

Havelock festival continues to shine

The sun shone, seafood was the star, everyone had a ball and charities benefitted.

The 2021 Mussel and Seafood Festival on March 13 attracted around 4,000 people, proving to be an increasingly popular fixture on the top of the South calendar.

MFA President Jonathan Large says the festival is an outstanding event by any measure which MFA was proud to support, working alongside the Havelock-based festival committee and organisers.

“We again had thousands of people turning out, sampling our seafood, learning how to prepare it, looking at aspects of what our industry does, not to mention enjoying a wine or beer and listening to some top music like Zed and Robinson. “

Jonathan says the day also continues the contributions that companies and individuals in the aquaculture sector give to good causes.

Sanford and New Zealand King Salmon donated all their profits from the day to support the Graeme Dingle Foundation's programmes for Marlborough youth. Regional Manager Kelvin Watt says this generated nearly \$10,000 for his organisation and came on top of strong on-going support from the aquaculture sector.

Festival Committee chair Simon Gibb says several other, of the more than 40 stallholders, donated their proceeds to Nelson Marlborough's Rescue Helicopter. As well, his committee will add to the more than \$200,000 given to the Havelock and Sounds community in grants since the festival began more than 20 years ago.

Marlborough Mayor John Leggett who again opened the festival, says the organising committee had shown courage to push ahead during so much uncertainty with Covid.

John and his partner Anne spent several hours at the festival. He says aquaculture is a key part of Marlborough's landscape and it was great to see the focus on science at the festival as this allowed the industry to be managed sustainably.

Celebrity TV chef Michael Van De Elzen who led workshops on preparing mussels and seafood, says for him, the Havelock Mussel and Seafood Festival is among the nation's best organised.

Paradise Oysters won Best Seafood Dish of the festival and a Thai red curry developed by Sanford's Ted Culley took Best Mussel Dish.

Kono's Angela Huntly again won the Open Mussel Shell Shucking competition for another year, maintaining her Guinness World Record of opening 100 mussels in 1 min 55.28 seconds.

Mills Bay Mussels ran a Celebrity Mussel Shuck where Sea Flux director Vaughan Ellis edged out Sanford's Grant Boyd to win.



Celebrity chef Michael Van De Elzen loves our festival



Grant Boyd, left, was just edged out in the celebrity mussel shucker competition by Vaughan Ellis.



The NZKS crew worked hard to meet demand



Fresh Paradise Oysters won Best Seafood Dish