

Five face fish sale charges.....	3
Biochemistry researcher Daniel Garama has joined a team of University of Otago.....	4
So good to be in the pink.....	5
Shellfish pair pay price of greed crime.....	6
SHELLFISH DANGER.....	7
SHELLFISHING BAN.....	8
POACHERS CAUGHT WITH 15 TIMES DAILY PAUA LIMIT.....	9
STUDENT CRACKS INTO BIG TIME WITH STUDY.....	10
SCIENTIST SEES KINA EXPORT HOPE.....	11
SHELLFISHING BAN.....	12
Kina export dream ends in disillusion.....	13
FIORDLAND KINA FISHERY REOPENED.....	14
SCIENTISTS HELPING TO IMPROVE QUALITY OF KINA ROE.....	15
Illegal aquafarm on marae kicks into life; FISHERIES: The first paua and kina are on-site but the ministry vows to clamp down on the project.....	16
SHELLFISH OFF THE MENU.....	18
Kina could be;big earner;By Tom McKinlay.....	19
MAORI COMMUNITY DEFIES GOVT TO DEVELOP AQUACULTURE.....	20
ILLEGAL FISHING HAUL RETURNED TO SEA.....	21
SHELLFISH BAN LIFTED.....	22
SHELLFISH BAN.....	23
SHELLFISH BAN REMAINS ON WAIRARAPA COAST.....	24
Diver loses kina quota case.....	25
SHELLFISH BAN.....	26
FIVE SPECIES ADDED TO FISHING QUOTA SYSTEM.....	27
From cray to kina - Plus ca change.....	28

SHELLFISH BAN EXTENDED.....	31
NEW FISH, SHELLFISH ADDED TO QUOTAS.....	32
MORE SPECIES ADDED TO QUOTA.....	33
Fish quota, Global dashers.....	34
SCIENTIST AIMS TO IMPROVE KIWI KINA.....	35
Wellington, June 28 - Hawke's Bay District Health Board today said it was continuing.....	36
SOUNDS SCALLOP STRIPPING CLAIM REFUTED.....	37
SOUNDS FISHING `BEING DESTROYED'.....	38
ALL CLEAR GIVEN FOR COLLECTION OF SHELLFISH IN HAWKE'S BAY.....	39
BAN CONTINUES.....	40
BATTLE AGAINST BLACK MARKET FISH.....	41
KANAGUCHI CORP WANTS KINA SAMPLES FOR TALKS IN JAPAN.....	42
SEAFEST SOON IN KAIKOURA.....	43
NEW ARRIVAL WREAKS HAVOC ON SHELLFISH.....	44
NORTHLAND SHELLFISH BAN LIFTED IN SMALL AREA.....	45
JAPANESE INVESTORS LOOK AT SOUTHLAND KINA INDUSTRY.....	46
ALGAE PUTS NORTHLAND SHELLFISH OFF LIMITS.....	47
WARNING ON MANUKAU HARBOUR SHELLFISH.....	48
BRIEFS. Two Kawerau men have been fined in Whakatane District.....	49
EPIDEMIC KILLING COLONIES OF KINA - SCIENTIST.....	50
TRADITIONAL MAORI KINA COULD BE HARVESTED FOR ASIAN EXPORTS.....	52
COURTS GET TOUGH ON ILLEGAL FISH HAULS.....	53
TWO BOATS SEIZED AFTER TAKING KINA FROM NEW RESERVE.....	54
SCIENTISTS PROVE FISHING TALES TRUE.....	55
SOUNDS DAMAGE.....	56
KINA INDUSTRY POTENTIAL.....	57
MARINE DEATHS CEASE AS SEA COOLS DOWN.....	58
HEALTH BODY REACTS TO ALGAL BLOOM WITH BAN.....	59

Five face fish sale charges

109 words
13 November 2007
New Zealand Herald
English
(c) 2007 The New Zealand Herald

Five people are facing charges for allegedly running a black market crayfish and **kina** operation from Northland.

Fishery officers swooped on the alleged operation in Auckland last Thursday after three weeks of surveillance.

The group had about 60 crayfish and several sacks containing hundreds of kina when the officers and police spoke to them, Ministry of Fisheries investigations manager Mark Nicholson said. The five were from Northland and Auckland.

Mr Nicholson said it was illegal to catch fish for sale without a permit.

The catch came from waters off Whangarei. Fishery officers seized four cars, a 4m boat and fishing gear.

-Northern Advocate

POACHERS13

Document NZHLD00020071112e3bd0001z

Biochemistry researcher Daniel Garama has joined a team of University of Otago...

400 words

7 September 2006

Otago Daily Times

English

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Biochemistry researcher Daniel Garama has joined a team of University of Otago scientists seeking to unlock the multimillion-dollar export potential of **kina**.

Mr Garama (25) was "quite ecstatic" this week, after receiving a prestigious fellowship, amounting to \$107,500, over three years, from the Foundation for Research, Science and Technology, to support his planned PhD research on **kina** (sea urchins).

The fellowship money, part of a new national scheme, contributes to university tuition fees, research costs and to supporting students.

Mr Garama has become the first and only PhD student to gain an inaugural Te Tipu Putaiao Fellowship under the scheme.

His co-supervisors are Otago University biochemist Dr Alan Carne, food scientist Associate Prof Phil Bremer and marine scientist Associate Prof Mike Barker.

Prof Bremer is programme manager for university's multi-disciplinary kina research group, which is backed by a \$2,776,000 grant from the foundation, over four years.

Earlier attempts to market New Zealand kina products abroad had proved unsuccessful. Improving understanding of kina, including its biochemistry, could help to create a potentially lucrative aquaculture export, Prof Bremer said.

Mr Garama was born in Invercargill, is of Ngai Tahu descent, and already has a BSc (Hons.) and MSc in biochemistry from Otago University.

There was "definitely a lot of potential" in kina exports and he was excited about becoming involved in the research, he said in an interview.

Foundation officials said that Mr Garama's planned research into techniques for improving the quality of kina roe, the kina's reproductive tissue, could underpin the development of high value kina export markets.

Mr Garama will investigate the biochemistry of carotenoids and various other chemical compounds in the diet of kina, to improve understanding of their impact on roe colour, taste and flavour.

Kina roe is considered a delicacy in many countries, including Japan, where it sells for up to \$US300 a kilogram. New Zealand's waters have significant kina stocks but the flavour, colour and texture is highly variable, making it difficult to supply international markets with a consistently high quality product.

The Otago research group is investigating the impact of kina diet, harvesting and handling procedures, and storage conditions on roe quality and consistency.

Mr Garama will also assess traditional Maori methods of kina preparation to gain further insights into kina processing.

P6L45C1798FV

Document OTGO000020060906e29700003

So good to be in the pink

491 words
16 August 2006
New Zealand Herald
English
(c) 2006 The New Zealand Herald

Great wine is matched to unusual flavours

THERE is no better way to kill my appetite than a prickly brown **kina** shell oozing froth, even when it is sitting on a freshly laundered and starched white napkin. But by a stroke of great luck and good winemaking, a glass of pink champagne made everything all right. The **kina** cappuccino (no, I'm not making the name up) tasted surprisingly good, once you got your head around what it was - and took a sip of Moet & Chandon NV Rose.

The dish was part of a degustation menu served in Auckland last month by French chef Pascal Tingaud, who cooks full time at Chateau de Saran, the Moet & Chandon property that hosts visitors daily in Champagne, France.

In the world of food, Tingaud is regarded as one of the gods. Not only because he has owned a Michelin- star restaurant (and has gone through the seemingly obligatory triple bypass operation) but because he cooks food with great flavours that taste even better when served with champagne.

His passion is to match great wine to unusual flavours, and he does it well. Hence the kina. It was salty, tangy and creamy but the whipped up froth was light enough and tasted amazingly good with the full-bodied champagne. Which says a lot about great champagne; judicious blending of pinot noir's body with chardonnay's lightness can create champagne that transforms food.

Tingaud, 46, comes from a family of chefs. His grandfather, who was the president of Les Maitres Cuisiniers de France from 1974 to 1982, opened the restaurant L'Auberge de Conde, in La Ferte-sous-Jouarre. This restaurant was later taken over by his father and Tingaud trained at the Ecole Hoteliere Jean Drouant in Paris.

Other quirky dishes he prepared included a gorgeous, silky celeriac puree. Unfortunately, it didn't do anything for the bubbly it was paired with as the strong taste of celeriac over-rode the wine.

But a tender breast of quail tasted fantastic with 1998 Moet & Chandon Vintage Rose (Tingaud wanted pheasant, but it was too difficult to find.) The sweet, gamey taste of the quail was made better by a vintage rose - more proof that pink wine can be a serious match for great food.

Even the dessert worked well, but the Moet & Chandon Nectar Imperial is a fantastically well- balanced sweet bubbly that tastes great with almost any food. A cynic might ask, why bother eating anything when you are drinking champagne? Taste Tingaud's food and you'll have the answer.

Tingaud's role, as ambassador for the gastronomy of the Champagne region, is not to champion weird tastes but to push the envelope on flavour, challenging diners rather than making them uncomfortable. And he proves time and again that champagne is one of the most versatile wines to drink with food.

16WINE

Document NZHLD00020060815e28g0000j

Shellfish pair pay price of greed crime

276 words
21 December 2005
New Zealand Herald
English
(c) 2005 The New Zealand Herald

COLLECTING nearly eight times the recreational daily paua limit and too many **kina** has come at a price for a Motiti Island couple.

Marylou Nuku, 61, and Solomon Merito, 59, were last week sentenced to 200 hours' community work and ordered to pay a \$3500 redemption fee for the return of their boat, after they pleaded guilty in Tauranga District Court to one charge each of possessing more than three times the daily **kina** limit and possessing excess and undersized paua. Nuku and Merito faced a maximum fine of \$100,000.

The island residents were caught on September 12 after the Ministry of Fisheries were tipped off about their illegal diving trips. The operation uncovered a total of 493 shellfish, 155 paua and 338 kina. They seized 155 paua, 153 of which were smaller than the minimum legal size of 125mm. Paua have a legal daily limit of 10 per person per day, while people are restricted to 50 kina.

In Tauranga District Court before Judge Thomas Ingram, prosecutor Morgan Dunn said the Ministry of Fisheries wanted to come down hard on those who flouted the law: "We want this sentencing to be a major deterrent to people on the island and others who think about doing the same thing."

While Mr Dunn recommended the couple be sentenced to community work, he said it was also important that the boat involved, valued at about \$5300, was forfeited.

Defence lawyer Paul Mabey QC said Nuku should be able to keep the boat, in exchange for paying two thirds of its monetary value in the form of a redemption fee.

PAUA

Document NZHLD00020051221e1cl0001z

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. The 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

POACHERS CAUGHT WITH 15 TIMES DAILY PAUA LIMIT

208 words
13 September 2005
New Zealand Press Association
English
(c) 2005 New Zealand Press Association

Tauranga, Sept 13 - A Western Bay of Plenty pair face likely prosecution after the Fisheries Ministry said they were caught with 15 times the recreational daily limit of paua and too many **kina**.

The Motiti Island residents were caught yesterday after the ministry was tipped off about alleged illegal diving trips.

Ministry spokesman Gary McAneny said the seizure, which uncovered a total of 493 shellfish, showed the pair allegedly had no regard for New Zealand shellfish laws. "The pair were in possession of more than three times the recreational daily limit of paua and kina," Mr McAneny said.

If convicted, the pair each face a fine of up to \$100,000 and could their four metre stabi-craft boat would be forfeited.

Mr McAneny said officers, who used a helicopter and patrol boat, had seized a total of 155 paua - 153 of which were found to be smaller than the minimum legal size of 125mm.

The daily limit is 10 for each person daily.

In addition, 338 kina - more than six times the daily limit of 50 per person - were seized.

A decision on whether charges would be laid was to be made later this week.

NZPA BOP jh dj

Document NZPA000020050913e19d0000c

STUDENT CRACKS INTO BIG TIME WITH STUDY

358 words
9 August 2005
Dominion Post
10

English

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RESEARCH into fattening **kina** shellfish in sea cages has won Victoria University student Phil James a significant science award and guaranteed him a career in marine biology.

Mr James, who is doing a PhD in the School of Biological Sciences, won the agriculture, forestry and fishing category of the MacDiarmid Young Scientists of the Year Awards, for research that could transform **kina** farming into a valuable export industry in New Zealand.

His research has shown that kina fattened on a specially formulated diet and kept in cages suspended underwater produced up to 92 per cent more roe than those in the wild.

Top-quality kina roe fetches up to \$350 per kilo in some overseas markets.

The kina diet has been developed by National Institute of Water and Atmospheric Research (Niwa), where Mr James works as an aquaculture biologist.

His love of recreational diving was his motivation for a career in marine biology.

"I've always loved the sea and diving, and now I get to dive regularly as part of my job. It's great."

Mr James, who is two years away from completing his PhD, is taking advantage of having mentors at Victoria and Niwa.

"It's a good combination -- having the academic support and teaching at Victoria, and then at Niwa I'm gaining the practical experience, including business-related skills, such as dealing with funding bids and contracts."

Victoria's School of Biological Sciences offers a range of programmes in contemporary biology, including biochemistry, molecular biology, genetics, biomedical sciences, ecology, systematics, natural history and marine biology.

Most of the school's activities are at the Kelburn campus but it also maintains a marine laboratory at Island Bay and a research boat.

Employers such as regional and district councils and crown research institutes are always looking for graduates with a broad-based degree and an appropriate specialisation, such as environmental science or biotechnology.

Other job possibilities include food scientist, forensic science technician, medical researcher or zoologist.

For information about studying at Victoria University visit its booth at Coca-Cola Careers Expo or go to:

www.vuw.ac.nz

Document DOMPOS0020050809e18900044

SCIENTIST SEES KINA EXPORT HOPE

Colin PATTERSON

419 words

23 June 2005

Dominion Post

8

English

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SCIENCE prize winner Phil James believes the seafood delicacy **kina** could become the basis of a multimillion-dollar export seafood industry.

New Zealand has yet to export **kina** because the small harvest makes it uneconomic in the quality-conscious Asian market.

Mr James' work in trying to overcome export difficulties was recognised last night when he won the Agriculture, Forestry and Fishing category at the MacDiarmid Young Scientist of the Year Awards in Auckland.

Otago University PhD student Jessica North won the overall award. She researched reducing landfill contamination. She won a trip to Washington DC to meet young scientists from around the world. She will also attend a science festival in Ireland.

Mr James, a Victoria University PhD student, has developed a diet for kina -- made up of fishing industry waste products -- which he said could increase the mass of each kina's roe, or gut, by 92 per cent.

Kina harvested naturally were of poor quality, he said. So he hit on the idea of cultivating them in cages and feeding them a special diet. His method provides greater consistency and predictability, essential components for any export industry.

Kina fetches \$400 a kilogram in Japan, but Mr James cautioned against seeing the complex product as a goldmine.

Victoria University psychology student Kirsten Keown won the People and Society Award for her research on child molesters.

She found that questionnaires, the traditional method used to get information, encouraged child molesters to lie and deny guilt.

She believes a lie detector is the most effective method of uncovering the truth. People believed them and so did not want to be caught lying, even though their effectiveness has not been scientifically proven and lie-detector results are not admissible in court. "But they are a technique psychologists use."

Getting child molesters to admit that their actions were wrong was important in getting them to change their behaviour.

She hopes her research will help develop more effective ways of treating child molesters.

Other winners were Shelly Scott from Canterbury University (manufacturing and materials), Matthew Keir from Christchurch (ICT and creative industries), Mealanie Cheung from Auckland (biotechnology), Mark Hampton from Christchurch (health and medical), Ms Keown, and Ms North (environmental sciences).

Victoria University lecturer Eusebio Scornavacca was runner-up in the ICT and creative industries category for his work in using text messaging to improve students' learning experiences. Palmerston North scientists Jeremy McLeod, Scott Walker, Raewyn Poulson and Andrew Clarke also received runner-up awards.

Document DOMPOS0020050622e16n0000z

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

Kina export dream ends in disillusion

459 words
22 October 2004
National Business Review
English
(c) 2004 The National Business Review

October 22, 2004

Large-scale plans to establish a multimillion-dollar industry in Southland harvesting and processing Fiordland **kina** have suffered a setback, just as a new export plant in Invercargill was about to open.

Riverton businessman and paua diver Rodney Clark, the sole investor in the plant, told The National Business Review he was about to stop work on the plant, based in a former oyster factory.

Mr Clark's company, Uni Sea Urchins, was to have employed 20 to 30 workers.

Mr Clark said a major quota owner, whom he declined to name, had been backing the venture for some time, but recently decided to go it alone, leaving Mr Clark "up the creek."

"I told the quota owner that I was duped, that they had basically used me for their own purposes, so I am feeling very let down."

Mr Clark said he now realised he had made some people wealthy by helping to secure quota increases. "One of the people got 40-odd extra tonnes." The imminent plant closure threatens plans by southern quota owners to establish an export market in Asia for kina roe.

The re-opening of the Fiordland kina facility potentially created a major source of export earnings for New Zealand, which could now be lost, at least in the short-term. However, inquiries by NBR indicate that even had the plant opened, New Zealand would have had its work cut out to immediately satisfy the stringent requirements of Asia's leading market for high-grade kina, Japan, in what is a highly competitive international market.

Scientists at the National Institute for Water and Atmospheric Research and Otago University, among other others, have been experimenting with ways to reduce the bitter taste of New Zealand kina roe, which the Japanese find unpalatable. Colour is also an issue.

Niwa scientist Phil James said it was still early days as far as achieving advancements in these areas was concerned.

Mr Clark and others have picked up from where Southland entrepreneur George Wast left off. Mr Wast battled bureaucrats for 20 years to get an export industry for kina established in Southland but was eventually forced to abandon the project because of financial difficulties.

"We were having ongoing negotiations for many months and the entire industry was very excited, because everyone was actually working in the same direction," Mr Clark said.

He had discussed the proposal with government ministers, including Regional Development Minister Jim Anderton. "Unbeknown to me, the other party had other plans ... (he) had bought a boat and leased a substantial amount of quota. That just left us ... where we were going to be competing on the domestic market. It just wasn't a goer." - Mark Peart

Document NATBR00020041021e0am0000d

FIORDLAND KINA FISHERY REOPENED

178 words
22 September 2004
New Zealand Press Association
English
(c) 2004 New Zealand Press Association

Wellington, Sept 22 - The Fiordland commercial **kina** fishery is to be reopened and the allowable catch increased, Fisheries Minister David Benson-Pope said today.

The Southland **kina** fishery was closed from Puysegur Point northwards to Breaksea Sound in Fiordland in 1993 to commercial fishing to support an experimental **kina** development programme in the area, Mr Benson-Pope said.

That programme had ended and it had been decided to reopen the fishery after gaining the industry's agreement to voluntarily close the inner fiords to their work. "It was apparent that the closure of the kina fishery had become redundant," Mr Benson-Pope said. "The continued closure of this area to commercial kina fishing would have also been unfair as commercial fishing for other species such as rock lobster, sea cucumber and blue cod is allowed in the area."

The total allowable catch for the entire Southland area would increase from the existing 268 tonnes to 480 tonnes -- based on the size of the kina fishery prior to the closure.

NZPA PAR il gs ob

Document NZPA000020040922e09m00051

SCIENTISTS HELPING TO IMPROVE QUALITY OF KINA ROE

230 words
15 July 2004
New Zealand Press Association
English
(c) 2004 New Zealand Press Association

Wellington, July 15 - Scientists have turned chefs to cook up a treat for **kina** which it is hoped will treble the size of the highly prized roe.

The delicacy can fetch anywhere from \$20 to \$500 a kilogram in places such as the Tokyo Central Wholesale market, depending on its quality and availability.

Scientists from the National Institute of Water and Atmospheric Research (Niwa) are working with Sealord Group and Nippon Suisan Kaisha of Japan to develop special diets that will both increase the yield and quality of the roe harvested from kina.

Niwa scientist Chris Woods said the institute was studying the best holding conditions for kina taken from the wild, while Sealord was providing a base diet for the species, derived from fish by-products.

Nippon Suisan Kaisha were helping taste-test the roe from each batch of trials. "Depending on dietary formulation (and a suite of other factors) the gonad size of our kina can be easily doubled or tripled over a 10-week period," Mr Woods said.

Niwa's Mahanga Bay aquaculture facility in Wellington was showing dramatic improvements in the quality of roe from kina, he said.

Scientists have also been working alongside kina fishing and processing company Sea Urchin New Zealand to establish the best land-based roe enhancement conditions.

NZPA WGT co dj cs

Document NZPA000020040715e07f0000m

Illegal aquafarm on marae kicks into life; FISHERIES: The first paua and kina are on-site but the ministry vows to clamp down on the project

by Jo-Marie Brown
546 words
31 May 2004
New Zealand Herald
A09
English
(c) 2004 The New Zealand Herald

The Ministry of Fisheries has vowed to come down "like a tonne of bricks" on a group of East Coast Maori who began running an illegal aquafarm yesterday.

The aquaculture centre at Potaka Marae - which was built in February without a building consent from the Gisborne District Council - has not contravened the Fisheries Act until now because it was not operational.

But that changed yesterday when those behind the project arrived at Potaka with about 500 kina and paua and officially launched the hatchery.

Project spokesman Jason Koia said the group's actions were a direct challenge to the ministry to front up and stop them from enhancing and developing their customary fishing rights.

"We're doing it because it's well within our rights. It's critical to have [the aquaculture centre] functioning because we're saying to the Ministry of Fisheries that you don't have authority over this area," Mr Koia said.

The group's argument was based on its belief that the 1992 Sealord deal did not settle the issue of aquaculture.

Ministry district compliance manager Ray McKay could not be reached for comment yesterday but late last week he told the Herald that fisheries officers would act immediately if any breach occurred.

"Our biggest problem at the time was that there was no actual evidence of offending ... it was just a building without a building consent," Mr McKay said.

"If they put that stock in there and they start fish farming then we will be in there like a tonne of bricks to shut it down if they haven't got a freshwater marine farm licence."

Yesterday's move has also upset many Tapaeururangi hapu members at Potaka who say they never wanted the project to go ahead in the first place.

Runanga spokeswoman Tui Pook said Mr Koia and his associates were outsiders who had effectively bullied their way on to the marae and built the centre without the hapu's permission.

"There is a lot of intimidation going on," she said.

Mr Koia disagrees that the project lacks the hapu's support and that the argument has since divided the community.

One of the aquafarm's backers is marae chairman Bill Te Kani.

Last month, the Maori Land Court ruled the building must come down and trespass orders were issued against Mr Koia and nine other people to stop them from going on to Potaka Marae.

Those trespass orders were not enforced yesterday but one of the marae trustees is understood to have noted the names and licence-plate numbers of those attending.

Mr Koia said he would appeal the court's decision.

Meanwhile, the district council says it has already told the marae trustees that the building does not comply with the Building Act.

Environment and planning manager Hans van Kregten said that while the court's order was in force no additional enforcement action was needed.

Mr Koia said the aquaculture group seemed to have the authorities stumped.

“They all want to tear it down but no one wants to actually get in there and do it.”

Document NZHLD00020040530e05v00022

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

Kina could be big earner; By Tom McKinlay

228 words
14 April 2004
Otago Daily Times
English

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The humble **kina** will be less humble once University of Otago researchers have finished with it.

At least that is the plan hatched by food sciences division researcher Dr Phil Bremer, who is in line to win almost \$2.8 million from the Foundation for Research, Science and Technology over four years.

Dr Bremer plans to use the money to create a new high-value export food industry, based on providing high quality kina (sea urchin) roe to the discerning Japanese market, where it fetches between \$90 and \$584 per kg.

Previous attempts to develop export markets for kina roe in Asia have been largely unsuccessful due to the variable size, colour, texture and taste of New Zealand roe.

Kina will be taken from the wild fishery, and rather than harvesting the roe directly, the kina will be held on marine farm sites and fed a conditioning diet to enhance roe quality.

The programme is a collaboration between researchers from Otago, the University of Auckland and several New Zealand companies.

Two other University of Otago projects have also won funding in the FRST round, which together with the kina money totals \$10 million over four years.

That is a good result, according to deputy vice-chancellor, research, enterprise and international Ian Smith. The money meant some promising research could continue.

Document OTGO000020040414e04e0000a

MAORI COMMUNITY DEFIES GOVT TO DEVELOP AQUACULTURE.

397 words
23 February 2004
New Zealand Press Association
English
(c) 2004 New Zealand Press Association

Gisborne, Feb 23 - A Maori community is defying planning rules as it works towards "whanau and hapu" self-sufficiency through aquaculture in the north of the East Coast.

An aquaculture shed was built at Potaka Marae near Lottin Point, 17km east of Cape Runaway, at the weekend for the placement of aquariums to produce paua, **kina**, mussels and crayfish.

Although the project is a positive initiative to feed the people and release stock back into the sea, the community could face local authority pressure because the aquaculture farm was built without any building permits or consents.

"I didn't realise that they didn't have any permits but it still has to come under one law and really the permit is there for safety reasons. We don't want the building to fall on top of people," Gisborne Mayor Meng Foon said at the weekend.

Ruawaiipu kaumatua Lou Hunaara Tangaere and the volunteers who helped construct the building said the aquaculture farm was built on traditional land with "absolutely no government or runanga" funding.

"The Crown have got nothing to do with it. Their rules are on the road over there. This here is sacred ground our customs and uses are still honoured here on the marae today," Mr Tangaere said.

He said the purpose of the exercise was twofold.

"To feed the people and to restock the sea by releasing kaimoana produced from the aquariums." Mr Tangaere said he had already received a number of interested responses from other East Coast marae representatives who would like to investigate further the options of setting up an aquaculture system for their whanau, hapu and marae.

"This is a positive strategy whereby tangata whenua can show all sectors how they can contribute, cater and do a better job looking after our resources than the Crown," organiser Jason Koia said.

Aquaculture expert Quentin Goldsmith said the Potaka Marae marine research centre would be fully operational by the middle of March.

He said it was an excellent opportunity for whanau, hapu and marae people to have "hands on experience" with the growing and utilising of their natural resource to learn about breeding patterns and be caretakers of their own resource.

The project was kickstarted with more than \$20,000 worth of donations and voluntary labour from throughout the North Island.

NZPA GSH mjd nb.

Document NZPA000020040223e02n00005

ILLEGAL FISHING HAUL RETURNED TO SEA.

153 words
9 January 2004
New Zealand Press Association
English
(c) 2004 New Zealand Press Association

Whakatane, Jan 9 - Illegally caught **kina** and undersize paua were returned to the sea after being seized by Ministry of Fisheries officers at Otarawairere, west of Ohope Beach, in the Bay of Plenty this week.

At least three fisheries officers caught a group of gatherers with urchins and shellfish, an Otarawairere resident said.

Opotiki fisheries officer Charles Harley said he did not know whether anyone among the group would face charges.

Fisheries officer Gary Wright, currently at the Opotiki office, said the 260 kina was almost double the legal haul for the group.

The youths involved were not from the eastern Bay of Plenty, he said.

Others with the group caught were hiding in the bush around Otarawairere Beach, the officers said.

District Compliance officer Brendan Mickleson said there had been a number of similar recent incidents throughout the Bay of Plenty region.

NZPA WHB cs ob.

Document NZPA000020040109e0190003s

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

Diver loses kina quota case.

By TIM DONOGHUE.

405 words

12 November 2003

The Independent Business Weekly

English

(c) 2003 The Independent Business Weekly

Parliament's Regulations Review Committee rejected fisherman Tim Brosnahan's bid for a bigger **kina** (sea-egg) quota based on allegations of unfair treatment by Fisheries Ministry officials.

Brosnahan told the committee he'd wound up with a smaller **kina** quota than he deserved because he'd been given contradictory advice by Fisheries Ministry bureaucrats and, as a result, collected few **kina** in the 1990/91 years on which individual transferable quotas were based when **kina** were brought into the quota management system last month (The Independent 30 July 2003).

Brosnahan told the committee he had received a 15 May 1990 letter from the Napier-based fisheries monitoring office saying he could use hired divers to take up to 900 kilos of kina a day under his then existing permit.

This permission was revoked by a 6 August 1990 letter from the same office.

In a subsequent letter dated 1 December 1993 the senior fisheries monitoring officer in Napier, Ron Sim, reinstated Brosnahan's "agency" right to fish for kina using hired divers.

Brosnahan told the committee these decisions affected him adversely when the ministry subsequently decided upon 1990/91 as the past catch history allocation years for kina.

Brosnahan's QMS allocation was based on actual recorded catch figures - only 342 kilos of kina a year - during the 1990-91 allocation years.

In his report to Parliament, committee chairman Richard Worth said the ministry took the view the 900 kg daily "right" referred to by Brosnahan was not a perpetual right, but was subject to amendment if there were sustainability issues.

"Allocation of quota to an individual is not intended to be compensation for a change to the quota management system. Quota is a transferable property right, issued in perpetuity.

"By contrast, the non-QMS regime provides a system where permits are issued annually, are non-transferable and do not guarantee the permit-holder a right to catch a set proportion of the stock each year," Worth said.

The ministry denied Brosnahan had received unfair treatment and the committee agreed.

Meanwhile, this setback isn't keeping Brosnahan out of the kina fishery.

He told The Independent earlier this week he had purchased 20 tonnes of kina quota for this fishing year.

His long-term marketing goal was to crack the Japanese market. In the short term he will focus on Auckland's demand for sea eggs.

Document INDBUW0020031120dzbc0003a

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

FIVE SPECIES ADDED TO FISHING QUOTA SYSTEM.

78 words

27 August 2003

New Zealand Press Association

English

(c) 2003 New Zealand Press Association

Wellington, Aug 27 - The Fisheries Ministry has added five more species to the quota management system.

From October 1, Chatham Islands freshwater eel, North Island **kina** (sea eggs), leatherjacket and rough and smooth skate stocks will be included, Fisheries Minister Pete Hodgson said in a statement today.

Catch sizes will be limited for each species on the basis of customary allowance, recreational allowance and commercial allowance.

NZPA WGT skr ob gs.

Document NZPA000020030827dz8r0000k

From cray to kina - Plus ca change...

By TIM DONOGHUE & WARREN BERRYMAN.

1,168 words

30 July 2003

The Independent Business Weekly

English

(c) 2003 The Independent Business Weekly

Deja vu. Crayfisherman Tim Brosnahan and his lawyer Alex Frame last week fronted up to Parliament's Regulations Review Committee to complain about the Fisheries Ministry's allegedly unfair treatment of Brosnahan's application for **kina** (sea egg) quota.

Twenty seven years ago Frame appeared before the Statutes Revision Committee, the Regulations Review Committee's predecessor, arguing on behalf of a group of hard-done-by crayfish divers including Brosnahan and The Independent's editor Warren Berryman.

The divers won, overturned bureaucrat-made law and set a parliamentary precedent.

This time around an older Brosnahan wants to hire someone younger and fitter to free-dive for kina on his behalf.

But the ministry has used this to cut his kina quota to a third.

The story began more than 20 years ago when Brosnahan did a bit of kina diving as an adjunct to his commercial cray diving - and, later, cray potting.

About 15 years ago he was granted a permit to take 900 kg of kina (about 20 big flour sacks) a day.

In those days kina divers could continue fishing until the total allowable catch was caught. This limit was never reached for a number of reasons - primarily the low price for kina on the local market, mainly Auckland.

Kina diving is hard work. Aqualungs are prohibited by law. The diver has to free dive up to 10 metres. Kina are heavy - in the water and out of it. They are also spiny and painful to lug about. And, at the end of the day, they fetch only \$1.30 to \$1.70 a kg.

The pot of gold at the end of the rainbow is the Japanese market. More on that later.

The Fisheries Ministry now proposes to introduce kina to its quota management system (QMS) from October this year.

Quota allocations will be based on the catch histories of about 30 divers in the 1990/91 years.

If the total historical catches don't add up to the total allowable catch, the ministry will, after giving 20% of the kina quota to Maori, sell the remaining quota to the highest bidders.

When kina are brought under the quota management system in October, the ministry proposes to cut Brosnahan's daily catch limit from 900 kg to 343 kg based on his catch history in 1990/91.

Like most fishermen, Brosnahan didn't discover that the ministry intended designating 1990/91 as the qualifying years for catch history - not until years after these years had passed, by which time it was too late to do anything about it.

In those years Brosnahan wanted to hire a diver to catch kina on his behalf, or, in bureaucratese, to "fish by agency."

Frame told the committee Brosnahan had received permission to fish for kina "by agency" in a 15 May 1990 letter from the Napier-based Fisheries Monitoring Office.

This was revoked by a 6 August 1990 letter from the same office.

But in another letter of 1 December 1993 the senior fisheries monitoring officer in Napier, Ron Sim,

reinstated Brosnahan's "agency" right.

Frame said these decisions had meant Brosnahan was adversely affected by the choice of 1990/91 as the past catch history allocation years.

From 1990/91, Frame told the committee, Brosnahan was not allowed to enlist the support of others to dive for his 900 kg daily kina permit.

Thus his quota allocation from 1 October will be 342kgs instead of the 900 kgs he would have been allocated had the officials granted him permission to fish by agency during the qualifying 1990/91 period.

Not a fair go, said Frame.

At present there appears to be little risk of kina being overfished.

The average Kiwi finds a taste for kina roe a tad difficult to acquire and supply could easily exceed demand in our domestic market.

The Japanese, however, gobble up an annual 100,000 tonnes of sea eggs - a quarter of them from their own waters and the rest from the west coast of the USA, Chile and Korea - but not from New Zealand.

A Japanese kina connoisseur reportedly described Kiwi kina roe as "kerosene-soaked cotton wool."

The Norwegians are working on a way to make our kina roe fatter and more palatable, so the divers still hold out hopes for an export market and a dollar to be made from this fishery.

At the end of last week's complaint hearing, Regulations Review Select Committee chairman Richard Worth called for further information from the Fisheries Ministry.

Which brings us back to 1976 when the cray pot fishermen and their mates at the ministry orchestrated a vilification campaign against the 420 licensed cray divers.

Following this softening-up campaign, commercial cray diving was banned by regulation. Fisheries management officials claimed to be conserving crayfish stocks by banning divers taking 59 tonnes of crays a year and handing the fishery to the pot fishermen taking more than 300 tonnes a year.

Four Wellington-based divers took on the bureaucrats on behalf of all licensed cray divers. They were backed by Frame, then a law lecturer with a penchant for helping the underdog.

Under the chairmanship of Jim McLay, the Statutes Revision Committee, for the first time ever, championed private citizens against the bureaucracy.

The divers didn't attack the Fisheries Minister. Instead they argued that he had been hoodwinked by his own department.

The divers argued that the cray diving ban was either ultra vires or that it trespassed unduly on personal rights and liberties. They argued that the ban was not as it was purported to be - a conservation measure.

The main point in contention was the ministry's abuse of delegated authority. Rights and liberties of New Zealanders were at stake yet the issues were never raised - much less discussed - in Parliament.

The divers' case was based on the 1962 Algie Committee recommendation that delegated legislation (regulatory powers) should not go beyond certain principles of fairness and freedom of the individual without reference to Parliament and that certain recommendations would be brought to the attention of Parliament.

The Statutes Revision Committee recommended the diving ban be lifted. Parliament did this.

The ministry's bureaucrats first prohibited cray diving in April and March - the two months in which divers took about half their yearly catch. Then the ministry hiked cray-diving licences by 1350%. Then it slapped a moratorium on new fishing licences and said the divers - who had to stop fishing when the ban was in force - were ineligible for licences as they didn't have an unbroken history of fishing.

The Fisheries Minister intervened on the divers' behalf and quashed his official's "catch 22."

Then the officials used their powers of search and seizure to harass the divers until barred from doing this following an Ombudsman inquiry.

Officialdom won out in the end. In 1991 the ministry outlawed the last 17 licensed cray divers.

Document INDBUW0020030804dz7u0000s

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

NEW FISH, SHELLFISH ADDED TO QUOTAS.

By HO-SANG Mathew LOH.

389 words

29 January 2003

The Christchurch Press

11

English

(c) 2003 Knight-Ridder/Tribune Business News

Leatherjackets, **kina**, and skates. No, it's not some gang of spiky-haired youths but rather fish species that could eventually become lucrative export earners.

The Fisheries Ministry announced yesterday that Chatham Island longfin and shortfin eels, **kina**, kingfish, leatherjackets, and rough and smooth skates will be added to New Zealand's Quota Management System (QMS) in October.

"Introducing new fish species into the QMS will create attractive investment prospects," senior fisheries manager Michael Arbuckle said yesterday.

He added that, due to the substantial international demand for New Zealand seafood, new species would always have commercial potential.

"There is no reason why a number of the new additions to the QMS couldn't develop into premium products that were highly sought after in the international marketplace once quota held by the Crown is allocated," Mr Arbuckle said.

He also said another 17 species, some with development potential, are proposed for QMS introduction in April next year.

They include geoduck, knobbed whelk, sea cucumber, wild green-lipped mussel, horse mussel, seven species of surf clam, octopus, three species of deepwater crab, and giant spider crab.

"The exporting, branding, and marketing of new quota species could provide more employment opportunities in the regions," Mr Arbuckle added.

"There are already 10,000 people working in the seafood industry but delicacies like kina and other shellfish will require more labour as they are best harvested by hand as that keeps them in pristine condition."

Mr Arbuckle added that the Fisheries Ministry wanted to achieve an objective of 50 new species in the QMS over a four-year timeframe.

Ten commercially caught species - paddle crab, butterfish, blue mackerel, queen scallops, cockles from Whangarei Harbour, anchovy, pilchard, garfish,

sprats, and South Island kina

were added to the QMS in October 2002.

Expected to surpass \$2 billion in annual export earnings by 2010 the success of the seafood industry, according to Mr Arbuckle, has been sustained by the QMS.

"The QMS is what has made the sustained and sustainable growth in New Zealand fisheries possible," Mr Arbuckle said.

"By creating individual property rights that can be bought or sold and by limiting exploitation we have created a stable and relatively certain environment for commercial fishers, which is a very rare thing in world fisheries."

Document thepre0020030130dz1t00024

MORE SPECIES ADDED TO QUOTA.

By HO-SANG Mathew LOH.

343 words

28 January 2003

Dominion Post

1

English

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LEATHERJACKETS, **kina** and skates. No, it's not some gang of spiky-haired youths, but fish species that could become lucrative export earners.

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"Introducing new fish species into the Quota Management System will create attractive investment prospects," senior Fisheries manager Michael Arbuckle said.

The international demand for New Zealand seafood meant that new species would always have commercial potential, he said.

"There is no reason why a number of the new additions to the QMS couldn't develop into premium products that were highly sought after in the international marketplace once quota held by the Crown is allocated."

Another 17 species, some with development potential, are proposed for introduction to quota system in April next year, including sea cucumber, wild green-lipped mussel, seven species of surf clam, octopus, three species of deepwater crab and giant spider crab.

"The exporting, branding and marketing of new quota species could provide more employment opportunities in the regions," Mr Arbuckle said.

"There are already 10,000 people working in the seafood industry, but delicacies like kina and other shellfish will require more labour as they are best harvested by hand, as that keeps them in pristine condition."

The Fisheries Ministry wanted 50 new species added to the quota system over a four-year timeframe.

Commercially caught species including paddle crab, butterfish, blue mackerel, queen scallops, cockles from Whangarei, anchovies, pilchards, sprats and South Island kina were added in October 2002.

Expected to surpass \$2 billion in annual export earnings by 2010, the success of the seafood industry, Mr Arbuckle says, has been sustained by the quota system.

"By creating individual property rights that can be bought or sold and by limiting exploitation, we have created a stable and relatively certain environment for commercial fishers, which is a very rare thing in world fisheries."

Document dompos0020030129dz1s0006a

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

SCIENTIST AIMS TO IMPROVE KIWI KINA.

386 words
6 September 2002
Dominion Post

1

English
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MATHEW LOH HO-SANG

TASTIER **kina** eggs could soon be a boom industry, thanks to Norwegian research to be trialled in Wellington.

National Institute of Water and Atmospheric Sciences scientist Phil James is heading the trial, which hopes to provide a foundation for a lucrative future industry.

Sea Urchin roe, or Uni, is a delicacy in Japan where the best quality sells for up to US\$130 (NZ\$280) a kilo.

The Kiwi sea urchin, or kina, *Evichinus chloroticus*, has been harvested off New Zealand's coastline for about 20 years, with most being sold to mainly Maori consumers.

However, because New Zealand kina roe was considered inferior to the Asian urchins - experts say it has a bitter taste, poor colour and low yields - an export market had not developed.

Trials to be conducted by Mr James would try to remove the limiting factors. He said Norwegian researchers had been studying ways of enhancing kina roe for a decade. "They have developed simple techniques that rapidly enhance roe quality and size."

Otago University researchers had also done work on improving kina roe, but Mr James said he was basing the trials on the Norwegian research. He visited the Fiskeriforskning Aquaculture Research Station in Norway last year to see the advances made.

"An artificial diet has been developed which incorporates the essential elements needed to produce the required urchin roe quality," he said.

"Additives are added to stabilise the diet in seawater for as long as seven days, allowing for significant savings in feeding costs.

"Increases in roe yield from 8 to 19 per cent were recorded over two months and after this period the colour and taste of the roe are good, in terms of the Japanese ideal."

The Norwegians had put "considerable effort" into building a protocol for measuring urchin roe quality, he said.

"NIWA will start to trial the Norwegian diet within a few weeks. We will then be able to see whether similar roe quality and size increases can be achieved. And if this works it will be one of the key requirements for commercial roe enhancement in New Zealand."

New Zealand had the basic technology and biological requirements to develop a kina roe industry, Mr James said. of the New Zealand kina eggs.

Picture: MAARTEN HOLL.

Document dompos0020020905dy96000hf

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

SOUNDS SCALLOP STRIPPING CLAIM REFUTED.

221 words
17 January 2002
New Zealand Press Association
English
(c) 2002 New Zealand Press Association

Wellington, Jan 17 - Claims that commercial scalloping has stripped the Marlborough Sounds are wild and inaccurate, a Nelson-based scallop company said today.

Ecological group Guardians of the Sounds said on Tuesday that overfishing by commercial and recreational fishermen in part of a zone called Area Seven, which extends from the Clarence River to the West Coast, had already stripped the area of cod, snapper, scallops, paua, **kina** and moki.

Spokesman Peter Beech said the Ministry of Fisheries, which is charged with policing the area, was doing nothing while the area was being destroyed.

Challenger Scallop Enhancement CEO Russell Mincher today described the Guardians of the Sounds claims as "outrageous and patently nonsense".

He said scalloping areas were surveyed every year and scientists had estimated there were over 70 million scallops in the Marlborough Sounds in June.

"Commercial fishers have taken less than two million of them, which is about a third of what had been agreed as a commercial catch limit," he said in a statement.

Mr Mincher said that under the quota management system, commercial operators have the incentives to manage the fisheries for long-term sustainability.

Ministry of Fisheries Nelson acting manager Kim Drummond said on Tuesday that commercial fishing in the Sounds was more highly regulated than in probably any other area.

Document nzpa000020020117dy1h0006l

SOUNDS FISHING 'BEING DESTROYED'.

412 words

16 January 2002

The Dominion

9

English

(c) 2002 The Dominion, INL .

THE Fisheries Ministry has been criticised for its management of Marlborough Sounds fish resources, said to be on the verge of collapse by ecological group Guardians of the Sounds.

Guardians spokesman Peter Beech said yesterday that overfishing by commercial and recreational fishermen in part of a zone called Area Seven, which extends from the Clarence River to the West Coast, had already stripped the area of cod, snapper, scallops, paua, **kina** and moki. Warahau were being "slaughtered" and kahawai stocks were also down by more than 80 per cent.

He said the ministry, which is charged with policing the area, was doing nothing while it was being destroyed.

"The Sounds is the biggest recreational fisheries area in New Zealand south of the Hauraki Gulf, and we don't have a fulltime fisheries officer or patrol vessel, yet Nelson has seven," Mr Beech said. "We shouldn't wait for the ecology of the Sounds to be completely stuffed before we fix it."

Monitoring and compliance in the area should be handed to the Marlborough District Council, with a fulltime patrol, he said.

On a fine day, there could be up to 300 boats with fishermen and divers in Queen Charlotte Sound, Mr Beech said. They had destroyed blue cod fisheries and brought paua resources to the verge of collapse.

One commercial fisherman was setting rig nets up to 800 metres long in the inner Sounds - a "wall of death" for fish - yet there were no rules in place to stop it, he said.

The group wants a ban on commercial fishing, use of set nets, set lines, and general fishing in nursery grounds, to give stocks a chance to recover.

The ministry's acting manager in Nelson, Kim Drummond, said the issue was not that simple.

Ensuring there were enough fish for everybody was complicated by the fact that fish availability in some areas depended on conditions. Numbers were also affected by changes to fish habitats caused by industries such as logging.

Commercial fishing in the Sounds was more highly regulated than probably any other area, with all catch taken recorded and counted against a limited quota, he said.

Ministry communications manager Alan Meek said the number of fisheries officers in the area was to be increased from seven to eight, and they were not just confined to Nelson.

"They are very very mobile, with boats and helicopters. They're often about, but people don't always see them."

Document domn000020020117dy1g0005v

ALL CLEAR GIVEN FOR COLLECTION OF SHELLFISH IN HAWKE'S BAY.

142 words
15 February 2001

The Dominion

11

English

(c) 2001 The Dominion, INL .

SHELLFISH lovers in Hawke's Bay can gather delicacies from the seashore again, after the lifting of a ban in place since November.

The area between Portland Island at Mahia and Blackhead Pt in central Hawke's Bay was now safe for the gathering and eating of shellfish, paua, **kina**, crayfish and crabs, Healthcare Hawke's Bay health protection officer Kathlene Revie said yesterday.

The ban was imposed because of the presence of the toxic algae *Gymnodinium catenatum*, which causes potentially fatal paralytic shellfish poisoning.

Seafood samples from the coast had now met Health Ministry criteria, with three clear samples being collected in 14 days, Ms Revie said.

A scare over a suspected second toxin has proved groundless, as it was not detected in samples sent to Brisbane for specialised tests.

Document domn000020010711dx2f00b7t

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

BATTLE AGAINST BLACK MARKET FISH.

196 words
13 December 2000
New Zealand Press Association
English
(c) 2000 New Zealand Press Association

Rotorua, Dec 13 - Two fishing boats carrying huge quantities of **kina** and crayfish have been seized off the Bay of Plenty coast in the past week.

The fish had been caught illegally and were possibly destined for sale on the black market, Opotiki fishery officer Tom Teneti said.

Four people were involved in the first of the offences where kina and crayfish "in the hundreds" were caught.

The legal catch of kina for each person is 50, and for crayfish six full-size fish.

Mr Tineti said those involved faced prosecution by the Ministry of Fisheries for catching excess and undersize shellfish.

In the latest seizure on Monday night one man was caught with "a substantial amount" of rock lobster.

An amateur fishing boat, a vehicle and lobster pots were seized and could be forfeited if the man is convicted.

Christmas was often a time of increased offending because the demand for seafood on the black market was "huge", Mr Teneti said.

"We have got 165km of coastline to police and there's a lot of nooks and crannies where illegal activity takes place. It's reached epidemic proportions," he said.

Document nzpa000020010816dwcd00gkv

KANAGUCHI CORP WANTS KINA SAMPLES FOR TALKS IN JAPAN.

451 words
16 November 2000
New Zealand Press Association
English
(c) 2000 New Zealand Press Association

Invercargill, Nov 16 - A big Japanese corporation interested in buying a traditional Maori seafood, **kina** (sea urchin), plans to take samples from Fiordland early next month as part of negotiations for an export deal.

Kanaguchi Corporation representatives will visit Fiordland to take samples for a Japanese restaurant chain, Skylark, according to **kina** exports advocate George Wast, of Wanaka.

Marine scientist Akira Kanaguchi, son of Japanese tycoon Teruo Kanaguchi, a long-time backer of the proposed Southland-based kina industry, would visit collect the samples, as part of negotiations between Kanaguchi Corporation and Skylark, Mr Wast said.

"At least they're meeting there and we're making headway," he said.

Skylark employs 4192 people in 1750 restaurants and shops in Japan. It has a capital value of 12.9 billion yen (\$NZ295 million).

According to Mr Wast, the Kanaguchi family is prepared to invest several million dollars in the project, which could create 150 jobs.

Mr Wast has been battling officials and politicians for 15 years in a bid to get a kina industry established in the south.

He sought permission to harvest 1000 tonnes of the sea urchin from around the Southland coastline when the total allowable catch for Southland was set at 200 tonnes.

He came close in 1993 when the Fisheries Ministry instigated a kina development programme in Fiordland. But the 1000-tonne limit was for all-comers, and the programme collapsed because the other harvesters could not find markets for the product.

Mr Wast said Skylark would take all kina grades which would be beneficial in the initial stages of developing the fishery.

High grade kina would be packaged for export while lower grades could be used for pastes and sauces.

A frozen product was also being offered, Mr Wast said.

Processing kina would likely start in January or February.

Initially it was hoped work in an Invercargill processing factory would have started a month after the special permit for kina extraction from the Fiordland Kina Research and Development Area was issued in late October.

But negotiations with Skylark were worth the wait, however, as their ability to take not just first grade but all product meant the processing plant would be a full-time, year-round operation and not six-monthly seasonal work as first envisaged, Mr Wast said.

The special permit issued to Mr Wast allows for up to 900 tonnes of wet-weight kina to be taken over three years.

Once a deal was negotiated with Skylark a boat would probably be sought from Australia but Mr Wast was keen to get under way.

"Everything is going good but ... it's going blimmin' slow," he said.

Document nzpa000020010816dwb000ckk

SEAFEST SOON IN KAIKOURA.

97 words

26 September 2000

The Christchurch Press

6

English

(c) 2000 Knight-Ridder/Tribune Business News

A smorgasbord of delights from the land and sea will tempt the taste buds of visitors to Kaikoura next weekend.

The seaside town will be celebrating its sixth Seafest, which is likely to swell its population by 6500. Crayfish, eel, **kina**, mussels, salmon, octopus, whitebait, prawns, wildfood, fish heads, and ostrich will be featured. There will be a huge selection of wines and beverages from North Canterbury and Marlborough wineries and a mix of breweries, liqueurs and fresh juices. The wine and food experience will be complemented with continuous entertainment on two stages.

Document thepre0020010818dw9q00k41

NEW ARRIVAL WREAKS HAVOC ON SHELLFISH.

278 words
5 July 2000
New Zealand Press Association
English
(c) 2000 New Zealand Press Association

Whangarei, July 5 - An organism never before found in New Zealand is to blame for the current ban on gathering shellfish, **kina**, crab and crayfish on the North Island's west coast.

The organism, *gymnodinium catenatum*, is usually found only in the north Pacific and Tasmania and was a "known problem organism", Northland Health's shellfish co-ordinator Tony Beauchamp said.

It was likely the organism had arrived on the coast in early June.

Mr Beauchamp said the organism could cause paralytic shellfish poisoning (PSP), especially among children or small people.

"It works on a dose/weight ratio so smaller people are more susceptible at the levels we are finding," he said.

Testing of coastal areas had found enough evidence of the organism to warrant the closure of much of the North Island's west coast to shellfish, kina, crab and crayfish gathering.

It was first discovered in the Manukau Harbour, which was closed last month. This was followed the next week by the closure of the coastline south of the Manukau Harbour to the Mokau River, in North Taranaki, and the Northland coast on June 23.

Mr Beauchamp said the boundaries had now been further extended and covered from Waipapakauri in Northland to Oakura, west of New Plymouth.

Mr Beauchamp said the organisms presence could be "more general" than was known as it was not possible to test the entire coast. Health officials were trying to get a better idea of the spread of toxins through different species, some of which were showing "significant amounts".

Only one unconfirmed case of illness had been reported since the ban was put in force.

Document nzpa000020010816dw75011vb

NORTHLAND SHELLFISH BAN LIFTED IN SMALL AREA.

276 words
28 June 2000
New Zealand Press Association
English
(c) 2000 New Zealand Press Association

Whangarei, June 28 - Officials have re-opened a small area of the Kaipara Harbour to shellfish harvesting but most of Northland's west coast remains closed because of a potentially fatal algae.

Northland Health on Friday banned the gathering of shellfish, including **kina** and crab, from the west coast to as far north as Waipapakauri after the discovery of toxic algae, which can cause paralytic shellfish poisoning (PSP).

PSP symptoms include numbness and tingling around the mouth, face or extremities, difficulty swallowing and breathing, dizziness, double vision and paralysis.

The toxic algae were discovered in green mussels at Maunganui Bluff and followed similar finds that had already forced the closure of Manukau Harbour to as far south as the Mokau River in north Taranaki.

But Northland Health yesterday said it had re-opened a commercial shellfish area at the head of the Arapaoa River for commercial and recreational shellfish harvesting.

The area was north of Puriri Point, on the southern shore half-way down the Arapaoa River.

Northland Health shellfish co-ordinator Tony Beauchamp said the area was re-opened because sampling showed shellfish there lacked PSP-causing toxins and plankton causing the algae had not been found there.

"The industry oyster flesh sampling programme has been enhanced to ensure that if the shellfish are affected by PSP above the regulatory limits, then the area can be shut before the public is put at risk," he said.

But he warned PSP and the problem plankton had been found in other parts of the Kaipara and shellfish should not be gathered from outside the re-opened area until further notice.

Document nzpa000020010816dw6s00z47

JAPANESE INVESTORS LOOK AT SOUTHLAND KINA INDUSTRY.

354 words
25 June 2000
New Zealand Press Association
English
(c) 2000 New Zealand Press Association

Invercargill, June 25 - Momentum for the establishment of a **kina** (sea urchin) industry in Southland continues to build following a visit by a representative of Japanese investors last week.

Akira Kanaguchi, son of Japanese tycoon Teruo Kanaguchi, visited Milford Sound with **kina** industry proponent George Wast, of Wanaka.

Mr Kanaguchi said the potential for a kina industry in Southland is huge.

The men travelled to Fiordland aboard the Sea Maru, a boat which could be used in the harvesting of kina.

While Mr Kanaguchi junior was loath to comment too much before speaking to his father in Japan, he said he could not understand why more support for the proposal had not been forthcoming from the Ministry of Fisheries.

Mr Wast said he and wife Sally hoped National Institute of Water and Atmospheric Research (Niwa) scientist Neil Andrews in conjunction with marine scientist Bob Street would prepare a research proposal next month.

The proposed industry's Japanese backers were keen to start trials in a month to six weeks, he said.

"We've got to make a start."

Establishing a fishery would take a number of years with kina being the hardest world market to break into, Mr Wast said.

Plans were being made to purchase a factory at Bluff, import the equipment required to process kina and bring Chinese experts to New Zealand to train potential industry employees in the correct method of processing kina.

Mr Wast said the amount of work yet to be done was astounding and had even taken him by surprise.

Live wells aboard the Sea Maru worked well with kina brought back to Bluff in good condition.

Mr Wast scoffed at claims the fishery could be difficult to sustain and said areas of Fiordland were currently overpopulated.

"You could pull 1000 tonne out of every sound there and you wouldn't see where it went," he said.

However, a survey of 300 tonnes would have to be done and if industry proponents could prove more could be sustainably harvested they could work their way up to 1000 tonnes, Mr Wast said.

Document nzpa000020010816dw6p00z6k

ALGAE PUTS NORTHLAND SHELLFISH OFF LIMITS.

360 words
24 June 2000
New Zealand Press Association
English
(c) 2000 New Zealand Press Association

Whangarei, June 24 - The discovery of a potentially fatal algae in Northland mussels has prompted health officials to ban shellfish, including **kina** and crab, gathering on much of the west coast.

The unwelcome find also yesterday forced the immediate closure of a commercial oyster operation at Pahi, on the Kaipara Harbour south of Paparoa, pending the outcome of further tests for the toxic marine algae that can cause Paralytic Shellfish Poisoning (PSP).

As well as urging Northlanders not to eat shellfish from the west coast as far north as Waipapakauri, officials said any gathered from that area in the past fortnight should be destroyed.

Closed areas include the Kaipara, Hokianga, Whangape and Herekino Harbours.

Symptoms of PSP include numbness and tingling around the mouth, face or extremities, difficulty swallowing and breathing, dizziness, double vision and paralysis.

Freezing, boiling or other cooking would not destroy the toxin, Tony Beauchamp, shellfish co-ordinator for Northland Health, said.

Toxins capable of causing PSP had already prompted the closure of the Manukau Harbour earlier this month, Mr Beauchamp said. The area south of Manukau Harbour and north of Mokau (North Taranaki) was also closed for shellfish gathering on Thursday, with Northland following suit yesterday.

At this stage the toxins had been discovered in concentrations of about twice the level required for harbour closures.

"Levels of several times that limit can kill you," Mr Beauchamp said.

Many of the symptoms of toxic shellfish poisoning were common to other illnesses but said anyone who became sick after eating shellfish should see their doctor, Mr Beauchamp said.

Northland Health had now begun an intensive testing programme within and near the closed areas. However, it was unclear how long the shellfish ban would remain in place.

Mr Beauchamp said there were sporadic outbreaks of shellfish toxins like PSP.

"The last major closure in Northland would have been in 1996 at Rangaunu Bay in the Far North."

He said the 1996 incident had involved Amnesic Shellfish Poisoning or ASP.

"They (PSP and ASP) are both nerve toxins but PSP has a far greater risk margin because in high enough concentrations it can kill."

Document nzpa000020010816dw6o00zg8

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

BRIEFS. Two Kawerau men have been fined in Whakatane District...

301 words
14 May 2000
Sunday Star-Times
4
English
(c) 2000

Dear fish: Two Kawerau men have been fined in Whakatane District Court for breaking fisheries regulations. Laurence Tere Pakuria, 39, was fined \$2140 and his dive gear, valued at \$4500, was forfeited on three charges of taking excess **kina**, under-size rock lobster and spearing and hooking rock lobster. Armus Jimmy Hiwarau, 35, was ordered to pay \$3920 and his diving equipment was also forfeited.

Sex hunt: Police are working through a list of 50 names as they hunt for a sexual predator in Hamilton East. Twelve officers are hunting a Maori or Polynesian man aged from 16-35, believed to be responsible for a string of sex attacks and burglaries in the suburb.

Bike death: The man who died when his motorcycle collided with another vehicle near Kaitaia on Thursday was Karl Francis Birchall, 21, of Whangarei.

Jail term: Former Department of Social Welfare income support employee Lynette Waiarani Kutia, 29, of Otane, has been jailed for a year for \$23,380 of benefit fraud. She admitted seven charges of fraud while receiving benefits when she was working for the department and then a Hawke's Bay school.

Clarification: On March 12 we published an article referring to recently released evidence and submissions given to the Justice and Law Reform Select Committee inquiry on Incis. The article made reference to a number of allegations against Greg Batchelor. All of those allegations were found to be not substantiated when investigated by the Police Complaints Authority. Although we were unable to speak to Batchelor prior to printing our original article, he has responded to that article and confirmed that all of the allegations made to the committee had been thoroughly investigated and found to be baseless.

(c) Sunday Star Times, INL 2000.

Document sunstt0020010817dw5e001kc

EPIDEMIC KILLING COLONIES OF KINA - SCIENTIST.

517 words
20 February 2000
New Zealand Press Association
English
(c) 2000 New Zealand Press Association

Auckland, Feb 20 - A mystery epidemic is killing off **kina** colonies in some coastal areas of New Zealand.

Scientists fear the sea urchin could be devastated by what is believed to be an infectious disease.

Auckland University researchers at the Leigh Marine Laboratory, north-east of Warkworth, have found kina populations badly affected in a survey of 20km of coastline near Leigh.

There have also been reports of the disease north of Whakatane as well as at Kerikeri and Kaikoura.

A senior lecturer in marine biology, Russell Babcock, said some of the reefs resembled a kina graveyard as the kina gradually lost their spines and died.

More than half of the kina in the surveyed area had shown signs of infection, and in some places more than 90 percent were affected.

The problem was first noticed late last year when scientists were researching the size of fish populations at the Mokohinau Islands, 60km off Bream Bay, in Northland.

Dr Babcock said they noticed a relatively small patch of sick kina, then in December spotted similar problems at Leigh.

He said the origin of the epidemic was not known and it had not been seen in New Zealand before.

Ngatiwai iwi were shocked to hear of the danger to one of their favourite foods.

Customary fisheries officer Perry Watts said he would be concerned if a disease was killing the kina colonies.

"Every Maori would be. We all love it," he said.

Mr Watts said doctors advised Maori to eat kina as the roe was a good source of iron.

He said he had not noticed the problems around Leigh.

"But I usually send the boys out to dive for them."

Overseas, sea urchin species have been almost wiped out in Nova Scotia, Scandinavia and Norway.

Causes of the disease included bacteria, protozoa or even extreme oceanographic conditions.

Dr Babcock said it was critical to establish the cause of the New Zealand deaths.

So far, disease seemed the most likely reason.

"Without some knowledge of the cause, we will not be able to predict where the epidemic will strike next, and how long it will last."

Dr Babcock said sea urchins were a valuable food resource for many people on the coast, and there was also a small commercial fishery.

"But more than this, the urchins are an important part of the marine ecosystem, grazing down algae, providing space for some animals and food for others, such as crayfish and snapper."

The disappearance of kina would mean big changes to coastal ecosystems, as many species of fish fed on them.

He said there was a need for a wider approach to the investigation, with more help required to survey

coastlines in the different regions.

Scientists needed to discover how widespread the epidemic was, and whether the urchins could recover.

Talks were under way with the Ministry of Fisheries to determine how that could be achieved.

A ministry spokesman said a report had been received from Dr Babcock and the ministry was considering what response was required.

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Document nzpa000020010816dw2k00ajn

TRADITIONAL MAORI KINA COULD BE HARVESTED FOR ASIAN EXPORTS.

452 words
9 February 2000
New Zealand Press Association
English
(c) 2000 New Zealand Press Association

Dunedin, Feb 9 - New Zealand may have scope to build a big export trade to Asia by exporting a traditional Maori food, **kina** (sea urchin), a South Island scientist says.

Research under way at the University of Otago marine science department could help pave the way for developing a lucrative sea urchin industry in New Zealand, marine science senior lecturer Dr Mike Barker said.

New Zealand had the chance to avoid some of the mistakes made in the overseas sea urchin industry, which had been hit by "boom and bust" cycles, he said.

Otago University was the leading New Zealand centre for echinoderm research, Dr Barker said. Echinoderms are the largest group of totally marine invertebrate animals, including starfish, sea urchins and sea cucumbers.

A multi-million dollar industry in the United States was based on exporting sea urchin roe to Japan and other Southeast Asian countries.

Wanaka-based fisheries entrepreneur George Wast has been battling officials and politicians for 14 years in a bid to get a kina industry established in the south.

He has sought permission wants to harvest 1000 tonnes of the sea urchin from around the Southland coastline. The total allowable catch for Southland is set at 200 tonnes.

According to Mr Wast a Japanese tycoon Teruo Kanaguchi, was prepared to invest several million dollars in the project, which could create 150 jobs.

He came close in 1993 when the Fisheries Ministry instigated a kina development programme in Fiordland. But the 1000-tonne limit was for all-comers, and the programme collapsed because the other harvesters could not find markets for the product.

Mr Wast said he had a ready export market for the kina through the Japanese tycoon's Kanaguchi Corporation.

A processing plant would cost \$3.5 million to \$4.5 million and a purpose-built boat \$1 million to \$2 million.

Dr Barker said Otago University's standing in the field had been boosted by the hosting of the 10th International Echinoderm Conference, at Otago University last week, attended by 140 scientists, including 130 from abroad.

Dr Barker, who helped organise the conference, said it was the first time it had been held in New Zealand and only the second time it had been held in the southern hemisphere. The conference, held every three or four years, had previously been held in Sydney in 1978.

Although members of the echinoderm family were often viewed as simply curious animals found on the shoreline, they were of considerable experimental, ecological and economic importance throughout the world.

Scientists made wide use of the animals to study a variety of biological processes, he said.

(C) 2000 New Zealand Press Association.

Document nzpa000020010816dw29001yv

COURTS GET TOUGH ON ILLEGAL FISH HAULS.

139 words
3 February 2000
New Zealand Press Association
English
(c) 2000 New Zealand Press Association

Rotorua, Feb 3 - A Bay of Plenty man has received a hefty penalty after pleading guilty to taking excess **kina** and undersized and speared rock lobster from waters near Opotiki, 60km southeast of Whakatane.

Tony Puhipura Lovett, 39, from Kawerau, pleaded guilty to four charges in the Whakatane District Court last week, including playing a part in taking 1300 **kina**, when the daily limit was 50 per person.

Lovett was fined \$1550 and ordered to pay costs of \$590. His vehicle was also seized by the court.

Two other men allegedly involved are to face charges soon.

Another man, Carl Patrick Thompson, 47, from Ohope, was fined \$500 and \$330 in costs for setting excess rock lobster pots near Thornton, 11km northwest of Whakatane, last year.

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Document nzpa000020010815dw23003nw

TWO BOATS SEIZED AFTER TAKING KINA FROM NEW RESERVE.

339 words
11 November 1999
New Zealand Press Association
English
(c) 1999 New Zealand Press Association

Gisborne, Nov 11 - On the day the New Zealand's newest marine reserve at Pouawa just north of Gisborne was officially declared, the Ministry of Fisheries seized two boats caught taking **kina** from its waters.

Six fisheries officers - from Auckland, Opotiki and Gisborne - seized a 6.5m commercial fishing boat, a 4m aluminium recreational boat (believed to be a tender for the other boat) and "a quantity of scuba gear" at Tatapouri, also on the coast near Gisborne, today.

A commercial fisherman was apprehended at 9.30am as he came ashore at Tatapouri boat ramp for breaches of commercial fishing regulations and the Fisheries Act 1983.

Yesterday the officers had seized 200kg of kina collected by the same two boats. They returned the spiny shellfish to the sea this morning.

Inquiries were continuing but the fisherman would probably be charged, said Ministry of Fisheries district compliance manager Ray McKay.

Five other fishermen who worked with him had been under observation for some time, said fisheries officer Shane Hay.

"The kina fishery is an important fishery to tangata whenua," said Mr McKay.

"One of the aims of the ministry was to ensure it was allowed for customary purposes."

Mr Hay said the fisherman had been observed last week fishing illegally in the area that was soon to become a marine reserve.

The new reserve, Te Tapuwae O Rangokako, will be officially opened by Conservation Minister Nick Smith on Sunday. Rich in red moki, butterflyfish, parore, wrasses, kina, paua and rock lobster, it sits between the Pouawa and Waiomoko rivers and covers 2450ha of seabed and foreshore.

The Department of Conservation said it provided educational and recreational opportunities as well as a place where eight representative marine habitats were protected.

"The essence of a marine reserve is that, like a national park, it is a 'no take' area - the removal or disturbance of marine life is prohibited," said East Coast-Hawke's Bay conservator Peter Williamson.

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Document nzpa000020010908dvbb002qz

SCIENTISTS PROVE FISHING TALES TRUE.

417 words
16 June 1999
New Zealand Press Association
English
(c) 1999 New Zealand Press Association

Auckland, June 16 - Marine scientists have proved what many recreational fishers have long suspected - that a decline in snapper leads to an explosion of **kina** and the destruction of ecologically valuable kelp beds.

Dr Russell Babcock, a marine scientist at the University of Auckland, said he had proved the relationship during a five-year study in and around the Leigh Marine Reserve, north of Auckland.

Fishers in New Zealand and around the world had speculated since the 50s that loss of predatory fish, like snapper, led to the depletion of kelp beds and the decline of numerous other fish species.

Over-fishing of snapper left kelp-grazing urchins with few natural predators. An explosion of the hungry kina meant kelp forests were rapidly destroyed, an effect similar to clearfelling forests on land, he said.

While many countries suspected the connection, finding the proof was possible only in New Zealand because the country's 14 marine reserves had total bans on fishing.

Surveys by Auckland students of the Leigh reserve and Tawharanui Marine Park, 15km south, had shown up to eight times the number of snapper inside the reserves than in nearby non-reserve areas.

The study showed snapper in the reserves were larger, and samples of gut content confirmed that most fed on kina.

Dr Babcock said that since the Leigh reserve was established in 1978, areas of reef devoid of kelp or other algal growths had declined by 80 percent to just over 3 percent of the rocky reef area. This was because snapper, crayfish and other fish were more prone to feed on kina and urchins in the area.

The increase in kelp and algal growth had also increased other reef fish and inhabitants by 58 percent. "This shows that fishing has decreased the productivity of reefs on the east coast by between 40 and 50 percent," Dr Babcock said.

"More kelp means a more diverse ecosystem and a greater capacity for the system to support large predatory fish like snapper, which is the most actively sought after [by fishers] on this part of the coast."

The study reconfirmed the importance of marine reserves in managing coastal resources and protecting exploited species.

A spokeswoman for the Ministry of Fisheries said there had been no change to snapper quotas on Northland's east coast since June 1997 when Fisheries Minister John Luxton confirmed that snapper numbers were rebuilding and quotas would be reviewed in 2001.

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Document nzpa000020010908dv6g00m34

SOUNDS DAMAGE.

117 words

18 May 1999

The Christchurch Press

4

English

(c) 1999 Knight-Ridder/Tribune Business News

Sir-If scenic flights over Fiordland left beneath them a tangled mass of dying trees, ferns, birds, reptiles, and insects they would soon be banned or boycotted.

So why are large fast ferries allowed to wreak havoc on the Sounds seafloor, tearing up and killing shellfish, **kina** and the many seaweeds which are habitat and food for small marine organisms on which all fishes, dolphins, seabirds, and many humans ultimately depend? How can tourists be party to the destruction of the natural environment they come here to enjoy?

What the eye doesn't see the heart doesn't grieve - until it's too late.

NOZZ FLETCHER

May 12, 1999.

(c) The Christchurch Press, INL 1999.

Document thepre0020010911dv5i00jud

KINA INDUSTRY POTENTIAL.

374 words
15 January 1999
New Zealand Press Association
English
(c) 1999 New Zealand Press Association

Invercargill, Jan 15 - Food and Fibre Minister John Luxton has the power to make or break a proposal for a multi-million dollar **kina** export industry based in Southland.

Invercargill MP Mark Peck wrote to Mr Luxton today, urgently requesting a decision on Wanaka-based fisheries entrepreneur George Wast's application to harvest 1000 tonnes of the sea urchin from around the Southland coastline.

Mr Peck said he had also requested under the Official Information Act copies of the Fisheries Ministry's file on Mr Wast, who needs a special permit to exceed the total allowable catch of 200 tonnes in Southland.

Only Mr Luxton can grant the permit.

Mr Wast said today Japanese tycoon Teruo Kanaguchi, a long-time backer, was prepared to invest several million dollars in the project, which could create 150 jobs.

Mr Kanaguchi wrote to Mr Wast on Monday hoping the New Zealander would soon have "good news" about the permit.

Mr Wast has been battling officials and politicians for 14 years in a bid to get a kina industry established in the south.

He came close in 1993 when the Fisheries Ministry instigated a kina development programme in Fiordland. However, the 1000-tonne limit was for all-comers. The programme collapsed because harvesters could not find markets for the product.

Mr Wast said he had a ready export market for the kina through the Japanese tycoon's Kanaguchi Corporation.

The processing plant would cost \$3.5 million to \$4.5 million and a purpose-built boat \$1 million to \$2 million, he said.

Mr Wast said he did not know why it had taken so long to get a decision on his application. Part of the reason might be his combative style, which sometimes rubbed officials up the wrong way, he said.

He said he would take a back seat if the harvesting licence was approved, as the Japanese were the specialists at kina processing.

Mr Peck said the Government had put the issue in the "too hard" basket for too long and should let Mr Wast get on with developing the industry.

A spokeswoman for Mr Luxton said the minister had not yet received Mr Peck's letter.

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Document nzpa000020010908dv1f00x0z

MARINE DEATHS CEASE AS SEA COOLS DOWN.

79 words

24 February 1998

The Christchurch Press

8

English

(c) 1998 Knight-Ridder/Tribune Business News

Whatever was causing marine deaths in Kaikoura has disappeared.

This month divers reported dead **kina** and crayfish and several dead seals were found. The Department of Conservation's Kaikoura field centre supervisor, Mike Morrissey, said the sea had cooled and this had probably contributed to the end of marine deaths. Planned testing of tissue from dead seals had been abandoned as no new samples were available.

(c) The Christchurch Press, INL 1998.

Document thepre0020010927du2o00vi7

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