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### **BEST VALUE Grey Lynn Seafood Market**

869 words  
2 May 2007  
New Zealand Herald  
English  
(c) 2007 The New Zealand Herald

#### **BEST VALUE Grey Lynn Seafood Market**

You have to love the classic fish murals on the outside and the fresh fish displays in the window. And the takeaway prices make this chippie excellent value for money. The crumbed **gurnard** is surprisingly good - thick and juicy to the bite. What's more, it's one of the cheapest on offer. The grilled tarakihi is just as tasty and the chips are great.

Where: 561 Great North Rd, Grey Lynn

#### **BEST PRESENTATION Salt Seafood Deli**

The seafood combo - with its sampling of fish and crustaceans - is a family favourite. Buy an extra scoop of chips and a few pieces of buttered bread and you can easily feed a family of five. The combo comes in handy takeaway boxes with lemon slices. If you want to eat in, this place has a classy atmosphere, with the added bonus of street entertainment and good reading matter.

Where: 476 Richmond Rd, Westlynn

#### **BEST SETTING Huia Beach Store & Cafe**

Go west to mix salt air with your fish'n chips. Take your bundle of fries and tomato sauce to the shore across the road from the cafe and marvel at the breathtaking scenery. With its soaring volcanic mountains, Huia could be Hawaii at a pinch (of salt). And you can walk off those kilojoules with a quick romp to Little Huia.

Where: 1194 Huia Rd, Huia

And lest we forget, there's the Piha RSA. It serves superb fish'n chips, with Lion Rock making a great background. Viva also highly commends the Piha Bowling Club - it serves delicious fish'n chips and offers a healthy salad to go with them. Cheap as chips, and bowling is so fashionable these days.

#### **BEST BATTER The Fishmonger**

Traditionalists may frown, but panko breadcrumbs have a mighty crunch. The Fishmonger chain use hot plates to cook fish coated with Japanese-type breadcrumbs, which are more aerated than normal. Fresh from the hot plate, the fish is crunchy on the outside and juicy inside - just as it should be. Your fish of the day can also be served New Orleans blackened or with a Mediterranean rub. As a boutique chippie, The Fishmonger has an array of salads and special dishes such as tuna skewers with mustard, citrus and rosemary. The seafood chowder from the Upland Village shop is dreamy. Some say it's expensive, but who cares when the seafood is top notch?

Where: The Fishmonger, 612 Remuera Rd, Upland Village and 182 Jervois Rd, Herne Bay; also in Parnell and Howick

#### **BEST NAME The Godfather**

You have to love a shop that conjures up a name with Hollywood nostalgia - and they serve good fish'n chips too. Festooned with colourful cartoon characters, this shop raises a chuckle even before you've even placed an order. Just don't try any lame imitations from The Godfather movie, especially Richard Castellano's classic line as Pete Clemenza: "It's a Sicilian message. It means Luca Brasi sleeps with the fishes."

Where: 84 Hinemoa St, Birkenhead

#### **BEST POSH FISH The Catch**

The fish'n chips are to die for, not to mention all the other seafood delights. Dine outside under the canopy, glass of wine in hand and succulent fish in the other. Eventually the tank farm in the distance takes on a celestial glow.

Where: Auckland Fish Market, 22 Jellicoe St, City

**BEST FISH - FINE DINING** Sails Restaurant Fancy silver cutlery and champagne with your fish dish? Sails restaurant has featured beer-battered fish'n chips on its menu for nearly 25 years and the regulars kick up a storm if there's any mention of it going. It may be a traditional fry-up, but it's top-of-the-line Snapper and John Dory with shoestring fries, caper, gherkin, Spanish onion and parsley mayonnaise. Book a window table and marvel at the collection of marine hardware below.

Where: Westhaven Dr, Westhaven Marina

**BEST SQUID** Cortado

It was the wafting smell of the spicy squid that lured us into this takeaway and at first bite we were hankering for more - that's if you like sizzled squid with no batter. Highly recommend you stroll down to the beach to scoff.

Where: 29 Waikare Rd, Oneroa

**BEST HYGIENE** Farteze Fine Food

It came close to claiming the best name - but that would have been nasty. It does take the prize for cleanliness and we even sent a spy around the back of the shop to check it was as impeccable as out front. Serves good fish'n chips to boot.

Where: 52 Oteha Valley Rd, Albany

**ON THE ROAD** If you're on the road, Viva has signposted some of the best chippies.

Best central

Market Fresh Fish grill at Auckland Fish Market. We love the mix of Euro and Asian.

Best heading west

Westgate Takeaways, Massey. Reliable chippie trying to improve chip quality.

Best heading north

Takapuna Fish Supply. Another reliable chippie with decent kai. Further north, try the fish'n chip shop at Leigh.

Best heading east

Focus on Fish, Howick - and further east, Beesties Seafood, Clevedon.

Best heading south

The Chip Ship, Royal Oak; and Fisherman's Catch, Pukekohe.

02FISHCHAJ

Document NZHLD00020070501e3520000a

## NEW ZEALAND ICONS STRIPPED BARE AT CHRISTCHURCH ART GALLERY

138 words

17 January 2007

The Press (Christchurch)

2

English

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A hi-tech exhibition at the Christchurch Art Gallery should shed new light on several Kiwi icons. Made with medical imaging equipment, 25 three-dimensional black- and-white images of the kiwi (above), tuatara, **gurnard**, pohutakawa and koru will give viewers a new perspective on these animals, fish and plants. The Inside Out -- Kiwi Icons Seen in a New Light exhibition has been put together by two Christchurch doctors and a surgeon who have spent the past two years experimenting with medical scans. Surgeon David Lewis said high-tech imaging was used to document the skeletal and tissue density of the icons and then images were created through manipulating the information. The free exhibition runs from February 3 to 18 at the Christchurch Art Gallery Te Puna o Waiwhetu.

Document THEPRE0020070116e31h00005

## Seafood festival the place to celebrate all things fishy

BY JOANNA HUNKIN

317 words

30 September 2006

New Zealand Herald

English

(c) 2006 The New Zealand Herald

Experts offer tips on preparing sea's bounty, from filleting to cooking

NEW ZEALANDERS love fish. Tarakihi, snapper, **gurnard** ... But did you know there are more than 100 fish species in New Zealand's waters?

The inaugural Auckland Seafood Festival kicks off this morning and aims to teach Aucklanders about the wealth of delicacies in our waters.

Coinciding with the beginning of the new fishing year, the two-day festival will celebrate all aspects of the local seafood industry, which contributes \$1.3 billion annually to the New Zealand economy.

Event director Kathy Cunningham said the festival was a chance to "tell people about the abundance of fish in our sea and teach them how to prepare it". She said experts from around the country would be on hand to show visitors how to shuck oysters and scallops, and how to fillet fresh fish.

The festival opens at 10am today with a blessing of the fleet, which will feature more than 30 boats, including fishing boats, naval vessels, the Coastguard and Ports of Auckland tug boats.

Ms Cunningham said the blessing would be a first for Auckland and would include the unusual spectacle of "dancing tug boats".

From 11am, visitors can enjoy the festival's Free Family Fun area, which will host an assortment of street entertainers and cultural groups. There will also be a special appearance by popular seafolk SpongeBob SquarePants and his best friend Patrick.

For those looking for more mature entertainment, \$20 will get you into the Jellicoe Street Party, with entertainment by Ladi6, Nesian Mystik and One Million Dollars.

There will also be a VIP lounge offering corporate hospitality and demonstrations by top local chefs.

All money raised from the event will go to the Coastguard and other marine-based charities, including the families of men lost at sea.

SEAFOOD30

Document NZHLD00020060929e29u0003u

## SHARK BY-CATCH APPALS

97 words  
25 October 2005  
Dominion Post  
4

English  
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So fisherman Warwick Harris (Oct 21) is targeting snapper and **gurnard** and catches a 1.5-tonne great white.

I'm appalled.

This "by-catch" is an example of common wasteful and destructive fishing techniques. These fishing methods are just not sustainable.

What else and how much are being caught?

Great whites are the apex predators of the sea and considered vulnerable to extinction. The fishing industry has to smarten up or we will all lose.

At least, money from the jaws should be recycled back into smarter fishing techniques.

DAVID ROACHE

Ngaio

Document DOMPOS0020051026e1ap00031

## YOU SHOULD HAVE SEEN THE ONE THAT GOT AWAY

248 words  
15 June 2005  
New Zealand Press Association  
English  
(c) 2005 New Zealand Press Association

Whakatane, June 15 - Ohope recreational fisherman Graeme Paull hooked the biggest catch of his life on Sunday -- a whale.

Mr Paull said he and friend Peter Garside were fishing from Mr Paull's five-metre boat Prozac on Sunday and after catching **gurnard** in water 15 to 20 metres deep off Ohiwa they went further offshore seeking snapper.

At about 36 metres they stopped and Mr Paull threw a bucket of burley over the side then cast a stray line into it. Soon after he felt a pull that grew in strength and shortly after a whale surfaced about 20 to 25 metres away. "It caused some turbulence behind the boat for a while then it continued on its way," he said.

He applied brake to his reel to snap the line quickly so he didn't lose too much.

He said he thought it was a humpback but he could not be sure. It had a dorsal fin and was longer than his boat, but it was impossible to say by how much. "It was just an enormous hump that came out of the water."

Mr Paull thinks the mammal may have been attracted to the burley and while swimming through it somehow ingested the hook, or foul-hooked itself.

He said Mr Garside explained to him at the time in unambiguous syllables that catching a whale had been the wrong thing to do.

NZPA WHB mgr hl

Document NZPA000020050615e16f00041

## FISHING BOAT SKIPPER FINED FOR ILLEGAL FISH DUMPING

237 words  
29 April 2005  
New Zealand Press Association  
English  
(c) 2005 New Zealand Press Association

Wellington, April 29 - A Christchurch fisherman was fined \$10,000 and had his trawler forfeited with a \$10,000 redemption fee after illegally dumping an estimated eight tonnes of fish.

Dale Robert Robertson, 40, received the sentence in Christchurch District Court yesterday after earlier admitting a charge of misreporting a catch of barracouta, **gurnard** and spiny dogfish, a statement from the Ministry of Fisheries said today.

The ministry began investigating Robertson, a commercial fisherman, after recreational fishers south of Kaikoura said they saw the *Austro Carina*, the boat he skippered, pull up a net containing barracouta, gurnard and spiny dogfish, which was then thrown back in the sea.

The exact amount dumped could not be quantified but the ministry estimated it was eight tonnes, of which six tonnes was spiny dogfish.

Spiny dogfish can be returned to the sea if reported correctly but it is illegal to dump either barracouta or gurnard, the ministry's Christchurch district compliance manager John Slaughter said in the ministry statement.

Mr Slaughter said dumping of fish was a serious offence but it was difficult to detect and he praised the recreational fishers who reported the offence.

However, he was disappointed with the actions of Robertson and his crew. "I hope this prosecution sends a message to the commercial industry that similar offending when detected will have similar consequences."

NZPA WGT ajb ob skr

Document NZPA000020050429e14t00031

## Undersized fish die by the thousands in trawler's wake

419 words  
9 November 2004  
New Zealand Herald  
English  
(c) 2004 The New Zealand Herald

Ministry of Fisheries officers are investigating after thousands of undersized snapper and **gurnard** were found floating off the Raglan coast behind a trawler. Recreational fishermen in the area said the dead fish stretched "as far as the eye could see" behind the vessel.

Rob Kirkwood was fishing in the area about 11am on Saturday when the boat he was on pulled up near the trawler.

Thousands of fish were floating in a trail behind the vessel, he said.

"I feel that they killed more fish and left them for dead than all of the recreational fishermen took that day home to eat," Mr Kirkwood said.

"It's a damn shame, a terrible waste of nature's resource."

Mr Kirkwood said many of the fish were undersized snapper and gurnard. "They are killing the fish and leaving them for dead. It was really just a crying shame."

Ministry of Fisheries officers chartered a helicopter on Saturday to fly over the area where the trawler was operating after being told about the dead fish by recreational fishers.

Fishery officer Pat Lynch said they wanted to talk to anyone who picked up the dead fish or recorded the number or name of the commercial trawler.

"This is a potentially serious incident from a fisheries management perspective and from comments made to us clearly has infuriated many West Coast recreational fishers."

Mr Lynch said it was not clear if the fish had been dumped, the boat had suffered a gear failure or what had happened.

He said recreational fishermen had brought in some of the dead fish as evidence and gave them to honorary fishery officers working in Raglan.

The minimum legal size for commercially fished snapper is 25cm and the fishing industry imposes its own limit for gurnard of 30cm.

But Mr Lynch said recreational fishers had not brought in any of the undersized fish so it was not known how small they were.

He said there was a legal requirement for any undersized fish caught to be put back straight away.

Legal-sized fish caught by commercial operators had to be recorded and kept. The trawler was working about 20km off the coast, he said, and he estimated there would have been about 100 recreational fishers out on Saturday.

He would not name the vessel, but it was a New Zealand-flagged boat and fishers spoken to in Raglan suggested it was Auckland-based.

ON THE WEB [nzherald.co.nz/conservation](http://nzherald.co.nz/conservation)

Document NZHLD00020041115e0b90010a

## TAINUI HOOK SEAFOOD FINN.

By MARK REYNOLDS.

285 words

24 May 1997

New Zealand Herald

English

(c) 1997 The New Zealand Herald

Tainui have bought Raglanbased Hartstone Seafoods and are expected to use the company to expand their fishing operations.

Hartstone is a family-based fishing company with a fleet of three trawlers, a processing plant and two retail stores in Hamilton. It owns rights to catch 400 tonnes a year of snapper, trevally, **gurnard** and other species in inshore waters. Tainui already own 250 tonnes of inshore fishing quota and through a subsidiary, Maori Development Corporation, has a 20 per cent holding in New Zealand's largest inshore fishing company, Moana Pacific Fisheries.

The tribal group also owns a third of Hamilton-based Raukura Moana Fisheries Ltd. Raukura holds 17,500 tonnes of offshore quota and exports to Spain, Portugal, the United States, France and Japan. Raukura charters fishing boats from Chinese, Taiwanese and former Soviet states to catch its quota.

Hartstone will be renamed Raukura Waikato Fisheries and the company is expected to play a key part in how Tainui use assets they will receive following settlement of Treaty of Waitangi Fisheries Commission claims.

Tainui are set to receive a significant proportion of these settlement assets, which include fishing quota, shares in Moana Pacific and cash.

Raukura Waikato is seen as a better vehicle for development of Tainui fishing assets than Raukura Moana because the latter is also one-third owned by the Raukura Trust Board and Maniapoto Trust Board, which have fewer cash resources than Tainui.

The development of Raukura Waikato will be led by Phil Pryke, a director of Sealord Products, New Zealand's largest fishing company.

Sealord is owned by Brierley Investments and the Treaty of Waitangi Fisheries Commission.

(c) The New Zealand Herald, 1997.

Document nzhd00020011002dt5o006mr

## **ILLEGAL Fish catches may cost family \$30m.**

689 words

12 August 1991

New Zealand Herald

4

English

(c) 1991 The New Zealand Herald

A Nelson fishing family have pleaded guilty to charges carrying possible penalties of \$30 million in a case described by the Crown as the most serious example of calculated evasion of New Zealand's fisheries management system.

The Roach family and its former company, Shelwick Fisheries, now in liquidation, have pleaded guilty to 200 charges of breaching fisheries quota regulations through failing to declare 148,358kg of snapper, blue cod, **gurnard** and rig between 1986 and 1990.

Under the Fisheries Act, the family could forfeit three fishing boats, equipment and quota.

The charges carry penalties ranging up to \$250,000.

In the Nelson District Court, Judge Ellis said the maximum cumulative fines totalled more than \$30 million.

The defence counsel, Mr Tony Stallard, told a court hearing that the family faced bankruptcy if harsh penalties were imposed.

Before the court were commercial fishermen Graham Philip Roach, aged 49; Mark Phillip Roach, 28; Dennis Graham Roach, 26, and Tony Clifford Roach, 23.

Patricia Roach, 50, company secretary, was also charged, along with the company.

The charges included making false statements in quota management reports, catch effort and landing returns, selling fish taken other than under the authority of a quota and taking more than 10 per cent specified in a quota.

Further submissions will be made today before Judge Ellis enters convictions and fixes penalties.

A Ministry of Agriculture and Fisheries lawyer, Mr Mike Sullivan, told the court the investigation into the activities of the Roach family was the largest undertaken by the ministry.

Fisheries officers from around New Zealand swooped on the family's homes and vessels and Shelwick's Fisheries' premises on November 10 last year.

Nationwide inquiries involved 50 interviews. More than 60,000 individual records and documents were seized and photocopied.

Mr Sullivan said that from the introduction of the fisheries quota management system in 1986, Mark Roach, Graham Roach and Patricia Roach had misdeclared catches from the vessels Sea Mist, Joy Maree, Starlight and subsequently Unity.

They had falsified returns and records required to be kept or furnished to the ministry "for the purposes of circumventing the quota management system."

Mr Sullivan said the defendants had halved the declared number of fish. The company had paid double the value of the declared fish.

The doubling and having system was consistently applied during four consecutive fishing years from 1986-87 to 1989-90, for blue cod, snapper and gurnard. It was extended to rig for the latter three seasons.

During the 1989-90 fishing year, rig landed from vessels owned and operated by March Roach and Graham Roach was misdeclared as ghost shark, a non-quota species.

Mr Sullivan said that during the 1989-90 year, 122 of 125 landings made by Roach family vessels to Shelwick Fisheries involved the misrecording of one or more species.

Mark Roach had been actively engaged in the taking of undeclared fish as master of the Starlight and

the Unity.

Both Mark Roach and Graham Roach were also primarily responsible as permit holders for the furnishing of false catch effort and landing returns from the various vessels and for supplying false quota management reports to the ministry between September 1, 1989 and September 30, 1990.

Mr Sullivan said Patricia Roach completed most of the false catch and landing returns and all of the false quota management returns.

Shelwick Fisheries was responsible for falsifying licensed fish receiver returns. The family had full control of the company from April 1990.

Tony Roach, as master of the Joy Maree, and Dennis Roach, as skipper of Sea Mist, were also responsible for taking undeclared fish and furnishing false returns

Mr Sullivan said that among the records found by fishery officers were books recording the true number of bins of fish by species discharged from Unity, Sea Mist and Joy Maree.

Mr Sullivan produced tables showing the extent of the misrecording and the amount of undeclared fish taken by the defendants during the 1986-1990 period.

The amounts ranged from 30,879kg to 44,411kg each year with an estimated value of \$79,808 to \$112,297 a year.

Document nzhlD00020011124dn8c00dw1