The Irish seafood industry saw a small increase in sales on home and export markets in 2002, thanks to generally buoyant markets. New investment by the seafood industry reached record levels in the past year. These were among the main conclusions of BIM’s Annual Review of 2002, which was presented to Mr. Dermot Ahern, T.D., Minister for Communications, Marine and Natural Resources.

The Irish market for seafood was valued at €307 million at final point of sale which is up by 10 per cent on the previous year. Outstripping the retail sector, sales of seafood in the food service sector have now grown to the point where they account for 54 per cent of the home market. Per capita consumption was estimated at 17 kg live weight in 2002.

Irish seafood exports are estimated to have increased marginally to €436.5 million in 2002 compared to €433.4 million in the previous year. Sales to EU countries accounted for 76 per cent of the total with France continuing to be the most important market where exports were almost €100 million.

At EU level, the most significant development was the completion in December of the review of the Common Fisheries Policy. This provided for the continuation of existing allocation mechanisms in determining Irish catch quotas; the retention of the six- and twelve-mile exclusive fishing zones around Ireland; the introduction of limitations on the number of fishing days in part of the sea area off the north-west coast; the introduction of quotas for some deepwater species, and the phasing out of EU grant aid for fleet renewal after 2004.

During the past year, BIM actively implemented the various NDP programmes for the development of the fisheries, aquaculture, processing and marketing sectors. Given the pressure on certain fish stocks, BIM, in partnership with the Department, the Marine Institute and the industry, devoted increased resources to fisheries conservation and stock recovery.

Despite these and other issues, new NDP grant approved investment across the catching, aquaculture, processing and marketing sectors of the industry reached a record €77 million in 2002. The past year also saw an increased focus by BIM on safety standards, especially for sea-going personnel. Following the introduction of new mandatory standards in March there has been a very encouraging up-take in safety training.

Commenting on developments over the past year, BIM Chief Executive, Pat Keogh said, “BIM is firmly focused on the effective implementation of the Government’s National Development Programme for the seafood industry. In recent years the industry has outperformed other sectors of the food industry and this has brought lasting benefits to the most remote coastal areas of the country. With continuing State and EU support and BIM’s integrated resource and market-led development approach, the industry can readily achieve the ambitious growth targets set for it up to 2006”.

Copies of the Report are available from BIM or in PDF format on the website www.bim.ie
BIM has a number of Regional Aquaculture Development officers based in key areas around the coast. The officers were introduced to accelerate the development of aquaculture projects around the country and to establish a link between national priorities and the needs of local communities.

This regional network includes a cross-border project, the Cross-border Aquaculture Initiative Team (CBAIT) whereby BIM’s five Aquaculture Regional Development Officers are supplemented by CBAIT.

BIM’s Quality, Environment & Technical support programmes, including the Co-ordinated Local Aquaculture Management Systems (CLAMS) initiatives, are delivered at local level through this network of Regional Aquaculture Development Officers. Like BIM, CBAIT advise on financial, technical and strategic issues and are a dedicated support body, committed to playing a leading role in the development of a sustainable aquaculture industry. With the combined work of BIM’s Aquaculture Regional Development Officers and CBAIT, all 26 counties have access to this regional network.

Regional officers can often take the first step in helping access any service BIM offers. From long established clients to new start-up clients, regional officers are there to support industry development.

Some of the most recent programmes undertaken by the regional staff include:

**Shellfish surveys in Lough Foyle**

CBAIT has been working with industry in Lough Foyle, through the area’s CBAIT officer, Alan O’Sullivan. With this co-operation, the Loughs Agency is now carrying out shellfish surveys in order to improve the output and sustainability of the inshore fisheries resources. Surveys to date have concentrated on mapping out of natural oyster and mussel ground, searching for new seed mussel beds and monitoring of population dynamics within the oyster fishery. As a result of these surveys, fishermen now use aquaculture based management and stock enhancement techniques ensuring production is sustainable.

Today Lough Foyle is Europe’s largest Native Oyster Fishery, which at the start of the season can see up to 100 boats being employed in the fishery. Production of Bottom Mussels totalled some 9,000 tonnes in 2001, or 44 per cent of national production.

**Technological developments in the Southeast**

BIM’s Aquaculture Regional Development Officer in the Southeast, Brian O’Loan, is working on an exciting new project, an environmental datalogger. This solar-powered datalogger has been deployed in Bannow Bay beside an oyster farm that had heavy mortalities in the summer. The machine has highlighted the stresses that the oysters are under and also acts as a constant watchdog over possible pollution incidents from agricultural run-off/waste. This will allow for a quick response to any such incidents.

It is hoped that in the future, the datalogger will have an alarm system that will ring the regional officer if certain limits for key parameters are breached. In this way issues of water quality will be instantaneously responded to.

**Co-operative solutions in West Cork**

The Department of Communications, Marine and Natural Resources (DCMNR) recognises that the two main growth areas in West Cork are Aquaculture and Tourism and it is important that neither one inhibit the development of the other. This viewpoint is shared by BIM.

The DCMNR wish to re-organise existing mussel longlines on farms in an effort to reduce visual impact, improve navigation channels and reduce conflict with other bay users. BIM’s Aquaculture Regional Development Officer there, Dave Millard, is acting as a liaison between the DCMNR, engineers and the local producers to reach a workable solution to any issues that arise.

**Mapping the Southwest**

Using GIS and GPS, BIM’s Southwest Aquaculture Development Officer, Vera Heffernan, is working with Castlemaine Shellfish Co-op in mapping the allocation of bottom mussle production areas. GIS is a computerised system, which manages geographical data and presents information in map form. The technology used to gather this data is the GPS. Castlemaine has one of the largest mussel beds in Ireland and has a long history of mussel exploitation extending back to the 1800’s. Over the last 10 years, the fishery has been rejuvenated and re-developed, with the assistance from BIM and the DCMNR in the mapping of ground.

**Harvesting the best in Clarinbridge**

In Clarinbridge, Co Galway, the native oyster fishery collapsed because of Bonamia in the early nineties. Trials were conducted to test the feasibility of farming Pacific oysters on the seabed. These trials produced very encouraging results. In response to this 65 members of the Clarinbridge Oyster Co-op formed a separate company and each invested money to purchase seed and half-grown gigas (Pacific) oysters. With the aid of BIM funding, they also purchased a harvester, which was built locally and can lift up to ten tonnes from the beds daily. BIM’s Aquaculture Regional Development Officer in Galway is Tomas Burke.

**Clew Bay’s representative forum**

Mary Hannon, BIM’s Regional Aquaculture Development Officer in Mayo, is working in non-Gaeltacht areas in the county. She is involved with the Clew Bay Marine Forum. The Forum looks at Clew Bay as a whole and is working in non-Gaeltacht areas in the county. She is involved with the Clew Bay Marine Forum. The Forum looks at Clew Bay as a whole and provides services to its members, which incorporates representatives from aquaculture, inshore fisheries, fish buyers and processors. The Forum carries out projects in conjunction with BIM. The ultimate goal of the Forum is to achieve integration, consensus and local input through Integrated Coastal Zone Management.

**BIM Bids a Fond Farewell to Sean Freeman and Eugene Dolan**

Sean Freeman, BIM’s PR Executive has been with the Board since January 1959, when he joined at the tender age of 18. Sean began in the Costing Section of the Accounts Department, moved to the Boatbuilding Division and in 1978 transferred to the PR Department. He was promoted to PR Executive in 1989.

Eugene Dolan joined the Board in September 1961. Eugene spent his early years in Accounts, Secretariat and in the Boatyards Division, where he had responsibility for purchasing. In 1984 he transferred to the Export Development Division. He became involved in computerisation and transferred to IT, where he has been involved since 1990.

Sean and Eugene will both be missed in the Board and BIM wishes them all the best in their retirement.
**Irish Multiples in Strong Battle for Market Share**

The latest Taylor Nielsen Sofres figures show that the Musgrave-owned Supervalu-Centra has overtaken Dunnes Stores to become Ireland’s most popular supermarket after Tesco Ireland. Tesco now hold a 24.1 per cent share of the Irish market with Supervalu-Centra just behind at 23 per cent and planning to open ten new stores in the coming year.

This is bound to raise alarm bells for Dunnes Stores particularly as competition increases from the two discounters, Aldi and Lidl. While the two German retailers aim to increase the number of current stores in key strategic locations around the country, Dunnes Stores has made a number of cutbacks, closing the grocery department in one of its Derry stores in Foyle’side laying off 60 staff. In 2002, the group closed its shop at Derry’s Richmond Centre in which it was the anchor tenant.

In contrast, Aldi and Lidl now hold at combined market share of 4.7 per cent in the South with all forecasts showing strong growth in the coming years. Aldi has in recent weeks acquired a prime 2.2 acre site at Cornelscourt, Dublin and also has received planning permission to build a discount foodstore at Belgard Road in Tallaght. It would appear that in the current economic climate, the discounters are being favoured more positively by Irish consumers than in recent years and strong competition is forecasted in the coming year with their nearest rival Dunnes Stores.

**Dublin Bay Prawn Prices**

Prices of Dublin Bay Prawns (*Nephrops norvegicus*) have been causing significant problems for exporters in recent month with extremely erratic markets and low prices. Analysis of the prices from the Troon Auction in Scotland reveals the volatile nature of recent price fluctuations from January to March in all size grades. In addition to this volatility the downward price trend is continuing, particularly in recent weeks.

The causes of this are the continued uncertainty of wholesale prices throughout Europe and the high volumes of product available. One particular cause that has been suggested for the high volumes in the market has been the shift of Scottish boats from cod to prawn. The outlook for this market continues to be uncertain and there is no indication for a recovery of prices in the short term.

Trade sources from the French and Spanish markets confirm large arrivals of prawns from Scotland at very competitive prices. Furthermore Christmas sales at retail level were lower than expected which lead to stock carry over in 2003. At the present, suppliers are greater than demand and this situation is not predicted to change over the coming twelve months.

**Parlevliet and Van der Plas acquire 50,000 tonne Fish Factory.**

The construction of a €87 million processing and freezing plant on Rügen island, which was supported by EU subsidies, German federal and regional funds to the tune of some €51 million is expected to be finished in the near future. Over twelve hectares of infill land was reclaimed from the sea in the town of Mukran on the island of Rügen which lies off the northmole of Sassnitz on the North East coast of Germany.

According to the development plan, it is intended to process up to 50,000 tonnes of fish per year, mostly herring, but includes some cod and flounder. They project an output capacity of 13,000 tonnes in 2003, climbing to 40,000 tonnes in 2004 and reaching full capacity in 2005.

Parlevliet and Van der Plas are taking advantage of the under used 100,000 tonne eastern Baltic quota. To this end they are acquiring German vessels or signing supply contracts with the local fishing boats and companies.

The fish processing area is about 14,000 square metres, the refrigeration plant about 7,000 square metres and 22,000 tonnes of fish can be stored at a temperature of –28 degrees celcius. The finished product will will be transported by sea or overland to the various customers. The owners have not only Germany in their sights but also the important Baltic States and Russia etc.

The plant is due to open in June 2003 and already one load of frozen fish has been put into storage on the island. While the whole plant belongs to the Sassnitz harbour authority, Parlevliet and Van der Plas have secured a 99 year lease on the premises.
Promoting Irish Seafood for St. Patrick’s Day

In the run-up to St. Patrick’s Day this year BIM, in association with a number of Irish seafood exporters organised the largest-ever Irish seafood retail promotion in Europe. Starting approximately one week before St. Patrick’s Day, the promotional campaign, aimed at boosting Irish seafood sales, was run across six European countries and 2,000 retail outlets.

European shoppers were given the opportunity to sample Irish seafood products at in-store displays, and buy a wide range at promotional prices. The St. Patrick’s Day themed promotion ensured high visibility for Irish seafood in European shopping aisles. European consumers have firm favourites when it comes to Irish seafood, including shellfish, such as oysters, mussels, prawns and crab; Irish salmon in various forms, as well as whitefish. There is also growing interest in organic Irish salmon, which is the first ever seafood to obtain organic certification in France.

The Minister for Agriculture, Food and Rural Development, Mr. Joe Walsh accompanied BIM representatives including Chairman, Mr. Pat Ridge and CEO, Mr. Pat Keogh on an official visit of the Leclerc Hypermarket in Bonneuil (Paris region). The store director, Monsieur Bonaparte, showed the group the Irish seafood display and promotion in operation.

To celebrate St. Patrick’s Day that evening BIM, Tourism Ireland and Bushmills Whiskey organised an Irish evening in the Claquequin distillery in Paris, where a seafood buffet was provided by BIM. The evening was well attended by the fresh seafood industry with partners from Leclerc and the general secretary of the Rungis market as guests.

The total value of seafood sales for the period of the promotion was calculated at €700,000 and 200 tonnes of fish were sold, during what is normally a low season for fish trade in Europe. Feedback from the weeklong promotion suggested that salmon was the main seller, however significant quantities of prawns, whelks, crab and winkles were also sold. Irish packed and labelled oysters were also sold directly to Leclerc stores.

The participating Irish seafood companies in the promotion included: Irish Seafood Producer Group Ltd; Kenmare Salmon Ltd.; Errigal Fish Ltd.; Bells Isle Seafood Ltd.; Glenmar Fish Ltd.; Clogherhead Fishermen’s Co-op Ltd.; Connemara Seafoods Ltd.; Dunn’s Seafare Ltd; Irish Seaspray Ltd.; Eagle Isle Seafoods Ltd.; Aran Salmon Ltd.

Deutsche See offers an organic range

Germany’s largest fish wholesaler, Deutsche See recently introduced their first organic fish products at the Biofach fair in Nuremberg - fresh, smoked and marinated salmon and fresh and smoked sturgeon. All products are available from April 2003 in retail and gourmet shops. Deutsche See is already planning to expand the organic range by Autumn 2003 with tiger prawns and carp, followed by mussels, char and trout in spring 2004.

The quality of the fish is due to their careful breeding and feeding, which is free from the use of chemical and synthetic additives.

Background Information: In 1993 EU organic legislation (2092/91) was introduced which sets minimum standards for food declared as organically cultivated.

As yet, fish is not a part of this legislation but associations like Bioland, Demeter, Naturland, SOIL and CAAE, which are accredited by IFOAM (International Federation of Organic Agriculture Movement) set their own guidelines for seafood products.

At present, European committees are working on guidelines for organic fish considering proposals from the various associations. Deutsche See is involved in the developing process.

Mussels in the Italian market

Spain is by far one of the most important suppliers of mussels to the Italian market, not only due to its geographical proximity, but also due to the availability and quality of the Spanish product. However, Spanish mussels will shortly be entering spawning season, which means that for at least four or five months supply going to Italy will be curtailed.

The mussel season in Italy begins around March and lasts until October, coinciding with the end of the spawning process in Spain. Chioggia, near Venice, has a high concentration of mussel dealers equipped with holding facilities to distribute throughout Italy. The key factor for Italian mussel importers is that they receive live mussels. When Spanish rope mussels are harvested, graded and taken through the cleaning process, the mortality rate can potentially be very high. In order to avoid excessive mortalities due to stress, Spanish mussels go through a two-week acclimatisation period before export. This process involves re packing and re immersion which results in a very tightly packed mussel, thus keeping the shell closed ensuring optimal freshness when delivered to Italy.

El Salón del Club del Gourmet, 31 March - 3 April 2003

The 17th edition of El Salón del Club del Gourmet took place in Madrid from 31 March to 3 April. This exhibition is dedicated to specialty food products such as cheese, foie gras, smoked seafood, wine, liqueurs, Spanish ham, etc. and is considered one of the most prestigious exhibitions in its sector in Europe. There were more than 750 Spanish and international exhibitors of which 80 per cent were manufacturers. The majority of visitors belonged to the catering and food distribution sector.

Within the smoked salmon sector, Spanish smokers - Ahumados Goteborg, Ahumados Sabal and Salazones Serrano expressed their interest in making contact with Irish salmon exporters.

Similarly, there was interest in the value added sector. Corpsa from the Basque Country showed interest in importing Irish crab meat and Mariscos Oviñana from Asturias sought to make contacts with suppliers of frozen and live brown and spider crab.
**Fisheries Development**

**Live Prawn Trials Commence**

Dublin Bay prawns (*Nephrops norvegicus*) are an extremely important commercial species in Ireland. In 2001 the industry was worth some €19 million, with landings of 4,277 tonnes. This makes prawns the second most valuable of all species landed in Ireland after mackerel.

However, concern exists that supplies of prawns to the European market are about to increase significantly and this may bring about a fall in prices. This is partly as a result of the new days at sea regime in the North Sea and West of Scotland, which is forcing many of the larger whitefish boats, including a number of larger Scottish vessels, to redirect their effort towards prawn fishing.

BIM’s Fisheries Development and Marketing Divisions have recently commenced a project, to develop an alternative market for Irish prawns. A system called ‘Sycocrus’, which maintains trawl caught prawns in a live condition, is in operation onboard around 25 trawlers in France. The system consists of a closed off section in the hold or an insulated room on deck where refrigerated, vaporised seawater is sprayed over live prawns which are held in porous plastic baskets. In order to ensure the prawns are kept alive, nets must be hauled within 2 – 3 hours and special care and attention must be given to the prawns at all stages of the process from landing to shipping.

However the financial rewards more than justify this extra effort. Average prices in Lorient, for live prawns in 2002, were €9 for small and €16 for large prawns and up to a maximum of €30 for top quality large prawns at certain times of the year. This compares favourably with an average price of €7.36 paid by European importers for Irish prawns during 2001. The Spanish market also offers an excellent outlet for live prawns.

Trials are due to commence with this system on the Howth based vessel ‘Argo K’ before the end of March, and a full report will be produced on their completion.

For more information contact Ronan Cosgrove or Finian O’Luasa, BIM.

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**Fisheries Development**

**National Spring Clean**

BIM in association with National Spring Clean is urging members of the seafood industry, their families, neighbours and all who are fit and able to participate in this years national Spring Clean-up Campaign which is running throughout the month of April.

Over the years, the National Spring Clean Campaign has gone from strength to strength and last year more than 200,000 people were involved, collecting over 11,000 tonnes of litter at 2,179 clean-up events nationwide.

The Campaign has succeeded in sending a strong message to people highlighting the role that everyone has to play in tackling the litter problem. We are all responsible for the waste that ends up in our countryside and in our seas. The impact that this waste can have on the marine environment was clearly highlighted in the poster ‘Marine Debris Biodegradation Timeline’ recently produced by BIM.

BIM urge you to consider the waste that you produce and where it may end up, to try and prevent litter ending up in our waters where it can damage the marine environment for centuries to come and to get out and assist with efforts to clean up.

If you like to participate in the clean ups or organise your own area clean up please contact National Spring Clean Office at (01) 7077066.

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**Fisheries Development**

**Funding made available for Fisheries Diversification in the North West**

Following recent discussions between the Oireachtas and representatives of the fishing industry, funding has been earmarked to help offset the impact of the introduction of the EU “days at sea” regime under the cod recovery plan reported in the last edition. The impact of the introduction of the ‘days at sea’ regime (which limits the number of days each vessel may fish per month) is already having considerable impact on the fishing industry in the NW region.

The funding package will go towards a Marine Institute run project to evaluate the benefits of a seasonal closure of the Greencastle codling fishery, as well as further work to be carried out by BIM on the potential for diversification by fishermen affected by the effort regime into non-quota and under-exploited species and into alternative fishing methods and gears for smaller vessels.

Following direct consultation with a wide spectrum of the industry in Donegal, BIM has brought forward a series of project proposals including the development of alternative fisheries for Queen scallops, *Loligo* squid and Albacore tuna, as well as exploration of new grounds for Nephrops and non-quota species including witches. The first of these projects will be running in May.
Aquaculture Development

All Clew Bay Stakeholders Invited to ‘Gain A Better Understanding’

Clew Bay’s Marine Forum (CBMF) recently hosted a seminar, with the theme of ‘A Better Understanding’. The event showcased the valuable and unique work being carried out by the Forum, agencies and associated members over the last year. Taking place in the Knockranny House Hotel in Westport, anyone with an interest in the future sustainable development of Clew Bay was invited to attend.

The aim of the seminar was to inform all interested parties of the myriad of marine environmental studies and survey work that has been carried out under the aegis of the CBMF in 2002 and to discuss how this can be applied to the integrated development of the bay by all marine users. The information gleaned through the studies can be assembled to provide a more detailed picture of the bay, its ecological systems and the environmental considerations necessary to ensure the future health of the bay.

The long-term aim of the Clew Bay Marine Forum is to arrive at sufficient local consensus in the creation of a sustainable and equitable development plan for the future of the Bay. Marine activities are an important local industry in Clew Bay, providing valuable employment opportunities, both on a full and part time basis, in line with our strong marine heritage.

As the positive trend in Irish seafood exports continues, BIM in conjunction with Ireland’s leading seafood export companies will participate at the 11th European Seafood Exposition (ESE) in Brussels from 6-8 May. ESE is the most important trade event in targeting the European seafood market and BIM’s double-decker stand and 192 square metres of floor space, coupled with a buyer reception, will ensure that Ireland’s seafood exporters can maximise the sales opportunities and market potential in Europe.

Atlanfish Ltd, Carrokeel Seafoods Ltd, Connemara Seafoods Ltd, Fastnet Mussels Ltd, H.J Nolan (Dublin) Ltd, Irish Seafood Producers Group Ltd, Shellfish De-La-Mer Ltd, Shoreline Food Enterprises Ltd, Wrights of Howth and Export Kilmore Quay Ltd. will be the flagship exhibitors on the BIM stand. The additional twenty companies who will be co-exhibiting in a composite area of the stand will ensure the largest ever Irish industry representation at Brussels.

ESE will provide the forum for a range of BIM market initiatives. Ireland’s production of organic product will also be promoted on the stand in order to develop buyer awareness of this quality niche supply source. Ireland’s quality image will be further enhanced by the presentation of certification to the first approved companies for the Irish Quality Mussel Scheme on the BIM stand at Brussels.

Stand details: Irish Pavillion - Hall 7, Stand No. 1417.

Market Development

Irish Industry to have major presence at World’s Largest Seafood Expo

Pictured at the seminar were Front: Michael O’Cinneide, Marine Institute, Donal Maguire, BIM, Niall O’Boyle, CBMF, Michael Mulloy, Chairman CBMF.
Back: Alan Storey, Clew Bay Oyster Co-op, Kevin Munrin, Clew Bay Pot Fishermen’s Association, Peter Hynes, Mayo County Council, James Ryan, Clew Bay CLAMS Group.
The implementation of recommendations from the report of the “Task Force on Training & Employment in the Irish Seafood Industry 2001” has brought about a greater consciousness of the benefits of developing a pro-active safety training culture in the fishing and aquaculture sectors. Additionally, State grant aid for safety equipment is now conditional on certified training being undertaken.

A recent EU study on continuing vocational training found that one of the greatest barriers to undertaking training was the disruption caused to businesses. Recognising this and with a view to encouraging more adults to participate in further education, BIM’s Coastal Training Units offer modularised training locally in Basic Safety Training, Navigation and Stability and GMDSS radio training.

The overall training attendance figure on Coastal Training Unit 2, which operates in the South and Eastern Region, was 650 in 2002. So high was the level of interest that many skippers of fishing vessels made arrangements in advance with the CTU staff to tie up their vessels to allow all the crew undertake mandatory Basic Safety Training. In the first six months of 2003, CTU 2 will have visited Kilmore Quay, Youghal, Ballycotton, Union Hall, Sherkin Island, Clogherhead, Howth, Dundalk Bay and Carlingford.

For further information on the training on mobile Coastal Training Unit 2, please contact Declan Donohue 087 – 233 46 20 or Cormac Mc Ginley 087 – 415 83 52.

In the next edition of Fish Matters we will cover the activities of CTU-1, operating in the Border Midlands and West Region.

Ní ádh amháin iascach slán
Safe fishing is no accident

Promoting Careers in Fishing & Aquaculture

Staff from BIM’s Regional Fisheries Centre in Castletownbere presented information on BIM’s training courses at the 41st Irish Science Teacher’s Association (ISTA) Conference held from 27 – 29 March in the new campus of the Institute of Technology, Tralee. Over 450 delegates attended the event from both primary and secondary schools all over the country.

With the ever-increasing focus on conservation and sustainability in fisheries and aquaculture in the new Leaving Certificate Biology curriculum developed by members of the National Biology Support Service, BIM used the opportunity to promote training courses available in aquaculture and commercial fishing. Many teachers were also highly complimentary of BIM’s ‘School of Fish’, which they had already received, commenting that they were particularly impressed by its design and clarity.

The next full time FETAC level 2 Certificate in Aquaculture course starts in Castletownbere on 6 May and runs until the 25 July 2003. A new part time course is also now on offer at the Regional Fisheries Centre, Castletownbere designed to facilitate those already working in the industry or in other jobs and interested in a career in aquaculture. BIM is also involved in aquaculture training courses on a partnership basis in Rosmuc and Letterfrack with Co. Galway VEC and Udarás na Gaeltachta. Later in 2003, an aquaculture course will commence for the first time in Belmullet.

BIM were also present at the recent Institute of Guidance Counsellors (IGC) Annual Conference, in Rochestown Park Conference Centre, Cork (20 March) and used the occasion to promote the Regional Fisheries Centre, Castletownbere, Co. Cork which now offers an extensive range of modular training courses in the South West. Some 400 delegates from all over Ireland met to exchange ideas with other Guidance Counsellors and obtain information on training opportunities available from BIM. Some collected the video “Careers in Fishing and Aquaculture” from the BIM stand and sought advice on the range of FETAC approved training courses available.

Enclosed with this edition of Fish Matters is a leaflet on the FETAC Certificate in Aquaculture and contact details.
Stir-fry Prawns

Serves 4

Ingredients:
- 450g shelled prawns
- 2 limes
- Small knob ginger – peeled and cut into thin slices
- 170-225g mangetout
- 170-225g beansprouts
- Oil/Salt and pepper

Method:
Combine grated lime zest, juice, ginger and seasoning. Add prawns and marinate for 1 hour. Cut mangetout into strips. Heat oil in pan or wok and stir-fry prawns briskly. Add mangetout and beansprouts and continue to cook for 2 minutes. Serve with rice or noodles.

Prawns with garlic
Lightly brown slivers of garlic in olive oil. Add prawns to pan along with seasoning, chopped parsley and a squeeze of lemon juice. Heat through and serve with crusty bread to mop up the delicious juices.

Perfect prawns
 Blanch spinach and arrange in ovenproof dish. Add a generous amount of shelled prawns and top with a creamy roquefort cheese sauce. Bake until bubbly and golden.

*You can substitute squid, monkfish.

Moreau Chablis Fish Dish competition

The Moreau Chablis Fish Dish competition challenges restaurants and hotels across Ireland to showcase their most innovative fish dish to complement Moreau Chablis, the renowned white wine from the Burgundy region in France.

This year’s winner was Renvyle House Hotel in Galway. Pictured (l-r): Chris Donoghue, Regional Sales Manager, Grants of Ireland, Phena O’Boyle, Judge and Food Critic, Tim O’Sullivan, Head Chef, Renvyle House Hotel

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