

# SEAFOOD

NEW ZEALAND

**Our seafood stars on life  
on and under the sea**

**Seventy years a  
fisherman and still  
chasing tuna**

December 2021 | Volume 29 | No. 06 | Issue 271





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SEAFOOD WHĀNAU

## Features

- 22 **Cover Feature:** Our seafood stars on life on and under the sea
- 09 SNA8 – decisions that ignore the science
- 13 Death of an industry by a thousand regulatory cuts
- 17 Towards deeper understanding on guarding protected species
- 31 Seventy years a fisherman and still chasing tuna



44

## Regulars

- 06 From the CEO: Playing politics with sustainability
- 07 News: Marine heatwaves in winter a signal of ocean warming
- 35 Sustainable Seas: Harvesting bioactives from seastars to save kuku/mussel beds
- 38 MPI: Making sure you can have your say is our job
- 39 From the President: Tackling regulatory change to achieve best outcome



- 42 Best Fish 'n' Chips: Famous at Lake Ferry
- 44 News: Cawthron's world first algae-based pain medication
- 45 Recipe: Snapper with summer potato salad
- 47 News: 14.5m NZ Kauri Timber Trawler moves to the water



45

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## In this issue

### ISSUE #271:

Welcome to the December issue, packed with industry news and features.

Our oceans are warming and the seafood industry is to the fore in assisting scientific research charting temperature changes. The Moana Project now encompasses 39 New Zealand fishing vessels, with more in train.

Our cover feature by Janan Jedrzejewski is on the hard working, resourceful Kibblewhite family.

The inshore sector is doing it tough, as Lesley Hamilton reports. Increased snapper quota on the North Island west coast (SNA8) is paltry and the Napier fishery, hit by quota cuts in key species, is reeling. Egmont Seafoods' Keith Mawson, New Plymouth fisherman Rob Ansley, and Napier's Matt Douglas speak out.

One fisherman who is undeterred is Nelson-based Carl West, still chasing tuna at the age of 84, having spent a remarkable 70 years at sea.

The deepwater sector has made huge strides in safeguarding protected species. We detail the good news in regard to seabirds, sea lions, dolphins, and fur seals.

On the aquaculture research front, Cawthron Institute and the Boston Children's Hospital are partnering on an exciting algae-based pain relief medication.

The best fish 'n' chips column heads to Wairarapa's famous Lake Ferry Hotel.

Enjoy the reading and happy holidays to you and your families after a tough Covid-afflicted year.

Here ends my stint as Seafood magazine Editor, needing to concentrate on completing the 3000km Te Araroa Trail the length of New Zealand and publication of a related book.

Go well and thanks for all the fish.

**Tim Pankhurst**  
Editor

# A better state of mind #6



RUSS, YOU'RE GOING TO BE SKIPPER OF THIS BOAT ONE DAY. AND YOUR FRIENDS MIGHT WANT SOME WORK. BUT THESE SHIPS ARE ROCKING, DANGEROUS FACTORIES ON THE SEA.

DON'T BE OUT OF IT! I KNOW SOME OF YOUR FRIENDS LIKE THE STUFF. BUT IF THEY ASK FOR A JOB, TELL THEM TO SORT THEMSELVES OUT, FIRST.

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# Playing politics with sustainability

Dr Jeremy Helson



The October 1 sustainability round has been rich fodder for this issue of the magazine. Both SNA8 and HPB1 and 2 have generated stories of deep discontent. In both instances, the extremely conservative

approach taken by the Minister of Oceans and Fisheries was disappointing to many.

In the case of SNA8, the lowest possible option of four to increase stocks was taken, although officials' recommendations were that even the highest increases were sustainable for the fishery. This will have serious implications

for Taranaki fishers still hurting from years of regulatory change from the fishing ground closures around Maui dolphins.

In Napier, there seems to be consensus that the proper catch needed to be cut, but the massive 70 percent cut decided on by the Minister was a shock.

The industry relies on science to inform decisions, for which the industry pays its fair share. Robust science allows the Minister to make informed decisions about increasing TACCs and allowing more commercial utilisation, more fish in shops, more fish on kiwi dinner tables; it appears there was no such appetite.

There is a real human cost to decisions like this and both the SNA8 and HPB1 and 2 stories in this issue highlight how badly the industry is affected.

The vessels currently tied up in Napier are a sad indictment on how provincial centres all over New Zealand are losing jobs and revenue from decisions made in Wellington.

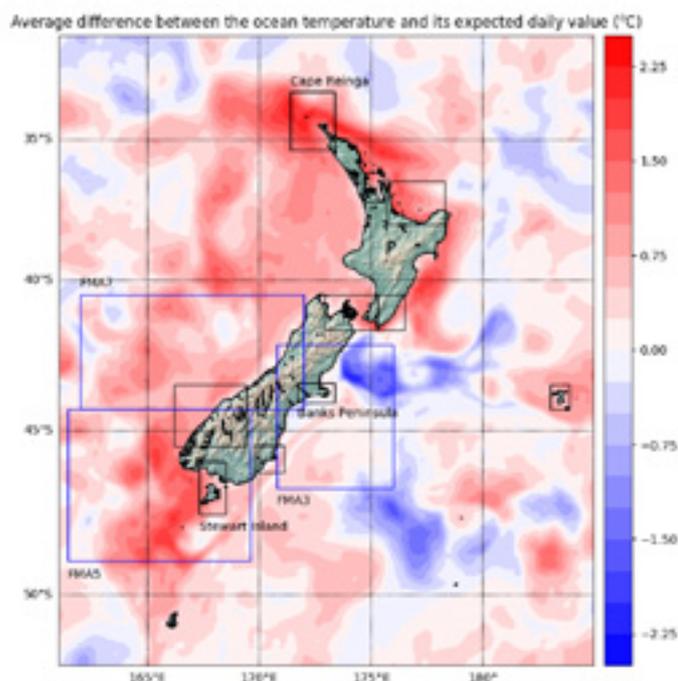
## SEA INTO THE FUTURE

SEAFOOD NZ CONFERENCE | 18-19 AUGUST 2022

RUTHERFORD HOTEL, 27 NILE STREET, NELSON

# Marine heatwaves in winter a signal of ocean warming

Tim Pankhurst



Areas in red show increased temperatures in relation to 25 years of climate data across the past winter. The blue areas show cooler than normal temperatures.

Ocean warming in New Zealand waters appears to be gathering pace.

Most coastal areas experienced heatwaves in the past winter (June to August).

Surface waters were on average 0.3 degrees Celsius warmer than usual, with peaks reaching as much as 4.2 degrees, according to researchers for the Moana Project.

The events varied in intensity and duration. While Cape Reinga showed a continuous moderate event, Stewart Island experienced a severe winter heatwave that lasted 87 days, with maximum temperatures reaching 1.9 degrees Celsius above long-term climate data.

Marine heatwaves are defined as periods of five days or more of ocean temperatures in the top 10 percent of local average values for the time of year.

However, the warming was not uniform. In the Pegasus and Kaikoura canyons to the north east of Banks Peninsula and off the south east of the South Island, cooler than normal temperatures were observed.

Moana Project leader Dr Joao Marcos Souza is unsure at this stage why there was this variation but is investigating further.

There are warning signs there may be further heatwaves this summer, although current modelling can predict only a week or so ahead. Development of longer range forecasting of heatwave occurrence, intensity and duration for 13 fisheries management areas in collaboration with the seafood industry is about a year away.

On top of impacts on coastal ecosystems, marine heatwaves also affect extreme weather and make floods and tropical storms over the country more likely during the coming summer.

The seafood industry is a key supporter of the Moana Project through the placement of temperature sensors on fishing vessels as mobile observer platforms.

A total of 39 vessels, both deepwater and inshore across a range of fishing methods, have been fitted with the sophisticated Mangōpare sensors developed

## NEWS

by Nelson-based ZebraTech that measure a wealth of temperature data at various depths. Almost two million measurements have been recorded to a depth of 1507m.

It is planned to have sensors deployed on 300 vessels by the end of next year.

Data is relayed through cellphones or wifi, and a third option of satellite coverage in dead spots is being developed.

"These marine heatwaves can have devastating impacts on ocean ecosystems," Souza says.

"When they happen in summer, they usually receive a lot of attention. But those happening during winter, when the ocean is cooler, are often ignored."

He says the Cape Reinga and Stewart Island responses are particularly important since they are located at the northern and southern extremities, respectively, of the main currents that hug the eastern coastline of New Zealand.

"The warm waters in these regions move downstream – southward from the cape and northeastward from Stewart Island – and warm most of New Zealand's east coast.

"We can expect serious economic impacts from such warming."

"A greater focus on winter marine heatwaves will help us understand how fisheries and aquaculture in



The Mangōpare sensors being deployed across New Zealand's fishing fleet



Moana Project leader Dr Joao Marcos Souza presenting at the UNESCO Ocean Decade launch at Parliament on World Oceans Day, June 8.

New Zealand may be affected and what we can do to minimise economic, societal and biodiversity losses," Souza says.

"We know ocean temperatures are warming faster during winter than summer around New Zealand and across the wider subtropical southwest Pacific Ocean. The warming has become particularly evident since 2010 and has been termed 'the Southern Blob'.

"The current rate of warming in the blob exceeds natural variability, implying a contribution from human-induced climate change. Along with changes in the regional atmosphere, this large scale process increases the likelihood of winter marine heatwaves.

"Our research shows the deepest and longest lasting marine heatwaves in the Tasman Sea are typically driven by ocean currents, in contrast to shallower summer marine heatwaves, which are driven by the atmosphere."

The Moana Project is funded for \$11.5 million over five years through the Ministry for Business, Innovation and Employment's Endeavour Fund, encompassing 54 experts across 14 national and international science organisations.

The collaboration, led by MetService's Raglan-based MetOcean Solutions, aims to put New Zealand at the forefront of ocean forecasting capability.

One of the team leaders, Dr Julie Jakoboski, has been forced to return to her native US due to New Zealand's restrictive visa regulations, but continues to work on the project.

She took a Mangōpare sensor to Boston's Massachusetts Institute of Technology for comparison with three others sensors and the New Zealand model came out clearly on top in terms of accuracy and frequency of data, potentially opening the way for more collaboration.

International oceanographers will gather in Christchurch in February for a conference, Covid willing, where Souza will present latest findings.

Fishers wanting to learn more or inquire about having a sensor on their vessel can go to [info@moanaproject.org](mailto:info@moanaproject.org)

# SNA8 – decisions that ignore the science



Keith Mawson of Egmont Seafoods

**When Oceans and Fisheries Minister David Parker announced his solution to the abundant snapper fishery on the West Coast of the North Island was to go with the most conservative ‘option one’, the Taranaki fishing community was shocked. LESLEY HAMILTON reports:**

Keith Mawson of Egmont Seafoods says they would not necessarily have been happy with the more generous ‘option two’ but would have lived with it. However, given the science showed huge snapper numbers off Taranaki, they were expecting at least ‘option three’ or ‘option four’.

“We wouldn’t have even suggested option four if we didn’t think it would be sustainable,” Mawson says.

“We were all planning for a reasonable TACC

increase because that was the vibe we were getting from Fisheries New Zealand and we were all thinking, somewhere between 600-1000 tonnes, it’s got to be in that range.

“They come out with a pathetic 300 tonnes and everyone is going ‘you’re joking.’”

Even ‘option two’ would have allowed Sanford the leeway to assist other contract harvesters they had arrangements with – fishers who had been affected by dolphin restrictions and wanted to move into long lining.

The decision has been injunctioned by Te Ohu Kaimoana who consider the preferential allocation of the SNA8 increase to holders of 28N Rights would dilute the 10 percent Māori were guaranteed under the Fisheries Settlement. The SNA8 decision is on hold while the matter goes through the legal process.

“That was the whole thing in this – Sanford were going to give quota to iwi so they could maintain their

## FEATURE

10 percent stake and not be forced to injunct the Crown,” Mawson says.

“Potentially, they were going to be wiping out significant amounts of 28N rights but because the TACC increase was so pathetic, Sanford, rightfully, said they would not give any quota to iwi, they would let this end up in court.

“You have to feel for Sanford. They paid for most of the science, the science supported a big increase and where’s their return on their investment?”

Minister David Parker has acknowledged the snapper stocks on the North Island’s West Coast are in “good health” and would continue to increase even if catch limits and allowances were considerably higher. However, he says he took a “relatively cautious approach”, citing concerns from iwi and recreational stakeholders, and increased the annual limit by 300 tonnes to 1600 tonnes, rather than to the 2600 tonnes Taranaki commercial operators were hoping for.

Mawson says it is the smaller fishers in the provinces that have been hurt by the decision.

“We have seen that this government does not care about businesses, but the irony is, a decent snapper



Rob and Ashley Ansley



The lost chance for cheaper snapper

increase was going to be better for small provincial operators than the corporates.

“Obviously, the government didn’t ask the questions, or they didn’t understand it. Even though Sanford was going to be the main beneficiary of a decent rise, they were going to provide some real assistance to the provincial and regional fishers. It was going to be the fishers in Taranaki, Raglan and Kawhia. Those places that need economic activity and employment, so it is really frustrating.”

Mawson says the recreational understanding of the issue was also flawed.

“It was so frustrating when you heard from some of those other user groups, particularly LegaSea, in that all that they could see was that there would be more boats and more fishing. We tried to explain to them in the workshops that probably the opposite was going to happen.

The guys would adjust their gear so they don’t have to avoid catching snapper and instead of their trips being four or five days, maybe their trips would be three days because they got their targeted catch.

**“You have to feel for Sanford. They paid for most of the science, the science supported a big increase and where’s their return on their investment?”**

**– Keith Mawson**

“So, if anything, the effort is probably going to decrease but you might see some fishers swing into a bit more longline fishing.”

Rob Ansley fishes in SNA8 for Sanford and Egmont also takes some of his fish.

“Rob has moved completely away from set netting and is longlining fulltime and it’s going okay for him,”



Egmont Seafoods retail shop

Mawson says.

“Sanford helped Rob out last fishing year, gave him a parcel of ACE to catch and we took a bit of his fish as well, but he has proven, in the last three or four months, that he can probably catch around 100 tonne of snapper himself a year, which would make him viable. That volume is not going to put any stress on the snapper fishery, it’s not going to put any stress on the environment, it’s dolphin safe – all of those things that we are trying to achieve. But then we get this decision from the Minister.”

It’s a good thing the Taranaki fishing community has learned to be resilient.

“We have been beaten to death by dolphins for the past 15 years and we’ve managed to keep our heads above water, the guys have managed to adjust to catching other species and we’re trying to be as efficient as possible but what this decision means is, we are in a holding pattern until they give us a decision that allows us to harvest more snapper,” Mawson says.

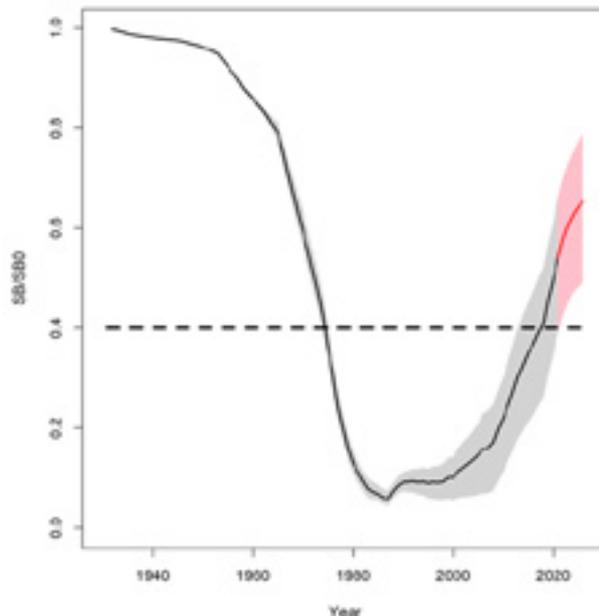
He says the SNA8 decision by the Minister should be raising red flags for the tarakihi fishers off the East Coast.

“We have such robust science supporting a substantial TACC increase in snapper and this decision does not reflect that science.

“The decision only granted recreational fishers what they were already catching, above their former catch, so in essence he has just increased the harvest in the fishery, in total, by 300 tonnes. In a fishery where the biomass has gone through the roof.

“This Minister is happy to reallocate catch to the recreational sector. If a fishery is struggling the commercial sector is going to be the ones that pay the price and if the fishery is thriving the recreational fishery is going to be the ones that enjoy the rewards.”

Mawson says the modelling used by Fisheries New Zealand was very conservative.



Projections for increased abundance in SNA8

“They used average long-term recruitment, which goes back 10 or 15 years, but if they took the recent recruitment the estimated biomass would be greater. Even with conservative, long term recruitment that fish stock was still going to continue to grow, even if they doubled the TACC.”

Mawson says it is doubly frustrating that the Taranaki fishers have all been doing the right thing.

“If you look back on the catches against the TACC we’ve all managed ourselves within those constraints. Sanford took a really responsible attitude and controlled that fishery. Sanford was not playing ball with anyone not doing the right thing. We’ve all had to sign up to their Maui dolphin policy to access snapper ACE so you would have thought the government would have looked at that and recognised that the people in this fishery are very responsible.”

Trying to avoid the snapper in area 8 is not easy.

“Our trawlermen are doing whatever they can not to catch snapper. Curly Brown, who is targeting gurnard, has reduced the headline on the top of the net so a big snapper would have to go sideways to get caught. He’s also moved the veranda of his net back rather than having it forward of the ground rope so the snapper swim over the net. Snapper swim differently to gurnard so Curly has altered his net so as not to catch snapper.

“If I mapped Curly’s catch out over the decades, every few years it has changed due to government restrictions. He has had to continuously modify his catch. He is really innovative. If he wasn’t so smart about how he fishes he would not be operating anymore.

## FEATURE

"Rob Ansley pulled his boat out the water yesterday and is making a serious investment into longline gear to put on it. He's moved totally away from set netting to a dolphin-safe fishing method and then you get a shit decision like this.

"It just feels like you can't cop a break and, as Curly would say, there is just a bias against the commercial fishing industry.

"You know, the day the decision came out I went for a drive and I'd been talking to my father and pulled up outside the retail shop and I said to dad, look there is a line of people going out to the road. They forget who is feeding New Zealand with fish. If we had access to additional snapper, we would have been able to supply the locals with snapper at a lower price and there would be more snapper available to them. It wouldn't have cost the government a red cent.

"The Minister has ignored advice from his own Ministry. It is not a decision based on science. Why go through all the science and all the consultation if he is just going to ignore it?"

I drive down to the wharf where Rob Ansley and his partner Ashley look more cheerful than they should be. He talks me through the conversion from set netter to long lining.

"It has cost us a shit load of money and time. It is in the hundreds of thousands. We own six and half tonne of snapper quota and last year I caught 72 tonne and I need 80 tonne a year to make it viable. You look at 80 tonnes at five bucks a kilo that's only \$400,000. You've got two crew to pay, my wife Ashley who does all the administration and keeps me sane, plus me, so you have five wages coming out of that \$400,000."

Ashley says she has been working with Rob in the industry for 13 years and does not remember one positive outcome from the government for Taranaki fishers.

Ansley says avoiding snapper is almost impossible.

"If you are longlining, you just can't avoid snapper

**"The Minister has ignored advice from his own Ministry. It is not a decision based on science. Why go through all the science and all the consultation if he is just going to ignore it?"**

**– Keith Mawson**

out there. There is not one shot when I have not caught snapper, apart from when I was targeting rig, which was a combination of the bait I was using for rig and the fact snapper were not in that area at that time of year. Doesn't matter where I fish, from the beach out to 120 metres of water, it is snapper. We are catching an average of 750 kilograms every day. You have to chase the hapuka, the gurnard and the tarakihi, and while you are doing that your snapper is 100 times the volume of the fish you are targeting.

"I could catch 200-300 tonne of snapper a year, myself. That would be easy. At this time of the year, I am down to 1000 hooks and catching a tonne of snapper, and that's just a couple of miles off the end of the breakwater here. The special permit to catch snapper helped us through last year but we reinvested all that money into converting to long lining hoping the increase in the snapper TACC would be favourable. But it hasn't been."

Ashley says they have too much invested in their business to call it a day and says it is only equal parts stubbornness and stupidity that keep them fishing.

"No one in their right mind would buy a commercial fishing vessel anyway. It is too hard. So, we just carry on. We will try to target more rig but if they had increased the snapper allowance I could have gone out and fished for the easiest fish in the ocean. And the one the public likes the most," says Rob Ansley.

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# Death of an industry by a thousand regulatory cuts

Lesley Hamilton



Matt Douglas' vessel *Costa Rica*, one of the three he runs

**The first thing Matt Douglas shows me when I arrive in Napier is all the fishing vessels tied up. The vessels that will never fish again, or be sold, or just languish at the marina until they rot at their moorings**

Douglas lists them.

"See the *Nereus*, and the *Westerner* on the outside, I think that might have been sold. And see the big boats down there? The *Mutiara* has sold to Australia and the *Sidina* is going to the Chatham Islands. And Nino [D'Esposito] has already got rid of five of his boats. And that's not even counting Nino Basile's boats, they've all gone.

It will be like a ghost town.

"It's sad. I am going to take my boat, the *Magus* over to

Whanganui so that won't even be here," says Douglas.

He is referring to his decision to relocate given the decrease in the hapuka TACC in the latest sustainability round.

We drive past Takitimu Seafoods, formerly Hawke's Bay Seafoods until a spectacular fall from grace over breaches in fish catch regulations.

"Look at it. Now they have only about three boats," Douglas says.

He points out a few more fishing vessels.

"The *Lady Hamilton* is getting a new engine in it, the one on the outside is getting sold.

"This is one that Chris Robinson bought that has no quota so is parked up, as is the one on the outside.

"This used to be full of fishing boats. All along here. Can't get crew, can't get quota. The money the big companies make exporting does not come back to the crews."

Douglas has three vessels, *Magus*, *Costa Rica*, and

## FEATURE



Matt Douglas

*Rawinia*, and two of his crew are at Westport Deepsea Fishing School getting their skipper's ticket.

"I said to them, don't even bother coming back unless you have got your ticket, because the options are you will either be running the boat or working under the nastiest skipper you have met."

Douglas realised there was little point fishing inshore after he received no compensation when the Taranaki grounds were closed because of Maui dolphin restrictions.

"I was doing 50-60 tonnes of fish over there. What is the point if you are just going to be booted out of there? I'm a businessman. What is the point of chasing something that is going to be taken away from you?"

Douglas says the government does not seem to understand that quota rights are like land rights.

This sustainability round people went to bed owning 14 tonnes of hapuka quota and woke up owning four.

"They are just taking it away, to suit themselves and their recreational mates. It just stinks. I bought my quota about five years ago and paid \$465,000 for it. That's a lot of money. Probably worth \$1.5 million today. Hapuka, bluenose, school shark, and ling. And we are probably going to get the 'don't come Monday' on the ling shortly.

"I bought that for the future of fishing. Now they take it off me. All up, I have lost a total of five tonne of bluenose, tarakihi, and hapuka. When you are getting \$15 a kilo for your bluenose and groper, that is a lot.

"If I didn't do a deal with Nino Basile and got the quota for the *Magus* we probably would not be viable in Area 2 East Coast.

"The government and MPI have put absolutely no thought



Crew members Colorado Aitken Mungo (Bolo) and Shannon Eyre (Concrete Mixer)

into what is going to happen to the people. Take SNA8. Why don't they give an increase to the guys that they have hurt really bad through the set netting ban? Why don't they just lease it to them? Where's the fairness in everything? The scariest thing about it is, I was talking to a few farmers at the weekend about stuff and they are in the same place as us. These people are going to wreck New Zealand just because their voters are in Wellington or Auckland."

Douglas admits the groper probably needed a bit of a cut.

"I was the biggest groper catcher in Area 2 HPB2 for two years running and did anyone from MPI ever call me? I didn't go to their meetings because they had all the data in front of them and had already made up their minds. Why did they need a consultation? The only reason is to warn us we are



Crew member Gardiner Aitken (Fatty)

going to get fried. I would have got more sense out of a bottle of Heineken."

Douglas stops talking as his phone rings.

"Got to take this. It's the fuel guy."

He has far fewer words for the fuel guy than me and then he tries to raise crew to get the vessel ready to sail.

"My two main guys are down in Westport and the others are a bit green. One of them, he'd be the best deckhand in the world for muscle - but brain cells, nah. I call him concrete mixer."

We get back to the hapuka cuts.

"Why didn't they come and ask me what the groper is like out there? Because I would have told them it's the best it has been in 10 years and you guys cut it by 70 percent. When you are taking away people's livelihoods, they should ask those of us that are out there."

There used to be a fleet of around 30 commercial fishing vessels in Napier and there are now only around 10 working boats left.

Douglas says the decline of commercial fishing will have widespread economic impacts.

"Those three boats of mine, I probably spend \$100,000, sometimes \$200,000 each year on each one of them. Multiply that by a fleet of 30, then add up the cost of four lost crew jobs per vessel that exits the industry."

He says the government is taking the worst-case scenario in every decision they make.

"They took the worst-case scenario with snapper of the West Coast and they are costing people jobs and income."

Douglas says the vessels tied up and not working in Napier are all due to the decisions on tarakihi, bluenose, and groper by the government.

Douglas is done with buying quota. "Until I can see that they are basing their decisions on science, I'm not buying more."

He despairs of the non-stop barrage of negative sentiment towards the primary sector as portrayed by environmental NGOs and the media.

"On one trip out in my boat I can provide 33,000 meals of sustainable food. And not one bird or mammal was harmed. What do the eNGOS actually do? I have never caught a bird on a bottom line and not one bird while set netting. I caught one mollymawk when we were surface longlining and that was because a swordfish took the bait and pulled all of the hooks up to the surface."

Douglas uses weighted hooks and gets almost no bycatch in the nets.

Given almost everyone else is going out of business, I asked what would be breaking point for him.

"If they cut the cray quota again or if they cut anymore of the line quota like blue nose or 'puka, it is just going to be untenable for us."

Douglas' crew is paid on incentive basis.

"Depending on how many are on the boat, I think they get eight or nine percent each. We can't compete with the

big trawlers. We have to do small, quality, landed fresh, and sell it on the fresh-chilled market. We got \$19 a kilo for our groper in Sydney through Donna Wells at FinestKind, \$20 for the bluenose and \$37 for the alfonsino. That's about three or four times the dollars that a fishing company would pay. That's \$17,000 for 700 kilos."

He stopped paying crew members Colorado Aitken Mungo, and his brother Gardiner Aitken for three months.

"They were earning real good money and I wanted them to invest their wages in a house, so I put the money aside. Their father chipped in as well, and now they own a place in Onekawa."

Three years later, their investment is worth \$750,000.

Douglas laughs: "That's a better return than fishing, eh?"

The hapuka cuts were particularly bad because it is a high-value species.

"Look we can go out and catch shark, and the crew knows in the hard times that is their bread and butter, but it is the alfonsino, bluenose and the 'puka that is the cream."

Douglas says some operators need to understand that you have to train the young people to take over.

"It's a moral obligation. My crew are good boys. Colorado turned up when he was 17. His nickname is 'Bolo', and the other one is Gardiner, but they call him 'Fatty'. Then we have Shannon Eyre who the boys call 'Dodo' and I call 'Concrete Mixer', and then there is Chance Calder who has just turned up."

I resist saying, 'by chance'?

"He is Colorado's brother-in-law. But they enjoy fishing. We had to weed out the guys who just wanted the money, the dopeheads, the fly-by-nighters. I take a lot of time finding my crew

Douglas knows the value of investing in his crew.

"I said to them, they can make a lot of money, but they have to be up to it. We got the quota off Basile and have the system going to make serious money.

"I lined them all up the other day, and they are 27 or 28 but they were sitting there like little kids and I knew they were relying on me. And I said to them, righto, I am ringing up Nino Basile today and I am going to take on all that quota. And I asked them one at a time if they were in. I told them I was forking out near \$270,000 and there would be a job for life for them if they were with me.

"Once I get these boys up to speed and they have their skipper's tickets, we are going to have a fair bit of catching power."

Douglas says most of the fishermen he knows have exited the industry, so it is actually a good time to be in the industry because of the lack of competition.

"They have been monstered. There's only a few of us remaining. Me, Richard Kibblewhite, Karl Warr, a few others - we're the only ones left around here.

We look at the tied up commercial fishing vessels again on the way back to the airport.

"Sad, eh?" says Douglas.



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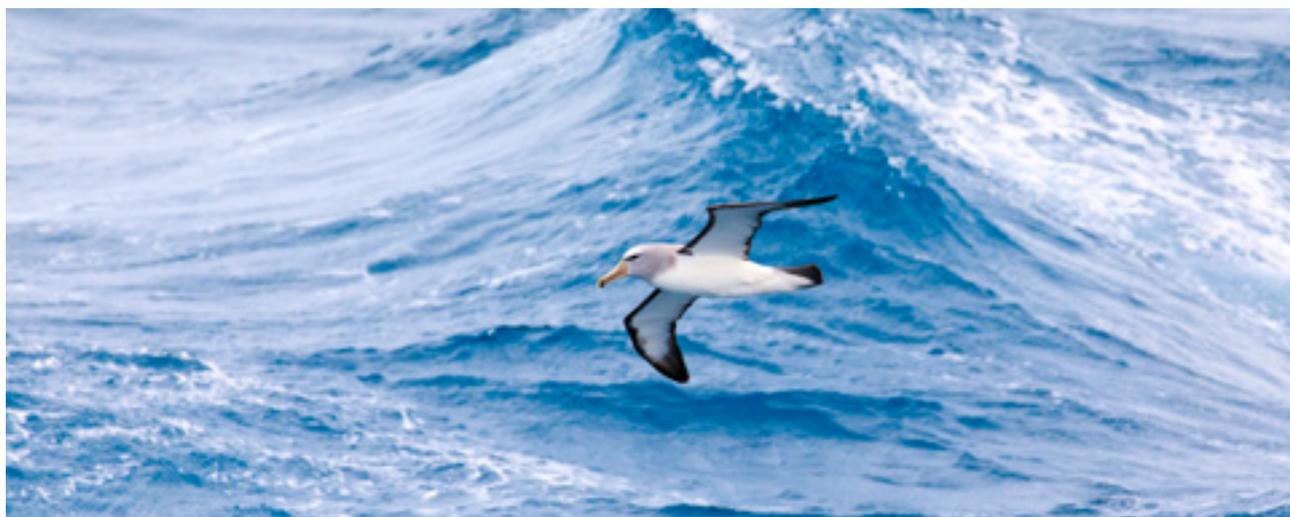
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# Towards deeper understanding on guarding protected species



A Salvin's albatross in open ocean. Image: Tamzin Henderson

## The deepwater fishery has made big gains in protecting the marine environment. TIM PANKHURST reports:

Mitigation measures introduced by the deepwater fishing industry and Fisheries New Zealand are driving a downward trend in captures of protected species.

### Sea lions

In the 13 years to 2018, the estimated number of sea lions captured has fallen by 80 percent, from 45 annually to nine or fewer in recent years. In the past two seasons there have been zero captures.

Fisheries interactions are no longer considered to be the primary impact on population survival - disease in breeding colonies on the Auckland islands is assessed to be the single greatest threat. Other identified threats include unsuitable breeding habitats causing pups drowning in mud holes, concerns that climate change may be affecting food sources and land-based human interference in South Island colonies.

New Zealand sea lions mostly live in sub-Antarctic waters, although their range is slowly expanding northwards. The largest breeding colonies are on the Auckland and Campbell islands. Colonies at Stewart Island and in the far south of the

mainland are slowly growing in size.

Breeding populations are now considered to be stable or to be increasing in size at most of the main breeding locations to the extent the threat status has moved up two notches from "nationally critical" to "nationally vulnerable," a less concerning category.

The foraging ranges of sea lions overlap with the fishing grounds for seasonal trawl fisheries in squid, southern blue whiting and scampi in the Southern Ocean. Sea lions have learned that fish in trawl nets provide an easy source of food. Underwater footage shows sea lions pulling fish and squid



New Zealand sea lions at Enderby Island. Image: Tamzin Henderson



A fur seal at Moeraki on the Otago coast

from nets, or swarming around trawl nets on the surface when being retrieved full of fish.

The industry response has been the successful development of Sea Lion Exclusions Devices (SLEDs) deployed in nets that allow an escape hatch.

All trawl nets in the fisheries with the highest risk of interactions with sea lions – squid and southern blue whiting in the Southern Ocean – are fitted with approved and certified SLEDs.

These fisheries are closely monitored. Up to the beginning of August this year, 98 percent of tows in the squid fishery – that is 765 events – were observed and no sea lions were caught.

None were caught in the previous season either, which had 91 percent observer coverage.

### Fur Seals

Fishing interactions are considered unlikely to be causing any adverse effects to New Zealand fur seals, which have a DOC threat classification of “Least Concern”, with populations generally increasing in size around our coasts.

The risk of incidental seal captures is highest in certain seasonal fisheries – hoki in Cook Strait and southern blue whiting near the Bounty islands.

Annual numbers captured have dropped dramatically by 90 percent to around 100 now and of those observed, 15 percent were released alive.

### Seabirds

During the first 12 years of Deepwater Group’s activities, 2006 to 2018, the annual estimated number of seabird

captures by deepwater trawlers has declined by almost two thirds due to the deployment of effective mitigation measures.

Based on observer records, estimated numbers of seabirds captured each year in deepwater fisheries have reduced from 1985 to 774 (61 percent).

The number of seabird mortalities, resulting from their interactions with our fishing activities are a good deal fewer than the number of recorded captures. In recent years up to 55 percent of observed captured seabirds were released alive and unharmed, in part due to improved care and handling.

“Any capture of any protected species is one too many but it needs to be recognised that great strides have been made in reducing harm and effective mitigation measures are in place and are improving,” Deepwater Group chief executive George Clement says.

“Our people take great pride in protecting the species they interact with and there is continuing innovation to produce even better results.”

The most recent seabird risk assessment by Fisheries New Zealand and the Department of Conservation estimates six seabird species whose New Zealand populations are considered likely to be at risk from both inshore and deepwater fisheries.

Deepwater fisheries interact with three of ‘at risk’ species – Salvin’s albatross, southern Buller’s albatross and Westland petrel - with fisheries contributing between a half to two thirds of the assessed risk.

Seabird mitigation programmes on deepwater trawlers and longliners are aimed at reducing the risk of harm to all

species of seabirds, not only these three species.

Seabirds are attracted to our fishing activities at sea in the same way that seagulls are attracted to families sharing fish and chips at the beach. Simply put, these birds are after an easy meal.

Anyone who has seen a trawl coming aboard a deepsea vessel can appreciate that, with literally thousands and thousands of birds circling and settling on the net and surrounding sea.

There is no one-size-fits-all solution to reducing the harm to seabirds.

Seabird species differ in their biological characteristics and their foraging behaviours - showing differences in diving ability, in sense of smell and in boldness. Some species are fearless and will forage close to vessels and fishing gear, while others maintain safer distances.

"Our role is to identify each situation that might pose risks to foraging seabirds and to do all that we can to reduce these risks, thus reducing the likelihood of harm," Clement says.

"As seabirds learn and modify their feeding patterns, fishermen have had to become close observers of nature to stay one step ahead and keep these foraging birds from harm's way."

There are various strategies in place to manage the risks.

These include supporting and working within the National Plan of Action – Seabirds, which provides policy and structure for risk reduction measures. Risk assessments have been carried out by Fisheries New Zealand and DOC for most seabird species and mitigation measures are in place in fisheries assessed to be high risk to certain seabirds.

Operators of deepwater trawl and longline vessels have

invested heavily in effective seabird risk reduction practices set out in their vessel management plans and operational procedures.

Tactics include using bird deterrent devices, converting fish waste to fish meal or mince, managing the discharge of processing waste while trawling and using tori lines and bafflers to deter birds from coming close to trawl wires or longlines at the stern of a vessel.

Fisheries specialist Richard Wells says that like most things, it is all about getting the basics right.

"The recipe for improvement is generally simple," he says. "Apply relevant proven tools and stick to it. Be consistent and be persistent. Down to earth communication, support and follow up is paramount."

Deepwater Groups' environmental liaison officer briefs vessel operators before each season on the risk factors, such as area, depth, time of day, relating to incidental captures.

And there is regular contact throughout the season to ensure all in the fleet remain vigilant and report any events or issues in real time to enable real time responses.

#### Common Dolphins

Since 2005, the estimated number of common dolphins captured annually by deepwater trawlers has been reduced from 85 to now close to zero, due to the deployment of effective mitigation measures.

The risk of common dolphin captures is highest in the jack mackerel fishery, offshore of the west coast of the North Island, when the net is near the surface.

To verify interactions with common dolphins, around 85 percent of the fishing effort in the west coast jack mackerel trawl fishery is monitored by Fisheries New Zealand and



Salvin's and Campbell albatrosses and giant petrels squabbling over feed. Image: Tamzin Henderson

**FEATURE**

DOC at-sea observers.

Common dolphins should not be confused with Maui or Hector’s dolphins, both of which live in shallow inshore waters, and are not found in the deepwater. There is no risk to these small endemic inshore dolphins from deepwater fleets.

The reduction of common dolphin captures has been driven by careful management of fishing activities to reduce the risk of interactions with them. Skippers undertake visual checks to ensure there are no dolphins around the vessel before shooting the fishing gear in as short a period of time as is possible. Trawling is not undertaken during the early hours of the morning when the risk of dolphin capture is highest. All jack mackerel trawlers in the deepwater fleet use Dolphin Dissuasive Devices to discourage common dolphins to forage near our trawl nets. These devices produce random high-frequency signals, which dolphins find unpleasant resulting in them moving away from the source. The range of frequencies emitted do not cause any harm to mammals or to fish.

See the Deepwater Group’s report Towards A Deeper Understanding for fuller detail. URL:tiny.one/DWG2021.



Common dolphins in Cook Strait

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# Our seafood stars on life on and under the sea

The Seafood Stars awards took place earlier this year, and we chat with two recipients about their journey, their ideal Christmas, and why they'd recommend a lifelong career in the industry. JANAN JEDRZEJEWSKI reports.







Dee the family dog has been trained to point deer

From working with Hollywood studios to mentoring the fishermen of today, to winning a Seafood Stars Award, Richard and Jean Kibblewhite have contributed positively to the industry for decades.

"It's a great industry," Richard Kibblewhite says, sat at the cabin table and looking out of the window of his vessel stationed in Picton Harbour.

"We've been in it for 35 years. It's looked after us very well.

"We support the mussel industry with screw anchors, we are a main South Island screw anchor company, so, most of the anchors holding the mussel farms at the moment have been put in by N Viro, the company we purchased.

"It's a really cool business.

"We also really enjoy doing our own thing," Jean says, "the autonomy."

Indeed, the family has many tales to tell, from being involved with 17 of vessels a day in Auckland for a movie shoot, to overcoming the adversity of a sunken vessel.

Throughout the highs and lows, however, Richard's passion for the job is clear to see. Although once a

mechanic by trade, he confesses to always having a love of fishing and diving, and this came to the fore early on in life, thanks to his in-laws.

After marrying Jean in his 20s, his wife's brother, also named Richard, was pearl diving in Australia, returning to visit every Christmas.

"He said come over, I'll give you a job," Richard



The Kibblewhites' *Splashzone II* near the shore.



The Pearling vessels Jean and Richard worked on in Broome, Australia

recalls, “So we did, and we both did four years pearl diving.”

The move proved to be a lucrative one and, having saved quite a lot of money, they decided to return to New Zealand to have a family and go fishing.

“We got in pretty early, in about 1989, before the price of quota went crazy. We bought some paua quota and paua dived for 29 years.”

This adventure led to Kibblewhites on to cray and wet fishing, which they still do today.

“We’ve sold the paua business to one of the guys that started with me at 18,” Richard adds, “so we don’t have it anymore, but it’s in our group.”

Are there ever days when Richard wakes up and thinks “I just can’t be bothered”? Far from it, he replies, there’s five boats and always something that needs doing.

Richard adds he likes his work, simply stating “I enjoy what I do,” and it’s easy to see why. By all accounts, it’s an exhilarating way of life.

“[It’s exciting] crossing bars. Getting off your trailer if you’re launching through a beach surf. Launching off the beach, like I’ve done the past 25 years, and through the surf, your heart thumps every day.

“The launching every day gives you enough



Richard’s tractor and trailer after launching off the beach

## From a broken fence to flipping oysters

Robert Tighe



Aaron and Debbie Pannell

Aaron Pannell has come a long way since an ‘Oh bummer’ moment with a car and a neighbour’s fence gave him his start in aquaculture. In November, Pannell and his wife Debbie’s company, FlipFarm Systems Ltd won the Global Seafood Alliance’s annual Global Aquaculture Innovation Award to add to the Future Development Innovation Award he received from Seafood New Zealand earlier this year.

Pannell’s innovation, developed on their oyster farm in the Marlborough Sounds, provides an ideal environment for oyster growing and conditioning, as well controlling fouling levels, pests and predators. The system is now used by more than 70 farmers in 12 countries worldwide but it all started 25 years ago when Pannell parked his car outside his parent’s house. When he came back the car had rolled down the hill, crossed the road and taken out a neighbour’s fence.

“It was a bit embarrassing but I turned up the next weekend to help him fix his fence,” says Pannell. “We got chatting and he offered me a job on a mussel harvester.”

His neighbour was Graham Hood who owned Marlborough Mussel Harvesters and for Pannell, who had previously worked as a sharemilker, it was the start of a new career in aquaculture.

“I’ve always had a passion for the sea,” he says. “I love fishing, the outdoors and diving. I also had a passion for primary production. Once I learned a little bit more about mussel farming and aquaculture, I realised it combined a lot of the things I loved into a challenging and rewarding career. Aquaculture is literally farming the sea.”

After completing enough hours to sit his skipper’s ticket, Pannell remembers being offered a job running a farm servicing boat just a few days after gaining his qualification. “I was young and inexperienced but I had some good people around me and fortunately I learned fast,” he says.

From there, Pannell took a management role at the parent company, Pacifica Seafoods as Research and Development Manager. This included, among other things, researching oyster growing systems. In 2010, while he was with Pacifica

## COVER FEATURE

excitement. You don't need [anything else when you're] getting back onto the trailer with waves coming."

Dee, son Jackson's, Collie, happily paces up and down the cabin, and settles under the table with her chin resting on Richard's lap.

It's a role, the Kibblewhites add, that's attractive for many New Zealanders and one that he actively encourages young people to join through the opportunities their company, Splashzone, offers.

"It's work that Kiwis love. It's really about the hunting and gathering. For those who love [that], there is no better job.

"Every day is different. You never know what you're going to catch, you expect to know but you don't know until the end of the day. The weather's never the same one day to the next.

"You meet a lot of people, go to different ports.

"Good Kiwi people are good workers, and strong... people that just get the job done.

"All our people earn reasonable money."

In addition, there's a specific kind of Kiwi that's built for the sea, they say.

"[It's not for those] who just want to do a job for two weeks.

"I chase people who are 'all I want to do is go to sea - I want to be fishermen forever'.

"They don't ask questions like 'I've got a party on the 21st, can I be home?', they don't ask questions about that. I'll say 'just keep texting me every week, if you're keen, if you really want a job'.

**"We got in pretty early, in about 1989, before the price of quota went crazy. We bought some paua quota and paua dived for 29 years."**

**- Richard Kibblewhite**

"Some do and some do it for three weeks and then they fall off - they found another job, not fishing.

"We've got no cell phone range [out at sea] sometimes. People that have issues with that don't last."

It's not for the faint of heart though, Richard warns, as it's not only your physical health that needs to be in top form.



Richard and Jean with eldest son, Sam, and daughter Ellen



Richard and Jean in 2009

"It's a hard game. You can't have people that are at sea and having issues going on at home, because you've got too much danger going on.

"When the net goes out and there's 50 tonnes of boat going the other way, if you're not thinking - you're in the net and gone and goodbye.

"You have to have people that are focused."

The Kibblewhites empower those who are keen to join the industry by running a traineeship and contributing financially to the cost of the tickets. Some 14 people have come up the ranks, they explain, who started as young as 16 and are now 40-year-old skippers.

"Henry, Tom, Sam, Jackson, Ellen, Adam, Tim, Mike, Duncan, Ben, Paul, Marc, and Bo are some of the good men and women who have worked with us through the years," Richard says.

"I'm a big believer in helping those that help themselves."

Even for those a little rough around the edges, Richard says he's still been able to pave out a success story for a few. One fledgling young seafarer, he explains, managed to "pull it together" after a series of serious mishaps "and I got him a job on a buddy's boat, he's doing really well".

"He's going get this skipper's ticket, and that's great."



Splashzone II



The FlipFarm method of farming is producing better quality oysters

Seafoods, the Ostreid herpesvirus wiped out 60 percent of farmed oysters. Pannell came up with the innovative solution to relocate the raising of the juvenile oysters that were most susceptible to the virus, to the cooler waters of Marlborough Sounds, a climate the virus struggled to thrive in.

Pannell eventually ventured out on his own, turning down a leading role building one of the world's largest mussel spat hatcheries to "go and farm oysters in the face of an impending oyster virus".

"A few of my colleagues questioned my sanity," he admits, "but in hindsight it was one of the best decisions I've ever made."

Pannell's decision to set up his own company and his commitment to coming up with new ways of doing things has made significant positive changes to the way we think about oyster farming. The FlipFarm innovation was inspired by Pannell's problem solving, can-do attitude.

Originally, he was looking for an alternative to the webbing lanyards that attached the line to the oyster growing bags. Due to the constant movement, the equipment would wear out and during big storms, as many as 400 oyster growing bags would end up floating up on the nearby beaches.

As well as losing the oysters, it took weeks to recover from a big storm and it got to a point where a couple of staff were working almost full time on repairing and maintaining the gear. Pannell figured there had to be a better way.

Desperately in need of a system that permanently attached the bags to the lines, Pannell started playing around with a few different ideas for containers and baskets. He bought a small company in a nearby bay and when they dropped off all their equipment, they had a half a dozen Hexcyl oyster baskets, a rigid, solid basket in contrast to the



## COVER FEATURE



mesh bags Pannell was using.

"They asked me, 'Do you want these baskets?'," recalls Pannell. "Yeah, not really but just chuck them in the corner for now. We don't use those."

A couple of years later while Pannell was still experimenting with different gear to replace the mesh bag system, he stumbled upon the baskets in the corner of his workshop.

"I thought, 'those look quite interesting' and attached a foam float to the top. I tried a few different clips that didn't work out. Then one day, I just thought 'I'm just going to throw the rope right through the middle of the basket', which I knew wouldn't work long term, but it was just out of frustration. I put some oysters in [the basket] and sort of half forgot about them."

"Then a couple of weeks later, I went out to have a look to see how they were going. I picked them up and because the weight was unequal, the center of gravity wasn't right through the middle of the basket because of the float, the baskets flipped upside down as I lifted it."

"That was it. That was the Eureka moment that I realized that the rotation of the basket was the key because now we had something we could rotate individually."

That Eureka moment not only changed Pannell's life, it has also changed the oyster farming industry with positive benefits for biofouling control, the end product, and even recruitment.

The FlipFarm system makes biofouling control more efficient, as whole surfaces can be flipped up to dry – killing the unwanted pests like the flatworms that sought to wriggle their way in between the jaws of surviving oysters weakened by the Ostreid herpesvirus.

Previously, one oyster bag would be flipped onto the other above water to dry it, weighing it down and providing ample opportunity for the flatworm to make its way down to the bags below the surface. Within a year of switching to the new system, the parasitic invertebrates had been completely eradicated from the farm, Pannell says.

Another positive is the quality increase of the oyster itself, such as the amount of meat in the oyster. The shelf life has also improved. "If an oyster is permanently in the water, as with the previous farming system, it gets quite lazy because it's not exercising," explains Pannell. "It's not having to hold those shells together because it's coming out of the water."

"But now because we flip the baskets regularly, it comes



However, no man is an island, as they say, and the Kibblewhites are active in the wider community.

"We go to the Federation conferences and meet fishermen all over the country that give you a little bit of advice, here and there.

"One guy, Alan Rooney, he told me how to ling fish. I'd never ling fished until he told me how to do it. I caught more ling than I'd seen in my life.

"Old guys are pretty generous with their knowledge."

The Kibblewhites are active members of the Federation, and it's where Richard does the auctioneering every year for the Shipwreck Relief Society, raising money for the loved ones of those lost at sea.

Earlier this year, the Kibblewhites were deservedly recognised for their work and awarded with a Seafood Star Award for Longstanding Service.

It's an accolade, the Kibblewhites say, that wasn't sought but still very warmly received.

"We don't feel like we've been in it that long, time goes by so quickly," Jean says.

"Before you know it, you're the grey-haired ones in



Gancho



Richard takes a sneaky selfie with the crew

the room.

"We don't feel like we've done enough, in some ways."

"It's lovely to be recognised," Richard adds.

"We've put 30 years in New Zealand, five in Australia, so that's pretty cool.

"It's not something we chase or put a hand up for. We just do our thing, and we love doing it.

"That's enough for us."

The husband-and-wife team talk about almost everything, Richard says. Together, they have the perfect skillset, Jean is the strategic one, running the remote office. The whole family, including children Jackson, Ellie, and Sam have all been involved in the family business.

**"It's not something we chase or put a hand up for. We just do our thing, and we love doing it"**

**– Richard Kibblewhite**

As the end of the year approaches, the Kibblewhites are looking forward to a well-earned rest.

The holiday season sees large family get-togethers on the Kibblewhites farm in the Hawkes Bay.

However, what does a fishing family feast on at Christmas? With a home-made ceviche, Jean explains. Any white fish, as long as it's fresh and heavily salted, muddled with coconut milk, lemongrass, red onion, and limes.

There's plenty of deer on the farm, so there's always some hanging up in the chiller, Richard says. Dee has been trained to point deer, and is no doubt earning her keep during the summer months.

There's also grouper, glazed hams, paua steaks on the barbeque, and, of course, plenty of crayfish.



out of the water which strengthens the adductor muscle. So now when you harvest it, we get seven days' shelf life because that muscle's strong enough to hold the water in the shell. If an oyster loses its water, then it dies within a couple of days."

"So, that's enabled us to export these live oysters into the Asia market, which pays a premium price and also the meat quality is so much better because of the control the system provides"

The innovation has not only been a game changer in terms of cultivating and harvesting a higher quality product, but it's also had a hugely positive impact on careers.

The Pannells have been able to transform their business from seasonal to year-round, as FlipFarm is now able to grow oysters right through to full size and exporting, thus spreading the workload throughout the year. Previously, their business would just harvest in the autumn and winter.

The system has also opened up oyster farming as a career option for a new demographic. Before FlipFarm, oyster farming was hard, physical work typically only suitable for young, physically fit employees. Pannell explains that to empty 1200 bags, each weighing 15 kilos, would take five guys about six hours and leave them exhausted.

"It has reduced the workload significantly and made it much easier to find suitable staff," says Pannell. "I love aquaculture and it offers some great opportunities for career development and progression. I started out as a crew member and worked my way up to skipper and manager before starting my own business. The beauty of the FlipFarm system is it opens doors for people who might not have considered oyster farming before because it was too physically demanding. It also makes life easier for people working in the industry which is very satisfying."



The new approach has made a positive impact on recruitment and careers

# Talley's

## 2021/2022



## ALBACORE TUNA SEASON

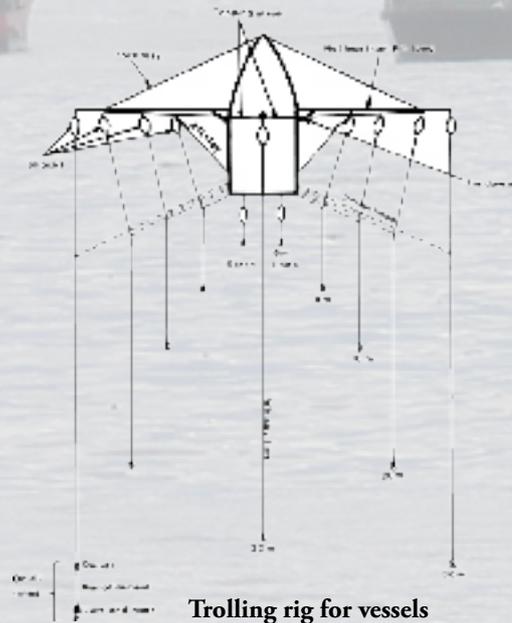
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# Seventy years a fisherman and still chasing tuna



Carl and Audrey West in Perth in 1993 when they commissioned the tuna fishing vessel Solitary Man

## Carl West tried retirement but it was not for him and he continues fishing at the age of 84. TIM PANKHURST reports:

Carl West says the only thing he is good at is fishing.

So good that he has fished blue cod, crayfish and tuna for 70 years.

He began fishing fulltime aged 14 at Stewart Island.

At 84 he still goes to sea, chasing albacore tuna out of Westport and Greymouth off the west coast of the South Island.

For many years the crew included his diminutive wife Audrey.

Theirs is a remarkable story of fortitude and longevity.

The Wests are publicity shy. Carl consented to be interviewed on one condition – “no bullshit”. (Agreed).

And Audrey said it was not about her and did not want to be mentioned (Not agreed).

The interview is in Audrey’s neat as a pin brick house in an attractive, quiet subdivision in the Nelson suburb of Stoke.

The couple are amicably separated – Carl lives on a boat, the converted yacht Huia, at Nelson Haven alongside inshore fishing boats – but is a regular visitor.

They are both fit and look younger than their years.

Audrey, 83, swims and walks and plays table tennis regularly. Seventy years of sea air has put hardly a wrinkle on Carl and he has a full head of greying hair.

Once started, Carl, more commonly known to his fishing mates as Dudley, is happy to talk for hours, regularly wandering off course into fascinating byways.

Audrey rights his compass, trying to track a lifetime of a half forgotten way of life, of boats and catches and

## FEATURE

crews and close calls.

She has collected photographs and prepared a helpful list of boats skippered and owned. Carl worked on 20 boats and owned 12 of them, selling and then rebuying several of them.

Conditions were harsh and there were no electronics to guide fishermen around the dangerous southern and Fiordland islands and coasts.

"I'm a bull kelp fisherman," Carl says. "You put your foot over the side and if you feel the kelp you know you're getting close to land."

"I'm bloody useless at anything else. I'm a dumb bastard. I didn't go to high school."

But he could scull a dinghy with an oar before he started school and knew how to work hard, a natural born fisherman.

While he officially began at 14, he began fishing aged 8 for Ken Bradshaw on Makura "on the arse end of a line pulling in blue cod".

He was paid for his catch too, threepence or fourpence a pound.

"It was big money," he says. "The fish I caught, I kept. The best was 415 pound in one day. I was that interested in fishing. Nothing else. We used to go down to Pegasus for two to three days in the holidays and every weekend that was fine I'd go out for the day."



Carl West aboard Huia, his home in Nelson Haven



Carl and Audrey West at her Stoke home

His first job in 1951 was on Rakiura, a boat built of red pine (rimu) in Paterson Inlet on the island in the 1800s. It was a sailing boat, built for a wedding present, designed as a 60-footer. The owner ran out of money and it was reduced to 48 feet.

A 7 horsepower Twigg engine was added, enough to manoeuvre the vessel, and later a 57 horsepower Gardner.

"It used to leak like a sieve," Carl says. "They all did. If it was blowing hard we'd go into Ernest Island and pump her out. We didn't have a decent pump. There was no deck hose, only buckets of water. There was no radar or sounder."

**"I'm a bull kelp fisherman, you put your foot over the side and if you feel the kelp you know you're getting close to land."**

**– Carl West**

They discovered new grounds by greasing a lead line and dragging it along the bottom. If it came up with gravel stuck on it, rather than sand, they knew they would catch fish.

The target was crayfish.

They had only six-foot long by four-foot wide pots they called bedsteads but that was enough to catch a ton of tails a day – about three tons of whole fish. The legs and bodies were discarded.

"We got paid four shillings and threepence a pound," Carl says.

"We'd take them home, tail them, go into the factory at Stewart Island, where they'd wash them, wrap them in cellophane and the Yanks took every one, packed in 20 pound boxes.

"We'd crayfish after Christmas until March and then



Audrey West (right) doing the laundry on the cray boat South Seas in Milford Sound

we went blue coddling. The blue cod went to Australia in wooden cases. They were the only ones who took them.”

At 16, Carl became a skipper after a chance encounter in the pub.

His brother was talking to a man who had brought the 38-foot Skylark from Port Chalmers to Bluff and was looking for someone to run her. Owner Ian Clayton was a journalist who suffered from severe sea sickness.

“My brother could do it,” he was told.

Carl was confident. He knew how to put a boat alongside the wharf and Rakiura skipper Bruce Neilsen had taught him well.

“Later on the Rakiura I’d take the boat at night,” he says. “I got to know every headland. We learned off each other. They didn’t frig around. If you were interested, they told you, and I was keen enough to know.”

In his second year on the Rakiura he went to Dusky Sound in Fiordland for four weeks with Bruce Neilsen and Nay Bragg.

They would catch 1600 pound of tails and unload at Cascade. Half the catch would be packed into old Army kit bags and rowed ashore in a dinghy, loaded aboard an amphibian and flown to Invercargill. The remainder of the catch would be ready when the plane returned.

There was good sport to be had in the fjords too.

“We used to go shooting. The deer were like cattle up the head of Goose Cove. There was an island out of the water at low tide and there might be a dozen deer on it.”

After a couple of years on Rakiura he had his scariest experience when a crew member was lost overboard.

The boat was under sail in a screaming sou’westerly off Stewart Island’s Murray River. It heeled over with the

sea washing over the deck. Carl and crewman Arthur Norman were tailing crays, with the top of the bulwarks under water and the sea whipped white by williwaws.

Bruce Neilsen at the wheel yelled “hang on”. “I didn’t see Arthur go over the side,” Carl says. “I was up to me guts in water, backed against the rigging. Bruce saw him go over.

“We had to get the sail down and I knew how to do that as a kid. Arthur must have been in the water for about 30 minutes by the time we got back to him and he was bugged.

“I got him with the boathook and then we had a helluva job to get him aboard.”

They put him down below in his sodden clothes, white and hypothermic, and he slowly recovered.

“I still can’t believe we saved him,” Carl says, shaking his head.

In 1957, Carl got the catch of his life, a lovely young woman named Audrey, who had come from a North Island dairy farm on a working holiday to Stewart Island. She lived and waitressed in the Oban Hotel.

“He bought me a horse to keep me on Stewart Island when I was going to go back up north,” Audrey laughs.

“It was a broken down racehorse,” Carl adds. “We called it Storm because it came across on a stormy day. It was mad. It bucked everyone off.”

But Audrey stayed and the couple had two sons, Dean and Greg, who both became fisherman and have both retired while their old man keeps fishing.

Greg West features in a famous photograph skipping the cray boat Jasmine shot by Andris Apse aboard a helicopter piloted by Hannibal Hayes at the mouth of Breaksea Sound.

The seas are monstrous and the tiny boat looks in danger of being dashed on the forbidding rocks.

“They put a bit of water in the boat,” Carl growls. “It could have been in their lungs.”

Carl owned Jasmine before selling it to his son.

The first boat he owned was Lochalsh, brought from Riverton.



South Seas in rough weather in Fiordland

**“We used to go shooting. The deer were like cattle up the head of Goose Cove. There was an island out of the water at low tide and there might be a dozen deer on it.”**  
**– Carl West**

Among others he also owned the Miller and Tunnage built *Desiree*, *Seaway*, the *Seven Seas*, *Jasmine* (a fibreglass boat built by Nalder & Biddle in Nelson), the Australian-built *Solitary Man*, *Oceana* (Guard-built in Nelson), *Sea Air* built by Morgan Boatyard in Picton and his current tuna boat *Sea Jay*, also Guard-built. Altogether he owned 12 boats and skippered five others.

Cray fishing was good to the Wests.

“The money in the Lochalsh days went up to eight bob a pound for tails,” Carl says. “On one trip we got up to 10 bob a pound. Then it went to 18 bob. That was a fortune.

“From nothing, we were millionaires.”

When the Quota Management System was introduced, the couple received five tonnes.

Carl sold a tonne for \$140,000, believing it could never go higher.

Today’s price is upwards of \$1 million, although quota is rarely traded.

“I did retire once,” Carl says “and drove everyone stupid, including Audrey. What do you do? Go and play golf?”

The couple fished together for years. Audrey had a washing machine and wringer on the deck of *South Seas*, a beamy 56-foot steel boat built by Gough Brothers in Invercargill, and was often photographed by tourists in Milford Sound as she did the laundry.

Carl had that boat for 10 years until 1979.

He started tuna fishing on the west coast in 1973 and it was a family affair.

In school holidays they would take the boys, leaving Bluff at midnight and going around Puysegur before daylight, once calling in at the lighthouse.

Blue fin tuna were the initial target, shot in the head in those days with a .22 to stop the fish stressing and burning up their flesh, and loaded at sea, bound for the Tokyo market.

Albacore tuna, an unquoted species, are now the sole catch.

Carl says he is a fair weather sailor now. “I can’t be bothered rolling around out there.”

His annual catch is about 25 tonnes and he has an understanding crew who know they will stay tied up if the weather is dodgy.



Audrey West with a good catch of albacore tuna

Mutton birding has also been a major feature of West family life.

Carl’s great grandfather was full blooded Maori chief Mohi Maraetai, allowing him customary rights to gather sooty shearwaters/Titi (muttonbirds) on Harekopare Island in Foveaux Strait.

Carl’s grandfather, a Russian Finn named Abraham West, was a sailor who jumped ship and swam ashore to Te Wai in Bluff Harbour. He married Maraetai’s daughter. The surname West was subsequently anglicised to West.

Every year Carl and Audrey would lock up their house in Bluff and take the boys along for two months mutton birding.

The family features in a 1975 edition of the *School Journal* that went into all classrooms. It has numerous pictures of the unfortunate plump young birds being hauled from their burrows, their necks wrung and feathers plucked off.

“They are doing what Maoris have done for hundreds of years,” the *Journal* says. “The Wests catch a lot of birds, but there are always plenty left.”

Carl still goes mutton birding, once the tuna season has finished. This year’s tally was good.

Then it is on to whitebaiting.

He plans to do one last season of tuna fishing before he turns 85 in June next year.

He thinks it is time to finally come ashore and he will look to buy a house – one without stairs.

# Harvesting bioactives from seastars to save kuku/ mussel beds

Robin Wilkinson



Project Co-Leader Kura Paul-Burke collecting pātangaroa (11-armed seastars). Credit Kura Paul-Burke

An over-abundance of pātangaroa (11-armed seastars) is causing a dramatic decline in populations of kuku/kutai (mussels), pipi and cockles in coastal areas of Aotearoa New Zealand, in particular Ōhiwa harbour. Local iwi, with the support of the Bay of Plenty Regional Council and Ōhiwa Harbour Implementation Forum (OHIF), are working with Sustainable Seas Challenge researchers to develop innovative products from harvested pātangaroa to fund the necessary management action.

“Seastars are ferocious predators, they just smash through the mussels,” says Matt Miller (Cawthron), who co-leads the Pātangaroa hua rau project with Kura Paul-Burke (University of Waikato) and Mathew Cumming (Plant & Food Research). “I didn’t realise how big they get. I thought they were hand-sized, but they can be bigger than a dinner plate. They remind me of the film

Alien – they could wrap round your head.”

Because they can regrow lost limbs, pātangaroa may have bioactive properties that could aid human wound



Kura Paul-Burke, Project Co-Leader, University of Waikato.  
Credit Kura Paul-Burke

healing and skin health. They could also be a source of marine collagen, which is in high demand for cosmetics and supplements due to its high solubility, effective extraction and high bioactivity.

Although the idea is to set this up as an innovative income

## SUSTAINABLE SEAS

stream, the driver is not commercial profit. It is about improving the ecosystem health, to support thriving kuku beds where people can harvest kai for generations to come.

“The aim is to generate enough income to support people to harvest and process the seastars. There are lots of fantastic people engaged in the harbour, but it’s on volunteers’ own time. We shouldn’t keep expecting people to do it for free,” says Miller.

“It’s also important to remember that the seastars are meant to be there, they are native, not a pest species. We’re not trying to remove them from the harbour completely, just to help the ecosystem rebalance. There’ll need to be ongoing ecological assessment to determine how many seastars need to be harvested.”

As well as improving the kuku fishery and providing monetary support for local people to manage pātangaroa, the biodiversity in the harbour should also improve. Kuku form important habitat for other species to live on and around. Results from an aligned project, Awhi Mai Awhi Atu (also led by Paul-Burke), show a dramatic increase in both the number of species and individual critters at kuku restoration stations in Ōhiwa Harbour.

Working with the local iwi, hapū, regional council and

interested communities has led to some critical strategic decisions.

“We’re not looking at specialised high-end – and therefore expensive – equipment and processing that is only feasible for big corporates. We’re trialling



Mathew Cumming, Project Co-Leader. Credit Plant & Food Research

processing that involves buckets and industrial kitchen gear as much as possible, based on the kind of equipment and facilities that is much more easily available to iwi, hapū and local communities,” says Miller.

The team is also identifying potential commercial players that iwi and hapū

could connect with if needed for specific steps.

“We’re halfway through our sampling but are already seeing interesting, unique properties compared to other marine collagen, such as fish-sourced,” says Cumming.

“We’ve got an idea of the process, there’s still some



The seaweed sun defence project team visited partner Wakatū Incorporation marine farms in Marlborough Sounds, August 2021



Pātangaroa (11-armed seastars) and kuku (mussels). Credit Kura Paul-Burke



Matt Miller, Project Co-Leader.  
Credit Cawthron Institute

refinement to do, and the economic case is still to be determined to see if it is a feasible proposition for a self-sustaining management plan.”

By January 2023 the team should have all the information that iwi, hapū and OHIF need to determine if there is a viable

business case.

If there is, then the collaboration will have co-created an opportunity for a circular economy model to fund pātangaroa management, which supports an ecosystem-based management approach of the harbour that aligns with local Māori values.

This mahi stands on the shoulders of Paul-Burke’s work with the local iwi, hapū and regional council over the last decade.

Kuku are a taonga (treasured) species for the local iwi, and crucial to the health of this ecosystem. Paul-Burke, iwi and interested kai gatherers have all watched the kuku population deplete – and the pātangaroa

population explode – over the last 20 years.

“In 2007, there were 112 million baby kuku in a continuous 2km reef – by 2019 there were less than 80,000 in the entire harbour,” says Kura Paul-Burke. “Meanwhile, in 2019 we found 50,000 seastars per hectare – you’d expect to see around 15 per hectare in a healthy balanced ecosystem.”

Three of the four kuku beds in the harbour have disappeared in the last 10 years, affecting the harbour’s kaimoana (seafood), mahinga kai (cultivation) and mauri (vital essence), and reducing the ability of mana whenua to express manaakitanga (expression of respect and hospitality to visitors through provision of kaimoana).

The exact causes of this ecosystem degradation are not yet fully understood.

About the Sustainable Seas National Science Challenge

Sustainable Seas is a 10-year research programme with the vision that New Zealand has healthy marine ecosystems that provide value for all New Zealanders. It has funded more than 60 interdisciplinary research projects that bring together around 250 ecologists, biophysical scientists, social scientists, economists, and mātauranga Māori and policy experts from across New Zealand. It is funded by MBIE and hosted by NIWA. For the latest research, tools and resources, sign up for the newsletter: [sustainableseaschallenge.co.nz/newsletter](https://sustainableseaschallenge.co.nz/newsletter)

# Making sure you can have your say is our job

Emma Taylor, Director, Fisheries Management

Every year Fisheries New Zealand consults on a large number of issues, seeking advice, input and feedback from the communities we affect.

Because of the importance of fisheries management, we need to consult far and wide to make sure we get any changes right.

We ask for feedback at every step of the process, including the development, review and making of policy and the regulations that follow.

This information ensures that the advice we provide, and therefore the decisions made, will be more informed and more accurately reflect the views of the community.

In other words, we need you to participate as fully as possible in proposals that could affect you or your business.

With barely a month till Christmas, the team at Fisheries New Zealand is conscious of the work still to be done. At the time of writing, there are still a number of engagement and consultation meetings to run before the end of the calendar year. Additionally, we have several technical working groups and meetings that are ongoing.

We have recently sought feedback on the application to extend the current Opihi Mātaitai Reserve in Canterbury, the proposed fisheries bylaws for the Te Hoe Mātaitai Reserve in Mahia, and the review of the recreational daily bag limits for finfish.

At present, open consultations include applications for five mātaitai reserves along the West Coast of the South Island, the proposed amendments to the Fisheries Act to ensure New Zealand continues to meet its international fisheries obligations, the wider rollout of on-board cameras, and further fisheries measures to protect Hector's dolphins in the South Island.

If you haven't done so already, please submit feedback on these consultations. You can do this by going to [www.mpi.govt.nz/consultations](http://www.mpi.govt.nz/consultations). Note that the consultations on wider rollout of on-board cameras and the threat management plan for Hector's dolphins both close on 6 December.



This is all part of a big programme of work that relies on your feedback and, in the case of our technical working groups, benefits greatly from industry's knowledge, expertise and advice.

A major challenge of our times is the inability to meet in person. Most of us rely on being able to build relationships and establish trust through interpersonal connection. Due to COVID-19, we are not currently able to host meetings with more than two to three people. However, as we mentioned in our last column, we have adapted our approach to offer online meetings and consultations.

In all our work, we must consider several factors. Reaching out to people with a stake in the process helps us fully account for the full range of implications of proposals.

I encourage you to continue to participate in the process.

Kia haumarū te noho ki a koutou

# Tackling regulatory change to achieve best outcome

Doug Saunders-Loder

This edition will hopefully see you all starting to ease up a bit and thinking of spending some quality family time leading into Christmas. I certainly hope so at least.

The past two years have clearly been a challenge with a global pandemic taking the limelight and affecting all of our lives to the extent that most of us have never seen. However, as an industry we have largely been able to continue working as an essential service and whilst we have experienced reduced processing capacity and impacts from international markets, you need to reflect on the fact that we have continued on at some level and for that LFRs, processors, fishermen and our marketing people all need to be congratulated.

Do not underestimate the efforts that have gone into keeping our heads above water across the board and positively consider the part that you have played in that. I am confident that things will only get better and given the majority of the country has been vaccinated, life will hopefully improve into the new year.

From an industry perspective the last 12 months have seen a torrent of regulatory change proposals delivered that have demanded huge amounts of time. Government reforms around discards, offences and penalties, Hauraki Gulf Sea Change, TMP rollout in the South Island and the introduction of cameras across parts of the fleet commencing in 2022 are all on the table and at the time you read this, much of the consultation will have been held. Into 2022 there will be select committee processes to follow and we will continue to shape these policies to the extent that we can deliver cost effective and meaningful outcomes.

It needs to be said that initial concerns are always going to be front of mind when this type of engagement occurs. And of course if history is anything to go by, confidence in the process can be low.



Doug Saunders-Loder is president of the NZ Federation of Commercial Fishermen

However, I believe that many of the reforms proposed have the capability of making the industry a much better place generally. There has been no real attention paid to the matter of discards for instance, since the introduction of the QMS. There have been many forums over the past 30 years that have 'talked' about such things but nothing meaningfully has been delivered. We now need a series of discard policies that relate to our activities in 2022 and not try to reinvent what happened in 1986. Your efforts to reduce small fish by-catch on the bottom through improved gear technology cannot be ignored and recognising that more live fish might be returned without penalty also warrants the consideration it is getting.

All of industry are on the same page with these matters and any resistance we show is not aimed at dismissing policy but at shaping it to the extent that it fits your businesses practically and that it does not load you all up with excessive cost. Consultation has been difficult given the constraints that Covid has provided and for my part, the novelty of zooming is now wearing a little thin, but it is what it is and we will

## FROM THE PRESIDENT

keep presenting your case in these respects however we can. The challenges are the same for everyone so we just need to accept it and work together to achieve the best outcomes.

With that in mind I want to personally recognise the efforts of the SREs that have been heavily engaged in ensuring these matters are addressed properly. Resources throughout our industry are limited but the work of FINZ, RLIC, PIC and Federation is extremely collaborative and largely reflects on the needs of the relevant catching sectors they represent. Long may that continue.

The Federation along with many other Industry players sit on the management committee and sponsor Southern Seabirds. This is a collaboration of interested parties that all work diligently towards ensuring our impact on seabirds is kept to a minimum. Southern Seabirds is running the Seabird Smart Awards 2021 and is seeking your feedback in 'nominating a mate' that has shown outstanding leadership or commitment towards seabirds while fishing. I know that most of you are happy to just do the right thing and are often shy and certainly not in the business of self-praise.

However, taking the opportunity to recognise someone that you know goes the extra mile or has introduced some level of innovation that fits this

initiative is hugely important. As fishermen you regularly face negative publicity associated with bird deaths. I know that's not always warranted and in my experience your commitment to understanding the importance of seabirds in your business is second to none. You have climbed the hinterland of Great Barrier Island better understanding the lives of black petrels. You have sat in burrows and attended to the needs of yellow eyed penguins on the Otago coast. Fishing companies have provided food to sick and rehabilitating penguins in Dunedin. You have designed and manufactured machinery that delivers baits at depth in order to reduce seabird mortality. Collectively you have done a whole lot in understanding your interactions and impacts on seabird populations.

Now is the time to nominate a mate and to bestow the necessary praise on someone you know, that takes that extra step.

Nominations close on Tuesday, 21st December 2021 and you can get forms at [www.catchfishnotbirds.org](http://www.catchfishnotbirds.org) or email [info@southernseabirds.org](mailto:info@southernseabirds.org)

I take this opportunity to wish you all the very best for Christmas and New Year. I sincerely hope you get the time to put up your feet, enjoy some quality family time and reflect on making this a better industry moving into 2022.

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# Vocational education and training delivery reform

Cathy Webb

It has been a while since we reported on the Government's reform of vocational education and training, so given the progress that been made, it is time for an update.

To recap, the purpose of the reform was to create a responsive vocational education system that meets learner and employer needs and gives the industry a stronger voice.

Changes across the system include:

- The merging of all polytechnics, to create a single organisation
- The disestablishment of Industry Training Organisations (ITOs)
- The creation of a unified funding system

The merger of the polytechnics is complete and the new organisation, Te Pukenga, has been established.

Many have described this as a 'mega' polytechnic, however, that is not how it should be viewed. Te Pukenga's purpose is to bring together all forms of vocational education; workplace based, in classroom, and on-line, in a coordinated manner through regional and national networks. This allows a flexible approach to delivery and should streamline access for employers.

This does not mean Te Pukenga will be the only provider of training. Both learners and employers will still have the same provider choices, whether that be undertaking training in the workplace, the use of an independent trainer, a PTE or Wananga, or using one of Te Pukenga's regional or on-line options.

Industry Training Organisations (ITOs) as we know them, will be disestablished. Some of their functions have moved to the newly created Workforce Development Councils (WDCs), of which there are six.

Muka Tangata (People, Food and Fibre) WDC represents many of the primary industries, including aquaculture, fishing, and seafood processing. The WDC role is to provide skills leadership, qualification development, moderation, and quality assurance, as well as giving industry a stronger influence across the vocational education system. WDCs will also provide advice to TEC on funding of vocational education programmes.

Seafood New Zealand has established strong links with Muka Tangata and, while they are still in their establishment phase, they are very keen to work with industry and to advocate for good policy to ensure the improved outcomes



sought are achieved.

It is also pleasing that NZQA are currently undertaking a review of the National Qualifications Framework, including how qualifications, skill standards and micro-credentials are structured. These are the foundations of the vocational education system. NZQA have listened to the concerns regarding the somewhat inflexible nature of these products and inability to respond quickly to adapt to new demands. While the review is still on-going, NZQA have made some positive recommendations for change which gives us hope for the future.

The Primary ITO has served our industry well over the past few years and while it will be disestablished, it is not going away. In October 2022, it will transition into Te Pukenga's Work Based Learning subsidiary and will continue to provide the arranging training functions as it does now. It will continue to be our go to for all things training related, including enrolling trainees and making training arrangements, whether that be workplace-based training, apprenticeships or provider-based training.

The last key change is to create a unified funding system (currently industry training is funded at a lower rate than other institute-based training). Funding is likely to be based on defined modes of delivery however the operational detail of this is currently being worked on. The new funding system is scheduled for implementation in 2023.

This is the biggest reform of the vocational education system in 30 years and a significant amount of work, and while there is still a way to go and some key decisions still to be made by the policy makers, we are feeling somewhat optimistic of a brighter industry training future.

# Famous at Lake Ferry

Tim Pankhurst

The Lake Ferry Hotel lists its fish 'n' chips as famous.

The claim is justifiable given the hotel's location at the end of the line in the Wairarapa on the edge of Palliser Bay, 35 km southwest of Martinborough, the nearest town.

Customers come a long way to sit at the historic hotel's tables, gazing across Lake Onoke and out to the Pacific rollers crashing on to the shore.

Duty manager Alex Meyer came to this remote spot from her native Moscow 10 years ago and has worked in the hotel for the past five.

Her English is flawless and she guesses she now qualifies as a local.

"It's the water," she says, of the attraction to a community that has only about 50 permanent residents.

"I never get tired of the water. It changes every day."

The hotel, licensed since 1851, has been in the Tipoki

family since 1995.

Current owners, Luke and Candice Tipoki, have been running it for the past six years.

Luke Tipoki is a genial giant who also doubles as chef, given the difficulty of recruiting staff in such an out-of-the-way spot.

He studied history but has had to become a jack of all trades.

He chooses to serve the lesser known deepwater species oreo dory, supplied by Sealord.

Its flesh is delicate, tasty, flaky and white and it freezes well.

His batter is tempura-like, light and non oily.

It is a simple recipe – flour, water and baking soda.

The trick is in getting the right consistency.

At the height of summer the hotel gets through 400kg of oreo dory a week.



The Lake Ferry Hotel's famous fish 'n' chips



Owner Luke Tipoki doubles as chef

The chips are supplied by Wellington-based Moore Wilson.

The standard meal is two large fillets of fish, a scoop of chips, salad of tomatoes, red onions, carrot and lettuce, served with a wedge of lemon and vinegar, tartare and tomato sauce, all for \$20.

Fish (and chips) in a basket is \$14 and the Ferryman's burger has fish and squid rings for \$24.

There is a larger range in the hotel's restaurant, with the menu changing often.

Whitebait fritters in season are also a popular option.

The restaurant walls are lined with faded pictures of stupendous catches of hapuku caught off the steeply sloping beach that falls into deep water.

They include a world record 92lb (41.7kg) puka caught on 19lb (8.6kg) line.

The beach remains a popular surfcasting spot but catches are more likely to be red cod, kahawai or sharks these days.

Like many other food and tourism businesses, Tipoki has endured a rollercoaster ride since Covid struck.

The hotel remained open all year but with reduced

hours in the winter and a simplified menu.

Weddings and accommodation provide additional income.

In the summer when the adjacent motor camp is bulging, the holiday homes are all occupied and visitors drive out to the coast through rich farmland, the hotel will serve 200 lunches – mainly the famous fish 'n' chips – and as many meals again in the evening.



Moscow-born Alex Meyer at home in tiny Lake Ferry

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# Cawthron's world first algae-based pain medication



Cawthron scientist Hannah Greenhough operates equipment in a Cawthron algae production facility. Credit Cawthron Institute

The 78th Annual Thomas Cawthron Memorial Lecture, which took place in October, unveiled details of a possible algae-based pain medication that could improve the care of patients undergoing surgery.

The venture is a collaboration between Cawthron Institute and medical researchers at Boston Children's Hospital (a Harvard Medical School teaching hospital) and Proteus, a Chilean biotech.

Johan Svenson, Cawthron Institute's Science Leader for Algae and Bioactives, says that "when we began our collaboration with researchers at Boston Children's Hospital on the development of a neosaxitoxin-based pain medication, we were confident we could develop a reliable method of production of a high-purity product. Even though no other research institute before us had achieved this feat.

"Producing commercial quantities of algae is a complex business – figuring out how to grow it is challenging

enough, but then you still need the capability to extract and purify the bioactive compound, and in the case of neosaxitoxin, there was a chemical conversion step that we have developed and patented to achieve the level of purity required."

Keynote speaker Dr Charles Berde, co-founder of the Pain Treatment Center in the Department of Anesthesiology, Critical Care and Pain Medicine at Boston Children's Hospital and Professor of Anaesthesia at Harvard Medical School, outlines the great need for an alternative to currently prescribed pain medicine.

"Our motivation to develop this drug was to provide more effective pain relief for both children and adults following surgery. Opioid analgesics produce side-effects and can be addictive, so there is a great interest in developing better non-opioid approaches to pain relief," Berde says. You can watch the lecture online at: [www.cawthron.org.nz/annual-lecture/](http://www.cawthron.org.nz/annual-lecture/)

# Snapper with summer potato salad



This snapper dish is the perfect summer dish to chuck on the barbeque – serve it up with a seasonal beetroot salad and a side of potatoes. Recipe by Egmont Seafoods

## Ingredients

750g baby potatoes  
 4 snapper fillets  
 1 tablespoon fresh thyme leaves  
 1 teaspoon lemon zest  
 garlic clove, crushed  
 2 tablespoons olive oil  
 250g cooked baby beetroot, drained, cut into wedges  
 1/2 bunch radishes, thinly sliced  
 1/2 red onion, thinly sliced  
 60g baby rocket– check out our Roebuck farm salad options in store  
 1/4 cup vinaigrette dressing  
 Extra thyme, to serve

Extra lemon zest, to serve  
 Lemon wedges, to serve

## Method

1. Cook the potato in a large saucepan of salted boiling water for 10 mins or until tender. Drain well. Set aside until cool enough to handle. Thinly slice.
2. Meanwhile, combine thyme, lemon zest, garlic and oil in a bowl.
3. Place fish in a shallow glass or ceramic dish and pour over oil mixture. Toss to coat.

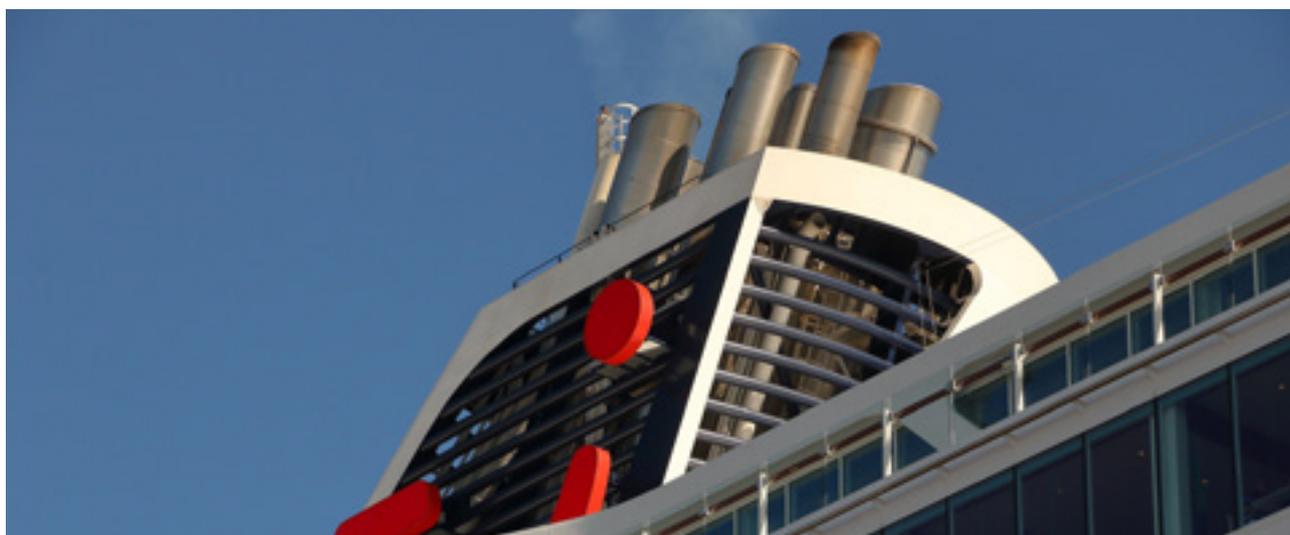
4. Heat a lightly greased barbecue grill or chargrill on medium-high. Cook the fish for 4 mins each side or until cooked through.

5. Combine the potato, beetroot, radish, onion and rocket in a bowl. Drizzle with dressing. Toss to combine.

6. Serve fish with potato salad, extra thyme, lemon zest and lemon wedges. Season.

Recipe courtesy of Egmont Seafoods

# Fishing vessels to help reduce air pollution and greenhouse gas emissions



New marine protection rules to prevent air pollution from ships are planned to take effect in the first part of 2022, three months after New Zealand accedes to the International Maritime Organization convention MARPOL Annex VI. Fishing vessels of all sizes and other ships that operate on the ocean, will contribute to this effort to improve the environment for humans and other living things.

The rules reduce the impacts of air pollution from ships on human health and environments in and around port communities, and the impacts of emissions from shipping activities on climate change and ozone layer depletion. Annex VI tackles the most harmful emissions and we expect more ways to reduce air pollution and climate change will be introduced as the IMO works towards reducing greenhouse gas emission from ships by at least 50 percent by 2050.

Key things in the new rules on how fishing vessel operators can do their bit to help the environment:

- To reduce harmful sulphur oxide emissions that contribute to respiratory illnesses as well as create corrosive and harmful sulphuric acid, use low sulphur fuels or use approved scrubbers to clean the exhaust. Diesel meets the low sulphur limit. Check with your fuel supplier if you are unsure if the fuel you currently use is low sulphur
- Nitrogen oxides from engine exhausts are harmful greenhouse gases and can also contribute to respiratory

issues. Generally an engine over 130 kW (over 174.3 hp) installed after the new rules come into force must have emissions below set levels. Existing engines installed on commercial ships since 2005 will need to provide proof the emission levels are not exceeded or may need to be replaced. This is a complex area so look out for more information that will be published soon at [www.maritimenz.govt.nz](http://www.maritimenz.govt.nz)

- Plan to use energy efficiently to reduce carbon use, and reduce overall emissions
- Incinerating waste on ships can produce harmful emissions. Only incinerate waste if it is allowable and do it properly. If an incinerator has been installed after 1 January 2000 ensure it meets the international standard
- Manage and dispose of ozone depleting substances properly if it is in an on board system.

More details and guidance will be available from the Maritime NZ website [www.maritimenz.govt.nz](http://www.maritimenz.govt.nz) once the rules are finalised.

Ships need to use low sulphur fuels as soon as the new rules come into effect in early 2022. The other new requirements will be included in the regular intermediate and renewal scheduled surveys for ships, likely starting from 1 July 2022.

Check the Maritime NZ website over the next few months to identify the exact legal requirements you need to know about, especially for ships that are 400 GT or more.

# 14.5m NZ Kauri Timber Trawler moves to the water

Andrew Stark

As many will know, Stark Bros. have for some time had a new build 14.5m NZ Kauri Timber Trawler in our timber workshop, adjacent to the dry dock that has slowly been nearing completion around our many other ship repair projects and dry-docking contracts, for many years.

Some even joked it might grow legs.

But, to the surprise of some, on September 15 the new vessel was slowly moved out of the workshop and into the sunshine.

The gantry was installed, and then it moved dockside, prior to being lifted into the dry dock.

A small piece of Stark Bros history: on April 12, 1967 the FV Bluewater, a new 50ft NZ Kauri Timber Trawler, was lifted into the dry dock by the then Lyttelton Harbour Board's floating crane Rapaki. Now, 54 years later, the 14.5m Timber Trawler is the second vessel Stark Bros have lifted into the dry dock – this time using Smiths Cranes.

Bluewater was the first timber trawler built by Stark Bros Ltd for what would become their inshore fishing company Ocean Fisheries Ltd, and on that occasion the lifting into the dry dock was a launching, with ceremonies completed by Frank Stark's fiancé Liz Read. They married several weeks later on May 6. So, a busy few weeks.

Since 1967, Ocean Fisheries Ltd has almost constantly enjoyed the most modern fleet of fishing trawlers in New Zealand and, indeed, if the 14.5m Timber Trawler ends up in the Ocean Fisheries fleet, it will be the 12th new fishing trawler they have operated in 54 years.

It has been said that it may well be the last of its kind to be professionally built in New Zealand.

The Stark Bros team are very proud of the achievement to date, and therefore celebrate this milestone.

*The vessel is for sale, please contact Stark Bros for more information*



## The basic vessel details are as follows:

**Building Name:**

14.5m Timber Trawler

**Length:**

14.50m

**Beam:**

4.84m

**Draft:**

2.05m

**Contact Details:**

andrew@starkbros.co.nz

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Detroit 6/71 200hp 23,000 from new  
Hydraulic articulated steering  
Fuel 2,400 litres. 5 t GRP ice hold  
Double cabin with vanity + 3 berths forward  
Gas stove. Toilet/shower hot water  
Heavy duty pot hauler  
Line hauler & snapper gear

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POTTER - VG CONDITION  
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Doosan 290hp 9,200 hours  
Mase Mariner 9kVA genset  
10.5m3 -20deg C freezer hold  
3m3 live well/ice hold  
Pot winch. New Coastal  
survey FULL REPAINT  
MAY 2021

**\$280,000**



5297 TUNA & BOTTOM  
LINE, TROLLER  
L20.6m x B5.4m x D 3.35  
Gardner 8L3B 230hp  
Perkins 9kVA genset  
Fuel capacity 16 tonnes  
Ice hold 30 tonnes.  
New/refurb living areas  
reel 40 miles. Pot hauler  
Survey to 2025

**\$395,000**



5301 TROLLER LINER POT  
L15.5M Timber hull alloy  
house. Detroit 8V92 305hp  
10t ice hold. 4 berths fwd  
Gas cooker. Toilet/shower.  
Pot hauler. Drum 6miles  
8mm rope. Tuna poles  
Good electronics  
Survey 100 miles Dec 2022

**\$125,000**



5259 TRIAL B - LINER  
L16.96m x B4.7m x D2.4  
Mercedes OM402 165kW  
Nissan 60hp 20kVA genset  
Fuel 9,000 litres  
Ice hold 15 tonnes  
Good electronics  
Survey 100 miles to  
22 Feb 2022.  
REDUCED

**\$120,000**



5226 WESTCOASTER 60  
LINER. L18.636m x B5.95m  
Main Cummins N14 400hp  
Aux Cummins 35kVA gen  
Fuel 8,000 litres  
Hold 10 tonnes + 3t bait  
32M tuna drum & spare  
Survey to October 2022  
VERY WELL PRESENTED  
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5266 LINE, TROLLER, POT  
LOA 18m x B5.5m x D2m  
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