Volume 2, Issue 3
June 2009

Fish IN

Newsletter of the Seafood Industry of Trinidad and Tobago



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A Publication of the Seafood Industry Development Company Limited

Fisherman's Day 2009



June 29th is the feast day of St Peter, patron saint of those who work on the sea and fishermen in particular. The Bible tells us that Peter was a fisherman, and it is this connection that makes his feast day so significant to fisherfolk the world over. Some of the local coastal communities that have highly anticipated Fisherman's Day celebrations are Carenage (St Peter's Bay), Moruga, Fullerton, Toco and Belle Garden in Tobago. Celebratory activities in Tobago are sometimes also a part of harvest festivals which take place during the months June to October. In each community, the day usually begins with a church service where fisherfolk give thanks, pray for bountiful harvests and ask for continued blessings in the year to come. Boats are blessed by the parish priest and then the partying starts. There are family events, boating activities, good food to eat and block-parties. The merry-making often goes on until the early hours of the next morning.

The Chairman, Board of Directors and Staff of the Seafood Industry Development Company would like to take this opportunity to recognize the efforts of the men and women who work in the seafood industry and who as well as providing a livelihood for themselves and their families, provide us with a nutritious and ready supply of food. The Board of the Trinidad and Tobago United Fisherfolk Organization (TTUF) also takes this opportunity to wish our fellow brothers and sisters all God's Blessings and our hope for a safe and bountiful year. CONGRATULATIONS!!!











TTUF appoints New Executive

On April 22nd, 2009 the Board of the Trinidad and Tobago United Fisherfolk met at the Claxton Bay Fishing Centre to decide on the individuals who will hold office on the Board. The new executive is made up of some familiar faces and two new persons.

President -Mr. Emile Louis; Vice President- Peter Glodon; Treasurer- Mrs. Bernadette Fonrose; Secretary – Mr. David Dubar; Assistant Secretary – Mrs. Sherene Arjoon; Alternate- Mr. Kishore Boodram;
Alternate- Mr. Charles James

NEW PARTNERSHIPS



A Memorandum of Understanding between the SIDC & the Trinidad and Tobago Bureau of Standards was signed on June 4th, 2009. This MOU establishes a Mirror Committee for the ISO Technical Committee on Fisheries and Aquaculture (TC23), facilitates the sharing of information and communication technologies by creating linkages to each other's websites, promotes co-operation in the development of appropriate calibration programmes for measuring devices used in the seafood industry and allows for joint investigations and accreditation programmes for laboratories involved in the analysis of seafood and testing of harvesting areas for environmental contaminants.



Celebrating Co-operative Week

The SIDC participated in an exhibition organized by the Co-operative Division of the Ministry of Labour and Micro Enterprise Development at the Promenade, Independence Square, Port of Spain on June 29th 2009. The exhibition provided a forum for a variety of Co-operatives and Credit Unions to display their products and services. The SIDC partners with the Business Development Unit of the Co-operative Division in strengthening community based organizations and moving them towards sustainability through the establishment and operation of viable business enterprises.



Mangroves! Why must we protect them?

Mangroves are a specialized group of salt-tolerant, terrestrial plants that inhabit shorelines between low and high tide levels. Mangroves perform several important roles in the environments where they occur. They serve as breeding grounds and nurseries for salt and freshwater organisms, especially several species of commercially important fish.

They provide essential nutrients for juveniles as well as protection from large predators during the critical stage of their development . The exposed roots provide ample hiding places for fish where they can also feed. It is estimated that two-thirds of the commercial fish caught in Trinidad and Tobago inhabited mangroves during some stage of their life cycle.

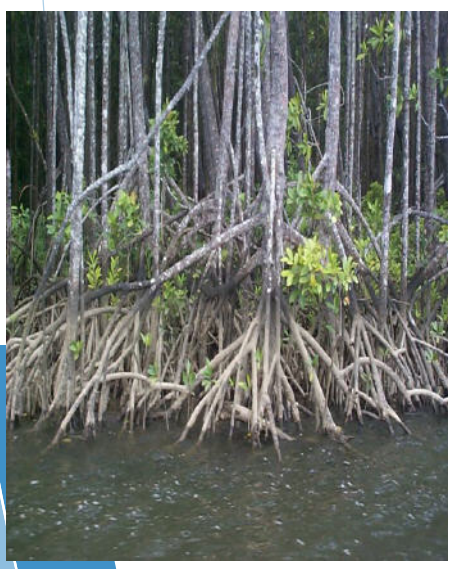
In areas where roots are permanently submerged, they host a wide variety of organisms including algae, barnacles, oysters and sponges. Shrimps and mud lobsters use the muddy bottom as their home while mangrove crabs improve the nutritional quality of mangal muds for other bottom feeders by mulching the mangrove leaves.

Mangroves also act as buffers against wind and heavy rains and offer shoreline protection and stabilization. They are important land builders and protect the coast from erosion by interrupting the transfer of energy from waves and trapping mud and silt from river discharge. In areas where mangrove systems exist, protection of reef and sea grass beds is possible.

Once established, roots of mangrove plants in addition to providing a habitat for marine species also help impede water flow. This prevents sediments from reaching other marine habitats. The accumulation of sediment by the roots in mangrove forests helps build land mass. As the new land stabilizes, mangroves move seaward leaving new land to be colonized by other plants.

The Mangroves

A poem by students of
Les Flamboyant's School
New Caledonia



In my home live the happy animals, the crabs, the shellfish
In my home, the flying fish like to jump
In my home, birds love to rest in the trees
In my home, man finds good things to eat
In my home, all this little world lives happily

I protect the lagoons against the mountains
I protect the little ones against big predators
I protect the people against the angry waves

Then the children must help me against the wrong-doer
Who pollutes me, poisons me, contaminates me and destroys me
That makes me very sick

Then the children must help me to survive
Be my messenger
Teach them to love me, respect me, protect me
I would love to be everybody's friend

THA Purchases Longline Vessel

The Division of Finance and Enterprise Development of the Tobago House of Assembly recently purchased a 65 foot Longline fishing vessel from D'Eon Boat Building of Pubnico, Nova Scotia, Canada. Construction of the Vessel started in August 2008 and was completed in April 2009. The Vessel has been named "Capital of Paradise 1" and carries a registration number TT033015. It has a gross tonnage of 133.30 tons and is made of solid moulded fiber glass. The main engine is propelled by a Caterpillar Marine Diesel 600 HP which can take the vessel to maximum speeds in excess of 10knots.

The vessel is equipped with a 200 gallon live bait well, 44 mile Longline spool, hydraulic gear for fish trapping, a two ton per day ice making facility, a desalination plant, radar, electronic chart, fish finder, temperature recorders, weather/fax, GPS, VHF and SSB compasses, radios, sonar, 2 six man inflatable life rafts, fire prevention and fire fighting equipment and a generator. Accommodation is available for an operating crew of eight.

This vessel was fully funded by the THA and will be operated on a lease/purchase arrangement by CPOWER Ltd, (a fisherfolk owned company) from the village of Castara. These fisherfolk have gained extensive knowledge and experience in operating longline vessels over the past year through various training programs sponsored by the THA.

It is hoped that this business venture will provide an opportunity for the fisherfolk of Castara to target high value species such as tuna, marlin and swordfish for the lucrative export market. This venture if profitable will kick start the process of developing an industrial offshore fishing fleet in Tobago.

The SIDC has supported this venture by providing technical advice and recommendations on the operations of this business enterprise. The SIDC completed designs for a packing facility for the handling and export of the expected longline catches and participated in a "technical appraisal" of landing sites to determine a suitable home port for longline fishing vessels.







FISHERIES LAW

The Fisheries Act of 1916, with subsequent amendments in 1966 and 1975, is the main legislation governing domestic fishing in the waters of Trinidad and Tobago. It empowers the Minister responsible for fisheries to make regulations to prescribe the mesh size of nets; to restrict the size of fish, shrimp, crabs and turtles caught, and to prohibit their sale or prevent the catching of these species either absolutely or by season or area.

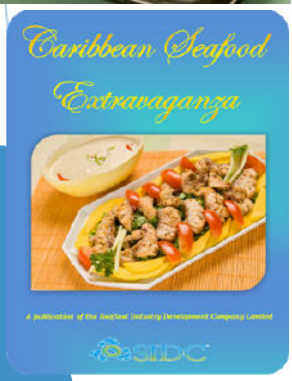
The *Fisheries Act of 1916* provides only for rudimentary controls so far as fisheries management is concerned. It does not provide any legal basis for the licensing of fishing vessels or for the administrative practice of registering fishermen and fishing engines. Its coverage is incomplete particularly with regard to national obligations under the many international agreements and conventions to which the country has subscribed over the past three to four decades. This Act is also incomplete as to its geographical coverage, covering only the waters up to the outer limits of the 12 mile territorial sea and not the Exclusive Economic Zone.

The Archipelagic Waters and Exclusive Economic Zone Act, 1986 provides for the declaration of archipelagic waters and the establishment of a 200-mile exclusive economic zone (EEZ), and governs access to these waters by foreign fishing vessels. . The Archipelagic Waters and Exclusive Economic Zone Act of 1986, cover the EEZ as well as the territorial sea and archipelagic waters, but basically applies only to foreign fishing operation. There are therefore no controls over local fishing operations in the EEZ and beyond.

The Draft Marine Fisheries Management Act when finalized, will repeal the Fisheries Act of 1916 and the relevant sections of the Archipelagic Waters and Exclusive Economic Zone Act of 1986, and will provide for the establishment of a licensing system for both local and foreign fishing vessels. This enabling legislation will allow fisheries managers to introduce measures to manage fisheries resources in a sustainable manner.

LESS PREFERRED SPECIES OF FISH





The SIDC launched its first ever seafood cookbook entitled " Caribbean Seafood Extravaganza" at the National Library and Information System Authority of Trinidad and Tobago (NALIS) Audio Visual room on June 28th, 2009. The cookbook highlights a number of recipes that use non traditional species and was developed as a tool to promote the use of less preferred species. One of the species highlighted in the Cookbook is *Chaetodipterus faber* commonly known as Atlantic spadefish and locally called Spadefish, Paoua or Pawar.

These fish have a flattened body side to side. There are three or four dark vertical bars on their silvery grey body (the bars may fade with age).

The shelf life on ice for a similar species has been cited as 21-24 days. It is marketed whole on the fresh fish market but its shape allows for excellent quarter fillets when processed.

The flesh of the Paoua is blue grey in colour, firm in texture and moderately flavoured. The edible yield from the whole Paoua is approximately 45%.

Recommended cooking methods include baking, poaching, frying and grilling. See recipe on next page...

Fishing: A Dangerous Occupation!

Fishing at sea is probably one of the most dangerous occupations in the world. The consequences of permanent injury or loss of life fall heavily on dependents and can be economically devastating. In many cases, the fisherman is the sole provider in the family. The lack of alternative sources of income may leave the widow and children facing destitution and hardship.



Effective approaches to safety at sea rely on the following three defense strategies:

1. Prevention (the most reliable and cost-effective component): Suitable equipment, training, experience, information and judgment to avoid getting into trouble in the first place.

2. Survival and self-rescue: The equipment, training and attitudes necessary to survive and effect self-rescue when things start to go wrong.

3. Search and Rescue (SAR) (the most costly and least reliable of the three levels). Systems of alert, search, and rescue which are called upon when the first two lines of defense have failed.

Measures to improve safety can only be truly effective where the motivation to apply them exists. To establish and maintain such a culture of safety is a never-ending task that demands the participation of the fishermen and their families, boat-owners, legislators and the community at large. There are many examples of individuals interested in safety at sea who formed fishermen self-help groups or other NGOs and established a fruitful cooperation with the authorities to promote safety in their communities.

Paoua in Mushroom Sauce (Serves 4)

INGREDIENTS

454 g (1 lb) Paoua fillets
Flour for coating
1/8 tsp salt
1/8 tsp pepper
28 g (2 tbsp) butter
45 ml (3tbsp) oil
Sauce
100 g (4 oz) mushrooms
60 ml (4 tbsp) white wine
125 ml (½ cup) sour cream
30 g (2 tbsp) chive, finely chopped
5 g (1 tsp) lemon grass bulb, finely chopped

METHOD

- Dust fish with salt and pepper and sprinkle with lemon juice. Coat with flour, shaking off the excess.
- Divide the oil and the butter in half; heat half the oil and half the butter in a heavy-bottomed frying pan. Fry the fish until golden brown, place on absorbent paper and keep warm.
- Add the remaining butter and oil to the pan and heat, add the mushrooms, stirring constantly. Add the chive and lemon grass stirring all the time. Add the white wine and boil at high heat for about 30 seconds. Remove mixture from heat and add the sour cream. Season with salt and pepper and serve with the fried fish.



Aquaculture Production Models On-stream



The Seafood Industry Development Company (SIDC) in collaboration with the Institute of Marine Affairs has made significant progress in the past weeks in establishing an intensive re-circulating production system for tilapia. The system is almost fully operational. Plumbing associated with the various holding tanks have been completed, automatic feeders and biological filtration systems have been installed and water and tilapia fingerlings have already been added to a few tanks. This system, a large scale commercial model, is expected to be fully operational by the end of the year and the first production cycle will be completed by mid 2010. This model will be used as a demonstration model and allow for data collection on the technical requirements and financial feasibility of large scale tilapia production.

The SIDC has also started site preparation for the establishment of two green water re-circulating systems that can be used to address the needs of the small scale farmer. Green water systems involve the introduction of algal/bacteria components into the system which increase the productivity and reduce the amount of food rations required. Algae supports water quality by removing toxic ammonia and nitrites, producing oxygen via photosynthesis and serves as an supplemental food source for tilapia.

The SIDC intends to establish two green water/biofloc models occupying an area of 12,000 square ft. These systems will serve as demonstration systems and be used to collect data on the technical and financial feasibility of these systems. Land has already been accessed and initial site preparation completed.





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