



WAFIC

October 2015
Newsletter



Seafood chefs compete for top place in WA Signature Dish grand finale

Western Australian seafood is turning up the heat in the WA Signature Dish campaign, making up the central ingredient in three of the four final recipes competing for top place.

WAFIC Chief Executive Officer John Harrison said WAFIC wanted to promote the seafood produced by WA's professional fishers and aquaculturalists through its sponsorship of the Signature campaign.

"WAFIC is very happy that the Gascoyne, Kimberley and Swan regions will be represented by seafood-based dishes when the amateur chefs compete in the grand finale next month," Mr Harrison said.

"The quality of WA seafood is acknowledged by a broad cross-section of the community. But it is still exciting to see it used to create special dishes.

"The WA Signature Dish is delivered by the Department of Agriculture and Food as part of the Buy West Eat Best program and WAFIC is proud to be associated with the campaign. I wish each of the young chefs the best of luck – but obviously, I hope a seafood dish takes out top prize."

The final chefs and dishes:

- Rachel Hartshorn from the Peel region with a Harvey Beef eye fillet, bush tomato, native thyme and pepperberry with red wine jus.
- Matt Cook from the Swan Valley and surrounds with a lemon-myrtle marron laksa-inspired curry.

Arylene Westlake-Jennings from the Kimberley with Cone Bay barramundi and green mango and mizuna salad.

- Jerolina Rankin from the Gascoyne with a Gascoyne seafood broth.

The four finalists will compete in a 60 minute live cook-off on stage at the Margaret River Gourmet Escape on 22 November and the winner will be chosen by the judges – chefs Guillaume Brahimi and Shane Osborn and restaurant critic Matt Preston.

The four finalists will work with mentor chefs Chris Taylor (Fraser's), Peter Manifis (Incontro), Kiren Mainwaring (Co-op Dining) and Jason Hutchen (Redmanna Waterfront Restaurant) to perfect their dishes before the finale. For full details on the finalist dishes visit

<http://www.wasignaturedish.com.au>



Austral wins more accolades at WA Industry and Export Awards

Austral Fisheries is in the running for an Australian Export Award after winning the Agribusiness Export prize at WA's Industry and Export Awards.

Austral's Dylan Skinns attended the State awards earlier this month and said the company's win was the result of a combined effort from a workforce committed to supplying consumers with top quality seafood.

"Everyone on the team, from crew and skippers all the way through the business can be proud of their contribution to this achievement," he said.

"In an economic environment, where most fishing businesses are gaining growth through incremental improvements, capital investment or acquisition, or looking for exit strategies, Austral has increased its turnover by 85 per cent in the past four years."

Premier Colin Barnett, who also attended the awards, said the winners of the various categories reflected the diversity of the State's economy.

Commerce Minister Michael Mischin said the awards showcased the enterprising spirit and successes of WA's business community.

"Winners of the export categories will now automatically become finalists in the national Australia Export Awards," he said.

Western Australian Fishing Industry Council Chief Executive Officer John Harrison congratulated Austral on its win and wished it well in the national awards to be held later this year.

For more information about the winners, [click here](#).



Coles drives welcome boost to fishing sustainability with certified seafood

Coles has created a wave of change becoming the first major supermarket in Australia to offer its customers certified sustainable and traceable seafood in their delis.

Australian seafood lovers can now buy Marine Stewardship Council (MSC) and Aquaculture Stewardship Council (ASC) eco-labelled seafood in the deli at their local Coles supermarket.

WA Fishing Industry Council Chief Executive John Harrison said the move was a great boost to the State's professional fishers as it offered greater certainty about the demand for sustainably fished product.

Read more by clicking of the following link. [Coles leading the way in Sustainable Seafood](#)



Phillip Clark, WA's Young Achiever in the 2015 State Seafood Awards, also has a passion for business.

Funky fish-lovers find Fins fabulous

The new squids on the block gave seafood lovers a funky introduction to the world of fish retailing by offering them free seafood tastings at the opening of Fins in South Perth.

Phillip Clark, the winner of the State Seafood Awards Young Achiever prize earlier this year, and John Cordin, the Young Achiever Award winner in 2013, combined their go-getter enthusiasm into launching a new business.

The dynamic duo's passion for seafood and WA's commercial fishing industry saw them take less than six months from first canvassing the commercial venture to opening the doors of the South Perth shop. "We were still painting the sign at 10 o'clock last night," Phillip said when WAFIC caught up with them at the launch a couple of weekends ago.

A leaflet drop around South Perth ensured a steady stream of customers throughout the day and by closing, hundreds had enjoyed free tastings of oysters, crab balls and sashimi.

Phillip and John said Fins would use top-quality seafood to promote sustainable fishing and sustainable fisheries, whether they were West Australian, Australian or imported products.

"Whatever you're buying, you'll be able to buy with a clear conscience," Phillip said. "The idea is to provide the customer with a connection all the way down to the fisherman."

His business partner and co-director echoed the sentiment.

"We want to tell the consumer everything about the product they're buying from where it was caught, how it was caught, how it was processed and everything else about it from ocean to plate," John said.

Fins is located at 298 Mill Point Road, South Perth.



Free oysters were a prime attraction at the opening of Fins in South Perth.

Minister firm on recreational fishing and commercial boats policy

Fisheries Minister Ken Baston has written to WAFIC detailing his position on recreational fishing from commercial fishing vessels, explaining why he will not change the current policy.

Mr Baston said that since 2011, commercial fishing licence holders were also allowed to hold a recreational fishing licence provided they did not fish from commercial fishing boats.

Mr Baston said although this position was supported by both WAFIC and Recfishwest, he continued to be lobbied by commercial fishers seeking to change the arrangements and allow them to fish recreationally from their commercial boats.

Mr Baston noted that under the current arrangements, licensed fishing boats can be 'delisted' and 'relisted' through the Department of Fisheries' licensing system.

"This enables licensed fishing boats to be 'removed' from the licensing system and subsequently used for other purposes, which may include recreational fishing," his letter said.

"The current process provides a clear separation of commercial and recreational fishing activities, while still providing an opportunity for delisted commercial fishing boats to be used for recreational fishing for a period of time determined by the operator.

"Having considered this matter further and taking into account industry views, I have decided to maintain the present policy position."



Arno and Jonathon with the first sea container of Fremantle Octopus to arrive in New York.

Fremantle Octopus arrives in New York

Fremantle Octopus has added another page to its success story with the introduction of its product into the USA's lucrative East Coast market.

Fremantle Octopus General Manager Arno Verboon was on hand in New York recently with Liberty Seafood's Jonathon Goldstein to watch the first sea container of octopus unloaded following a four-year campaign to develop the market.

Arno said the company had previously sent air shipments of frozen product into New York to determine

appetite for Western Australia's prized Tetricus species of octopus.

"Being able to deliver sea container shipments to the USA's East Coast gives us the opportunity to provide the world's best octopus to elite US outlets," Arno said.

"Fremantle Octopus has worked with its US distributor, Liberty Seafoods, which is based in Philadelphia, for the past four years and it has done a great job in presenting our product to the US."

Liberty Seafood's Jonathon Goldstein said his family business had a long-standing involvement with Australian seafood products that stretched back to 1954 and the landing of the shipment of Australian lobster in the USA.

"We are ecstatic about this new iconic Australian product; Fremantle Octopus's Best-in-the-World Octopus!" he said.

"We have worked for years to develop a grass-roots following amongst a few very discerning distributors and chefs with a keen eye for excellence in this product."

Jonathon said being able to deliver Fremantle Octopus by sea container would give his business the quantities of product required to supply a growing market.

Arno said that WA's octopus fishery had already completed the Marine Stewardship Council's (MSC) pre-assessment process and he was keen to see the fishery undergo full the assessment process to achieve MSC certification as a sustainable fishery.

"The future looks very good for such a world-class product and it is satisfying to see it has developed to this stage, although there is more work to do," he said.



Marine Safety Update

October

2015 Virtual Seminar Series this October

Throughout October, to celebrate National Safe Work month, Safe Work Australia is hosting a series of free online seminars that showcase the latest thinking, innovation, research and developments in work health and safety. The draft program reflects a diversity of experience and insights into work health and safety practice in small business and the construction and manufacturing industries.

[More information](#)

New way to contact Australian Maritime Safety Authority

AMSA has introduced a new contact centre - *AMSA Connect*.

AMSA Connect is a single point of contact for AMSA customers. Customer Service Officers are available with a wealth of knowledge and are focussed on helping you get the information you need as quickly as possible.

New version of National Standard for Commercial Vessels (NSCV) – Part B

A new version of the NSCV Part B is now available and commences on 24 October 2015. It can be seen by [clicking here](#).

It provides definitions used across the National Standards and specifies how these standards must be used and applied. This includes the system for the categorisation of vessels and the methods for calculating the measured length, depth and gross tonnage of vessels.

This new version of NSCV Part B improves consistency across the NSCV and supports AMSA efforts to streamline regulations by introducing two new operational areas categories:

- 'Extended B'
- 'Restricted C'

Grandfathering arrangements

Existing boats are allowed to continue operating under the requirements that existed before the start of the National System. That is before 1st July 2013. This includes:

- vessel standards - crewing, operation and survey arrangements; and,
- any other conditions that may have applied to your vessel at the time.

If your boat operates under grandfathering arrangements, you must tell AMSA or your State or Northern Territory MSA (which assesses your proposal) if you intend to make changes to the boat, where it operates, or the type of operation that the boat is used for. This is because changes could result in the boat's grandfathering arrangements being altered, or removed. [Click here to access more information](#).

CONTRIBUTE TO YOUR INDUSTRY NEWSLETTER

If you have a story or important information to share about WA's fishing industry, please email your contributions to cpo@wafic.org.au and we will try and include them in our next newsletter.

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