



Fish Matters

ISE - A Success for BIM

Fionn Mac Cumhaill shares the 'Salmon of Knowledge' with Minister Ahern and BIM's Chairman, Hugh Byrne.



Minister for Communications, Marine and Natural Resources, Mr. Dermot Ahern, T.D., officially launched Bord Iascaigh Mhara's 2003 Irish Seafood Expo (ISE '03) on 9 September last in the Burlington Hotel. Initial post-ISE research findings put the event well on track to achieve a significant sales boost for the seafood industry.

Over 50 Irish seafood companies and 220 domestic and international buyers from around the world attended the successful two-day showcase which offered a comprehensive schedule of exhibitions, pre-arranged buyer meetings, information sessions, product display and demonstration opportunities, sampling and tasting sessions. A series of evening events were also held to facilitate further business networking amongst attending exhibitors and buyers.

Commenting at the ISE '03 launch, Minister Ahern said, "Ireland's seafood producers continued to add value to their product in a market that demanded premium quality". Minister Ahern also said that "the variety and quality of Irish seafood was improving which was largely due to the continuing efforts of our seafood sector. As challenges increase in

the market, the Irish seafood sector will respond and continue to export competitively".

Almost 30 per cent of those attending ISE represented the retail and foodservice sectors with a further 40 per cent representing the wholesale and distribution sectors. The Irish retail sector was also well represented by 17 buyers from Dunnes Stores, Musgraves/Supervalu, Superquinn, ADM Londis, Aldi and Spar.

Key targets for the 50 Irish seafood companies who attended the event were return visitors such as France's second largest retail group, Auchan, in addition to London's celebrated foodhall, Harrod's.

Following a successful ISE '01 new visitors to this year's Expo included representatives from the Casino retail group from France, the UK-

based Harvey Nichols group in addition to buying delegations from both the US and Japan. Also visiting for the first time was Campbell Catering Ltd.

Commenting on the success of ISE, Helen Brophy, Market Development Manager, BIM said "the success of the original ISE formula contributed to the growth of Irish seafood exports from €331 million in 2000 to €428 million in 2002. One of BIM's key objectives for this year's Expo was to help boost exports even further by showcasing Ireland as a source of quality seafood and giving practical assistance with the development of sales in key export markets. Encouragingly, our initial feedback from industry is showing that in terms of sales ISE is already producing results".

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The Irish companies exhibiting at ISE represented the main sectors within the industry including shellfish, oyster, mussel, crab, scallop and lobster, salmon (both farmed and wild), whitefish including deepwater species and pelagic industry, mackerel, herring and tuna.

Quality Seafood Programme

During ISE's opening ceremony Minister Ahern officially unveiled BIM's first consumer quality mark for Irish seafood, the Quality Seafood Programme (QSP), which was well received by event attendees and described as a major boost for Irish consumer confidence.

The Programme is underpinned by the world-class European food industry quality standard EN45011. It will cater for farmed salmon which went on sale to Irish consumers for the first time on 9 September when BIM's QSP launch partner, Superquinn was the first Irish retailer to introduce QSP product in-store.

The QSP symbol on a salmon product gives an assurance that the salmon has been hatched, raised, harvested, packed and processed under a strict quality assurance scheme. It gives consumers an assurance that there is traceability of the product from the hatchery to the retail shelf.

The EN45011 standard, on which QSP is based, is the ultimate pan-European and Commission-endorsed quality assurance standard and is described by The Food Safety Authority of Ireland as "the most appropriate means of quality assurance for the whole food sector". Irish farmed salmon was the first food product in Ireland to achieve this prestigious standard.

BIM is actively progressing its plans to extend Quality Seafood to rainbow trout, mussels, oysters and wild salmon, amongst other types of fish and looks forward to welcoming other retailers to the Programme in the coming months.

Commenting on QSP's launch, Mr. Pat Keogh, BIM Chief Executive, said:

"QSP is of immense importance to the Irish retail industry and to Irish consumers. Product



Winner of BIM's Product Innovation Award, Graham Roberts of Connemara Smokehouse receives his certificate from Hugh Byrne, Chairman, BIM and Helen Brophy, Market Development Manager, BIM.

traceability, quality, and safety are now critical consumer demands in relation to any food. QSP provides a platform for the Irish seafood industry to give consumers what they are asking for. We now plan to build on QSP in the months ahead as we continue to offer Irish consumers a wide range of choice where quality will never be compromised".

Commenting for Superquinn, Mr. Fergal Quinn added:

"We are extremely proud to be the very first retailer in Ireland to meet the standard for the new QSP mark. Superquinn has a strong reputation for delivering high quality, traceable produce including meat, chicken and eggs. We are delighted to add fish to this important list of traceable goods".

QSP's unveiling marked the start of an extensive information campaign for the Programme as BIM began targeting consumers through a national and regional media campaign- both print and broadcast- and an in-store information campaign. Further

information on BIM's Quality Seafood is available from the BIM website @ www.bim.ie.

BIM Product Innovation Awards

ISE '03 was also the launch platform for BIM's first-ever Seafood Product Innovation Award with Graham Roberts of Connemara Smokehouse becoming the Award's first overall winner with his company's Organic Honey Roast Salmon.

The Award highlights the quality and range of products being produced by the Irish seafood sector. It was adjudicated by an independent judging panel who assessed entrants on the basis of the quality of seafood used, product creativity, aroma, taste, texture, packaging, artwork, storage instructions, portion size and value for money.

Dunns Seafare Ltd came second place with their Fishermen's Platter. As part of their €1,000 Award, Connemara Smokehouse are also entitled to display the BIM 'Gold' label on their product packaging for one year.

Aquaculture Development

Minister Announces €3.3 million Aquaculture Grants

BIM is to administer state grant-aid worth €3.372 million under the aquaculture measure of the National Development Plan 2000-2006.

Details of the grant-aid were announced on 26 September by the Minister of State at the Department of Communications, Marine and Natural Resources, Mr. John Browne T.D. The award represents part of the investment support package totalling €31.74 million to support the development of the Irish aquaculture industry.

Commenting on the announcement, Minister Browne said that "aquaculture is recognised by the government as a sustainable industry of vital strategic importance for the continued development of our coastal and peripheral regions." He added that, "it is important that the industry continue to go forward with regular project approvals under the National Development Plan 2000- 2006".

The announcements were made following meetings of the South & East and the Border, Midlands & Western regional selection committees for the Aquaculture measure under the Regional Operational Programme of the NDP, held on 24 September.

The projects approved will provide financial assistance to a range of projects including, the building of two, state-of-the-art, bottom mussel aquaculture vessels, (see p. 4) expansion of capacity in the salmon-farming sector and environmental improvements in the rope mussel industry.

Welcoming the award announcement, Donal Maguire, Manager of BIM's Aquaculture Development Division said, "from BIM's perspective, we are delighted to see these projects move forward. They are testament to the vibrancy and confidence of fish farming in Ireland, which is now the fastest-growing sector of the Irish food industry".

News from BIM

BIM Information Note on Labelling of Fish Products

On 30 July 2003 new EU labelling regulations for fish and seafood came into effect. Retailers are now legally obliged to use labelling that highlights specific information, such as the country of origin, whether fish is farmed or wild, the catch area and the common name for the species. BIM, in conjunction with the Food Safety Authority of Ireland and the Department of Communications, Marine and Natural Resources have produced an information note for the industry for this new labelling regulation. The aim of the document is to give guidance on the consumer protection concerns of the regulation. Specifically, it details the labelling and packaging requirements for fishery and aquaculture products.

BIM has wholeheartedly welcomed the implementation of the regulation. Pat Keogh, BIM's Chief Executive commented, "This is a very positive development for the industry. We have a developmental role in the Irish seafood industry and anything that allows us to highlight Irish seafood gives us an opportunity to set ourselves apart.

Consumers should now be aware of origin and production method when they are purchasing seafood at retailer level. This provides us with a solid basis for the promotion of quality Irish seafood".

There has been a steady increase in the level of imports of seafood into the EU and the domestic market and more often than not consumers were not aware of where their seafood came from. BIM figures show that in 2002 Irish imports of seafood, exclusive of fishmeal and oil, amounted to 63,400 tonnes valued at €121 million. These figures include a significant quantity of mackerel/horse mackerel, which was imported for processing and subsequent re-export.

For a copy of the Information Note on the Labelling of Fishery and Aquaculture Products according to Council Regulation (EC) No 104/2000 and Commission Regulation (EC) No 2065/2001 contact Tom Scanlon on 01 214 4100 or email scanlon@bim.ie

Aquaculture Development

BIM-Guinness Quality Oyster Awards 2003

More than 350 oyster farmers from the four Provinces will be vying for first prize across three categories at the 2003 BIM-Guinness Quality Oyster Awards.

The winners will be announced on Friday 14 November at 6pm in Matt Molloy's, Westport, Co Mayo.

The purpose of the competition is to raise the profile of Irish oysters, both at home and abroad and to promote high levels of quality awareness amongst growers. Combined native and Pacific oyster production in 2002 amounted to more than 6,000 tonnes, valued at €14 million. This is a 12 per cent increase in volume with a concomitant 23 per cent rise in price per kilo from 2001. BIM's main export markets include France, the Netherlands, USA and South Korea. Recent new farming successes are set to expand the national resource base for production.

In 2002, the winning Pacific oyster farmer in the output category of less than 75 tonnes was James Walsh, North Shore Oysters Donegal. Willie Britton and Des Moore of Seabreeze Ltd, Donegal, took first prize in the 75-tonnes plus category. The winner of the native oysters category was Clew Bay Oyster Co-op Society Ltd.



Derry Clarke of the Award-winning L'Écrivain restaurant shares a platter of oysters with Brendan Behan and Molly Malone.

Appointments

New Chairman

Mr. Hugh Byrne, former Minister of State for the Marine & Natural Resources, recently took up his appointment as Chairman of Bord Iascaigh Mhara, (BIM), the Irish Sea Fisheries Board. His term runs to April 2006. Byrne possesses a sound sectoral and industry knowledge from his previous posts as T.D. for Wexford from 1981 to 2002 and Minister of State for the Marine and Natural Resources from 1997 to 2003. Following the news of his appointment Mr. Byrne said, "I look forward to working with the Board and staff of BIM and the industry. Together we will continue to actively develop the seafood and aquaculture industry and promote Irish seafood at home and abroad".



New Inshore Fisheries Development Officer

Dr. Robin Davies has been appointed BIM Inshore Fisheries Development Officer for the South coast, covering Castletownbere East to Youghal. Dr. Davies holds a Ph.D in Marine Biology from NUI Galway, an M.Sc. in Shellfish/Fish Biology, Fisheries and Culture from the University of Wales and Ba.Sc. in Earth Science from Anglia University. He will be based in Skibbereen and he can be contacted on 087 9093274.



I-r: Peter Whelan, Director of Service Contracts, Food Safety Authority of Ireland (FSAI), Tim O'Malley, T.D., Minister of State, Department of Health and Children and Pat Keogh, Chief Executive, Bord Iascaigh Mhara (BIM) at the signing of the Memorandum of Understanding between FSAI and BIM.

News from BIM Spain

Conxemar 03

Conxemar 2003, the major international frozen seafood exhibition, was held in Vigo, Spain from 7-9 October.

Irish seafood products and companies were well represented by BIM who ran a stand for the duration of the exhibition, now in its fifth year.

Conxemar 2003 is set to be very successful given the level of interest shown by exhibitors, with up to 350 companies attending. Covering an enormous 26,000sq metres, the exhibition attracted over 20,000 visitors from the wholesale, import, export, processing, and distribution sectors with exhibitors from Ireland, Italy, France, UK, Belgium, Holland, Portugal, Chile, USA and Canada, among others.

Vigo is a particularly suitable host for an international seafood exhibition of this scale, as it is the most important fishing port both in Spain and in Europe, with a volume of 566,649 tonnes of fish traded last year of which 470,000 tonnes were frozen and 82,000 tonnes were fresh.

News from BIM France

La Trinite sur Mer, Shellfish Trade Show

BIM took a stand for Irish shellfish farmers at this year's La Trinite sur Mer, the specialised shellfish farming equipment trade show in South Brittany. The stand provided a range of information on the different shellfish farming areas, shellfish exporters and the various Irish quality and safety controls.

Despite the equipment focus, the show is also a very useful meeting point for Irish exporters, and a good indicator of the upcoming trading season. This is the second time that BIM had an official presence at the show, recording increasing interest from both French and other foreign buyers in Irish shellfish products. There was also a noticeable change among French farmers who increasingly view Irish farmers as potential partners rather than direct competitors.

The Irish companies in attendance were: Atlanfish, Connemara Oysters, Ferguson Oysters, Kerry Coast Shellfish, I.N.C.O., P.K.A., Triskell Seafood.



Left to right: Bertrand Escande/Atlanfish; Jean Yves /Kerry Coast Shellfish; Laurent Trannier/INCO; Pat Quinn/Connemara Oysters; Pascal Boutrais/Pascal; Marie Aude Danguy/Triskell Seafood.

News from BIM Germany

Organic Fish Popular with Females

Research recently undertaken for the German lifestyle magazine *Vital*, has shown that females buy more organic products than males.

Almost 60 per cent of interviewed females said they prefer to buy organic products, compared with 39 per cent of their male counterparts.

Almost 50 per cent of those interviewed for this research project chose fruit and vegetables as their most frequently purchased organic products with fish and meat coming at second place with 31 per cent.

Last year 35 per cent of all German households bought organic products in traditional retail outlets, and in doing so accepted the growing range of organic products available outside the traditional health food shops. However, 25 per cent of all households did not purchase any organic products at all.

Sector Merges

After company takeovers and mergers in the seafood sector earlier this year, the Pickenpack Tiefkühlgesellschaft mbH, Luneburg and Hussmann & Hahn oHG in Cuxhaven decided to merge their divisions. The new Pickenpack Hussmann & Hahn seafood GmbH focuses on producing and distributing frozen fish under a private label and expect a sales volume of €225 million.

Aquaculture Development

Grant Aid for Six Aquaculture Projects

Six projects in counties Donegal, Waterford and Cork have received a total of €3.4 million in grant aid under the latest investment programme within the aquaculture sector. Administered by Bord Iascaigh Mhara (BIM), the aid package comprises exchequer and European funding as part of the aquaculture measure for the South and Eastern Region of the National Development Plan (NDP) 2000-2006. The Irish aquaculture industry is poised to receive €32 million in public funding throughout the current NDP.

Under the latest tranche the largest beneficiary is Woodstown Bay Shellfish Ltd in Waterford which has been awarded €1.4 million in BIM and EU grant aid to develop a bottom-mussel farming project near Youghal, Co. Cork. The main item of investment is a 44-metre steel mussel dredger, complete with specialised washing equipment. The dredger will be used to source seed, relay it on the site in Youghal and finally harvest mature stock.

With a current workforce of 10, Woodstown Bay hopes to expand employment to 45 as a result of this investment.

In 1994, Paul and Caroline Barlow established Woodstown Bay Shellfish Ltd to cultivate Pacific oysters on Woodstown Strand in Waterford Estuary. Exporting to France and Holland, it is one of the leading oyster farming operations in the country.

"This project underpins growing confidence in the sector. It builds on our objective to realise critical mass production and higher added-value in the mussel sector. Aquaculture is a sustainable industry of vital importance to regional communities. It also accounts for over one-third of the value of sea fish supplies, and offers full-time employment to more than 2,000 people," commented Hugh Byrne, Chairman of BIM.

In 2002, bottom mussel production amounted to 23,000 tonnes and was valued at €14 million.



Paul Barlow signs for the mussel dredger with Mr. Leon Padmos, Director of a dredger building company in the presence of BIM's Chairman Mr. Hugh Byrne and Minister of State, Mr. John Browne, T.D.



BIM and Bord Glas come together in the celebrated 'Bleu' restaurant in Dublin to promote Quality Fruits of Land and Sea to Ireland's food, agricultural and trade media. I-r: Geraldine Lane, BIM, Ken Ecock, Oceanpath and Theresa Brophy, Bord Glas.



Children display a selection of fish to Pat Keogh, Chief Executive, BIM and Helen Brophy, Market Development Manager, BIM at a photocall to announce ISE '03.



Display of product innovation entries in main exposition area at ISE.



On board the LÉ Róisín for the opening event of ISE '03 were I-r: Lieutenant Commander, Tim O'Keeffe N.S., Officer Commanding LÉ Róisín, Pat Keogh, CEO, BIM, Hugh Byrne, Chairman, BIM, Helen Brophy, Market Development Manager, BIM and Commander Mark A. Mellett DSM.



Minister Ahern officially opens ISE '03 and unveils BIM's first Quality Seafood mark for consumers.



Displaying the new QSP logo I-r: Pat Keogh, Chief Executive, BIM, Minister for the Marine, Dermot Ahern, T.D., and Fergal Quinn of Superquinn.

Marine Services

Safety Training in Ireland



Speaking at the recent Fisheries Exhibition in Vigo, Spain, Captain Jim Hegarty of BIM's National Fisheries College in Greencastle, gave an overview of safety training in Ireland.

He pointed out that safety training here has greatly improved in the past eight years. Prior to 1995, there were no specific requirements for safety training, with the exception of Certificates of Competency in both deck and engine departments. However, there were still those fishermen who voluntarily undertook safety courses, mainly in sea survival techniques and fire-fighting.

As unfortunately seems to be the way in seafaring, the catalyst for safety training awareness was a series of accidents.

In some cases, lack of knowledge and protective clothing led to death from hypothermia. In others, accidents took place within metres of the shore.

Following the establishment of the Fishing Vessel Safety Review Group in 1998, consisting of all strands of the marine industry, 67 recommendations were made. The Fishing Safety Training Regulations were introduced in March 2002.

These Regulations require that all new entrants to the fishing industry must undergo a three-day mandatory basic safety training course. This also applies to existing fishermen and is being phased in for them on an age-basis, up until the year 2008. To date 800 basic safety training cards have been issued.

Since March 2002, it is also a legal requirement for personnel working on the deck or going to or from a fishing vessel to wear a Personal Flotation device.

Captain Hegarty highlighted three other recommendations that could be implemented - skipper certification in the 12-17 metre vessel category, engineer certification for vessels less than 750 k.w. and an annual safety equipment mandatory survey.

He also highlighted the importance of grant aid for safety equipment onboard vessels. To date, over 500 fishing vessels have been approved for grant-aid for safety equipment.

In summing up, Captain Hegarty stated "While safety has improved greatly over the past years, the most difficult aspect is still trying to instill a safety culture in an Industry that is not particularly well known for it. But surely if all new entrants undergo training at such an early age, it will leave a lasting impression and lead to greater safety awareness among fishermen".

Exercise Drontheim

BIM's National Fisheries Training College in Greencastle donated the use of the college to the Maritime and Coastguard Agency (MCA), The Irish Coast Guard and The Environment Heritage Service (EHS) in order to conduct a major maritime exercise around the Lough Foyle area called "Exercise Drontheim".

"Exercise Drontheim" was a large scale search and rescue, salvage and counter-pollution exercise co-ordinated by a Salvage Control Unit and a

Marine Response Centre. The exercise was designed to test the inter-relationship and co-ordination of the response involving the MCA, The Irish Coast Guard, EHS, Emergency Services and the Port Authority in the Lough Foyle area.

This exercise simulated a major marine incident and those involved responded as if it were a genuine major incident.

Aquaculture Training

BIM ran a full-time aquaculture course in 2002, and this year, part-time aquaculture courses started in Castletownbere Regional Fisheries Centre. There has been an exceptionally high level of interest in aquaculture through part-time modular study. This has mainly arisen through a greater awareness of the benefits of the course from employers in the industry who are willing to release workers for part-time study.

Forthcoming Courses

The maximum intake for the workboat handling course is 3 students and for the other courses a maximum intake of 8 students applies. Each module costs €200.

For further information on these and other courses, contact Castletownbere Regional Fisheries Centre Tel: 027 70450.

20 - 22 October:	Work-boat handling	13 November:	Slings and Crane Arm Operations (Unit of C20169, safety at sea)
4 - 6 November:	Three-day mandatory Safety Training (Units of C20169, safety at sea)	3 - 21 November:	Marine Engineering Operations (C20173)
11 November:	Health and Safety (Unit of C20169, safety at sea)	17 - 28 November:	Finfish Culture (C20188)
12 November:	Manual Handling (Unit of C20169, safety at sea)	8 - 19 December:	Hatchery Production (C20186)

Proposed New Fisheries Licensing Policy

Dermot Ahern, T.D., Minister for Communications, Marine and Natural Resources recently published proposals for a new fisheries licensing policy which was presented to representatives of the fishing industry at the Sea Fishing Boat Licensing Policy Review Group on 17 September.

The new policy proposals follow a review of national fleet policy in light of a new Regulation on EU fleet policy adopted by the EU Commission in August and reflect the overriding long standing legal requirement to manage the national fleet within EU fleet capacity limits.

Bringing forward the proposals, the Minister urged fishing industry representatives to give them their full and urgent consideration, with a view to resuming the licensing process and resolving registration issues as quickly as possible. The views of the the industry were considered at a meeting of the Sea Fishing Boat Licensing Policy Review Group held on 22 September, and written submissions were accepted until Monday 29 September. A further modified proposal was presented to the License Policy Review Group at its meeting of 23 October.

New Policy Proposals

The proposed new policy takes account of particular situations which have arisen within the fleet.

- It provides a means for dealing with outstanding replacement capacity of some North West pelagic boats for which replacement capacity has yet to be provided, following the EU Commission's rejection of their claims for "safety tonnage" concessions.
- It aims to facilitate strictly limited pelagic bulk storage capacity for polyvalent vessels and allow for the proposed replacement of a number of pelagic bulk storage vessels in the North West.
- It also seeks to regularise the situation of beam trawlers in the fleet.
The mechanism for replacement capacity proposed is designed to facilitate the Irish fleet in meeting mandatory EU limits while taking account of paper entitlements which exist in the system.

The key objective of the new policy is to facilitate the achievement of a sustainable and viable livelihood for fishermen operating in the various types of fisheries and ensure compliance with the required fleet capacity targets set down in EU fleet policy.

BIM Tuna Trials



BIM has maintained an active interest in the continued development of an Irish Albacore tuna fishery since the first trials in 1990. During the 2003 season a number of projects have been carried out in different areas, addressing a number of relevant issues including the elimination of unwanted by-catch, catch quality and alternative methods of tuna fishing.

Trials with acoustic deterrent devices in the pair pelagic fishery to eliminate the by-catch of dolphins, continuing on from work carried out in 2002, have yielded very encouraging results. The deterrent system has been installed on board the Greencastle boat "Foyle Warrior" (Patrick McClenghan and Mick Gillen) and compared against their partner vessel "Northern Celt" (Adrian McClenghan). To date no by-catch has been recorded with the deterrent fitted over two 12 day trips completed by the vessels. The device being tested is the unit originally designed by Loughborough University, which has been modified with the installation of a listening function into the receiver unit. This has allowed

verification that the "pinger" is audible underwater and is loud enough not to be masked by noise generated by the vessel and the fishing gear, an area of concern expressed after the 2002 trials.

In conjunction with the deterrent trials BIM's Quality Officers have been looking at improved handling and grading of tuna on board the two vessels. This work has concentrated on improving temperature control and monitoring toxicity levels of histamine, a particular problem with pelagic species such as tuna. From this work recommended guidelines for tuna handling are being prepared and a detailed quality guide with an illustrated filleting annex, similar to the early whitefish quality guide produced by BIM, is to be produced on completion of the trials.

A separate project with specialist surface longline gear on the Rossaveal vessel "Kittiwake" Stevie Joyce under the supervision of Myles Mulligan from BIM's Marine Technical Section, was recently completed in mid-September after three trips by the vessel. The objective of these trials was to establish whether this method could be

an effective alternative for catching Albacore tuna in the future. Catches to date have been disappointing, though, and the overall conclusion from BIM's perspective is that for this method to be viable it is essential that the number of hooks fished can be increased, gear issues identified during the trials addressed and market outlets for high quality Albacore tuna developed.

The "Kittiwake" from Rossaveal that took part in longline trials.



Recipe

Oyster Tempura, Cabbage and Bacon, Gribiche Mayonnaise

Serves 4

Ingredients

12 oysters
500ml - Tempura Batter
1 x small autumn cabbage - finely shredded
150g diced smoked bacon
50g butter
50g water
100g Gribiche mayonnaise - (see recipe)

Method for the Cabbage

1. Place the cabbage, bacon, butter and water into a suitable saucepan.
2. Cover with greaseproof paper and cook gently for 10-15 minutes. Add more water if necessary.
3. Check seasoning and set aside (watch out for the saltiness of the bacon).

Method for the Oysters

1. Shuck the oysters and rinse gently, removing any shell. Dry on a paper towel.
2. Dip the oysters in flour and then into the tempura batter.
3. Fry in hot oil 170°C-180°C until crisp. Drain.
4. Serve immediately with the warm cabbage and mayonnaise.



Method for the Gribiche Mayonnaise

80g mayonnaise
20g mixed gherkins and capers (chopped)
Pinch of fine herbs
Mix together.

New in the BIM Library

The BIM Library is open weekdays from 9am to 5pm. Please ensure you make an appointment, Telephone: 01 2144186.

A range of publications are also available on BIM's website, in the electronic library, at www.bim.ie.

FISH MATTERS - Library

CULTIVATION OF EDIBLE SEAWEEDS

Exploring a New Market in Aquaculture
Aquaculture Ireland vol.03 no.6/7 - June/July 2003 - p.20

BOOST TO TRADE IF IMPORT DUTIES FALL

Seafood International
vol.18 no. 9 - September 2003 - pp.48-49

DEMAND FOR COD GREATER THAN SUPPLY

Eurofish Magazine
vol.03 no.4 - August 2003 - pp.56-58

NEW SEARCH FOR NON QUOTA FISH

Fishing News International
vol.42 no.8 - August 2003 - p.9

NEW EU REGULATIONS FOR BY-PRODUCT DISPOSAL SET TO CAUSE PROBLEMS

European Fish Trader
vol.03 no.5696 - August 2003 - p.2

TRACKING SEAFOOD FROM SEA TO SHOP

Seafood International
vol.18 no.8 - August 2003 - pp.35-37



Robbie Millar, chef patron of renowned County Down restaurant, Shanks, launched the 'Young Seafood Chef of the Year Competition' on 17 September at Newry and Kilkeel Institute of Further and Higher Education. The initiative is designed to encourage young chefs to "dare to be different" with seafood, thereby increasing the presence of local seafood on menus throughout Northern Ireland and the six border counties. The 'Young Seafood Chef of the Year Competition' is organised by Seafood Marketing, a cross-border programme managed by Northern Ireland Seafood in partnership with Bord Iascaigh Mhara.

FishMatters

Fish Matters is published by:

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