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### **IMPORTANT DATES**

Q1 Light audit due 30 April 2025

**Board meeting** 02 May 2025

**ECSC** meeting

09 May 2025

MFA/MSQP AGM & Conference 15 August 2025

### GM's Comment

Well, that concludes another summer; I hope everybody made the most of the limited sunshine hours over the Christmas break. It has been an interesting season, dominated by cold, grey conditions onshore, while offshore many areas are experiencing marine heatwaves and subtropical species like striped marlin are being caught up and down the east and west coasts of the South Island. For the autumn period, it appears that the current weak La Niña will transition to ENSO-neural conditions. For the top of the South, that means average rainfall, above average temperatures (both on and offshore) and a mixed bag when it comes to wind direction.

After an excellent spat season in late 2024, by all accounts, spat performance over the spring/summer has been average-good, location dependent. It's certainly a relief for the mussel industry to once again have sufficient seed in the system. The all-important half shell price is also setting records again, and we hope to see a late flurry of harvesting activity as conditions allow.

Pricing for various salmon formats is also hovering around record levels, and it's fantastic to see some tailwinds for our local producer New Zealand King Salmon, with an \$11.7m funding boost via the Sustainable Food and Fibre Futures (SFFF) fund recently announced. This funding agreement acknowledges that NZKS are pioneering open ocean farming and that Blue Endeavour's success will have flow-on effects for the wider industry, and the New Zealand economy more broadly.

It is nigh-on impossible to reflect on the past few months without acknowledging the great work being done by the coalition government, and especially the Minister for Ocean and Fisheries the Hon Shane Jones, to reduce the regulatory barriers for aquaculture. The passing of the Resource Management (Extended Duration of Coastal Permits) Bill into law late last year was most welcome, with all consent holders now enjoying a 20-year extension (but not beyond 2050). The Fast-track Approvals Act is also shaping up to be a useful pathway for larger projects expected to deliver regional benefits. Weave in the tweaks to the National Environmental Standard for Marine Aquaculture (NES-MA) and wider reform of the Resource Management Act (RMA) scheduled for 2025, to quote Bob Dylan, the times they are a-changin.

Furthermore, it was fantastic to have the Minister open the Havelock Mussel Festival, launch the updated Aquaculture Strategy (available here) and announce much-needed funding to support a dredging campaign in the Havelock Channel. We look forward to working with MPI to deliver on the strategy, plus Kānoa and Port Marlborough to ensure the dredging project progresses.

A little bit of afternoon rain wasn't enough to put a dampener on another excellent Mussel Festival. I'm yet to see the final figures, but it certainly felt as though attendance was up on previous years. MFA would like to pass on huge thank you to all of the sponsors, volunteers, committee members, stall holders, performers and punters that make the event possible!

While I'm in thank you mode, I'd also like to acknowledge the contribution made by David Burt to keep the beaches around Rabbit Island clean over the last 20 plus years. Despite having no connection to the industry, David has been one of the most prolific members of the MFA Beach Cleaning Programme, submitting hundreds of reports and collecting vast amounts of rubbish over the years. Thanks David – what a legend!

Just a reminder that the MFA AGM and Conference is being held in Nelson this year, see you at the Nelson Yacht Club on the 15<sup>th</sup> of August.

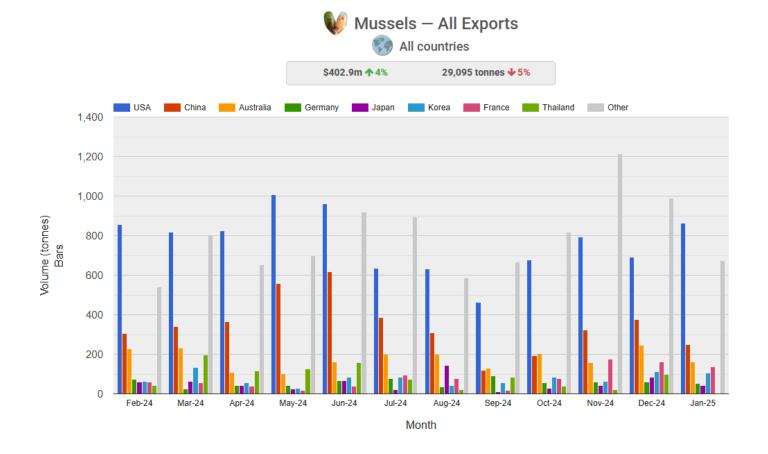
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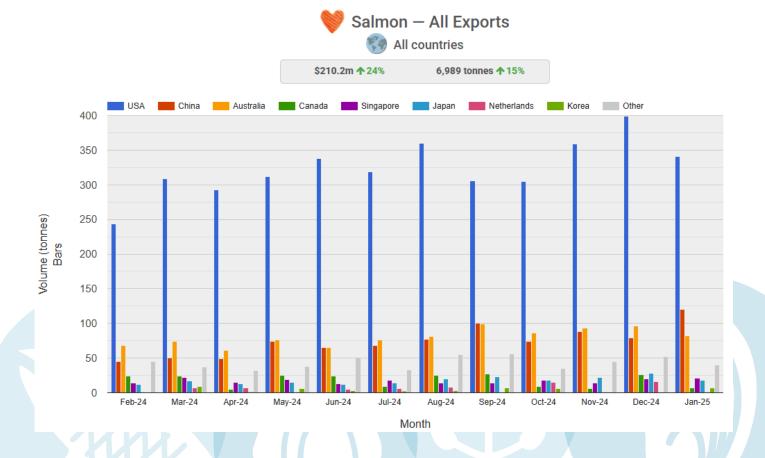
Ned



## **Marine Farm Compliance Audit Programme Declarations are Due** 30th April 2025 If you have not sent in your declaration for the 2nd quarter, please do so as soon as possible ONE **DECLARATION FORM PER SITE** DUE BY THE END OF EACH PERIOD November, December, January (1) February, March, April (2)(3)August, September, October (4)

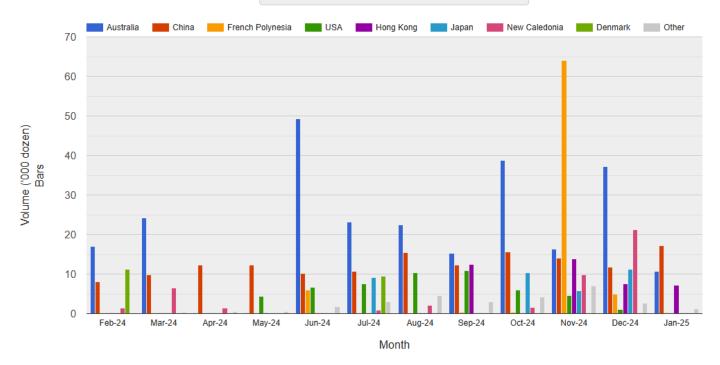
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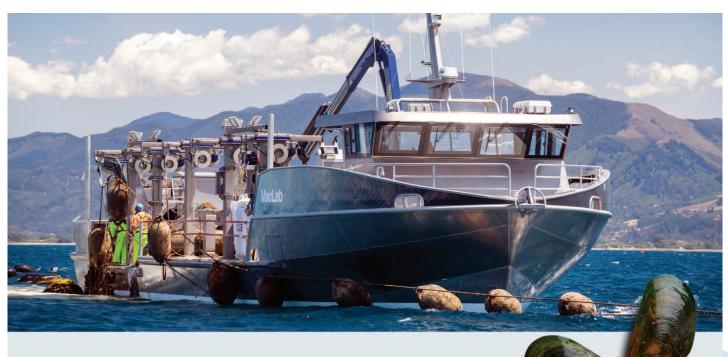






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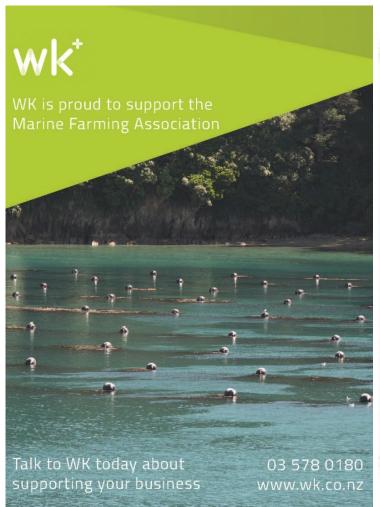


# We're interested in buying your mussel farm

Thinking of selling? If your mussel farm is located at the Top of the South we are interested in purchasing your farm at a very competitive price.

Contact Scott Gillanders / scott.gillanders@maclab.co.nz / 027 649 0239









### Blessing of the Fleet 2025

Nelson's iconic Blessing of the Fleet returns this year with 2 events to add to your calendar – rumour has it that this one will be very special!

It started over 2 decades ago to recognise the sacrifice of those who work at sea to feed our communities. The event blesses the local vessels for the year as they parade in front of thousands of local people at Sunderland Marine Peir.

It's a celebration of those working at sea and the importance of the Maritime sector to our local economy.

Schools are getting involved, helping to decorate the vessels, with a draw for the best dressed vessel held on the day.

There will be plenty to keep the family entertained, from helicopter rescues and Coastguard displays, to Tug displays from Port Nelson.

All sorts of treats will be available, including Fish & Chips, as well as fresh fish at affordable prices.

It promises to be a great event for all the family!

- **Blessing Fireworks Display Friday, May 16th, at 5:30 PM** at Tahunanui Beach
- **Blessing of the Fleet Saturday, May 17th, at 1 PM** at Sunderland Marine Pier

Aquaculture vessels are invited and encouraged to take part and celebrate the day alongside the fishing community.

For more information, please get in touch with Darren Guard: <a href="mailto:darren@guardsafety.co.nz">darren@guardsafety.co.nz</a> or call on 027 436 2396





# Marine farmers say dredging funding is more good news for industry

Marine farming leaders say nearly \$10m in announced Government funding to help dredge the Havelock channel and improve its marina continues good news and supportive policies for the sector.

Fisheries and Regional Development Minister Shane Jones unveiled the funding at today's Mussel and Seafood Festival in Havelock while releasing an Aquaculture Development Plan to quadruple production to \$3 billion by 2035.

That refreshes an existing strategy which industry leaders say Mr Jones is now delivering.

Ned Wells, Marine Farming Association General Manager, says his organisation has been pushing for the dredging of the Havelock channel for more than six years.

"It's great news that it's finally going to be done." He says major floods in 2021 and 2022 had added silt to an already shallow channel. Mussel boats were sometimes forced to wait up to three hours for sufficient tide to exit or enter the Havelock Marina.



Shane Jones unveiled the Aquaculture Development Plan and funding for Havelock Marina to an appreciative crowd at the town's annual seafood festival.

Aquaculture NZ chair Bruce Hearn says he was overjoyed with the announcement by the Minister. "He continues to amaze us with his enthusiasm and the practical efforts he's making to put aquaculture where it should be. We have been waiting 40-50 years for this."

Mike Holland, Clearwater Mussels Operations Manager, says the dredging will remove delays waiting for tidal changes that add costs and impact productivity from the vessels through to grading sheds and processing factories.

"It'll mean we can come and go up the channel without any restraints."

Ngati Kuia's Waihaere Mason says dredging Havelock channel will help the Te Hoiere project being supported by the iwi and others to improve the waterways in the Pelorus area from the mountains to the sea. "It ties in beautifully with the project."

Shane Jones announced the Coalition Government will provide a \$9.9m loan from the Regional Infrastructure Fund to support the dredging and construct three replacement jetties to enable better vessel movements and minimise flooding and climate change impacts.

Co-funding of \$9.9m will come from Port Marlborough which is owned by the Marlborough District Council. Mayor Nadine Taylor says marine farming is a crucial industry for the region and acknowledged Mr Jones' support.

"Minister, I don't think we can thank you enough for what you've done for this industry."

She says that includes the 20-year extension given last August to consents for marine farmers in Marlborough Sounds and elsewhere.

Shane Jones also this week announced funding of up to \$11.7m across five years in a \$29m partnership with NZ King Salmon to provide a blueprint for salmon farming growth

in New Zealand, especially within new open ocean environments.

He told the Mussel and Seafood Festival that the aquaculture sector has all the building blocks to grow significantly.

"We want to see growth," he says, and the top of the South was particularly well-placed. "Not every region has the opportunities you have here for this industry."

**Contact:** Ned Wells, GM Marine Farming Association 027 632 1897



Sanford's Anna Kleinmans (left) and Andrew Stanley (right) with Minister Shane Jones and Marlborough Mayor Nadine Taylor at the company's stand at the Havelock Mussel & Seafood Festival.

# Marine pest surveys in five Wellington marinas reinforce the need for boaties to clean boat hulls before travelling

The discovery of Mediterranean fanworm on three boats in the Wellington region highlights the need for boat owners and marina operators to be vigilant to avoid the spread of invasive marine pests. Heavily fouled vessels will be prevented from entering other regions over the summer.

Greater Wellington (GW) and Top of the South (TOS) Marine Biosecurity Partnership conducted an initial Level of Fouling (LOF) boat hull survey from 2-5 December 2024 at Chaffers Marina, Clyde Quay, Evan's Bay Marina, Seaview Marina, and Mana Marina.

A yacht at Chaffers Marina was found to have a solitary Mediterranean fanworm, as was a yacht berthed at Seaview Marina. Two Mediterranean fanworm were found on a yacht in Mana Marina. None of the fanworm were reproductively mature and all were successfully removed by divers.

Mediterranean fanworm is an Unwanted and Notifiable Organism under the Biosecurity Act 1993 and is not established in the Wellington Region.

"Finding these fanworm highlights the benefits of the GW partnership with TOS and the importance of developing a new Marine Biosecurity Programme, which aims to protect marine environments," says Dr Megan Melidonis, Senior Coastal Scientist at GW.

"Greater Wellington currently does not have pathway management rules and marine pest species listed in our Regional Pest Management Plans. We rely on local marina clean hull rules and pathway management implemented by other councils."

Although the inspection of hard structures was not part of the December survey, divers searched jetties and piles immediately adjacent to the fanworm-infected boats and no fanworm were found.

"It is important to note that not every vessel in the five marinas was inspected during this survey," says Dr Melidonis, "and there is the possibility that Mediterranean fanworm may exist on vessels not inspected. That's why we want to remind boat owners how important it is to regularly clean and antifoul their boats."



Photo Credit: Boffa Miskell

Mediterranean fanworm is primarily brought to new locations by vessel biofouling and can spread quickly after spawning, forming dense colonies that outcompete native organisms for space and food. These filter feeders and other marine pests can negatively impact marine environments. When attached to vessels, marine pests may increase fuel costs due to increased drag, and cause infestation of other areas currently free of the unwanted marine pest.

Top of the South Marine Biosecurity Partnership is a regional partnership to prevent marine pests from being introduced or established in the marine environment, manage established pests, and respond efficiently to new incursions when they are detected. It aims to ensure marine users clearly understand good practice, as well as conducting surveys and responding to incursions. The Partnership is led by Tasman District Council, Nelson City Council, Marlborough District Council, Greater Wellington, and Biosecurity New Zealand.

#### What to do if a suspected marine pest is found:

Report suspected marine pests to the appropriate council and Biosecurity NZ by calling the BNZ Exotic Disease and Pest Hotline **0800 80 99 66** or <u>log it online</u>. Please include a photo and record the exact location of the organism.



### Aroma's full circle from Rotterdam

A faxed request for mussel powder in the early 1980s sparked family-owned Christchurch company Aroma to branch out into what has become its flagship product.

Just before Christmas, a new state-of-the-art mussel farming vessel named Rotterdam was launched and blessed. This event marked 66 years since Managing Director Ben Senior, now 80 years old, arrived from post-war Rotterdam in 1958 with his father RJ and family.

Within three years and drawing on experience in Holland distilling oils for perfume, Ben Snr and RJ had set up Aroma.



The company first produced flavours and essences for soft drinks before branching out into garlic, the jammy part of Shrewsbury biscuits, and even equestrian helmets.

Then an out-of-the-blue fax asking for mussel power started Ben Snr on a new path. Still the Managing Director of Aroma, he is now working with his son, Ben Jnr, who joined the business in 2000 and began looking for wider markets.

In 2012, the company bought its first mussel farm in the Sounds and its first vessel, the Brightstar.

A factory was established at Havelock in 2015 to process mussels either into powder or a slurry, both shipped to one of the company's three Christchurch factories which respectively produce powder and oil, pet food and collagen.

The company's biggest market remains the wholesale supply of mussel powder and oil.

"We supply hundreds of brands around the world," says Ben Jnr. This is not just for human consumption through well-known products but also for treating dogs, cats and horses with arthritis.



The Bens - Jr and Snr

Ben Jr says there's been a surge going on of late for Aroma to supply mussel powder. "Especially for pets. It's because the products work."

By 2017 Aroma was processing 800 tonnes of mussels a year. Amid rising demand, the company recruited Merv Whipp to be its GM Aquaculture.

"Merv brought a lot of experience and knowledge in the aquaculture industry. He

anchored a really good team."

The new GM commissioned the building of the Kakara. This vessel, built by Aimex in Nelson, was launched five years ago for the company's expanding Marlborough Sounds farm work.

Meanwhile, the company acquired Banks Peninsula farms off Hamish Menzies in addition to expanding its Sounds operations.

Two years ago, Aroma Aquaculture purchased Nelson Ranger Fishing's marine farms off Banks Peninsula which included two 5-hectare open ocean sites at Scrubby Bay, mussel farms in Menzies Bay and Double Bay as well as two farms in Pigeon Bay and two in Port Levy.

It included the 23 metre farm work vessel St George which for a time complemented Aroma's existing vessel Gladiator.



Ben Snr does the honours for Kakara's launch

The new 24m vessel Rotterdam, also built at Aimex, shares a lot of equipment with the Kakara, meaning they are inter-operable.



Rotterdam has an 8m beam and 14 tonnes of ballast to stop it pitching while working in open sea, particularly when bringing in crop.

"We're exposed to the easterlies off Banks Peninsula," says Ben Jnr.

The purchase of Nelson Ranger Fishing's assets increased Aroma's farm space off Banks Peninsula to 160ha, in addition to managing farms for local iwi. This along with the company's 50 own or contracted mussel farms in the Marlborough Sounds saw Aroma produce and process 10,000 tonnes of Greenshell Mussels last year.

Products include mussel power and oil capsules made under the LifeSpan brand. The range also includes powder made from paua, oyster, fish collagen and cartilage.

"We're looking to establish other brands," says Ben Jnr.

He remains bemused that more Kiwis don't take powder or oil products or even eat mussels. "You can't beat mussels straight out of the sea."

He says Aroma and other producers have undertaken human clinical trials that prove green-lipped mussels help reduce joint pain, regenerate damaged cartilage, and even help with tendons.

Exports account for 95% of the company's production. The company now exports to over 40 countries, with expanding markets in China and India and growing demand in the United States, Australia, Japan, South Korea and Europe including Holland whose port, Rotterdam, is the largest entry to the EU. The circle is complete.

- Brendon Burns



### Fish flocking to restored mussel and shell habitats

Last month, we deployed underwater cameras to look at the fish communities on the restored mussel and shell habitats in Penguin Bay, Pelorus Sound. The early footage is in, and PhD student Altan Ní Mhurchú has spotted plenty of fish making themselves at home!

Frequent visitors include gurnard, triplefin fish, and spotties, and during the camera deployments, we saw both juvenile and adult snapper cruising over the restored habitats.

Altan is looking for volunteers to help review the footage. If you are keen to spot fish and observe their behaviour, get in touch—your help would be greatly appreciated!

Altan Ní Mhurchú: <u>anim823@aucklanduni.ac.nz;</u> Emilee Benjamin: emilee.benjamin@auckland.ac.nz.

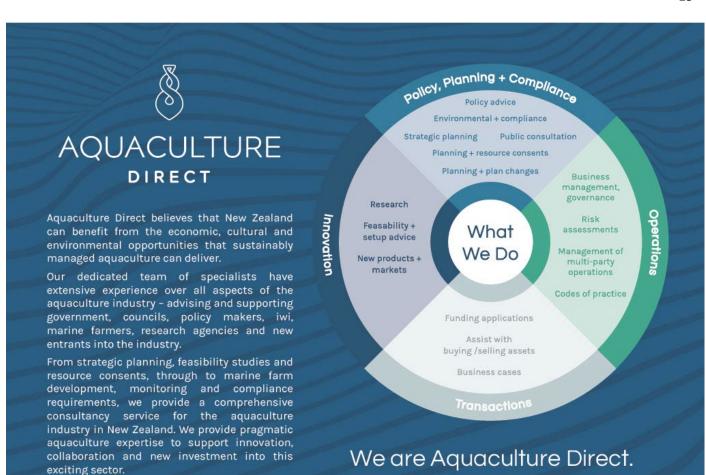


Top left: Juvenile snapper and spotties next to a restored mussel and shell habitat.

Top right: Triplefin fish making its home in the mussel shells.

Bottom left: Snapper on a restored mussel and shell plot and a larval fish sampling device (SMURF).

Bottom right: Un-baited camera in the restored mussel and shell habitat.





#### **OUR SERVICES**









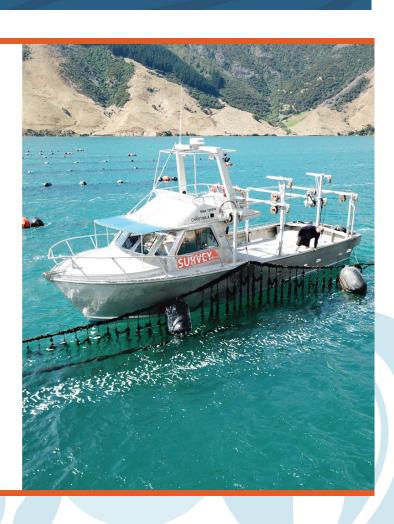
Mapping

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# Shellfish Aquaculture Research Platform Case Study: The Pāua Living Lab

One of the ways we are trying to communicate our science to the public is via a portable "living lab" that we have taken to schools and public events. This recirculating seawater tank (Fig 1) enables shellfish to be kept happy and healthy while being used for education.

Last year (2024) we collaborated with other Cawthron scientists on the "Climate Change Solutions from the Sea" roadshow, funded by the Cawthron Foundation. Our living lab was one of the stations that primary school students visited during the programme. We have been using pāua (a native abalone *Haliotis iris*) as our study species, and the students learn all about the life of pāua (e.g. What do they eat? What eats them? How do you know what size of pāua you can harvest?).

We also attach heart rate monitors to the pāua and measure their heart rate, while discussing what might happen to the heart rate in a warming ocean. This activity is very popular with the students and is met with reactions of awe and excitement when they see the heart beat come up on the screen (Fig 2).



Figure 1. Cawthron scientist Jess Ericson demonstrating the ShARP Living Lab setup, with pāua in the tank inside respiration chambers to measure oxygen uptake, and our heart monitor system on the left.

The living lab is also being used in highschools as part of the NCEA curriculum.

One of our projects involves a collaboration with Cawthron's Open Ocean Aqauculture Programme <a href="https://openocean.cawthron.org.nz/">https://openocean.cawthron.org.nz/</a> where we work closely with teachers from Ōpōtiki College and Whakatohea to deliver aquaculture education to students.

We carry out experiments with the students (e.g. investigating effects of rainfall events and marine heatwaves on greenlipped mussels by changing salinity and/or temperature) and measuring heartrate or byssus attachment (byssus are the strong threads mussels use to attach to surfaces).

This offers the students hands-on experience with designing experiments and thinking about how

Pulse v2.0
10-Channel Heart
Frequency Logger

2
3
4
5
7
8
9
10

Figure 2. The Pulse heart rate monitor with a pāua heartbeat shown on the screen.

their observations might relate to the real world. A recent article on this appeared in the Autumn 2024 edition of the Marine Farming Association newsletter (page 32 here).

We also collaborate with the Otago Marine Studies Centre to deliver aquaculture education to local Nelson and Marlborough schools.

Our outreach programme has been a great success so far, and we are always keen to hear from people interested in funding and supporting more of this in the future.

For more information please visit <a href="https://sharp.cawthron.org.nz">https://sharp.cawthron.org.nz</a>

Dr Jess Ericson – Research Scientist





### MFA Newsletter Stories

Do you have a story you would like to see published in our newsletter?

For consideration, please forward it to:

office@marinefarming.co.nz

Our newsletter is released quarterly - March, June, September, and December

### Merv keeps the beat

When he isn't adding to his 55 years in the seafood industry, it turns out Merv Whipp plays a mean rhythm guitar. He played in bands in his earlier years and still enjoys the

odd jam session with a few mates whenever time allows.

The instrument gives a band its harmony – something Merv brought into the many roles he played since starting work at the age of 16 in a Stewart Island factory processing crayfish, paua and blue cod.

He retired as General Manager for Aroma Aquaculture just before Christmas but will return to the company for special projects as or when needed.

His last year as GM was spent overseeing the completion and delivery of the company's new state of the art vessel, Rotterdam.

It's a long way from the 22ft dory he bought in his 20's to go fishing and supplement the earnings made while working in the factory managed by his late father.

"I'd work 10-12 hours in the factory. There were 37 boats supplying us."

Over the long Southland summer evenings he'd go fishing until nearly midnight, targeting butterfish for the Wellington market.



Merv jamming at the party celebrating the launch of Kakara

He also used the dory to transport shift workers to New Zealand's first experimental salmon farm which the chemical division of oil giant BP established in Big Glory Bay in 1981.



A couple of years later, Merv was offered a job as a shift supervisor at the farm, later becoming Operations Manager, responsible for the building of two new deep-water farms for what had by now been commercialised as Big Glory Seafoods.

Merv fitted in plenty of hunting too. One night's shooting in 1980 saw 14 White tails recovered.



The farms at Big Glory Bay had to be built to withstand some rough conditions

It was purchased by Sanford in 1993, which Merv saw as an opportune time to relocate his blended family to the outer Pelorus Sounds in Marlborough, He'd been offered a job by the Nelson-based company Southern Ocean Seafoods, to oversee, build and manage the completion of three new salmon farms.

Merv moved to Te Towaka in Hallum Cove with his wife Kim and her three younger sons who attended school at French Pass. His two older boys remained in Southland to attend college but would come up for school holidays. The family had an idyllic lifestyle while here and it is a still a place they all hold dear to their hearts.

The family lived there for four years while Merv built and managed the farms for Southern Ocean Seafoods. These were established at Bulwer, Forsyth Bay and Port Ligar. At the time, Southern Ocean Seafoods' parent company also had a major shareholding in Regal Salmon and the two companies were eventually amalgamated to form NZ King Salmon.

In 1997, Merv applied for the GM role at Pacifica Seafoods, a Skeggs Group subsidiary, which had a mussel factory at Rai Valley. He and the family moved to Blenheim into the same home in which he and Kim still live.

Unfortunately, the Rai Valley factory burnt down in 1999 and wasn't rebuilt. Merv was then approached by American investors to complete a rebuild of a mussel factory in Picton. He managed the building project for Natural Bridge Seafoods and secured supply. Within three years it was processing 5,000 tonnes of Greenshell Mussels a year.

Wakatū Incorporation also became shareholders in the Picton factory. Later when it purchased Marlborough Seafoods with a larger factory in Riverlands, the Picton operation became redundant and was shut down.

Merv took on the position of the On-Water Manager's role for the company which included all aspects of mussel farming. The Riverlands factory was soon processing 9,000 t.

While working for Wakatū, he gained a NZ Institute of Management diploma in advanced management. All the rest of his skills have been learned while on the job.

In 2004, he rejoined the Skeggs Group after being offered the role of GM for Pacifica Seafoods which now included the Marlborough Mussel Company based at Grovetown and the processing factory in Riccarton, Christchurch - with a combined total of approximately 286 employees.

He spent three days a week in Christchurch with the balance at MMC, which also had a shareholding in a fish farming venture in Crail Bay.

Merv's earlier experience with salmon saw the farm turned around and overcome poor production and high mortalities.

When Sanford purchased Pacifica in 2011, Merv was approached by Ngāi Tahu Seafoods to get their aquaculture operations going commercially. This included a trial farm in Beatrix Bay with snapper. "That went quite well." However, the fish were later all released as they reached maturity.

Meanwhile, Merv led the expansion of the iwi's mussel farming into Golden Bay with the purchase of the Solly family's operations.

In 2017, after Merv had a productive conversation with the Winters family, he decided to join the team at Aroma. "We haven't looked back."



Merv checking mussel condition

When he took on the GM role for Aroma Aquaculture, it was processing 800t a year of Greenshell Mussels; that's now grown to well exceed 8,000 t – significant volumes.

During his tenure at Aroma, Merv supervised the design and construction of the vessel Kakara (which translates to Aroma in Te Reo Māori), which was built by Aimex in Nelson five years ago.



Last year Aroma completed its newest vessel, Rotterdam, which was also built by Aimex. The vessel which was officially christened the week before Merv's retirement.

"The Rotterdam has been specifically designed and built for Banks Peninsula and will be a game changer," he says. (See PAGE 11)



The Rotterdam moored in Havelock

Merv's particularly excited about the spat recovery system which Aroma has developed with Ansco's help. This allows recovery while harvesting is underway – an industry first.

"It collects over settled spat from crop into a sump beneath the declumper, with the spat moved around the vessel using a submersible pump."

These are early days, but the first trial run has already allowed four tonnes of over settled spat to be collected from a 24-tonne crop harvest.

Merv says the Banks Peninsula spat has good growth characteristics whether used locally or on Marlborough Sounds farms.

At 71, he thinks he's still got a few years left to contribute and be productive, noting than Ben Snr has just turned 80.

He's currently taking some well-earned leave before returning to Aroma for any project work the Winters family see as appropriate.

After a lifetime in seafood, mostly aquaculture, he has few regrets; although, as he and the family were moving to Marlborough, he was offered a job managing a salmon

business on Vancouver Island. He was tempted but he and Kim agreed it would be too disruptive for the children.

He also recalls that many years ago while in San Francisco on a business trip with a colleague, they were drawn into a bar because of the outstanding music that could be heard from the street.

Merv got talking to the rhythm guitarist during a break who said they all came from famous bands; he played for Carlos Santana, the drummer and bass from Kenny Rogers, keyboards from the George Baker Selection and brass section from the James Brown band. When they were in San Francisco at the same time, they'd simply met up for a jam session.

When Merv mentioned he also played rhythm, the band got him up to do a number – an elongated version of Johnny B Goode......and to this day, it was one of the best nights of his life.



Merv and Kim

Luckily, Merv kept to the beat of marine farming in New Zealand and plans to continue that rhythm - that has already spanned several decades - for some time yet.

- Brendon Burns



# MUSSELS WANTED

#### Grow with us

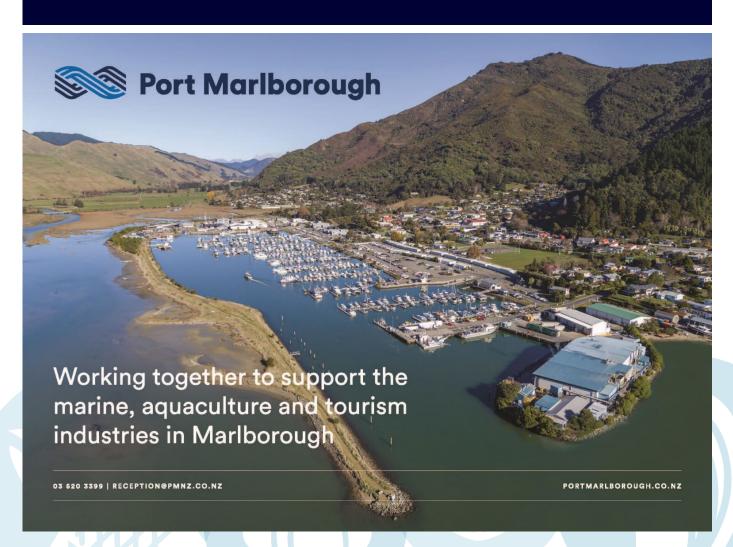
We're expanding our Shellfish business and are looking for more growers to join us. As part of this growth, we're also interested in purchasing mussel farms to strengthen our supply network.

Interested?
Get in touch today!
Jordy.Taylor@talleys.co.nz



#### Why work with us?

- Highly competitive prices across all mussel grades.
- Processed through our Blenheim and Motueka factories.
- A team-focued environment built on collaboration and shared success.
- Strong commitment to sustainability and care for the oceans we rely on.



### Interesting Facts About Blue Cod

It's time to put the fishing stories to one side for a mo' – here is a quick review of the current scientific facts about the biology of blue cod.

By far the most popular recreational target species in the South Island, blue cod (Parapercis colias) is a bottom-dwelling fish commonly found near reefs down to depths of 150 metres. Cod are opportunistic carnivores that like to feed over open ground at reef edges.

Blue cod are not actually related to the true cods; in fact, they are weevers which are part of the wider sandperch family, with about 50 species internationally, occurring in both shallow water and depths to over 200 metres.

Blue cod are endemic and occur throughout most of New Zealand. While found from the shore to the edge of the continental shelf, they are primarily coastal and most abundant in temperate areas south of Cook Strait. Often attracted to divers, these naturally inquisitive fish are easily coaxed to hand-feed, even in remote areas where divers are rare.

#### Early development

After spawning, blue cod eggs float to near the surface and hatch after about six days. Larvae then remain floating for another three days or so before settling to the sea floor at around half a centimetre long. Generally not observed until at least 3cm, baby blue cod are mainly found among rubble or associated with living structures such as sponges and horse mussels (biogenic reefs). These very young fish require some habitat structure to avoid predators (often larger blue cod) and to find food such as tiny crustaceans.

#### Movement patterns

Typically a slow-moving fish, blue cod swim mainly propelled by their pectoral fins in a distinctive sculling motion, but are capable of sudden bursts of speed using their tail when required.

Large-scale tagging programmes have been done in the Marlborough Sounds over the years. These studies recorded maximum distances moved of up to 48km; however, less than a quarter of blue cod moved more than a mile during the 13 and 28 months during these studies.

Further south, tagging studies in Foveaux Strait (1998–1999) and Dusky Sound (2001–2002) recorded maximum distances moved of 156km and 30km respectively. However, most fish moved less than 800 metres over 20 months in Foveaux Strait and less than 600 metres over 17 months in Dusky Sound.

While a few blue cod do move some distance, they are the exception, and the small amount of movement shown by most fish in these studies explains why blue cod may be vulnerable to over-fishing and local depletion. Blue cod can therefore benefit from smaller-scale localised management in areas of high fishing pressure.

#### Social structure

While blue cod may aggregate when feeding, they do not school. As with other Parapercis species, large male blue cod probably defend rather loose territories. This has been observed directly in Northland, where small social groups have been recorded, with the territory of a large dominant male encompassing the home ranges of three to five females. The size of the territory appears to increase as the size of the fish increases.

#### **Feeding**

With large eyes, a wide mouth and an inquisitive nature, blue cod are voracious and opportunistic feeders. The main prey items of blue cod are crustaceans, small fish, shellfish, worms and small octopus. However, blue cod will eat almost any available animal matter, and their diet probably reflects what is most abundant in the environment. In one area, 52 different prey species were identified in the diet!

#### Growth

Blue cod grow to over 55cm in length, over 4kg in weight, and can reach a maximum age of more than 30 years. This moderately slow-growing species varies in growth rates around New Zealand, with males generally growing faster and larger than females. It takes up to 11 years for males and 12 years for females to reach the minimum legal size of 33cm in Southland. Further north, growth may be a little faster, but it can still take seven years for males and 11 years for females to reach the 30cm size limit in the Marlborough Sounds.

#### Colour phase

The colour of blue cod changes with size; juveniles (5-15cm long) have a whitish body with two brown stripes running the entire length. Maturing fish darken to a rusty brown and the stripes become barely distinguishable.

Beyond 25cm both sexes change colour to a mottled grey, which lasts until about 30cm, when a further change to green or blue occurs. Larger fish then develop a greenblue head, wide stripes and a pale belly. Both sexes occur in these

Blue cod may take up to 12 years to reach minimum size limits

colour phases, so it is not possible to sex blue cod by colour.

#### Reproduction

Like growth, size at sexual maturity also varies between locations. Fish in the Marlborough Sounds mature sexually at 21-26cm, compared to those in Southland which mature at 26-28cm. Blue cod have a relatively long spawning period, potentially

ranging from early spring to mid-summer, and evidence suggests that spawning occurs locally for both inshore and offshore populations.

#### **Gender-benders**

Like other weevers, blue cod are able to change sex from female to male, but the presence of some large, older females suggests that not all blue cod undergo a sex change. Just what controls sex change is largely unknown, but it is likely to be a complex process that is influenced by size, age and social interactions. In particular, the aggressive territorial behaviour of large males may be an important factor that suppresses sex changes in smaller females.

This may explain why catches from heavily fished areas, such as the Marlborough Sounds, tend to be dominated by males (because there are no large males to suppress female sex change), while catches from areas with less fishing pressure, such as Dusky Sound, usually have a more balanced sex ratio.



Blue cod can change sex from male to female, likely due to size, age, and social structures.

Just what effect a sex ratio biased towards males has on the reproductive output of blue cod populations is unknown, but a maximum legal size may be appropriate for blue cod in areas of high fishing pressure to ensure that some large fish remain in the population.

#### Fishing with care

Blue cod are slower growing and heavily fished areas have shown the need for conservative management.

Recreational fishers should be aware that when blue cod swallow a hook, damage is often done to the gut or gills during the process of unhooking, causing returned fish to bleed to death within a few hours of being released. To improve the survival of returned undersized blue cod, fishers should use large and/or circle hooks.

When returning undersized blue cod, handling time should be kept to a minimum, and fishers should also try to help undersized blue cod avoid predators such as birds when releasing them. If you find you are returning lots of undersized blue cod and birds or barracouta have turned up, move on and try somewhere else.

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https://www.fishing.net.nz/fishing-advice/general-articles/interesting-facts-about-blue-cod/

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**Quentin Davies** 



Emma Deason

# Back on the menu? Promising new pathways for scallop production

Two years into Cawthron Institute's four-year research programme, there are promising signs of scallop production in a novel growing system in Tasman Bay.

Scallops used to be abundant in Tasman Bay but have declined due to a variety of factors.

Cawthron Institute's Blue Technology and Aquaculture researchers previously developed a novel farming structure called the Shellfish Tower - a buoyancy-controlled system fixed to a seabed mooring.

The Ngā Punga o te Moana open ocean aquaculture research programme offered researchers the opportunity to trial the Shellfish Tower as a method for growing scallops.

The scallops were seeded into the system in June 2024 when they were ~25mm in size and have been monitored and measured for growing progress ever since. Now, eight months later, the scallops have doubled in size.

This demonstrates that that scallops can be quite happy growing where they are in Tasman Bay.

The 'shellfish tower' keeps them elevated 15m up in the water column, and above the seafloor where predation and siltation can be an issue.



Photo 1. Scallop spat (and by-catch) after a ~2month catching period in Tasman Bay.

Previous scallop grow-out trials have been challenging because the species we have in New Zealand is relatively sensitive to disturbances like wave action and handling. But the seabed-fixed system we have developed can minimise some of these stressors which are more of a problem in surface-floated systems.

While the system design is intended to bridge the gap into open-ocean aquaculture, it is also well suited for production in sheltered coastal areas.

The scallops sit inside trays, where they are left for 3+ months.

We have been measuring their growth, survival and the effects of things like stocking density and environmental changes, so we can build a picture of what their ideal growing environment looks like and tailor the system further. We take the measurements of scallop performance only every few months because they don't much like being handled. We also have long-term sensors fixed on and around the growing system that

are continuously logging things like temperature and light, in addition to regular sampling for salinity, turbidity, chlorophyll, nutrients and environmental DNA.

On our last inspection, we noticed the scallops had developed gonads. While this is not necessarily good for commercial production at their young age, it does indicate they are healthy and happy and confirms the growing system and conditions have been favourable for

them, which is a critical thing to know.

The research programme, funded by MBIE, is looking at other ways to future-proof the scallop aquaculture system at a commercial scale. It is also testing seaweed growing systems and new ways for oyster production.

Biofouling can cause weight and drag on the structure, reducing water flow and damaging the shellfish product themselves. The time and expense to manually control this problem has proven to be prohibitive in many cases, so we are researching nature-based control methods.

We are also counting scallop spat settlement, to build a picture of how much spat is arriving into the area and when, which is important if wild spat need to supply commercial operations.

It's really great that the spat supply is reasonably healthy, and it's something we want to know more about, so we can look after it into the future.



Photo 2. Scallops after five months of growth in the Shellfish Tower in Tasman Bay.

We are planning on seeding another scallop trial early this year so we can have two cohorts growing at once, using what we have learned so far from this first trial.

The Programme has just under two years left, so we are excited about the progress we will make in this second half.

- Deanna Elvines



# Aquaculture Will Benefit from New Seawater Research Facility

The most advanced seawater research facility in a New Zealand university has been opened in January by the University of Auckland, at their Leigh Marine Laboratory.

The facility boasts five individually temperature controlled rooms, a large central tank area, and and expansive outdoor tank stand.

The cutting-edge facility allows researchers to precisely control water temperature, light, and noise, facilitating advanced research into animal and plant biology, which is perfect for advancing aquaculture research, says Dr Andrew Jeffs, from the University.

The water quality is exceptional, he says, because it is drawn from the adjacent marine reserve on the open coast well outside the effects of Auckland city.

Andrew says the new facility is a quantum improvement on the run down tank room it replaced that was build by staff and students in the 1960s. It provides an opportunity to conduct experimental aquaculture research on a meaningful scale.



Inside one of the five temperature controlled seawater rooms in the new facility.

The facility has been named the Dr Anneliese Schuler Aquaria Laboratory, in honour of a family member of the philanthropist who supported the building of the multi-million-dollar facility.

- University of Auckland



The Dr Anneliese Schuler Aquaria Laboratory, at Leigh north of Auckland.



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Steve Bull, our experienced tutor, brings a wealth of knowledge to the table. He started his

career in the fishing industry, moved on to tankers, and for the past decade has served as master of the Spirit of New Zealand. Steve is all about helping mariners succeed. He combines industry expertise with a supportive teaching approach to build confidence in his students.

A highlights of our program is the learning environment. You will train alongside peers who share your ambition, building camaraderie and expanding your professional network. Our practical teaching approach means you'll finish the course with skills you can apply immediately.

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Another option to gain your SCO efficiently is by gaining the Australian Master <24NC certificate.



Steve Bull, Skipper Training NZ tutor

Their courses take around 5 weeks, and many schools over there can also issue a temporary certificate, so you can start working the day you graduate!

Maritime NZ has compared the competencies and recognises the Australian Certificate of Competency as Skipper Coastal Offshore. Be sure to check the AMSA and MNZ websites for details.

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# FirstMate: Supporting New Zealand's Marine Farmers Every Step of the Way

At FirstMate, we're dedicated to the wellbeing of the hardworking people who make up New Zealand's vibrant seafood industry. If you're a marine farmer or part of the whānau, we're here to help you navigate any challenges you may face working in this growing and dynamic sector.

We know that working in the seafood industry is unique, rewarding, and sometimes stressful. Whether it's dealing with regulatory pressures, financial uncertainty, adverse weather impacts or the physical and mental demands of the job, it's important to know that you're not alone.

That's where FirstMate comes in. We're a dedicated charity providing free and confidential support to people in the seafood industry, including their families. Our team of 19 Navigators spans the country and brings decades of insightful experience. Many of them have firsthand knowledge of what it's like to work as a marine farmer or fisher, making them well-equipped to listen, advise and connect you to the right resources.

#### A Helping Hand When You Need It Most

"Marine farmers and their whānau often just need a friendly ear that understands what they're going through," says FirstMate Co-Chair Justine Inns. "We're passionate about the sector and the incredible value it provides, and we're here to offer guidance and support whenever it's needed."

FirstMate's services include assistance with mental and physical wellness, legal and financial guidance, and access to a wide range of free resources. Our *Staying Ship Shape* wellbeing materials are tailored to the seafood community, providing practical advice to help navigate tough times. These resources can be found at <a href="https://www.firstmate.org.nz/resources">www.firstmate.org.nz/resources</a>.

#### **Confidential Support**

If you or someone you know is feeling the strain, reaching out to FirstMate is simple. Call our free helpline at **0800 ADRIFT (0800 237 438)** any day of the week between 7am and 10pm. You'll speak with someone who understands your challenges and is ready to help, without judgement.

"We know that taking that first step — making the call or sending the email — can feel intimidating," says Justine. "But we want everyone to know that no matter how big or small the issue is, we're here to listen, and connect you to the service that'll help you find the right solutions."

#### Why We're Here

FirstMate exists because we believe in the value and importance of New Zealand's seafood industry, and we're proud to be your advocates. We're grateful for the

financial support of MPI and industry bodies, which helps us continue to provide essential services to the seafood community.

"Our goal is to give people and businesses the support they need to navigate the pressures and complexities of the job while rising to potential challenges," Justine adds. "We've seen how meaningful it can be to provide that connection, whether it's through counselling, welfare support, or business advice."

If you're a marine farmer and need someone to talk to, don't hesitate to reach out. Visit <a href="www.firstmate.org.nz">www.firstmate.org.nz</a> for more information or call **0800 ADRIFT** and connect with a Navigator today.



#### Big Month Out 2024

The Big Month Out industry beach cleaning initiative was a great success again in 2024, with awesome participation across the board.

In total, <u>570kg of rubbish was collected</u>, with 551 hours spent and 304 people taking part in the clean-up.

Special mention to Maclab who collected the most rubbish (by weight) per person, to Clearwater for having the highest number of people out cleaning and to Talley's who spent the most hours per person.

It was fantastic to see so many teams getting involved and representing their companies and the industry.

A huge thanks to everyone who took part—ka pai!

- Kiah Holdaway, MFA



Maclab's potty find.



A New Zealand King Salmon team getting their hands dirty around Nelson.

## Big Month Out 2024



























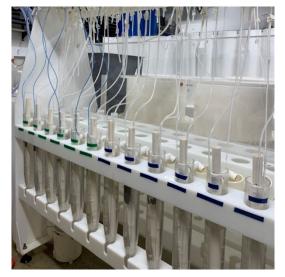
# Finding the Sweet Spot – Exploring dissolved feeds for Greenshell™ mussels

Being able to easily feed mussel spat is a key to quickly boosting the nutrition of spat prior to seeding onto farms and opens the way for land-based nursery culture. Both of these advances would help mussel framers to reduce the massive losses of spat that occur in those crucial first few months after seeding mussels onto coastal farms.

Initial research found that feeding dissolved sugars (sucrose and glucose) is a simple and cost-effective way to significantly improve the growth and condition of mussel spat compared to those only fed microalgae. This approach has now been tested on Kaitaia/Te Hiku spat before seeding, aiming to restore their condition after the stress of harvest and transport from Ninety Mile Beach.

Unfortunately, the initial results from this testing do not look promising, possibly because the spat had an insufficient period to take up the energy-rich dissolved sugar.

However, after working with the Te Huata mussel spat hatchery additional research has shown that dissolved sugars can significantly cut the feeding costs in a commercial setting for both larval-rearing and spat nursery culture.



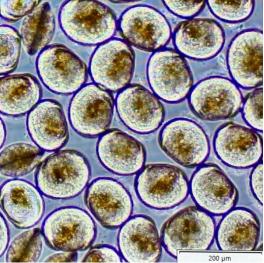


Figure 1. (A) Experimental setup of one of the sugar feeding experiments in partnership with Te Huata spat hatchery. (B) Greenshell™ mussel larvae from the sugar feeding experiment with Te Huata

It is clear that using dissolved nutrients to feed spat is a viable strategy for reducing costs and decreasing reliance on live microalgae as the sole feed for commercial rearing of mussel spat.

Further investigations are indicating that dissolved proteins are also actively absorbed by mussel spat, which if proven, opens the door to a dissolved feed combining carbohydrates and proteins to support the rapid growth of Greenshell<sup>TM</sup> mussel spat.

By refining these feeding strategies, we can reduce costs while producing larger and healthier spat from hatcheries, leading to improved performance on farms and ultimately better outcomes for mussel farmers in Aotearoa. This is an exciting challenge that I am looking forward to addressing together with industry in the coming months. I am grateful for the support I have received from the industry.

- Andy Jordan, PhD Researcher, MFA - Andy Ritchie Scholar





#### Climate Action Week Marlborough 2025

Climate Action Week Marlborough is an annual event aimed at fostering collaboration, promoting education, and inspiring actionable change within business communities. The annual event's mission is to drive climate action and impact in the Marlborough region by bringing together businesses to explore topics such as carbon, water, waste, biodiversity, innovation, and land use.

The 2025 event was held recently in Blenheim in the last week of February, with the Thursday dedicated to the theme of "Circularity" – with a collaboration session hosted by New Zealand King Salmon.

The official welcome was presented by Catherine van der Meulen, followed by a keynote speech from Des Casey, the author of "Nature's Future, Our Future."

A highlight of the day was the session on "Designing circular solutions for waste in the Top of



Áine O'Neill, New Zealand King Salmon Co's Sustainability Manager, leading a group collaboration session.

the South," hosted by New Zealand King Salmon and facilitated by Vaughan Broderick from the Centre for Entrepreneurship at the University of Canterbury.

The session asked attendees to focus on innovative approaches to waste management, specifically around the recycling/reuse of rope materials used by many industries including aquaculture, viticulture and agriculture. Ideas were plentiful and some great discussions were had around the group.

The afternoon featured a series of round table discussions, covering various aspects of circularity including Aquaculture, Construction, Wine and Waste, among others.

The day concluded with an immersion experience at the Hortus Village Commercial Food composter, where Gustavo Lopez and Alexandra McKeown demonstrated how 100 kg of food waste is given another life.

The event was a great opportunity to meet and engage with others in the business community who are working towards a sustainable future.





#### Nortek Day

Nortek is partnering with Plant and Food Research for an upcoming 'Nortek Day' in Nelson, on the 26<sup>th</sup> of March. This free event is aimed at showcasing the latest developments in ocean technology and exploring how Nortek's instruments can optimise any ocean-based operations:

#### **Event Details:**

Date: 26 March 2025

Time: 9am - 5pm

Location: Plant and Food Research: 293-297 Akersten Street, Port Nelson, Nelson 7010,

New Zealand.

Cost: FREE!

#### What to Expect:

- Engaging presentations from industry experts and Nortek specialists
- Hands-on product demonstrations and interactive workshops.
- Networking opportunities with peers in the marine science and technology community
- Q & A time and discussions as a group
- Coffee & Tea breaks with Lunch provided
- Social drinks at the end of the day

#### Why Attend?

These events are a great chance to learn from others in a similar field, ask Nortek experts any questions you may have about ADCP and DVL technology, and network with people in the ocean science and technology world. We hope you'll also have some fun along the way!

#### Recent article on Nortek's aquaculture involvement:

https://www.nortekgroup.com/news/marine-current-monitoring-an-essential-practice-for-operational-efficiency-and-production-in-the-aquaculture-industry

Nortek Website: <a href="https://www.nortekgroup.com/">https://www.nortekgroup.com/</a>

Nortek Day registration: <a href="https://www.nortekgroup.com/events/nortek-days-new-zealand">https://www.nortekgroup.com/events/nortek-days-new-zealand</a>





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# Exciting Pilot Programme Launch: AQNZ Mentoring and Coaching Initiative

Following AQNZ's successful funding approval from Food and Fibre Cove to explore a Coaching and Mentoring Programme, we are thrilled to announce several volunteers have stepped forward to participate in this exciting pilot.

The programme features a diverse group of mentees and mentors representing various species, locations, roles, and experiences, creating a rich environment for learning and growth.

The first mentoring training workshops were scheduled for February, with Dr. Lesley Peterson leading the pilot through to July. At the end of the pilot, AQNZ will receive a comprehensive report on outcomes and key insights.

Stay tuned for updates on this exciting journey as we build new connections and foster growth in our community.

### Seeking Input: Induction Package Development for Smaller Organisations

As part of our Workforce Action Plan, AQNZ are exploring the opportunity to create an Induction Package tailored for smaller organisations and farmers. This package would support their onboarding processes and help ensure a smoother, more effective induction experience.

We'd love to hear from those interested in contributing to the discussion and investigation of this initiative. If you'd like to get involved, please reach out to Kirsten at Kirsten.norfield@aquaculture.org.nz



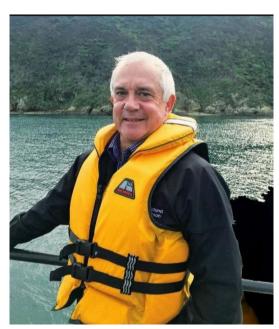


#### **Emerging Leaders**

It has been three months since the AQNZ 2024 Emerging Leaders received their awards at the Conference and embarked on their 12-month mentorship journey with industry leaders. The feedback from both mentors and mentees has been overwhelmingly positive, highlighting the valuable knowledge, skills, and confidence gained through these partnerships.

As part of the programme, we asked participants to answer key questions about their experience. Below, we share insights from the mentorship partnership of Susan Whyte (Mt Cook Alpine Salmon) and Mark Gillard. Read on to discover their reflections and learnings.





#### What motivated you to apply for the Emerging Leader Programme with AQNZ?

Susan: I was motivated to apply for the programme for the opportunity of the mentorship so I could continue to develop my skills as a leader and be able to gain a wider range of knowledge and understanding of the industry.

Mark: This is a great idea to assist up-and-comers in the industry by sharing knowledge and experiences.

## 3 months into the programme, what has been the most valuable aspect of the Mentorship programme so far?

Susan: I have found the mentorship invaluable, and the extra support has been really helpful to me. It has been such an awesome opportunity to connect with someone who I may not otherwise have had the opportunity to connect with and learn from.

Having the extra support there is a real benefit so that I can have someone to discuss things with when I feel a bit stuck or uncertain, and by him sharing his knowledge and experience, it's given me some more tactics and tools to be able to use when I need to.

Mark: It's a great feeling that I am making a difference to someone's life experiences and adding to their skill base.

#### What would you say to encourage others within the industry to take part in 2025?

Susan: This has been such a fantastic experience which I am so grateful to have been a part of. I would encourage anyone who is interested to take the opportunity and make the most of it. I feel I have learnt so much about so many different topics from Mark and think it is an experience that should be jumped at when given the opportunity.

Mark: Give it a go, it's very rewarding.

#### 2025 Emerging Leader Award

Aquaculture New Zealand will be looking to promote the 2025 Emerging Leader Award applications again in <u>May</u>, so please keep your eyes peeled to ensure you do not miss the opportunity to nominate an Emerging Leader form your organisation.

- Aquaculture New Zealand

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