

## Premium beef returns dismay Tetsuya



Tasmania farmers are not being properly rewarded for growing some of the world's finest beef, Tasmanian

Brand Ambassador, Tetsuya Wakuda, said in March. The world-renowned chef, who has a policy of serving only Tasmanian-grown beef in his famous Sydney restaurant, Tetsuya's, was shocked to hear that prices paid to some of the State's outstanding black angus producers have declined from \$1,200 to \$800 a head over a 3-4 year period.

"It just doesn't make sense," Tetsuya said, "there is a world-wide trend towards beef that is raised naturally on pasture and there is nowhere better suited climatically for that than Tasmania. Because Tasmanian beef is GM-free and artificial hormones and antibiotics are not used to promote cattle growth, the product is as safe as it is delicious. It is exactly what premium markets are demanding and it should be fetching a premium price. Growers costs are increasing - and so should their returns."

Tetsuya, who was in the State to search out new products for a new Tetsuya's restaurant he is planning at the \$6 billion-plus Marina Bay Sands development in Singapore, said: "On one Tasmanian property I visited the black angus were the best-looking, most stress-free animals I have ever seen. The only one suffering stress on that property was the owner and he certainly didn't deserve it."

Tetsuya urged politicians of all parties to consider how labelling regulations could be changed to make Tasmanian beef more clearly identifiable in the marketplace and to ensure truth in labelling.

"Something has to happen," he said, "or we will see some of the world's best cattle farmers leaving the industry."

"That would be tragic and would affect consumers far beyond Tasmania, or even Australia."

Tetsuya has played a leading role in promoting Tasmania's pasture-raised beef - including Japanese oxen (known as wagyu if raised in Japan) - to the Japanese food industry. Last year, he showcased Tasmanian beef, lamb, wine and other products when he was the only Australian-based chef invited to the World Summit of Gastronomy in Tokyo.

His new venture in Singapore will be launched later this month when Marina Bay Sands, said to be the most expensive resort property ever built, will open for business with its first convention, the Inter-Pacific Bar Association's annual conference.

Tetsuya will be there, of course, serving up beef, wine and other products from Tasmania.

## Greens ensure Bartlett's return



The Australian Labor Party will form the next Tasmanian Government, knowing the Liberals will move a vote of no-confidence in the first sitting day of

the new Parliament. The Governor, Peter Underwood, instructed caretaker Premier, David Bartlett, on 8 April to test his party's capacity to govern on the floor of the Parliament after Labor had received unexpected but conditional support from the Tasmanian Greens.

Rebuffed by both major parties, the Greens decided to back Labor ahead of the alternate Liberal opposition in a Lower House split 10-10-5 following the May 2010 election. However, Greens leader Nick McKim made it clear that his support for Labor would vanish if the Liberals agreed to a power-sharing deal with his party.

After meetings at Government House with the Leader of the Opposition, Will Hodgman, and Mr Bartlett, Mr Underwood's office issued the following release: "His Excellency expressed the view to Mr Bartlett that in the circumstances, as the holder of the Commission to form Government, he had an obligation to form a Government so that Parliament could be called together and the strength of that Government be determined by the House of Assembly. Mr Bartlett accepted that he had that obligation and agreed to discharge it."

Explaining his king-making initiative the previous day, Mr McKim had said: "We are really disappointed that the Liberals have left us no choice but to support the government of the day. It remains open to the Liberals to still engage with us - but we have come to a unanimous decision in our party room to offer confidence to the existing Labor government in the hope it will continue."

Mr McKim told the media the Greens would neither move a no-confidence motion in a Labor government or premier, nor support one moved by the Liberal opposition, unless there was evidence of gross malfeasance, maladministration or corruption. However, this arrangement would end if any two of the three political parties negotiated a formal power-sharing agreement with each other.

Mr McKim said the Greens had pledged to the Tasmanian people during the election campaign to deliver stable government. In the absence of the Greens' preferred form of 'stability' - a power-sharing deal with one of the other parties - they believed the incumbent Labor government, with 13 Members in both Houses against the Liberals' 11, offered a greater chance of stability over the next four years.

"We also believe it is less disruptive for the incumbent government to remain in power with all its offices and advisers already in place; and will certainly save on changeover costs to the Tasmanian taxpayer," Mr McKim said.

Mr Bartlett had advised the Governor on 7 April that he could not be confident of Labor's ability to provide stable government in minority. Mr Bartlett's opinion then was that Mr Hodgman should be sworn in as Tasmania's 44<sup>th</sup> Premier.

Twenty-four hours later, Mr Bartlett told reporters he was happy to remain in the top job, while Mr Hodgman expressed his disappointment, describing the proposed Labor minority government as "illegitimate".

Mr Bartlett denied Liberal claims he had reneged on an election campaign promise. "I kept my commitment to the Tasmanian people that, in the event of the Liberals winning more of the popular vote, I would give them the first opportunity to form government. Will Hodgman has been unable to do so. The responsibility rests with me to form a government and that is what I intend to do."

Mr Hodgman criticised the Greens for their 11th hour support of Labor "The Greens tried to blackmail the other political parties. In his lust for power Mr McKim has backed an illegitimate government that has no moral authority to govern. All Tasmanians will be disgusted at these developments."

Parliament is expected to be recalled by mid-April.

The formal declaration of the 20 March poll on 7 April had confirmed 10 seats for Labor, 10 for the Liberals and five to the Greens in the 25-Member House of Assembly. A swing of 12 per cent against Labor had deprived it of four seats and its majority, with the Liberals taking three extra seats and the Greens gaining one through their record 20 per cent primary vote.

Mr Bartlett's initial decision not to seek to remain in government had been unanimously endorsed by the Parliamentary Labor Party at a meeting on 1 April.

There have been 33 elections for Tasmania's Lower House since 1909, with 20 resulting in an outright majority for one of the parties. Minority government has been in place for nearly a third of Tasmania's self-governing history. The most recent minority governments - the Labor-Green Accord of 1989-92 and the informal Liberal-Green arrangement of 1996-97 - both collapsed in mid-term.

## Fourteen to cook up Savour storm

By Graeme Phillips

Savour Tasmania promises to be an exciting treat this year with a packed program featuring five dinners, separate master classes for trade and public in Hobart, a cooking demonstration and dinner in Burnie and a lunch in Launceston. In addition, there will be two lunches, one in Launceston the other in Hobart, restricted to lucky Fairfax media readers who will jet in from Sydney and Melbourne for the day.



A total of 14 chefs and assistants are coming this year from Spain, Hong Kong, Singapore and New Zealand, together with Australia's own Maggie Beer and Simon Bryant of the ABC's popular *Cook and the Chef* television series.

Heading the list of stars is Paco Roncero, multi-award-winning head chef at the Casino de Madrid. He is considered the most accomplished disciple of super star Ferran Adria and together they run the Casino's Ferran Adria Catering operation and have collaborated closely in promoting Spanish cuisine at numerous international culinary events and symposia. Roncero has authored two books and is also the director of gastronomy and consultant to a number of other restaurants in Spain. The Madrid Casino's La Terrazza del Casino won its second Michelin star last year. At his dinner at Moorilla's The Source and in his masterclass at Drysdale, we can expect Roncero to provide a few eye-and-palate-popping surprises that will challenge the way we look at food.

We can also expect the unexpected from Hong Kong's Alvin Leung who brings a rock 'n roll image and reputation as a 'demon chef' to his modern interpretation of traditional Cantonese cuisine. Leung will preside over two dinners at Me Wah in Sandy Bay and a Drysdale masterclass. A trained engineer, he is a self-taught chef whose cooking has apparently taken Hong Kong by storm, earning his restaurant, Bo Innovation, two Michelin stars and inclusion in the San Pellegrino Top 100 Restaurants of the World.

Hailing from La Rochelle in south-west France, Philippe Nouzillat, Chef de Cuisine at Brasserie Wolf in Singapore, has a CV studded with Michelin star restaurants and chefs such as Paris' Le Pre Catalan, Roland Durand, La Camelia and Raymond Blanc at Le Manoir Aux Quat's Saison in London. More recently Nouzillat has been Head Chef at Sydney's Post Brasserie with Liam Tomlin. In addition to his Drysdale masterclass, his two classic French dinners will appropriately be held at the yet-to-be-opened Remi de Provence restaurant in Macquarie Street.

New Zealand chef, Martin Bosley, runs his critically acclaimed and multi-awarded winning self-titled seafood restaurant in Wellington. He will fly in for three events in the north - a dinner at the Bayview Restaurant in Burnie, a lunch at Strathlynn Vineyard on the Tamar and a restricted Fairfax lunch at Stillwater in Launceston.

Maggie Beer and Simon Bryant will be kept busy presenting a masterclass and lunch at Wrest Point before Bryant travels to Burnie for a cooking demonstration at the Burnie Farmers Market.

Savour events take place on Hobart between May 27 and 29, in Burnie on June 5, at Strathlynn on June 6 and at Stillwater on June 8. The full program, prices and booking details are available at [www.savourtasmania.com.au](http://www.savourtasmania.com.au)

Get in early, because the mainlanders are definitely coming this year.

## Naked lens-play is deeper than the skin



Photographic artist Lucia Rossi cast off her clothes in Tasmania's chilly highlands to explore questions of identity, connection and existence. She posed, totally unprotected, among Gondwanan pandanii and against much older but equally indifferent dolorite ridges to produce a series of self-portraits that

became an element of a joint presentation titled: *Cradle. We are not Finished at the Skin; The Body & The Wild.*

These colour photos are among Rossi's creations that have made a deep impression in the island she loves and in Paris, the city she has chosen for the non-Tasmanian half of her life.

Rossi's works have been exhibited in Paris on four occasions, with enthusiastic responses to both her talent and its Tasma-



nian setting. Primaevial landscapes and uncovered skin constitute a visual incongruity that compels attention. Rossi's more recent work, *Film Noir*, evolved in a studio in the French capital and is quite different: darkly distorted; psychologically suggestive; but still featuring her own, exposed body.

Rossi completed an 18-month artistic residency in Paris late last year and is heading back there this month. *Film Noir* was on show during February-March at Hobart's Despard Gallery. The artist explains the work this way: "Captured in the reflective surface and dark abyss of a sheet of *fujiflex* photographic paper printed pure black, I entered a place of fantasy and distortion, a world away from reality and reason, where the body in performance produced multiple characters, monsters and split personalities. There is no post-production manipulation or montage; each image reveals its own scene and characters in the moment of capture. The performance is intuitive; a culmination of personal expression, subliminal influence from Goya and Caravaggio, and a suspended moment of being trapped between the light, and the dark world of the distorted paper."

Both the photographic technician and the artist are in evidence as Rossi writes: "Light ratio, scale ratio, and the mirroring reflect the haunting genre of film noir cinema, with its archetypal characters and macabre scenarios, but it is the material itself, the photographic paper, that *is* the film noir."

A selection from another made-in-Paris series, *Corps Caché*, was shown at the Sydney Gay and Lesbian Mardi Gras Gallery in February-March.

Rossi was born in Scotland in 1969 and migrated to Tasmania with her parents as a child.

She has a very Tasmanian passion about the landscape: "I have a big problem with a world that does not really understand the value and importance of nature in both cultivated and wild places - especially the latter which is becoming increasingly threatened. We would be a much more advanced civilisation if we truly respected and understood the role of nature in the spiritual and physical well-being of humanity and the planet. I thank my parents who gave me a huge gift by immigrating to Tasmania. It's so in my heart; and has instilled in me a love and regard for nature."

She completed a Bachelor of Fine Arts degree at the Tasmanian School of Art, University of Tasmania, in 2003, majoring in photography. She has had five solo exhibitions, and participated in numerous group exhibitions. In 2005 she was awarded a career-changing two-month Arts Tasmania Wilderness Residency at Cradle Mountain, living in a cabin without electricity or running water and tramping steep trails with a 20kg pack. She presented the striking results, in collaboration with poet *Mark Tredinnick* at the inaugural *Senses of Place Conference* at the Tasmanian School of Art in 2006. The following year the collaboration was published in the online journal *PAN - Philosophy Activism Nature*.

Rossi has produced several public art commissions through the Art For Public Building Scheme (now known as ArtSite Scheme), including a 12-metre outdoor wall feature for Riverside High School's performance building, and a series of wall works for the George Town Public Hospital.

In 2008, she was awarded a residency at Paris's *Cité Internationale des Arts*, including a period at the Tasmanian School of Art's Rosamund McCulloch Studio. The experience has convinced her to pursue a bi-cultural career and lifestyle. "There are other subjects that are still in progress in Paris," she said. "Hence, my need to return. I am interested in the French culture of cultivating nature, and there is also an on-going and complex work that involves the deconstruction images and techniques of French science photographers Etienne Jules Marey and Georges Demeny in relation to the composition of Maurice Ravels' *Bolero*."

The attraction of Parisian artistic sophistication is balanced, at this stage of Rossi's life, by Tasmania's wilder siren call. She was involved for several years as the official recorder for a project called *tayenebe*, an Aboriginal word meaning 'exchange'.

Over three years more than 25 Tasmanian Aboriginal women, sometimes accompanied by Rossi and her camera, journeyed together across the islands in a determined process of cultural retrieval. They had drawn inspiration from 37 woven/twined baskets created by native Tasmanians during the 1800s from lily, iris, sedges and rushes.

Rossi feels her on-going contact with the Aboriginal women has made her more sensitive to her environment and has sharpened her awareness of the potencies of the natural world.

The *tayenebe* exhibition is now showing at the National Museum of Australia in Canberra. It closes there on 25 July and will subsequently show at the Queensland Museum in Brisbane, the Australian National Maritime Museum in Sydney, the Koorie Heritage Trust in Melbourne and the Flinders University City Gallery, Adelaide.

Rossi returns to unfinished business in Paris late this month; and then?

"I want to spend half the year here and half the year there for a little while, to really gel the connections," she enthuses. "There's so much potential. Tasmania is very well regarded there and David Walsh's Museum of Old and New Art has recently caught the imagination. His deal with the Parisian artist Christian Boltanski generated a lot of discussion about our exotic island at the end of the world."

Rossi is also interested in her forebears from the southern Italian region of Basilicata and is considering how she can present them in Italian or even Tasmanian settings. She is exploring ways in which her experiences in Paris can be applied to her work in Tasmania; and vice versa.

Whatever else evolves in her crowded life, Rossi has no plans to abandon the artistic partnership between her camera and her body. "Often I put [theatrical elements] in front of my work as a protection or a mask of my own personal identity," she explained. "But it works both ways, as I know the mask comes from a deeply personal place. I am interrogating a medium that is still magic to me. There are still discoveries in photography; and yet I love its simplicity - and truth. The making and breaking of limits and boundaries in technique, process and performance is a play with the medium; as much as it is a play with life itself."

## One devil in five 'can resist disease'

One Tasmanian devil in five has a genetic make-up that should enable it to resist the devastating Devil Facial Tumour Disease, according to new research findings. The transmittable cancer has wiped out up to 70 per cent of the carnivorous



marsupials in some parts of their range and it has been feared the species could become extinct in the wild within decades.

Research released in March by UTAS and the University of Sydney suggests the devil's notoriously poor genetic diversity may help rather than hinder its survival. The scientists found about 20 per cent of devils, mainly those living in Tasmania's north-west, have only one of two types of Major Histocompatibility Complex (MHC) genes - not a mix of both as is found in DFTD cancer cells. Devils with only one type of MHC gene, located in the immune region of the genome, should be able to fight off the disease.

"Individuals with a restricted MHC repertoire may be capable of mounting an immune response to foreign MHC antigens on DFTD cells," the researchers say.

Last month, the Brand Tasmania newsletter reported that a thriving, disease-free population of devils had been discovered at Woolnorth, in the State's far north-west. A seven-day trapping expedition on the property caught 107 devils, 64 of which had not been captured before. Expedition head, Dr Samantha Fox, said she had been surprised by the age, health and vitality of the Woolnorth devils, compared with remnant populations in disease-affected areas. "Some of the animals observed were nearly seven years old, compared to the average life expectancy of five to six years in the wild," she said.

Intensive monitoring by the program's six wildlife biologists during September and October 2009 had found pockets of the facial tumour disease as far west as the Murchison Highway, while some devil territories east of the highway remained unaffected. Researchers were buoyed to find that disease-free populations, particularly north of Savage River, continued to thrive.

Dr Fox said her team was now identifying and surveying areas where fences could be built to protect the Woolnorth devils from the risk of contact with animals carrying the disease.

The UTAS and Sydney University findings have implications for strategies to save the devil. Some researchers believe captive breeding programs may be counter-productive because they could increase genetic diversity and with it the incidence of mixed MHC genes. If this is shown to be the case, they say it would be better to focus efforts on isolating and protecting the lucky 20 per cent of naturally immune devils in the north-west.

Meanwhile, the Save The Devil Program has announced plans to release as many as 100 disease-free devils on Maria Island, which program biologist Drew Lee said was an ideal habitat. Under the plan, the first devils will be released on the former convict outpost off Tasmania's east coast this year. Captive insurance populations have been established in wildlife parks and zoos, but the devils on Maria Island will be the first 'insurance population' in a wild habitat.

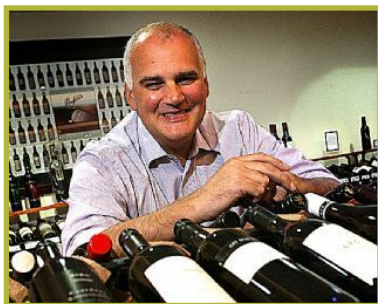
Mr Lee said the program would also look at other islands and at fencing off areas of Tasmania's main island, such as Woolnorth. Mr Lee said modelling had shown the carnivore's impact on Maria Island would be minimal. Older male devils sourced from captivity would be microchipped and sterilised and the entire population monitored for two years to ensure there was no sign of the disease before they were allowed to breed.

The island project still needs heritage and environmental approval from the Australian and State governments.

---

## Tassie urged to take cool-climate high ground

By Graeme Phillips



Tasmania has the capacity to take world leadership in cool-climate viticulture, according to a national authority on wine marketing, Paul Henry.

Asked during a visit to Tasmania in March how he saw the State fitting into the contemporary Australian scene, the General Manager (Market Development) of the Australian Wine and Brandy Corporation, said: "It doesn't!"

This somewhat disconcerting response was quickly qualified: "Happily for Tasmania it doesn't fit into the Australian wine scene at all at the moment. Rather, Tasmania is demonstrating that it can command and manage its own unique market position quite well. It is showing an admirable maturity in positioning itself and its wines without being seduced into a non-profit position."

The man entrusted with shaping the future of Australian wine and restoring its image and position in domestic and international markets continued: "You have the advantage of being small; but the level of industry co-ordination I have seen and the people working together is very impressive. With pinot noir, sparkling wines and a cool climate, Tasmania has a competent voice ..."

Wine Australia's promotional emphasis is now focused on regionality and "benchmark" wines and Mr Henry said it was important for Australia that Tasmania and the Tasmanian model was successful. He has offered to accompany a small Tasmanian delegation to Seattle in June to assist with a pitch to hold an international cool-climate conference and symposium in Tasmania in 2012. Should the bid be successful, the local industry will release the results of a number of research projects into aspects of pinot noir and sparkling grape viticulture and vinification.

Mr Henry said the global leadership position for cool-climate viticulture and wines was still open and he hoped Tasmania would take the opportunity to assume that role. He said it was important for Tasmania to accept the challenge of New Zealand. "And Tasmania has the capacity to do that," he said.

He said Tasmania should structure the planned 2012 event with rigour in the context of real cool-climate wines that addressed the demands and interests of the global marketplace. "Anything less will be a missed opportunity," he said.

In conjunction with the Australian Wine and Brandy Corporation's Manager of International Marketing and Communications, Lucy Anderson, Mr Henry organised Landmark Australia, a 2009 event in the Barossa aimed at presenting an international Who's Who of wine with a selection of "benchmark wines that demonstrated optimal partnerships between grape variety and region." Similar but smaller events have been staged in Britain and the United States and a second major promotion is planned for the Yarra Valley in September to again demonstrate the regional, varietal and stylistic diversity of Australian wine.

Meanwhile, the national wine harvest commenced in February against the sombre backdrop of an existing surplus of between 20 million and 40 million cases. Appropriately, Christian prayers were intoned as vintage 2010 started in traditional style in the Barossa. With the national harvest needing to be reduced by around 20 per cent, the over-supply crisis is likely to affect the Tasmanian industry for the first time. Some growers will continue to receive top prices for their fruit from interstate companies, but there are also reports of reduced orders and several cancelled supply contracts - a turnaround from just two years ago when demand for Tasmanian fruit was 500 tonnes more than could be supplied.

Tasmania's first 2010 sparkling wine grapes were picked in late February in the Tamar, and wineries throughout the State are now in their busiest months of the year. After winter and spring rains were followed by a great summer, growers in all regions are reporting average-sized crops of good, disease-free fruit. Most are expecting an earlier-than-usual vintage, with the fruit ripening evenly and coming on fast.

### Agrarian Kitchen tops the nation



The Agrarian Kitchen in the Derwent Valley has been judged the nation's best gourmet experience by *Australian Gourmet Traveller* magazine.

The farm-based cooking school, which was opened by Severine Demenet and Rodney Dunn in a 19th century schoolhouse at Lachlan in early 2009, was No.1 in the magazine's list of Australia's Top 100 Greatest Gourmet Experiences.

Dunn is a former apprentice of celebrity chef and Brand Ambassador Tetsuya Wakuda and can now boast he out-ranks his teacher - at least in the eyes of a judging panel that included Matt Moran, Jacques Reymond, Maggie Beer and Matthew Evans. The panel placed the world-famous and internationally patronised Sydney restaurant, Tetsuya's, seventh in their list.

The Agrarian Kitchen runs a back-to-basics cooking class in the little Derwent Valley town, expecting patrons to get their hands dirty as they harvest heirloom vegetables, milk the property's goats, collect its eggs and even learn to butcher a pig. "We take people back to basics and do things the way they were done about 50 years ago," Dunn said.

The Pyengana Dairy Company, in the north-east, was awarded ninth spot on the magazine's 2010 gastronomic honour board.

### Prehistory may face another rewrite

Stone artefacts uncovered in the Jordan Valley could be 40,000 years old, challenging many pre-historical assumptions, including the presumed timing of the arrival of the first humans in Tasmania. Archaeologists working at the site of the proposed Brighton Bypass have used optically stimulated luminescence, known as OSL, to date some of the unexpectedly abundant artefacts that had been assumed to be about 18,000 years old. Chief Archaeologist at the site, Rob Paton, said confirmation of the dating would make the site the oldest in Tasmania, among the oldest in Australia and the oldest at such a southerly location in the world. The arrival of humans in Tasmania has previously been estimated at around 32,000 years ago.

The find has caused the Department of Infrastructure, Energy and Resources to consider a radical and costly rethink on the \$176 million Midland Highway bypass project. The department's Secretary, Norm McIlfratrick, said: "If it is 28,000 years old or 40,000 years old, it doesn't matter."

"This is a significant find and we will be protecting it. We believe we can take a management plan to Environment Minister Michelle O'Byrne that protects this levee and allows this important bypass to go ahead. We are not going to be draconian here, we want to see this protected."

When 40,000-year-old human remains were found at Lake Mungo in south-western NSW in 1974, scientists were forced to revise timeframes for the out-of-Africa theory about the spread of modern humans across the globe. Indigenous Cultures Curator at the Tasmanian Museum and Art Gallery, Tony Brown, told *The Mercury* the Jordan Valley find might spark a similar rewrite.

---

### \$60 a month for high-speed internet

Tasmanian householders who connect to the National Broadband Network's new superfast internet access will pay about \$60 a month for broadband, which will include unlimited local and national telephone calls. The new service is on track to be in some Tasmanian homes by July.

The three broadband retailers - iiNet, Internode and Primus - were announced in March. All three are expected to significantly undercut Telstra's present charges for broadband, making Telstra's position in the new Tasmanian market unclear. A spokesman, Andrew Butcher, said the company was waiting for more details on the cost of access to the NBN fibre-optic lines before committing.

An iiNet spokesman told *The Mercury* its minimum retail plan for superfast fibre optic broadband would be \$49.95, with a download limit of five gigabytes. This would include speeds of up to 25 megabits a second. An extra \$9.95 charge would be levied for telephone services operated through the internet and not over traditional telephone lines. This will include free local and interstate calls, 5c per minute for international calls, 29c per minute for calls to mobiles and 30c for untime calls to 1300 and 13 numbers.

The highest-priced monthly household package in Tasmania will be \$159.95 for 90 gigabytes of download and speeds of up to 100 Mbps - 20 times faster than existing services. A Proof-of-Concept Test Centre for the new network was opened in the Hobart suburb of Mornington in March.

---

### Makeshift cruise terminal to upgrade

TasPorts is hopeful of starting work in 2012 to turn the cavernous Macquarie Wharf No.2 cargo shed into a more contemporary terminal for cruise ships and Antarctic vessels. Passengers on the 29 cruise ships visiting Hobart this season have experienced the culture shock of stepping from their luxurious surroundings into a bare early 20<sup>th</sup> century cargo shed.

TasPorts Chief Operating Officer, David Phillips, said: "We are at very early stages, but we are looking at fairly extensive [and expensive] redevelopment of that building." TasPorts is also considering two commercial proposals for the neighbouring Macquarie No.1 that would turn its existing cargo space into a luxury glass hotel or an arts hub. On the other side of Sullivans Cove, Princes Wharf No.1 is about to have a \$7 million upgrade to become a more contemporary public meeting space and venue for the Taste of Tasmania. Its sister shed, Princes No.2, has been promised to the University of Tasmania for its proposed \$45 million Institute of Marine and Antarctic Studies.

Tasport's waterfront makeover will eventually include knocking down Macquarie Wharf No.4 shed because of concrete cancer affecting the wharf apron. Antarctic Division activities in the shed will transfer to the revamped Macquarie No.2.

Tourism Industry Council of Tasmania's Chief Executive, Daniel Hanna, agreed with TasPort's view that Hobart did not need a luxurious cruise ship terminal. "We would not want to put a lot of funding into something that is only used for 30 days a year," he said.

---

### Coles hooked on tinned Tassie salmon

Tasmanian salmon business Tassal is using the nation's last remaining fish cannery in Port Lincoln, South Australia, to offer consumers 100 per cent Australian-grown and canned Atlantic salmon. From April 19 supermarket chain Coles will be stocking 10 products in Tassal's new range, including single-serve flavoured options such as lemon and cracked pepper.

Multinational tinned fish business John West created the opportunity for Tassal in February when it decided to close its tuna-canning operation in Port Lincoln and move to Thailand.

In a competitive market segment dominated by overseas brands, Tassal is hoping consumers will choose its product not only because it is canned in Australia, but also because it is Tasmanian grown. Tassal's Business Manager of The Salmon Shop, David Forrest, said interstate consumers recognised Tasmania as a quality producer of numerous food products. "Let's hope we can put a can in every lunchbox," he said.

---

### Amy Cure wins top sports award

Cyclist Amy Cure, 17, was named Tasmanian Athlete of the Year and TIS Young Athlete of the Year at the 46<sup>th</sup> Annual Tasmanian Sports Awards in March. The double award was another highlight in a year that saw her become world junior scratch race champion at the World Junior Track Championships in Moscow.

Hobart-raised Tristan Thomas, who won a bronze medal for Australia in the 4 x 400 metre relay at the World Athletics Championship in Berlin, was named TIS Male Athlete of the Year. Cyclist Belinda Goss took the TIS Award for Female Athlete of the Year after winning a bronze medal in the scratch race at the world championships in Poland.

---

### Unemployment on the rise

Higher job market participation pushed Tasmania's unemployment rate to 5.8 per cent in trend terms in February, 0.5 per cent higher than the national average. In seasonally adjusted terms, Tasmanian unemployment rose 1.1 per cent to 6.4 per cent following retrenchments at Incat, Australian Paper and other businesses. A paradoxical increase in the number of Tasmanians in jobs - to 234,000 - suggested that the unemployment figures were strongly influenced by a rise in the number of people actively seeking work. The number of jobs being advertised in Tasmanian newspapers is at its highest point in 20 years, according to ANZ job ads data. Business confidence is at a five-year high.

---

### Scientists beat the Jack Jumper

After years of clinical and laboratory research, the Royal Hobart Hospital has perfected a desensitization program for people with potentially deadly allergies to Jack Jumper ant venom. Since 2003 the hospital's Jack Jumper Allergy Program has been able to show that a course of regular injections of small venom doses is 100 per cent effective in heading off severe reactions. About 3 per cent of Tasmanians are allergic to the painful stings and about half of this group would be in danger of a fatal anaphylaxis reaction if bitten.

---

### Ockenden stars in world title win

Tasmanian hockey player Eddie Ockenden, 23, scored a goal to pave the way for an Australian victory in the final of the men's hockey World Cup in New Delhi in March. In a piece of individual brilliance, Ockenden prised open Germany's defence in the sixth minute of the match, setting Australia on the way to a 2-1 win after previous losses to the Germans in finals in 2002 and 2006. Ockenden, the World Junior Player of the Year in 2008, was playing in his 105th Test.

---

### Lark joins Californian expo

Lark Distillery became the first Australian producer to exhibit at California's annual Whiskies of the World Expo in March. Lark has won international awards, exported whisky to Scotland and assisted Scots to establish Tasmanian-style mini-distilleries. Its unprecedented expo invitation followed a tasting by one of the organisers, Douglas Smith. "This whisky will raise the eyebrows of the most serious Scotch lovers," he said.

---

### RDM launches its 50<sup>th</sup> vessel

Hobart ship-builder Richardson Devine Marine (RDM) launched its 50<sup>th</sup> vessel in March - a 28.7m utility catamaran, *Limitless*, built for a repeat New Zealand customer Offshore Unlimited. RDM has been building aluminium vessels since 1989 and was Tasmanian Exporter of the Year in 2009. The company expects a busy year in 2010.

---

## Bailey called to national cricket side

Tasmania's cricket captain, George Bailey, was called to New Zealand in March to replace the Australian vice-captain Michael Clarke in the national one-day team. Bailey did not play in the series, but his recognition followed as outstanding season as a batsman, including captaining Tasmania to the national one-day championship.

---

For further information contact :

Robert Heazlewood  
Executive Director, Brand Tasmania Council Inc.  
Telephone 03 6229 5719 | Mobile 0419 564 745  
Email [Robert.Heazlewood@brandtasmania.com](mailto:Robert.Heazlewood@brandtasmania.com)

Mike Jenkinson  
Communications Consultant, Brand Tasmania Editor  
Email [mjenk40@bigpond.net.au](mailto:mjenk40@bigpond.net.au)

Snail Mail to PO Box 957 Sandy Bay, Tasmania, 7006

[www.brandtasmania.com](http://www.brandtasmania.com)