

# SEAFED



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milestone

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New: Faces of  
the Federation



# 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](http://seafood.co.nz).*

# OUR PROMISE IN PRACTICE

## 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

### If the stories of the men and women who go to sea with our fishing fleet are infrequently told, how about the partners who stay at home?

Long separations are woven into the fabric of their lives too. How do they face the challenges of the on-again, off-again relationships that every seafarer accepts as part of the job? Seafood New Zealand communications manager Lesley Hamilton sat down with three women whose men are away fishing for months at a time, and found they were willing to open up about the highs and lows of their unusual lifestyle. Her feature begins on page 23.

This issue celebrates the recertification of 17 New Zealand hoki, hake, ling and southern blue whiting fisheries by the Marine Stewardship Council. Announced in September, it is another milestone in the success story of the Quota Management System. Our feature – with its terrific front cover image by photographer Terry Hann – explains the complexities and difficulties in achieving the MSC “blue tick” for sustainability, the gold standard in international fisheries management. It also gives Deepwater Group chief executive George Clement the chance to push back at those blinkered industry critics who make judgements not based on the facts as they pursue an anti-commercial fishing agenda.

These two substantial articles are backed up with a wide range of other coverage looking at everything from the nanofibre technology that Revolution Fibres is taking to the world, to a series of stories on the annual Aquaculture New Zealand conference, and confirmation that following on from two popular and revealing series of Ocean Bounty, Graeme Sinclair is working on series three.

There's also a new and welcome addition to our magazine, Faces of the Federation, which will profile a New Zealand Federation of Commercial Fishermen member in every issue, along with Federation news.

As readers approach the Christmas-New Year break, we hope there's something in this issue for everyone. Best wishes to all, and happy holidays.

**Tim Pankhurst**  
Chief Executive

# Paralympian's blunt message hits home

**Paralympian Cameron Leslie has lent his fame to a powerful Sanford campaign that's driving home the safety message to the company's 1700 staff.**



Take health and safety seriously, says Cameron Leslie.

The corporate video he stars in takes a controversial line: why be like me if you don't have to?

Leslie is a triple gold medallist in para swimming, Wheel Blacks player, coach, farmer, sportswriter and influential community role model. Born with quadruple limb deficiency, he walks on prosthetics.

Famous for his sense of humour, he worked closely with the director on the video's story. His cheekiness is clear: "The difference with me is, I can put my legs back on. You can't!"

Sanford staff work in naturally risky environments and the campaign was designed to communicate the key message "Think safe, be safe, get home safe." The video begins with Leslie waking up early to tend to the family farm, putting his legs on before jumping on his four-wheeler and heading out. He meets workers in a Sanford factory and seeks the risks they face, before a switch to the boats, looking at the challenges of nets, hooks and water.

Leslie finishes with the key message: "If I had your arms and legs, I'd be trying to hold on to them."

Launched in Auckland to 150 head office staff and factory workers, the campaign has been rolled out around the country, backed up with workplace posters, online information and training.

Leslie said that as a farmer, he understood workplace risks.

"Health and safety campaigns can be quite dull, so I wanted to help Sanford create something that was surprising, entertaining and that captured attention."

He said he really enjoyed working closely with Sanford as they threw around ideas for the video. "They realised straight away that a campaign like this can not only help their workers be safe, but also challenge community perceptions and show disability in a really positive way."

Sanford chief executive Volker Kuntzsch said the video was a great outcome from Sanford's longstanding partnership with Paralympics New Zealand.

"The Sanford people behind this film are all able-bodied and we realised early on that we had all sorts of unconscious ideas about how a disabled person should be presented. Cameron challenged us continually and I must thank him, because we now think very differently."

Kuntzsch said the Sanford team at the launch had not only paid close attention to the safety message, "they all love Cameron".

Paralympics New Zealand chief executive Fiona Allan also welcomed the campaign.

"Paralympians and para athletes are powerful role models and it is great to see Cameron being profiled in this way," Allan said. "Paralympics New Zealand promotes the need for a more diverse and inclusive society and I was proud to be at the launch and witness the positive reaction from the Sanford team."

To view the video go to <https://www.youtube.com/watch?v=5AMc1xM5drk>

# Home-grown technology boosts collagen production

Emily Pope

## New technology is quadrupling the production of an age-defying face mask made from hoki skins.

West-Auckland nanofibre company Revolution Fibres spent 10 years developing the skincare product ActivLayr which is in such hot demand that the new challenge is scale.

Managing director Iain Hosie said the latest machine, christened the Iguana, was four to six times faster than their previous model, the Komodo, and was needed simply to meet demand.

"It's our first opportunity to put five years of learning into this machine and to create something larger. It's a new and improved version," he said.

"Effectively, we're quadrupling our production output for collagen alone with this machine.

"One thousand metres of collagen nanofibre a day is the target."

Seven metres in length, seven tonnes in weight and comprised of more than 9000 parts, this

bespoke electrospinning machine is the largest of its kind in the world.

The Iguana also houses several new features. Its width and length are what allows the machine to get greater output, but there's also more user-friendly operation, greater efficiency and improved environmental controls.

Because surroundings could affect 30 to 40 percent of the production output, a stable environment was important, Hosie said. The Iguana has a climate-controlled room, meaning less product variance due to temperature and humidity shifts.

Hosie describes the evolution of their machines as one of Kiwi ingenuity.

He and his friends Simon Feasey and Michael Perrett stumbled across the concept of nanofibres in 2009 while trying to find the best material to create an air filter for HRV. Originally, they wanted to purchase nanofibre, but realised they would need to manufacture their own.

After a bit of backyard tinkering, the trio developed their own nanofibre technology – a sonic electrospinning machine.



Fisheries Minister Stuart Nash (left) with Revolution Fibres managing director Iain Hosie and Sanford business manager Adrian Grey.

The idea for ActivLayr was born in 2011.

"That's really when we started working with collagen and electrospinning it," said Hosie.

"We could see it [the collagen] dissolving in the skin and for us that seemed like a great new opportunity – especially if we could use it in the field of cosmetics and burn or wound applications."

Refining the product's formulation and finding a way for the collagen to carry bioactive ingredients was the subject of the next two to three years of research.

Today, the company employs 12 staff who work on a range of projects from nanofibre pillowcases to sound-absorbing material, carbon fibre for fishing rods and their original SETA air filter.

As for the machine names – Hosie explained how

**"It's first steps, but it's going truly global."**

they came to be named after lizards.

"Our first product was named after the nanofibres which are on a gecko's foot," he said.

"It's the nanofibre that allows geckos to walk on a ceiling and we saw that as a good way of describing how nanofibre can be useful in nature and beyond.

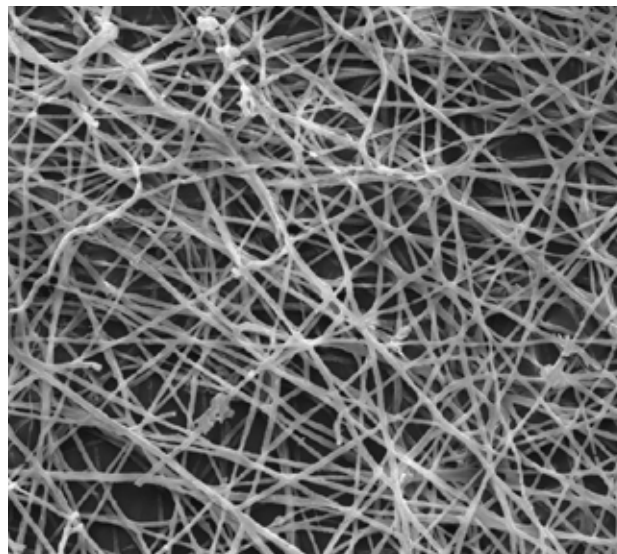
"We capture the qualities of nature within a fibre and apply them to everyday products and applications.

"We adopted the gecko as an unofficial mascot, and as our machines came to being they were naturally named after a lizard."

Hamilton company Stafford Engineering Ltd built the company a new machine, the AGL Electrospinner, in 2016 and have been part of the process for nearly three years now.



A roll of nanofibre produced by the Iguana.



Nanofibres are 500 times smaller than a human hair.

In the beginning, Stafford knew nothing about electrospinning technology, but had 25 years of experience crafting customised machines for local and global food processing, packaging, dairy and pharmaceutical companies.

Once its engineering team got used to electrospinning as a process, it began influencing the design too, Hosie said.

"We always knew a larger machine would eventually be required and Stafford were eager to be on board to build another.

"The good thing is that Stafford are very well established in food processing so they've made a machine that's effectively food-grade too. It's great for us. Going forward, some clients are going to require that."

Sanford were also pivotal in scaling up production for the Iguana. They put research and development in place and a lot of improvement has been in the processing.

"Sanford have access to tools and technologies like big freeze-driers – things that researchers have never really had to deal with," explained Hosie.

"Andrew Stanley was project managing that and he's been awesome. He's put more of a production focus on the collagen extraction, allowing us to get 10 times more collagen in the same production time."

And despite the recent hoki quota cuts, Hosie said there were still plenty of skins to go around.

"Only two to three grams of collagen are needed to make a metre of nanofibre.

"Even if we just use Sanford's supply of hoki skins, that's a huge amount of product volume and sales that are well above what even the Iguana could handle."

With demand growing, the Iguana has already begun to prove its worth.

"We needed the Iguana for a while and couldn't





ActivLayr dissolving on contact with skin.

handle more than our current clients without it.

"Now we have the machine, it will really help in meeting demand and supplying more product."

The company is currently securing one distribution deal a month and is expecting a

significant lift in sales between now and Chinese New Year. That's a time when people like to introduce new products into Asian markets, Hosie said.

"It's first steps, but it's going truly global.

"We've got customers not just in China, but in Singapore, the UK and Canada, so we are seeing a good start to commercialisation."

As for what's next, Hosie hints that there's a couple of new formulations in the works and more diversity coming.

Consumers can expect a full-face mask and other requested shapes to be added to ActivLayr's product line and retail shelves will be stocking the range by Christmas.

The research and collaboration, repeat buyers and testimonials made all the hard work worth it, Hosie said.

"We've just had [Fisheries Minister] Stuart Nash on site looking at the Iguana and seeing people get involved and give support to what we're doing has been really encouraging.

"It's everyone too – not just Sanford, but Seafood Innovations, consumers and all the supporting communities. It wasn't expected, but having that support is really cool. We see huge amounts of potential in the marine sector and we're grateful to be part of it."

# From hoki to human

- Rich in marine collagen, ActivLayr's core ingredient comes from sustainably-sourced New Zealand hoki skins.
- Collagen is extracted from the skins, freeze-dried at Sanford and delivered to Revolution Fibres where it is transformed into a liquid.
- Electrospinning is an important part of the process that converts the liquid collagen into a lightweight, dry, dense material called nanofibre.
- During the spinning process, bioactive ingredients like hyaluronic acid, kiwifruit and grapeseed

extracts are added and bound to the fibres for added skin benefits.

- Each fibre is microscopic, approximately 100-500 nanometres in width – 500 times smaller than a human hair.
- As the spun material enters the machine's high-voltage field, the fibres leap up and are collected into a roll. The result is a paper-thin sheet of ActivLayr that can be cut into any shape, to form face masks, eye pads and more.
- When the product is exposed to moistened skin, the nanofibres dissolve and release the bioactive ingredients.

- Marine collagen is unique in that it dissolves at a much lower temperature than most collagens, meaning absorption into the skin is nearly instant. Revolution Fibres says the product repairs and protects skin, improves elasticity by up to 16 percent and reduces wrinkles by up to 31.5 percent.
- Burns, wounds and skin lesions can also be treated with the application of ActivLayr and it is hoped that in future it will be used by dermatologists and medical practitioners as an alternative to ointments and injections.





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# Collaboration key to protecting NZ's yellow-eyed penguins

Lesley Hamilton



**Fisheries Inshore New Zealand (FINZ) and Southern Inshore Fisheries Management Co have been working with set net fishers in the southern South Island to reduce the risk to seabirds, and in particular the endangered yellow-eyed penguin.**

Researchers, fishermen, the Department of Conservation and Fisheries New Zealand hope a collaborative approach will give them more knowledge about the activities and behaviour of the birds around the southern New Zealand mainland.

It is known from government observer coverage of set net fisheries that yellow-eyed penguins are occasionally caught and drowned as incidental

bycatch.

Richard Wells of FINZ said while it was generally acknowledged that fisheries impacts were not driving the fall in population of the penguin, reducing fisheries impact would slow the decline.

Of the approximately 320 vessels in the set net fishery nationally, only an estimated 20 are operating in areas overlapping with yellow-eyed penguin territory.

Earlier in the year, fishers agreed not to fish within four nautical miles of Codfish Island to reduce the risk to these birds. This move was welcomed by Fisheries Minister Stuart Nash and Conservation Minister Eugenie Sage and signalled the industry's constructive approach to helping the penguins.

Fisheries Inshore New Zealand chief executive Jeremy Helson said the Government had increased observer coverage in the Foveaux area in recent years and there had been no captures but that didn't mean they could rest on their laurels.

"A fleet-wide approach is needed to demonstrate the sector is reducing risk," he said.



"Vessel-specific Environmental Risk Management Plans for the mitigation of risk to protected species will be in place on every inshore finfish vessel by 2020."

For the yellow-eyed penguin this means all inshore vessels operating in or near their habitat will be held accountable for their mitigation methods. The

**" For the yellow-eyed penguin this means all inshore vessels operating in or near their habitat will be held accountable for their mitigation methods."**

vessels' crews must demonstrate they are responsibly dealing with risks and must show they are proficient at handling and releasing the penguins.

DOC's Liaison Officer Programme will help the implementation at both fleet and vessel level.

"When it comes to yellow-eyed penguins, collaboration is vital. We are talking to each other. We are finding mutual ground in ways to identify and address risk factors," Helson said.

This collaboration had gone from strength to strength, he said.

Wells said he first attended a yellow-eyed penguin symposium in May and then Trudi Webster from the Yellow-eyed Penguin Trust attended the NZ Federation of Commercial Fishermen's conference to talk about the birds and the risks they faced.

"From walking into each other's lions dens we have had a useful sharing of information and concerns."



At the Yellow-Eyed Penguin Symposium in Dunedin in August, Helson outlined the work FINZ was doing nationally to reduce the risks to protected species and more specifically yellow-eyed penguins.

"One of the key initiatives is a working group of penguin scientists and fishers where information about fishing, penguin distribution and penguin behaviour is shared. With this information on the table, all concerned can investigate how to reduce the risks more effectively while maintaining a viable fishery," he said.

Based on this collaboration, the penguins' foraging behaviour was becoming better understood.

"We know when they breed and where they forage – that makes it easier for vessels to avoid interaction. They are visual predators and only hunt for food during the day. Knowing their behaviour is key to avoiding contact."

The industry has helped in other ways too, with Sanford and NZ King Salmon donating food to Penguin Place Conservation Reserve where sick or injured birds are rehabilitated.

"Dogs, diphtheria, malaria, and stress caused by human interactions all contribute to penguin mortality. It's only right that fishers do their bit too," Helson said.



## **10 GOLDEN RULES TO REDUCE RISK TO PENGUINS & SHAGS FROM SETNET FISHING**

1. Ensure you know the regulatory requirements for setnet gear design and operation and reporting non-fish bycatch
2. Ensure you have on board a map of areas where setnets are prohibited
3. Ensure you know the location of penguin colonies and foraging areas for the region you fish
4. Be aware of the regulatory requirement relating to setnet soak time but seek to minimise soak time where possible to avoid seabird bycatch and seek to maximise catch value from increased fish quality
5. Try to avoid areas of known high seabird activity and alter your fishing times (day/night), and areas fished where possible, to avoid interaction
6. Handle any live bird with care and return to the sea as quickly as possible
7. Record number off any legband before returning bird to sea; send to [bandingoffice@doc.govt.nz](mailto:bandingoffice@doc.govt.nz)
8. Record any capture(s) in the MPI Non-Fish Protected Species Catch Return (NFPSCR) logbook with identification of penguins (using codes below)
9. Identify common penguin species (using picture key below)
10. Use generic codes for bird species that are hard to identify (codes below)

**NFPSCR generic seabird codes:** ● Penguin species (XPG) ● Shag species (XHG)  
● Shearwater and Petrels (XXP) ● Albatross (XAL)

### **Identified penguin codes:**



*Little blue penguin (XBP) on all coastlines but large colonies at Oamaru and Motunau Island*



*Yellow-eyed penguin (XYP)*



*Fiordland crested penguin (XFC) found mostly off Southland and Stewart Island*



**2018/2019**

# ALBACORE TUNA SEASON

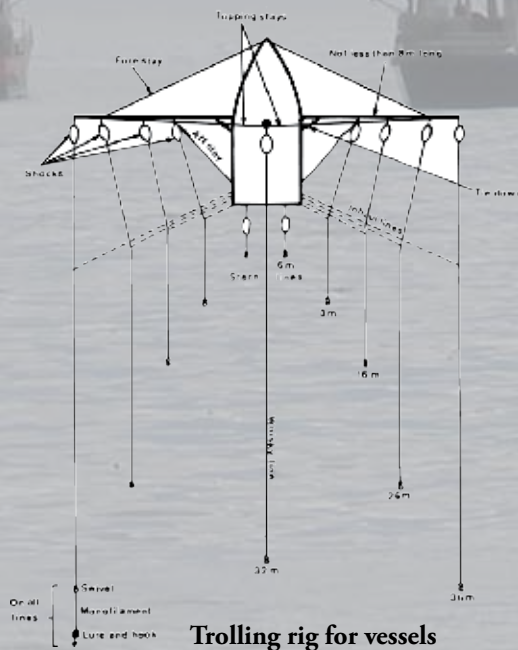
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• Motueka	Ricky Smith	03-528 2800	021 766 196
• Tarakohe	Alf Reid		027 4500 501
• Westport	Kerry Paterson	03-788 9175	021 353 912
• Greymouth	Geoff Drake	03-769 9070	021 743 074
• All other Ports	Geoff Drake	03-769 9070	021 743 074

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**PLEASE CONTACT**

## Geoff Drake

**Talley's Group Ltd - PO Box 274, Greymouth 7805**

**Telephone: 03-769 9070 - Cell: 021 743 074**









# **Recertification another milestone for NZ deepwater fisheries**

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**The significance of having three-quarters of  
New Zealand's deepwater catch achieving  
and maintaining Marine Stewardship Council  
certification should not be underplayed.  
BILL MOORE reports.**

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Deepwater Group chief executive George Clement.

**Overseas buyers of New Zealand seafood know that our fisheries management is “as good as it gets”. Kiwis too need to understand that, says Deepwater Group chief executive George Clement.**

“MSC certification is an eco-label that demonstrates an effective ecosystem approach to fisheries management is being applied,” he said.

The Marine Stewardship Council recertification of 17 New Zealand hoki, hake, ling and southern blue whiting fisheries in mid-September is an important validation of this country’s sustainable fisheries management. But it was overshadowed by the precautionary reduction in the 2018-19 western hoki catch announced later the same month.

Industry critics used the cut – decided by the fishing industry to safeguard hoki stock – to renew their accusations of overfishing. Some have also attempted to undermine the worth of MSC certification, which the industry proudly refers to as the globally recognised “gold standard”.

Attempts to undermine both the worth of the MSC and the value of certification in seafood markets are familiar territory to Clement, whose initial contact with the MSC came during the first reassessment of hoki in 2006.

He said at times when the criticism was proven to be valid, MSC and the industry had made changes to improve fisheries management. But all too often the criticism wasn’t founded on the best available current science, serving only to cause doubt in the minds of those who were less well-informed.

“The MSC programme provides us with a clear and independent annual audit to assess whether we remain on track as being trusted as the best managed deepwater fisheries in the world.

“In effect it is the same as having your annual accounts audited to ensure that your financial management meets the required standards.”

The MSC was established by the World Wildlife Fund and multinational consumer goods company Unilever in 1996 to set agreed standards for sustainable fishing based on the United Nations’ Code of Conduct for Responsible Fisheries. In 2001

**“It’s the best there is in the world, it’s well-recognised by the main purchasers as a rigorous, science-based assessment.”**

New Zealand hoki was the first large whitefish fishery in the world to get its sustainable seafood “blue tick”.

New Zealand southern blue whiting was first certified in 2012 and hake and ling in 2014.

New Zealand-caught orange roughy, albacore tuna, skipjack tuna, and Ross Sea toothfish have since also achieved MSC certification.

Certification applies to a fishery rather than a species, meaning that a population in one area can be certified while that in another cannot until it is also audited and found to meet the sustainability standard. Once certified, a fishery undergoes annual audits to ensure it continues to maintain this high standard and, after five years, it must be fully re-examined in order to be re-certified.

After a 12-month independent assessment process to review the science and management of the 17 hoki, hake, ling and southern blue whiting fisheries in detail, the final public consultation period closed on September 12 with no objections and no conditions – which are applied when a fishery meets the standard but improvements are required.

Only 12 percent of the world’s wild-caught seafood is MSC certified, with most of these fisheries subject to conditions placed on the certification.

This places these New Zealand fisheries in the top 4 percent of the world for providing the highest international standard of sustainable seafood.

More than a decade ago Clement took a lead in persuading New Zealand’s owners of deepwater quota to seek certification for more fisheries and he’s convinced that this has been the right approach. Through the Deepwater Group, owners have assessed each of New Zealand’s key deepwater fisheries against the MSC standard to identify areas of non-conformance and to implement improvements to meet this standard.

New Zealand’s largest orange roughy fisheries, collectively producing two-thirds of the annual catch, achieved certification in 2016.

Clement describes this as “the big prize”, noting that it took many years and millions of dollars to develop and prove new scientific ways to assess the stock sizes and to rebuild these stocks to healthy levels.

Other deepwater fisheries are under consideration. Achieving MSC certification isn’t easy, and it is very expensive to ensure that all the required scientific information is provided. Market benefits from MSC certification are not always achievable so there is a delicate balance to be made between additional costs and additional returns.

To date, 74 percent of New Zealand’s deepwater harvest, collectively accounting for around half of New Zealand’s total seafood production, is MSC certified.

It’s a remarkable record, with the certification process setting a high sustainability bar. Only the top fisheries in



the world can get through.

"We're really proud of being a world leader for sustainably managed fisheries and we're active in assisting other fisheries in the MSC programme," Clement said.

While most of New Zealand's key inshore fisheries were also well-managed, he said, achieving MSC certification would be more challenging.

"We don't have the detailed level of scientific data to satisfy the auditors' inquiries for most of these fisheries. The MSC standards are high, and the burden of proof is rigorous."

MSC remains a non-profit organisation. Initially heavily reliant on external funding, today most of its income is from licensing the use of its logo.

"Like the young child growing into an adult, MSC now has its own bank account, becoming independent, and that's a good thing," Clement said.

This development irked some eNGOs and spurred them to accuse the MSC of "selling out" to seafood producers.

Clement said many prominent eNGOs had made a substantial business of placing themselves between the seafood producers and buyers – mainly the large supermarket groups – in the international seafood supply chain. Their strategy had been to persuade the purchasers that they needed eNGO input to decide upon and endorse which seafood products could be sourced and sold without harming their reputation.

"They have extracted millions of dollars over the years. In many cases this has proven to be little more than a racket," he said.

Increasingly, seafood purchasers had come to realise the real risks from outsourcing their procurement policies to businesses not well aligned with their own. As time had gone by, most of the large seafood purchasers had hired their own sustainable seafood experts to engage more directly with the

suppliers, and to rely upon the validation of the MSC's blue tick.

"It's the best there is in the world. It's well-recognised by the main purchasers as a rigorous in-depth science-based assessment, not simply a lightweight, hand-waving look at me thing, like the consumer cards from Forest & Bird or Monterey Bay."

MSC certification, which added a premium to the value of hoki in the early days, has progressively become more of an entry cost as a greater number of fisheries around the world achieved certification.

"Does McDonald's get a premium for buying MSC-certified hoki? Arguably not. But can you sell them hoki if it's not certified? Definitely you can't," Clement said.

"The power of the eNGOs to influence the seafood trade internationally has reached its zenith. The retailers are now starting to see more than ever before, particularly in Europe, that the MSC programme is valid, scientifically backed, robust, and not corrupt."

The MSC has its outspoken detractors within New Zealand too. Clement said for the most part their criticism was based on philosophical differences and not well-founded on the facts.

"For some, 'sustainably managed fisheries' remains an oxymoron. Over the years we have invited these parties to contribute to further improvements in New Zealand's sustainable fisheries outcomes, but their business models centre around voicing discontent at the margins, not on rolling up their sleeves and participating in improving real-world outcomes.

"At best, these groups are the irritant in the oyster that causes the pearl. Unfortunately, they are offering little else."

He said more than 90 percent of New Zealand seafood was exported, with buyers having a really good understanding of how good the industry is.

"New Zealanders in general aren't very well



## COVER FEATURE

informed about seafood, they don't eat much of it, and if you read the papers you could be forgiven for thinking that our fisheries aren't well-managed, that they're being overfished and that the behaviour of the industry in certain areas is unacceptable. Nothing could be further from the truth.

"On a world standard New Zealand's fisheries, particularly the deepwater and MSC certified ones, are as good as you get."

With seafood a commodity in high demand globally, some markets didn't place as much importance on the MSC certification as others, Clement said.

"They buy seafood from New Zealand because they know it's safe because of our high food safety standards, it's good quality from a natural clean oceanic environment, we're honest people to deal with and they can get continuity of supply because we've got the quota system. In many markets it matters less to buyers whether it's got an eco-label or not.

"In other cases – they've set themselves a purchasing policy: if it's not MSC certified, we won't buy it."

Clement said the future for New Zealand seafood was rosy because this was one of the few countries with a viable, science-based management system.

"As the world demand for safe and wholesome food increases, mostly due to the increasing wealth in the developing middle class in Asia, seafood producers have products that are increasingly in demand."

There was a shift, particularly in China and other large nations, to know that food was safe, along with a growing world demand for healthy food.

"Seafood ticks all those boxes, possibly more so than any other form of protein."

Sydney-based Marine Stewardship Council Oceania programme director Anne Gabriel said the MSC knew New Zealanders cared about their seafood and protecting the environment it came from.

"Leadership from the New Zealand Government, industry, academia and environmental groups has placed the country as one of the best-performing nations for fisheries management in the world," she said.

Gabriel said a decade ago there were only 1000 MSC-labelled products on the market. That had grown to greater than 30,000 in more than 100 countries, with an estimated \$6 billion spent by consumers on the blue-ticked products.

"This is a significant outcome because of the phenomenal commitment shown by fisheries and retail partners around the world, together with the fact that the MSC programme is widely recognised as the most rigorous and credible indicator of environmental sustainability and traceability in the seafood sector."

Research showed that since 2009 global fish stocks were hovering at around 30 percent overfished, with poorly-managed fisheries contributing to the degradation of marine ecosystems around the world.

New Zealand's achievements in improving sustainability were significant, she said.

"New Zealand is well placed, together with many

of the world's best-managed fisheries, in having the foresight to leverage the value behind an international, science and market-based mechanism – the social licence to operate, increased credibility, enhanced reputation and, as we increasingly see, access to markets around the world that value accountability and traceability."



MSC Oceania programme director Anne Gabriel.

### The MSC in brief

- Headquartered in London and with more than a dozen regional and local offices around the world, the Marine Stewardship Council has around 140 staff.
- To achieve MSC certification a fishery must be shown to have stock above sustainable limits, with no adverse environmental impacts from the fishery, and ongoing effective management.
- Once certified, a fishery undergoes annual audits to ensure it continues to maintain this standard and, after five years it must be fully re-assessed in order to be recertified.
- Since its inception in 1996, more than 100 fisheries around the world have been certified, with the MSC sustainability label, the "blue tick" now seen on more than 30,000 seafood products.
- The MSC's sustainability standards were developed in consultation with scientists, NGOs and industry partners, and it makes information on every step of every fishery assessment available on its website.
- The "blue tick" label can only be used on fish and seafood from fisheries the MSC has certified as ensuring that fish are caught at levels that allow populations and the ecosystems on which they depend to remain healthy and productive for the future.
- Hundreds of random DNA tests are carried out on MSC-certified products to ensure that its traceability system is working.

# Roughy recovery continues



**Conservative fisheries management is bringing about further recovery in orange roughy stocks, the Deepwater Group says, with catches set to ensure that at least 95 of every 100 adult fish are left to reproduce and sustain the population.**

In 2014 the orange roughy East and South Chatham Rise stock was estimated to be 29.6 percent of the unfished biomass ( $B_0$ ), just below the target biomass range of 30-50 percent  $B_0$ , and projected to reach the target in 2015.

The annual catch limit was conservatively set at 3100 tonnes to continue the stock size rebuild, and the MSC assessors placed a condition of certification requiring

evidence before the end of five-year certification period (by 2021) that the stock is at or fluctuating around the target range (30-50 percent  $B_0$ ).

"We expect this condition to be closed at this year's annual MSC audit with the most recent stock assessment estimating the stock to have increased to 33 percent  $B_0$  and to be growing in size," the group said.

Applying the agreed harvest control rule (used to maintain the stock at or above the target range) indicated a clear opportunity to increase catches from East and South Chatham Rise from 3100 to 5670 tonnes. Fisheries Minister Stuart Nash has decided to continue with conservative management and stage this increase over three years, with a catch limit of 4095 tonnes in 2018-19.

Fisheries New Zealand will continue to monitor and assess the status of this fishery to ensure that it remains conservatively managed for the long term.

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# Seafarers get medical certificate reminder



Lou Christensen with a verification of status card and one of the forms a seafarer's doctor needs to fill in.

## Maritime NZ is reminding the 7200 seafarers who have ring-fenced their "tickets" that they need a medical certificate to keep working.

The certificate is due two years from the date the seafarer verification card was issued.

Maritime NZ personnel certification manager Lou Christensen said getting the certificate was straightforward.

"You can go to your GP – or any GP, if you don't have your own."

Christensen said life on board a ship posed challenging conditions and tasks such as living and working in limited spaces, poor weather and keeping watch at varying times of day and night.

"The assessment is reassurance for you – and us – that you can handle whatever your job throws at you."

The requirement to have a certificate of medical fitness is in Maritime Rule 34.20 and the Maritime Transport Act 1994.

"If you have already had a medical and it is still current, or are not currently using your ring-fenced ticket, then you won't need to get a certificate of medical fitness," Christensen said.

"In the future, if you decide you wish to work, you will need to get a Certificate of Medical Fitness before commencing work."

### How to get your medical assessment:

1. Make an appointment with your GP – or any GP, if you don't have your own.

2. Get the Certificate of Medical Fitness – National and/or ring-fenced Maritime Certificates from [maritimenz.govt.nz/medicalforms](http://maritimenz.govt.nz/medicalforms).

3. Take the certificate with you to your appointment and ask your doctor to complete it.

Your doctor will return the certificate to you. Hold on to it – your employer or a maritime officer may ask to see it to verify that you are fit to work.

4. Operators should check that ring-fenced seafarers have a current Certificate of Medical Fitness – National and/or ring-fenced Maritime Certificates in either category A(T) or category B.

For more, contact the certification team at [seafarers@maritimenz.govt.nz](mailto:seafarers@maritimenz.govt.nz) or (NZ toll free) 0508 732 237.

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# 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 =



+ HSWA

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

## Safe crews fish more

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# Float-free EPIRBs call when seafarers can't

**Float-free EPIRB distress beacons will help seafarers make it back alive. That's the driving motivation behind the requirement for operators to install them, Maritime NZ says.**

All commercial fishing vessels between 7.5 metres and 24 metres operating outside enclosed waters must have them by January 1 next year. "Enclosed waters" means areas outside harbours, estuaries and other inland or sheltered waters.

Maritime NZ's assistant compliance manager for Southern Region, Domonic Venz, who was previously a commercial fisherman, said float-free EPIRBs really increased the chances of survival. "They call for help when you can't.

"When things go pear shaped at least the float-free will notify RCCNZ for you," Venz said. "Too often we are unable to locate survivors due to the current manual EPIRB still being attached to the inside of the wheelhouse wall in a vessel that has sunk. The alternative is an ocean search – a time-consuming undertaking with a lower chance of finding you alive."

He said float-free EPIRBs would undoubtedly save lives.

"We all know the sea can be an unforgiving mistress: you're a miniscule speck, a needle in the proverbial haystack. You'll be glad that you installed that float-free beacon, which calls for help when you can't."

Venz reminded seafarers that they can still manually activate a float-free EPIRB if they find themselves in an emergency situation and have the time to do so.

"If you already have a class 2 EPIRB with a category 2 bracket (manually deployed), your local retailer will be able to advise if there's a category 1 bracket for your model of EPIRB."

He said seafarers could ask their local maritime officer if they had questions or were looking for advice about float-free EPIRBs.

Compulsory float-free EPIRBs are supported by the industry and the requirement was introduced following the deaths of 24 people over the last 11 years on inshore fishing boats that sank with manual EPIRBs on board that weren't able to be deployed.



## It's easy as 1, 2, 3, 4 – get a float-free EPIRB on your boat

### 1. Find a retailer.

*Beacons.org.nz* has a list of New Zealand retailers who sell float-free EPIRBs: <https://beacons.org.nz/PurchaseorHire.aspx>

### 2. Buy your EPIRB in

New Zealand. Beacons purchased outside of New Zealand may not meet the required standards or be New Zealand coded. EPIRBs must be coded so they can be registered in New Zealand.

### 3. Register your beacon at

[www.beacons.org.nz](http://www.beacons.org.nz)

4. Install it on your boat. Your retailer may be able to recommend someone who can install it for you, if you don't want to do it yourself.

# It's a long haul at home too

**Deepsea fishing has far-reaching effects on the partners and families of those who stay at home. LESLEY HAMILTON talks to three women whose men are away for three months at a time.**

Ana Stevenson, Tara Gale and Monica Hailes-Paku finish each other's sentences – not because they are related but because they share a unique bond forged from shared experiences.

The women are the Nelson-based wives and partners of deepsea fishermen and the stories they tell, while personal, vary little from person to person. They are fiercely resilient women, by necessity, who tell stories of missed birthdays and Christmases and bringing children up alone with a smiling acceptance and who burst into raucous laughter when they discover another of the similarities their husbands share.

All three men are working on the *Atlas Cove*, a 68 metre vessel fishing toothfish and icefish in the wild

sub-Antarctic waters of the Southern Ocean. Steve Paku skippers the vessel, which is the only one of its type able to fish as a demersal long-liner and a stern trawler, and Johnny Stevenson and Pete Alford are officers.

The *Atlas Cove* is owned by Austral Fisheries, is Australian flagged and operates out of Mauritius for proximity to the fishing grounds. The crew operate three months on and three months off.

Tara said when you are used to the usual six weeks on and six weeks off, this job is a long haul. "Three months is a really long time and it is always longer than that because they have about a week once they berth and then have to do onshore stuff."

Ana said Johnny committed to the longer trips for certainty. "Originally he was six weeks on and six weeks off and then he switched to a boat that was 10 days on and 10 days off. It was a rolling 10 days so as far as booking a family holiday, with the number of flights we've had to cancel, events we missed and that sort of thing it was getting very frustrating. So even though in that job Johnny had the advantage of sailing out of his home port and he was always in phone range it felt like a world of let-downs and disappointments."

Tara said it was always like saying a long goodbye



Tara Gale, Ana Stevenson, Monica Hailes-Paku and her daughter Anahera.



and a long hello on the six-week trips. "And they expect every bit of your attention when they are first home. The world revolves around them."

Monica said sometimes three months was quite challenging but, like the other women, she just got on with it. "I have four children, which I had in quick succession – 1997, 1998 and 1999 and then 2003."

Tara interrupted, laughing, and said that just proved Steve must have had some trips off.

Monica smiled. "Yeah, so pretty much a child every trip off. When our second child was two weeks old Steve took the *San Waitaki* on a delivery voyage to Africa, then stayed on there to show them how to run the vessel, came back for five weeks then started on the Austral vessel *Southern Champion*. When he returned after two trips in a row she was nine months old. Yeah, I pretty much brought up all four children myself - but not without his support."

"People often ask me if I find it difficult when they go away," said Ana, "but my kids are just so incredibly used to it. They don't know any differently. Sometimes they will ask how long until Dad is home, but very rarely."

Tara and Pete don't have any children together but Pete has two to another relationship. "When we first met his kids were still small and he had to find time for both me and his kids on his time off. That would have been hard for him."

Monica remembers when the children were little there would be times when they missed him. "I just jollied them along. When I dropped Steve off at the airport I would always go and do things with them to distract them from the fact dad was going away. When he was on the *Southern Champion* we had five Christmases in a row where he was gone."

Asked how the women were viewed when they spent so much time without partners by their side, Ana said all three had great jobs and were capable and resilient "because we have to be". They manage the challenges of having men at sea well but they have all either heard about, or given support to, women in their position who are not doing so well, with relationships ending in divorce common amongst seafarers.

So while Monica, Ana and Tara get on and deal



Ana Stevenson and her husband Johnny.

with their day-to-day lives they are totally cognisant of the challenges their men are facing in the Southern Ocean and what they need when they get home exhausted.

Tara said it was getting harder for Pete as he got older and he was taking longer to recover from the trips, and the three women agreed that fresh food was what got them excited.

"Towards the end of a trip the fresh food is running out on the vessel. We tend to eat out a lot when John gets home and he loves going to the supermarket and buying \$700 of things we don't need," Ana said.

"You try to make that transition as easy as you can for them because they work bloody hard," said Tara. "They have had three months in seas that are the roughest in the world. They look so ghost-like when they return home. They haven't seen sun for three months. Just sleet and snow."

Ana said Johnny showed her a video he took of the *Atlas Cove* "45'ing" when battling big seas for three days straight. The *Atlas Cove* is mostly fishing on the Kerguelen Plateau, which is located on the Antarctic Plate in the Southern Indian Ocean, 3000 kilometres southwest of Australia.

"Pete said it was the roughest weather he'd ever experienced this trip and he's fished in lots of places around the world." However, Tara said you get over fearing for their safety. "People have sailed the world since the dawn of time."

Monica would sometimes worry when Steve was away but no longer thinks about it: "Steve has a lifetime of experience on the high seas, a good crew, a good company and us at home to support him. He knows what he's doing."

And Ana said she just had complete faith in John's ability. "I mean, I've been on board with him a few times and seen the skill, knowledge and intuition he uses to keep safe."

The men's homecoming brings a whole new set of challenges, for both them and their partners.

Ana said she needs to pull Johnny up on swearing. "It is just wheelhouse talk and all of a sudden we are back on shore and every second word that comes out of his



The *Atlas Cove*.



Steve Paku onboard the *Atlas Cove*.

mouth is the f- bomb and I am hitting him under the table. And he gets it! It just takes a while for him to tone it down."

Monica laughed, agreeing that all the men used that word as punctuation.

There was also a power shift to deal with, said Tara. "Because our men are in the positions that they are in the wheelhouse, they are used to giving orders and they come home and start giving orders and I'm going – hang on a minute, you're not on the ship now!"

It is not just the dynamic between husband and wife that changes, Ana said. "When Johnny leaves he tells 17-year-old Gabe to look after mum and I think the older kids, particularly boys, take that quite seriously. So when he comes home there almost needs to be a handover, a transition. Johnny and Gabe don't clash but Gabe has been my go-to man, my grunt man for three months."

Ana said besides being exhausted and smelly, Johnny was very laid back when he came home but she knew many who were fist-slamming tyrants.

And with age comes moderation. The *Atlas Cove* is a dry boat but Tara says the men don't come home and "get on it" like they used to. "Pete doesn't go out to pubs or anything. It's a good thing the Customhouse isn't here anymore though!"

"There are some pretty wild stories from their younger days though," said Ana. "When they were doing six on and six off they would get whacked on 24 hour binges as soon as they landed and spend all their money. This is a high-earning job and when you are starting out or in the lower ranks, there is no advice on how to invest or use your money wisely. I used to end up as Mother Hen with John's crew sometimes because if they did buckle down these guys could be owning a house way before anyone else on shore."

Tara said many are in a pattern of renting, buying a flash car and blowing their money.

Ana points out that the young ones all have flash new Ford Rangers but don't own houses. "I think budgetary advice should be given to them but,

would they listen? Who knows?"

However, all three are grateful for the rewards their partner's career brings.

"The financial benefits are good. If any of our children wanted to go to university it wouldn't even be questioned, and overseas holidays. Money gives you choices. If there has been a good bonus, get a rental property. You never really need to think can we afford that? Maybe I should. It is a privileged life," said Ana.

Tara said Pete has just paid for his son's first year at university and Monica said, with four children, it certainly helps. "Although the financial benefits are good, I miss the partnership."

Monica and Steve's youngest daughter, 15-year-old Anahera, joins us. "I'm the baby of the family. Dad went away the day I was born so I was literally born into this lifestyle. I still have times like Christmases or birthdays when I wish he could be there, but I appreciate him a lot when he's home."

That, in its own way is also something the women grapple with, said Ana. "It's funny that, because I am doing the day-in day-out running of the house, I sometimes resent that John gets to do the 'hero' things with the kids. Dad's the one that bought me the new bike and dad's the one who took me skiing.

"We just cut the lunch and do the laundry."



Johnny Stevenson with Steve Paku.



Bill Burke's pastel canvas of *Tokatu's* arrival.

## Artist captures *Tokatu's* big moment on canvas

**There were hundreds of people taking pictures when Sealord's \$70 million factory trawler *Tokatu* sailed in to Port Nelson but one spectator had something more in mind.**

Accomplished Nelson artist Bill Burke was excited to read in the local newspaper that the new vessel was due to arrive from Norway.

"I knew I wanted to capture it coming through the

Cut for the very first time," he said.

His painting, which he worked on in the days following *Tokatu's* arrival in mid-June, is on sale for \$3500 but Burke said the canvas wasn't about making money.

"I have always loved painting boats, ships and clinker dinghies. I just wanted to record a moment of history."

He said his enjoyment of painting boats started as a schoolboy when he would bike down to Port Nelson in the early 1970s, when there was no fencing, to find a spot to sit and draw the fishing boats up on the hard.

Ten years ago, he painted an acclaimed portrait of legendary Nelson builder of wooden fishing boats, the late Jack Guard.



"He was the man who built a lot of the fishing boats that I have painted like *Destiny G*, *Dorothy May* and *Tequila*."

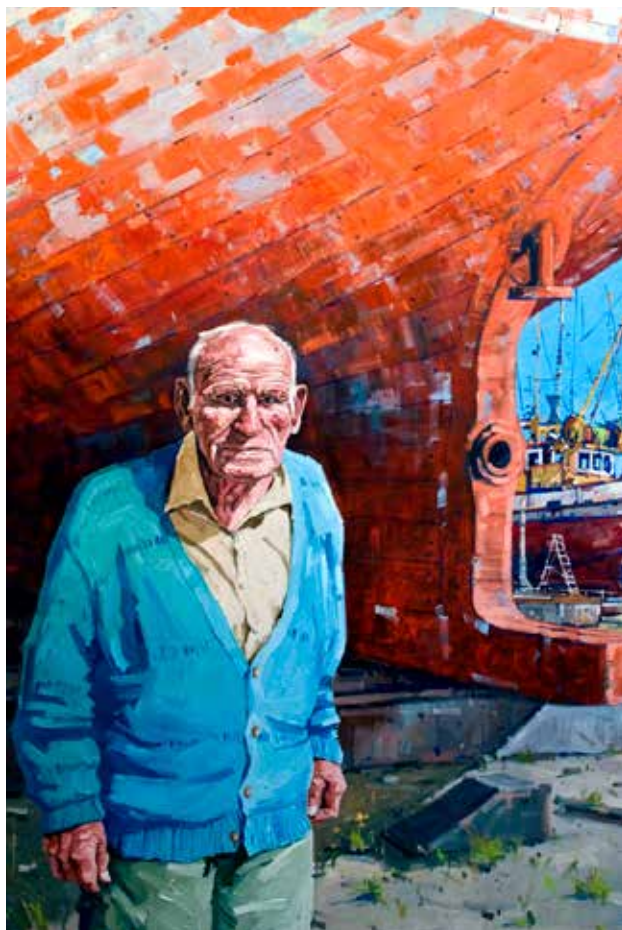
**"I have always loved painting boats, ships and clinker dinghies. I just wanted to record a moment of history."**

Burke works in oils and pastels at his studio on the banks of Nelson's Maitai River, which has a small gallery exhibiting his paintings. As well as busy maritime scenes and portraits, he is known for landscapes and paintings of farmyard animals, and has won many awards. "I pretty much paint whatever catches my eye."

To see more go to [billburke.co.nz](http://billburke.co.nz)



*Tequila* at its Nelson berth.



Jack Guard.



Bill Burke at work in his studio.

# Ocean Bounty series three confirmed

**With series three of Ocean Bounty in the works, its host tells EMILY POPE that making it continues to be an exercise in challenge and reward.**

Graeme Sinclair loves a challenge. The passionate driver of Ocean Bounty, the series that's been making waves on viewers' screens for two years, is already planning series three.

"To be able to grab something that wasn't necessarily a popular move and go 'Bugger it, someone has got to do this' and to take these stories and put them in front of people – it's bloody marvellous," Sinclair said.

"The commercial industry has a lot of great stories to tell and that is what Ocean Bounty is about."

In series two, cameraman Mal Williams boarded a Russian-built factory trawler and learnt about the contribution commercial fishing makes to Lyttelton and the Canterbury community. Sinclair spoke to Te Ohu Kaimoana to hear about effective fisheries management from a Maori perspective and Sealord allowed a tour of its spectacular new factory vessel

Tokatu.

For Sinclair, the series has been incredibly rewarding.

"Once you start filming and scratch the surface you unearth this wealth of fascinating people and amazing innovations – just really interesting stuff."

It's the genuine people and real stories that keep the series going, Sinclair said.

"Good, solid, Kiwi innovators, workers and families going about their business and always looking to

**"The commercial industry has a lot of great stories to tell and that is what Ocean Bounty is about."**

improve. I bloody love it.

"As I've learnt from 25 years of Bostik Gone Fishing and over 620 episodes, I can keep going back time after time because the seasons change, the fish change, the people change."

This year the Ocean Bounty audience base tipped 105,000 viewers, the highest ratings since the programme began, making it inevitable that series three would be on the cards.



Graeme Sinclair speaking with Doug Saunders-Loder of Talley's.



It would contain “a whole lot more of the same great stuff”, Sinclair said.

“I don’t want too many differences. I want great people doing great things on our oceans.

“We could do a completely different block of 13 episodes, but I want to keep some of the key messages going.”

Continuing with people stories is high on Sinclair’s list.

“There’s some really interesting people in this industry. People that started at a time when it was open slather and have moved through the whole gamut and seen the changes.

“So often it’s like a family at sea. The people become very close and there’s lots of camaraderie. There’s a great career path that people don’t often get to see and there are many opportunities in that regard. If you want to make a worthwhile career out of commercial fishing, you certainly can.”

There are also great stories to cover on people who have already joined the industry and made fishing their career, he said.

“Perhaps they were young people who had no career path, didn’t know what they wanted to do, went somewhere like the Westport Deepsea Fishing School, went to sea and suddenly went - wow. I’ve gone from no direction, earning nothing, to [my] first year at sea, I’m on \$50,000 a year and I’ve got a career.”

Science is also set to feature. Viewers can expect to see new innovations like nanofibre technology, to follow-up on previous projects like Precision Seafood

Harvesting (PSH) and to visit Tokatu again to see how its technology is being put to use. Providing the public with a better understanding of the quota management system is another route Sinclair is keen to explore.

**“I’ve been sitting in a wheelchair for 20 years. I have a disability and I have my own set of challenges, but so too does the commercial industry and it’s doing its best to answer and deal with them.”**

There’s a lot happening around sustainability and reducing plastic waste that we can expect to see more of in series three.

“You’ve got things like nanotechnology, you’ve got mussel powder extract which we now know is an anti-inflammatory. There’s a whole lot going on that reflects very well on us as Kiwis and on Kiwis as innovators.

“Even Tokatu which has the latest and greatest [technology] on the planet as a factory trawler, is looking to add value to factory-sized harvest. We know we can’t keep increasing endlessly the amount of tonnage we haul out, but what we have to do is get smarter and add value.”

Sinclair said the series showed how far the value of commercial fishing reaches into communities.

“When you look at an area, a port like Lyttelton or Nelson – Nelson is the largest commercial fishing port in Australasia.

“The benefits flow, not just in terms of fish going to a market or a supermarket – into families, the broader community, engineering companies, supply companies and fuel companies. On and on it goes. Thousands of people benefit by what’s going on and the industry has to protect those jobs and those families.”

He said his work was “an absolute privilege”.

“I’ve been sitting in a wheelchair for 20 years. I have a disability and I have my own set of challenges, but so too does the commercial industry and it’s doing its best to answer and deal with them.”

Some people thought he’d sold his soul to the commercial industry, Sinclair said.

“There is also a growing amount of positive feedback and increasing awareness around what goes on in the industry.

“For young people, I think the series provides insight and maybe does turn the switch on to what’s actually happening.

“Instead of thinking that commercial industry is the enemy, I think we should be focusing on the great stuff that’s going on in a sustainable, well-managed fishery and consider what it means to people.”



Ocean Bounty host Graeme Sinclair.



# Industry and its people fascinate specialist lawyer

Bill Moore

**Two decades after setting up the specialist practice Oceanlaw New Zealand, Mike Sullivan says that fishermen and fishing companies still fascinate him.**

It's the people that make this the most interesting area of legal work – the worst offender in fisheries is 10 times better than the best offender in the criminal field," he said.

Sullivan began Oceanlaw as a sole practitioner with a PA. It was a "major leap of faith", he said.

Now marking its 20th anniversary, the firm has three partners – Sullivan, Justine Inns and Hamish Fletcher – three other solicitors, and support staff based at its Nelson headquarters, with work around New Zealand and overseas.



Oceanlaw founder Mike Sullivan.

Sullivan said the arrival of the Quota Management System spurred him into setting up Oceanlaw.

"I realised that this was a revolution, not only in terms of how the fishery would be managed but also in terms of its economic value. By providing property rights in the fishery, you changed the whole fundamental basis."

As soon as he began the practice, "it just went off like a skyrocket", he said.

"I was swamped from day one, and over the years it's just got bigger and bigger."

Having been present through the industry's

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**"Overall I think we are lucky to have the system we've got, and the companies and people involved in this industry are to my mind unduly vilified."**

growth from pre-QMS days, he said he'd seen changes both for the better and the worse.

"Overall I think we are lucky to have the system we've got, and the companies and people involved in this industry are to my mind unduly vilified.

"Over the last 30-35 years there's been a slow decline in the view of the industry as a positive force in New Zealand, which is not warranted. It's come about by virtue of the green lobby, a combination of events and sometimes the industry not helping itself."

Sullivan advocates a shift to a regime akin to what he's seen in the US, where most infringements of the fisheries rules are dealt with as civil matters, with criminal prosecutions kept for the very serious end of the spectrum.

This allowed many less serious breaches to be handled by the parties getting together and agreeing on a resolution, he said.

"What it means is that the agency and the fishing industry are not in direct loggerheads, they're about solving a problem together.

"Here, we use an enormously large sledgehammer called the criminal law to deal with everything right through from basic failures to do paperwork through to the most serious offences."

He said the "considerable antagonism" towards the fishing industry required careful handling.

"It's going to have to be played smarter and more carefully because the green movement alone is a big threat to the future expansion and development of the industry, let alone any other specific issues."

Sullivan said that Oceanlaw – the concept of which Fletcher had a hand in developing in the early days, when they were colleagues in the same Nelson firm – was coming full circle, with Inns and Fletcher now "front and centre".

"I'm basically mentoring them through a process of transition – we're going through a generational change."

He doesn't anticipate any shortage of work for Oceanlaw's new generation.

"Other lawyers practice in the field but as a firm, this is all we do. It's still an area that is fraught with legal difficulty and it's very difficult for non-specialists to deal with effectively.

"We don't supplant relationships with other lawyers and law firms ... we're basically a team that comes in and sorts out particular problems."



  
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# Nash backs aquaculture

Bill Moore



**Fisheries Minister Stuart Nash has assured the aquaculture industry that he's a firm supporter and wants it to capitalise on Brand New Zealand.**

Addressing the Aquaculture New Zealand conference in Blenheim, he said the Government was "absolutely committed" to aquaculture.

"The Government will work with you to realise aquaculture's potential, and I mean that. Part of the mandate of Fisheries New Zealand is to be an enabler, not to tell you why you can't do things, but to help you promote the solutions to issues you are currently facing."

Nash said the \$3 billion Provincial Growth Fund fitted with aquaculture's potential and the refreshing of the Government's aquaculture strategy would build on the existing strong relationships with the industry. It would focus on technology, innovation, and biosecurity.

"Our ambition is to realise the regional benefits of a sustainable, inclusive and productive aquaculture industry, in line with our economic ambition to improve the wellbeing and living standards of all New Zealanders."

The world was already producing more farmed

fish than farmed beef, he said, and in the next 40 years would need to produce more food than in the previous 10,000 years.

"The challenge now is, where do we want to be on the world stage? My vision is that you will grow exceptional quality, sustainable seafood."

The minister said environmental credentials would remain important to the industry's customers, and he was very big on Brand New Zealand, valued at



Volker Kuntzsch: Chief executive of Sanford Volker Kuntzsch.



\$20 billion a year in 2005 and now likely to be much bigger.

"If we don't work incredibly hard to protect and enhance our brand, then we run the real risk of becoming just another small economy selling commodities into an increasingly competitive global marketplace."

Anything done in the fisheries space had to enhance Brand New Zealand, he said.

Themed "Aquaculture – New Zealand's future", the two-day conference packed 400 delegates into the Marlborough Convention Centre. They heard from more than 30 speakers over the technical and plenary days.

Earlier, Sanford chief executive Volker Kuntzsch took a similar line in his speech, arguing that the small size of the New Zealand aquaculture industry was "no reason for despair".

"We make up a very tiny amount of international

aquaculture," Kuntzsch said. "For me this is not bad news, it just highlights the opportunity we have as a niche player in a global market, and the fact that we should sell our product in a very different manner. That doesn't apply only to aquaculture but really to seafood as a whole."

The catch of one species, Alaskan pollock, was six times as large as New Zealand's total seafood industry, he said. This was a good reason to appreciate that volume was not the basis for New Zealand to compete on.

"Commodity is not what we should go for. We need to find different ways of selling our product at the highest possible value internationally.

"This is not something for us to be embarrassed about, I think this is a fantastic opportunity for New Zealand, but it does take collaboration. Our competitors are not in New Zealand, our competitors are overseas," Kuntzsch said.

## New dishes to float your boat

**Cornish pasties, Peking duck, Kobe beef, Neapolitan ice cream ... there's a long history of foods linked to the cities or regions they spring from. How do the "Have-lox" and the "mussel float" grab you?**

Aquaculture New Zealand hopes that these two will join the list and become identified with Marlborough marine farming, contributing to the region's appeal in a similar way to its wines.

The mussel float – mussel chowder in a hollowed

bread roll – and the Have-lox – farmed salmon on a bagel – are part of a light-hearted effort to bring the importance of aquaculture home to tourists and New Zealanders with a bit of delicious fun.

Aquaculture New Zealand chief executive Gary Hooper said it would be great if they caught on as signature dishes, adding a little bit more to the visitor experience.

Inspired by the chowder-filled buns that are a favourite on the West Coast of the United States, and New York's bagel with lox (brined salmon), they will be trialled over the summer.

"We wanted something as pervasive, simple and portable as possible," he said, "but it must be popular."



# Bright future for aquaculture says Leggett

Bill Moore

**Aquaculture is “only just getting started” with science and partnership the keys to the future, Marlborough Mayor John Leggett told delegates at the Aquaculture New Zealand annual conference in Blenheim.**

Everyone knew the challenges posed by environmental degradation and climate change, Leggett said.

“Future production will be determined by decisions that are science-based. There are big issues to be managed and I know there are some qualms about the way ahead.”

But he was pleased to see how the debate and discussions had branched out, he said.

“There is little chance of progress when positions become entrenched.

If the conversations that I’m seeing in Marlborough are indicative of the overall wish to engage then I have confidence in your future.”

Leggett said there were genuine concerns about the environmental effects of aquaculture on coastal waters, and the need to have and maintain a social licence to operate had to be well understood by all interests.

“So it’s been reassuring to see the industry and the community working alongside each other, developing a greater understanding. We’ve seen this through the development of best environmental practices for seabed health and water quality – and these sorts of constructive dialogues are the way forward for our region and our country.”

Partnership meant not just consultation but active cooperation to achieve results good for everyone.

“Knowledge sharing helped this industry in its

infancy when a few pioneers set about growing mussels commercially. Let’s hold on to that.”

He said the Marlborough District Council and LINZ had completed ocean floor sonar mapping of Queen Charlotte Sound and discussions were progressing well on the next stage, mapping the entire seabed of Pelorus Sound, Admiralty Bay and Croisilles Harbour.

“We are hoping to be able to make a start on this nationally significant project by July next year.”

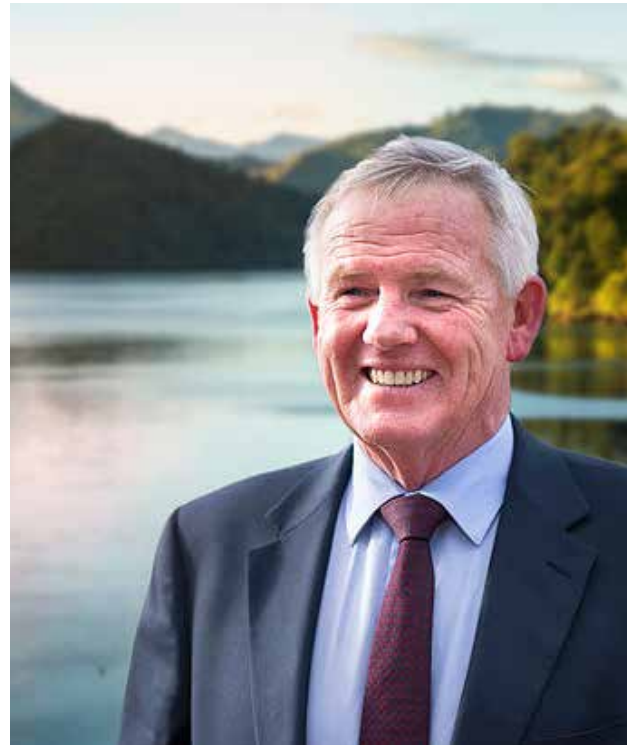
Coastal occupancy charges would help to fund this work. He also wanted to congratulate the Aquaculture Working Group helping draft the aquaculture chapter of Marlborough’s new Environment Plan, Leggett said.

“It’s a constructive approach which other councils have watched with interest.”

He said 2024 was looming large in the minds of many aquaculture consent holders, with a limit to the level of uncertainty that even the bravest could take. The seabed mapping results would make a major contribution to re-consenting marine farms, with a resolution hoped for within the next 12 months.

Leggett said Marlborough was proud of its aquaculture industry.

“I think we all want the same thing: mutual understanding, and compromises, which will give us a workable plan for the future of aquaculture in our region – a sustainable industry which preserves the coastal waters in which it operates. So it has been great to see the way the industry has been engaging with our community.”



John Leggett.



As always at Aquaculture NZ events, there was no shortage of conversation or great seafood.



Shayne Alstob, Keith Chandler and Callum McCallum of Clevedon Bay Oysters helped to keep delegates happy.



Social media guru Cassie Roma makes a point.





# Technical workshops a success

**A series of technical workshops around the country in November drew good attendances and brought together a wide range of presentations.**

Run by the the Seafood Standards Council with the support of MPI, they started in Nelson, then Christchurch and finished up in Auckland.

The workshops were designed for seafood quality, technical and food safety compliance managers and key staff involved in verification and quality assurance. It was pleasing that they were attended by more than 90 industry people from around the country.

The intention was to provide a

general update from the relevant sectors of MPI.

The programme included presentations from the animal products group, market access and verification services. They covered a vast range of topics including the latest regulatory proposals, an outline of the work undertaken by the market access team and an update on service initiatives being implemented by verification services.

The industry-focused sessions included a presentation on the review of the Code of Practice for Seafood Processing outlining further detail of the proposed changes, and gave the industry representatives an opportunity to provide feedback.

Some time was spent going through the Operator Verification Guide which was developed by the Seafood Standards Council after receiving indications in 2016



Cathy Webb.

that some complacency might be creeping in. It was great to see the presentation ending with the latest statistics on performance showing that the industry is well and truly back on track.

*Cathy Webb is the Seafood Standards manager at Seafood NZ and the executive officer of the Seafood Standards Council.*

## SAVE THE DATES



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## Patchell becomes consultant

**After 31 years with Sealord Group, resources manager Graham Patchell has left to establish his own consultancy, Sea Patch Sustainable Fisheries.**

His first contract is as high seas fisheries scientific advisor to the Cook Islands, having been head of delegation to the Scientific Committee of the Southern Indian Ocean Fisheries Agreement (SIOFA) for the Cook Islands for two years.

Known as "Patch" throughout the industry, Patchell received a Seafood Star longstanding service award at the 2017 annual conference, when Seafood New Zealand

executive chairman Craig Ellison said his work had made a significant difference in informing science-based management decisions that had seen New Zealand's fisheries evolve and improve.

He is particularly recognised for his groundbreaking collaboration with Australia's Commonwealth Scientific and Industrial Research Organisation to develop the acoustic optical system used to survey fish populations.



## New GM at Seafood Innovations

**Anna Yallop has been appointed general manager of Seafood Innovations Ltd (SIL), the body charged with providing research investment for the New Zealand seafood sector.**

She replaces Mike Mandeno, who has been SIL manager for five years and is taking up the role of mussel farm manager for Sanford in Marlborough.

Chairman Dave Sharp said Yallop came to SIL from The Bioresource Processing Alliance where she had managed a \$15 million Ministry of Business, Innovation

and Employment (MBIE) grant which funded research and development on biological by-products from primary industries.

Sharp said Mandeno had done an outstanding job.

A joint venture between Seafood NZ and Plant & Food Research, SIL encourages and provides funding support for innovative research and development within the seafood industry.

It is currently seeking new funding proposals for seafood research projects and more information is available at [www.seafoodinnovations.co.nz](http://www.seafoodinnovations.co.nz).



## Seaweed study receives \$6 million grant

**Nelson company Waikaitu Ltd has partnered with Auckland University on a project transforming the invasive seaweed species Undaria into fish food and organic fertiliser products.**

The project has been granted \$6 million by the Government's Endeavour Fund and will work on culturing microbial communities that convert compounds from seaweed into high-protein fish feed. The idea came from the discovery that some

fish have symbiotic microbes in their stomachs which convert seaweed and atmospheric nitrogen into compounds that have nutritional value. These microbes provide a source of dietary protein that are more easily digested by fish and could replace the use of wild-caught fish as an ingredient in fish feed. If successful, the product will provide a more sustainable and cost effective protein for farming fish.



# Ortega's recipe for seafood perfection

Lesley Hamilton



Ortega's sous-chef Sam Mabbott with maître d' and co-owner, Davey McDonald.

## Ortega Fish Shack is a Wellington institution with a reputation for fresh and innovative seafood.

The restaurant, located just off the CBD in Mount Victoria, has just celebrated nine years in business, an achievement in itself in the competitive and crowded capital hospitality market.

Ortega is a family owned and run business. Davey McDonald fronts it with an award-winning approach to customer service and a fierce belief in using the very freshest seafood.

He is backed up by his wife Anna and her parents Helen and Mark Limarcher who have owned a restaurant or two on the Majoribanks site almost continually since they opened the Roxburgh Bistro in 1992. Recently opened next door to Ortega is the group's latest restaurant, Frenchie, which while specialising in French cuisine also "dabbles in fish".

McDonald said there was a lot of legend in the family story of how the Shack got its name.

"Never let the truth get in the way of a good story," he laughs.

The family tale is that a distant Venezuelan relative, Ortega, was born in the bottom of his father's fishing boat at the same time as his mother was landing a fish while off the coast of Venezuela. Ortega grew up to be a great fisherman and chef and whatever he caught that day he cooked up in his shack that night.

"So whatever he caught determined the menu - and that's essentially what we do here," he said.

"We have a new menu printed every day depending on what seafood is freshly caught."

McDonald sources his seafood from various people and companies including Scott and Maaike McNeil of artisan company Awatoru and from Martin Bosley's Yellow Brick Road and once they know what fish is available, the chefs get together to devise the evening's menu.

"There's a lovely young French guy who leads the kitchen and he loves the daily challenge of new seafood and new ways to prepare it."

He's one of 10 chefs at Ortega.

"It's a big crew but we now operate a seven day a week dinner operation and open for lunch for bookings of 10 or more by arrangement. With 10 chefs they all do four-day weeks, which is very rare in this game. So they do four big days on a rolling roster.



They're a really big crew and many we've had for a very long time. We have New Zealand chefs, a couple of Englishmen, one from India, one from Finland and one from France. The staff are great. We are pretty much family."

McDonald said he had always favoured using lesser-known fish species. "We use fresh produce that we love and we don't muck about with it too much. We let it shine for what it is."

**"Buying sustainable seafood is really important to us if we want to keep doing what we're doing."**

Sustainably sourced fish, provenance and minimising waste are also priorities.

"Buying sustainable seafood is really important to us if we want to keep doing what we're doing."

He said he loved it when the commercial fishermen came to Ortega for lunch just after the end of the fishing year and before they had to balance the

books. The tradition sees the quota managers meet in Wellington prior to having a lunch at a local restaurant to trade ACE.

"It means nothing is being wasted and everything is being managed well."

The Ortega serving staff's knowledge of the seafood and its provenance and sustainability is something the restaurant prides itself on.

"You will get some tables that want to know absolutely everything and others who don't even make eye contact with you because it's their second date and they are too busy looking at each other.

"All the staff have a tasting at least once a week and usually twice a week so they know what they are serving. Also we have a daily sheet that goes up for staff which details which section they are doing and what the fish is on the menu and this is where it came from."

Of Ortega's seven or eight main courses, one will be meat, one will be vegetarian and the remainder are seafood.

"Our signature dish is the ceviche, which we chop and change but today we are using yellow-tail kingfish, which is thanks to our friends at Yellow Brick Road. We also love using Awatoru's albacore tuna for the ceviche," said McDonald.



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# Scampi ceviche with avocado, microgreens and scampi oil

Serves 4 as an entrée

## Ingredients

10 large whole scampi  
(Reserve the shells)

## Dressing

65ml water  
65ml white vinegar  
65g sugar  
95ml fish sauce  
2 tbsp lime juice  
1 tbsp ginger, finely grated

## Scampi oil

400ml grapeseed oil  
Reserved scampi shells  
5 cloves garlic, smashed with the side of a knife  
50g tomato paste  
5 star anise

## To finish

1 ripe avocado, halved and sliced lengthways  
1 stick lemongrass, white part only, finely sliced  
50g Ora King salmon caviar  
1 long red chilli, finely sliced  
16 small Vietnamese mint leaves  
Micro shiso  
Micro coriander  
Crispy shallots

## Method

Remove heads from scampi, then with a sharp knife cut through the middle of the scampi tails lengthways. Remove digestive tracts and discard. Remove meat from shells and keep in the refrigerator. Reserve heads and shells to make the scampi oil.



Combine all dressing ingredients in a bowl and whisk until sugar is dissolved. Set aside.

Put a pot on medium heat and allow to warm, then add 100ml of grapeseed oil and the scampi shells. Do not stir for 2 minutes, or the shells will not brown. After 2 minutes stir and leave for another 2 minutes, then add garlic, tomato paste and star anise and cook for a further 1 minute. Add remaining grapeseed oil and bring to a simmer. Allow to simmer for 20 minutes then remove from heat and leave to stand for a further 20 minutes.

Strain through a coffee filter (chef's note: muslin cloth with a fine sieve, or a chinois, will also suffice) and place in the refrigerator to

chill.

Place 4-5 slices of avocado down the centre of bowls and top with 5 pieces of scampi, evenly spaced. Mix sliced lemongrass with dressing and generously spoon over the scampi, followed by about 20ml of scampi oil per portion. Arrange 3 or 4 teaspoons of salmon caviar around each bowl, followed by slices of chilli, Vietnamese mint leaves, micro shiso and micro coriander. Finish with crispy fried shallots.

The ceviche can be prepared using any fresh seasonal fish such as yellowtail kingfish and albacore tuna.

**Photo and recipe courtesy of Ortega Fish Shack, Wellington.**

# Darren's ties to fishing run deep

Bill Moore

Darren Guard came ashore a decade ago and began a new career as a marine safety specialist but you don't have to scratch very deep to uncover fond memories of his fishing career.

The best moments of all?

"It's always the bags of fish," the 47-year-old said. "That colour the water turns into just before a good bag of fish hits the surface – a magical, turquoise blue."

That image, and seeing crew members ready to close the hatch on a full load, ready to head home, stay fresh in his mind.

Grandson of the highly respected top of the south boatbuilder, the late Jack Guard, QSM, Darren was fishing with his dad Philip when still a schoolboy, learning all about scalloping, oystering and trawling – and enjoying the income it offered a teenager.

He recalls regularly working out of Havelock over the weekend, arriving back in Nelson after 1am on Monday morning and getting up for school.

At 15 he became a fulltime fisherman in the family business. "My grandfather built boats, me, my father and uncles Chris and John, and two other skippers, James Carson and Michael Trounson, ran them."

The core family vessels were the *Davinci*, *Gleam*, *Dorothy May*, *Nimbus*, and *Kathleen G*, the latter named by Guard after his grandmother.

Those were good years but with high fuel prices, a downturn in scallops and older family members coming ashore, in 2008 the decision was made to sell the business.

Guard had always been an inshore fisherman but after the sale of Guards Fisheries, from 2012-15 he was Sealord's fleet safety manager, spending time at sea on larger factory trawlers. That gave him a good understanding of the differences between the deepwater and inshore fleets. This helped to equip him for the move into his own business, Guard Safety, specialising in supporting all vessel operators with every aspect of their Maritime Operator Safety System (MOSS) and health and safety requirements.

He's still based in Nelson but was interviewed by phone from Stewart Island, where he was carrying out health and safety training for Sanford aquaculture staff. Over the years he's led seminars for more than 1000 inshore fishermen, 700-800 deepwater fishing crew and several hundred general seafarers and aquaculture workers.

"I guess it's fair to say I've worked in every port – that is my office – and I've worked with many



Darren Guard in his trademark cap.

operators. Many people know me – I wish I could say I could remember all of them," he said.

The feedback he gets is that people call him in because he's "been there and done that" and understands the unique challenges seafarers face.

"I've made many of the mistakes they make, or could make." As well as several skipper qualifications he's also got formal health and safety training and five years' experience of working for Maritime NZ after he came ashore.

"I call myself a conduit between the regulator and the coalface. I was born to do it. The larger companies can afford to hire specialist staff and consultants but there's so many one-man bands and smaller entities out there that also need my support."

Guard is a past president of the Port Nelson Fishermen's Association and a strong supporter of the New Zealand Federation of Commercial Fishermen.

He said the Federation created a community within the industry, a sense of stability and tradition while continuing to be forward-looking.



## FACES OF THE FEDERATION

**"Let's make no mistake – we're still the most hazardous industry in the world and we've still got a long way to go. But we're certainly headed in the right direction, purely because of the great work the industry has done."**

"Fishermen are hard to get messages out to. As much as we are a family, we still have our cliquey groups. There are still some barriers to break down and the Federation is always trying to do that."

It was time to get over the issues of the past, Guard said.

"There's only room for one Federation and it needs to be the united voice of the fishermen. Don't bitch if you don't have your say."

He said the fishing industry was a far cry from what it was 30 years ago. It had matured and was incredibly innovative.

"The people of New Zealand don't have any understanding of the passion and innovation that's taken place in the industry to help New Zealand achieve its sustainability goals.

"I get annoyed and frustrated, particularly when I hear green NGOs claiming that they know the marine environment and we're destroying it. That'd be like me telling Neil Armstrong I know more about the moon than he does."

Fishermen were deeply steeped in the industry, he said.

"They know the environment and they don't want to kill the goose that lays the golden egg. Sustainability of business and sustainability of fish stocks align pretty darn closely."



Guards Fisheries boat Dorothy May at Port Nelson.



Same man, different era.

He has also noticed the emergence of a new type of fisherman, those who embrace technology, are more aware of the wider society, and are not ashamed to have a social media presence, and welcomes the change.

"So many younger fishermen are on Facebook and these sorts of things and that's the way to integrate our new fishermen into modern society."

He has also seen great progress in his specialist area of marine safety in recent years, and said he was "proud as Punch" of the efforts many New Zealand fishing companies have made.

"The most pleasing thing is that we're doing this ourselves, for ourselves – not just because we have to, but because we want to."

The industry had to provide the lead for safety, Guard said, or it would be faced with alternative views and solutions that might not best reflect its dynamic structure and unique needs.

"Let's make no mistake – we're still the most hazardous industry in the world and we've still got a long way to go. But we're certainly headed in the right direction, purely because of the great work the industry has done. The fishing industry has always been passionate and cared for their people, but I think we're now beginning to show it."

The goal should be to make New Zealand the world leader in maritime safety, Guard said.

"We are the most sustainable fishery in the world but let's make it also the safest – we can only do that together. There's no secrets in safety so if you've got any good ideas, share them."

*The New Zealand Federation of Commercial Fishermen has this year celebrated its 60th year. That is a creditable achievement at any level and proves that the organisation has stood the test of time. This is the first in a new 'Faces of the Federation' series that is designed to capture the thoughts of key fishing industry people throughout New Zealand, and to highlight what they do and what the Federation means to them.*

*We welcome this addition to the magazine and we'll also be including the Federation's key notices, news items and updates. - editor*

# New liaison officers introduce themselves

The Department of Conservation has contracted John Cleal and Graham Parker as liaison officers to work with the inshore/coastal fleets to develop mitigation and protected species risk management plans. They introduce themselves in their own words.



## Coastal vessels (Central Area) liaison officer John Cleal

Since leaving school on the West Coast, I've worked in all manner of jobs within the fishing industry: cutting fish, packing fish, unloading fishing boats, at-sea fishing, truck driving, running port and vessel unloading operations and vessel management. I have 37 years of fishing industry related experience, with the majority of that time working directly with fishermen and vessel owner/operators, including 20 years with Talley's and Amaltal.

**"You know you are starting to have an influence when you climb onto their boat and they refer to you as 'that bird man fella'."**

For the past 10 years I've been the environmental liaison officer for the Deepwater Group working with the vessel operators of deepsea trawl, ling bottom longline and the scampi trawl fleet, totalling about 80 vessels. I have assisted with a

number of mitigation projects and gained valuable knowledge and understanding from numerous people to help reduce the risk of protected species captures in these fisheries. This knowledge is now being extended into inshore coastal operations.

For the last two years I have been the Department of Conservation liaison officer for the surface longline fleet where I assist them with recent technology and ways to improve mitigation methods on their particular vessels. You know you are starting to have an influence when you climb onto their boat and they refer to you as "that bird man fella, right". Probably not the handle I want full-time but more importantly they have heard of me. The greeting is then followed by an invite for coffee and them wanting to discuss their operation and how they can be involved. That is the most enjoyable part of my job.

I am also now contracted by the Department of Conservation as the liaison officer for the Central Area, which includes the Napier region and the area from Lyttelton and Pegasus Bay, around the top of the South Island and the full extent of the South Island's West Coast – a pretty big area. My previous work with coastal trawl gives me an advantage of knowing many of the trawl vessels involved, but in addition I will also be working with setnet, Danish seine, and the bottom and surface longline coastal vessel fleets to develop bycatch mitigation methods and protected species risk management plans. I am really looking forward to working with all the vessel owners, operators and skippers in my area

and want them to know I am on call to offer advice at any time.

## Coastal vessels (Otago/Southland) liaison officer Graham Parker

I grew up around the sea in northern New Zealand. My father's work in the dairy industry took our family to the USA when I was 14 and I ended up staying. In my late teens and early 20s I worked as a commercial fisher in Alaska.

**"I'm here to learn too, most importantly about what ideas fishermen have."**

I returned to New Zealand and amongst other things helped my brother in various native bird conservation projects. I was a keen outdoorsman but I had no idea that people could make a living studying wild animals. I volunteered for a conservation project and after a month they offered me a job. I spent the next two years doing all sorts of forest bird work. I soon realised that with no education my opportunities would be limited so I moved to Dunedin and went to university as a mature student. I couldn't believe how good the quality of life in the far south is.

Immediately after studying, my girlfriend (now wife) and I took jobs on an isolated island in the South Atlantic called Gough. It is about 2700km from Cape Town and we lived there for a year with six South Africans who ran the weather station. Our work was studying

## FEDERATION UPDATE

seabirds and we have continued to study seabirds on sub-Antarctic islands in the 11 years since then, including South Georgia, Auckland, Campbell and Bounty Island groups. We also do work in other areas, notably plantation forestry, which can have similar wildlife interaction challenges to fisheries.

After working on Gough Island an opportunity arose in the Falkland Islands to work with the factory-freezer bottom trawl fishery there to help them mitigate seabird captures. I spent half of my time at sea over a two-year period, on 34 different Spanish trawlers. Combining my knowledge of seabirds and experience from fishing, and getting to work with some very knowledgeable, clever and passionate fishermen, was incredibly satisfying. Since then I've continued to work on issues surrounding wildlife interactions with commercial fisheries.

I am involved in the liaison work because I want to work with fishermen to ensure they are aware



of all the tools they can use to minimise interactions between their operations and wildlife. But just as much I'm here to learn too, most importantly about what ideas fishermen have. Fishermen have unparalleled insight into developing mitigation, and many offer fascinating observations from

decades of watching wildlife at sea. As a liaison officer working with inshore trawl and set-net fishers between Timaru and Bluff, I'm here to advise on best practice mitigation, take on ideas from fishers, and discuss the wildlife species that may interact with their fishing operations.





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## Daily reporting called 'expensive, unnecessary'

**I see that Fisheries Minister Stuart Nash has decided that daily reporting of catches by small inshore boats will lead to more accurate and timely information and will help to make better decisions faster.**

I believe this is a fantasy as most fisheries decisions take many months if not years to make. Can anyone think of a New Zealand fisheries decision that has been made that was time-critical to a month let alone a day or two? Even mid-season quota increases take months after the ministry has signalled that one will most likely occur.

This is a scientists' fantasy story that even if it could be made why would it need to be as changes in fisheries take years, not days to occur.

I believe the once-a-month reporting that exists at present is timely enough for any management decisions. Daily reporting would be very expensive for small operators as satellite communications would be required – a lot of southern boats operate out of cellphone range. The daily reporting is only estimates as accurate figures cannot be confirmed until boats unload to LFRs when they return to port. Also, most of the information supplied is filed and sits in raw form in the system until someone decides to do something with it.

I believe that the minister is doing his best to make the system as fair and workable as possible but I also believe daily reporting will open small operators to expensive compliance action that is unnecessary.

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