

**⚠ COVID-19 UPDATE -** Many businesses have been impacted by COVID-19, including farmers and fishers. RAA customers are encouraged to contact us to discuss available hardship options. Get in touch by **1800 678 593** or email [rural.assist@raa.nsw.gov.au](mailto:rural.assist@raa.nsw.gov.au). Please be aware that due to network congestion, some calls are not connecting. Please try the email in this case.

## AMSA CHECKS

PFA would like to advise that AMSA's Marine Safety Inspectors (MI's) are back out and about conducting random inspections of vessels and their SMS's. TfNSW (NSW Maritime) Boating Safety Officers are also authorised to inspect vessels and carry out safety interactions as part of a Service Level Agreement with AMSA. The purpose of these inspections is to check compliance of vessels and safety equipment against the required standards. Compliance may be by education or if a vessel is un-safe, an operator may be given a notice to rectify the issue/s. Depending on the severity the vessel may also be prohibited from operating until rectified. Prohibition is not common and the MI's have to be satisfied that there's a serious risk to persons or the environment. To assist in making sure you're carrying the correct safety equipment, please follow the below links to safety equipment requirements on the AMSA website.

For vessels that have a Certificate of Survey - [CoS Vessel Safety Equipment](#) (select your class from the list).  
For Non-Survey vessels - [Non Survey Vessel Safety Equipment](#) (go to bottom of the webpage under Part G)  
Alternatively contact the AMSA or PFA office to have the applicable list email/posted to you.

Please contact Simon Walter from AMSA if you have any questions about that is permitted etc in NSW on your vessel, his contact details are below:

**Simon Walter**

Advisor National System  
OPERATIONS EAST

p 02 8918 1314

m 0437 847 295

e [simon.walter@amsa.gov.au](mailto:simon.walter@amsa.gov.au)



## NOMINATIONS DUE BY NEXT WEDNESDAY FOR TRAWL WORKING GROUP

The NSW Trawl Whiting Working Group is being established to engage key stakeholders in a collaborative process to develop a harvest strategy for the NSW Trawl Whiting Fishery.

### Expressions of interest are sought for the Four NSW Ocean Trawl Fishery commercial fisher positions

The NSW Commercial fisher positions are open to Trawl Whiting quota shareholders and/or Ocean Trawl endorsement holders who are currently active in the fishery. To submit an Expression of Interest you must complete the online nomination form and attach:

1. Brief cover letter outlining your suitability for the position with reference to the selection criteria, and
2. For Independent Chair, Scientist and Economist positions, please attach your curriculum vitae outlining relevant knowledge, skills and experience.

<https://www.dpi.nsw.gov.au/fishing/commercial/consultation/rawl-whiting-harvest-strategy-working-group>

Closing Date Wednesday 29 July 2020.

## SEAFOOD INDUSTRY MENTAL HEALTH PILOT FOR NEWCASTLE

As mentioned last week - Seafood Industry Australia (SIA) has announced Newcastle as one of three seafood communities nationally for the roll out of the National Mental Health Supports trial! Supported by funding from the Australian Government Mental Health program, PFA and our local industry will be guided and supported by SIA to implement a range of seafood industry specific mental health and wellness initiatives.

We want to ensure that we design the local program around our local needs, so Jo Marshall – Program Manager wants to talk to as many industry people as possible. Get in touch with Jo via phone or e-mail to

# PFA Update 24 July 2020

*The PFA represents its members' interests. If you need our help on any issue, please do not hesitate in contacting the PFA head office (6652-7374) &/or the Chief Executive Officer (0429303371)*

share your thoughts and story, or to learn more about the program and the role of trusted advocates. In addition, Jo will be working hard to identify and educate local health providers like GPs, Mental Health practices, psychologists and other health providers about the particular challenges faced by local fishers, so if you'd like to recommend anyone for Jo to talk to, just get in touch by e-mail or phone. Because of COVID Jo can't visit us face to face just yet, but she's really committed to learning about your experiences and challenges and bringing a great program to our area. Call Jo on 0408 008 344 or email [jo@seafoodindustryaustralia.com.au](mailto:jo@seafoodindustryaustralia.com.au)

## HONEY & FOX/PFA EEL PROJECT

AS mentioned in the article featured in the 3<sup>rd</sup> July PFA newsletter, Honey & Fox consultants are working with the PFA and Noosa Seafood Markets on "Maximising the value of the NSW Long Fin Eel catch through a whole of supply chain approach - Stage 1" which is supported by funding from the FRDC on behalf of the Australian Government.

### **PLEASE HELP!!**

We are looking for people with eel processing knowledge (Korean, Japanese etc techniques) to help us to adjust our existing product to more suit the desired flavour profile for the Asian consumers. We have had positive responses to the samples sent however advice received back is we need to fine-tune the processing side of things. We had arranged earlier this year for international experts to help us with this but due to Covid-19 we are unable to have this happen – we are now seeking experts closer to home to help us. Please let us know of any contacts you may have that we can pursue on this!! Thanks!!



## EXPORTER CHAT WITH CHINA OPPORTUNITY

Very short notice but there is an opportunity for up to 10 NSW seafood companies to connect with Chinese seafood buyers using a Zoom platform meeting. This is part of an online Seafood Expo 2020, 27-31 July that is being organised and hosted by the China Aquatic Products Processing and Marketing Alliance (CAPPMA). The NSW DPI office in Shanghai negotiated with CAPPMA and they have offered the industry a 1-hour business matching opportunity to connect NSW seafood exporters with potential Chinese seafood buyers from 5-6pm AEST next Tuesday 28 July. These business meetings will follow immediately after NSW DPI has delivered some industry presentations. CAPPMA advise they can:

- open 10 Zoom on-line meeting rooms at the same time from 5-6pm AEST.
- seek up to 6 interested Chinese buyers to attend the business matching, that is 15 minutes for each, with the particular NSW seafood exporter.

Given the tight time frame and limited places please can let PFA know ASAP if this is something that you would be interested in joining so we can put your names forward.

## FISH TRAWL SELECTIVITY RESEARCH

In response to a COMRAC research priority in November 2018, a new project funded by NSW DPI and FRDC is about to start. The project title is: **"Improving and promoting fish-trawl selectivity in the Commonwealth Trawl Sector (CTS) and Great Australian Bight Trawl Sector (GABTS)"**

**ARE YOU LOOKING FOR A SEACHANGE?**

- Can you work flexible hours
- Can you work well in a fast paced environment
- Do you have exceptional customer service skills and previous retail experience
- Must have experience in the seafood industry
- Must have Math skills

**Now HIRING!**

Call Lucky 0400 556 302

**Lucky's SEAFOOD ULLADULLA**

*The PFA represents its members' interests. If you need our help on any issue, please do not hesitate in contacting the PFA head office (6652-7374) &/or the Chief Executive Officer (0429303371)*



Reducing bycatch benefits the commercial fishing industry in several ways, but primarily it helps achieve optimal efficiency while improving sustainability and public perception; all of which ultimately increase fishing viability into the future. Like in all fisheries, trawlers targeting fish in Australia catch some unwanted species and/or sizes of targets, which are then discarded. Some previous work with fish trawlers, and especially those off southern NSW, has shown that simple gear modifications can reduce the amount of small fish and other unwanted species caught by up to 60%. As a result of this early work, there has been wide-scale adoption of various gear

modifications/refinements by industry, and subsequent legislative changes were implemented by early 2006. More recent industry-led changes to mesh sizes and orientations, and the use of hydroacoustic gear monitoring equipment are currently being employed by some operators in the CTS (and GABTS) and are reportedly helping to reduce bycatches, but still maintain target catches. Formally assessing the performance of these modifications is a high priority because it could help to encourage uptake among other Australian fish-trawl operators.

Considering the above, the aim of this research project is to work with trawl fishers to prioritise, assess and then refine modifications designed to minimise unwanted bycatches while maintaining target catches. It is hoped the project will support the wide-scale voluntary adoption and ongoing exploration of appropriate best-practice technologies.

The project team comprises researchers (Matt Broadhurst and Ian Knuckey), managers (e.g. Dan Corrie) and Executive Officers from two key industry bodies (SETIA and GABIA) and will run for four years from August 2020 across three phases. The first phase (over six months) is to complete reviews of what has already been achieved in the fisheries and what might be achievable (looking at work done overseas). And then, with support from industry, the next two phases (each 21 months) will involve obtaining data on the effectiveness of priority modifications throughout the fisheries (on chartered vessels). For any information on the project, please contact Matt Broadhurst ([matt.broadhurst@dpi.nsw.gov.au](mailto:matt.broadhurst@dpi.nsw.gov.au))

## NSW SEAFOOD RECIPES WEEK 9

ET is onboard with pro fisher Luke Dickens in pristine waters off the Solitary Islands in Series 3, Episode 2 of his Seafood Escape program. Chef Richie Dolan from The Hilltop Store in Sawtell uses the fresh catch of NSW Kingfish to create Kingfish Bruschetta with fermented Chilli and tomato. Watch the episode online - [www.seafoodescape.com](http://www.seafoodescape.com)

As part of the NSW Government's Supporting Seafood Futures Program, and with additional sponsorship and support from the Fisheries Research Development Corporation and the Sydney Fish Market, the PFA was able to organise 8 episodes of Andrew (ET) Ettingshausen's Seafood Escape - a TV program on Channel 10 that had ET taking famous chefs on our NSW Fishing vessels and showcasing under-utilised species.

### NSW SEAFOOD RECIPE

#### NSW Kingfish Bruschetta

ET is onboard with pro fisher Luke Dickens in pristine waters off the Solitary Islands in Series 3, Episode 2 of his Seafood Escape program. Chef Richie Dolan from The Hilltop Store in Sawtell uses the fresh catch of NSW Kingfish to create Kingfish Bruschetta with fermented Chilli and tomato. Watch the episode online - [www.seafoodescape.com](http://www.seafoodescape.com)



**INGREDIENTS**

- 1 Wild Kingfish Belly
- 150g Cherry Tomatoes
- 1 Pickling Onion (finely sliced)
- 2 tbsp Fermented Chilli
- 1 sliced Salad Herbs (Watercress, Cilantro, Parsley, Coriander, Mint)
- Pinch Sumac
- 1 Lemon
- Olive Oil
- Sea Salt
- 4 Pieces Sourdough Bread (thick cut)

**FERMENTED CHILLI** • 300g Long Red Chillies (Or any chillies you choose) • 100g Peeled Garlic • 5g Salt

**METHOD**

**FERMENTED CHILLI** Blend Chillies, garlic and salt. Put mix into a sterilised jar for 1 week at room temp. out of direct sunlight. The mixture will "ferment" and bubble. Don't panic, this is supposed to happen. Unscrew the lid every few days to let gases out. After mix stops bubbling, blend again and refrigerate.

**ROASTED TOMATOES** Cut the tomatoes in half and lay onto a baking tray lined with baking paper. Place tomatoes flesh side up, season with salt, pepper, sumac and dill with olive oil. Bake in a pre-heated oven 150 degrees until the tomatoes start to wrinkle. Remove and leave at room temp.

**NSW KINGFISH** Pre-heat a BBQ on high. Oil the bread and place onto the grill to char. Remove and set aside. Season the skin of the fish and leave for a few minutes to dry out. Rub olive oil onto the skin and place onto the BBQ skin side down. Leave the fish to colour. Do not shake or move for at least one minute. As the flesh changes colour, slice a fish slice under the skin side of the fish and gently turn over. Cook for a further 20 seconds. Remove the belly from the BBQ and place aside to rest.

Toss the salad ingredients into a bowl and dress with olive oil. Add finely sliced onion and oven dried tomatoes. Spread the fermented chilli over one side of the sourdough. Once the fish has rested, start to carve with a sharp knife and arrange the slices on top of the bread. Place the salad on top of the fish. Finish with sumac, some micro planed lemon zest and a touch of olive oil.

Photo Credit: www.seafoodescape.com

**SEAFOOD ESCAPE** **FRDC** **PFA** **NSW Seafood** **NSW** **Department of Primary Industries** **Supporting Seafood Futures**

# PFA Update 24 July 2020

*The PFA represents its members' interests. If you need our help on any issue, please do not hesitate in contacting the PFA head office (6652-7374) &/or the Chief Executive Officer (0429303371)*

**The following advice has been provided directly by the DPI for the PFA. We intend to constantly have this direct communication from DPI available to our members as we believe it is important to have these DPI statements or reminders. If you have questions re the info, please contact DPI directly.**



Department  
of Industry

SUBJECT	PFA Newsletter
DATE	Week ending 26 July 2020

## **DPI COVID-19 update**

DPI teams are continuing their work, in-line with government guidelines and advice from health authorities. Our essential services continue working across the state's primary industries sector. There may be some delays; however, we are working to minimise any disruption. For the latest advice on the NSW Government's response to COVID-19 visit [www.health.nsw.gov.au](http://www.health.nsw.gov.au)

The DPI COVID-19 Advice Portal contains further information and links to assistance and resources available for primary producers including the Commercial Fisheries and Aquaculture sector. You can access the Portal at <https://www.dpi.nsw.gov.au/home/covid-19>

Any fishing business owner that may be experiencing problems repaying concessional loans through the Rural Assistance Authority should contact them on 1800 678 593 to discuss repayments.

## **Total allowable catch and fishing effort determinations**

The TAC determination for the Lobster Fishery has been set by the Total Allowable Fishing Committee for the 2020/21 fishing period at 180 tonnes. Quota will be allocated prior to commencement of the fishing period on 1 August 2020. Further information is available at the link below.

<https://www.dpi.nsw.gov.au/fishing/commercial/total-allowable-fishing>

## **Quota usage season snapshot**

The Quota Usage Season Snapshot for the current fishing period can be found at:

[https://www.dpi.nsw.gov.au/\\_data/assets/pdf\\_file/0010/1195228/Industry-Update-20-July-2020.pdf](https://www.dpi.nsw.gov.au/_data/assets/pdf_file/0010/1195228/Industry-Update-20-July-2020.pdf)

## **Catch reporting tip: Reporting responsibilities.**

It is important to know your responsibilities with regards to making and sending accurate and timely Catch & Effort records be they either the paper **log sheets** or online using **FisherDirect** or the **FisherMobile** App.

For those fishing business owners in the Abalone, Lobster and Sea Urchin & Turban Shell Fisheries it is your authorised fishers' responsibility to make and send the records within the prescribed time.

For those fishing business owners in the other fisheries, it is your responsibility, even if you have your authorised fisher, an appointed agent, or someone else make and send the records on your behalf.

If you wish to check the records that have been made on your behalf are complete and accurate then you can review your fishing businesses records online using **FisherDirect** or you can email/write to the catch records section for summarised extracts.

*The PFA represents its members' interests. If you need our help on any issue, please do not hesitate in contacting the PFA head office (6652-7374) &/or the Chief Executive Officer (0429303371)*

If you have any questions about Catch & Effort records, quota reporting, records of sale/possession, European Community Catch Certificates or registered fish receivers please contact the Catch Records team on 1800 994 850 or [catch.records@dpi.nsw.gov.au](mailto:catch.records@dpi.nsw.gov.au)

## TAFE NSW fee free courses

In response to the COVID-19 pandemic, TAFE NSW, in conjunction with the NSW Government, is offering a number of fee-free\* short courses that can be completed in just days or weeks, offering practical skills and experiences across a range of industries.

More details can be found <https://www.tafensw.edu.au/fee-free-short-courses>

## Seafood Innovation Fund



The Seafood Innovation Fund is an investment in the future of our seafood industry.

The fund will build industry capability and allow our seafood businesses to plan ahead with more certainty.

The low interest loans can be used by businesses to:

- Improve assets and infrastructure,
- Ensure long term productivity and sustainable use of the marine and land-based environment,
- Identify and address risks, and
- Help build resilience to changes in seasonal conditions.

Further information and applications can be made through the NSW Rural Assistance Authority via the following link [Seafood Innovation Fund](#).