was like being in a lolly shop. We didn't need the roughy – we were doing all right where we were."

In light of the 1983 survey results the official line was there was no commercial fishery for orange roughy off the West Coast.

"Bollocks!" Eatwell said. "They just weren't looking in the right places."

Further trawl surveys were conducted in 1985 and despite the *Galatea* catching 40 tonnes and *Arrow* 85 tonnes at the Cook Canyon, catch rates were poor. However, companies or individuals could apply for an exploratory quota package from the Fishing Industry Development Grant Fund Advisory Committee (FIDGFAC).

Fishburn and Eatwell went to Wellington.

"The scientists still insisted there was no commercial stock of roughy on the Coast. If that's the case, I said, why worry about me going out there wasting my time catching fish you say isn't there?"

"Everyone ended up with 100 tonnes except for me. I got 60 tonnes because I'd already caught 40. So away we went and before you could bloody blink we started catching some serious fish."

Eatwell fished *Golden Star* through 1984 and '85 before leasing then buying it from Tom Fishburn.

"The roughy fishery developed so quickly and we

had the best of it. Besides the quotas were about to come in and none of us really knew quite where that was heading."

During a trip up north the Eatwells found themselves in Wanganui and as most fishermen will do, he wandered down to the wharf. An ex-Fremantle prawn boat lay alongside festooned with writs. Despite its state of neglect, something about it tickled Eatwell's fancy.

"I asked Doug Wild of Wanganui Boats to have a look over her. I valued his opinion and when he said he could lengthen her, well that got the old brain whirring round at a hundred miles an hour."

Eatwell rang the court to confirm he was placing a tender on the vessel.

"It's 1987 and Vicky and I have a boat called the *Betty Ott* but the day she went up the slip was the day that Doug died in an accident and I find out the yard was facing bankruptcy. This didn't look good. They needed \$100,000 just to meet their commitments. What was I going to borrow it against – two halves of a boat?"

Could the *Golden Star* pull one last rabbit out of the hat? Working around the clock, Eatwell bought it home full of "money fish", enough to keep the shipyard working.

Lengthened by 15 feet (4.6m), with pump and pageantry *Betty Ott* was renamed *Cook Canyon*. Now 85feet (26m), it could carry 73 tonnes and with new winches from M&G holding 3500m of warp, Eatwell could fish down to 1400m.

He attributes his success with *Cook Canyon* to the time spent on *Cascade* and *Golden Star* and while everyone was chasing roughy, he stayed "inside".

In 1987 an exploratory trawl survey by the *James Cook* found a large school of spawning hoki in the Cook Strait Canyon and smaller quantities in Narrows Basin, Pegasus Canyon, and the Conway Trough.

"When the report came out in December, Ted Coppins, Talley's man in Motueka, said 'You better get up there; they said there's there's millions of tonnes of fish.' We were pretty sceptical but as it turned out, there was."

Eatwell sold *Cook Canyon* to Craig Jones in 1994.

What he remembers most about his fishing career is the time spent on *Cascade*, a time of great excitement and hard work. The *Golden Star* years were "legend" and the crew, well, they were something else too.

"I'm very fortunate to have been in the industry through an era where I've seen the best of everything and at a time when an ordinary guy who wasn't scared to work and willing to take a few risks could buy his own boat and make it," he said. "I'd have to say I've seen the best of it."



Cook Canyon. Picture, Tony Roach.

Applying an ecosystem approach to paua fisheries management

Storm Stanley



Have you ever wondered why paua thrive in some locations but not in others? Why they grow bigger on one headland than they do just along the coast? Where are all the juveniles hiding? What's their favourite food, and what apart from humans – eats paua?

These and other questions about the role of paua in marine ecosystems are informing the Paua Industry Council's investigation of how to weave an "ecosystem approach" into the management of paua fisheries.

The first challenge was to understand what is meant by an ecosystem approach to fisheries (EAF). The more we looked into it, the more we realised that there's no common definition of EAF and absolutely no international consensus on how EAF is implemented in practice. What is apparent is the widespread hype and meaningless jargon in the literature in New Zealand and internationally on the subject. It's a bit like what Humpty Dumpty said, "When I use a word, it means just what I choose it to mean—neither more nor less." Different countries implement EAF in quite different ways so we decided to build on the strengths of the Quota Management System.

PIC took guidance from Minister of Fisheries Stuart Nash, who, in a recent speech, observed "We are well set up to achieve an ecosystems approach as many of our fisheries already consider and manage the impacts of fishing on other species, marine habitats and ecosystems, while also providing for New Zealanders' social, economic and cultural wellbeing." Nash went on to say that "this is thanks largely to the Fisheries Act, which requires us to consider many components of an ecosystem based approach to fisheries management."

PIC's review of the environmental effects of paua harvesting confirmed that the Fisheries Act provides a sound basis for implementing EAF management. Paua are harvested with no bycatch, no interactions with protected species, and no damage to marine habitats. Regional paua industry organisations manage the fisheries at a spatial scale that is appropriate to paua and to the reef-based ecosystems where paua live, and industry initiatives such as out-planting juvenile paua and enhancing paua habitat help restore marine ecosystems. Although our management of paua fisheries is not couched in the terminology and jargon of EAF, it definitely reflects the key concepts.

The next step was to consider what more the paua industry could be doing to weave ecosystem considerations into fisheries management.

An important part of this work is being undertaken by PIC scientist Dr Tom McGowan who is consolidating the available science on the role of paua in marine ecosystems and the environmental factors that affect paua distribution, abundance and behaviour. Tom said "while we know quite a bit about paua, it will be useful to identify any major knowledge gaps and work out cost-effective ways of addressing them. This is likely to involve working with other research agencies to build up an overall picture."

One area where more information is needed is the identification of critical paua habitats. There are significant management benefits in identifying and protecting paua habitats. The productivity of paua fisheries depends on having good cryptic habitat with coralline algae for juveniles in the inter-tidal zone, adjacent to good reef and boulder habitat for adults further out. If juvenile habitat is destroyed by sedimentation, dredging or debris, then the "conveyor belt" of the paua lifecycle will be disrupted. By mapping these critical areas we can help protect them from the adverse effects of other activities at sea and on land.

For the paua industry, it's apparent that EAF requires better integration of management across the land-sea boundary. Once we have identified critical paua habitats using Fisheries Act mechanisms such as fisheries plans, we expect regional councils to be more responsive in protecting these areas from the range of threats that councils are responsible for managing under the Resource Management Act.

Fisheries plans are a key element of PIC's approach to EAF. Gary Cameron, one of the instigators of the Chatham Islands PAU4 fisheries plan, said "a fisheries plan is ideal because it operates at a scale that's appropriate to paua fisheries and their coastal ecosystems. Fisheries plans encourage a higher level of local engagement in fisheries management, so they're positive for the whole community and all fisheries sectors". In addition to progressing the PAU4 plan, the industry is about to start work on fisheries plans for PAU3 (Kaikoura/ Canterbury) and PAU7 (Marlborough).

While it's been useful to explore how EAF can be incorporated into paua fisheries, the reality is we would be doing things like protecting paua habitat and developing fisheries plans even if we'd never heard of EAF. It's nothing new, just new words for the direction we're already moving in many of New Zealand's fisheries.

Storm Stanley is Paua Industry Council chairman.



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SEAFOOD CONFERENCE MOVES SOUTH

The 2019 Seafood Industry Technical Day and Conference will look at growth opportunities for the sector.



This year the conference will move to New Zealand's tourism capital, Queenstown, with the technical day on Thursday August 8 and the conference the following day.

The theme is Blue Growth – Charting Seafood's Future.

Seafood New Zealand chief executive Tim Pankhurst said he was excited to take the conference to a new location.

"Queenstown is a stunning location where we aim to bring you a conference that focuses on the future. In 2018 we focused on our own performance, including our promise to be accountable for our actions and responsible guardians of the sea. It's now time to look at the opportunities that will grow the sector."

Pankhurst said the industry was committed to its promise and would again report on progress, with an honest assessment of the entire industry.

"A major part of our promise is to continue to minimise our impacts on the marine environment and to invest in science and innovation to enhance fisheries resources and add value," he said.

"This conference will focus on ways to harness the potential of our oceans and ensure sustainable growth of our fisheries and aquaculture resources. Technology and innovation play a major part in that story."

He said Seafood NZ was thrilled to have ANZ on board as the principal sponsor and ANZ Seafood Cocktail Function sponsor for the 19th year.

Delegates will be provided with greater networking opportunities, particularly at the cocktail function which will be held at AJ Hackett's Bungy Centre. This event promises to showcase the best New Zealand seafood, with the added opportunity to throw yourself off the bridge – with a large rope attached of course.

We are working to secure a wide range of speakers from New Zealand and around the world, covering topics across the board. The conference website will be updated as speakers are confirmed.

The seafood conference aligns with the Trans-Tasman Rock Lobster Industry Conference which begins on Sunday August 11. This provides an opportunity for delegates to enjoy a weekend in New Zealand's tourism capital before attending that conference.

Seafood New Zealand is working to negotiate good rates for hotels. Details and links will be available at www.seafood.co.nz/conference-2019 over the coming weeks. There are plenty of flights in and out of the region, so book early to take advantage of the lower rates.

DWG backs conservation projects

The Deepwater Group (DWG) has signed up to support two further conservation projects in 2019.

The projects were selected for their contribution to conserving species that fisheries interact with and to demonstrate DWG's commitment to working collaboratively to maintain healthy and productive oceans.

It has partnered with the Department of Conservation for a second year to reduce sea lion pup mortality on Campbell Island. This year's trip aims to quantify the contribution diseases make to sea lion mortality, particularly *Klebsiella pneumoniae*, and will trial proposed solutions for preventing pups from drowning. Improving the monitoring of sea

lions on the island is also on the agenda.

DWG has also partnered with Taiko Trust for conservation work on the endemic Chatham Islands albatross. More than 300 chicks have been translocated by the trust over the past five years to establish a second colony. DWG will be assisting the project by banding chicks and recording sightings of previously-banded albatrosses. Translocated chicks will also be monitored to see if they've returned to their natal colony. Data will be collected throughout the project and provided to DOC and Fisheries New Zealand to accurately quantify fisheries' risk to the species.



Sea to Me launched online

New Zealand's largest fishing company Sanford has launched its own consumer brand, Sea to Me nutraceuticals. For now, the brand carries just one product in the form of a capsule supplement made from 100 percent greenshell mussel powder, produced to support joint health, mobility and manage inflammation.

The Sea to Me e-commerce platform rolled out in the New Year, marketing the supplement as nature's vitamin that's transformed from "coast to capsule".

Sanford grows, harvests and processes

the mussels and makes the capsules on site in the Marlborough Sounds.

NutraIngredients-Asia business development manager Adrian Grey said Sea to Me was a natural progression for Sanford after production capacity doubled at Enzaq, the Blenheim-based mussel powder manufacturer.

For more: <https://seatome.co.nz>



Digital monitoring draws near

Fisheries New Zealand is holding a nationwide series of 23 workshops on digital monitoring from February 19 to April 5. Dates and details are available at mpi.govt.nz under "digital monitoring update".

The digital monitoring system involves electronic catch and position reporting and is already in place for fishing vessels over 28m. Smaller commercial boats must all be reporting this way by the end of the year, with the larger annual catch entitlement holders – having 2000

tonnes or more – having a deadline of May 1, and the smallest – with under 1 tonne – given until December 1.

Fisheries Inshore NZ chief executive Jeremy Helson said although the regulations were in place, the industry still did not know exactly how digital monitoring would work and whether the technology suppliers were ready with products that would meet all MPI's requirements. "We're happy to work with MPI to try and make sure this works, but it's very early days and there's still a lot of uncertainty."

Fisheries Minister Stuart Nash has yet to announce details of the related and more controversial plan to require catch-monitoring cameras on all commercial boats.




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