



SEAFOOD

NEW ZEALAND

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**SCAMPI A WINNER
FOR WAIKAWA**

**HUNTING DOWN THE
FISHING PIRATES**

**HOKI FISHERY IN
GREAT SHAPE**

INDUSTRY MOURNS THE LOSS OF A 'GENTLEMAN'

The sudden death in late February of Christopher (Chris) Horton, Deepwater Group chairman, came as a great shock to the many people he worked with in the seafood industry over decades.

Chris also chaired Commercial Fisheries Services and was previously Fishing Industry Board chair where he was deeply involved in the consultation process for the 1996 Fisheries Act.

He was a gentleman of the "old school". Sir Tipene O'Regan, whom he worked with on deepwater allocations "among a lot of heavy hitters, with a lot at stake", once described him as having a genial, but contained air.

Sir Tipene's comments have been echoed by others who worked with Chris on industry matters. As chair, he gave all a fair hearing – he had the ability to listen and engage with people and in doing so was always the gentleman.

Sir Douglas Kidd, Minister of Fisheries during the 1990s, remarked that Chris was very good at bringing interest groups in the industry together to present an overall industry view during the consultation process for the 1996 Act.



Christopher Horton - honesty and decency were enduring attributes.

Hundreds of finance, fishing, agriculture, publishing, political and society leaders and family, colleagues and friends filled the Holy Trinity Cathedral in Parnell, Auckland, to mark the life of a remarkable man.

Prominent businesswoman Dame Roseanne Meo, in delivering a eulogy to a close friend and colleague, spoke of Chris' connection with the fishing industry amongst his many director and trusteeships.

He was the longest serving member of the New Zealand Stock Exchange. His generosity of spirit and integrity, honesty and decency were his enduring attributes, Dame Roseanne said.

Chris, who was also a Justice of the Peace, was awarded a CBE in the 1994 New Year honours list for his considerable contributions

to New Zealand through his many and varied activities.

Despite a very full working life, Chris made sure there was time for family. Sons Peter and Andrew spoke at his funeral of a rich life that included skiing, duck shooting, trout fishing, farm holidays and game fishing in the Bay of Islands aboard their boat Striker.

He is survived by his wife Christine, Peter and Andrew and four granddaughters who gave moving tributes to their grandfather at the funeral.

His leadership in the seafood industry will be sorely missed.

*Tim Pankhurst
Chief Executive
Seafood New Zealand*

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SCIENTIST BUILT STRONG REPUTATION

Generous tributes have been paid to Blenheim-based Dr Robin Leslie Allen who had an outstanding knowledge of fisheries research.

Dr Allen, who died in March, had been the interim Executive Secretary of the South Pacific Regional Fisheries Management Organisation since 2007. He played a significant role in the negotiations of the Convention on the Conservation and Management of High Seas Fishery Resources in the South Pacific Ocean.

SPRFMO said he combined extensive knowledge and experience with a gentle, modest and kind personality, traits that gained him the respect and affection of his peers, many of whom regarded him as a good friend rather than just a good colleague.

Dr Allen was born in 1947. He had an educational background in mathematics and statistics but earned his PhD in zoology in Canada. This was followed by a distinguished career as a fishery scientist in New Zealand, culminating in his appointment as assistant director-general of the Ministry of Agriculture and Fisheries (MAF) and group director of MAF Fisheries Policy.

He had a keen interest in international fisheries management which led him to work for the Inter-American Tropical Tuna Commission, located in La Jolla, California, USA, for five years from 1976-1981.

In 1995 he was appointed to the IATTC assistant director and was made director of IATTC in 1999, working two full terms until 2007

His highly relevant experience with regional fisheries management organisations (RFMOs) and, in particular, the duties and responsibilities of their secretariats was invaluable when it came to establishing the new SPRFMO Secretariat and the requisite data



Dr Robin Leslie Allen - had a strong interest in international fisheries management.

management, finance administration and communications capabilities.

Dr Allen was looking forward to his next "profession" as a wine farmer.

Dave Sharp, former chair of the Seafood Industry Council, said Dr Allen was a delightful man who

combined an outstanding knowledge of fisheries research with a sympathetic understanding of the value and needs of the fishing industry.

"There are few New Zealanders, if any, with as good an international reputation as a fisheries manager," he said.

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MAHUIKA LEAVES A MIGHTY LEGACY

Tributes poured in following the death of Dr Apirana Tuahae Kaukapakapa Mahuika, affectionately known as Uncle or Papa Api.

Accolades for his work, including in the Maori fisheries settlement, poured in following his death.

Te Runanganui o Ngati Porou deputy chair Selwyn Parata cited the proverb: “The totara has fallen in the forest of Tane.”

Mr Parata said: “Uncle Api” was the mastermind of many of Ngati Porou’s economic developments, including forestry and fisheries - and led the iwi’s treaty settlement which was finalised in 2012.

“His oratory skills, tenacity and single purposefulness were ever-present in the numerous debates over the Treaty of Waitangi Fisheries Settlement. Uncle Api was uncompromising in his pursuit of Ngati Porou mana motuhake.”

Maori Party co-leader Hon Te Ururoa Flavell said: “Dr Api Mahuika exuded rangatiratanga. He was unrelenting in his promotion and protection of all Ngati Porou taonga – from its fisheries, foreshore and whenua to Ngati Porou reo and tikanga.

“He was at the vanguard of early treaty claims and settlements including the Maori fisheries settlement, the landmark Wai 262 claim and the Ngati Porou land claim.”

Whaimutu Dewes of Ngati Porou wrote the following tribute for Seafood magazine:

Kei te whakamihi atu ki te tipua, ki te hoa piripono, ki te matua, ki te tipuna, ki a Dr Apirana Tuahae Kaukapakapa Mahuika, kua haere ke ki tua o te arai,

Na reira, e te papa, whakahoki atu i te ara i whakahekea mai e o taua tipuna; mai i te Po tangotango, te Po tiwhatiwha, te Po kerekere ra, i Tua-whakarere ra ano. Haere a tira atu koe, kotou ko nga mate o te motu kua huihui ngatahi, kua okioki na kotou i to kotou haere.

Api Mahuika’s advice and counsel was oft sought and he was generous to a fault with his time.

Snippets of the advice given so freely indicate the depth of his intellect, the nature and extent of his keen sense of justice and his tough minded approach as advocate for his people, Ngati Porou.

“Me he rangatira hei matenga mou, kia kore koe e whakarerea...”

“Gather to yourself honest and courageous support, so that you are not left in the lurch...”

For such an unswervingly principled person loyalty, trust and unconditional

support for your family and your colleagues were first and foremost.

Hence he was able to walk with bishops and yet maintain his humility, negotiate as an equal with prime ministers in the highest courts of the land without falling prey to conceit and still debate with his kinsfolk in the vernacular of his beloved te reo ake o Ngati Porou, one of his most enjoyable pastimes.

Specifically, in the fisheries arena, as the elected leader of his Ngati Porou people, Api Mahuika led the Ngati Porou contribution to the nationwide efforts to gain recognition of the property rights confirmed and guaranteed in the Treaty of Waitangi.

When he and his iwi, along with others, in 1992, believed that the Government was not adhering to the correct principles for recognition of those property rights and normal advocacy was not successful, legal action culminating in the Privy Council was taken.

Similarly, in 2001, when the right of iwi was challenged, Api Mahuika and his people were on the front foot in advocating the case for Iwi rights.

So in summary, Api Mahuika, indefatigable in his demands for recognition of the rights of and for accountability to the iwi stakeholders in the fisheries settlements, since at least 1989 right up to his passing, will be remembered for ever more.

The fact that Api Mahuika's contribution to so many parts of New Zealand are not mentioned here is only because a mere mention does not do the man or the organisations he was involved with justice.

Suffice to say, he gave his life to his people, to all of Maoridom and to his country. It is up to the rest of us now to pick up the tasks and see them through.

E koro, kua mahue iho nei o hoa me au na tamariki, mokopuna; kia tutuki pai i nga tumunako i tumanakohia e koe, a, kia wetewete hoki i nga here i kitea, i korerohia, i ngaua na e koe; i a koe e takatu nei te muka o te whenua.

Haere atu ra.



Dr Apirana Mahuika – at the forefront of advocating iwi rights



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SCAMPI THE LATEST SUCCESS FOR WAIKAWA COMPANY

Family-run businesses still dominate the seafood industry. One that is leading the way in the scampi fishery has its base in the Marlborough Sounds. Brendon Burns writes.

The Connor family of Picton have built a thriving local and export seafood business that is barely known even within their home province of Marlborough.

Starting out with a 30-foot vessel, brothers Geoff and Steve Connor have overcome many obstacles to build a successful business out of the Waikawa Fishing Company, its profile suddenly boosted when their catch of scampi was fed recently to the President of China.

When President Xi Jinping lunched with Auckland's business and Chinese community late last year, the chef insisted that the Connors' scampi was to be on the menu. In China New Zealand scampi can command a price of \$300 a kilo.

Prestigious Huka Lodge is one of the few New Zealand restaurants supplied by Waikawa Fishing Company with the sweet-tasting scampi which presents beautifully on a plate and is a real treat for anyone who enjoys kai moana.

Christine and Amber-Louise Connor have attended a two-day NZTE course on doing business with China.

Most of the scampi catch is sold, via a broker, into the Chinese market.

A Government tender form emerged in 2009 for 57 tonne of unused quota for scampi. The Connors found a way to secure the quota.

Trouble was, scampi is a deep sea species caught in waters well offshore and expensive freezers are required to process them at sea

But they persevered and today their boat the Sea Hawke is most often at sea, almost constantly catching scampi under the 57 tonne annual quota. These are caught in waters below 400m in an area known as Mernoo Bank off the Kaikoura coastline.

Last year, the Ministry of Business, Innovation and Employment awarded a \$7.8m grant to the company, in collaboration with the Cawthron Institute to do six years of research on scampi. The University of Auckland and underwater equipment manufacturer Zebra Tech are also involved.

Cawthron's lead project scientist Dr Shaun Ogilvie says the initiative marks the first major advance in the scampi fishery since it began in the late 1980s and "its success will revolutionise the scampi industry." He can see it increasing tenfold from its current \$21m export market size within 15 years.

The programme aims to develop more sustainable, commercially attractive harvesting methods and establish land-based aquaculture systems for domestication.

The team will be combining sustainable Maori harvesting methods

with revolutionary technology to help achieve their goals.

"Through the development of more efficient, effective and environmentally-friendly harvesting technologies we're aiming to support the industry to increase to \$200 million in annual exports by 2030," Dr Ogilvie says.

A new hatchery has been built at Cawthron Aquaculture Park near Nelson to improve understanding of New Zealand scampi and establish the world's first captive breeding programme for the species.

The Cawthron Institute, a world-leader in aquaculture research, breeding and farming systems, was the first in the world to domesticate New Zealand's iconic Greenshell mussel and is now working with industry to breed for desired traits.

The scampi programme will be advised and guided by an international technical advisory group of industry, marine technology and science experts including Maori fishing quota holders and marine technology, science and fishing industry peers from Scotland, Portugal, Norway, the USA and Japan.

The growth and success of the scampi catch is just the latest chapter in the Waikawa Fishing Company's development.

It is a story of never-ending toil and financial stresses, made



Waikawa's fruits of the sea – the highly prized scampi.

bearable for brothers Steve and Geoff Connor by the support of their loyal wives, Liz and Christine. Waikawa now employs 20 staff.

It starts, on one side, in Wellington in the early 1950s. Dale Connor was of Irish extraction (with some Norwegian in the mix.) His father, Jack, was a barber. Dale started working as a deckhand at age 14 and soon progressed to the interisland ferry of the time, the Tamahine.

In Picton, he fell under the spell of Mildred Keenan, of Ngai Tahu and Te Ati Awa descent. Mildred had been a teacher at the Perano whaling station and, briefly, a housekeeper to the wealthy Chaytor family, a job she detested.

Six children were born to the couple. Glenice, Paul, Geoff, Diana, Steve and Christine.

Glenice, now Glenice Paine, chairs the Te Ati Awa Trust and plays a leading role in iwi affairs.

She recalls their parents having a different work ethic to today's generation.

"They actually lived to work rather than worked to live."

Over the years they accumulated properties, some of which were mortgaged at times to support their fishing sons.

Dale had not only fallen in love with Mildred, he was seduced by the Marlborough Sounds. He found what must have felt like the perfect job; working for the Marine Department, providing supplies to the lighthouses around the Sounds. At weekends,

Dale was either doing up old boats or taking his children out onto the water.

Geoff had seven years as a fitter and turner at the Picton freezing works until it closed in 1983.

Steve, three years his junior, caught garfish while still at school, storing it in the science class freezers and selling it to classmates. He, Geoff and sister Diana also scallop dredged after school to supplement the family income. But, at 14, Steve was sick of being at Queen Charlotte College.

Dale took him to Nelson where Steve signed on as a fishing boat deckhand with Sealord.

He found what must have felt like the perfect job; working for the Marine Department, providing supplies to the lighthouses around the Sounds.

Steve recalls Christine coming down in her bank uniform to help catch garfish near Picton.

“I didn’t want to be a fisherman,’ says Steve, adding with a twinkle in his eye. “I wanted to be an astronomer.”

He thanks his lucky stars for the results.

Whereas Geoff was earning \$28 a week at the freezing works, Steve was quickly pulling in hundreds of dollars a week. This was the heyday of snapper. He was offered a Visa Gold Card at 16, only he was too young to be able to accept it.

Earning big money made no difference to what was a tough environment for a teenager, even a wealthy one. Returning home to Picton, there was good money to be earned as a deckhand.

The two brothers joined forces and went fishing together.

The *Serena*, a 30-footer owned by a Picton fisherman had been repossessed.

Geoff initially stayed on at the Picton works but at weekends worked on the *Serena*. Then he quit and he and Steve started fishing together.

After three months, the 41-foot *Mavis*, owned by Nelson Fisheries, became available. Interest rates were at 25 percent in the face of a credit squeeze imposed by Prime Minister Sir Rob Muldoon.

Geoff acknowledges how their parents, Dale and Mildred, stepped in to help.

“Mum and Dad mortgaged a section.” It secured the *Mavis* for the brothers and it wasn’t the only time Dale and Mildred mortgaged property to help their sons.

Built in 1919, the *Mavis* was only 6 foot across. “It was like a long canoe,” says Steve.



Steve Connor wanted to be an astronomer.

The brothers first went gill-netting for butterfish. They would spend two to three days out, as far west as D’Urville Island, packing up to two tonnes into the hold and icing it down.

“It was hard yakka but we loved doing it,” says Geoff.

The returns were not great.

“In our first year of fishing we made about \$3000. The girls carried us. We ate a lot of fish.”

Steve recalls Christine coming down in her bank uniform to help catch garfish near Picton.

Other than their wives, parents and whanau, the only other help the brothers received was from a couple of local fishermen.

“John and Allan used to show us where to go,” says Steve. “We learned the hard way in fishing.”

According to Steve, others in the Picton/Sounds fishing industry were taking bets when they would go broke.

They did later get continued support in their fishing business from Peter Talley and Ngai Tahu Seafood.

The brothers have outlasted most of their contemporaries. Geoff recalls 20 or 30 fishing boats working out of Picton; now there may be eight or nine and the Connors own three of them.

After chasing butterfish, the brothers turned to catching shark in the

rougher waters of Cook Strait. They were receiving \$1.40 a kg.

Steve talks about hauling in 3km of rig net by hand. They didn’t have a winch.

“We’d get a case of rig and then re-set it.”

“We developed a lot of things in Cook Strait which no one had used before.”

These were innovations like setting lines differently, varying the distances between hooks, altering the lengths of the droppers and looking for new grounds.

“We then decided to go paua diving,” says Steve. “It paid the same as shark and we could get them from the Sounds. The only thing was back in those days there were real sharks about.”

One day he came up from diving to drop more paua in the inflatable ring and saw a huge eye looking across the ring at him. It was an orca.

There was still some fishing at times and one occasion the *Mavis* got caught in a storm near Cape Campbell.

“She just about sunk on us,” says Steve. “We decided we needed a bigger and better boat.”

The brothers talked to Finn Jorgensen, whose family they’d grown up with. In 1984, the Waikawa Fishing Company Ltd was formed with the brothers and their wives as directors.



The Waikawa fishing fleet – Te Kahurangi, Sea Hawke II and Pacific Challenger.

Finn was an initial shareholder until the boat was paid off.

FV Motuara was launched in 1984. The 45-foot fishing vessel was named after Motuara Island, guarding the entrance to Queen Charlotte Sound, long home to Mildred’s whanau. The story goes that Mildred’s mother was the last person born on the island, which had been a farm but is now a bird sanctuary.

In the late 1980s, the company bought the Swiftsure off the Guard brothers. The boat was extended to 45 feet and used for catching shark, ling and groper, and diving for paua and kina.

After a while, the brothers decided to bring their parents into their business.

Christine and sometimes Liz have always overseen the financial management of the company; Dale

now helped with the bookwork and the intricacies of the quota system.

Glenice says like some other Maori businesses, her brothers sometimes made decisions that were more about people than the business.

“Overall it’s about whanau rather than lots and lots of dollars.”

In the early 1990s, another storm off Cape Palliser nearly saw the Swiftsure sink.

Finn Jorgensen had sold up and Jim Carey was looking for work. In 1992 they had Carey’s Picton boatyard design and build the Te Kahurangi, with the condition he bought the Swiftsure.

The 63-foot Te Kahurangi has proved a good investment. It is still working for Waikawa today.

Te Kahurangi was soon put to work fishing, catching bluefin tuna. Each tuna was commanding \$900 and more in the Japanese fish markets.

“Overall it’s about whanau rather than lots and lots of dollars.”

The age of those in the fishing industry is increasing, with less new blood coming in than is required.

By the mid-90s, another vessel, the FV Tempest, a 65-footer, was bought on the condition that it came with a crayfish quota for Marlborough/ Canterbury's CRA5 zone.

"Geoff and I now part. He runs the Tempest and I run the Te Kahurangi," says Steve.

In fact the brothers had always divided the duties after an early incident on the Mavis when Geoff accidentally hit Steve in the head with the back of a knife on the small deck. From there, although both were qualified skippers, Steve was in charge on the decks and Geoff the engines and maintenance.

Geoff enjoyed the crayfishing, with 30 tonnes being caught in a season.

With two boats and income from both tuna and crays, things were looking good for the company and the two families.

In the late 1990s they bought a third vessel, RV Star Keys, a 65-foot aluminium boat designed and built in Australia. Geoff took charge of the vessel.

The next generation of Connor whanau started to emerge. The siblings had always been involved. The boys' youngest sister, Christine, for one, had worked on the deck when Geoff was crayfishing. Diana had helped in the office.

Her son Michael Beech had qualified as a skipper and came on-board. Glenice's son Steve worked as a deckhand. Geoff and Liz's sons, Alex, Lance and David, had always been involved in the fishing but Alex and Lance began joining the crew.



Crayfish are removed from a basket.



Geoff Connor started his career at the freezing works.

Lance did a stint on a Sealord trawler before returning to manage port operations for the family company and act as a relief skipper. Alex gave up the boats after breaking an ankle when jumping onto a wharf.

Two vessels, the Oceania and the Polaris were leased, each on a short-term basis, to pursue wetfish opportunities. A Connor family member was put on board to work and keep an eye on things.

In early 2009, Christine sent the brothers a photo of a vessel, RV Sea Hawke II, put up for sale by Ngai Tahu Seafood Ltd. The negotiating position was that the Australian-built 25m vessel came with a five year quota for crayfish and wetfish.

When the brothers started fishing, Picton had a string of fishing families. The Guards, the Fishburns, the Peranos, the Hebblerleys and others. Now most have gone or moved on to something else.

Geoff notes that the age of those in the fishing industry is increasing, with less new blood coming in than is required.

"There are still fishermen dropping out today because they can't afford to come in."

Liz points to the requirements now imposed on the industry as a negative signal to anyone contemplating a career in the fishing industry.



Sealord's Ocean Dawn, a 63-metre freezer factory ship.

HOKI FISHERY IN GOOD SHAPE

By Ged Cann

With total exports rising by 15 percent in 2014 on the previous year hoki is going from strength to strength as one of New Zealand's most commercially important deepwater fisheries.

Contributing \$205m in exports last year, the rise can be partially attributed to the government's decision to increase hoki catch from 150,000 to 160,000 tonnes.

The increase was made possible by promising stock assessments showing stock were at, or above, the level necessary to produce a maximum sustainable yield.

And the industry is taking notice, with Sealord purchasing the Ocean Dawn, a

63-metre freezer factory ship in April 2014 following the increased quota.

Sealord Fishing General Manager Doug Paulin said the decision was a reflection of Sealord's confidence in the sustainability of hoki.

"The investment is substantial at close to \$20m and underlines Sealord's confidence that hoki is one of the world's most sustainable white fish species with considerable upside in the future in both value and catch," he said.

The confidence goes further, with plans to improve the on-board factory, upgrade crew quarters and even the addition of a gym for crew.

Hoki already makes up around half of Sealord's revenue.

Hoki is recognised as one of the most sustainably managed in the world and was the first white fish species to be certified through the global Marine Stewardship Council in 2001.

The programme, which constitutes the gold standard for international sustainability, has now certified the fish three times, with the last recertification being objection free.

Seafood New Zealand chief executive Tim Pankhurst is equally confident.

"As an example of healthy fisheries, you only need to look at hoki, one of our largest fisheries," he said.

Internationally accepted as a prime white fish with white flaky flesh, hoki has the added advantage of being quick growing, reaching up to 27cm within one year.

Hoki begin breeding at around five years of age and can live for between 20 and 25 years.

Each year across New Zealand only around 10 percent of the adult population are caught.

MAJORITY BELIEVE SEAFOOD HAS A POSITIVE REPUTATION

The general public has a strong understanding of the importance of seafood to the economy, a new survey shows. Debbie Hannan reports

More than two thirds of the New Zealand public believes the seafood industry is highly important to the New Zealand economy, a survey on behalf of Seafood New Zealand and the Ministry for Primary Industries has shown.

The survey, which included focus groups and an online survey, was conducted from late November to late December 2014.

It found that the seafood industry is fairly well regarded, with 75 percent perceiving its reputation to be positive, a similar rating to the dairy industry, but less positive than the wine industry (88 percent).

The perceived strengths of the seafood industry are that it provides New Zealand with access to fresh seafood, a high quality and healthy product. Most also acknowledge the positive benefits it has for the New Zealand economy and for employment.

While concerns remain, on balance, twice as many people believe that the reputation of the seafood industry has improved over the past 12 months, than those who believe it has deteriorated (26 percent compared with 13 percent). Perceptions of better legislation/enforcement and a greater focus on sustainability have improved perceptions.

The most prevalent concerns about the industry relate to perceived overfishing and depletion of fish stocks, as well as wastage in commercial fishing. Assumed damage

to sea life and the environment by commercial fishers, particularly by set netting and trawlers, were also mentioned by many as a concern.

Forty-five percent agree that the New Zealand seafood industry harvests seafood in a sustainable way, while 21 percent disagree this is the case (23 percent neither agree nor disagree and 12 percent say they don't know).

Quotas/quota systems are the main driver of perceptions that the industry harvests in a sustainable way, followed by the impact of legislation, rules and regulations.

Around six out of 10 people believe responsibility for sustainable fishing in New Zealand waters should be equally shared between commercial and recreational fishing, while 36 percent believe the responsibility lies more with the commercial sector.

"There is some rich information behind the stats in this research that will guide us as an industry on how we communicate about ourselves and how we should

behave," says Seafood New Zealand Chief Executive Tim Pankhurst.

"One of the main findings that we need to address is the lack of awareness and accurate knowledge among New Zealanders about our industry.

"This was brought home to me recently when a friend, a highly experienced Melbourne-based food writer, told me she wouldn't use orange roughy because it was an endangered species. I was very happy to point her to our information pack about orange roughy and to our website showing this was clearly not the case.

"We have been working with the Ministry for Primary Industries over the past 10 years to ensure that the management of orange roughy is sustainable

"The industry has taken the lead in closing orange roughy fisheries that needed to be rebuilt, in developing new methodologies for biomass surveys, in developing stock assessments and implementing sustainable harvest strategies.

"One of the main findings that we need to address is the lack of awareness and accurate knowledge among New Zealanders about our industry."

“Biomass surveys and new stock assessments have found that three of the four key fisheries have been rebuilt, with the fourth rebuilding. Three of these will be assessed against the Marine Stewardship Council (MSC) standard and the fourth will remain in the fisheries improvement programme to complete rebuilding in size to the management target range.

“MSC certification is recognised around the world as the ‘gold

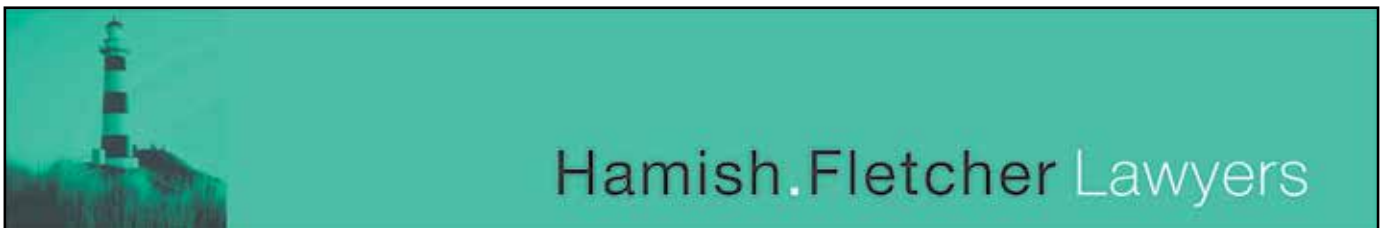
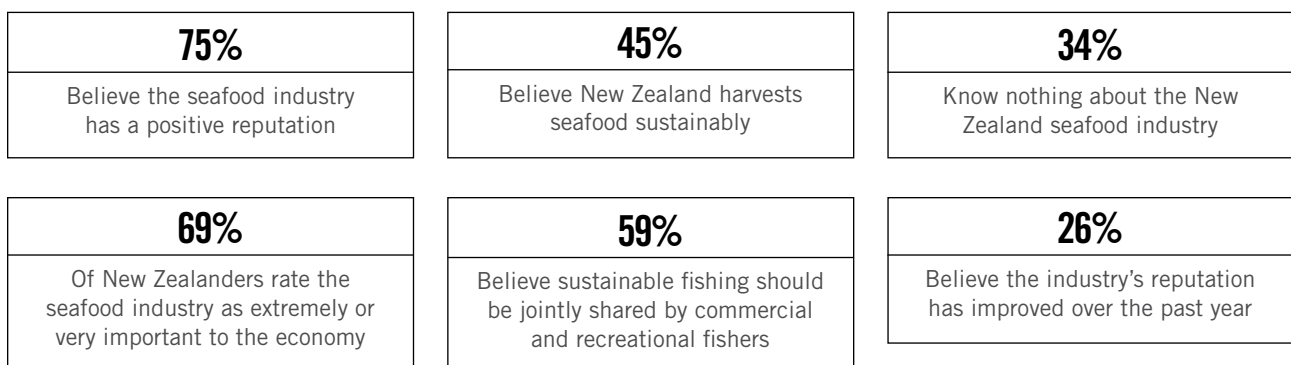
standard’ for sustainable fishing and it is a very rigorous process. The results are due later this year.

“The ambiguity of some facts and figures can lead to assumptions and misinterpretation of what is actually going on. While there are isolated incidents of mismanagement in our industry, those examples are rare.

“The research will guide and inform Seafood New Zealand’s communications strategy and issues management over the coming year,” he says.

“This survey is a benchmark and will be followed up in December to review our progress on the issues of concern,” he says.

SURVEY RESULTS AT A GLANCE:



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LLB BA
Aquaculture/Commercial
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jon@hflaw.co.nz
Principal



Hamish Fletcher
LLB
Fisheries/Maritime
Mobile 027 220 5122
hamish@hflaw.co.nz
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ROASTED CONCERTINA SQUID WITH GRILLED LEEKS & A WARM CHORIZO DRESSING

By Jamie Oliver from his
book *Jamie at Home*

Ingredients

4 medium-sized squid, skinned, cleaned and prepared (tentacles removed but reserved)
8 baby leeks, outer leaves trimmed back, washed
olive oil
sea salt
freshly ground black pepper
1 bulb fennel, cut into thin wedges, herby tops reserved
1 radicchio, leaves separated, washed and spun dry
2 lemons, halved

For the chorizo dressing

olive oil
100 g chorizo sausage, chopped into small pieces
1 sprig fresh rosemary, leaves picked and chopped
2 cloves garlic, peeled and finely grated
extra virgin olive oil
3 tbs balsamic vinegar
juice of 1 lemon



Method:

To achieve the beautiful concertina effect, take a squid and place a large chef's knife flat inside it. Using a second knife, slice the squid across at 1cm intervals, as if you're cutting to cut it into rings. You won't be able to cut all the way because of the other knife.

Light your barbecue or preheat a griddle pan to hot. Preheat your oven to maximum. Parboil the baby leeks for 3 minutes in a pan of boiling salted water, drain in a colander and let them steam dry. Dress them with some olive oil and a pinch of salt. Cook the leeks on the barbecue or in the griddle pan on both sides until nicely marked, then add the fennel wedges and chargrill these dry on both sides until they are

also marked. Add the radicchio leaves and dry grill these on both sides to wilt them – 30 seconds on each side should do. Put the leeks, fennel and radicchio into a large bowl - they might look a bit sad, but don't worry because you're going to pep them up!

For the chorizo dressing, heat a frying pan with a couple of lugs of olive oil. Fry the chorizo until the fat renders out, add the rosemary and garlic, toss and take off the heat after 30 seconds. Add the balsamic vinegar and half the lemon juice to the pan, mix and put to one side.

Drizzle some olive oil over each squid, sprinkle with some salt and pepper and toss well. Preheat an

ovenproof pan on the hob, pour in some olive oil and toss the reserved tentacles in the oil for 1 minute. Add all 4 squid and whack the pan in the preheated oven for a few minutes or until cooked and lightly browned.

Pour the chorizo dressing over your chargrilled veggies and add a good squeeze of lemon juice. Take the squid out of the oven. Serve each of your guests a nice pile of the dressed veggies, a concertina squid, some tentacles and half a lemon. Sprinkle over some of the reserved herby fennel tops and tuck in!

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