



THE UPDATE

Captain's Blog



Fishing event a winner amongst youngsters

Last Saturday at the wharf by Wellington's Te Papa, an excited young fisher pulled up the catch of a lifetime – a crayfish.

The lad was one of nearly 1500 youngsters and parents crowding the promenade despite the blustery day for a popular event now in its 10th year.

The hubbub had barely died after that extraordinary catch when another crayfish was hooked and landed.

One such catch is rare enough but two in a row is unbelievable.

And there was more to come.

Before long another unexpected catch was lifted on to the wharf. This time it was a kina impaled on a tiny herring hook.

The catches were courtesy of the police dive squad, sitting on the harbour floor amongst hundreds of fishing lines in the annual Kids Gone Fishin event.

The police divers also attached prizes in the form of 20 plastic fish, each to be redeemed for a \$50 note, thanks to sponsors National Storage NZ.

KP Marine donated a further \$7000 worth of prizes.

Fire, police, ambulance and fisheries officers all turned out to entertain and encourage the kids swarming on the wharf while parents enjoyed free coffee.

There were a good few fish caught too – including spotties, herrings, blue cod, gurnard, kahawai and snapper.

As an introduction to New Zealand's favourite hobby and an appreciation of our marine environment, it could not be beaten.

The Kids Gone Fishin programme was launched by Graeme Sinclair and Police Blue Light 22 years ago as an offshoot of his popular Gone Fishin television series, now in its 26th year.

It was also a perfect fit with Graeme's role as patron of Blue Light, which aims to build confidence and trust in police in our communities.

Each police district has a voluntary Blue Light team, a scheme launched in the 1980s based around discos.

In Wellington it is chaired by Sgt Brett Cronin, who works with youth justice in the Hutt Valley.

"Graeme's a great personality and the fishing events are a great way to make us more approachable," he says.

"Some of the kids we deal with haven't got a positive role model in their lives.

"This way they can get outside, rather than being stuck at a screen and fishing provides the best medium for that."

It's not only the kids having fun at the events.

Those attending last week were warned over a public address system there was a thief floating about and to beware.

Sure enough, "Terrible Tex" dressed as a Beagle Boy in black and white vertical stripes staged a robbery and ran through the crowd chased by a dog handler and an enthusiastic crowd of kids.

The burglar leapt off the wharf into the sea, where he was apprehended and hauled aboard the police launch Lady Elizabeth IV, much to the delight of those watching on.

"It was bloody hilarious," Graeme said.

He does as many as 10 Kids Gone Fishin events a year, supported by wife Sandee, all voluntary, all at his expense.

And as well as the weekly fishing show he is currently working on the third series of Ocean Bounty, one-hour programmes featuring all aspects of commercial fishing.

"If you do well in life you have a responsibility to give back," he says.

"The big thing about it is parents can give their kids all the gifts in the world but the greatest gift is your time.

"They just want to be with you."

Graeme is a star attraction. He used to sign hundreds of autographs, now he doesn't sign any – it's all photos on phones.

"We are blessed to have been born here and one of our greatest assets is our outdoors.

"What better thing to do than make the most of it and also learn how to sustainably use our marine resources."



Hundreds of children lined up on the edge of Wellington's waterfront to take part in the 2019 Kids Gone Fishin' event.

Fiordland in 3D

Three unmanned and one manned vessel will be mapping Fiordland's waters over the coming months using the latest 3D technology.

Land Information New Zealand has recruited the help of marine survey company iXblue to map the depths of Doubtful, Dusky, Thompson and Bradshaw Sounds – a task that was last completed 20 years ago.

“The technology used 20 years ago is very different to what we have now,” said LINZ manager of hydrographic surveys Stuart Caie.

“We can now get a fuller picture of the seabed.”

Fifteen LINZ employees and a team of iXblue surveyors will capture 3D images of each area's seabed, some which are up to 400 metres deep.

LINZ has prioritised marine areas where new information will be beneficial for fisheries, shipping vessels, boaties and the tourism industry. The project's data will be used to update navigational charts, providing safer routes of navigation in the remote area.

“One of the main outcomes is to identify any previously unknown hazards that we can make people aware of,” Caie said.

“The data collected not only gives us an idea of the shape of the seabed, but what the seabed is made of – sand, rock, reef corals, or if there's any vegetation.”

Data will also support marine research and sustainable management of the region.

Tide gauges and survey benchmarks were first deployed in Doubtful Sound, with Dusky Sound next on the agenda.

It's expected the current surveys will be completed this month and data will be freely available after publication in 2020.

Achieving sustainability with seaweed

London-based company Skipping Rocks Lab have hydrated more than 30,000 London Marathon runners with a sustainable seaweed pod full of sports drink.

The Ooho pods are created using Notpla – a biodegradable material made from brown seaweed.

A machine transforms the seaweed extract into a thin membrane that holds between 20-150mL of liquid. It's cheaper to produce than plastic, disintegrates within four to six weeks and is completely tasteless and edible.

“What we use is the building blocks of seaweed,” said Rodrigues Garcia Gonzalez, one of the company's founders.

“We remove all the green stuff and the smelly stuff.”

The pods were made available at their first marathon last Sunday, where they were used as an alternative to runner's plastic drink bottles to reduce the amount of waste generated by the event.

“The marathon is a milestone...we are hoping we will demonstrate that it can be used at scale in the future,” said Gonzalez.

Intended for on-the-go consumption, consumers can nip the corner of the pod or place it in their mouth to drink the liquid.

The pods hold water, juice, cocktails and sauce and are especially popular at festivals, where eating the packaging becomes part of the experience.

The company is now working on developing the seaweed extract into cling wrap, nets and sustainable packaging, in a bid to reduce plastics in the ocean.



The Ooho pod made from brown seaweed is sustainable, edible and holds a variety of consumable liquids.



New Zealand Seafood Industry
Conference and Technical Day

Registrations open

Registrations for the 2019 New Zealand Seafood Industry Conference and Technical Day are open.

This year the conference will move to New Zealand's tourism capital Queenstown, with the technical day taking place on Thursday 8 August and the conference on Friday 9 August.

The theme for this year's seafood conference is Blue Growth – Charting Seafood's Future, looking at how one of New Zealand's key primary sectors can best position itself for future growth and success.

We have a great array of speakers, details of the full programme will be available soon on the [Seafood New Zealand website](#).

Seafood New Zealand has negotiated accommodation rates at the conference venue and neighbouring hotels. Details are on the [Information](#) page of the website along with links to Air New Zealand for group flight bookings.

Get in quick to secure accommodation and flights at reasonable prices.

[Register now.](#)

2019 Technical Day research posters

Seafood New Zealand is calling for research posters to display at the 2019 Seafood Industry Conference and Technical Day.

Researchers are invited to show their posters throughout the technical day on 8 August and at the networking function that evening. They will also be displayed at the conference on 9 August.

Posters must align with one of the following themes:

- Our Marine Environment
- Quality Safe Seafood
- Innovation

View more information on the poster specifications [here.](#)

Submissions close 28 June 2019

Seafood Stars Awards

The 2019 Seafood Stars Awards are open for nominations. The awards are a wonderful opportunity to celebrate our industry people and their achievements. This year's award categories include:

- Future Development and Innovation Award
- Young Achiever Award
- Longstanding Service Award

For more information on each category [visit our website](#), or [download the form](#) to nominate someone today.



News

Ngāti Kahungunu Iwi Incorporated has launched Takitimu Seafoods, an iwi owned and operated wholesaler, processor, exporter and retailer of fresh fish, *NZ Herald* reported. The group hopes the new business will provide connectivity to its 32000 registered members. Iwi chief executive Chrissie Hape said Takitimu's predecessor Hawke's Bay Seafoods used to fish Ngāti Kahungunu's quota and provided fish for hundreds of whānau for many years. "We are so grateful to their whānau for this koha," she said. "Now we can look at benefiting our iwi members in a new way. This is a work in progress and will be implemented in the new financial year." The main office is based in Napier, along with a processing plant and two retail shops – one in Napier and another in Hastings. Most roles will stay the same with minor business changes including the signing of new employment contracts, temporary signage and a change of uniforms to reflect the new name.

New Zealand King Salmon are expecting annual earnings to be at the bottom end of its forecasted range due to warmer waters affecting fish mortality rates, *NZ Herald* reported. NZKS expects to harvest 7900 tonnes of fish in the year ending June 30, down from the forecasted 8000 tonnes. This year's harvest remains up from the 7779 tonnes reported earlier in the year. Earnings before interest, tax, depreciation and amortisation are expected to be at the lower end of its d25-\$28.5 million forecast. The 2020 harvest is also likely to change, being closer to 7900 tonnes rather than the projected 8700. Efforts to mitigate climate change risk will require capital spending and will likely lead to lower harvests in the future, the company said.

Regional Development Minister Shane Jones is encouraging iwi from the top of the South Island to increase their stake in the region's aquaculture industry. Jones met with Te Tau Ihu leaders this week, including Ngāti Toa's Sir Matiu Rei who wants to place a salmon farm in the Marlborough Sounds. There could be legal challenges, based on previous developments, but Jones said he is keen to see them prevail. "Why is it that high income people are allowed to fight for aesthetic values and natural character, thus denying

industry the opportunity to create jobs and boost exports, and the only people who really gain from these rants to protect natural character are the privileged few who own enormously large dwellings and residences in the Marlborough Sounds. I will put the kaupapa of jobs and industry over their narrow interests any time of the day."

[Check out the latest Seafood Magazines](#)