IMARES

Haaien Actie Plan in Nederland

workshop 26 november 2010

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IMARES WAGENINGEN UR

Inhoud

- Over haaien en roggen
- Patronen in ruimte en tijd
- Wat is het probleem
- Wat zijn de oorzaken
- Wat is er aan te doen
- Acties







IMARES WAGENINGEN UR

1. Over haaien en roggen

- Beenvissen (haring, schol)
- Kraakbeenvissen of elasmobranchen
  - draakvissen
  - haaien
  - roggen (skates & rays)



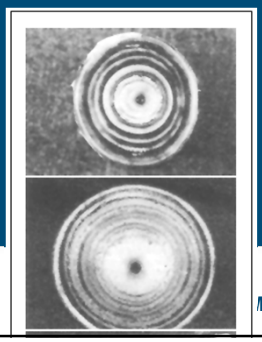


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Waarom zijn ze speciaal en kwetsbaar?

- Skelet van kraakbeen
- Geen otolieten, leeftijdsbepaling is probleem
- Tanden worden continu vervangen
- Langzame groei
- Relatief laat geslachtsrijp
- Weinig nakomelingen (R stabiel)

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Voortplanting

Mannetjes: uitwendig te herkennen aan claspers





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Voortplanting

Vrouwtjes:

- ovipaar (eikapsels)







Voortplanting

Vrouwtjes:

- ovipaar (eikapsels)
- vivipaar (levendbarend)



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Voortplanting

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- vivipaar (levendbarend)
- ovovivipaar (eierlevendbarend: eieren ontwikkelen zich in uterus, voedsel uit dooierzak of uteruswand)



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- ovophaag (kannibalisme)



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Hierdoor → lage fecunditeit → slechte compensatie van sterfte door andere oorzaken

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Noordzee

- Roggen, haaien en draakvissen: ± 25 soorten

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Meest algemene roggensoorten



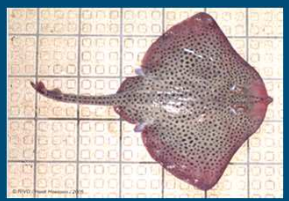
sterrog



koekoeksrog



stekelrog



gevlekte rog



blonde rog

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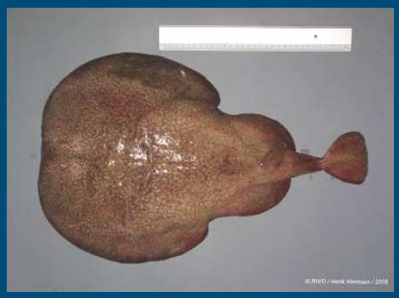
De grootste soort: vleet



Sidderroggen



sidderrog



gemarmerde sidderrog

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Pijlstaartrog





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Meest algemene haaiensoorten



hondshaai



gladde haai



doornhaai

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reuzenhaai

Voshaai



Haringhaai en ruwe haai





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Zeeëngel



Jim Ellis

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Biodiversiteit

Aantal soorten	Wereldwijd	Noordzee
Haaien	500	11
Roggen	600	13
Draakvissen	35	1

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Rol in het ecosysteem

- van top-predator tot plankton eter

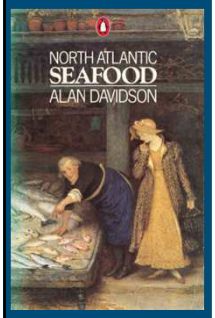




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Culinair



Kaaksjes en Keeltjes

Cheeks and throats of cods

The title of this dish is in the Ostend dialect. The Ostend fishermen, like their brethren in many other ports, have always regarded the flesh from the head of the cod as the most tasty morsels to be had from that fish. Heads used to fetch a high price. But nowadays, when convenience and quality are often confused, it is the poorer people who bear off the heads, when they are available, and enjoy the titbits for which wealthy epicures would once have been competing.

Buy a couple of cods' heads. Take out the cheeks and detach the throat muscles. Boil them briefly with a sliced onion, salt, pepper and a dash of vinegar. Drain them and serve with boiled potatoes and melted butter.

Do not forget to make a soup from what is left of the heads.

Ingemaakte Rog

Pickled ray

Traditional Flemish eating habits are well described by Louis Paul Boon in his *Eten op zijn Vlaams*. During the week, people liked to have a meal at tea-time, which was 4 o'clock. A favourite dish was the salted whiting which used to hang, on nice windy days, on a pole outside the grocer's shop. It was eaten with bread and strong coffee. However, the Sunday routine called for a sort of high tea at 6 o'clock, at which pickled ray was often served.

Soak pieces of ray for two hours in water to which salt and vinegar have been added. Then bring another litre (2 pints) of water to the boil, with a chopped onion, 2 bay leaves, thyme, 1½ dl (¼ pint) vinegar, whole peppercorns and salt. Put the pieces of ray in this and bring it back to the boil. Then remove the fish and let it cool before eating it.

The best ray for the above purpose would be a 'ruuder' (*Raja clavata*, page 172). But a 'gladder' (*Raja batis*, page 175) would be used for the fishermen's dish called ***Roggeleverties op Toast***, skate livers on toast. Skate livers, which can weigh as much as ½ kg (1 lb), are not readily available everywhere, but some fishmongers will supply small ones. Allow 75 g (2½ oz) per person. Wash the livers, and boil them gently for 5 minutes in lightly salted water. Strain them into a colander and let them drain and become lukewarm while you make the toast. Then spread the livers, which will be quite soft, thickly on the pieces of toast. Season with lots of pepper, a little salt and a sprinkling of lemon juice.

Kuit in een Zak

A 'pocketful of roe'

This is how Flemish fishermen have traditionally treated cod's roe. The technique is not exclusive to them; but their name for the result, which comes out in dialect as 'Kiete in e zak', is particularly pleasing.

Take a large cod's roe and wrap it carefully in muslin. Place it in salted water, bring it to the boil, then drain it and let it cool. Unwrap it, cut it into slices, fry these and serve them on toast or bread.

Pladijs met Splets

Plaice with a purée of potato and sorrel

Flemish people often use sorrel (zuring in Dutch, zurkel in the Flemish dialects) in their cookery. This recipe is no more than a suggestion for combining sorrel with potato as an accompaniment for fried plaice or other flatfish. The vegetable combination is known as splets.

Purée of sorrel can be bought in jars in Belgium. To make your own, stew lots of cleaned sorrel in a pot with a little salt, in the water which will exude from the sorrel itself. Then turn it into a purée in the blender.

Mix the sorrel purée thoroughly with mashed potatoes, a little milk, some knobs of butter and a dusting of nutmeg. It is to be served hot with the fried fish; and Flemish practice is to serve browned butter too, which can be poured into little hollows in the purée.

Polderaardappelen Gevuld met Garnalen

Potatoes stuffed with shrimps serves four

Choose 4 large, evenly shaped potatoes. Boil them in their jackets until they are just about cooked. It will be helpful to have pricked them on top first, so that the skins do not burst. Then lay them in a hot oven for a few minutes, so that they dry out and finish cooking. Cut the tops off them and scoop out enough from each to make room for the stuffing. Reserve the scooped-out potato.

Meanwhile, you have boiled half a medium onion, finely chopped, in 4 or 5 tbs white wine until the wine is reduced to zero. This takes about 15 minutes. Next, add 50 g (2 oz) butter to the onion and let it melt; then 1 dl (7 tbs) single cream, 1 tbs lemon juice, salt and pepper to taste, and ¼ kg (½ lb) freshly peeled, cooked shrimps. I then like to thicken the mixture by mashing some of the scooped-out potato into it, but this is optional. Pour the sauce or stuffing into and over the potatoes and sprinkle 4 tbs chopped parsley on top.

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Historie

- Rog- en vleetgronden (“stinkreizen”)
- Verslag uit 1880 over beugvisserij met open sloepen vanuit Nieuwe Diep gericht op stekelrog
- Stekelroggen paaiden in de Zuiderzee

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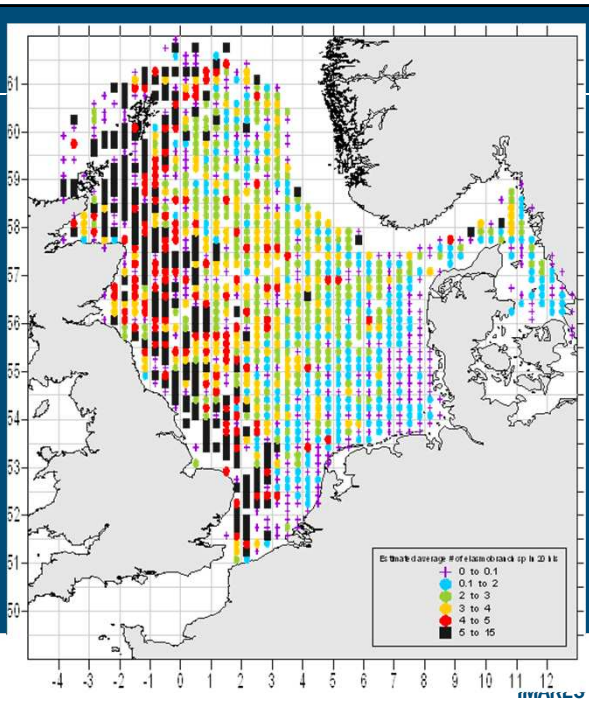
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- Zijn er vragen?

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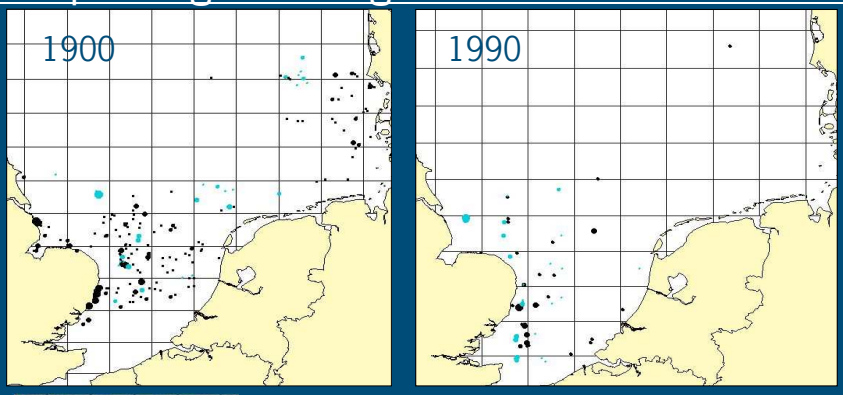
2. Patronen in ruimte en tijd



Aantal soorten elasmobranchen Na 20 trekken

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Verspreiding stekelrog

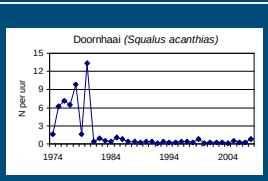




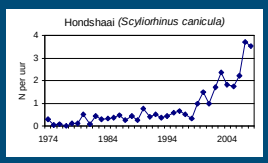
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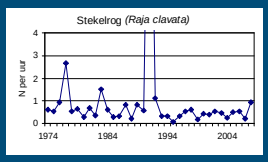
Survey gegevens



doornhaai



hondshaai

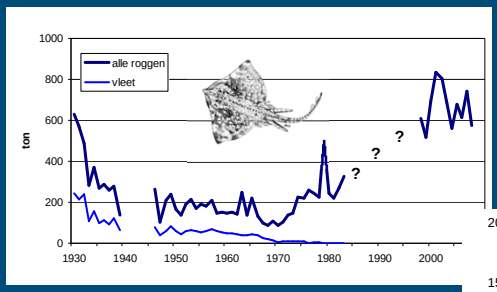


stekelrog

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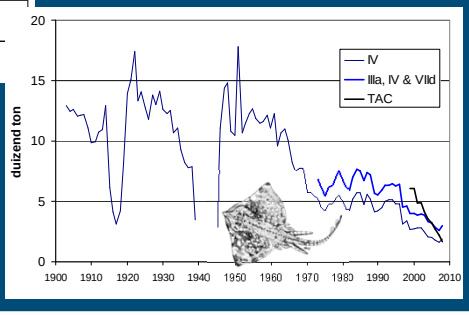
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Aanvoergegevens roggen



Nederland

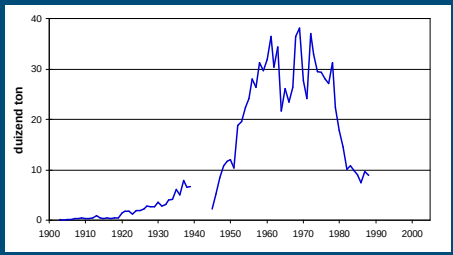
totaal internationaal
alle soorten bij elkaar



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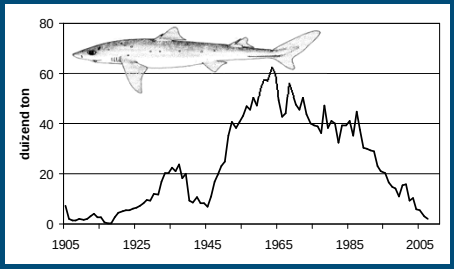
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Aanvoergegevens haaien



alle haaien, Noordzee

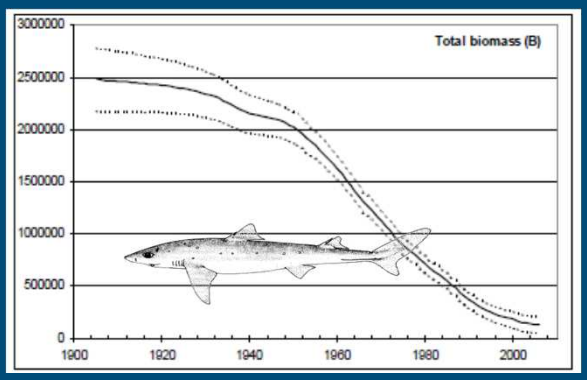
doornhaai, NO Atlantische Oceaan



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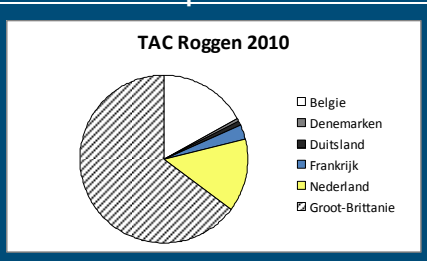
Biomassa doornhaai in de NO Atlische Oceaan

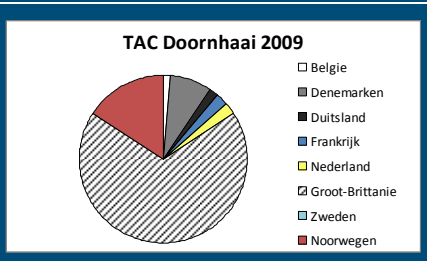


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TAC's en quota







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3. Wat is het probleem?

- Wereldwijde afname haaien en roggen
- Men wil graag een “gezond” systeem
- Vitale rol haaien en roggen
- Kort en lang levende soorten
- Behoud van soorten



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3. Wat is het probleem?



doornhaai

→ Zeer sterk afgenomen (tot jaren 60 dominante haaiensoort in de NZ)



stekelrog

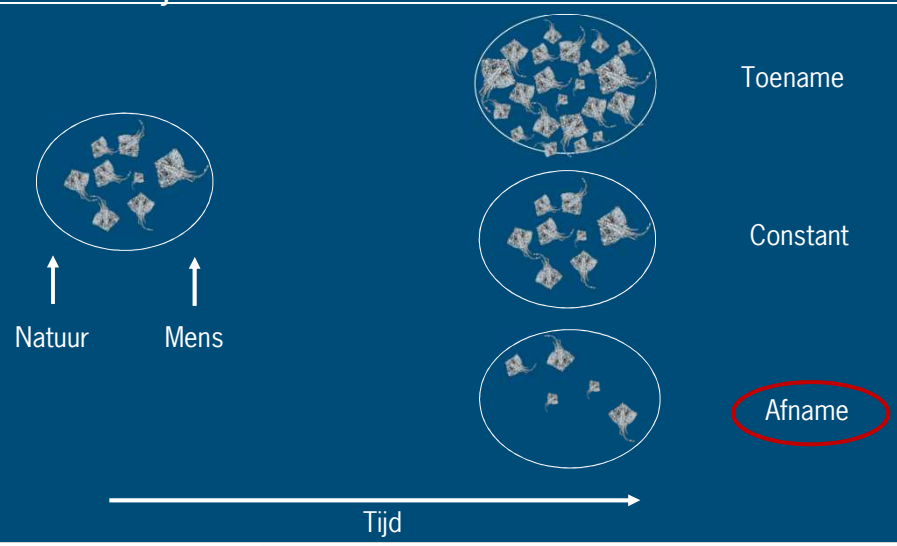
→ Verspreidingsgebied sterk ingekrompen

Economische gevolgen: voor Nederland beperkt

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4. Wat zijn de oorzaken?



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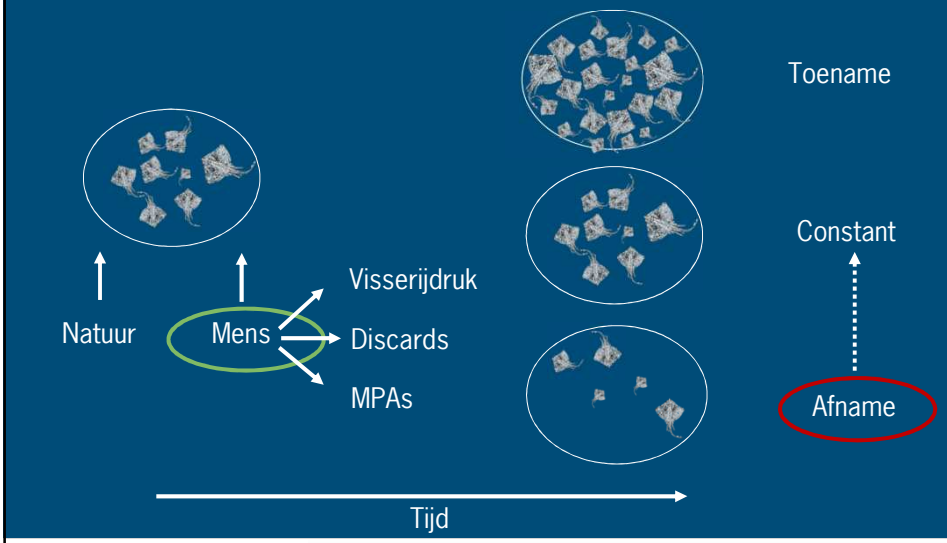
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- Zijn er vragen?

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5. Wat kunnen we eraan doen?



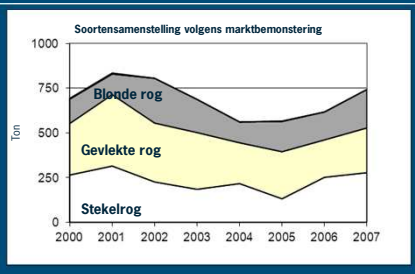
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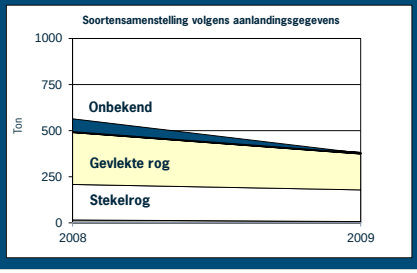
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6 Acties

1. Statistiek

- Goede vangstgegevens
  - Tot 2007: Haaien en roggen
  - Vanaf 2008: per soort
- Kwaliteit aanvoergegevens
  - Eenvoudige gidsjes





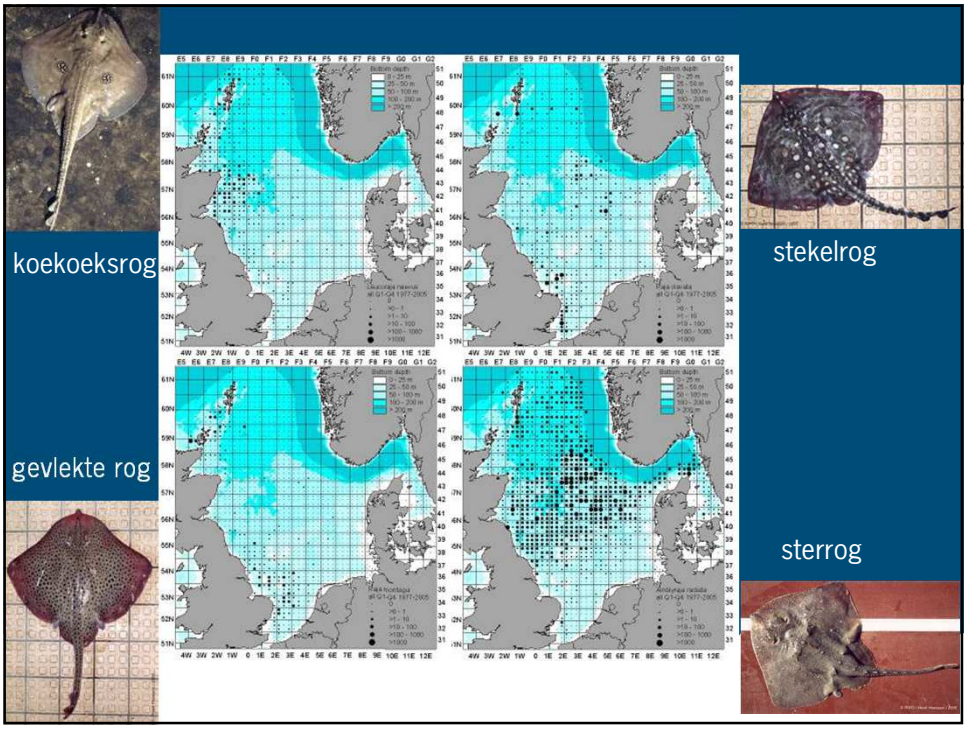
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6 Acties

2. Beheer

- Discards – overleving?
- Maximum Landing Size – ingevoerd voor doornhaai
- Netaanpassingen??
- Gesloten gebieden – waar zitten ze?



6 Acties

3. Bereiken breed publiek

- Probleem communiceren
  - Productschap, Vissers
- Voorlichting
  - Vissers, Breed publiek

4. Suggesties?

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Maar bedenk dat . . .

- Maatregelen in NL hebben geen effect op bijv. vleet en pijlstaartrog
- Herstel zal lang duren

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Vragen?



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