



Friday update



Captain's Blog

24 November, 2017

World Fisheries Day celebrated

The New Zealand fishing industry was commended for its sustainable approach on World Fisheries Day this week. Sydney-based Marine Stewardship Council (MSC) Oceania programme director Anne Gabriel said New Zealand had a good news story in its achievement of third-party certification for the bulk of its deepwater fisheries.

About 12 percent of the world's total catch across 400 fisheries is now MSC certified, which encompasses stock size, environmental protection and management policies.

Seven New Zealand fisheries – hoki, hake, ling, southern blue whiting, orange roughy and albacore and skipjack tuna – now have the coveted MSC stamp.

“Human life and the oceans are so interconnected,” Gabriel said, “filled with diversity and divine beauty.”

She was a panellist at a lively function at the Sustainable Coastlines centre in the Wynyard Quarter on the Auckland waterfront.

Iwi Partnership general manager Maru Samuels, representing the fishing interests of 15 iwi; wildlife photographer Tamzin Henderson; film maker Graeme Sinclair; and Sanford corporate communications general manager Fiona McMillan completed the panel.

Graeme Sinclair, fresh from a day's successful snapper fishing on the Hauraki Gulf, said he had been among at least 100 boats attracted by diving gannets and dolphins that were feeding on schools of bait fish.

In the Media

A Marlborough pāua diver is claiming he has discovered a way to make the shellfish spawn. Phil Walker, a diver in Pāua MAC 7, told *Stuff* by putting a starfish in his catch bag during harvest, the delicacy will become stressed and release spawn. However, hatchery owner Mike Radon has challenged the claim. Radon said he tried the idea six or seven years ago and the shellfish did give off a liquid. However, under the microscope there were no eggs or sperm. The reaction was more akin to a flight or fight response from an octopus, he said.

A former factory manager at the Timaru Fishing Company (TFC) has handed in his report into the international study of fish handling and processing – more than 50 years after starting it. In 1965, Kieth Begg received funding through a Winston Churchill Memorial Trust Fellowship to research worldwide processing practices, only reporting back on the grant this year. Begg was able to implement many overseas practices at the TFC factory and told *Stuff* the most important change he made was using red cod for fish slabs to create fish fingers.

Over half the tickets to the 2018 Bluff Oyster & Food Festival have been sold, with more than seven months still to go before launch. Festival chairman John Edminstin told *Stuff* even with the threat of *bonamia ostreae* he had not considered stopping the event. With over 2000 tickets sold, if there were no oysters, the 26 May event would be

He was using newly developed micro-jig lures that were lethal on snapper and was guided by sophisticated electronics that allowed identification of different fish species.

On another recent day he had counted as many as 400 recreational boats.

"What is the impact?", he asked.

"Is it sustainable? We just don't know.

Until we measure that we won't make much progress."

He said the snapper fishery in Nelson had rebounded but every second person was now laying a longline of 25 hooks.

That was fine if the fishery could sustain it but was something that should be

looked at if there were to be a decline.

People needed to give, rather than take.

"It's called compromise."

He began the Gone Fishin' programme nearly 25 years ago to cater for the 914,000 Kiwis at that time who went fishing at least once a year, a quarter of whom were women.



Double trouble - Salvin's Albatross.
Picture: Tamzin Henderson

Tamzin Henderson spoke of her delight at approaching Sealord and asking if she could go out on the Cook Strait hoki trawler Otakou to photograph seabirds and being given approval.

A fishing and boating store co-owner in Blenheim, she admitted to a negative view of trawling but her opinion had been altered by what she had seen.

She was impressed no restrictions were imposed, other than for her own safety. Bird bycatch mitigation devices were so extensive that "if anyone ever caught a bird it would be horrific bad luck".

The resulting images of magnificent albatrosses can be seen on her blog, titled The Photographic Wanderings of Tamzin S Henderson.

Fiona McMillan spoke of the immense effort that went into production of the company's extensive annual report delivered last week, including 18-hour days by general manager of sustainability Lisa Martin.

The cover features Ross Sea toothfish

rebranded to the blue cod or seafood festival, he said.

Rec fishers caught redhanded

Two Gisborne men have been fined more than **\$10,000 for a range of crayfish offences.**

Thirty-nine-year-old Aaron Andrew McKay was fined \$6,000 after he pleaded guilty in the Gisborne District Court last week, to two offences under the Fisheries Act; for selling 35 crayfish and for being in possession of crayfish for sale.

Tongan church leader, 66-year-old Methodist minister, Sunia Ha'unga, was fined \$4,500 after admitting two charges; being in possession of excess crayfish and for breaching the Fisheries Act by intending to gain some benefit from possessing the crayfish.

The vehicles and gear used in both of the offences were forfeited to the Crown.

In addition to his fine, Mr McKay was also ordered to pay \$3,000 for the release of his car.

Last week, Northland's west coast fisheries patrol reported disappointing results, with non-compliance noted for almost 100 percent of inspections.

A combined team of North Shore and Northland fisheries officers converged on Kawerua and Tauroa – an area well known for high levels of offending.

Team manager fisheries compliance for the Upper North Island, Steve Rudsdale, said the objective was to conduct inspections to assess compliance.

"The most disappointing aspect of the patrol was that of the 30 or so people we came across, almost all were not complying with the rules," said Rudsdale.

"This area is a well-known spot for high levels of offending and offenders are often experienced poachers. More often than not, they are also street-wise and uncooperative."

Rudsdale said **a local man was found in possession of 63 pāua, only five of which were of legal size.** Another local was found with 49 pāua, only two were of legal size. The pāua, this man's diving gear and a quad bike were seized on the spot.

Many others spoken to during the patrol received fines ranging from \$250 to \$500.

skipper John Bennett's four-year-old granddaughter Charli, which he captioned: A future marine biologist or commercial fisher.

Audience member Karen Gibson, an account manager at Zomato, a worldwide restaurant registry, asked why MSC-certified hoki was not endorsed by Forest & Bird in its "best fish guide".

The response, supplied by this writer, was that the rating was spurious, driven by ideology rather than science.

Panellists were asked to sum up with one suggestion to improve New Zealand fisheries.

Share the load, was Maru Samuels' response.

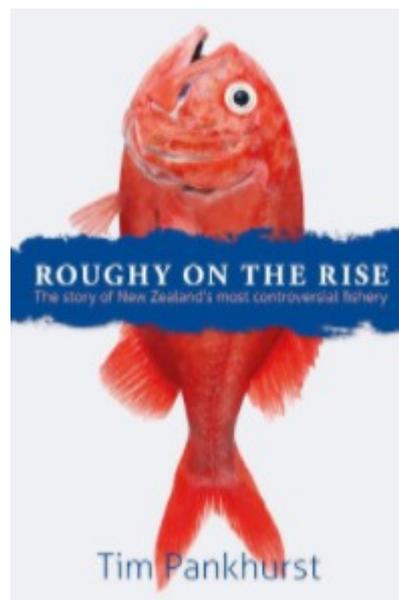
He said there were lots of other seafood options such as monkfish and trevally, rather than always opting for "flash fish like snapper".

Eat more mussels was Fiona McMillan's similar response.

Graeme Sinclair's recipe was watch Gone Fishin' and Ocean Bounty for insights into sustainable fishing.

Look out for the MSC ecolabel, Anne Gabriel advised.

Do your own research and look at what you're putting back into the ocean, Tamzin Henderson said.



Xmas present – Roughy on the Rise

Purchase a copy of Roughy on the Rise, the story of New Zealand's most controversial fishery.

The story of orange roughy is one of cowboys, characters and conservation. Roughy on the Rise charts the discovery of this mysterious deepwater fish, its exploitation, its depiction by environmental NGOs as the epitome of unsustainable fishing, the slow unlocking of its secrets, its key role in bankrolling the development of the New Zealand seafood industry – and latterly its recovery.

[Click here to purchase a copy](#)