

Oyster News

South Australian Oyster Growers Association

December 2013

Angasi Oysters

PIRSA offers a streamlined process for growers wishing to add Angasi oysters to their farms.

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POMS Prevention
& Preparedness

President's Report

Dear Growers,

It has been an extraordinarily busy period since the seminar with many of the actions highlighted by me for endorsement by growers present, either completed or well underway.

A strong case was presented at the seminar for growers to provide their in principle support for a breeding program levy, in particular aimed at POMS resistance. I want to thank all growers who got behind this when the request came through. Alan Daley, the new ASI CEO, visited the state recently and met

with some growers. We welcome his appointment and will hear more from Alan in the next few months of revised strategic and business plans for ASI.

New SAOGA fees

A reminder the new fee structure has now come into effect. Please contact Trudy if you require further clarification. It is a very big job for Trudy to collate this information in the first instance; she appreciates your help and your patience.

Once our records are up to date we can provide PIRSA with this information to

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reconcile against which lease entities have bank guarantees and which entities do not. They will follow up with those who are not members and who do not have current bank guarantees.

This was a very timely initiative as PIRSA is currently reviewing the effectiveness of site rehabilitation funds as a means of satisfying current lease conditions. The fact that we will have modified our structure to separate and capture both licence and lease entities will support PIRSA in their work and provides strong evidence of a responsible industry at work.

I would like to publicly acknowledge again the initiative and good will of Bruce Zippel and Executive past, present and others who donated their time to ensure that an abandoned non-member's site was rehabilitated at reasonable cost, to be charged back to PIRSA. It clearly demonstrated once again responsible industry and the sufficiency of our rehabilitation funds to do a job, as a fund of last resort, once PIRSA has exhausted all other normal legal avenues to recover its costs and the costs of rehabilitation of lease/licence holders who abandon their sites and operations.

Angasi Endorsements

SAOGA successfully worked with PIRSA staff for en masse endorsement of angasi species on the licences of interested growers. Cost to add a species, normally \$1385 per licence was reduced to \$210 per licence. This was a great outcome and my sincere thanks to Professor Mehdi Doroudi and his staff for expediting this process. We are hopeful licences will be finalised by February, 2014.

SASQAP Review

The SASQAP fees have been a concern to many growers. With testing regimes likely to increase in intensity and/or cost, it is timely to call for a technical review of the process in addition to possible value add services which may be offered through this program.

I wrote to the Minister recently thanking her for the work of PIRSA cost efficiently endorsing licences for angasi and also requesting a review of the way government views the beneficiaries of and contributors to the need for this regulatory service.

We acknowledge the importance of this program and agree we should contribute. How much is the issue at hand. In SA, the shellfish industries pay almost total cost; government contribution is minimal. Should this continue if it is unsustainable and potentially stifling innovation?

Our industry is now well regarded as relatively environmentally benign, and clearly does not contribute to the need to have such a program. We do not introduce chemicals or food into the marine environment. We are responsible for minimal impact on water quality. The potential polluters of our waterways, local councils/communities, agri-sector and recreational fishers/boat users and water sports people are currently not identified nor required to contribute to a testing program. If the cost cannot efficiently be recovered by government from the potential contributors to the problem, I believe there is a strong case for government funding as a significant public good.

It is not sustainable for an industry such as ours to bear ever increasing costs.

Workshop 7 February, 2014

Marketing Oysters in China

We have been approached as an Association to consider marketing SA oysters in China. Discussions are in very early stages and more information will be made available at this workshop. If you are interested in the possibilities I urge you to attend.

Angasi husbandry/Research and Development tax incentives

With the opportunity for many to now consider growing an alternative species it is timely to run a workshop which allows growers to explore the problems/pitfalls/ husbandry methods associated and also the R and D tax incentives available as you conduct your own research in this area.

Regulatory/Compliance Updates

This is a constantly changing area – it is often difficult to catch up with the emails; we will attempt to bring you up-to-date with key areas and point you in the right direction for further information and follow up.

POMS update

Trudy and contributing growers have made significant progress working with PIRSA Aquaculture/Biosecurity staff and other emergency staff developing plans, and strategies to strengthen our emergency response. A full update will be provided by Trudy.

SAMS/ Climate Events update

Kirsten Rough, who presented at the Smoky Bay seminar, on the impact of climate events on growing conditions will provide further information and the recommendations from the SAMS report will be discussed as well as how we plan on actioning this important piece of research.

WHS

As you are aware the new WHS legislation, is much more onerous than previous; having the correct WHS procedures and documentation in place is critically important to your business. We will update you on the regulations that come into place in January relating to diving as well as details on the revamped industry WHS manual.

Basket Recycling

The basket recycling project has been finalised and distributed to you for your information, we will discuss the options and next steps for industry.

Election Policy

Trudy, Jedd and I attended meetings and I have written letters to both opposition and current government with regard to key priorities for our industry pre-election.

The delay to rescinding stamp duty on transfer of non-real property (like oyster leases and licences), and which was due to come into effect on 1 July 2013 is a key election issue, and has a significant effect on succession planning for this industry.

We have yet to receive a commitment from PIRSA that indirect costs will not be charged to our industry. As you are all aware we now pay full direct costs.

We have requested that cost competition, reduction of red tape, government commitment to research and development, co-management with industry are key election priorities for this industry.

SAOGA Executive

Aquaplan/Marketing Promotions

Thanks to Jedd Routledge who attended the Aquaplan 2014-2019 Development Workshop on behalf of Oysters Australia held in Melbourne last month.

We also need to thank a number of growers for donating and promoting SA Oysters at a number of events:

- Jedd, Lester Marshall and Megan and Simon Turner donated oysters, and Jedd shucked and promoted SA oysters recently at the Seafood Directions conference held in Port Lincoln in October.
- Steve Bowley, who donated and promoted SA oysters at the Port Festival – Seafood Experience in Adelaide in early October.
- Judd Evans and a number of Smoky Bay growers donated oysters to Michael Angelakis to support an Oyster promotion at the Cheesefest in Adelaide in late October.

Apologies if I have missed someone and keep us posted with events which may be of interest to other growers.

A special thankyou to Paul Dee from Stansbury who has become a bit of a local celebrity with the number of media hosting's and interviews he has done to promote our industry.

Insurance

An investigation carried out by Greg Window on disease and pollution insurance has uncovered a broker, Peter Sandall, General Manager Australia, New Zealand & The Pacific, FP Marine Risks Limited that may be able to provide you some level of cover if you are interested. A member has been able to get 50% disease and 100% pollution cover.

ICT Developments

Ken Rowe has commenced scoping out the hardware and software architecture required to deliver a comprehensive stock management and environmental

monitoring system to industry. We are all impressed by the professional knowledge and expertise Ken has in this area, having come from a previous IT background – combined with first hand oyster knowledge, Ken is a tremendous asset to successful development and delivery on this project. Both Ken and I spoke with the researchers involved in the CSIRO SenseT project at the Oysters Tasmania Conference and we are impressed by the possibilities that commercialism of this product might offer industry.

If you would like to provide input to this project contact Ken on 0427233886

Navigational Markers

Thanks to Dave Sims who is progressing discussions with PIRSA and Department of Transport. Jedd and Dave both hosted visiting staff from PIRSA and Transport recently on the water at Coffins so that they could view firsthand the conditions and issues affecting these decisions. Thanks to Gary Olds for the use of his boat.

Stocking Densities – Coffin Bay

Still a work in progress - we hope stocking density sign off is close. Thanks to those Coffin Bay growers who have provided input.

Wild Oysters and Marine Debris

A timely reminder to all bays re our responsibilities with regard to these two matters.

I recently contacted Michael Sierp who is keen to work with industry to revisit the wild oyster populations. Michael and I are planning another knockdown for Coffin Bay growers early February 2014; he is keen to undertake another assessment of the situation. If you would like to try to gain Michael's involvement in your own bays please contact me. It is important for many reasons, including POMS to keep on top of the wild oyster populations.

Every bay has nominated a day or days for bay clean ups. Please advise Trudy once these clean ups are complete.

World Aquaculture Adelaide 2014 (WAA14)

Save the date June 7 – 11th 2014

Registration details are available on the website <http://www.aquaculture.org.au/>

SAOGA/SAORC will be involved in the conference organising tours of farms on the Eyre Peninsular and a "farmers' day" at the conference. I will be co-chairing both 'Policy & Regulations' (under the Economics & Social Sciences theme), and 'Spatial planning' sessions (Ecology and Environment theme). Please contact me if there is research/presentations you believe would be valuable input to be considered for inclusion in either of these themes.

I would like to take this opportunity to acknowledge the substantial input, time thought and effort, all members of Executive provide to the ever present issues confronting our industry both reactive and proactive.

Huge thanks to Trudy McGowan who so capably represents our interests at every level, ministerial, government, industry and research. We are very lucky to have Trudy's expertise, commitment and above all sense of humour, invaluable on so many occasions.

Last but by no means least, thank you to our members. We value your support; we also value constructive feedback; we are responsive, we can do things differently and we work for our members.

I wish you a very Merry Christmas in the company of family and friends, Happy and Prosperous New Year for 2014 and hope to see you all on the 7th February.

Kind regards

Jill Coates

Think Food 2014

South Australia's largest food trade show.

You are invited to exhibit at South Australia's only dedicated food tradeshow hosted by Food SA and supported by Primary Industries and Regions South Australia.

Think Food enables you to showcase your products to local, interstate and international buyers including retailers, distributors, purchasing managers, chefs, caterers, tourism operators and more.

Increase your reach and grow sales in new and exciting markets.

Think Food, South Australia's annual food tradeshow will take place as part of the Tasting Australia program on Tuesday 29th April 2014.

Think Food showcases the Premium Food from our Clean Environment and is a unique, cost effective opportunity for SA producers to exhibit in South Australia.

Exhibitors will have the opportunity to:

- Meet domestic and international buyers from a cross section of the industry
- Build new relationships
- Grow sales
- Network with the SA food industry
- Promote your products and brands

Details

Date: Tuesday 29th April 2014

Time: 1.00pm – 5.00pm

Venue: Adelaide Festival Centre

Food SA members \$350
non-members \$500

Early bird registration special: Save \$50 off member or non-member prices until the end of January 2014.

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Oyster Growers Seminar 2013

Once again the South Australian oyster industry held an extremely successful Seminar in Smoky Bay on the 8th & 9th August this year.

A big thanks to the Smoky Bay organising committee, especially Gary Zippel, Judd Evans and Priscilla Hammat and the catering team for their excellent organisation and warm hospitality. The rotating bay based model provides an opportunity for industry to support local clubs, organisations and businesses in each of our bays, giving back to the communities which support us year round. Next year's seminar will be hosted by Streaky Bay growers and I thank them in anticipation.

The program was well received with the most up to date information, including research and development being presented. Some of the topics covered follow:

POMS

Industry, state and national regulators and research and development programs have been rightly focussed on Pacific Oyster Mortality Syndrome (POMS) and emergency response plans and protocols.

Dr Wayne O'Connor, Principal Research Scientist, NSW Department of Primary Industries, provided an update on research and development (R and D) projects relating to husbandry, infectivity models, and breeding resistant oysters. A considerable amount of work has been undertaken in NSW since POMS was first identified in the Georges River in 2010 and more recently in 2013 in the Hawkesbury.

Breeding programs are being undertaken with POMS survivors potentially from the Georges River and Hawkesbury and Australian Seafood Industries (ASI) family lines, with an update provided by Matt Cunningham.

Realistically it will be some time before we have a breeding program solution, possibly up to four years; however, initial indicators are promising – a good reason for industry, nationally, to get behind the breeding program and support a proposed levy, to be collected by hatcheries, to resource this work by ASI.

Dr Richard Whittington's findings from research undertaken by University of NSW, show husbandry can have a significant impact on reducing mortalities, in particular raising growing heights for oysters during summer months.

Dr Tim Green, Flinders University, offered promise for oysters' capacity to develop an immune response to a POMS challenge.

The differences obtained between controlled laboratory studies and studies in the field show there are complex factors at work in the field, adding weight to the view that a research balance must be maintained ensuring environmental factors as well as husbandry and breeding programs are all given due consideration.



Professor Tim Green presenting on POMS

SAMS

Dr Charles Caraguel's (University of Adelaide Veterinary School) epidemiological or problem solving approach to South Australian Mortality Syndrome (SAMS), summarised the complexity of these factors at work into three key areas; host, agent and environment.

He identified some key measures industry could implement.

Improved monitoring and recording of oyster growth and mortalities would support timely identification of another SAMS or disease outbreak event.

Identifying and reporting up to date environmental data to growers, such as from Bureau of Meteorology, ocean currents, potential for El Nino and La Nina events, water temperature, chlorophyll and food counts would help growers make informed business and husbandry decisions.

Implementing an oyster health care plan, could establish baseline data for "normal" oysters, a reference point for future disease events, and regular sample oyster health checks is something industry could aim for.

Future R and D could focus on breeding more resilient oysters.



trade show



trade show

Additional Presentations

A presentation from Kirsten Rough on climate influence on Great Australian Bight weather and oceanography really captured the imagination of industry.

Clinton Wilkinson, Program Leader, South Australian Quality Assurance Program (SASQAP) was able to complete Kirsten's presentation with a reflection on what are the phytoplankton results are telling us linked to climatic conditions.

It is clear that La Nina events in 2011/12 had a negative impact on food counts and may provide part of the explanation for SAMS.

Growers were able to readily see practical applications for husbandry and business decision making in our industry, based on Clinton and Kirsten's presentations.

Stephen Pyecroft from University of Adelaide conducted a hands-on workshop to explore industry feedback on shelf life and mortalities and reinforce the need for better monitoring and collection of data including possible seasonal shelf life benchmarks for oysters.

The following:

- draft Industry Emergency Response Plan for POMS, Shane Roberts, PIRSA biosecurity,
- review of the Industry Code of Practice, including a Biosecurity Risk Management Framework, Trudy McGowan, Executive Officer SAOGA,
- report on the oyster basket recycling project, Chris Colby, Rawtech,
- a new fee structure for SAOGA membership, reflecting current commercial reality, and which was subsequently approved at the Annual General Meeting,
- an information session on the World Aquaculture Conference, Adelaide June 2014 – how industry can be involved by Professor Mehdi Doroudi, Executive Director Fisheries & Aquaculture PIRSA
- an update on Oyster Australia R and D projects from Executive Officer Rachel King completed the presentations.

Oyster Growers Seminar 2013

SAOGA & SAORC AGM's

We farewelled Max Lowe as the Denial Bay Representative and thank him for the tremendous service he has given industry over the last few years. Gordon Gardner from Marine Culture has stepped in to fill his shoes and we also welcomed Simon Turner as the industry director on SAORC and look forward to their input.

The GALA Dinner & Auction

The seminar concluded on the Saturday evening with a wonderful spread being provided by the local Smoky Bay Community Club catering for around 90 guests. The oyster competition once again brought out the competitive nature of the growers with the following results

Winners of the Best Dozen Oysters Whole Shell 2013

- 1st place – Angel Oysters, Smoky Bay
- 2nd place – Cowell Oysters, Cowell
- 3rd place – Shane Hammat, Mooka Oysters

Winners of the Best Dozen Oysters Half Shell 2013

- 1st place – Southern Eyre Aquaculture, Coffin Bay
- 2nd place – Turners Oysters, Cowell
- 3rd place – Buddy Schutz, Tondari Fisheries

Once again Philip McEvoy was kind enough to be our auctioneer for the night and with his expertise and the liberal imbibing of alcohol we raised over \$28,000, another wonderful result!!!



1st Prize Best Dozen Oysters Closed Shell won by Angel Oysters from Smoky Bay



1st Prize Best Dozen Oysters Half Shell won by Southern Eyre Aquaculture from Coffin Bay



trade show



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Landcare
Awards

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Sustainable Farm Practices Award

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Oyster Basket Recycling Project

In late November the final report 'Feasibility study into recycling waste plastic oyster baskets in the South Australian oyster industry' was delivered to the steering committee by the consultant Chris Colby (Rawtech Pty Ltd).

The report provided a number of key outcomes which includes:

The size of the current stockpile of decommissioned baskets at each growing region is estimated to be approximately 1500 tonnes with around 150 - 200 tonnes being generated during 2013. If nothing is implemented to manage this waste stream, it was estimated that stockpiles could be greater than 4000 tonnes by 2030;

Oyster baskets are manufactured from a large percentage of high density polyethylene and polypropylene which are of value to a recycler, however baskets do contain a number of contaminants (barnacles, cable ties etc) that may influence their capacity to be recycled;

Various ratios of basket type are utilised in each growing region. As each basket type is comprised of different materials and contaminants, this will influence the economics of a recycling solution;

The identification of a cost-effective recycling option which included cleaning baskets by air-drying, separating materials, shredding the plastics and transporting to Adelaide to optimise the rebate obtained from a recycler such as Plastics Granulating Services;

Cost of recycling baskets was estimated to be between 40 - 60 cents per basket (includes cleaning, separating materials, compressing via shredding and transport) depending on where the grower is located and the volume and quality of the baskets. On average, this appears comparable to the costs associated with landfill disposal, and as such may lead industry to pursue a recycling solution to deal with this waste stream;

The oyster industry should work together and look to the market to deliver the best disposal solution by out-sourcing disposal of waste oyster baskets to a suitable third party, in order to achieve the best price and minimise the potential financial risk to the industry.

The industry now needs to review the project recommendations and resolve the best way forward, which includes identifying opportunities for industry cooperation to implement a disposal option, which strategy identified in the report should be implemented, and how and who would be responsible for implementing the agreed disposal strategy. The report also recommends that growers should commence disposal of waste oyster baskets at the earliest possible date to minimise the potential for issues (including increased costs) that may be associated with their disposal in the future.

To see the full set of recommendations from the feasibility study, please look at the following link on the SAOGA website (www.oysterssa.com.au/oyster-news/basket-recycling).

I'd like to thank the steering committee, in particular the growers that were involved, for all of their hard work and contribution to the project. Please have a read of the report and provide feedback to your bay representative, Trudy or to myself. Your input will assist the industry to hopefully move forward with a practical and cost effective solution to actually recycling waste oyster baskets!

Tara Ingerson
Principal Adviser Aquaculture

Aquaculture Regulations Review

PIRSA is currently conducting a review of the Aquaculture Regulations, the first review since their commencement in October 2005.

The purpose of the review is to update the current set of regulations and rationalise the regulatory rules imposed on aquaculture authority holders and to identify ways to simplify the regulatory environment.

Regular reviews of the Aquaculture regulations are important so PIRSA can continue to guide, develop and maintain this vital industry and retain the industry's best practice approach.

The review will ensure the Regulations are relevant, necessary and promote sustainable business practices in light of recent legislative changes to the Aquaculture Act 2001 (the Act) which came into operation on 25 October 2012.

Some of the key areas which will be examined as part of the review are:

- lease and licence conditions
- navigational requirements
- land-based aquaculture categories
- Environmental Monitoring Program (EMP) requirements.
- Aquatic animal health

To enable early stakeholder input to the review process to each of the areas listed above, prior to formal broad consultation, PIRSA is establishing a series of small targeted working groups comprising of both government and industry representatives.

For example, a working group (including industry and DPTI Officers representatives) has been reviewing intertidal navigational marking and on December 5 travelled to Coffin Bay to gain a greater understanding of the applicability of proposed marking requirements. A broader consultation program with industry is currently being finalised that will be conducted as part of the review process.

A review of current EMP requirements and how they compare with other jurisdictions was conducted by the Commonwealth Scientific and Industrial Research Organisation (CSIRO). It will assist in identifying any best practice processes which could be implemented in South Australia and will provide invaluable input to the Regulation review.

With South Australian premium seafood products highly sought after domestically and internationally, the review is an important element of the

State Government's strategic priority of Premium Food and Wine from our Clean Environment.

The strategy enhances our premium seafood reputation by capitalising on the increasing global demand for premium products, including seafood that are clean, safe and produced in a sustainable and ethical manner.

For further information regarding the Aquaculture Regulations Review contact Mr Ben Tanti Policy and Regulation Project Officer on (08) 8 226 3483 or benjamin.tanti@sa.gov.au.

POMS Prevention & Preparedness

With Pacific Oyster Mortality Syndrome (POMS) continuing to be a high priority issue for industry and government alike, PIRSA and SAOGA are working closely together to reduce the risk of the disease being introduced into South Australia.

The devastating losses experienced in the Hawkesbury River growing region in New South Wales following a POMS outbreak in the area earlier this year [January 2013] further emphasises the importance of disease prevention and preparedness.

The highly successful disease response exercise 'Sea Fox' held in October and November 2012 ["SA prepares for aquatic disease emergency", page 10, SAOGA newsletter January 2013], has led to a strengthening of oyster disease prevention and preparedness strategies in South Australia.

Some of the prevention and preparedness strategies being developed by PIRSA and SAOGA include:

- Identifying the risks of POMS being introduced into SA,
- develop disease response plans for POMS,
- improve early detection; and
- improve stock information (i.e. mortality and movement) systems (pivotal to effective disease response).

The State disease response plan for POMS which has been developed in close consultation between PIRSA with SAOGA is now finalised and ready for implementation. The plan provides industry and PIRSA with detailed steps on how to investigate mortalities and respond to POMS. As a result industry will be involved in decision making with government to determine the best response strategy option, with the goal of minimising the socioeconomic impact of the disease.

Response options are:

- (1) Eradication (e.g. hatchery),
- (2) Containment (e.g. growing region); or
- (3) Mitigation (e.g. outbreak is widespread).

Effective disease prevention and preparedness starts with oyster growers. Since February 2013, PIRSA and SAOGA have provided licence holders with letters outlining how growers can make their own contribution towards protecting the South Australian oyster industry. This includes:

- 1) Regularly record stock mortality and movement between growing regions,
- 2) Promptly report unusually high stock mortality (e.g. greater than 10% mortality at grading), and
- 3) Preferably do not import used or second hand oyster farming equipment from POMS affected areas in other States. However, if a grower does consider obtaining such equipment, ensure appropriate disinfection and decontamination protocols are followed and consult SAOGA or PIRSA for further information.

With South Australian premium seafood products highly sought after domestically and internationally, working to reduce the risk of the disease being introduced into South Australia is also an important element of the State Government's strategic priority of Premium Food and Wine from our Clean Environment.

The strategy enhances our premium seafood reputation by capitalising on the increasing global demand for premium products, including seafood that are clean, safe and produced in a sustainable and ethical manner.

What should you do?

Early detection of POMS is critical in effectively responding to the disease.

If detected early, the virus may be eradicated (e.g. hatchery) or effectively contained to a small marine area (where plans are in place for prompt control of the outbreak and ongoing farming within infected zones to minimise economic impact).

As an oyster grower, if you experience an unusually high mortality (if unsure, consider greater than 10% mortality at grading unusually high), then follow these simple steps:

- 1) Collect at least 30 live oysters from the mortality site (e.g. same baskets or same line)
- 2) If you have immediate access to another batch of oysters (e.g. at the grader or another vessel is out tending to another site) where mortalities are not occurring, collect another 30 samples.
- 3) Determine the percent of oysters that have died (e.g. 10%, 15%, 30% etc)
- 4) Separate samples, bag, label and place samples on ice ready for courier to lab (within 24 hours)
- 5) Notify PIRSA immediately on FISHWATCH 1800 065 522 or contact PIRSA's aquatic animal health officer (Dr Shane Roberts) on 82263975 or 0402 049 286
- 6) Report the event to your Bay rep (or SAOGA)
- 7) Decontaminate personnel and equipment with the use of a disinfectant (e.g. chlorine-based) within EPA guidelines.

PIRSA will assist with courier, laboratory testing and control strategies to minimise the impact on your farm and industry as a whole.

For further information regarding POMS or other disease concerns, contact PIRSA Aquatic Animal Health Officer, Dr Shane Roberts on 8226 3975 or shane.roberts@sa.gov.au.

The PIRSA website also provides further information, including a link to updates on the situation in NSW: http://www.pir.sa.gov.au/biosecuritysa/aquatic/disease/pacific_oyster_mortality_syndrome_poms

EPA Update

The EPA has been working with the oyster industry on a couple of projects this year these being the 'Oyster basket recycling feasibility study' and the review of the EPA Oyster Code of Practice. The oyster basket feasibility study has now been completed with a brief summary and link to the report provided in this newsletter. A big thank you to all those who contributed their time and provided input into this project which hopefully will facilitate the implementation of a practical and cost effective solution to address the disposal of waste oyster baskets. The review of the oyster code of practice has unfortunately been delayed due to other competing work priorities. However it is expected that work will recommence on updating the Code in early 2014 which will include incorporating feedback that was received from growers throughout the year. It was also discussed and agreed to at the SAOGA annual seminar held in August, to amalgamate the EPA and industry Code therefore creating one document for industry to refer to.

We would also like to thank those industry members who supported our visits throughout the year. These visits aim to serve two key purposes 1) to increase industry's awareness of their

environmental obligations under EPA legislation and facilitate discussions to address any environmental issues that may have arisen 2) to provide us with actual rather than perceived information on potential environmental issues relating to the oyster industry which assists us with assessing and managing these issues should they arise. These visits have also facilitated our ability to work with PIRSA to streamline the assessment process for the recent addition of Angasi's onto existing oyster licenses and initiated the feasibility study into the recycling of waste oyster baskets. We are aiming to continue these visits in 2014.

Meanwhile have a safe and happy Xmas and all the best for the new year.

Tara and Coby.

FOOD AND HOTEL ASIA – SINGAPORE

8TH - 11TH APRIL 2014

Food and Hotel Asia Trade Exhibition is the largest and most influential gathering of leading Food and Hospitality industry trade buyers held in the Asian region.

Featuring 45,000 trade visitors from over 90 countries, 51 group pavilions, specialised events and world class competitions, Food and Hotel Asia 2014 brings together a formidable purchasing power to boost Exhibitors businesses in the World market.

Food SA with the support of PIRSA is coordinating a South Australian area for the International Exhibition within the Australian Pavilion. Bookings are open for South Australian exhibitors to be part of the limited space available.

A range of Exhibitor options are available:

All costs will include space, theming, lighting and imagery.

Furniture, freight, travel and accommodation and refrigeration (if required) are an additional cost.

BOOTHS

3mt x 3mt Booth - Food SA members \$6500.00. Non-members \$7000.00.

2mt x 3mt Booth – Food SA members \$4600.00. Non-members \$5000.00.

1mt x 3mt Booth – Food SA members \$2300.00. Non-members \$2600.00.

(All prices + GST)

PRODUCERS AREA

A booth for Producers to share with other South Australian companies, with the opportunity to display products and provide tastings is also available.

Food SA members \$1980.00. Non-members \$2200.00.

(All prices + GST)

BOOKINGS

Please book your space below.

☐

3mt x 3mt booth

☐

2mt x 3mt booth

☐

1mt x 3mt booth

☐

Producers area

Name: _____

Company Name: _____

Email: _____

Phone: _____

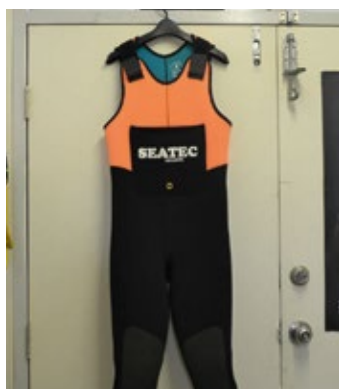
CONTACT: Mary Ferguson Phone 8303 9405 Mobile 0412 420 856

EMAIL: mary@foodsa.com.au | WEBSITE: www.foodsa.com.au |

The best in the business for all your oyster gear. Suits, Jackets, Waders, Sleeves, Boots, Gloves, Socks and Accessories.

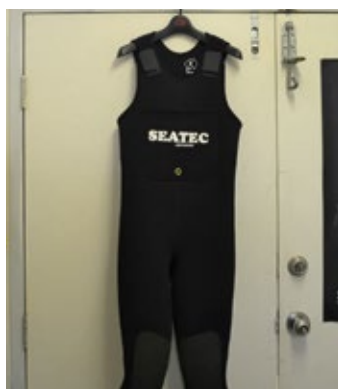
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HARD WEARING / ALL BLACK OR HIGH VIS / OFF THE SHELF OR MADE TO MEASURE
SPINE PAD / REINFORCED KNEES AND BUM PADS / VALCRO SHOULDER STRAPS / CHEST
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Specially designed to offer maximum durability, adjustable shoulder straps for comfort and complete with heavy duty boots.



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Large Dive Slates



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Boots

Oceanic Neo Classic 5.0

Don't forget we also stock products such as wetsuit deodorisers
and shampoos, glues for the little repair jobs.

INNOVATION VOUCHER PROGRAM

FOR SOUTH AUSTRALIAN MANUFACTURERS

DO YOU HAVE AN IDEA FOR:

- a new product
- new packaging
- a new type of food processing, or
- an innovative project that would improve your products or services?



The Innovation Voucher Program (IVP) can help you.

The IVP, provided by the South Australian Government through the Department for Manufacturing, Innovation, Trade, Resources and Energy (DMITRE) and the Department of Further Education, Employment, Science and Training (DFEEST), is seeking to foster greater innovation in the manufacturing sector, by awarding between \$10,000 to \$20,000 on a competitive basis to innovative projects designed to enhance the productivity or industry diversification of small to medium enterprises (SMEs).

Funding of up to \$50,000 is considered on a special case basis (see the program guidelines for details).

EXAMPLES OF COMPANIES BENEFITING FROM THE IVP:

- The South Australian Piri industry, in collaboration with the South Australian Research and Development Institute (SARDI), are developing a new packaging that aims to extend the product shelf life.
- SPS Aus International worked with the Australian Wine Research Institute to test a screw-top closure suitable for sparkling wine.
- Associated Electronic Services Pty Ltd partnered with a Riverland company to design equipment for the automated analysis of products for quality control and classification.

ELIGIBILITY CRITERIA:

Businesses applying for the IVP must:

- be a financially-viable Australian company with a majority of its business conducted in South Australia, or have significant business activity aligned with program objectives
- if necessary, have the right to use any existing intellectual property to commercialise the project
- have an annual turnover of less than \$20 million
- have been in operation for longer than 12 months, and
- be able to fund the required co-contribution.

PROJECT ELIGIBILITY AND EXECUTION:

Projects must:

- begin to resolve a technical issue, such as developing a new product or process or validating the feasibility of new equipment/prototypes
- achieve the project objectives in 12 months or less
- include a basic preliminary assessment that shows the estimated commercial benefits of the outcomes, and
- involve collaboration with an identified external provider for research and/or development.

Food SA can connect your company with a SARDI team of food technologists based in the Waite Campus, who can deliver projects dealing with:

- new product development
- packaging
- labelling
- processing
- recipe formulations
- ingredient sourcing
- sensory evaluation
- food safety
- shelf life
- equipment

Alternatively, the company can select other eligible research providers, including those listed on the AusIndustry website: www.ausindustry.gov.au/programs/innovation-rd/RD-TaxIncentive/ResearchServiceProviders/Pages/RSP-CompanyContactDetail.aspx

FUNDING CONTRIBUTION:

SMEs are required to provide a funding contribution towards the voucher according to the following rules:

- **For companies with an annual turnover of \$5 million or less**, the IVP will provide two-thirds of the total cost of the project. For example, if the project cost is \$30,000, the IVP will provide \$20,000 and the applicant will provide \$10,000.
- **For companies with an annual turnover between \$5 million and \$20 million**, the IVP will provide half of the total cost of the project. For example, if the project cost is \$30,000, the IVP will provide \$15,000 and the applicant will provide \$15,000.

Contributions must be paid to the research provider. Costs for commercial feasibility or business case analysis for the new product or process that has been already initiated by the company, can be counted towards their required IVP contribution. This will be assessed on a case-by-case basis.

APPLICATION PROCESS:

Food SA members can direct their questions about project eligibility to Silvia Estrada Program Manager Competitive Foods at silvia@foodsa.com.au

Alternatively, download the guidelines and application for from DMITRE's website:

www.dmitre.sa.gov.au/manufacturing_works/programs_and_initiatives/innovation_voucher_program

Applications can be lodged at ivp@sa.gov.au at any time. Once the application is lodged, you will be advised of the outcome within six weeks.



oysters australia News

Oysters Australia plans beyond 2014

Leveraged Seafood CRC project funds end in 2014. Oysters Australia is about to finalise a strategic plan before negotiating with FRDC on its research partnership and entering a rebid process for another CRC for seafood.

The results of the survey asking how \$100 would be spent to improve profitability will be used as a basis for the strategic plan's priorities. 100 growers across across NSW, SA, Tas & Qld responded. While POMS resistance is one of the reasons why SA (& Tas) has placed '*breeding*' and '*managing and protecting against disease*' as highest priorities, it is the unknown disease and environmental impacts on survival that are also of increasing national concern. A significant number of growers also wanted to invest in the oyster market.

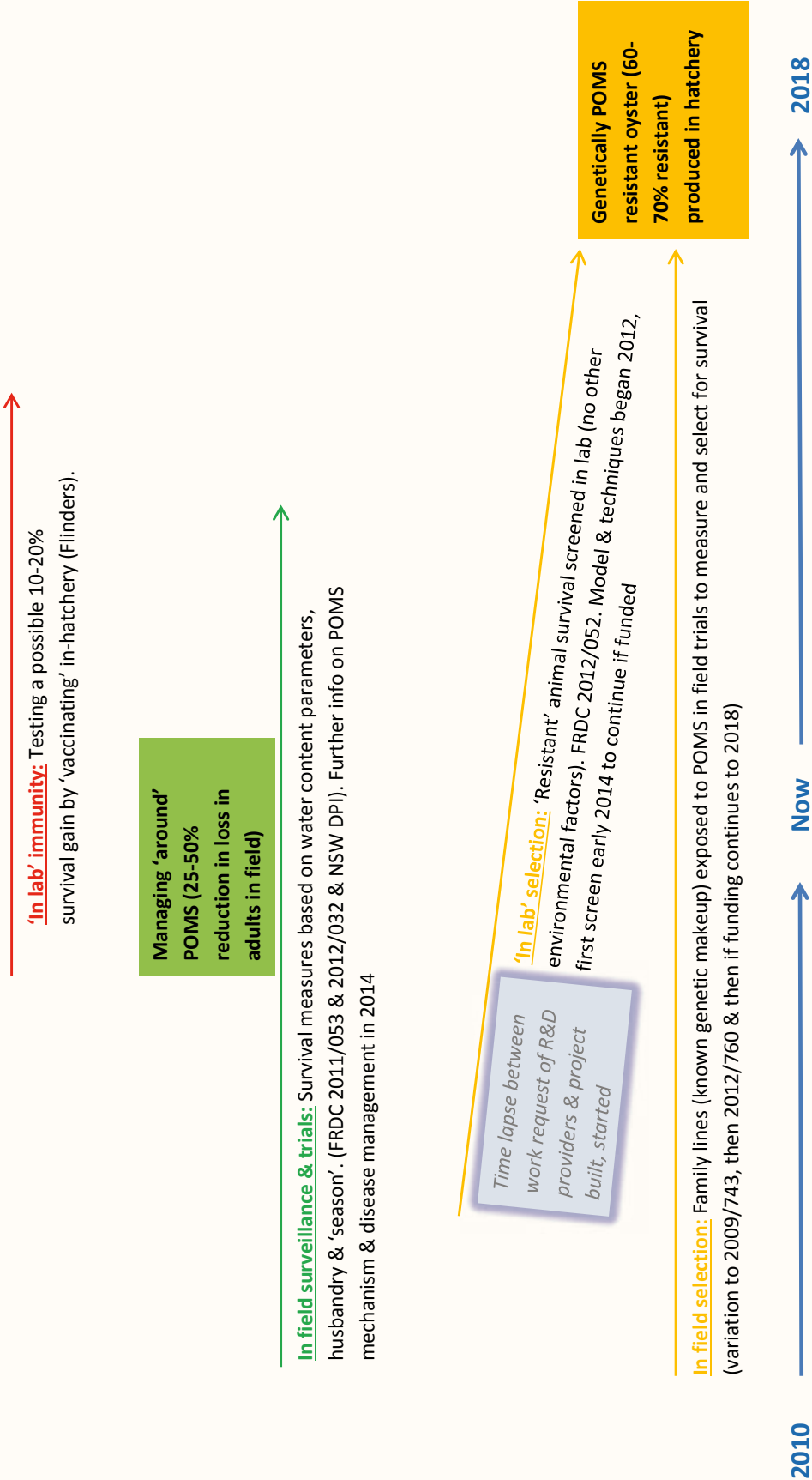
Additional POMS resistance investment proposal on the table

A proposal to shorten the timeframe to produce a POMS resistant Pacific Oyster is currently being considered. It is an addition to in-field and in-lab work currently underway. The current work targets production of a commercially available 60-70% POMS resistant (juveniles & adults) by 2018. A summary of the current industry and FRDC investment is attached and includes results on breeding and husbandry approaches to date.

The proposed variation will include;

1. Increase the rate of genetic gain in POMS resistance in the 2013 year class by focusing effort on producing more elite POMS resistant families.
2. Evaluate the combined effects of genetic resistance and changed husbandry in a trial design that more closely represents commercial grow-out conditions.
3. Measure the extra genetic gain achieved by using surviving individuals from the best families.
4. Increase the rate of genetic gain by shortening the generation interval to one year.
5. Reduce the age at which the genetic resistance of progeny of a breeding program may be assessed.
6. Enhance the long term utility of a laboratory infection model by establishing standards of defined genotype and suitable for long term use.

POMS resistant solution – achievements & goals by time scale





oysters australia News

POMS priorities from SCAAH Work Group & Industry from 2011 against projects to date

SCAAHWG priorities	Industry
1. Selective breeding	1. Selective breeding
2. PCR – Standardisation of diagnostics	2. Husbandry (height)
3. Validation of current tests re subclinical oyster	3. Husbandry (systems)
4. Infectivity model	4. Infectivity model
5. Husbandry	5. PCR – Standardisation of diagnostics
6. Vertical transmission	6. Temperature stress subclinical in lab
7. Other bivalves passing on virus	7. Other bivalve's ability to translocate
8. Global distribution north/south Sydney	8. Vertical transmission
9. Subclinical larval infection	9. North/south Sydney Harbour

Genetic selection for POMS resistance (CRC 2012/760 (CSIRO/DPI)) (CRC funds \$443K ie 1/3 industry funded)

Proposed related work:

- Additional field trials and validity of using wild surviving stock alongside selected lines + relationship with husbandry techniques + biosensors (proposed for FRDC:industry funding >\$200K)

Development of a laboratory infection model for OsHV-1 (FRDC 2012-052 EMAI) (FRDC funded)

Proposed related work:

- FRDC (DPI-EMAI) parallel work with infectivity model & field monitoring to test spat-larval survival (<\$100K proposed for FRDC funding)

Epidemiology and husbandry practices to reduce economic losses (FRDC 2012/032) (USyd, FRDC funded)

Related work 'Safe spat rearing' CRC funded ie 1/3 industry funded) \$23K (Broken Bay (oversee USyd)) to test on-land holding of juvenile stock through infection window

Immune response (Flinders, CRC, France) (USyd, FRDC funded)

DPI NSW field monitoring

Total **industry** spend to date: \$155,000 shared between SA, Tas & NSW

Planned industry spend to 2015: \$255,000 shared between SA, Tas & NSW



oysters australia News

Position statement to industry on POMS research as at August 2013

This information was prepared by the POMS R&D Coordination Committee

Summary

Australian research is making rapid progress, has provided validated experimental data to complement information from overseas, and is in partnership with the New Zealand Pacific oyster industry. Use of genetically resistant Pacific oysters and husbandry practices that minimise mortalities throughout the production cycle will be required in order to farm Pacific oysters in the face of POMS.

Work on a laboratory infection model to support genetic selection is progressing well and will be trialled in early 2014. Commercially available diploid stocks of the best families (60 to 70% survival of juveniles and adults) are expected to be commercially available in mid to late 2018. As spat are more susceptible it will be critical to limit their exposure to high risk conditions. Water treatments to enable safe rearing of spat have been demonstrated while POMS induced mortality in adult oysters can be limited to 50% by growing at a high height. Proof of concept of an integrated production system is still required and is recommended as a new topic of research.

These projections assume funding will be available for selective breeding and, importantly, for operational trials to evaluate the combined effects of resistant stock and changed husbandry prior to commercial release.

Theme 1. Genetic selection for POMS resistance

Seafood CRC Project 2012/760 This project aims to understand patterns of genetic inheritance of POMS resistance and to begin the process of selecting for disease resistance. A series of trials (6 to date) have been done using the ASI Pacific oyster selective breeding population. Key findings so far are:

- The ASI selective breeding population has potentially useful levels of genetic variation for POMS. Resistance to POMS is heritable and a proportion of juveniles survive infection. Selective breeding for resistance is therefore possible.
- However, measuring resistance for an applied breeding program will need to be done using a laboratory challenge due to the vagaries and logistical difficulties of natural exposure in the field.
- The best families available now will not provide sufficient resistance to allow economic production of Pacific oysters in a POMS-affected region. Current data suggest that useful levels of resistance in juveniles and adults can be attained after a further three years of selection and testing, i.e. in mid 2016. The current population, which is unselected for POMS resistance, has a juvenile survival of about 10% (this appears to be comparable to other countries). Survival of the best families is expected to be 60 to 70% after a further 3 years of selection. Commercial diploid stocks from these families are expected to be available from hatcheries in mid to late 2018.
- Spat are known to be far more susceptible than juveniles or adults, and timelines to provide useful levels of resistance in spat are uncertain but are expected to be significantly longer. Timelines for resistant triploid stock will also be longer and the exact timing is dependent on the decisions of commercial hatcheries.

Selective breeding on its own will not provide a solution to POMS in the short or medium term. However, a workable medium term solution is expected through the use of stock with a moderate level of resistance and changed husbandry practices to limit disease severity. A critical aspect of husbandry in the medium term will be to limit the exposure of spat to high disease risk conditions.

Further information: Dr Peter Kube; Peter.Kube@csiro.au

Theme 2. Development of a laboratory infection model for OsHV-1

FRDC project 2012/052. The objective of this project is to develop a procedure to consistently and reliably infect oysters with OsHV-1, the virus that causes POMS. Applications include screening Pacific oysters of different genotypes for evidence of a genetic basis for resistance to disease. Good progress has been made in the first 6 months of this project including:

- Isolation of a strain of OsHV-1 from oyster tissues from the first POMS outbreak in the Georges River, its propagation in disease free oysters, and long-term storage of the virus in the laboratory.
- A method of preserving virus in an ultra-low temperature freezer so that a single virus preparation can be used at the same dose in different trials over a long time frame.
- Successful infection of spat by immersion in virus. This has not been achieved previously and will be an invaluable method as it more closely resembles natural infection than does injection of virus into oysters and it is the only practical way to do the large scale screening (thousands of animals each year) required by the selective breeding program.

The repeatability of this procedure will now be evaluated and then it will be tested in parallel with natural exposure of oysters in the field. It is expected that these trials will commence early in 2014 by testing families produced by the CRC genetics project. The experimental infection procedure will also be supplied to collaborators in New Zealand.

Further information: Dr Peter Kirkland;
peter.kirkland@dpi.nsw.gov.au

Theme 3. Epidemiology and husbandry practices to reduce economic losses

FRDC project 2012/032 This project addresses the identity of the virus, risk factors for disease outbreaks, mechanisms of transmission, identification of environmental reservoirs for the virus, means of inactivating the virus and the effect of environment and husbandry practices on mortality. The objective is to discover new ways to grow oysters so as to minimise losses. Important findings so far include:

- Mortality of adult oysters can be reduced by 25-50% by raising growing height 300 mm (triploid; age class 11-12 month), confirmed in controlled experiments over 2 years. The maximum cumulative mortality observed at this height was 50%. Oysters must be placed at high growing height before exposure to the virus. There is no benefit of high growing height for spat.
- Spat have been protected from POMS in an infected estuary by using land-based tanks or ponds with simple water treatments (filtration with UV, or 48h sedimentation). This is crucial information for hatcheries threatened by the likely spread of POMS. Further

research to confirm these findings is being undertaken in 2013-2014, with results expected by mid 2014.

- The danger period for POMS in NSW waters appears to be November to May inclusive, but this is the subject of further research in 2013-2014.
- An integrated production system involving safe rearing of spat, avoidance of the danger period, promotion of rapid growth in winter, and protection of adults at high height has been proposed but requires field validation.
- Mechanisms of transmission, virus distribution and incubation period were identified through intensive monitoring in Woollooware Bay and the Hawkesbury River (NSW). With appropriate surveillance for OsHV-1, rational business decisions can be made regarding purchase of spat, emergency harvest and stock management to mitigate the financial impact of POMS on oyster farming businesses.

Information on natural reservoirs for OsHV-1, mechanisms of infection, the window of infection, safe spat rearing and environmental factors associated with outbreaks will become available during 2014.

Further information: Professor Richard Whittington; www.oysterhealthsydney.org;
richard.whittington@sydney.edu.au

Information on natural reservoirs for OsHV-1, mechanisms of infection, the window of infection, safe spat rearing and environmental factors associated with outbreaks will become available during 2014.

The following project is a recent addition to the POMS solution & a short summary added for interest.

'Theme 4': Triggering an oyster's anti-viral response to improve PO POMS survival

Flinders Uni are aiming to 'vaccinate' broodstock in hatcheries so that a level of POMS immunity can be passed to offspring. Evidence to suggest it is possible:

- Oysters have an antiviral immune system similar to other invertebrates where an immune system response can be triggered by a virus like structure.
- Trials have demonstrated a significantly lower OsHV infection rate when a synthetic immune system trigger was used alongside OsHV
- Higher OsHV immunity can be passed to offspring when the female oyster is OsHV infected – WITHOUT the offspring being infected.

Further work needed: Determining how long the 'vaccination' lasts for in offspring.

Ostrea angasi

With South Australian premium seafood products being highly sought after domestically and internationally, providing opportunities for diversification of aquaculture industries as well as securing production (from impacts of disease) are important elements of the State Government's strategic priority of Premium Food and Wine from our Clean Environment.

Furthermore, with Pacific Oyster Mortality Syndrome (POMS) continuing to be a high priority threat for industry and government alike, PIRSA and the South Australian Oyster Growers Association (SAOGA) are involved in developing national and state strategies to mitigate against the risks of introduction and potential impact of this disease. A joint PIRSA/SAOGA project ("Exercise Sea Fox" FRDC 2012/044 final report) recommended alternate species culture for the oyster growing sector to reduce the impact risk of POMS. The native flat oyster (*Ostrea angasi*) was identified by the SAOGA as an alternate species to culture. Native flat oysters are endemic to southern Australia and are thus considered to be an environmentally low impact species.



The native flat oyster is not susceptible to POMS. Recent interim research results from NSW (FRDC project 2012/052) provided conclusive evidence that *O.angasi* spat are resistant to the virus that causes POMS, with no infection or mortality from laboratory trials. However, during the same trials, pacific oyster spat that were also exposed to the virus quickly died. These results are very encouraging for growers that intend to diversify their business with this native species of oyster.

Consequently, SAOGA approached PIRSA requesting options in relation to a once off bulk endorsement of native flat oyster's on licences that express a desire to have it added. PIRSA, in consultation with the EPA, developed a streamlined process using similar red-tape reduction methodology used in the tuna sector 90-day project to support the cost-effective addition of this species to those licences that wish to farm it. Based on this streamlined approach in consultation with EPA, PIRSA assessed the current processes and fees involved with applications for the addition of native flat oysters to licences with pacific oysters currently endorsed on them. For those licence holders that wished to add native flat oysters to their licences as part of this initiative, the licence variation for species addition fee was partly waived to reflect batch assessment processes proposed by SAOGA.

PIRSA wrote to all relevant licence holders providing them the opportunity to take advantage of this streamlined process to have native flat oysters endorsed on their licence/s. PIRSA also called all of the licence holders who did not reply to the offer to confirm that they received it and that they were not interested in having the species (at this point in time) endorsed on their licence/s. The results of the offer are as follows:

At the time of the mail out there were:

- 365 licences with Pacific Oyster endorsed as a species on them.
- 109 licences were endorsed with *O. angasi*.
- 256 notice to licence holders were sent out.
- After all relevant licence holders were contacted by phone, 127 applications were received.

PIRSA is currently working with the EPA in assessing all applications received. For further information in relation to the current status of licence endorsement of this species please contact Ben Tanti, Policy and Regulation Project Officer, on 8226 3483.



StormBreaker: Peace of mind when there's a storm brewing

At Seapa we have a strong commitment to new product research & development. We talk to our oyster farmers about their problems and work collaboratively to develop solutions that work.

The new Seapa StormBreaker system has been developed for aggressive areas where basket migration, stock loss and equipment failure are a problem.

The new StormBreaker system includes:
NEW Clamp Bearings*, NEW 20mm FlexiClips,
NEW Galv Cored Seapa Line, NEW Widebody
Post Risers, with a Seapa Oyster Basket.



NEW
Widebody
Post Riser

**More new products coming soon.
Contact us for more information.**

"Even after continual 70 knot winds and 1m waves, our commercial trial of the StormBreaker system came through... not one basket cocked up, no doors pushed open, no clip or axel wear and no oyster losses. But the best result is our stock... they are more uniform in shape, size and condition than we have ever experienced... The future is looking very prosperous thanks to Seapa and their cooperative approach to designing a system around our needs."

James Calver
Owner, Tasmanian Oyster Co

Bay Representative Reports

Coffin Bay

Woosh....What what that? 2013. Another year has flown by, although some months seem longer than others.

Coffin Bay has had a pretty solid year. Growth and conditioning have been evident, and I think it is fair to say most growers have sold what they wanted to.

The price per dozen is back to normal, and apart from the cold snap which has made what diploids are left in the bay look better than a month ago, all around a good year for the bay.

Yet to be officially confirmed (although I heard from a good source), 2013 is looking to be the windiest year on record. The storm which hit coffins on Tuesday the 22nd of October was certainly the worst I have seen since I have been an oyster farmer some 12 years ago. I hope all growers affected have caught up from the extensive damage.

Merry Xmas and Safe New Year to all.

Jedd Routledge

Cowell

Greetings all from Franklin Harbour,

Another year flown on by! It has been another unique year here in the harbour. Early fattening conditions were great here this year getting us off to a good start in early march. We enjoyed three months of good conditions before the food dried up from June through september. Sales over this period were still steady but conditioning was a lot tougher than earlier. While SAMS was still an issue over the winter months it does not appear to be as bad this year as last. I think we were all happy to see the end of October after a month of shocking wind, and our run into Christmas has been quite good.

We were all shaken up by the serious accident that occurred here in early November with a punt capsizing. It was a stark reminder how quickly and easily things can happen. We are all very thankful for the quick and calm thinking of the members of the crew and fellow growers who assisted in the rescue, saving a life.

On behalf of the Cowell growers I would like to wish you all a safe and happy Christmas. I hope you find time to stop and take a breath before the silly season of summer growth and barnacles is upon us. Wishing industry a prosperous 2014.

Carl Jaeschke

Denial Bay Report

I have recently taken over the role from Max Lowe as SAOGA Bay Representative for Denial Bay. I would like to thank Max for the time and effort and he put in whilst he was our Bay Rep.

This is my first Bay Report and unfortunately I didn't manage to catch up with all the Denial Bay growers to get their input into this report, but those I did have reported the following.

Sales were slow at the start of the year but are now back to normal. The growers that I have spoken to in Coffin Bay that purchase ongrowns from Denial Bay have been happy with the quality of the product they have received.

It would appear that winter mortalities were still very high this year for some growers inshore at Denial Bay with reports of up to 40% loss by some. Flat Worm has been blamed for some of this loss.

Growth throughout this year inshore has not been great. This is despite the high phytoplankton and diatom counts that have been reported. This poor growth may be partly due to the amount of high winds that we have been experiencing this year. Growth has only just started taking off now which is expected for this time of year.

St Peters Island and The Library (or Flats depending who you talk to) has performed very well this year with both growth and quality. One particular grower got caught out as he was hoping the Library would be a good holding area rather than a growing area. This was not be, 'the *!#*@!#! grew like mad' he said. Not a bad problem to have.

I hope on behalf of all growers that next year is kind and prosperous to you all. Have a great Christmas.

Cheers

Gordon Gardner

Haslam

Firstly Merry Christmas and happy new year to all in the oyster Industry.

Haslam has experienced an interesting year with good food counts and growth, good fat oysters but some wild storms and subsequent damage.

Oysters Down Under has developed so more racks while Offshore Oysters has plenty of storm damage to fix

Cheers

Greg Window

Streaky Bay

Its that time of the year again, we have large spaces on our racks, having sold all of our more mature stock in the strong demand over the last few months.

We have had reasonably good growth this year. The ciliate problem, which discolored our oysters, finally dissipated in early August. That was an interesting time, which we know now can occur anywhere.

I suspect that the ciliate bloom arrived in an Algal bloom from the Leeuwin Current, as water temperatures off of Streaky Bay were much higher than normal earlier this year, but who knows?

All seems pretty normal on the oyster scene in Streaky Bay, although it was good to see that some younger lads have joined our ranks, at the oyster growers Christmas party this year.

I wish everyone a Merry Christmas and a prosperous new year.

Reg Brown

Yorke Peninsula

Following on from a poor year in 2012/13, where it seemed the "tap" was turned off, 2013/14 has been "on-fire" – thanks guys!

Since July, I estimate that Stansbury/Pt Vincent has sold close to 2 million on growers to the West Coast.

We just keep splitting our stock down – lower and lower stocking densities to keep our bags in the water and our leases full.

Seed is starting to come back into the Bay as growers re-stock, however it must be said, at levels around 1/3 of the stock of 2 years ago. To me – that says shortage in 12 months' time.

The Bay played host to a delegation of Indian investors/ researchers looking to set up an Oyster industry on the sub-continent. There must be an opportunity in exporting aquaculture knowledge just as we did with dry land farming techniques.

In October, growers from YP represented SAOGA at the Seafood Experience at the Port Festival. We provided shucking demonstrations 3 x per day over the 2 days of the event, gave away promotional material on behalf of industry, oysters to taste and sold some as well.

A bit like the Royal Show (but wetter) the Festival is designed to showcase all marine industries and bring a bit of regional SA to the City.

We did it two years ago with Ashley and Barb Zippel and this one was bigger and better.

The emphasis this year seemed to be more on "food" and less on "sea".

As a result, there seemed less industry association stands but more food stalls. Being producers first and amateur foodies second, it was a lot of hard work.

The Port Adelaide council did a mandatory food safety inspection and the Sparky wouldn't hook us into the power until all our equipment was tagged and tested.

People were unsure how to open an oyster – which stops them buying whole shell and enjoying the pleasure of freshly shucked oysters. So the shucking demonstrations, on a individual or small group basis went on all day.

The organisation and assistance provided by the Port Festival staff was first rate and certainly made it easy to deal with.

Regrettably the YP was left off the promotional materials provided by SAOGA. This was embarrassing, since all the oysters enjoyed were from YP. We also had promotional material from Oysters Australia to give away – which added to the confusion (they did have YP and KI listed) but the relative sizes of the oysters, indicating that the humble Pacific Oyster is the smallest out of Sydney Rock and Angasi required constant explanation.

I have recently become a Grandad for the first time (my daughter lives in Spain with her husband – a pro-basketball player). So for us this year – it is Christmas in Spain!!

I will be returning to Australia at the end of January and hope to do a bit of fact finding on the Oyster Industry in Europe/

Feliz Navidad y Hasta La Vista – Ciao

Steve Bowley

An Outstanding Opportunity for a SAOGA Member

Attached is information on the National Seafood Industry Leadership Program funded by the Fisheries Research & Development Corporation (FRDC). This is the thirteenth year of the program and over those years a number of South Australian oyster growers have participated in the program and found it invaluable not only personally but also for their businesses.

To assist with ensuring more members have the opportunity to participate in the program, the SAOGA executive has

decided to provide one honorarium per year for a SAOGA member that is accepted into the program. This honorarium is also applicable to an employee of a SAOGA member, if supported by the member.

The honorarium will cover all personal costs that the program participant would normally have to pay themselves, such as accommodation, travel and meal costs. This is expected to be about \$4000.

We hope, this added financial assistance will encourage more members to apply.

If you are interested in applying, please contact me ASAP, (deadline for applications is the 20th January 2014) so that I and Jedd Routledge (who participated in the program in 2010) can assist with your application.

I sincerely encourage you to apply or if you would like to find out more details from someone who knows the program first hand, please contact Jedd Routledge on 0428844487.

Program Outline

Residential #1			Residential #2			Residential #3		
Knowing Leadership			Experiencing Leadership			Implementing Leadership		
Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Day 7	Day 8	Day 9
	Tour		Tour					
Purpose of the Program	Reviewing Day1	Understanding Day 1&2	Strategy Update	Reviewing Day 4	Understanding Day 5	Meetings in Canberra organised by participants	Looking forward	ORID & Day 6 & 7
Identifying Leadership	Building Teams	Leadership Theories and Practice	Understanding Our Industry Panel	Teams and Leadership	Power and Behaviours		Taking the next step	Lobbying and Change
Communication I	Industry Panel and Q&A	Meetings	Strategies Next Steps	Strategy – Next Steps – work and research	Mission and Strategies – Canberra Presentations		Industry Panel	Leading the industry.
Learning and Leadership	Developing a mission	Strategy Proposal					Parliament Question Time	Mission Launch & networking afternoon tea
Communication II	Mission and Strategy Plan	Debrief and Briefing	The Media – SFM Case Studies	Team Mission Review	Canberra Briefing	Presentation Preparation	Parliament Question Time	
Personalities	Networking						Strategy Presentation	Final session briefing
Team Dinner Briefing – Vision	Industry Dinner		Industry Dinner	Team Dinner		Team Dinner	Team Dinner	Graduation Dinner

Program Information

The National Seafood Industry Leadership Program 2014 (NSILP 2014) is the leadership platform being delivered through funding from the Fisheries Research and Development Corporation (FRDC) and developed, managed and delivered by Rural Training Initiatives P/L.

The NSILP 2014 is the only national industry specific leadership program for the Australian seafood industry and was designed in consultation with seafood industry people and with their specific needs in mind. This the thirteenth year of the program and well over one hundred graduates of all ages and from all sectors of the industry including processing, fishing, extension, exporters, importers, marketing, deckhands, indigenous and recreational fishers have now successfully completed the program.

The NSILP 2014 focuses on developing skills that participants can apply at three key levels – personal, business and national industry. Participants are also encouraged to develop and implement plans associated with these three areas. The 2014 program participants will also be involved in the development and implementation of a nationally strategic vision for the Australian seafood industry.

Graduates have gone on to apply their skills to a wide variety of areas including regional network development, regional and state industry association boards, reference committees and effective business and workplace management. The content of the program ensures that participants are exposed to effective ways of handling conflict, improved communication techniques, the management of efficient meetings, high performance team building, change management and media training. Participants are also exposed to the wide diversity of the Australian seafood industry and some of the different issues facing the industry.

Overall the program's focus is on giving its participants the right tools and understanding to have a positive impact on their own future, the future of their own businesses and the future of the Australian seafood industry as a whole.

Dr. Patrick Hone, Executive Director of Fisheries Research and Development Corporation said, "The FRDC is committed to supporting the leadership development of the people on whom the industry will entrust its future. The seafood industry is changing very quickly and the industry must invest in developing people to initiate and manage this change across the board. There is always a role for leadership, regardless of your position."

Dr. Hone then spoke of the impact of past programs "The vision and energy of past participants has provided the seafood industry with many benefits. We have seen people emerge from this program with improved confidence, skills and commitment. This has allowed them to transform their own businesses and in turn influence the future direction of the Australian seafood industry,".

The course content is tailored to meet the specific needs of the Australian seafood industry and has been developed and modified in consultation with experienced industry leaders. The program is delivered through funding from the FRDC and key sponsorship from the Sydney Fish Markets.

In its 14th year the National Seafood Industry Leadership Program 2014 will be delivered over six months and through three key residential sessions:-

First Residential – April 2014 – Gold Coast Second Residential – July 2014 - Sydney Third Residential – September 2014 – Canberra

Program costs are \$600.00 (GST Ex) per participant which includes most meals, training materials and learning support and leadership development prior to, during and beyond the six months of the program.

For further information please contact Jill Briggs 0260357284; 0409455710; jill@ruraltraininginitiatives.com.au ; www.ruraltraininginitiatives.com.au
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Registration Form 2014 – Agreement and Nomination

First Residential – 1st – 3rd April 2014 – Gold Coast
Second Residential – 8th – 10th July 2014 - Sydney
Third Residential – 23rd – 25th September 2014 - Canberra

I am registering for the National Seafood Industry Leadership Program 2014. In registering for the NSILP I understand that as a successful registrant I will be responsible for the payment of travel, accommodation, breakfast, taxi fares and beverage costs throughout the three residential sessions; I also understand that when I receive my letter of offer a single payment of a \$600.00 registration fee must be paid to secure my place.

Printed Name:

Signature

Nominated by:

Name:		
Organisation:		
Address:		
City/Town:	State:	Postcode:
Phone: (W)	(H)	
Mobile:	Fax:	
Email:		

Signed

Applicant Details:

Name:		
Organisation:		
Address:		
City/Town:	State:	Postcode:
Phone: (W)	(H)	
Mobile:	Fax:	
Email:	ABN:	
Employer:	Current Workplace position	

Sector of the Seafood Industry (please tick ✓)

- | | | |
|--|--|--|
| <input type="checkbox"/> Fisher | <input type="checkbox"/> Extension | <input type="checkbox"/> Processor |
| <input type="checkbox"/> Employee (deckhand) | <input type="checkbox"/> Employee (processor) | <input type="checkbox"/> Exporter/Importer |
| <input type="checkbox"/> Retail | <input type="checkbox"/> Other (please detail) | |

How long have you been involved in the seafood industry?

Do you have any relevant training/qualifications? (eg Cert. Business Management, Skipper's Ticket)

Have you previously had any formal leadership training? If so, please describe.....

Why are you applying for the National Seafood Industry Leadership Program 2014?

What current roles do you hold in the seafood industry or your community?

What is your vision for the future of the seafood industry/community?

If successful in your application, you will be participating in the development of a whole of group vision for the Australian seafood industry and working in small strategy teams to implement part of this vision – a project. Please describe how you might encourage other participants in NSILP 2014 to embrace your vision for the industry?

Please return this form by MONDAY JANUARY 20th 2014 to:

Rina Cooper, Administration Officer, Rural Training Initiatives,
2 Culbertson St, Rutherglen, Victoria 3685 or admin@ruraltraininginitiatives.com.au

**PLEASE NOTE PLACES IN THE NATIONAL SEAFOOD INDUSTRY LEADERSHIP PROGRAM ARE
STRICTLY LIMITED.**

Thank you for completing this form. We will contact you to inform you of the success of your application.

Exemption for Oyster Boats & Trailers

All Growers print and carry in your barge or tractor so you don't get a fine.



Government of South Australia

Department for Transport,
Energy and Infrastructure

EXEMPTION FOR OYSTER BOATS AND TRAILERS TO BE FITTED WITH BRAKES AND TO EXCEED A WIDTH OF 2.5 METRES

ROAD TRAFFIC ACT 1961

Exemption for Oyster Boats and Trailers to be Fitted with Brakes and to Exceed a Width of 2.5 metres

PURSUANT to the provisions of section 163AA of the Road Traffic Act 1961, I, T. N. Argent, Executive Director, Transport SA, as an authorised delegate of the Minister for Transport and Urban Planning hereby exempt rigid motor vehicles towing one trailer carrying an oyster boat or an oyster boat on its own wheels:

From the following provisions of the *Road Traffic (Mass and Loading Requirements) Regulations 1999*:

- Schedule 1, Part 2, Regulation 6 – Front and side projections;
- Schedule 2, Regulation 2(c) & (d) – Mass of a vehicle towed by a light vehicle; and

From the following provisions of the *Road Traffic (Vehicle Standards) Rules 1999*:

- Rule 66 – Width;
- Rule 132 – Trailer braking requirements;
- Rule 133 – Operation of brakes on trailers:

Subject to the following conditions:

1. Special Conditions

- 1.1. This notice or a legible copy shall be carried by the driver of the vehicle at all times when operating under this exemption and be produced when requested by an inspector appointed under the Road Traffic Act 1961 and/or the Motor Vehicles Act 1959, or a Police Officer.
- 1.2. Except as otherwise specified in this exemption notice, the standard form conditions prescribed in the *Road Traffic (Oversize or Overmass Vehicle Exemptions) Regulations 1999* for the purposes of section 115 of the Act, shall not apply.
- 1.3. This notice shall stand alone. It cannot be used in conjunction with any other exemption, notice or permit.

2. Width

- 2.1. The overall width of the vehicle combination including the oyster boat trailer, oyster boat and any framework used to support the boat shall not exceed 3.5 m.

3. Restricted Routes

- 3.1. Travel is only permitted for transporting the oyster boat from the place of processing to the beach and return or from the place of processing to the boat launching ramp and return.

4. Times of Travel

- 4.1. Travel is only permitted between sunrise and sunset, except where transporting of the boat is directly related to the harvesting of oysters.
- 4.2. For travel between sunset and sunrise, or during periods of low visibility, the vehicle combination shall comply with all lighting requirements as specified under Part 8 – Lights and Reflectors of the *Road Traffic (Vehicles Standards) Rules 1999*.
 - 4.2.1. For the purposes of this notice ‘a period of low visibility’ means any time, when, owing to insufficient daylight or unfavourable conditions, persons or vehicles on a road are not clearly visible at a distance of 250 metres to a person of normal vision.

5. Speed Restrictions

- 5.1. The vehicle combination shall not exceed a maximum speed of 25 kilometres per hour.

6. Brakes and Towing Requirements

- 6.1. Brakes are not required to be fitted to the trailer or oyster boat fitted with its own wheels provided the laden mass of trailer or oyster boat including its load, does not exceed six tonnes.
- 6.2. Notwithstanding clause 6.1 the brakes of the towing vehicle/oyster trailer combination shall comply with the requirements of Rule 128 – Performance of braking systems, of the *Road Traffic (Vehicle Standards) Rules 1999*.
- 6.3. The Gross Combination Mass (GCM) or Towing Capacity, of the towing vehicle, as specified by the vehicle manufacturer or specified on the certificate of registration, shall not be exceeded.

Note: It remains the responsibility of the vehicle owner/driver to ensure that the braking system of the vehicle combination is capable of achieving the performance and stopping distances described in Rule 128 of the *Road Traffic (Vehicle Standards) Rules 1999*.

7. Warning Signs

- 7.1. A warning sign which complies with the requirements of Clause 8 of this notice, shall be affixed to the front of the towing vehicle and to the rear of the towed vehicle, however an oversize vehicle sign is not required to be affixed to the front if the towing vehicle is a tractor.

8. Warning Sign Specifications

- 8.1. Face of warning sign
 - 8.1.1. The warning sign shall comply with the following specifications.



- 8.1.2. The face of the warning sign shall have a yellow surface which complies with Class 1 or 2 of Australian/New Zealand Standard AS/NZS 1906.1, ‘Retro-reflective Materials and Devices for Road Traffic Control Purposes’ Part 1: Retro-reflective Materials.

8.1.3. The face of the warning sign shall show the words "OVERSIZE" in black upper-case lettering at least 200 millimetres high, conforming with Australian Standard AS 1744, 'Forms of Letters and Numerals for Road Signs', in type face Series C(N).

8.1.4. The face of the warning sign must have a black border at least 20 millimetres wide.

8.1.5. The outermost edge of the border of the warning sign must be set at least 10 millimetres in from the edge of the sign unless the sign has been made with a box edge.

8.2. Material for warning signs

8.2.1. A warning sign must be made of stiff, flat, weatherproof material, for example zincalume at least 0.8 millimetres thick or aluminium at least 1.6 millimetres thick.

9. Flags

9.1. Brightly coloured red, yellow, or red and yellow flags, at least 450 millimetres long and at least 450 millimetres wide shall be attached to the extremities of the vehicle which shall:

9.1.1. Be positioned with one of the flags on each side of the front and rear of any projecting load or if there is no projecting load the flags shall be positioned at the vehicle or vehicle combination extremities; and

9.1.2. Be clearly visible at a distance of 100 metres to any person with normal vision; and

10. Warning Light (Rotating Flashing Yellow Light)

10.1. The overwidth vehicle combination shall display a warning light or lights visible from all sides, fixed to the highest practicable point on the vehicle combination which meet the following specifications:-

10.1.1. Emit a rotating, flashing, yellow coloured light; and

10.1.2. Flash at a rate between 120 and 200 times per minute; and

10.1.3. Have a power of at least 55 watts; and

10.1.4. Be clearly visible to other road users at a distance of 500 metres; and

10.1.5. Not be a strobe light.

10.2. Warning light(s) shall be either permanently connected into the electrical system of the vehicle or use standard automotive connectors to allow easy electrical disconnection and removal of the light(s) when not required.

10.3. Warning light(s) shall have incorporated into their electrical system an on/off switch control which is located within easy reach of the driver.

11. General Conditions

11.1. The person driving the vehicle or combination shall, at regular intervals, when it is practicable to do so and there is not a separate lane available for overtaking, move off the carriageway to allow other vehicles to overtake.

11.2. This notice shall operate only with respect to the vehicles, loads, routes and times specified, and does not relieve the owner and/or driver of the duty to observe all other provisions of the Road Traffic Act and Regulations and Local Government by-laws.

Note: Persons operating under the provisions of this notice are advised that some parts of the road system bridges, signs, roadside furniture and vegetation may not provide sufficient clearance for the passage of a vehicle and load at the dimensions permitted by this notice.

Note: Section 106 of the Road Traffic Act – *Damage to roads and works*, includes provisions concerning damage to roads, bridges and culverts, interference with roadside furniture and the obligations of persons causing such damage to notify the appropriate authority.

This notice is valid from 8 January 2001 and the notice titled 'Overwidth Oyster Boats and Trailers' appearing in the *South Australian Government Gazette*, dated 25 September 1997, is revoked at midnight on 7 January 2001.

T. N. ARGENT, Executive Director, Transport SA



A reminder to
all growers that
dogs should not
be on boats

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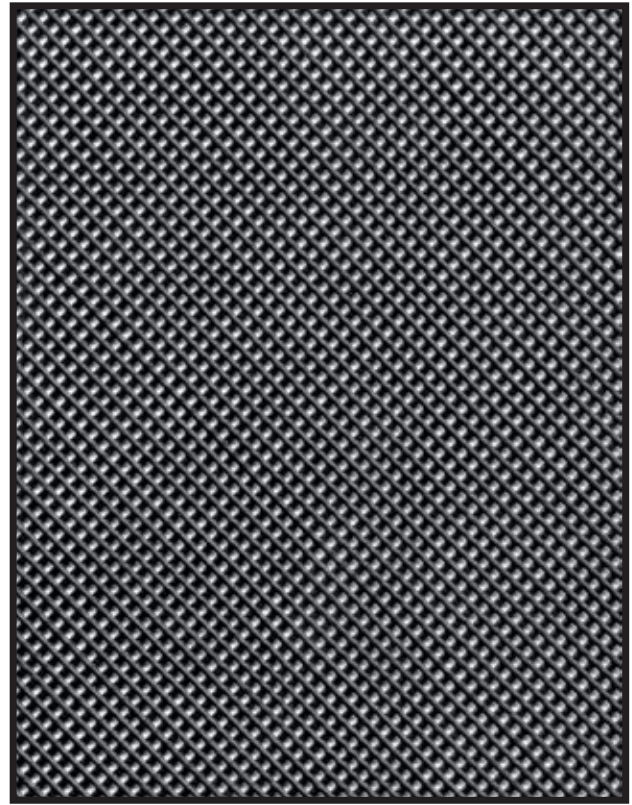
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OYSTER MESH



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



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