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## **MAN FINED \$1800, LOSES CAR FOR TAKING TOO MANY COCKLES**

248 words  
20 August 2007  
New Zealand Press Association  
English  
(c) 2007 New Zealand Press Association

Wellington, Aug 20 NZPA - A Korean man has been fined \$1800 and lost his car after taking nine times the legal daily limit of **cockles**.

The Ministry of Fisheries said Hyug Gyu Park, 46, was stopped at a routine checkpoint in Matakana, north of Auckland, on April 1.

Although he repeatedly told fishery officers there were no shellfish in his vehicle, a search revealed three plastic bags containing 609 cockles.

The legal daily limit for cockles in that area is 50.

Officers deducted a combined legal limit of 150 for the other three people in the car and deemed Park responsible the other 459 cockles -- more than nine times his daily limit.

When questioned officers, Park admitted he knew he had taken too many cockles because he had seen the daily limit stated on a Ministry of Fisheries sign.

The ministry said that Park was fined \$1800, with \$130 court costs, in North Shore District Court last week.

His Honda Odyssey vehicle, which was used to commit the offence, was also automatically forfeited to the Crown.

The maximum fine for those who take more than three times their daily legal limit of fish or shellfish is \$20,000.

The cockle or tuangi is a shallow-burrowing shellfish, found from subtidal to mid-tide levels.

It is not related to the northern hemisphere cockle, and is found only in New Zealand waters.

NZPA WGT smc dj nb

Document NZPA000020070906e38k001y3

## WOMEN LOSE 4WD VEHICLES OVER 'BAD, GREEDY' COCKLE COLLECTING

275 words  
29 May 2007  
New Zealand Press Association  
English  
(c) 2007 New Zealand Press Association

Wellington, May 29 NZPA - Two women who collected more than 2000 **cockles** from a beach in Manukau have been fined \$1800 each and had their vehicles forfeited.

Mangere seamstress Sinai Fonua, 42, and Losaline Elone, 36, a meat packer from Mt Wellington, were caught by fisheries officers at Cockle Bay beach in February.

The women were with their three children collecting the cockles, which are limited to 50 per person.

Ministry of Fisheries district compliance manager, Ian Bright said the women didn't know how many cockles they were allowed to gather. "They were still gathering cockles when they were caught and, if they had not been stopped by the (fisheries officers), one can only imagine how many they would eventually have taken off the beach."

After deducting 50 cockles for each of the three children, the women were in possession of 2198 cockles, or 1099 each -- nearly 22 times their daily limit.

This amount was considered serious non-commercial offending which carried a maximum fine of \$20,000. "It is very disappointing to see these two women setting such a bad, greedy and selfish example to the three children they had with them that day," Mr Bright said.

The women's two four-wheel-drive vehicles were confiscated and forfeited to the Crown, he said, which he hoped would send a strong message to anyone else tempted to ignore the cockle limits. "Our officers regularly patrol the shellfish beds at Cockle Bay and other Auckland beaches and those who blatantly break the rules are likely to be caught and prosecuted."

NZPA WGT em dj kn

Document NZPA000020070528e35t000sc

## Concerns over proposal to harvest cockles

493 words  
4 December 2006  
Otago Daily Times  
English

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The harvesting of **cockles** in Otago Harbour may be worth millions to the region's economy, but the cost to the environment is yet to be determined, a Dunedin fisheries expert says.

Otago Recreational Fishers executive member Ted Young has called for research on the ecological effects of cockle fishing in Otago Harbour.

The call comes in the wake of a proposal by Ngai Tahu interests and Dunedin company Southern Clams to commercially harvest native tuaki shellfish in two areas of the harbour.

"The biggest concern is the damage that could be done to the harbour substrate - that's the sand on the bottom - and the eco-systems that exist within it," Mr Young said.

"There has been a lot of research done into the cockles themselves, but very little has been done on the effects to the other eco-systems."

Mr Young, a foundation member of the Recreational Fishers Advisory Committee to the Ministry of Fisheries, said the harbour was prone to strong northeast and southwest winds which caused very rough conditions at times.

"As the sand banks cover with water and the waves roll across them, the loose sand created by dredging and harvesting would, given time, be washed into the channels."

This could affect eco-systems in the deeper water areas, he said.

"Once the sand starts moving into deeper water, fine particles will become suspended in the water and this in turn will have effects on other wildlife, such as fish, birds, dolphins and seals. It makes the water very cloudy."

Mr Young said there was also an established oyster population which would be affected by the sediment.

Mr Young believes the sand flats between Quarantine Island and the cross channel towards Otakou, and the area in front of Harwood would be worst affected.

"I'm sure anyone who knew the Warrington area 20 to 30 years ago, before the cockle harvesting started, would have noticed the changes to the areas surrounding those that have been fished.

"In the commercially fished areas of Wickliffe Bay, there is no longer the same population of the larger-sized cockles."

Mr Young said he was not opposed to the harvesting of cockles in the harbour.

"So long as research is completed and [it is] proved that there will be no detriment to the harbour or its eco-systems, then it may in fact be possible to establish a cockle fishery of some description."

Ministry of Fisheries analyst Allen Frazer said the effects of cockle harvesting on cockles and other shellfish had been looked at. The ministry intended to broaden the scope of its surveys to get a better idea of the effects of cockle harvesting in the harbour.

He said the next Otago Harbour survey was due to take place during the summer of 2007/08.

If necessary, the survey would be brought forward so the effects could be identified before the proposed harvesting began.

S3K51L0695IK

Document OTGO000020061203e2c40001d

## **SHELLFISH DANGER**

90 words  
12 November 2005  
Dominion Post  
9

English  
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A ban on shellfish taking now includes the Canterbury coastline from Banks Peninsula to Kaikoura. It was extended this week after levels of diarrhetic shellfish poisoning toxins were found in shellfish from Gore Bay beach, near Cheviot in North Canterbury. Due to an earlier ban the whole Canterbury coastline from Kaikoura to Birdlings Flat, on Banks Peninsula, is now closed. Akaroa Harbour is included. Expected to last several months, the ban affects all shellfish, including scallops, tuatua, **cockles**, oysters, mussels, pipis, cats-eyes, pupu, kina and sea urchin.

Document DOMPOS0020051111e1bc00019

## **SHELLFISHING BAN**

143 words

27 September 2005

The Press (Christchurch)

3

English

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Toxins found in shellfish off the Canterbury coast have forced health authorities to ban shellfishing around Christchurch and Banks Peninsula. Canterbury medical officer of health Dr Mel Brieseman said the shellfishing ban took effect yesterday on the coastline from Waimairi Beach to Birdlings Flat, including Akaroa Harbour. Signs will be posted to warn the public about the closure, which affects the harvesting of scallops, tuatua, **cockles**, oysters, mussels, pipis, cat's-eyes, pupu, kina and sea urchin. Cooking does not remove toxins from these shellfish and does not make them safe to eat. Crayfish, crabs, paua and finfish can still be eaten as long as the gut is removed. They symptoms of poisoning are the rapid onset of abdominal pain, diarrhoea, nausea and vomiting, usually within 24 hours of eating shellfish. People suffering these symptoms are advised to see their doctor.

Document THEPRE0020050926e19r00009

## **TOXINS ON RISE**

71 words

23 September 2005

The Press (Christchurch)

4

English

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CHRISTCHURCH -- Unseasonably high levels of toxins in Akaroa shellfish have forced health officials to close the harbour as far as Birdlings Flat to shellfishing -- three months earlier than last year. Rising levels of the toxins are also being detected along nearby coastlines, making further closures likely. Scallops, **cockles**, oysters, mussels and pipis cannot be collected. Crayfish, crabs, paua and finfish can be eaten if the gut is removed.

Document THEPRE0020050923e19n0003q

## Diplomat fined for fishy conduct

By Jonathan Milne Political Editor  
408 words  
5 June 2005  
New Zealand Herald  
8  
English  
(c) 2005 The New Zealand Herald

A SENIOR Japanese diplomat and his wife, fined for poaching **cockles** north of Auckland, allegedly tried to escape action by claiming diplomatic immunity.

Government ministers have been briefed on the diplomatic embarrassment, but Acting Fisheries Minister Pete Hodgson has declined to comment.

The Fisheries Ministry confirmed two foreign nationals were caught by a fisheries officer in Tramcar Bay, near Leigh, with up to three times the bag limit of the shellfish.

District compliance manager Matt Cowan said the claim of diplomatic immunity "was raised on the beach at the time of the incident" - an allegation denied by the Japanese.

Worried officials called the Foreign Affairs Ministry, which spoke to the Japanese consulate and confirmed the Auckland-based consul was not entitled to immunity and would not seek it.

It is understood the consul, his wife and their young son were loaded up with bags of cockles when they were apprehended by honorary fisheries officer Bruce Davies. The Fisheries Ministry fined the pair \$500 each for the February 20 offence.

Japan's acting Consul-General, Kazuaki Kameda, defended the diplomat's actions: "He didn't know anything about the limitation on cockles able to be caught. He realised when approached by the officers."

He denied the ministry allegation, reported to the Beehive, that the consul had raised the issue of diplomatic immunity. Mr Kameda said the diplomat had paid the fines without complaint.

Though he said the consul had been warned by the Japanese Ministry of Foreign Affairs to be more cautious, he continued to defend his actions: "Maybe I would have done the same thing, I cannot deny it. You cannot assume that all people know every detail of the rules in this country."

Mr Kameda accepted ignorance of the law was no defence, but said that in Japan the offence would not have been regarded so seriously. "This is the first time he did it and he just didn't know."

Beachfront resident Kevin Weston said the many signs warning of the limits were impossible to miss. "It's well signposted at every single entry and by the wharf," Mr Weston said.

Mr Cowan said bag limits were there for a reason - to protect the shellfish resource for the future. "They are well signposted, but it would be fair to say there is still a significant level of offending - and we crack down pretty hard on them."

Document NZHLD00020050604e1650001k

## SHELLFISH QUOTA

92 words

19 February 2005

The Press (Christchurch)

3

English

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Most remaining stocks of scallops, dredge oysters, **cockles**, pipi and tuatua will be introduced into the quota management system (QMS), Fisheries Minister David Benson-Pope announced yesterday. "Entry of these fisheries into the QMS will enable a catch limit to be applied in the interests of sustainable use of these resources," Benson-Pope said in a statement. "This decision recognises the importance of these fisheries for recreational and customary Maori fishing interests." No decision had been made on introducing seaweed, and two tuna species would not be introduced, he said.

Document THEPRE0020050218e12j0000e

## **SHELLFISH INTRODUCED INTO QMS**

103 words  
18 February 2005  
New Zealand Press Association  
English  
(c) 2005 New Zealand Press Association

Wellington, Feb 18 - Most remaining stocks of scallops, dredge oysters, **cockles**, pipi and tuatua will be introduced into the quota management system (QMS), Fisheries Minister David Benson-Pope announced today. "Entry of these fisheries into the QMS will enable a catch limit to be applied in the interests of sustainable use of these resources," Mr Benson-Pope said in a statement. "This decision recognises the importance of these fisheries for recreational and customary Maori fishing interests."

No decision had been made on introducing seaweed, and two tuna species would not be introduced, he said.

NZPA PAR sl cs kk

Document NZPA000020050218e12i0004t

## **SHELLFISHING BAN**

126 words

21 December 2004

The Press (Christchurch)

4

English

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**BANKS PENINSULA** --The ban on non- commercial shellfishing has been extended to include the area from Damons Bay, Akaroa Heads, around the coastline of Banks Peninsula through Lyttelton Harbour to Taylors Mistake. The area already subject to closure includes Taylors Mistake north to Waimairi Beach. Medical health officer Alistair Humphrey said diarrhetic toxins above safety limits had been found in shellfish from these areas. It is unsafe to eat scallops, tuatua, **cockles**, oysters, mussels, pipis, catseyes, pupu, kina and sea urchin. Cooking does not make the toxin safe. Crayfish, crabs, paua, and finfish can be eaten if the gut is removed. Rising levels of the toxin- producing phytoplankton have been detected in other areas, leading to possible extensions of the ban in coming weeks.

Document THEPRE0020041221e0cl0006l

## **VOLUNTEERS WARM THE COCKLES OF LOCAL HEARTS**

Sophie NEVILLE  
228 words  
15 November 2004  
Dominion Post

3

English

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COUNTING **cockles** in a three-yearly shellfish stocktake has taken conservationists and concerned community members to Pauatahanui Inlet near Porirua.

About 80 volunteers helped yesterday in the count, which was organised by the Guardians of Pauatahanui Inlet to measure the ecological health of the area.

Chairman John Wells said the count has been taken since 1976. Cockle numbers were a key species in the food chain and a good indicator of the health of the inlet.

A steady decline in the number of cockles was worrying, he said. A survey in late 1998 estimated the area's population to be about 257 million -- less than half the number of cockles measured in 1976.

Sediment in the inlet and urbanisation of the surrounding areas were to blame for the decrease.

Groups were armed with sieves, buckets, spades and rulers, and sent on their way to count and measure.

Heavy rain did nothing to deter the workers, with some participants saying the work was relaxing and therapeutic.

Volunteer cockle-counter Sheryl McCormick said it was important to help out. "It's a good thing to do. We're concerned about the environment so we've all come to help."

Nine-year-old Tina McCormick said working out whether the cockles were dead or alive was the trickiest part of the job.

Document DOMPOS0020041114e0bf0002z

## **PAUA SEIZED IN CITY RAIDS.**

By Anna CLARIDGE.

622 words

4 June 2004

The Christchurch Press

1

English

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Raids on three Christchurch businesses have broken what Ministry of Fisheries officials say is an illegal paua trading ring and a thriving black market catering for Asian tour groups.

Fisheries Ministry (MFish) officers swooped on the businesses - including Sampan House in Gloucester Street - on Wednesday night, seizing 50 kilograms of paua and small amounts of rock-lobster, **cockles**, scampi and blue cod.

But the manager of Sampan House, Yu Yang, last night said he knew nothing about the paua that was confiscated.

He said the fridge it was found in was not owned by the restaurant. The paua was found in a private flat above the restaurant, he said, and it had nothing to do with Sampan House management.

He did not know the name of the person who lived in the upstairs flat, which is accessed through a door inside the restaurant.

Christchurch district compliance manager John Slaughter said the bust was made after a two-month investigation into commercial fish dealers, and their alleged involvement in buying illegal paua. All seized paua was destined for the domestic market.

"I believe what happens is that Asian tour parties pre-book everything, right down to their meals, before they come to New Zealand," Slaughter said.

"The fish supply in New Zealand is often short, so deals are struck to supply these tour parties (through whatever restaurant they are dining at) with paua from the black market.

"There are still a number of inquiries to be made in relation to the fish we have found and the activities of the people involved. Once these are complete we will have a clearer picture of what charges will be considered and also of illegal networks these people are involved in," Slaughter said.

Legal paua sells for upwards of \$90 a kilogram in New Zealand but illegal paua sells from \$12 a kg. Illegal paua traders face a maximum five-year jail term or \$250,000 fine.

MFish officers were interviewing business owners yesterday and said there was evidence of illegal sales.

"The black market trade in paua is alive and well and there is a huge demand for the fish... It is a real battle to deal with the problem," Slaughter said. "I believe this operation will send out a message to those people involved in illegal paua sales that we are committed to dealing with the problem."

Last year, industry leaders warned New Zealand's multimillion-dollar paua trade was under serious threat from poaching rings and MFish was urged to do more.

MFish compliance boss Dave Wood said New Zealand's total illegal paua haul was up to 1000 tonnes annually - nearly equal to the legal catch of up to 1057 tonnes.

Warnings on smuggling - A2

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### **EARLIER BUSTS:**

This week's Ministry of Fisheries (MFish) paua haul marks the fifth major illegal paua trade bust in two years.

Wellington, January 2004:

Four poachers found with 800 undersize paua. MFish says the haul - worth at least \$20,000 - would

have been smuggled to Asian black markets.

Christchurch, July 2003:

Vehicle carrying 800 illegally caught paua intercepted en route from Kaikoura to Christchurch. Two men were in the rented vehicle that contained the shucked paua.

Christchurch, April 2002:

MFish and police seize half a tonne of paua through Operation Black Ice. The illegal paua had an estimated commercial value of between \$70,000 and \$90,000 and was found in two large chest freezers.

Wellington, March 2002:

Operation Pacman smashes a \$20 million black market operation with suspected links to organised crime. Nearly 300 fishery officers, police and Defence Force personnel seized half a tonne of paua meat, 1000 crayfish, \$15,000, 16 vehicles and nine boats.

Document THEPRE0020040604e06400035

## **SHELLFISH OFF THE MENU.**

143 words  
21 April 2004  
New Zealand Press Association  
English  
(c) 2004 New Zealand Press Association

Whangarei, April 21 - Shellfish from much of the Bay of Islands and from Hokianga Harbour remain subject to health warnings against their collection and eating.

Higher-than-safe levels of diarrhetic shellfish toxin found in samples of tuatua, **cockles**, pipi, oysters, mussels, pupu, scallops and kina have caused Northland Health to advise against eating shellfish taken from the inner Bay of Islands area between Cape Brett and Howe Point.

Cooking does not remove the toxin from affected shellfish which, if eaten, can quickly cause abdominal pain, diarrhoea, nausea and vomiting - although it is not fatal.

The same warning against shellfish collection also still applies on the west coast in the Hokianga Harbour.

Northland Health shellfish co-ordinator Neil Silver says microcystins above safe levels continue to be found in shellfish and water in the harbour.

NZPA WRA ob cs.

Document NZPA000020040420e04I00090

## Harbour choking to death; The regional council moves to stall damaging silt flowing into a favourite holiday spot

by Anne Beston environment reporter  
463 words  
3 April 2004  
New Zealand Herald  
A02  
English  
(c) 2004 The New Zealand Herald

Beautiful Mahurangi Harbour is slowly dying, filling with mud and silt that is suffocating marine life and threatening to create boating no-go zones.

After almost a decade of scientific study, the state of the harbour shows the diversity of its marine life declining with some areas now devoid of shellfish such as **cockles**.

"If this continues, in a few years the harbour will lose its water clarity, shellfish will die, oyster farming become less viable and fishing and boating will be affected," said Auckland Regional Council land and water quality manager Eddie Grogan.

The harbour is a marine playground for Aucklanders, lying just south of Warkworth and includes popular holiday spots.

The upper reaches of the harbour, including Hamilton's Landing and Te Kapa River, are in a worse state than the shallower reaches of Manukau Harbour, said ARC environmental scientist Dominic McCarthy.

"We've been monitoring the Manukau for 15 years and it doesn't show the same problems we are seeing in the Mahurangi," he said.

Though sediment first began washing into Mahurangi harbour around 150 years ago after deforestation, land clearing, subdivision and farming mean more soil washes into the harbour every year.

Core sampling shows between 4mm and 7mm washes into the harbour each year compared with less than one millimetre 150 years ago.

Mahurangi was more likely than other parts of Auckland to be hit by intense storms, Mr McCarthy said.

The shallow estuaries in the upper reaches of the harbour were becoming more shallow, and deeper parts of the harbour were also showing signs of stress. Horse mussels were struggling to filter ever-increasing amounts of silt.

ARC presented its findings to Rodney District Council, which already has some land-use rules in place, including designated areas deemed unfit for subdivision.

But ARC is putting \$600,000 into a draft action plan to be agreed on with residents and the district council. It should be ready by July, and a dedicated coastal adviser will be appointed.

"Essentially Mahurangi is a bit of a pilot where we can put sediment controls into action, but we want the community to agree and be part of it," Mr McCarthy said.

Controls include planting around waterways to stop banks crumbling, keeping stock out of streams and rivers, tighter controls on earthworks and providing incentives to stop development in erosion-prone areas.

But Mr McCarthy warned damage to some parts of the harbour might be irreversible.

"If you asked if some places in the harbour would recover completely, I would say probably not - but if you asked if we could improve them, I would say yes," he said.

Document NZHLD00020040402e0430002s

## **Safety of local shellfish tested; By Tom McKinlay**

299 words

4 February 2004

Otago Daily Times

English

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Shellfish on the coast around Dunedin will be included in a national study to determine how safe they are to eat.

The ESR-led study will search shellfish beds for stomach-bug-causing noroviruses and other viral nasties, to develop faster and cheaper ways of assessing when shellfish are unsafe to eat. Environmental Science and Research Ltd scientist Gail Greening, of Wellington, said oysters, mussels, **cockles** and pipis would be collected from 14 sites in Otago, Northland and Hawkes Bay, in the two-year study.

The sites around Dunedin - Lawyers Head, Boulder Beach and Blueskin Bay - had been chosen because of existing Dunedin City Council sampling programmes and for their proximity to sewage outfall.

"If we find a lot of contaminated shellfish in the study we will be telling the health people that there's a bigger risk than they realise," Dr Greening said.

The development of a fast, reliable test is expected to benefit recreational gatherers and the industry, which relies on a clean, safe reputation.

"While monitoring programmes are in place to detect bacterial contamination they can't easily detect the norovirus that can concentrate in shellfish," Dr Greening said.

Noroviruses are the most common cause of food-transmitted disease. They are very infectious and cause the stomach-bug symptoms of cramps, vomiting and diarrhoea 10 to 50 hours after contact. Up to 80% of people exposed might become ill.

Noroviruses come from human faeces or sewage and can be spread quickly through direct contact, eating contaminated food, or the virus surviving in the environment.

The study will look at whether levels of bacteria and bacterial viruses, which are easier to test for, are good indicators of the presence of noroviruses, and their close cousins, the enteroviruses and adenoviruses.

Document OTGO000020040204e02400036

## **SHELLFISH BAN LIFTED.**

106 words  
3 December 2003  
New Zealand Press Association  
English  
(c) 2003 New Zealand Press Association

Levin, Dec 3 - The ban on collecting and eating shellfish from along the Kapiti and Horowhenua coastline has been lifted. Mid Central Health's public health unit yesterday lifted the ban after levels of paralytic shellfish poison returned to normal.

But levels were still dangerously high along the coastline north of Ohawe Beach in Taranaki to Cape Reinga in Northland and kina, mussels, toheroa, tuatua, oysters and **cockles** should not be eaten.

Paua, crab and crayfish could still be eaten in these areas only if the gut had been removed completely before cooking as toxins accumulated in the gut.

NZPA LVN mjd gs.

Document NZPA000020031203dzc30003y

## **SHELLFISH BAN.**

82 words

22 November 2003

The Christchurch Press

3

English

(c) 2003 Knight-Ridder/Tribune Business News

The coastline between Akaroa Heads and Gore Bay, near Cheviot, is still closed for collecting and eating shellfish. Community and Public Health imposed the ban on shellfish - including scallops, tuatua, **cockles**, oysters, mussels, pipi, catseyes, pupu, kina, and sea urchins - just before Labour weekend after discovering a toxin that causes diarrhetic shellfish poisoning (DSP). Tests show levels of the toxin are still above the regulatory limit, with the latest results measuring the highest levels for DSP recorded in the area.

Document THEPRE0020031123dzbm00030

## **SHELLFISH BAN REMAINS ON WAIRARAPA COAST.**

81 words  
21 November 2003  
New Zealand Press Association  
English  
(c) 2003 New Zealand Press Association

Masterton, Nov 21 - A ban on collecting shellfish on the Wairarapa coast remains in place despite falling levels of paralytic shellfish poisoning.

Senior health protection officer Cliff Dawson said the public warning remained in place until further samples could be taken. Kina, mussels, toheroa, pipis, tuatua, oysters and **cockles** from the coast should not be eaten.

Paua, crab and crayfish can still be eaten, provided the gut has been completely removed.

NZPA MST ob gs.

Document NZPA000020031121dzbl0000i

## **SHELLFISH BAN.**

112 words

7 November 2003

The Christchurch Press

3

English

(c) 2003 Knight-Ridder/Tribune Business News

The coastline between Akaroa Heads and Gore Bay, near Cheviot, is still closed for collecting and eating shellfish. Community and Public Health imposed the ban on shellfish - including scallops, tuatua, **cockles**, oysters, mussels, pipi, catseyes, pupu, kina, and sea urchins - shortly before Labour Weekend after discovering a toxin that causes diarrhetic shellfish poisoning (DSP). Tests show levels of the toxin are still above the regulatory limit. Akaroa Harbour is clear at this stage and is not included in the closure. Crayfish, crabs, paua, and finfish can be eaten as long as the gut is removed. Symptoms of diarrhetic shellfish poisoning include rapid onset of abdominal pain, diarrhoea, nausea, and vomiting.

Document THEPRE0020031107dzb70003a

## **SEAFEST NEXT MONTH.**

81 words

12 September 2003

The Christchurch Press

4

English

(c) 2003 Knight-Ridder/Tribune Business News

A huge assortment of food and wine from the land and sea will be on offer in Kaikoura on October 4. Food includes octopus, venison, **cockles**, wild pork, emu, crayfish, ostrich, paua, and cheeses at the ninth annual Seafest at the Takahanga Domain. There will be continuous entertainment on two stages throughout the day. Double Talk, Dublin Street, Touche, Sonic Mojo, and Steve MacDonald will perform. Children will be entertained by pirates, puppets, musicians, comedians, and face-painters.

Document THEPRE0020030912dz9c0003o

## **GOVT TO PROMISE FREE FORESHORE ACCESS TO ALL.**

By Anthony HUBBARD.  
789 words  
17 August 2003  
Sunday Star-Times  
4  
English  
(c) 2003

GUYON ESPINER and ANTHONY HUBBARD

KATH HEMI fondly recalls gathering **cockles** as a child along the coast at Waikawa, near Picton in the Marlborough Sounds.

"They were good times - they were times we need to remember. There was so much freedom of gathering kaimoana (seafood)."

It's a freedom that Hemi - and many Maori - want preserved through exclusive ownership of the foreshore or seabed.

The latest skirmish in the battle will tomorrow see the government reassure all New Zealanders they have free beach access.

For Hemi, 78, and her whanau, the days they would wander to beaches near her hometown Picton for a feed of pipi and mussels came before a huge marina at Waikawa and the ferry terminals at Picton changed the landscape forever.

It destroyed shellfish beds and as the population increased, so did sewage in the sea, making shellfish gathering unsafe in other places.

These days, the Ngati Apa chairwoman, who was awarded a QSM for community service in 1986, says the only place she can gather cockles is Port Underwood, 100km from her Blenheim home.

"It's part of a way of life that has gone. Going to get a feed of cockles is a very special thing - now, if you want them, you have to go and buy them."

Her iwi is one of eight Te Tau Ihu (top of the South Island) iwi with a customary ownership claim over the foreshore and seabed in the Marlborough Sounds, which has prompted huge debate. She is also chairwoman of Omaka marae, which will host a national hui on the issue in Blenheim this month.

Hemi fears the controversy has stirred up anti-Maori feelings.

"I believe we have had an excellent relationship within our community but this is causing a rift. This problem, which has not been caused by Maori, has now caused a 'look over the shoulder' situation about who wants to talk to us."

She points the finger at poor management of resources by the crown and says Maori want to ensure better management for everyone, not just Maori.

"There was no adequate consultation. It's like taking away part of your life and part of that partnership that is supposed to exist in New Zealand.

"I'd like to see Maori given the opportunity to have a fair go and not to be called greedy, bully boys and racist."

The government will tomorrow stop short of saying the crown will take "ownership" of the seabed and foreshore, instead saying it is responsible for regulating it.

"The crown will have responsibility for regulating the seabed and foreshore on behalf of the people of New Zealand," one source said, adding "that was the critical phrase" the government would use tomorrow.

"The changes will make sure that private, exclusive titles cannot be created over what is now considered to be a public access area.

"It will say the coastline, seabed and foreshore are vested in the people of New Zealand."

The government discussion document will be followed by a six-week consultation period with Maori and other interested parties.

The government intends introducing legislation this year to cover the changes, most probably through amendments to the Te Ture Whenua Maori Land Act 1993.

While Maori will not be able to claim new property rights over the seabed or foreshore, they will be able to go to the Maori Land Court to establish customary rights.

If satisfied a customary right exists - and the number of claims could be limited as groups of Maori will have to prove continuous use over many years - the court would issue orders giving formal recognition of them.

The Sunday Star-Times has learned a new division of the Maori Land Court will be set up to hear claims for customary rights and to determine exactly what that right would allow Maori to do.

"It will have beefed up powers to investigate claims and determine remedies," one source said.

Customary rights are largely associated with Maori having greater access to specific shellfish beds and fishing grounds than the rest of the population.

One Maori MP said it might also mean Maori with customary rights would need to be consulted should any proposed development on the coastline threaten to interfere with those rights.

An expanded land court with powers to recognise and determine the extent of customary rights appears to be the only real win for Maori in the package and Maori MPs are nervous about the reaction of their constituents.

It is not now expected the package will offer Maori any other sweeteners, such as an aquaculture quota, greater access to marine reserves or increased consultation under the Resource Management Act.

Document SUNSTT0020030818dz8h0003q

## **SHELLFISH BAN EXTENDED.**

By Colin PATTERSON.

228 words

2 June 2003

Dominion Post

3

English

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TAKING shellfish from along the entire Hawke's Bay coastline has been banned because of high levels of a potentially dangerous toxin.

Kina, mussels, pipi, tuatua, oysters and **cockles** found between Whareongaonga (22 kilometres north of Mahia) and Cape Turnagain should not be eaten because they contain high levels of paralytic shellfish poisoning toxin, Hawke's Bay District Health Board health protection officer Noel Watson says.

The board imposed a ban on shellfish as far south as Paoanui Point last week. Yesterday, the affected area was extended further south to Cape Turnagain.

Cooking shellfish would not remove the toxin, Mr Watson said. Symptoms included numbness, tingling, difficulty swallowing or breathing, headaches, dizziness and double vision.

Severe cases could result in death if medical treatment was not immediately available. There had been no reported cases so far.

Paua, crab and crayfish could be eaten, provided the gut was removed before cooking.

Mr Watson said bans were implemented in Hawke's Bay at the same time in 2001 and 2002. In both years the all-clear was not given till August.

A similar ban on taking shellfish on the west coast from the Ohau River, south of Levin, to Wanganui, has been declared by MidCentral Health.

Spokeswoman Louise Allen said the ban was instituted on Friday after tests revealed high levels of the toxin.

Document dompos0020030603dz62000ba

## **Cramps and numbness follow shellfish feed.**

By Tony Gee.  
377 words  
24 April 2003  
New Zealand Herald  
English  
(c) 2003 The New Zealand Herald

The first probable case of paralytic toxin poisoning has been reported in Northland since warnings were issued last week against taking and eating shellfish along the east coast.

The region's medical officer of health, Dr Jonathan Jarman, said a 26-year-old Auckland woman visiting the Far North just before Easter had developed symptoms consistent with paralytic shellfish poisoning after eating pipi and **cockles** from near Tokerau Beach.

Her condition was reported to Dr Jarman by Kaitaia Hospital, after she reported having stomach cramps, nausea, coughing, numbness and lethargy.

Her tongue and eyes became swollen.

Although the woman recovered, Dr Jarman said illness caused by affected shellfish could be severe.

Numbness in someone's hands and feet could lead to paralysis.

"Symptoms can start quickly, within one to two hours or even 30 minutes," he said.

The earlier that symptoms showed up, the more severe the illness became. Children might be more susceptible than adults.

"This is a very nasty type of paralytic shellfish poisoning and cooking shellfish doesn't destroy the toxin," Dr Jarman said.

Shellfish taken from affected areas and frozen for some time should be thrown away.

Northland Health has now put up signs warning against taking or eating oysters, scallops, mussels, pipi, tua tua and kina at beaches, bays and harbours between Cape Brett at the entrance to the Bay of Islands and Houhora in the Far North.

Dr Jarman said shellfish from this area could be off the menu for several more weeks or even a month.

The warning comes after testing of water and shellfish samples showed high levels of phytoplankton and paralytic shellfish poisoning toxin at sites north of Cape Brett.

The toxin comes from an algal bloom, *Alexandrium catenella*, a plankton organism known to produce paralytic shellfish toxin that is passed on to shellfish.

Health protection officer Brian Dennison said oyster and mussel farms in the affected coastline area operated under a biotoxin plan.

Toxin levels were just below the automatic farm closure limit at present, but most farm owners were electing not to harvest their shellfish and other farms were closed because of heavy rain.

Aquaculture industry testing and water and shellfish testing by Northland Health is continuing.

Document nzhld00020030423dz4o00074

### **Cockles alive, alive oh - with bacteria.**

346 words  
8 March 2003  
New Zealand Herald  
English  
(c) 2003 The New Zealand Herald

A report issued by the medical officer of health for the City of London contains an alarming account of the impure conditions of the waters of the Thames estuary. Legislation on the subject seems to be at once necessary in the interests of the public health.

The bacteriological examinations of many samples of **cockles**, instituted in consequence of serious outbreaks of enteric fever in London involving a number of deaths, have resulted in the discovery of sewage contamination in the great metropolitan waterway.

In an outbreak lately at Clapham, there was strong evidence that the disease was caused by eating cockles bought in the city. It was found that the cockles had come from Leigh-on-Sea, and on a number of samples from the same place being examined by Dr Klein, bacteriologist, there was clear evidence of sewage contamination.

Dr Collingridge, medical officer of health for the City of London, visited Leigh, and obtained samples of mud, water, and cockles, which were submitted to Dr Klein.

Dr Collingridge states that "both mud, and water were obviously filthy, and without further examination it is evident that the creek is not a proper place to deposit cockles in". On these samples Dr Klein reported the water swarmed with bacilli, and was "practically diluted sewage".

The cockles contained bacilli showing contamination.

Numerous other outbreaks of disease, says Dr Collingridge, have been traced to cockles, and steps were taken to test the places where the cockles had been collected before being laid down at Leigh. The result was that contamination was found in cockles from the Maplin Sands and Blyth, and Dr Collingridge wrote to the clerk of the Fishmongers' Company that there was nothing left but to prohibit entirely the sale of cockles from Leigh-on-Sea. The medical officer holds that legislation is urgently needed to prevent these outbreaks of disease.

Touching upon experiments with oysters, Dr Collingridge remarks: "Out of 18 samples of oysters, representing five places - Emsworth, Bosham, Mumbles, Southwick, and Whitstable - 11 have been found to be polluted."

Document nzhd00020030307dz380001x

## Country's beaches killed by plunder.

888 words  
11 January 2003  
New Zealand Herald  
English  
(c) 2003 The New Zealand Herald

Shellfish are being plundered from some of the country's most popular beaches at such a rate that some populations may not survive.

People are taking up to 20 times the daily limits of **cockles**, mussels, oysters, pipis and cats-eyes from Auckland and Coromandel beaches.

Other parts of the country also have problems, but Auckland is suffering the most because of its high population.

On the East Coast of the North Island, in Wellington, the Kaikoura coast and Canterbury, paua poaching is the significant problem. Several high-profile court cases have involved paua poachers and dealers.

But the number of people who police Auckland's shellfish beds is being reduced to a handful. In 1999 there were 130 voluntary honorary fisheries officers in the Auckland area. The Ministry of Fisheries is cutting that to just 48 - and they have been ordered for safety reasons to work in pairs.

That leaves just 24 teams covering a region extending from Cape Rodney to Homunga Point (just north of Waihi Beach) in the east and from Muriwai to Port Waikato in the west.

Despite the cuts, officers have made some significant busts in the past few weeks.

On January 4, four people at Cornwallis, on the northern shores of Manukau Harbour, were found with 361 whelks, 865 cockles, 396 pipis (nearly double the pipi limit and more than 1000 excess of the others). Two people were found with 1730 cats-eyes (1630 excess).

On December 28, four people were found with 1500 cats-eyes (1300 excess); four were found with 156 mussels (nearly twice the limit); and three with 464 cockles (three times the limit).

On December 21 at Okoromia Bay, on the Whangaparaoa Peninsula, a man and child were caught with 651 cockles (more than six times the limit); three people were caught with 611 cockles.

Also in December two people were caught with six times the cockle limit at Duders Beach; two people at Okoromia Bay had 1250 cockles, 12.5 times the limit; and three people at Little Huia on the Manukau had 2000 cats-eyes. Cats-eyes are a relatively new target for harvest, usually collected by immigrants who boil them up for stock.

In November a group of people were caught with 3000 scallops and, when challenged, began throwing them away and trying to hide them.

At Weymouth in November a man and a child had 450 more oysters than they should, some smaller than a little fingernail.

One honorary fisheries officer, who spoke to the New Zealand Herald anonymously, said the situation was unmanageable and officers were run off their feet. "Every beach you go to there could be 200 to 300 people gathering shellfish."

While an officer tried to police one group, other people along the beach blatantly continued to gather shellfish over the limits.

The man said it would not be long before shellfish at some beaches were wiped out - he called the situation soul-destroying.

"And I'm not Asian bashing or Pacific Island bashing, but the resource is hammered by those people."

A Ministry of Fisheries spokesman, Mike Rose, said that at low tide many beaches were "like a zoo".

People were "hoovering" up shellfish and he feared for the survival of some shellfish beds. Some beaches, such as Eastern Beach in Howick, were already "dead", he said.

"The scary thing is the whole Auckland isthmus is going to end up like Eastern Beach. Collecting shellfish will be one of those things you will tell your kids about."

People of all nationalities ignored signs that clearly stated the limits, some in several languages. "You get all the excuses under the sun ... it is absolute pillage."

A significant number of people were taking 10 or even 20 times the limit.

The ministry's Auckland district compliance manager, Ian Bright, said the number of honorary fisheries officers had been reduced, partly in response to new health and safety legislation.

The ministry was obliged to ensure the officers' safety in an environment that was becoming more dangerous. In November an officer was attacked at Kawakawa Bay, southeast of Auckland.

Mr Bright said the remaining officers would be better supported by uniformed fisheries officers and would be better targeted at problem areas. Even if they could no longer issue infringement orders, they could help pinpoint trouble-spots.

Dave Allen, a senior ministry fisheries adviser in Auckland, said changing habitats, sometimes caused by pollution and stormwater, were also implicated in wiping out beds.

Beds at Long Bay (now a marine reserve), Eastern Beach, Karikari Beach and Cheltenham Beach have been closed. It had been hoped the beds would replenish themselves, but they have not.

The biggest issue at beaches that were still open was people taking more than they were allowed, he said. The ministry had introduced bag limits for some species of fish and number limits for shellfish - but people had to comply.

"We can come up with all the rules that are going to ensure sustainable fishing and allow people to enjoy that activity over the longer term but it will require members of the public to buy into that concept."

Phone 0800 4 Rules (0800 4 478-537) for information on the rules, or 0800 4 Poachers (0800 4 476-224) to do in a poacher.

Document nzhlid00020030110dz1b0001m

## **Fish quota, Global dashers**

150 words  
3 October 2002  
New Zealand Herald  
English  
(c) 2002 The New Zealand Herald

### Fish quota

Ten more commercially caught fish species have been added to the quota management system. Paddle crab, butterfish, blue mackerel, queen scallops, **cockles**, anchovy, pilchard, garfish, sprats and kina are now included in the system, which allocates commercial fishers a tradeable share of the total allowable commercial catch.

### Global dashers

New Zealanders John Bougen and cousin James Irving, who are trying to set a world record for visiting all 193 nations in under 160 days, are on target. They have visited 34 nations in 28 days and are heading to Europe after so far catching 44 flights, travelling 36,648km and using 18 airlines. They have also spent 98 hours waiting at airports, and were looking forward to using trains on the Continent.

### Keno 2068

3, 4, 5, 15, 17, 20, 35, 40, 42, 45, 52, 53, 55, 59, 60, 62, 65, 66, 68, 71.

Document nzhld00020021002dya300016

## Legal tempest leaves fishing industry high and dry.

By Lesley Springall.  
4,006 words  
2 October 2002  
The Independent Business Weekly  
English  
(c) 2002 The Independent Business Weekly

What do paddle crabs, butterfish, pilchards, scampi and **cockles** have in common?

All have landed Fisheries Minister Pete Hodgson and his ministry in hot legal water.

Some of these court cases are still pending; others, like the paddle crabs, butterfish and pilchards, ended last week when the fishermen lost their case against minister and ministry - and perhaps their livelihoods - in the Court of Appeal.

The Ministry of Fisheries' August 2002 ministerial briefing papers said the contentious nature of issues within the fishing industry was such that, at time of writing, the ministry faced more than 30 legal cases, primarily judicial reviews.

The main problem is the government's intention to add all commercially significant species to the quota management system (QMS).

The fishermen lost their most recent legal challenge in the Court of Appeal last week. Paddle crabs, butterfish, pilchards and seven other species were added to the QMS yesterday - the first day of the new fishing season.

Cockles were given a stay of execution, after cockle fishing firm Westhaven Shellfish won its case against the government last month (The Independent 11 September).

The ministry is appealing the High Court judgment.

Another 40 species, including scampi, are earmarked for introduction to the QMS by 1 October 2004.

No-one interviewed by The Independent objected to the QMS, per se. All agreed it's the most effective way to manage commercial fisheries.

The arguments centre on who gets what share of the sustainable catch and how quota are to be allocated when a species is added to the QMS system.

Ultimately this comes down to the law or, more precisely, the 1996 Fisheries Act and its interpretation.

So why are the fishermen spending so much time and money in court when they could be out on the water? Is there something wrong with the Act? Or is the ministry's interpretation at fault?

Should Parliament review fisheries management issues yet again?

In the Westhaven cockles judgment, the High Court, accusing the ministry of bias, ordered the minister to desist from bringing cockle fisheries into the QMS until Westhaven's decade-long battle to extend its permit allocations had been given a fair hearing.

In the scampi case, two High Courts and the Court of Appeal found the ministry's allocation of individual catch entitlements (ICE) to have been illegal and unfair.

The ministry wanted to bring scampi into the QMS basing each fisherman's quota on ICE held in the 1990-92 period.

The rebel scampi fishermen objected, basically because they said, and the courts agreed, that during the 1990-92 qualifying period for quota allocation ministry officials had allowed Simunovich Fisheries to increase its catch while holding its competitors back.

In their judgment, Court of Appeal Justices Ted Thomas, Sir Kenneth Keith and John McGrath severely

criticised the ministry. "Suffice it to say that the ministry has seemingly moved from one regime to another in a manner which has caused considerable confusion; policies have been announced but have been revoked or then changed without due consultation or notice; other policies have been applied inconsistently as between competing fishers; advice to fishers has not been given even-handedly and the treatment of fishers has been unequal; assurances have been given which have not been kept and statements have been made which have been misleading. The ministry appears to have been all too ready to build on errors and injustices committed in preceding years and to rely on changing the legislation or adopting a new regime to overcome the problems caused by earlier mismanagement. The impression created is that much of this alleged mismanagement could have been avoided if, instead of defending questionable past decisions and focusing on legalities and 'litigation risk' management, the ministry's officers had, when making decisions, simply asked the straightforward question: 'is this reasonable and fair?'"

Following the judgment, instead of reassessing the rebel scampi fishermen's claims, the government went back to the 1996 Fisheries Act, saying it will divvy up quotas based on the 1990-92 catch history years, as stipulated in the Act, essentially allocating each the same level of quota as was deemed unfair under the ICE allocations.

Until the matter is resolved, campfi fishermen are forced to compete for the total allowable catch in each scampi management area.

Yesterday it began. Bigger boats with heavier gear chewed through the fuel, racing to the scampi grounds to catch as many fish as possible in as short a time as possible.

If the season goes as most fear it will, fishermen vying against each other to catch as many scampi as they can before the total quota for each particular area has been filled and the area closed will do the most damage to the scampi grounds and stocks.

Under this system, the fishermen will fish flat out for a short period and have their boats sit idle for the rest of the year.

Under a more rational quota management system, each fisherman would have the whole year to catch his quota. He could fish when weather, scampi prices and the scampi were at their best, thus maximising his yield on his investment.

No one - not the fishermen or the men from the ministry - favours this wasteful scampi race. But they are stuck with it.

The rebel scampi fishermen are expected to return to court shortly.

Mike Sullivan, head of Ocean Law New Zealand, the specialist Nelson-based law firm leading the legal charge against the ministry, is a harsh critic of the ministry - not, he stresses, the individuals within it but the culture forcing individuals to avoid making "the tough" decisions.

"If a dog pees on the carpet you spank it and throw it outside so it learns not to pee on the carpet. But for some reason politicians seem to take a view with the Ministry of Fisheries that if it pees on the carpet you reward it, with, say, retrospective legislation, and then you wonder why it keeps peeing on the carpet."

The latest furore over the maladministration of fisheries levies and the government's decision to bring in retrospective legislation to legitimise what the ministry has done and to avoid further legal action (The Independent 18 September) is yet another example of this, says Sullivan.

Ironically, the 1996 Act was introduced to reduce the amount of court action stemming from the introduction of the first 32 commercially significant fisheries into the QMS.

This was a visionary step, says Sullivan. "There's no question about it. New Zealand was, and is, at the forefront of the management of fisheries by means of allocating property rights."

However the move from the old permit system to Individual Transferable Quota (ITQ) was inevitably going to lead to problems because of the more valuable nature of property rights.

Holding an ITQ is no different to owning land. If you own it, you can borrow against it and you can sell it. It's valuable and should increase in value as long as the fisheries are sustainably managed.

The government wanted a new Act to tighten up the QMS and its administration to ensure sustainability of the country's fisheries and improve the allocation of individual transferable quota (ITQ).

Key to this, as agreed by the fishing industry and fundamental to the 1996 Act, was the decision to introduce all commercial, or potentially commercially significant, fisheries into the QMS as soon as possible so they could be better managed.

There were also other requirements leading to the need for a new Act, stemming from the country's international and domestic obligations arising from the Treaty of Waitangi (Fisheries Claims) Settlement Act 1992. This gives Maori 20% of all quota when a species is brought into the QMS.

"There was a feeling in the ministry that what they needed to do was tighten up the legislation to remove areas of discretion, to make it more prescriptive and mechanistic, limiting the scope for review," says Sullivan.

Since 1986 a raft of amendments had been made to fisheries legislation to create greater flexibility. But this just added to its complexity.

The 1996 Act was meant to address this, says Sullivan.

However, given all the different areas to be taken into account and the ministry's desire to tighten up the administration of QMS, the opposite was achieved. The legislation grew in complexity.

Its introduction was beset by problems.

Enshrined within the Act are the 1990-1992 catch history years. Herein lies a major source of conflict.

A fisherman's quota allocation is to be based on his catch history in the 1990-1992 years. Some fishermen had a good catch in those years, others a poor catch. In the case of scampi, some fishermen were restrained from fishing by the ministry while the ministry allowed one fishing company to expand its fishing effort - and thus its catch - in those years.

Some fisheries were not exploited until after those years. Thus, there will be little quota allocated. Maori will be given 20% and the government will get the unallocated quota and sell it to the highest bidder.

This means a fishing company that started fishing a particular species or area after 1992 will get no quota for that species or area. So, if the fisherman wants to carry on fishing after the QMS comes into effect, he must buy quota from the government - possibly in competition with the bigger, better resourced companies.

As drafting the legislation followed a 1992 Task Force's report on the industry, these years were the most recent on which to base the allocation of quota.

However, given the complex nature of the industry it took more than two years to introduce the Bill to Parliament. The 1994 Bill was a "disaster," says Sullivan. "It was a terrible piece of law draughtsmanship. It was so loose - it had a lack of precision and checks and balances - so it got booted."

The Bill was re-drafted and subsequently became the 1996 Act. "The whole process of the review in the early '90s was to simplify QMS but we ended up with a system which is far more complicated. It's almost twice the size of the original legislation."

The problem with complex legislation is it becomes more difficult to ensure that it is consistently applied.

Different parts of the Act don't mesh, says Sullivan. "The 1986 Act was an empowering Act. It by and large set the mechanisms but it largely left the detail of implementation to decisions made on a case-by-case basis. It didn't prescribe decision-making."

However, no legislation is entirely prescriptive and there still exists, at the basis of any democracy, the need to be fair, says Sullivan. "That's what's partly fuelling this latest round of litigation."

"The problem with the ministry is that it has forgotten it is ultimately a servant of the people. There's an element within there that considers it is above the law."

Surprisingly some of Sullivan's comments have the ministry's support.

"Whenever you allocate resources you will always have quite a vigorous debate as different people want to maximise their positions," says Ministry of Fisheries deputy chief executive Stan Crothers. "And the law in respect of managing non-ITQ species and the process of bringing species into the QMS is not particularly robust."

"I think there's confusion with the way to manage non-ITQ species and how to transition them into the QMS. I do think we need to take a serious look at that part of the Fisheries Act."

Even though the Act was passed in 1996, it couldn't be implemented because the ministry didn't have

the systems in place to cope with it.

The Act was amended in 1999 and a new registry system developed with the industry to monitor the fishing industry and the quotas.

The registry is run by FishServe, a wholly-owned subsidiary of the Seafood Industry Council (SeaFIC).

Given the administration problems, the Act didn't fully come into force until October last year - a long time after the original 1990-1992 catch history years.

Crothers admits the world has moved on. Given the delays, for some fisheries, the 1990-1992 catch history years may not be the most appropriate or fairest mechanism for allocating quota.

"So for a whole range of reasons, instead of something that was initially envisaged to take between two and five years, we're talking about 10 to 15 years.

"This is the conundrum," he says.

The ministry is also under fire from the Treaty of Waitangi Fisheries Commission, Te Ohu Kai Moana, which is beset by its own problems on how to allocate the quota fairly to different iwi. The commission accuses the ministry of not moving species into the QMS quickly enough and thus not meeting its obligations under the Settlement Act. So the ministry is under attack from a number of sides, all wanting different things, says Crothers.

He denies the ministry has messed up. "We are administering the law, we believe, according to the law and we are doing the best we can within that legal framework."

On the issue of fairness, Crothers says the ministry is being procedurally fair. "The issue is whether the law provides for substantive fairness and that's a matter of conjecture."

He also denies the ministry isn't listening to the courts. "We take that damn seriously despite what people may think."

The ministry and the minister claim that under the law they must rely on the 1990-1992 catch history years for introducing species into the QMS and allocating quota.

After Maori are given their 20%, any quota left over - the majority in the case of paddle crabs, pilchards and butterfish - is auctioned by the government to the highest-bidder.

The smaller firms can't outbid the larger firms. So they will lose their businesses, say the fishermen.

Under the Act the minister also has the right to allocate ICE, which is more flexible and was developed to take into account the unique properties of different fisheries.

ICE can then be converted to quota, in the same manner that permits held during the catch history years are converted to quota, once the species is added to the QMS.

This is being tested in the courts.

In the paddle crabs case, four pilchard fishermen, butterfish fishing company Island Bay Fishing and paddle crab fisherman Matt Whittaker of Waikanae Crabs fought the ministry's decision to subject their fisheries to the QMS and base quotas on 1990-92 catch histories. They wanted ICE allocations. All said their fisheries were under-developed in 1990-92 and that they have invested significant time and money developing the fisheries since. They say their businesses will be jeopardised by the allocation of quota under the 1990-92 catch history years.

Denying the ministry or the minister acted unlawfully, Hodgson says he can only allocate ICE when it is environmentally prudent to do so, for example, for scampi.

The Court of Appeal, however, agreed with the fishermen that ICE was an alternative mechanism for allocating quota.

But, under the Act, this is left to the minister's discretion, said the judgment.

While supporting the fishermen's right to challenge the ministry's catch allocations, SeaFIC chairman Dave Sharp says the 1990-92 catch history years were certainly no secret.

They were debated right from the start, so anyone in the industry had to be aware of those qualifying years prior to developing their fisheries, he says. "But the courts are the right place to debate these issues."

Before 1986, fishing was just a cottage industry, raking in about \$12 million a year, says Sullivan. Now the sector is our fourth biggest export earner, pulling in \$1.5 billion in export revenue in 2001, including about 15% from aquaculture, and employing more than 26,000 people.

"There's no question that this is because of the stability and environment that transferable property rights confer," says Sullivan. But it's still a far cry from what could have been developed.

In 1992, at the beginning of the formation of the 1996 Act, the government introduced a moratorium on new permits for new fish species until it could bring these species into the QMS.

However permit/quota holders were allowed to request new permits for the species they already fished for. That's the issue currently being tested in the Westhaven case.

This is where the growth has come from. The moratorium stalled the development of new fisheries.

The moratorium is expected to remain in place until the 50-odd species earmarked for the QMS are added to the quota management system.

"Basically, prior to the introduction of the QMS, New Zealand's fisheries were becoming increasingly stressed by virtue of there being too many people chasing too few fish," says Sullivan.

ITQs allowed for the introduction of stricter management controls and forced the rationalisation of many parts of the industry.

All those questioned agree the industry needed rationalising and proper management if it was going to produce better and more sustainable returns for the country. The QMS was, and is, perceived as the best way to do this.

To compete effectively, especially internationally, the industry has to be more effective about what it does, just like any other industry, says Sullivan.

However, though economies of scale are required for the larger, deep sea trawling operations, in small, boutique or niche coastal fishing operations, smaller firms can often compete far more effectively than the larger firms, he says.

Crothers uses rock lobster as an example: "You can't get economies of scale in the rock lobster fishery because you need little boats that bounce off the rocks. But if you look at trawling and processing species like orange roughy you need big vessels and plants and big capital input."

All acknowledge the legal challenges and the moratorium have slowed the development of the industry. However, the ministry says it has given out many "special permits" to research new fisheries.

The industry disagrees.

In July, responding to criticism, the government trumpeted its special permit award to Vela Fishing to research the possibility of a deep-sea prawn fishery in New Zealand's Southern waters (The Independent 24 July).

Both parties stressed that if there is a commercially viable prawn fishery this does not mean Vela will get any privileges when quota are allocated.

"If there is a fishery there it would have been developed many years ago, were it not for the moratorium," says Sullivan.

Both Sullivan and Sharp say there should be some incentive for firms to find and develop new fisheries.

"We have one of the largest economic exclusive zones in the world. Within the constraints of sustainable development and basic principles of good environmental management we could double the wealth of this country. There's so much untapped potential out there. I find it ironic that the government talks about the knowledge wave and yet a huge proportion of that effort is focused on denying, preventing, limiting and placing road blocks in the way of sustainable development of what is probably our greatest asset - the living and mineral resources within our economic exclusive zones," says Sullivan.

Sharp says what is sometimes forgotten is that the purpose of the Act is for the 'sustainable utilisation' of our fisheries, meaning we have to use our resources.

Given the number of judicial reviews and growing disquiet among some factions in the industry and the wider community, Sullivan says the issue of fisheries management in New Zealand will come to a head

in the not too distant future.

The legislation should be reviewed and simplified and the portfolio given to a minister who has time to focus on it and the ministry's administration of it, he says.

The minister also needs a contestable source of advice, independent of the ministry, and the ministry and its officials should be held accountable for their mistakes, he says.

The ministry's argument that it is too complex to have different allocation mechanisms for fisheries is dismissed by Sullivan, as too simplistic. "The rest of the world manages fisheries on a quasi-flexible basis. I don't see why the Ministry of Fisheries can't.

"I'm not advocating wholesale free-for-all. No-one is. But prescriptive outcomes lead to injustice. The same shoe does not fit every foot, especially in fisheries."

Crothers stops short of saying there should be a law change. But the ministry does need a better way of bringing species into the QMS, he says. "There's a lot of energy and effort going into debating all these issues and I don't think that's particularly productive. There needs to be a clearer path from moving non-quota management species into the QMS."

Once this round of court cases is over - expected within the next couple of months - the ministry will advise the minister on how best to proceed, says Crothers.

"Now we rely on 10-year-old catch history. But that is still valid because a lot of people made a whole raft of investment decisions around that, so it's a very difficult problem to address. It would be manifestly unfair for the government to change the rules half-way through the game."

Until the analysis has been done and the result of the court cases taken into account, Crother says he can't be more specific about what the ministry will be recommending to the minister.

But whatever is done, all agree, someone is not going to be happy.

"The question about whether or not the Act is too prescriptive is in the eye of the beholder. If we were to change to the catch history years, for everyone who won one fish someone else would lose one fish," says Hodgson.

He dismisses criticism about the ministry's unfairness to fisherman, though acknowledges there were problems in the past, prior to the 1996 Act.

Is it fair to grant certain fishermen a full tally gratis of the quota they have caught since 1992? asks Hodgson. "All of the arguments so far have been predicated on the assumption that property rights to catch fish should be gifted. That's not an assumption shared by Parliament and it's not an assumption under which I operate."

Hodgson also dismisses Sharp's and Sullivan's assertions that fishermen should somehow be rewarded for finding and developing new fish species.

Vela Fishing, for example, will have the benefits of knowing about the prawn fishery. This will give them an economic advantage, says Hodgson. "The idea that this is grossly unfair - that just because one ship went out and found a new species, the owner of that ship should therefore have first right of refusal and the quota made across to them at no charge - is hardly the full story."

Given that the Act was fully implemented only in October last year, both Hodgson and Sharp say it needs time to bed in. "We are trying to get the most commercially valuable species into the QMS as soon as we can, so that this new Act, now in operation for a year, can be used to its full advantage," says Hodgson.

Any changes now would just lead to more delays and a raft of new legal challenges, "and the select committee [challenged with reviewing any changes], would never get home for the night," he says.

This doesn't help the paddle crabs, butterfish and pilchard fishermen.

But if the government does have the desire to be fair, perhaps when fishermen apply to buy back the quota they have been fishing for years, it will give them more than just a fair hearing compared to their competitors, says one observer.

However, judging by the criticisms of the court, fairness, at least where fisheries are concerned, is a highly debatable and litigious issue.

Document indbuw0020021009dya200007



**Wellington, June 28 - Hawke's Bay District Health Board today said it was continuing.**

166 words  
28 June 2002  
New Zealand Press Association  
English  
(c) 2002 New Zealand Press Association

Wellington, June 28 - Hawke's Bay District Health Board today said it was continuing its ban on the collection of shellfish between Whareongaonga, 22km north of Mahia, and Cape Kidnappers south of Napier.

The board said in a statement kina, mussels, toheroa, pipis, tuatua, oysters and **cockles** in the area of the ban should not be eaten.

Shellfish from the area tested this week was still showing high levels of the potentially deadly Paralytic Shellfish Poisoning (PSP) toxin.

The board said paua, crab and crayfish could be eaten if the gut was removed before cooking.

The ban on collecting shellfish was imposed on May 9.

Last week a shellfish sample taken from Pania Reef off Napier recorded the highest level of the toxin for the event so far.

The board warned that anyone eating toxic shellfish from closed areas could be at risk of serious illness or death.

NZPA WGT ab

gt.

Document nzpa000020020628dy6s000n0

**Shellfish bag limits flouted.**

145 words  
17 January 2002  
New Zealand Herald  
English  
(c) 2002 The New Zealand Herald

Most shellfish gatherers on the Coromandel Peninsula are flouting bag limits, despite maximum fines of \$10,000, say fishery officers.

During a blitz in the Whangamata area last weekend, one group of eight people were found at the main boat ramp with 1784 **cockles** and 647 pipis. Their legal quota for each was 400.

While officers were dealing with them, others tipped buckets of shellfish into the water, said fishery officer Bruce Wooding.

A car stopped at a road check had double the limit.

The courts could impose fines up to \$10,000 and confiscate cars and boats in cases involving more than three times the daily limit, he said.

Fines for lesser offences could be as high as \$3000.

Fourteen people will go before the courts or face infringement notice penalties as a result of the Whangamata blitz. - Rosaleen Macbrayne.

Document nzhld00020020116dy1h0000c

## **COCKLE QUOTA TALKS.**

57 words

21 December 2001

The Christchurch Press

4

English

(c) 2001 Knight-Ridder/Tribune Business News

The Tasman District Council will hold a workshop early next year to consider whether resource management plans should include restrictions on cockle harvesting. The council's planning policy committee believes the scheduled introduction of **cockles** to the fisheries quota management system next year could increase the number of operators in Tasman and Golden bays.

Document thepre0020011228dxcl0020g

## **SHELLFISH GIVEN ALL CLEAR.**

123 words  
17 February 2001  
New Zealand Herald  
English  
(c) 2001 The New Zealand Herald

Toxic shellfish warnings have been lifted by Northland Health on parts of the northern North Island's west coast.

Warnings against eating pipi, tuatua, **cockles** and other shellfish have been in place since last June because of a toxic algal bloom that can cause paralytic shellfish poisoning.

Warnings were lifted yesterday from Ninety Mile Beach north of Waipapakauri, from the Hokianga Harbour and from all species of shellfish in the inner Kaipara Harbour east of a line from Pouto to South Head.

Warnings against taking shellfish are still in place from Cook Strait up the west coast to Waipapakauri, apart from the cleared Kaipara and Hokianga Harbour areas. The east coast, from Mahia Peninsula to Cape Reinga, remains clear.

Document nzhlid00020010714dx2h000oi

**BAN CONTINUES.**

48 words

14 December 2000

The Dominion

3

English

(c) 2000 The Dominion, INL .

Shellfish gathering is still banned around much of the North Island coastline. A Health Ministry spokeswoman said yesterday that levels of paralytic shellfish poisoning were fairly static in most regions. This meant that kina, mussels, toheroa, pipi, tuatua, oysters and **cockles** should still not be eaten.

Document domn000020010806dwce001d3

## **WARNING ON MANUKAU HARBOUR SHELLFISH.**

106 words  
16 June 2000  
New Zealand Press Association  
English  
(c) 2000 New Zealand Press Association

Auckland, June 15 - The public are being warned not to collect or eat shellfish from Manukau Harbour after a dangerous level of toxins was detected by Auckland Healthcare.

Medical officer of health Donald Campbell said all shellfish, including scallops, **cockles**, oysters, mussels, pipi, pupu and kina, should not be eaten.

Routine tests had shown the presence of unacceptable levels of paralytic shellfish poison.

While no one had yet fallen sick, anyone who ate the affected shellfish could suffer numbness or tingling, difficulty swallowing or breathing, dizziness, double vision or paralysis.

Auckland Healthcare would continue to monitor the situation, Dr Campbell said.

Document nzpa000020010816dw6g00yc2

## **SHELLFISH GATHERERS WARNED TO FOLLOW DAILY LIMITS.**

281 words  
24 January 2000  
New Zealand Press Association  
English  
(c) 2000 New Zealand Press Association

Auckland, Jan 24 - Fisheries officers have warned illegal shellfish gatherers they will not be scared off by threats and bad language.

Some of the 12 fisheries officers who were part of a blitz on beaches north of Auckland at the weekend were abused by some people who had collected 20 times the daily limit of 50 **cockles** a day.

Fisheries officer Brendon Mikkelson said after the Saturday confrontation at Whangateau, word seemed to have spread about the crack-down and most people had a better attitude and were close to the limits.

The area was blitzed after local fisheries officers noted the raids on shellfish beds were getting out of hand and outside help was needed to curb the gatherers, he said.

It had yet to be decided if those caught exceeding the limits would be charged, although the Ministry of Fisheries was "looking pretty seriously at prosecution".

Many of the gatherers had come from out of Auckland and were making the most of the visit to take as many shellfish as they could.

"They have an idea of the limits. They are just greedy," Mr Mikkelson said.

Late last year the limit dropped from 150 to 50 but Mr Mikkelson said there were signs at many beaches and most people who gathered shellfish to eat knew the limits and why they had been set.

He warned gatherers the limits applied only to those in the water collecting and that gatherers could not take shellfish on behalf of other family members or friends sitting in a car or on the beach.

Further blitzes would be held, he said.

(C) 2000 New Zealand Press Association.

Document nzpa000020010815dw1o00383

## **HORRENDOUS OFFENDING RATES FOUND IN FISHERIES BLITZ.**

176 words  
23 January 2000  
New Zealand Press Association  
English  
(c) 2000 New Zealand Press Association

Wellington, Jan 23 - A weekend blitz at cockle beds near Auckland found horrendous offending rates fisheries officers say, including a group of three men with more than 3000 **cockles**.

The legal limit was 50 **cockles** per person, fisheries officer Brendon Mikkelsen said in a statement today.

Twelve officers spoke to several hundred shellfish gatherers on Whangateau Beach, about 90km north-west of Auckland, over the weekend.

They were "extremely disappointed" to find most people were well over the legal limit, Mr Mikkelsen said.

The three South Auckland men were the worst case found.

"When questioned the three became very aggressive and initially refused to co-operate".

After the men were threatened with arrest they eventually complied, although they could still face a number of charges, he said.

However, Mr Mikkelsen said checks on boat ramps at Leigh, Martins Bay, Snells Beach and Omaha found excellent compliance levels among those targeting fin fish, such as snapper, and crayfish.

The blitz was continuing this afternoon.

(C) 2000 New Zealand Press Association.

Document nzpa000020010815dw1n0032c

## **GUARDIANS OF THE INLET.**

By Murray WILLIAMS.

1,021 words

7 September 1999

The Dominion

7

English

(c) 1999 The Dominion, INL .

On a fine day, Pauatahanui inlet looks pristine, but it has become so polluted that it is no longer safe to eat shellfish. Its guardians want to change that, writes Murray Williams

THE humble cockle is the yardstick of Pauatahanui inlet's decline. A 1976 population estimate was 608 million - around 5000 tonnes of **cockles** - but surveys in 1992 and 1995 have shown alarming decreases, with density down to a third of the first survey.

Guardians of Pauatahanui Inlet chairwoman Christine Jacobson says the last survey, in November 1998, recorded an increase to 299 million, but a warm winter may have boosted the number of young cockles.

Mrs Jacobson says there are also big doubts about the survival rate of young cockles, a species chosen for the initial survey because it is common, easy to count and measure and a good indicator of habitat change.

Cockles are filter feeders. The Pauatahanui water they filter for their food is heavily polluted with silt from subdivisions and a cocktail of other contaminants washed down creeks and stormwater drains into the 4.5-square-kilometre inlet.

That does not stop some people collecting cockles and other shellfish, ignoring signs stating daily limits and abusing people who point them out.

"We have seen people with sugarbags and big plastic bins full ... my husband thinks they are crazy. He hasn't eaten anything (from the inlet) since 1976, when he got a severe case of gastroenteritis," says Mrs Jacobson.

Sam Rei, of Plimmerton, agrees and says local Ngati Toa people no longer eat shellfish from the inlet or Porirua harbour.

There are some signs cockles may be recovering, but Mr Rei, a fisheries officer for 17 years, says deterioration of water quality has seen a marked decline in fish numbers and in the variety of species.

"Surface fish like mullet, herrings and kahawai are not so badly affected and lemonfish still come in to breed in spring, but I can remember species like elephant fish, snapper and trevally that are now very rare."

Mr Rei says the inlet and harbour are unsafe for swimming, and blames septic tank discharges and people dumping rubbish. "Porirua harbour is littered with plastic bags half full of water and just below the surface."

The inlet and harbour are shallow, with limited wave action and tidal flushing, so what goes into drains and streams tends to stay and accumulate, including nutrients from septic tanks and farm animals.

Water samples at a Pataka Porirua museum of arts and culture exhibition show another part of the problem. One bottle containing fine clay particles never clears while sand and shingle settle quickly.

A PILE of plastic and other rubbish collected from the mudflats and salt marshes is other evidence, as is a collection of empty tins and bottles of substances such as garden or agricultural chemicals, detergents, oils, paints and solvents that should never be washed down stormwater drains.

Obvious discoloration of water after heavy rain is the first clue and the inlet guardians are urging people to report discharges of discoloured or smelly water to Wellington Regional Council's 24-hour pollution hotline.

Baseline information for the surveys comes from an environmental impact assessment in the early 1970s, when there were plans to reclaim the eastern end of the inlet. That would have changed Pauatahanui from a village to a city of around 80,000 people with a light rail link to the Hutt Valley.

The region's population did not grow at the projected rate and part of the area is now the 33-hectare

Pauatahanui wildlife reserve, which the Forest and Bird Protection Society administers for the Conservation Department.

"Despite Forest and Bird's habitat restoration work, bird numbers haven't risen, so something's out of balance," Mrs Jacobson says.

The 1976 survey showed cockles were distributed reasonably evenly across the inlet, but the first signs of problems were evident in a decline in Browns Bay, below the first Whitby subdivision.

"Some of the sub-divisions are land reforming exercises where hills are re-shaped to give everybody a view," Mrs Jacobson says.

"We were increasingly worried about the amount of runoff ... you could see the silt coming down and see it on the beaches after heavy rain."

Silt traps are supposed to stop that, but she says some are so full that they are useless.

The guardians fear runoff is greatly accelerating the decline of the lower North Island's largest estuary, where about 30 species of sea bird, many migratory, are found. Thirty species of saltwater fish and 14 freshwater species also live there.

Mrs Jacobson says there has been no research into the extent to which the inlet is silting up unnaturally, a process that began when settlers started clearing the native forest that once covered two-thirds of the catchment, and which accelerated when bulldozers began scraping clay from hills and trucks dumped spoil on mudflats.

Only remnants of native forest remain now and about two-thirds of the catchment is grassed, with an increasing area being planted in pine trees.

Pine logging in future presents problems, and Mrs Jacobson, who farms near Judgeford, says landowners in the 100-square-kilometre catchment should be encouraged to leave or plant riparian strips along streams to stop runoff.

The guardians are part of a core group representing councils, landowners and Ngati Toa. Their aims include better coordinated, integrated environmental management from the five statutory bodies with responsibilities for the inlet - Porirua city and Wellington regional councils, the Conservation Department, Transit New Zealand and the Fisheries Ministry.

Pressure on the inlet's fragile environment will continue, with calls for Grays Rd to become a state highway and for an early start on the Transmission Gully motorway. Plans to widen State Highway 58 (Haywards Hill) will have an impact too, as oil, rubber from tyres and particles from brake linings are washed off roads and into drains.

The guardians want to encourage people to think before they act and to understand the inlet's importance to their environment.

(c) The Dominion, INL 1999.

Document domn000020010904dv97008j7

## **PROCESS AIDS COCKLE TRADE TO GROW 23%.**

236 words

17 March 1999

The Christchurch Press

4

English

(c) 1999 Knight-Ridder/Tribune Business News

NELSON - Exports of frozen **cockles** from Golden Bay are booming with the help of new freezing technology.

Westhaven Marketing, the trading arm of cockle producer and processor Westhaven Shellfish, increased export sales 23 per cent last year, generating earnings of \$2.1 million.

It has received an export commendation for a freezing process which allows the export of frozen as well as fresh cockles.

Westhaven's managing director, Alister McDonald, said the process allowing the export of frozen cockles, which it developed in conjunction with Crop and Food Research, had been patented in New Zealand and the United States.

He said the company had been working since 1994 to overcome difficulties with freezing cockles, which had an enzyme problem in the frozen state and suffered shell cracking.

The new process had been used for the last two years.

While sales volumes of fresh cockles had become quite static, exports of the frozen produce - about one-third of sales at present - were expected to grow considerably.

Last year the company was able to secure an increase in quota from 300 to 760 tonnes a year from its 1000ha of cockle beds at Pakawau, providing some room for expansion on the present harvest level of about 500 tonnes.

Mr McDonald said another shellfish company had shown interest in the patented freezing process developed by Westhaven.

(c) The Christchurch Press, INL 1999.

Document thepre0020010912dv3h001s1

## **SHELLFISH TAKEN.**

99 words

15 December 1998

The Christchurch Press

3

English

(c) 1998 Knight-Ridder/Tribune Business News

Police at Whangamata on the Coromandel Peninsula were interviewing two Hamilton men yesterday after they were allegedly caught with thousands of pipis and **cockles**. Sergeant Brian Wotton said the Whangamata harbourmaster noticed the pair acting suspiciously on mudflats near the Whangamata boat ramp about 11am. He said the men had at least 6000 **cockles** and pipis between them. The maximum take for one person is 150 shellfish. The men, aged in their early 40s, said they had taken the shellfish to feed their families. - NZPA

Supplied by New Zealand Press Association.

(c) The Christchurch Press, INL 1998.

Document thepre0020010927ducf0047h

## **MEN CAUGHT WITH `THOUSANDS' OF SHELLS.**

126 words

14 December 1998

New Zealand Press Association

English

(c) 1998 New Zealand Press Association

Hamilton, Dec 14 - Police at Whangamata on the Coromandel Peninsula were interviewing two Hamilton men today after they were allegedly caught with thousands of pipis and **cockles**.

Sergeant Brian Wotton said the Whangamata harbourmaster noticed the pair acting suspiciously on mudflats near the Whangamata boat ramp about 11am today.

He said the men had at least 6000 cockles and pipis between them. The maximum take for one person is 150 shellfish.

The men, aged in their early 40s, told police they had taken the shellfish to feed their families.

Agriculture and Fisheries Ministers inspectors were due in Whangamata later today.

Mr Wotton said it had not been decided what charges the men may face.

(C) 1998 New Zealand Press Association.

Document nzpa000020010926duce00asg

**SHELLFISH LIMIT AIMS AT PRESERVATION.**

45 words

9 December 1998

New Zealand Herald

English

(c) 1998 The New Zealand Herald

Fisheries officers will be out in force on Auckland beaches this summer to monitor new shellfish bag limits. Limits for **cockles**, pipi and tuatua have been cut in an effort to preserve their populations.

(c) The New Zealand Herald, 1998.

Document nzhd00020010926duc9008xa

**COMPANY WANTS MORE CLAMS.**

85 words

9 November 1998

The Dominion

10

English

(c) 1998 The Dominion, INL .

A DUNEDIN company wants to increase its harvest of New Zealand littleneck clams, or "**cockles**", from the Otago harbour, a move it says could create at least 60 jobs and bring promotional and financial spin-offs for the city. Southern Clams general manager Simon Gilmour said last night that access to more cockle beds could sustain the company's multi-million dollar business at 10 times its present level.  
- NZPA

Supplied by New Zealand Press Association.

(c) The Dominion, INL 1998.

Document domn000020010923dub9005h7

## **SHELLFISH BAN IN FIRTH OF THAMES CONSIDERED.**

307 words  
31 July 1998  
New Zealand Press Association  
English  
(c) 1998 New Zealand Press Association

Hamilton, July 31 - Fisheries Minister John Luxton is considering banning the gathering of **cockles** and pipi in the Firth of Thames for a year.

Mr Luxton is to make a decision next month after he received a second submission from Hauraki Maori Trust Board concerned about the devastation of customary shellfish beds from Otoh Stream (Ngarimu bay) to Wilson's Bay.

"I consider that if the status of shellfish populations at these proposed sites warrants closure for sustainability reasons, then closure would be an appropriate management measure," Mr Luxton said.

The ban would prevent customary and recreational gatherers from harvesting cockles and pipi from the beaches. Regulated closures of shellfish harvesting have been introduced at Karekare and Cheltenham beaches within the Auckland area in order to allow for the recovery of shellfish beds.

However, Hauraki Maori Trust Board chief executive officer Josie Anderson said the board wanted a two-year ban to give them time to set up a recovery programme for their customary beds which have been plundered by more people travelling from Auckland to gather shellfish.

"What were once extensive beds are now severely depleted and their sustainability is threatened," Ms Anderson said.

The board also supports the ministry's proposal to reduce amateur bag limits for pipi, cockle, tuatua, oysters and kina in the Auckland metropolitan area and wants them expanded to include Hauraki's entire tribal region.

The ministry's proposals include dropping the daily limit for cockles, pipi and tuatua from 150 to 50, the rock and pacific oyster limit from 250 to 100 and the green-lipped mussel limit from 50 to 25.

Auckland Fisheries Ministry policy manager, Arthur Hore, said the ministry was reviewing Hauraki's submissions as part of consultation for the 1998-99 fishing year.

(C) 1998 New Zealand Press Association.

Document nzpa000020010926du7v00y3n

## **BAG CUTS AS SHELLFISH STOCKS DROP.**

By PHILIP ENGLISH.

467 words

6 May 1998

New Zealand Herald

English

(c) 1998 The New Zealand Herald

Shellfish bag limits are likely to be cut sharply around the Auckland region's coastline to halt the decline in species like **cockles** and mussels.

The Ministry of Fisheries is reviewing regulations in response to concerns that the existing shellfish take and daily bag limits set 20 years ago threaten shellfish stocks for the future.

The ministry is also considering a ban on the harvesting of some individual species which are mainly targeted by new immigrants.

A 1993 regulation allowing one person to harvest a daily mixed bag of 50 animals such as starfish, whelks, limpets or cats' eyes, was an attempt to limit the collection of the previously unpopular shellfish. However it has not stopped rocks being stripped bare of almost all marine life in some coastal areas near Auckland.

New bag limits could be in place by summer, following formal consultation beginning in a month.

The daily limit for cockles, pipi and tuatua is proposed to drop from 150 to 50, the rock and Pacific oyster limit from 250 to 100 and the green-lipped, blue and horse mussels from 50 to 25. The kina limit will remain at 50.

The Ministry of Fisheries Auckland policy manager, Arthur Hore, said yesterday the proposed new limits had been arrived at through consultation, adopting numbers that were simple to apply and by looking at the state of shellfish resources in the region.

The ministry was also researching harvesting patterns in the region.

The new local limits were in response to the region's growing population and the pressure this put on shellfish.

Mr Hore said he was concerned at the high number of new immigrants, particularly new Asian immigrants, taking the stock without knowing the rules.

The ministry had taken steps to provide educational material and would ensure the pamphlets translated in ethnic Asian languages were available "on the beach," he said.

"Communities are encouraged to involve themselves in the process we are going through to review the bag limits."

Rob Astley, who with other members of the Piha community implemented a voluntary ban on shellfish collection at the beach last year, said it was good that the ministry was now acknowledging the kind of concerns raised by the Piha community.

But the new limits were too generous he said. The Piha group wanted its local ban to continue, the limit on mussels reduced to 10 per person elsewhere, and a complete ban on harvesting all mixed bag species.

"We welcome this turnaround by the ministry. It is better late than never, but considering that so much damage has been done the only way to go is a precautionary no regrets stance, if we want to protect these species for future generations."

(c) The New Zealand Herald, 1998.

Document nzhd00020010926du56002oh

## **COCKLES FAT ON SEWAGE.**

By ROSALEEN MACBRAYNE.  
341 words  
18 November 1996  
New Zealand Herald  
English  
(c) 1996 The New Zealand Herald

TAURANGA-Cockles are thriving in some parts of the coastal Bay of Plenty, where they are feeding on septic tank seepage.

The regional council, Environment BOP, has found that the shellfish at Maketu and Little Waihi beaches are larger and more attractive looking than those in more open water, thanks to sediment from septic tanks on the shoreline.

Despite their succulent appearance, they should not be eaten. There has been a ban in force for several months on the gathering and eating of shellfish.

Environment BOP is introducing tough rules on December 1 to control septic tanks and protect beaches and water supplies from contamination.

Problems at Waihi Beach, Maketu and Little Waihi called for urgent treatment, said Mrs Joy Drayton, who chairs the council's regional planning committee.

The situation was almost as pressing at Omokoroa, Tanner's Point and Athenree in the Western Bay of Plenty, Woodlands Rd in Opotiki, Lake Okareka, Hamurana on Lake Rotorua, and Hinehopu, Okawa Bay and Mourea on the shores of Lake Rotoiti, she said.

Monitoring of water quality and surveys of unsewered communities had shown seepage and sediment from septic tanks on shorelines.

People were taking drinking water from lakes where septic tank seepage was shown to reach the shore, said Mrs Drayton.

There were also health threats to children playing in affected water at the margins of the sea, estuaries and lakes.

"Because the population of the Bay of Plenty is increasing rapidly, we must also consider other unsewered shoreline sites which, if not taken into a protective plan, would become contaminated," she said.

The new on-site effluent treatment regional plan outlaws inadequate domestic sewage disposal. It stipulates that future systems must be at least 15 metres from any drinking water bores and 5m from any surface water.

Septic tank systems must be well maintained and cleaned out regularly.

Where baches are upgraded to permanent dwellings, under the new rules the effluent disposal system must also be upgraded.

(c) The New Zealand Herald, 1996.

Document nzhd00020011019dsbi003hc

## HEALTH BODY REACTS TO ALGAL BLOOM WITH BAN.

76 words

9 November 1996

New Zealand Herald

English

(c) 1996 The New Zealand Herald

North Health has closed six oyster and mussel farms and recalled tonnes of scallops after an outbreak of algal bloom in the Far North.

It has recommended that people do not eat scallops, tuatua, **cockles**, oysters, mussels, pipi, catseye or kina from the area south of the entrance to the Parengarenga Harbour to Cape Karikari, excluding the Rangaunu Harbour, until further notice.

(c) The New Zealand Herald, 1996.

Document nzhlid00020011019dsb90039c

## **Plan to restore shellfish aired.**

342 words  
26 June 1990  
New Zealand Herald  
11  
English  
(c) 1990 The New Zealand Herald

Proposals for a pilot scheme to replenish depleted shellfish in the Hokianga Harbour were outlined to Ministry of Agriculture and Fisheries officers at a public meeting at Rawene yesterday.

**\*\*FULL\_TEXT** A principal of the Tapuwae River Enterprise Work Trust, Mr John Harris, said there were plans to transport pipi, tuatua and **cockles** from the east coast of Northland to Hokianga for trials.

Preliminary work had shown that toheroa could grow in the harbour and tuatua had been nursed in trays.

The trust has already been engaged in a two-year trial for mussel farming employing 10 people and the mussels are almost ready for commercial marketing.

The ministry officers were in Rawene to discuss submissions made by Hokianga people, for the Proposed Fishery Management Plan (Auckland) and other matters relating to the future of the Hokianga Harbour.

The adverse effects of trawlers, silting within the harbour and alleged setting of nets across tidal estuaries and the harbour channel and the need for recreational and commercial needs were prominent worries.

Over all was concern for the need for regeneration of the fisher resources.

In pre-European times the fishery resource of the Hokianga Harbour and the west coastal waters had supported a Maori population much greater than the present 6000, according to a submission from the Hokianga Community Board.

Mussel beds have been destroyed, pipi beds are fast disappearing and traditional fishing grounds no longer provide fish.

The loss of toheroa from the northern beaches of Hokianga was blamed on trawlers working close to the shore and taking snapper which kept in check sea worms and crabs, both toheroa predators.

A need was seen for the ministry to combine with the Maori people and the local community generally to provide effective protection for the seafood until stocks fully recovered.

A fisheries management planning officer, Mr Richard Fanselow, of Auckland, said it would be at least a year before a plan would be ready for the Hokianga Harbour.

Further public meetings would be held to discuss particular issues.

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