



THE UPDATE

Captain's Blog



Kindness in a crisis - how the industry is stepping up

With little fuss the seafood industry has been quietly helping out the community in the COVID-19 crisis.

From the privileged position of being an essential industry, it is only right that we do what we can for others – and there are many examples.

Sanford is a regular donor of fish for rescued yellow-eyed penguins and Sealord's gift of one tonne of southern blue whiting to feed the hungry hoiho in the past few weeks in the Dunedin Wildlife Hospital was also received gratefully.

Moana New Zealand stepped in to help out LegaSea in its Kai-ika project with Papatuanuku Kokiri Marae where they supply fish to families in South and West Auckland. With recreational take prohibited and fish retailers unable to open, the supply of fish dried up just as unemployment was increasing. With some finding it increasingly difficult to feed their families seafood, Moana stepped in and began supplying Kai-ika with large numbers of fish frames.

Moana is also helping out with customary take in the far north by putting their vessel *Santy Maria* onto the task.

Ngati Kahungunu through Takitimu Seafoods in Hawke's Bay is supplying fresh fish packages to kaumatua and vulnerable families.

King Salmon donated fish to 500 essential workers at Nelson Hospital, Wairau Hospital in Blenheim, St John Ambulance staff in Nelson and Blenheim and to workers at Nelson Tasman Hospice.

And Talley's fisheries in Nelson has donated 5,680 kilograms of frozen goods to community-based food programmes over the past few weeks. This is on top of their regular sponsorships, which include the rescue helicopter and the coast guard.

We know that the industry is a community-minded collection of good people and we also know a lot of similar deeds happen under the radar – even when the country is not in crisis.

We appreciate that communities around New Zealand rely on the economic and employment opportunities that the seafood industry offers but, equally, we are grateful for your support.

Giving back is only fair.

Level 3 brings some relief for fish and chip shop owners

Kiwis across the country flocked to drive-thrus, cafés and local takeaway joints from midnight Tuesday, as they welcomed New Zealand's transition from covid-19 alert 4 to alert level 3.

McDonald's saw one of its busiest days in 44 years, serving over 300,000 burgers and processing more than 125,000 transactions in the first 24 hours of opening.

Fish and chips proved to be an equally popular choice amongst its fast food counterparts.

Erik's Fish and Chips in Queenstown re-opened both of its stores and implemented a pulley system with a basket attached to deliver customers' food safely; and Gourmet Seafoods Shirley in Christchurch reported a tripling of its regular customers, which owner Eugene Gilette said was people hanging out for their fill.

The Sands Fish & Chip Shop in Nelson received 60 phone calls by 9.30am, asking whether the store was open. Co-owner Roy Gray expected to fill at least 300 orders that afternoon and was offering a 25 percent discount to essential workers.

"It's the only way I can think of to say thank you," Gray said.

Fish mongers in the North experienced a similar influx.

Toby's fish and chip shop in Otahuhu opened at midnight, attracting so many customers they couldn't keep up with demand. Police later arrived to close the store due to the large congregation waiting outside to collect their orders.

Wellington Seamarket reopened its Cuba Street shop front for takeaways on Tuesday too, offering phone orders and contactless pick up at its door.

Staff are continuing to wear face masks and gloves and maintain a two metre distance from each other throughout their shifts.

General manager Dion Basile said the public's response was great, with numbers similar to that of a Friday night, their busiest day of the week.

“Fish and chips is a Kiwi classic and we are well known for keeping things traditional. People were walking past as we were gearing up and everyone was pretty excited we were reopening,” Basile said.

Basile said the community support during lockdown has been overwhelming.

“We started doing home deliveries of fresh fish after several requests a week into level 4. Since then, we worked hard to make an online ordering platform available and collaborated with fishermen around Wellington to start getting small but consistent catches of fresh fish in,” Basile said.

“People are stuck in places where it can be difficult to go out, with no real place to go to get fresh fish. It was really cool knowing we were getting seafood to them during that time.”

Basile hoped opening the shop to takeaway orders would help bring back a sense of normalcy to the Wellington community.

“In some ways fish 'n' chips is kind of the definition of that. Bringing a box of battered fish and hot chips home, using the outside paper wrapper as plates and matching it with T-sauce and a glass of coke.”



Moana New Zealand helping Palmerston North residents in need

Iwi-owned fishing company Moana New Zealand is helping the Palmerston North community by creating thousands of ready-to-eat meals for those in need.

Moana, in collaboration with Palmerston North Civil Defence emergency operations centre and the Salvation Army, have been working to deliver more than 8000 meals to the city's vulnerable.

Moana general manager of innovation, marketing and sales Dean Pennell said the products are simple heat and eat meals, that have long shelf lives and don't require refrigeration.

"They are perfect for care packages in these uncertain times," Pennell said.

The pouch-meals include chilli con carne, butter chicken and sweet potato Thai red curry – and all are made with local products.

The Salvation Army is supplying about 250 families a day, up from its normal service of about 30 a day.

Emergency operations centre controller Sharon Grant said the meals are a great supplement for ensuring there's quality food on the table for those in need.

"We're proud to be doing our part and it's great to see how the community have come together."

Moana updated its procedures under Covid-19 requirements and has been audited as safe to operate as an essential service by the Ministry for Primary Industries.



Moana New Zealand's Palmerston North factory has been producing ready-to-eat meals for people in need. Photo; Moana New Zealand.

Sustainable Seas Challenge - Innovation fund

The Sustainable Seas Challenge is calling for expressions of interest in proposals that will contribute to building a blue economy in New Zealand, with blue economy being defined as marine activities that generate economic value and contribute positively to social, cultural and ecological wellbeing.

Details on the Innovation Fund can be found on the [Sustainable Seas website](#).

Calls for Expressions of Interest for projects close at midday, 18 May 2020

News

The Environment Court released [its final decision](#) on the proposed Motiti Protection Areas last Friday afternoon. The decision directs Bay of Plenty Regional Council to implement new rules to protect three reef systems near Motiti Island and complete scientific monitoring to inform future integrated marine management solutions. The Court's decision will mean the taking of fish will be prohibited in the three reef systems, with the rules applying to everyone, including customary, recreational and commercial fishers. The five year appeal process has been demanding for regional council, tangata whenua and interested stakeholders alike. The process was longer than usual because the question of whether regional councils can control fishing through regional plans was tested in the High Court and Court of Appeal. Bay of Plenty Regional Council chief executive Fiona McTavish said she understood that many will feel affected by the change. "We are committed to providing clarity around what the outcome of this complex legal case means for our community and will be working with all stakeholders to make sure the new rules are well understood," McTavish said. The Council is preparing the amendments directed by the Court for final confirmation. Once confirmed and approved by the Minister of Conservation, the changes will be publicly notified and the rules will become operative and enforceable.

While it may not be their usual work attire, Saavid Diving Limited are making sure to take every measure possible to help stop the spread of Covid-19, *Stuff* reported. The Marlborough-based team work in full personal protective equipment (PPE) as they unload, sort and grade pāua from a dive the day before. Saavid Diving director Jason Baker said they knew how privileged they were to be able to operate during the lockdown. "We feel very privileged still being able to operate under level 4, so if that's what we need to do then that's ok," Baker said. "It's all about keeping our crew and ourselves safe but also making absolutely sure we do our bit for the wider community and eliminate any chance of spreading the virus." *Stuff* is celebrating the coronavirus champions – including essential services workers and community volunteers – who have kept New Zealand going through lockdown. Saavid Diving have been operating throughout level four, though with a reduced crew. Demand has also reduced at the moment. "We supply domestically and for export and obviously both are those are severely affected at the moment," Baker says. "At the moment we've only done five days' work during lockdown, because of the lack of demand. "Our holding facility, we specialise in supplying live product. So, it's just sort of been in keeping a bit of product ticking over through our holding facility." But while the disease may have cut back their daily activity, being able to operate at all is "a lot better than a lot of other people". Baker says PPE is worn at all times when the crews were working. Crews must also travel to work in separate vehicles unless they live in the same house and maintain social distancing while at work. He thinks about his own safety "the more he leaves his bubble", he says. "Wearing the PPE, I feel like we're taking enough precautions

so it should be fine. I feel pretty safe." Guidelines for pāua divers remain the same at alert level 3, with the team continuing to operate in full PPE.



Jason baker and his team will continue working in full PPE at alert level 3.

Check out the latest Seafood Magazines



CONTACT

Email info@seafood.org.nz

Phone [+64 4 385 4005](tel:+6443854005)

Physical address

Level 6

Eagle Technology House

135 Victoria Street