

Oyster News

South Australian Oyster Growers Association

July 2013

The Eat Local campaign is growing

Across South Australia Eat Local now has nearly 130 venues joined up...

Full Article **Page 7**



Photo courtesy Eat Local SA and Nick Clayton Photography

Page 8

POMS Levy – Is breeding POMS and disease resistant oysters the answer?

Page 6

Legislative and Governance Forum on Food Regulation Final Communiqué

Page 10

2013 Seminar, AGM & Annual Dinner Program Schedule

EO's Summary

As you would expect a lot of my focus over the last 6 months has been on POMS related initiatives. One of the important steps that SAOGA has already taken to try and protect our industry against POMS is the creation of the confidential online stock movement register accessible through the Oysters SA website www.oystersa.com.au. As you are all aware it is a legal requirement of your lease to keep records of stock movements, however many of the records are kept on whiteboards or on notepads which is not a reliable or easily accessible method. If a major

oyster mortality event occurs in South Australia we need to make sure records can be accessed as quickly as possible. The information you enter will be stored by SAOGA completely confidentially and only accessed if a mortality event occurs. The register is located at oystersa.com.au/tracking or can be accessed via our website under the Industry menu item. You'll need to login with your unique details that have been sent to you previously. If you are having any difficulties with using this program please contact me so I can help. This is an extremely important initiative for our

EO's Summary

page 1

Presidents Report

page 3

Legislative and Governance Forum on
Food Regulation – Final Communiqué

page 6

The Eat Local Campaign

page 7

POMS Levy

page 8

2013 Seminar, AGM & Annual Dinner
Program Schedule

page 10

SASQAP Update

page 14

Bay Representative Reports

page 16

Classifieds

page 19

EO's Summary

continued...

industry and for those that haven't accessed the program as yet, please do so we can develop a robust information source that will be a critical part of protecting our industry against POMS or any other disease.

It's now less than 2 months until we all meet in Smoky Bay at our annual seminar and this year we have a program that addresses a number of issues facing our industry. The full program is included in this newsletter but I wanted to highlight the importance of some of the topics that will be covered. As well as our regular updates on all the research projects you provide funding for, we will have presentations on the most up to date information on POMS and what SAOGA and PIRSA have put in place to try and safeguard our industry. In addition we will outline SAOGA's updated codes of practice and seek your feedback before it is finalised. An important presentation and discussion on the suggested future funding model for ASI will also occur and a suggested more equitable payment structure for your SAOGA membership. Based on the importance of these topics I urge you to attend and ensure you have your input into the decisions that will be made.

As already advised we are offering transport to and from the airport and seminar for those that require it, when booking the seminar please let me know if you will need this service. For those that might be having difficulty finding accommodation in Smoky Bay I suggest you consider Ceduna as we will be organising transport to and from Ceduna and the seminar, if you let me know if you need transport I will coordinate it. Also just a reminder that a full cooked breakfast is being offered on the Friday morning before the AGM's with bookings and payment finalised on the Thursday at the end of lunch.

Looking forward to seeing you all in Smoky Bay.

Trudy McGowan

Executive Officer

President's Report

As I write from the couch, broken foot elevated and resting in a moon boot, crutches my constant companions, I can't help reflecting on how quickly everything can change.

And for many growers in our industry that was exactly their experience early in 2013.

Tassie Bushfire

On the 8 January we received an updated message from Oysters Tasmania that:

"Several oyster businesses, particularly around Dunalley and Boomer Bay, have lost houses, sheds, boats, cars and other farming equipment – especially baskets. Importantly, power has been cut to most in the region. – industry colleagues and families had been affected by bushfires in the south-east of Tasmania. "

As bushfire survivors in 2005, we witnessed a deeply appreciative Eyre Peninsula farming community receive agistment, fencing and other support from their farmer colleagues at local, state and national level. It was heart-warming once again to witness the support with prize donations and raffle book sales from members of the Eyre Peninsula tourism industry and SA oyster fraternity in support of Tassie growers. I am pleased to report we raised \$9,690. Thanks to Trudy who did a magnificent job of organising the raffle books and touting for raffle sales everywhere she went!

POMS

On Tuesday 22 January, POMS was formally identified as being present in the Hawkesbury. Our NSW industry colleagues found themselves very challenged indeed.

Support for NSW growers and the whole of our industry, now lies in the way we all respond to this challenge. Significant progress was made in the latter part of 2012 through a range of initiatives outlined in the last newsletter, and further progress has been made since then.

POMS (Biosecurity) Risk Assessment Framework

As Steve Bowley outlined in the SAORC Newsletter, a number of risks have been identified by growers for SA.

SAOGA has been working closely with PIRSA Aquaculture and Biosecurity to identify, rate and develop strategies for managing those risks.

You will all have received letters from both SAOGA and PIRSA relating to proper management of risks associated with movement of equipment from POMS infected areas into SA bays, and the return of stock from interstate, with the overarching message being not recommended. You will also have received a letter from PIRSA reminding you of your legislated responsibility to properly note and record "unusual" mortalities, and stock movement.

During the month of June a small group of growers and experts will gather to further explore the full range of risks which have been identified by growers and others, rate them, and develop recommendations for appropriate risk mitigation strategies, which may or may not involve regulatory change. Thanks to Jedd Routledge, James Boylan, Steve Bowley, and Carl Jaeschke for responding to this challenge.

This risk assessment framework will be presented to all growers for review and discussion with a panel of experts at the seminar.

Stock Translocation Register

I would like to thank Trudy for the work she has done working with website developer Roomthree to develop a translocation of stock register which is now "live" on the OystersSA website. I urge everyone to avail themselves of a login to engage with this streamlined approach to recording stock movement. In the event of a biosecurity emergency, this immediately available information will prove to be invaluable.

Emergency Response Plan

PIRSA Biosecurity is developing a plan for SA, into which SAOGA will submit an industry response. It is hoped a first draft will be ready for review at the seminar.

POMS (Biosecurity) R and D – family lines ASI

In the last 12 months the breeding program, ASI, has undergone a significant review of its business model. It is unsustainable for the breeding program to continue as it has in the past. If we as an industry believe the answer to environmental and biosecurity challenges is the production of resilient breeding stock then we will need to make some tough decisions to support this breeding program. I urge everyone to give some clear headed thought to the issues raised by Gary Zippel in this newsletter and which will be further explained at the seminar before growers and hatcheries are asked to give their support more formally to the proposals made.

SAMS

The second of two Forensic/Breakout Workshops was held with growers and experts in April. It was an extremely beneficial exercise for all involved as the

Presidents Report

continued...

opportunity to share knowledge and expertise often is. Charles Caraguel, University of Adelaide School of Animal & Veterinary Science did a great job of facilitating the sessions, the results of which will be shared at the seminar in August. Without pre-empting the findings, the uniqueness of SA west and far west coastal water growing conditions combined with significant climatic changes will continue to present challenges for our industry; all the more reason to be investing in our breeding program.

In general the recommendations seemed to fall into two broad categories, those for which industry could take responsibility and those requiring further research and development.

Industry Responsibility

SAOGA is currently reviewing its Code of Practice in line with EPA, PIRSA Aquaculture and Biosecurity regulations and requirements. Industry feedback will also be sought.

A POMS sentinel surveillance program is being investigated for feasibility and cost.

A mechanism of reporting phytoplankton levels in a timely fashion to all growers to support more effective decision making around production and marketing of oysters is being investigated through the SASQAP program. A recent meeting with SASQAP staff and industry representatives identified further key areas for a cost benefit analysis to be undertaken on purchasing new equipment and data recording/reporting systems in support of the most efficient service delivery for industry. Ideally it would be positive for industry to make better use of the facilities/services SASQAP can provide in an almost cost neutral way.



BST Oyster Supplies
Creators of the
Adjustable Longline System

We design, manufacture & market the complete
BST Adjustable Long-Line Oyster Farming System.

Visit our fresh new website for more information on our range of products along with instructional videos on construction and assembly.
www.bstoysters.com

T: +61 (0) 8 8629 6013
F: +61 (0) 8 8629 6014
M: +61 (0) 417 670 788
E: bst.oysters@bigpond.com

BST
oyster supplies

BST Oyster Supplies are proud supporters of the Cowell Area School Aquaculture Facility and Oyster Farm. "BST consistently provides the school with fantastic support which impacts on the positive learning outcomes of the students." Jan Potter school Principal



2010 Winner
Australian Government Innovation in
Sustainable Farm Practices Award

Presidents Report

continued...

The development of a user friendly, efficient data recording system preferably delivered through an android "app" is being investigated. It is envisaged this could ultimately meet all requirements for on farm stock register, translocation, recording mortalities, growth and condition. While grower data does not replace the data collected through formal research and development trials, it can provide extremely useful feedback to hatcheries and breeding programs if done so in a timely manner.

SAOGA is most keen to explore funding opportunities to support a broad reaching education campaign for consumers, recreational fishers and boaties on appropriate, storage, use and disposal of seafood including bait products, and the bio-security risks of bio-fouling on boats to the whole seafood industry when moved from bay to bay around the nation's coastline.

Challenges Confronting Industry

National Levy- Marketing

These are challenging times for all small and family businesses in this country – oysters are no exception. Balancing increasing costs, challenging environmental conditions and uncertain global and political landscapes are not helping.

It is with a great sense of dismay that many of us observed large quantities of oysters being offloaded into the marketplace at greatly reduced prices. This may help a few with a short term problem, but long term this does our industry no favours.

If marketing large quantities of oysters is now the challenge (given an immediate

reduction in mortalities post la Niña) then it would be far more positive as an industry to embrace a national R & D levy, include a marketing levy component and lay the foundations for properly dealing with large quantities of oysters in the domestic and international marketplace at the right price in the future.

PIRSA Cost Recovery

A meeting in February enabled agreement to be reached on cost for another year. Oysters had a small reduction in overall ongoing costs. Fee for service costs, renewals, transfers, etc have been almost cut to a third of current fees, effective 1 July, 2013. This was a great result for oysters.

SAOGA will continue to strongly resist the introduction of indirect costs for oyster industry. It is my strong belief that there is a core component of government work which is required to secure social and economic wellbeing for all South Australians. PIRSA is no exception and as such has a public good role and public accountability for its use of public funds. It is this accountability which makes the machinations of government at times burdensome and expensive, e.g. brand, facilities, procurement processes and the like. Private enterprise, small and family businesses, by comparison, and for survival in this tough economic climate, are lean and efficient. Private enterprise does not expect and nor should it, in my belief, be required to pay for these expensive indirect costs.

Changes to Membership Fees and Conditions/Site Rehabilitation Fees

It has been a cause of concern for some years – the changing face of industry, the practice of leasing leases and the need for PIRSA to be able to properly identify the entity in charge of the lease and responsible for site rehabilitation with our membership list, predominantly licensee entities. It has been a difficult process to develop a new model; however we have one! We hope that it will meet our responsibilities to PIRSA without undue hardship in terms of greatly increased cost to members.

A model will be distributed to all members for consideration within the constitutional timeline to be voted on at the seminar.

Finally, I would like to thank Trudy and acknowledge the valuable work she does for our industry and on behalf of Trudy and the SAORC/SAOGA Executive, we look forward to seeing you all at the seminar in August.

Jill Coates

SAOGA President

Legislative and Governance Forum on Food Regulation

Final Communiqué – 14 June 2013

Today, Australian and New Zealand Ministers responsible for food regulation considered a range of issues including Front of Pack Labelling, progress on pregnancy warnings on alcohol products, and a review of the Central Interpretative Advice Service established to reduce regulatory burden to business.

The Legislative and Governance Forum on Food Regulation (the Forum) meeting was held in Sydney and chaired by the Parliamentary Secretary for Health and Ageing, the Hon Shayne Neumann MP.

Front-of-Pack Labelling

In December 2011, the Forum agreed to the development of an interpretive front-of-pack labelling system for Australia. This was a key priority identified in the Forum response to the Food Labelling Review Report, Labelling Logic.

Today, following a collaborative process in Australia which included public health and consumer groups, industry and government, Ministers considered recommendations about the proposed front-of-pack food labelling system for Australia.

The Forum congratulated the group and acknowledged the considerable progress made in developing the system that has been named 'Health Star Rating'. The system will give consumers at-a-glance information about the food they are buying. The system uses a star rating scale of ½ to 5 stars. Foods with more

stars are a better nutritional choice.

The system will also include nutrient information icons for energy (kilojoules), saturated fat, sodium (salt), sugars and can include one positive nutrient such as calcium or fibre.

Food Regulation Ministers noted that the system has significant potential to support consumers to make healthier food choices and acknowledged that FoPL is one tool in a suite of initiatives that will, in the long-term, contribute to alleviating the burden of chronic disease, overweight and obesity issues in Australia.

The preferred implementation option in Australia is a voluntary system, subject to there being consistent and widespread uptake of FoPL. If, following evaluation after two years, a voluntary implementation is found to be unsuccessful, a mandatory approach will be required. This would require Food Standards Australia New Zealand (FSANZ) to develop a standard.

Ministers agreed that the remaining technical issues in respect of a modified Nutrient Profiling Scoring Criterion concerning dairy will be submitted to the Forum for decision by December 2013. Other remaining technical issues will be considered by the existing committee (Project Committee) which has guided development of this scheme.

New Zealand noted the discussion on FoPL in Australia, and will continue to work on voluntary approaches to FoPL.

The Eat Local campaign is growing.

Across South Australia Eat Local now has nearly 130 venues joined up, sharing the philosophy of using and choosing to Eat Local in South Australia's regions. The recent launch of the new phone app has generated another strong surge of businesses to the program.



**EAT
LOCAL**

www.eatlocalsa.com.au

Restaurants, pubs and cafés in the program are proud supporters of local SA produce and many have oysters on their menu. Eat Local may be an opportunity for your business to engage on a direct level with businesses across the state! Check out the Eat Local website for businesses who you might like to contact to showcase your product! <http://eatlocalsa.com.au/>

Food SA has also recently launched a toolkit to help manufacturers and processors identify energy efficient equipment upgrades for businesses. The toolkit covers all aspects of energy saving activities from lighting to refrigeration and heating to cooking. The toolkit can be downloaded from the Food SA website on a chapter by chapter basis for ease. Have a look to see how you can save your business money! <http://foodsouthaustralia.com.au/toolkits/energy-efficient-equipment/>

Is breeding POMS and Disease Resistant Oysters the Answer?

This is a core question we as the Pacific oyster growing industry need to answer. If the answer is “yes”, then we as an industry must get behind our breeding program.

The breeding program (ASI) has been working hard on developing oysters that are resilient to challenges such as SAMS, i.e. specific impacts which are particular to growing oysters in South Australia, and POMS.

At a recent workshop some of these specific impacts were highlighted, e.g. the correlation between SAMS and la Niña events, 1998, 2011, 2012, upwelling events, or lack thereof, and reduction in food supplies.

It is likely that climatic events and environmental conditions will change more frequently with climate change. Oysters that thrived 20 years ago may not necessarily thrive today or in the future. Climate change and disease will continue to provide fresh challenges to growing oysters.

We need the breeding program for resilient oysters. The breeding program is our insurance policy against changing environmental conditions, POMS, and other biosecurity threats.

Currently the breeding program does not have adequate resources to battle POMS. It has been running on a combination of research projects, royalties and capital input from the shareholders.

There comes a time when the breeding of lines is no longer considered research and becomes an expense to be borne by industry.

The breeding program has undergone a structured review of its business model in the last 12 months.

In order to make the breeding program sustainable a national per thousand levy on Pacific Oyster spat sales is being proposed.

A full business case will be presented in support of this proposal at the SAOGA/SAORC seminar.

Agreement will then be sought from growers and hatcheries to proceed.

It is proposed this levy would replace the current royalty so there would be no additional cost in buying selectively bred oysters; rather the cost would be borne by whole of industry.

Extra resources would allow ASI to pursue different POMS strategies.

Three strategies amongst others I would like to highlight.

1. Wild stocks in Tasmania tested for resistance to POMS.
2. A limited breeding program in the Georges River involving survivors.
3. Development of resistance in oysters not exposed to the disease in Tasmania.

This is a multi pronged approach.

If POMS was to infect SA and TAS sooner rather than later then the Georges River strategy is important because this strategy will give us resistance faster.

An aerial photograph showing a small boat with a white cabin and a dark hull, positioned in a vast, green, textured field that resembles a dense forest or a large body of water with algae. The boat is angled towards the bottom left of the frame.

AUSSIE OYSTER WEAR



However, the problem with this strategy is that it will not be possible to get hold of the genetic resistance unless you have POMS. Given there are many oyster operations that would struggle to survive the impact of POMS, it is important to have a strategy which would allow a business to return to commercial operation as soon as possible.

The other two strategies are designed to give us resistant oysters before POMS strikes allowing us to reduce the initial impact of POMS.

Combining selective breeding to enhance resistance and an investigation of natural resistance in wild stock is a logical way to go.

They also allow us to explore the genetic variability in wild oyster populations towards developing lines which are also more resistant to the impact of a changing environment.

This strategy requires significant time to implement but is the better strategy.

It is imperative that the oyster industry develops effective strategies to deal with POMS in the event of any outbreak, strategies that ensure oyster businesses remain viable well into the future.

Gary Zipple

Supplying the oyster
industry with quality
waders, wetsuits,
gloves, boots, thermal
wear and accessories.

Come and see us
at the SAOGA Seminar
at Smoky Bay,
8th & 9th August 2013

Steven & Tanya Pope
0428 296 080 | 0427 296 086
www.aussieoysterwear.com



The South Australian Oyster Industry

2013 Seminar, AGM & Annual Dinner

Smoky Bay Community Club

Thursday 8th & Friday 9th August 2013

"Forewarned is Forearmed – Everything that is being done to Protect Your Industry"

Program Features

- POMS, POMS, POMS – all the updates on research, the Hawkesbury Outbreak, and what plans PIRSA & SAOGA have prepared.
- Managing your oysters under difficult conditions – Heat and Transport.
- What have we discovered about SAMS.
- Basket Recycling Project Recommendations.
- Research – the impact of climate on our weather and waterways

SAOGA Membership

The South Australian Oyster Industry Seminar can be attended by both SAOGA members and non-SAOGA members. The cost to attend the seminar for members is \$90 and for non members is \$120. The cost of the Annual Dinner is the same for both members and non members.

Transport

A FREE shuttle bus will be running from the airport on Thursday and Friday (morning) and from the Community Club on Saturday (morning) to connect with flights. Contact Trudy 0407 883 333 to book the shuttle bus.

Program Schedule

The Smoky Bay Community Club is the venue for all events on the schedule with Friday's Trade Show being held on the Smoky Bay Community Club Oval.

Thursday 8th August 2013

10.00am to 10.30am	Registrations
10.30 am to 10.40am	Welcome to the SAORC/SAOGA Seminar <i>Steve Bowley, Chairman SAORC, Jill Coates, President SAOGA</i>
10.40am to 11.20am	"ASI- Breeding Resilient Oysters – A funding model to secure our future" <i>Matt Cunningham, General Manager Australian Seafood Industries Inc.</i>
11.20am to 11.25am	Exhibitor/Sponsor talk
11.25am to 11.55am	"Characterisation of the immunological response of the Pacific oyster against POMS" <i>Tim Green, Researcher, Flinders University</i>
11.55am to 12.00pm	Exhibitor/Sponsor talk
12.00pm to 12.40pm	"POMS – What is the latest research & experience telling us!" <i>Wayne O'Conner, Principle Research Scientist, DPI, NSW</i>
12.40pm to 1.20pm	Lunch
1.20pm to 1.50pm	"Seafox & Aquavet Plan Update" <i>Shane Roberts, Aquatic Animal Health Officer PIRSA</i>
1.50 to 1.55pm	Exhibitor/Sponsor talk
1.55pm to 2.15pm	"Industry Draft Emergency Response plan for POMS" <i>Trudy McGowan, EO SAOGA</i>
2.15pm to 2.20pm	Exhibitor/Sponsor talk
2.20pm to 2.50pm	"POMS – What should SAOGA and industry be doing?" <i>Jill Coates, President SAOGA</i>
2.50pm to 2.55pm	Exhibitor/Sponsor talk
2.55pm to 3.35pm	"SAOGA Draft Codes of Practice – draft risk assessment plan" <i>Trudy McGowan, EO SAOGA & panel discussion</i>
3.35pm to 3.55pm	Afternoon Tea
3.55pm to 4.25pm	"Oyster Basket Recycling Project – The Recommendations." <i>Chris Colby, Rawtech</i>
4.25pm to 4.30pm	Exhibitor/Sponsor talk
4.30pm to 5.15pm	"SAOGA's Membership Structure – A more equitable solution" <i>Jill Coates, President SAOGA</i>
6.00pm onwards	Smoky Bay Fire Shed – "BBQ" dinner.

Friday 9th August 2013

8.30am to 9.30am	SAOGA Annual General Meeting <i>Jill Coates, President SAOGA</i>
9.30am to 10.15am	SAORC Annual General Meeting <i>Steve Bowley, Chairman SAORC</i>
10.15am to 10.35am	Morning Tea
10.35am to 11.15am	"SAMS Research – What have we learnt & what can industry do?" <i>Dr Charles Caraguel – Adelaide University</i>
11.15am to 11.20am	Exhibitor/Sponsor talk
11.20am to 11.50am	"SASQAP – what are the phytoplankton results telling us" <i>Clinton Wilkinson, Program Leader SASQAP</i>
11.50am to 11.55am	Exhibitor/Sponsor talk
11.55am to 12.25pm	"Climate Influence on Great Australian Bight Weather and Oceanography – SBT Experience" <i>Kirsten Rough, Senior Researcher, Australian Southern Blufin Tuna Industry Association</i>
12.25pm 1.05pm	Lunch
1.05pm to 1.45pm	"Shelf life – How can we maximize it?" <i>A working session with growers & Stephen Pyecroft, Researcher</i>
1.45pm to 1.55pm	Exhibitor/Sponsor talk
1.55pm to 2.35pm	"Australian Oysters – maximizing your investment" <i>Rachel King, EO Oysters Australia</i>
2.35pm to 2.40pm	Spitwater
2.40pm to 3.00pm	"World Aquaculture Conference, Adelaide 2014 – How can we be involved" <i>Mehdi Doroudi, Executive Director Fisheries & Aquaculture PIRSA</i>
3.00pm to 5.00pm	Afternoon Tea & Oyster Industry Trade Show at the Smoky Bay Oval.
6.30pm until late	Annual Dinner at the Smoky Bay Community Club , featuring: <ul style="list-style-type: none"> • Local DJ – bring your dancing shoes!!! • Annual Oyster Competition • The Unforgettable Industry Auction

The South Australian Oyster Industry

2013 Seminar, AGM & Annual Dinner

Smoky Bay Community Club

Thursday 8th & Friday 9th August 2013

"Forewarned is Forearmed – Everything that is being done to Protect Your Industry"

Registration Form & Tax Invoice

Name: Business Name:

Address:

Email: Phone: Fax:

SAORC & SAOGA Industry Seminar

Thursday 8th & Friday 9th August 2013

(Includes Morning & Afternoon Tea & Lunch)

Members Number Attending: people @ \$90.00

\$90.00 per person (gst inclusive)

Non Members Number Attending: people @ \$120.00

\$120.00 per person (gst inclusive)

Subtotal: \$

Informal "BBQ" Night

Thursday 8th August 2013

(Food supplied/Drinks to be purchased)

Number Attending: people

Annual Dinner

Friday 9th August 2013

(three courses, auction and band included/Drinks to be purchased)

Number Attending: people @ \$60.00

\$60.00 (gst inclusive) per person

Subtotal: \$

Total: \$

* A Full cooked breakfast will be provided for \$20 per head at the Smoky Bay Community Club prior to the AGM's. Orders with payment will be taken on the Thursday.

Please return form along with payment to:

SAORC PO Box 757 Stirling SA 5152 or Fax 08 8364 3895 or Email: saoga.saorc@bigpond.com

Payment:

EFT to SAORC BSB: 105 100 Account No: 029249940 or

by cheque made payable to "SAORC" or by credit card on www.oysterssa.com.au

Please call Trudy McGowan 0407 88 3333 with queries. SAORC ABN (23 083 574 001)

Pt Lincoln Diving Services



Ph. (08) 8682 1656
Mob: 0434 542 476
Email: ptlincolndiving@westnet.com.au

Unit 2 / 29 Jubilee Drive (Marina)
Port Lincoln

Oyster Harvesting Gear now here!

Seatec 5mm Harvester Suits

- Hard wearing
- All black or High Vis
- Velcro chest pocket with drain hole
- Rear ankle zipper
- Spine Pad
- Reinforced knees
- Reinforced bum pad
- Velcro attached shoulder straps
- Can be made to measure

Only \$260



High Visibility
Seatec 5mm Long Johns



All Black
Seatec 5mm Long Johns



Seatec 5mm Jacket
with 3mm Hood

Seatec 5mm Harvester Jackets

- Hard wearing
- Easy zip up front style
- 3mm Hood – sits back on shoulders when not in use
- Available without hood
- Velcro jock
- Can be made to measure

Only \$260

Large Dive Slates

- 29cm x 21cm
- Detachable carry hook
- Rubber pencil attachment

Only \$20



Oceanic Neo Classic 5.0 Boots

- Hard wearing soles
- 5mm thickness for warmth
- Blue or Black available

Only \$79.50

Seatec 5mm Waders

- Hard wearing
- Adjustable shoulder straps
- Heavy duty boot style available
- Can be made to measure

\$310 regular boot

\$335 heavy duty boot



Seatec 5mm Waders
Heavy Boot Style

SASQAP Update

Introduction

Well where has the time gone, can't believe I am writing the June SAOGA newsletter, we haven't had many phone calls regarding phytoplankton counts so I am sure there are some happy growers out there. The start of the year has been exceptional in all areas of the state, with high phytoplankton counts continuing well into autumn.

Export

Exports have been slow due to the Australian dollar, this has also resulted in reduce HACCP testing of seafood exporters within the SASQAP laboratory.

A list of current bays listed for export (not US) can be found on the SASQAP web page: www.pir.sa.gov.au/biosecuritysa/foodsafety/sasqap/current_status_of_harvesting_areas

Closures

At the time of writing this report there were no closures. This is the third summer in a row that no harvesting areas have been closed due to toxic microalgae, I have no idea why this is the case, however the South Easterly winds seem to be lasting longer each summer and less *Dinophysis acuminata* seems to be present.

Lab Testing

Lab testing over summer and into autumn has been quite as the Australian dollar is still high and there is little to no local seafood being export to other countries besides Asia. Routine microbiology testing of waters and shellfish has started within all harvesting areas to coincide with the up coming rains. Except some possible closures at the start of the first heavy rains, closures will only occur when rains of over 20 mm are witness in 24hrs.

Microalgae

As mentioned algae counts have been very good across the state, what I am seeing under the microscope is the normal range of algal species for this time of the year. We are currently trying to update the SASQAP algal web page every two weeks, as we are now into monthly monitoring the web page will be updated every month.

Masters by Research

Well it has nearly been a year into my master's project; I would like to thank everyone who completed my harvesting area questionnaire for the west coast. I am very disappointed with the response I received with only several completed from each harvesting area. I am doing this project to give back to the industry so you can use the data collected to be used as a management tool on the farm in the future.

11If anyone is interested in what the current algae counts are in your bay don't hesitate in calling, I am always happen to discuss algae.



Clinton Wilkinson
Program Leader SASQAP
Mob. 0428105649
Ph. 86832563

TAKE YOUR BUSINESS ONLINE

WITH A HASSLE FREE AND EFFECTIVE WEBSITE

GETTING STARTED

Creating an effective website can involve a lot and it's not unusual that you may be feeling unsure of where to start.

At Roomthree we can help you to create an effective & easy to manage website that reflects the quality of your business. There's no need to master new technology, feel overwhelmed or spend over your time and cash budget.

We're passionate about assisting business owners put together their ideas and vision into an effective website that delivers results. You've put a lot of time and energy into creating your business, we'll ensure your website is as effective and valuable as the services you provide.

WHAT WE CAN DO FOR YOU...

- Design your website to reflect the quality of your business
- Organise & structure the content of your site for most effective customer experience
- Establish your business online presence with a domain name, email & hosting
- Help you to generate new business through online search
- Assist you to create and build on valuable customer relationships with email marketing
- Install future proof methods for doing business & taking payments online
- Assist you to build a community of quality customers around your business
- Demonstrate honesty and integrity
- Be open and transparent about our pricing

CONTACT



If you're interested in creating a website for your business, give Josh a call for a no obligation quote and some friendly advice. Please don't hesitate to ask any questions, you can contact me at joshua@roomthree.com.au or **0407 199 254**. You'll find examples of our work at www.roomthree.com.au

roomthree

Graphic Design, Website Design

www.roomthree.com.au

Bay Representative Reports

Coffin Bay

Coffin Bay had a pretty good start in 2013, a partial spawn meant that some growers were able to sell straight through. Food counts were high, and a heavy reliance on triploids for summer sales wasn't required. The end of the la Nina cycle, which may have resulted in some uncharacteristic oyster behaviour and weather events over the last two years, should bring more familiar patterns back into the fore.

There was strong demand for stock which was good, the only major hiccup being a reduced shelf life at times. I think this was experienced across a number of bays, and highlights the need to understand our animal's reactions to environmental factors well outside of our control. It seems that some of these variables included low tides, too much food, vibrio, and high temperatures. The end result was a loss of good product, which helps no one.

A price increase at the beginning of the year was also a positive for many growers, everything else goes up in terms of cost, so every oyster price increase is welcomed.

Unfortunately, there was been some price cutting of late, which seems odd considering the terrible events that have occurred in other states this year. Cash flow and space on oyster farms can be a problem at certain times of the year. I can't help but feel this behaviour shows little respect for our product, our industry, and wholesalers and marketers alike in trying to improve the price of oysters.

Will see those who make the seminar in Smokey Bay in early August.

Jedd Routledge

Cowell

I don't think there is anything extraordinary to report from here over the last few months. A prolonged summer has also meant good growth right up until the beginning of winter. Sales have consistently been moving out of the harbour and the current flavour of the oysters is particularly sweet. Turners Oysters have recently installed a new shellquip water grader. The Cowell Area School continues to be proactive in promoting the industry and the entry of students into it. They will be sending three students to Tasmania again this year to learn about the hatchery system at Shellfish Culture. Representatives will also attend the NSW seminar.

I would like to take this opportunity to remind growers to keep an eye out for unexplained mortality over the next couple of months. It was around this time last year that we experienced some unexplained mortality in Cowell. If we are going to work out SAMS we need mortalities to be documented and tested, be vigilant!

Looking forward to catching up with you all at the seminar, should be a good one.

Carl Jaeschke

Denial Bay Report

So far all seems to be going well in Denial Bay. Growth over the last few months has been exceptional and our oysters are fattening really well. It is definitely a case of "send and forget" when we sell them, however, as usual at this time of year sales have slowed considerably. No doubt things will improve later in the year. We have reached that time of year when we can expect an increase in mortalities (SAMS?) but so far so good.... here's hoping!!!

There doesn't appear to be much we can do about it other than to monitor the situation. Tests carried out last year showed that the dead and dying oysters had no food in their stomach which suggests that food levels in the winter period were low. I am sure that further research will eventually clarify the situation. All the best for the rest of the year.

Max Lowe

Haslam

Like most areas at present we have experienced good growth of younger oysters and sales are of good quality but the market is weak.

Tony Warren, Clearwater Oysters, has worked hard over the summer posting new racks.

Offshore Oysters has installed a new juvenile grader and bagger from SED and they are pleased with results.

Oysters Down Under are having a good crack this year and are just waiting for the market to pick up. Also they have a new boat which will make life easier for them.

Lou Rayner, has taken over the end lease at Haslam in the last couple of years, and is starting to grow out some

Southsands are continuing to work hard and have are ready the expected market uplift.

Greg Window

Kangaroo Island

It's been a good oyster year on KI particularly with very little mortality. From what I hear it's similar across SA. In my short time on the farm here (6 years now....I think....it tends to blur) this year also seems to be a month later in the growth and fattening stages, but it's certainly fired up in the end. With a niche type market space for KI oysters we are less affected by the "dumping" of cheap oysters on the market which a few people have said to me seems to have occurred recently. It's a shame as I firmly believe the market is less price driven as many think, and that the same quantities will be sold by the end of each season with little regard to price. Of course once off and quick sales may be helped by price discounts, but by the end of the year all growers would

benefit more by maintaining sustainable pricing. Perhaps a more seasonal approach to pricing could be considered, in line with consumer demand peaks and troughs?

I am also excited by the prospect of modern and online marketing approaches enabling growers to have better relationships with end consumers such as chefs and public. The idea of consumers having more direct access to knowledge of origin, harvest and handling of the product I think will go along way to building the overall consumption of oysters in Australia. There is a long way to go to get more consumption in the home....but the consumers need confidence in product use which can be provided by Growers and online technology and marketing. A good long term approach for industry is to build overall demand and rely less on undercutting (and dare I say growers bagging each others product/region which I know has also been happening).

Looking forward to catching up with growers next conference. Despite the ups and downs of this industry, oyster growers are still the best bunch of people you could hope to be part of.

Ken Rowe

Streaky Bay

Hi All, Streaky Bay is experiencing a much busier time this year, with good growth throughout all zones.

However sales have been impacted recently with the sudden appearance of a brown coloration in the gonad of the oysters at the hummocks and south bank.

It seems that the oysters are enjoying feeding on a new type of algae, the oysters are still in good condition, and no brown can be seen when turned, so some sales are continuing.

Clinton has not identified anything wrong with the oysters, and has not heard of this particular circumstance before. We hope that the event passes soon.

The last of the original Leases south of the boat ramp has been removed and the area is back to its original state.

The seminar at Smoky Bay is fast approaching so I look forward to seeing you all there

Reg Brown

Yorke Peninsula

Indian Summer in Stansbury – warmer water than usual – with some stock holding spawn in May – go figure!!

Quality is excellent following the season opening in April.

Too much stock, not enough sales, not enough bags, wrong size bags, not enough lines, slow sales, cant keep up with the grading same old, same old!!

Autumn is the best season for growth in Stansbury and this year has been no exception with everything on the top clip to slow it down!! we are having to overstock , buy more bags, repair old bags, double up!

“Bluey” our copper of many years has retired and the new boy in town is establishing himself. Growers spending more time on trailer maintenance, lights, flags on motors, oversize signage, brakes etc....

The new copper has been seen walking through the pub in full regalia – Sam Brown Belt, night stick, Glock 19, speed loaders, Pepper spray, handcuffs, 2-way radio,riot shield...making his presence felt – This humble scribe and others in the community think a different approach would yield better results.

Someone should tell him that members of the “YP street gang” – have to be home when the street lights come on!!

Congratulations to Mick Dee of Southern Yorke Oysters and Chris (his wife) on their recent marriage. First time for Mick – so a few nerves in evidence – but the best day in Stansbury in years – warm, blue skies and no wind – gorgeous Autumn day – on the lawns overlooking the Bay and the oyster leases..... very romantic.

The best advice I could give Mick – was around deciding who was going to make the decisions. When I got married – my wife and I agreed that I would make the big decisions and my wife would make all the small decisions. Happily – after 35 years – I am yet to be called on to make a big decision.

Being the closest Bay to Adelaide – we continue to play host to PIRSA and visiting scientists – including international scientists from Peru, Vietnam, China and France.

No new growers in the bay – happily all the usual suspects are still battling on!!

Steve Bowley



Shellfish Culture
T A S M A N I A

Proud Supplier of
the Oyster Industry
for Over 30 Years

We will create value by producing
premium quality oysters that
meet customer needs.

(03) 6248 9441

www.shellfishculture.com.au

Classifieds

Spat Trays For Sale

9mm meranti. 3mm mesh. New, never used. Three and four bay.
Price negotiable. Contact Tony Hull 0450 768 705

Wanted

Barrel grader for sale.
Adrian
0408 952 012
adipinki@hotmail.com

Ongrower Oysters for Sale

Ongrowers 40 to 55mm and Bistro/Plate mix available now.
Orders for 2014 also being taken.
Contact Greg
0429 825 140
jude.greg@bigpond.com

Offshore Oysters
Ben, Greg and Jude Window,
Northbank, Haslam
10 years experience in Ongrower production

Farm Manager Wanted

Cameron's is looking for someone with farm manager and or skipper experience to work on our subtidal oyster farm.

Ben Cameron
General Manager
Cameron of Tasmania
(03) 6253 5111
www.cameronsoysters.com

bloom
hearing specialists

Audiometric testing

08 8682 6966

portlincoln@bloomhearing.com.au

www.bloomhearing.com.au

Saoga Committee Members

President

Jill Coates
jill@naturaloysters.com.au
Ph 08 8685 5070

Vice President

Jedd Routledge
jedd@naturaloysters.com.au
042884-4487

Executive Officer

Trudy McGowan
saoga.saorc@bigpond.com
Ph 08 8364 3831
Fx 08 8364 3895
Mob 0407 883333

PO Box 757

Stirling SA 5152

www.oysterssa.com.au

Bay Representatives

Coffin Bay

David Sims
djagsims@bigpond.com
042885-4250

Cowell

Carl Jaeschke
csfp1@bigpond.com
Ph 0448 522 332

Denial Bay

Max Lowe
Ph/fx 08 8625 3554

Haslam

Greg Window
jude.greg@bigpond.com

Kangaroo Island

Ken Rowe
ken.rowe@bigpond.com
08 8553 1557

Smoky Bay

Gary Zippel
gzippel@bigpond.com
ph 08 8625 7022

Streaky Bay

Reg Brown
streakybayoysters@sctelco.net.au
Ph 0427 261 517

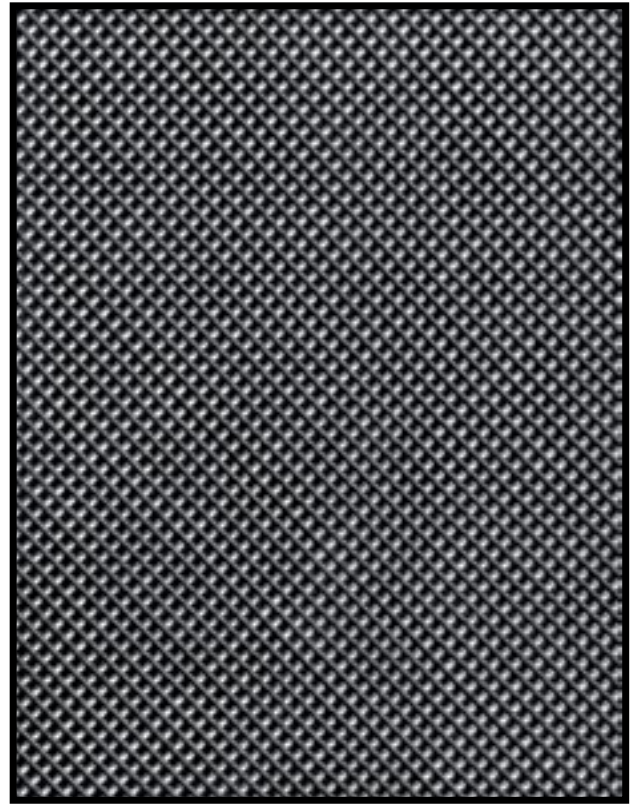
Yorke Peninsula

Steve Bowley
sbowley@pacifcestateoysters.com.au
Ph 0403 572 750

OYSTER MESH



3.4mm Diamond shape



**1.5mm Diamond shape
(Spat Mesh)**

Material: HDPE UV Stabilized.

Colour: Black.

Roll Width: 1000mm Roll Length: 50 metres

Mesh can be cut to suit any roll width from 50mm to 1000mm

Roll length can be varied upon application

Diamond shape 1.5mm to 25mm



INTERNATIONAL PTY LTD

**Factory 6, 18-20 Tova Drive,
Carrum Downs, Vic. 3201**

Phone: (03) 9770 8113

Fax: (03) 9770 8066

Email: rtitanks@bigpond.com

www.rainwatertanksinternational.com