

Seasons greetings

Seasons greetings to you all. Have a wonderful break with family and friends and stay safe on the roads and on the water.

We will see you in 2019.

94-year-old fish market gets a refresh

After several years of redevelopment and a nine-month-long refurbishment, Auckland Sea Market has reopened its doors to the public.

The 94-year-old building was founded by Albert Sanford in 1924 and remains under Sanford's ownership – New Zealand's oldest and largest fishing company.

Rebuilding was the company's way of cementing its position in Auckland's growing waterfront, said chief customer officer Andre Gargiulo.

"We're synonymous with the waterfront and seafood. It fits with the area. It suits it, there's a proud history," he said.

The three-level building had its entire ground floor gutted, refitted and brought to life by Izzard Design who have given the space a New York-inspired look.

Despite all the changes, Auckland Sea Food School remains at the centre of the precinct and the fish auction will still occur at 6am each day.

The space seats up to 400 diners and houses 10 new eateries, including two bars and a Sanford & Son fishmonger.

The line-up includes renowned Japanese restaurant Azabu, and newcomers Ika Bowl, Tiki Thai restaurant, Good Karma and Mar & Tierra. A seafood station called Billypot will also be cooking freshly caught New Zealand mussels direct from the boat.

In the refurbished courtyard, diners can try Market Galley's seafood menu (Ostro chef's latest venture), or the woodfired pizzas from Super Pizza. The Wreck courtyard bar is the market's core watering hole serving a range of beers and cocktails.

At the heart of the complex is the traditional Sanford & Sons fishmonger. The shop offers customers a variety of fish species caught daily, and staff will be on hand to provide expert advice on kaimoana and how to cook it.

"We are spoilt for the breadth of our species," said Gargiulo.

"More than 100 different types of fish are caught in New Zealand waters, yet we tend to eat the same five. Our aim for the new eatery is to show that there is literally oceans of choice beyond the usual snapper, hoki or tarakihi."

It's hoped the new fish market will be a destination for visitors and create an experience that's as educational as it is hospitality-based.

We want people to enjoy their time here and leave with a greater understanding of seafood in this country and the respect we give it, said Gargiulo.

"For a long time, we've had a platform here but not necessarily really a great one. We see this as a gateway between ourselves and the general public, as well as the seafood industry."

An official opening for the fish market will be held early next year.



KūtaiCam preps boaties for summer

Boaties will have a new source of information to rely on over summer thanks to the collaborative work of Cawthron Institute and Whakatōhea Mussels Ltd.

Deployed as part of the Open Ocean Aquaculture Program (OOAP), the coastal monitoring buoy named KūtaiCam, collects oceanographic and weather data from its location, capturing real-time ocean conditions.

The buoy logs the parameters of wind direction and strength, wave heights, water and air temperature and continuously records water currents in up to 40-metre depths.

A sister buoy based in Pegasus Bay is also part of the OOAP and collects information on the same parameters.

The programme's data will be used to develop tools and methods for advancing shellfish and seaweed aquaculture in open-ocean environments.

Whakatōhea Mussels provided their farm site for the deployment of the buoy - eight kilometres off the coast of Opotiki. As well as providing Cawthron research data, the buoy has been used by the mussel farm to check onsite conditions prior to leaving the harbour.

Cawthron recently made the data available to the public, giving Opotiki sea-farers the opportunity to view the ocean conditions too. Information is updated on a database every 45 mins and accessible via a [link on Cawthron's website](#).

Whakatōhea Mussels chief executive Peter Vitasovich said KūtaiCam offers a practical solution to providing the community with real-time weather information.

“The marine farm is now becoming a popular fishing spot and safety at sea for our community is very important to us.

“We hope that people will use the information to make good decisions about when to safely go boating this summer,” said project leader Kevin Heasman.

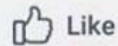
“Data can be viewed for the previous three days so that people can analyse trends. People should also check with MetService for regular weather updates.”

Data from the buoy will be useful for a range of marine activities, not just fishing at the mussel farm. Opotiki District Council (ODC) expects the information will help kayakers, beach-goers, fishers and divers whose activities rely heavily on weather information. There's also potential for the buoy to be used as a tool in civil defense and emergency management.

The Darwin Award 2018

The Darwin Award goes to this clown illegally offering pāua for sale on a public site.

MPI's compliance section was advised, assuming they had not seen it already, and hopefully have a special Christmas present for the culprit.



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Helping net a solution for seabirds

Pop up flags, fishmeal cannons, virtual laser fences and a retractable net sleeve. These are some of the suggestions that have been put forward in response to a call for ideas to reduce the risk for seabirds around trawl nets. The New Zealand fishing industry has made good progress in reducing the numbers of seabirds killed by hitting trawl wire cables, and attention is now focused on reducing captures of seabirds in or on the trawl net itself. No

idea is a bad idea at this stage The Department of Conservation, Sealord and Deepwater Group are sponsoring the project. Southern Seabird Solutions welcome you to [submit your ideas here.](#)



Consultation open on fisheries sustainability measures

Fisheries New Zealand has started consultation on proposed changes to commercial catch settings for four fish stocks for the new fishing year beginning 1 April 2019. Of the four stocks being reviewed in this consultation, increases to catch limits are proposed for three stocks, and a decrease is proposed for one. Director of fisheries management Stuart Anderson is encouraging people [to put in a submission via MPI's website](#) if they have an interest in any of the fisheries being reviewed. Consultation opened 18 December 2018 and closes on 12 February 2019.

The following stocks are being reviewed:

Rock lobster:

Gisborne (CRA 3)

Hawke's Bay/Wellington (CRA 4)

Southern (CRA 8)

Sea Cucumber:

Top of the South Island/Marlborough Sounds (SCC 7A)

News

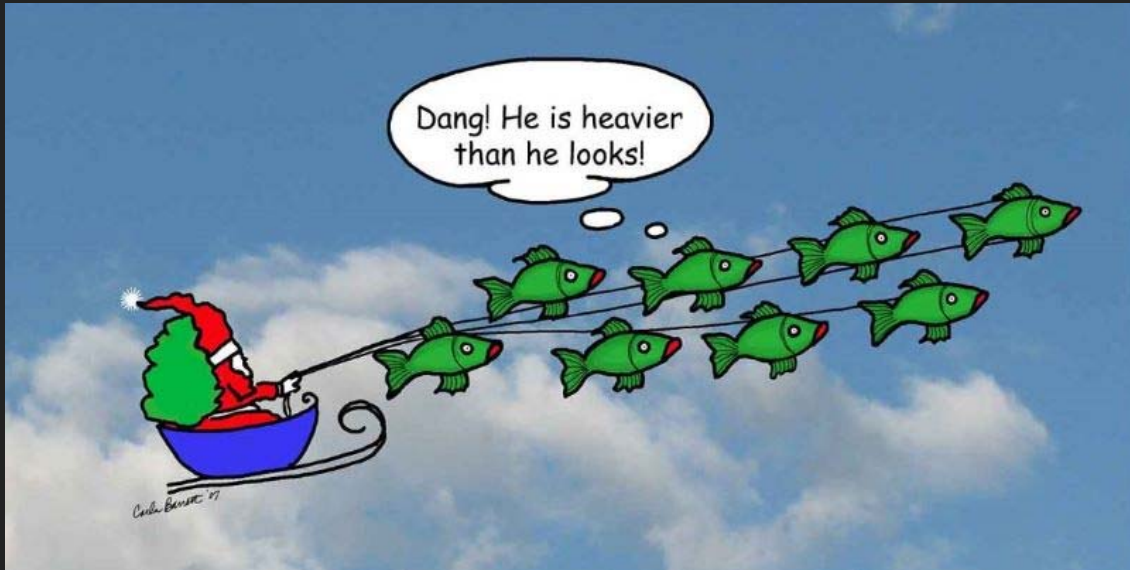
An aquaculture facility is among three Southland projects to receive nearly \$2 million from the Provincial Growth Fund. Together, the projects could deliver thousands of jobs to Invercargill and Southland. The grants include nearly \$500,000 to study the feasibility of a new land-based salmon hatchery, mussel spat nursery and research facility in Southland. The aquaculture facility is expected to cost between \$50 million and \$100 million to develop and will eventually deliver \$400 million in export earnings. Southland Mayor Gary Tong said the aquaculture facility would involve a commercial hatchery producing salmon smolt and mussel spat. It would capitalise on the "constrained" supply of smolt in New Zealand, as existing hatcheries were close to capacity, he said. Southland Aquaculture Working Group chairman Mark O'Connor said the industry was now the "number one opportunity for economic growth" in Southland.

Environmentalists are hoping for a three-year ban to be placed on catching crayfish in the Hauraki Gulf and Bay of Plenty, *Stuff* reports. Forest & Bird said rock lobster are now "functionally extinct" in the waters stretching between Waipu and the East Cape. The Government is considering whether to reduce the daily allowance for recreational fishers from six to three crayfish. Commercial crayfish catch was reduced from 200 tonnes to 80 back in April, but marine conservationists have said the cuts aren't enough to restore the CRA2 fishery. "Crayfish in this area are in very serious trouble," said Forest & Bird marine advocate Katrina Goddard. Rock Lobster Industry Council chief executive Mark Edwards said closure of the area is not necessary. "A 2017 assessment indicated the stock had been depressed to just below the soft limit, a level which requires action to rebuild the stock, but not a level that poses a threat to ongoing sustainability of the fishery. The stock is assessed to be well above the hard limit, a level where closure is considered necessary...the measures decided by the Minister in April should double the stock size in four to eight years."

New Zealand King Salmon chief executive Grant Rosewarne began by updating staff on the company's vision and finished with the announcement that staff will be receiving a wage increase, *Stuff* reports. Initially, the wage increase was scheduled for April 2019, but it was decided to bring the raise forward to 7 January. A level one employee will receive a \$1.15 per hour increase, bringing the wage to \$20.55 an hour, or \$42,750 per year – in line with the current living wage. Level 2 – 4 employees will also receive an increase of between 80 cents to 55 cents an hour. "We don't want people on a salary that's a bit of a struggle - the living wage calculation is that this is what it takes to run a family, so we're saying this is a good guide for us," said Rosewarne. In keeping with the company's mission statement, he said it was important to improve the lives of employees while attracting people to work for the company. The next collective discussions will occur in April 2020.

The Ministry for Primary Industries is concerned that despite providing foreign crew with rules around legal take and size limit of shellfish, they continue to break the rules. Four crew members were caught near Ocean Beach in Bluff with a total of 91 black foot pāua, 82 of which were undersized and 42 yellow foot pāua, of which 26 were undersized. MPI

spokesman Gareth Jay said the offending is unacceptable. “As well as taking undersized paua, the four crew members took 51 excess black foot and two excess yellow foot pāua.” The four crew were caught near Ocean Beach and received infringement fines of \$1000 each for possession of excess and undersized shellfish. MPI seized the entire catch and returned all the pāua to the water. Earlier in the week, two other crew members from the same boat received warning notices for taking undersized pāua. “It was extremely disappointing that the message didn’t seem to have gotten through to others on the vessel,” said Jay. “The rules are set to ensure the sustainability of New Zealand’s precious fishery resources. We’ll continue to take this stance against anyone who negatively impacts the sustainability of the New Zealand fishery.”



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