

TACOMA PRESERVATION SOCIETY



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May 2018 Newsletter #10



May 2018

AHOY SHIPMATES

It has been a very busy couple of months and at last we can relax a bit and start next years planning.

Three tuna poling trips in a month has kept us flat out and not to mention the preparation. The Ladies trip eclipsed the Men by a long way and their execution and teamwork shone through in spades.

Mixing it with the fleet south of Kangaroo Island was a highlight and it was interesting to witness the scene reminiscent of a naval skirmish, complete with aircraft, fast boats and the big cruisers, the shenanigans still continue today.

Jack has been quite the media star after poling his “last tuna” with appearances in the Port Lincoln Times, Sunday Mail and on ABC TV News.

Ross has poled his first tuna with someone who came out of a very short lived retirement and now goes by the name of Jack Farnham - with probably a few more “last tunas” to come.

The crew have all done a marvellous job and it was great to welcome some new additions to the team in the form of Kevin, Jenna and Greg, practicing his dark arts down below. Thanks to the ever present Daryl, late entrance of the recently estranged Fred and of course our glorious leader giving us scurvy dogs his guidance from on high.

It would also be remiss of me not to mention our “good time ladies” who made sure we were supplied with precooked meals, cakes, biscuits and fresh linen.

With only a wedding and the slip to come, we can all look back with some satisfaction at the fun season we’ve had and anticipation of the summer to come.

Yours

Peter Jessop

Capt. Pugwash

(more commonly known as PJ)

SWEET SUCCESS:

The Tacoma Ladies tuna poling trip left on Friday February 16th and as was customary, spent the first night collecting live bait. Next day they headed to the *Cabbage Patch* as was also the custom - but there was no tuna to be seen. Not deterred, Captain Ross whizzed over to Kangaroo Island and then zig zagged around, searching for signs of tuna. None were sighted until they revisited the *Cabbage Patch*. The women were ecstatic and poled thirty-six tuna. The fish were expertly cleaned and gutted by Kellie and Jenna from the *Fish Place* in Port Lincoln.



The Men's trip left on Friday February 23rd. Their adventure followed the same route as the women, as far south as Kangaroo Island and sixteen tuna boats were sighted during that time. But oh where were the tuna. On the last try, they found a few and Jack bagged a 26kg whopper. Jack became an overnight star, making the front page of the Port Lincoln Times.

TACOMA PIONEER POLES BIG TUNA CATCH ON LAST MAJOR FISHING TRIP (Port Lincoln Times)

On his last fishing trip on board the historic tuna-fishing vessel Tacoma, 84-year-old Jack Bellamy showed how tuna poling was done with the biggest catch.

Mr Bellamy is a life member of the Tacoma Preservation Society and has been on board for its biannual tuna poling adventure trips, providing assistance as a cook.

He said his most recent excursion, the Men's Tuna Adventure from February 23 to 28, was likely his last one, or at least his last major trip.

It was one to remember for Mr Bellamy as he showed the younger men how it was done by poling a 26-kilogram tuna, the biggest catch of the five-day trip. The fish was one of 10 caught on the men's trip, well below the 34 caught on the women's trip earlier in the month.

The Society provides Foodland outlets at Frewville and Pasadena with fish caught on these trips.



Mr Bellamy said poling tuna was something he still loved to do.
"I just enjoy it, going out there hoping there is fish and catching fish, and being with my mates," he said.

Tacoma Preservation Society president Ross Haldane said Mr Bellamy had been great to have aboard.

"He's a true gentleman and he's an amazing fisherman," he said.

Ref: Port Lincoln times march 6th.

Jack spent 32 years fishing on the Tacoma, from when it started fishing for tuna in 1952 and including when tuna poling was introduced in 1956.

Mr Dick's
SKIPPERS TABLE
BLUE FIN TUNA NIGHT

EXPERIENCE THE FRESHEST
 WILD CAUGHT BLUE FIN TUNA
 IN ADELAIDE

POLE CAUGHT
 ABOARD THE "TACOMA"
 THE FIRST WOODEN TUNA
 CLIPPER IN PORT LINCOLN



BOOKINGS ESSENTIAL



4 COURSES



\$40 PP - FRI 2ND MAR - 6PM TO 8PM

Adelaide's finest supermarkets
 FREMANTLE / PASADENA **FOODLAND**

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Mr Dick's
SKIPPERS TABLE
'MEET THE SKIPPER'

MENU

EXPERIENCE WATCHING
 THE CHEF FILLET THE
 BLUE FIN TUNA
 STARTS 5:30PM

4 MAGNIFICENT COURSES
\$40 PER PERSON

SIT DOWN CANAPE
 CHEF - SAM SANDEEP

RAW TUNA CRUDO
 LEMON, WASABI, BITTER LEAVES,
 JAPANESE SOY SAUCE - GF

ENTREE CANAPE
 CHEF - DANIEL BUSATO

TUNA CARPACCIO
 SCALLOPS, ASPARAGUS, PORK JOWL,
 ALMOND RICA DONNA ZABAGLIONE - GF

MAIN COURSE
 CHEF - CAMILLO CRUGNALLE

VITELLO TONATO
 ROASTED MOUNTAIN VEAL,
 PORT LINCOLN BLUE FIN TUNA,
 BABY CAPER SAUCE - GF

SECOND COURSE
 CHEF - DUNCAN WONG

SEARED TUNA SALAD
 GREEN SOYA BEANS, BUCKWHEAT
 & GLUTEN FREE NOODLES,
 CABBAGE & VEGETABLE SLAW

GF - GLUTEN FREE

SKIPPER'S TABLE – Blue Fin Tuna Night

March 9th
 Tacoma again made headlines.

Tuna caught by Tacoma was on show in a culinary event at Pasadena Foodland in Adelaide on March 2.

The Skipper's Table dinner involved four chefs each creating dishes made from southern bluefin tuna caught by those on board the Tacoma during its recent fishing adventure trips.

This included the 25-kilogram tuna caught by Jack Bellamy on his last major fishing trip last month.

Chapley Retail Group general manager Paul Mabarrack said the event was booked out within three days.
"Adelaide people love the idea...of getting fresh Port Lincoln tuna and loved the idea of getting it from the

Tacoma," he said.

Tacoma Preservation Society President Ross Haldane said customers were getting more familiar with tuna through events like this. This is the second year Foodland Group in Adelaide has worked with the Tacoma Preservation Society to feature wild traditionally poled tuna in Adelaide outlets.

"It has been a very successful relationship which we are both keen to develop," Mr Haldane said.

The story [Tacoma tuna headlines dinner | GALLERY](#) first appeared on [Port Lincoln Times](#).

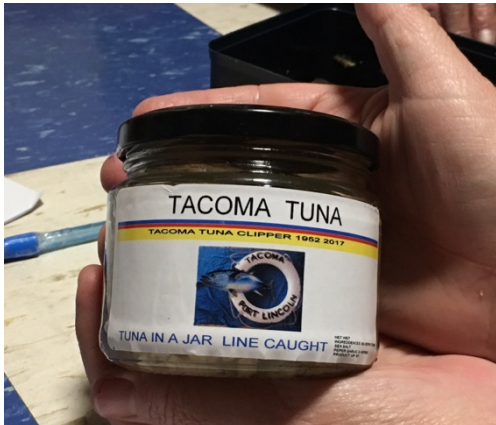
FOR SALE:

Fresh Tuna

Tacoma's own pole caught tuna – a vacuum sealed tuna loin with skin on - \$30 / kg. To order phone Ross or Carin on 08 8682 1124

Jar of Tuna:

All proceeds from the sale of this tuna contributes to the continuing restoration of the MFV Tacoma.



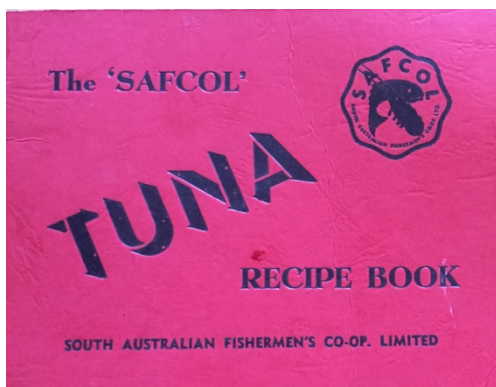
to order phone 08 8682 1124

- Frozen - \$30 per kilogram.
- 400 gram jars for \$10

NB - to optimise the shelf life of the fish, the skin is left on and it is vacuum-sealed. Tuna's natural oil does not freeze until minus 60 C and at minus 20C there is still oxygen available that can oxidise the flesh of the tuna.

JUST FOUND:

This little gem of a red book was recently rediscovered by Carin Haldane. Do try the recipes using a jar of Tacoma Tuna. SAFCOL Tuna and other recipes by courtesy of



* The Electricity Trust of South Australia

Chef Gelelencser, author of the *The Continental Flavour* suggests the following SAFCOL Tuna and other fish recipes.

TUNA CUCUMBER RING

Ingredients:

- 1 tin of SAFCOL Tuna
- 1 large cucumber
- 2 tablespoons chicken stock
- 2 teaspoons gelatine.

Method:

Peel cucumber and remove centre part. Mix mayonnaise, stock and gelatine in a pan, bring to the boil, add fish, mix well and cool in cold water

When the mixture is cold, fill with cucumber and place in refrigerator until set

Cut into ¼ inch slices and place on biscuits or croutons

TUNA A LA ADELAIDE

Ingredients:

2 tins of SAFCOL Tuna
2 oz. finely chopped bacon
1 dessertspoon French caper or pineapple
3 cups rich béchamel sauce
2 egg yolks
Pepper, salt and paprika to taste
2 tablespoons grated cheese
2 oz. butter
1 dessertspoon soya sauce

Method:

Fry bacon in butter until crisp. Add onion fried to golden brown. Add tuna, sprinkle with seasoning, add French caper. Put the mixture in pyrex dish. Mix béchamel sauce with the yolks of eggs and soya sauce. Pour over the readymade fish and sprinkled with grated cheese. Bake in 350F for 15 minutes.

Ref: The SAFCOL TUNA Recipe Book. No date or ©

THE TALE OF THE TAILS:



Under the guidance of Fred Houweling's son Dan, Tina Tuna I was conceived and built in June 2015. She was an immediate success in the tuna poling demonstrations being more appealing than the old car tyre previously used. Tina weighed 6kg and functioned well but the repeated thump on the deck when poled and the obligatory thwack with the rubber hammer took its toll.

Several years ago, the Tunarama Festival Committee had several rubber tunas commissioned out of solid rubber. These weighed 10kg and were popular but after a few years they lost their tails and eyes.

One damaged tuna was given to Fred for repair. He fashioned a tail from flexible shoe sole rubber and found some teddy bear eyes. The rope was removed and a strong stainless steel hook in the mouth added. And Tina Tuna is ready for action.

Cost – materials, very little but lots of thought, time and care – thank you Fred and the Tunarama Festival Committee. *Photo (above) is Claire Webber and Braden Stockham with a 'young' Tina in the 2016 Tunarama parade. L-R (below) one of the remaining Tunarama tuna's minus eye and tail is cracked; tail repair and Fred holding Tina II*



THE BIRTH OF THE BERTH OF TACOMA:

The gestation period of a fruit fly is 24 hours - one day.

Man is 280 days or 40 weeks.

Elephants between 640 and 660 days or roughly 95 weeks - that's nearly 2 years.

A sperm whale is 480-590 days and a black Rhinoceros is 450 days.

The gestation of sharks varies more between species.

The spiny dogfish is approximately 2 years.

The basking shark up to 3 years and with the frilled shark it can be up to 3.5 years.

But MFV Tacoma has been gestating for 10 years and her labour has been hard and long - and there is still no sign of a berth in sight.

The Tacoma Preservation Society remains vigilant, anxious and wonder when and how this saga will end. We thank you Yo and Andy Haldane for providing a home for the Tacoma during this long gestation period. What would we have done without their kindness and generosity.



WORLD TUNA DAY 2nd MAY

Many countries depend heavily on tuna resources for food security and nutrition, economic development, employment, government revenue, livelihoods, culture and recreation.

At present more than 80 states have tuna fisheries. Thousands of tuna fishing vessels operate in all the oceans and tuna fishery capacity is still growing in the Indian and Pacific Oceans.

We observe World Tuna Day to highlight the importance of sustainably managed fish stocks in achieving the 2030 Agenda for Sustainable Development.

The Day was designated in a 2016 resolution of the General Assembly.

Ref: United Nations web site

AUSTRALIAN NAVAL CADET OUTING:

April 18th 2018

In a magnificent autumnal sunrise, before 0700 hours, while the tide still permitted, the Tacoma glided out to Billy Light Point for our rendezvous with 56 young naval cadets who were our guests for the day. Divided into a morning group and an afternoon group, they were to experience instruction and recreation aboard the Tacoma with our crew of six.



At this point, I would like to thank Daryl and PJ for rowing from the boat to pick me up at Billy Light Point (I had narrowly missed the boat). That trip in the early light on the still water was a highlight for me.

There was plenty more rowing ahead and some of it pretty comical and not pretty. I don't know how many trips Daryl did in the course of the day but dropping them off at Spalding Cove and picking up the second group gave



them all a chance to try the oars. We even had them singing to improve the synchronicity.

The young people, boys and girls, ranging in age from 12 to 17 from all over the state were in Port Lincoln for one week. They were in the care of professional Naval personnel from Melbourne and Adelaide.

They were great kids and engaged happily in all our planned activities. They did ropes, splicing, tuna poling wearing all necessary gear over their immaculate cadet uniforms.

They enthusiastically visited the bridge, the engine room, inquisitive for history and information. I am sure they had lots of fun as well. I had an entertaining time in a very warm galley, baking several dozen scones with some very keen assistants. The results were varied but were instantly devoured and the Tacoma jam supply totally depleted. The Naval personnel loved our boat, our perfect weather and our part of the world. The kids didn't want to leave. There were speeches, applause and cheers for the crew. It was pleasing and rewarding after a long but very satisfying day. I hope they come again – [Anna Vanderhardt](#)

DECORATIVE FAN:

This decorative fan was a gift to Tacoma from Muroto (sister city of Port Lincoln) from the Japan School Group (14.08.17). The fan originated in Kyoto in the 17th Century. It's made from bamboo and paper. Those with white papers were often used by young lords and ladies in the middle-ages to write down a love poem and it was presented to their sweethearts. Some devoted Buddhist used those white paper fans for copying important papergraphs of Sutra and kept them at hand.



The Japanese fan is a handcrafted art, with more than ten manufacturing steps and needs many skilled experienced craftsmen to complete a Fan. (this is a transcript of details with fan).

The tuna flag in the article *Those Were the Days* was also a gift from Muroto City Sakihama as is the one featured in the December 2014 Newsletter #1.

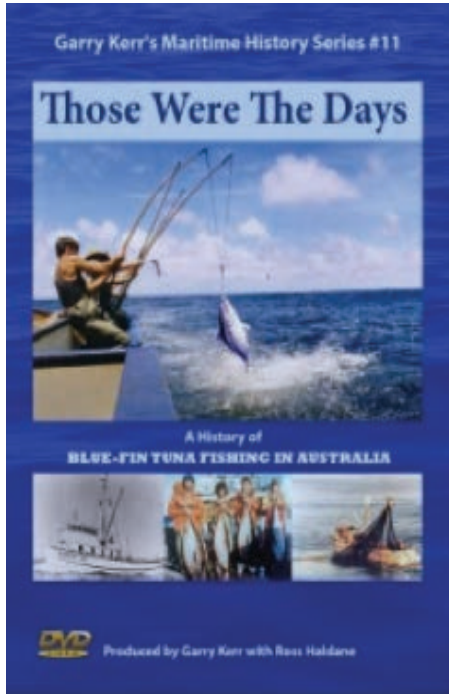
Our Tacoma friends certainly know how to impress as we arrived at the Kochi railway station in Japan, there to greet us was the largest banner.

We will be able to use it on festive occasions and displays. The words 'Ryosuke Asako Hiashih means 'Good Catch'.



THOSE WERE THE DAYS

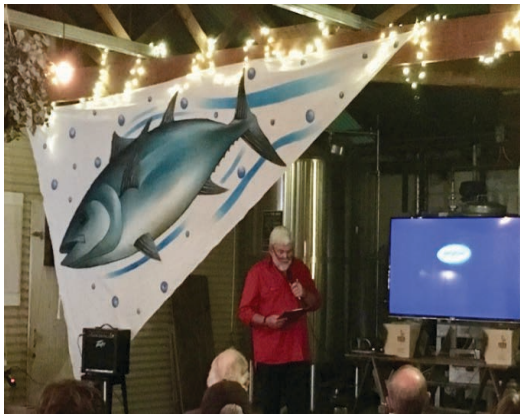
The History of the first 50 years of Blue-Fin Tuna Fishing In Australia



Garry Kerr's latest DVD was launched on Thursday April 5th at the *Beer Garden* in Port Lincoln. Many of the 27 folk featured in the DVD were present along with Tacoma Preservation Society members and most of the featured Port Lincoln fishermen. It was a night to remember

*Those were the days my friend
We thought they'd never end
We'd sing and dance forever and a day
We'd live the life we choose
We'd fight and never lose
For we were young and sure to have our way*
© Beatles - sung by Mary Hopkins

Event MC & TPS Member Ian Doyle (next to Tacoma's Tuna flag) read excerpts from *Those Were the Days*. Port Lincoln is the sole surviving tuna port in Australia but for this to happen, it had to go through the transition from canning to tuna farming. The other tuna towns of Eden and Esperance now have empty slabs of concrete where once stood thriving tuna canneries.



Tuna was once considered a fish only fit for canning, but now southern blue-fin tuna has reached the status of a gourmet food. Riding on this wave of popularity are the fortunes of those who catch it. Firsthand accounts from 27 people intimately involved, spoke of the competitiveness, the intrigue and gun threats, but also the tragedies of the tuna industry. They all express regret that the old days of catching up to 40 tons of fish in four hours using pole and line are gone forever. They all claim it was the most exciting period of their lives.

Garry Kerr's work in *Those Were The Days* has successfully captured the industry through the memories of the interviewees. It has drawn a line in the sand for those who were involved in the tuna industry and has ensured that their stories are not lost to future generations.

Produced by Garry Kerr and Ross Haldane, *Those Were The Days* is Garry Kerr's eleventh in his Maritime History Series. He is currently working on the history of Orange Roughy. The double DVD is available from the Tacoma Boat Shop – www.tacoma.org.au

All future contributions will be gratefully received. Please email them to me on medley0246@gmail.com if you have an article to offer. I encourage you to have a look at the TPS website www.tacoma.org.au (Editor: Chris Houweling)