
| | |
|--|----|
| RESEARCH TO BE DONE ON EFFECT OF CHELATED COPPER ON DIDYMO..... | 2 |
| KOURA FARMING ALLOWED..... | 3 |
| HAS POTENTIAL..... | 4 |
| RAISING CRAYS A TOUGH TASK..... | 5 |
| CRAYFISH FARMERS UPSET OVER FONTERRA DISCHARGE PLAN..... | 7 |
| IWI 'GAVE PERMISSION TO CATCH CRAYFISH'..... | 8 |
| SENTENCING OF ILLEGAL CRAYFISH TRADER DELAYED..... | 9 |
| MAN DENIES INVOLVEMENT IN ILLEGAL KOURA OPERATION..... | 10 |
| MAN PLEADS GUILTY TO ROLE IN MASSIVE ILLEGAL CRAYFISH OPERATION..... | 11 |
| MEN ACCUSED OF SELLING ROTOMA KOURA..... | 12 |
| MP visits MP visits freshwater cray farm Staff Reporter..... | 13 |
| SMASH AND GRAB HAUL ON WAY TO UNIVERSITY..... | 14 |
| KAIKOURA STARTS SOCIETY TO STOP CRAY POACHERS..... | 15 |
| SALMON FARM WINS AWARD..... | 16 |
| FRESHWATER CRAYFISH FOR MENUS..... | 17 |
| KAIKOURA FETES THE SEA..... | 18 |
| KOURA BREEDERS GATHER STOCK..... | 20 |
| WARKWORTH FISH FARM GRANTED LICENCE TO FARM KOURA..... | 21 |

RESEARCH TO BE DONE ON EFFECT OF CHELATED COPPER ON DIDYMO

297 words
13 September 2007
New Zealand Press Association
English
(c) 2007 New Zealand Press Association

Wellington, Sept 13 NZPA - Further research is to be done into the use of chelated copper as a possible way of controlling invasive alga didymo in an emergency.

Biosecurity Minister Jim Anderton said results from field trials of a chelated copper compound (Gemex) confirmed it had some potential as an emergency control measure. "But more research needs to be done about where and when it can be used and any possible effects it may have on non-target species such as molluscs, eels, **koura** (freshwater crayfish) and other algae."

He said chelated copper was not a "silver bullet" for removing didymo, anders to check, clean and dry the equipment they used at waterways.

It made better sense to prevent didymo getting into waterways in the first place than trying to remove it once it was there.

MAF Biosecurity's didymo response manager Chris Bicknell said chelated copper was likely to be useful only in waterways with low levels of didymo and rivers below a certain size and flow.

The research would allow MAF Biosecurity to make more informed decisions about using chelated copper.

Mr Anderton said \$325,000 had been set aside for the research, which was expected to be completed by June 2008.

The research programme would include: * Analysis of research to date to identify a list of criteria for assessing where chelated copper could be used to eliminate or control didymo if it spread and was found in North Island waterways; * Laboratory trials to assess the impact of chelated copper on selected non-target species; * Further monitoring of the Princhester Creek trial site for didymo and assessment of the longer term impacts of chelated copper on the river's ecology.

NZPA PAR sje kn

Document NZPA000020070927e39d0065I

KOURA FARMING ALLOWED

243 words
14 March 2007
New Zealand Press Association
English
(c) 2007 New Zealand Press Association

Wellington, March 14 NZPA - The Government is allowing farming of **koura**, or freshwater crayfish, to continue.

Government ministers Jim Anderton and Chris Carter said today they believed the farming of **koura** could be done sustainably without placing wild **koura** stocks at risk, so long as appropriate controls were in place.

Regulations would be amended to allow for the issuing of new licences for new farms where brood stock could be sourced from existing farms.

The Department of Conservation and the Ministry of Fisheries would consider applications for the collection of limited amounts of wild koura, under supervision, to improve brood stock quality, the ministers said.

Maori would be allocated 20 percent of any wild koura available for collection to improve the quality of brood stock -- as provided for under the 1992 Fisheries Deed of Settlement.

Mr Carters said wild koura must be protected from poaching, which meant there had to be rules so wild stock could not be laundered through farms.

The process to amend the regulations was expected to be completed by the middle of the year, subject to Cabinet approval.

The problematic proposed harvesting of wild koura would be looked at in greater detail in a wider review of freshwater fisheries.

The ministers also said regulation changes would be made to legally protect freshwater fish species that were not harvested. Mudfish and other non-migratory galaxids were endangered and subject to species recovery programmes.

NZPA PAR sje kk

Document NZPA000020070314e33e0008p

HAS POTENTIAL

190 words

9 October 2006

The Press (Christchurch)

14

English

© 2006 Fairfax New Zealand Limited. All Rights Reserved.

We are developing a **koura** farm in Kaikoura and wish to make comment on the article on the **koura** farm in Central Otago, and on growth rates (Sept 29).

Growth rates remind us of the classic stage-one psychology debate: to what extent is performance and behaviour influenced by genetics and to what extent is it determined by the environment? It follows that if it is possible to change a farming environment and improve genetics, it is possible to improve production.

With world harvest figures of fresh-water crayfish of 150,000 tonnes, we believe it is possible to improve production by applying techniques of established viable industries elsewhere, which we have done.

Koura were stated as not being possible to tag, due to their moulting. This is incorrect. New Zealand technology has pioneered a food-safe microchip.

So production can be improved by genes and environment. And providing predators can be identified and eliminated 100 per cent (our known predators are eels, cormorants and dragonfly nymphs, which prey on infants), we believe koura farming has the potential for an exciting future.

MARY SHANAHAN and VINCE SCULLY Kaikoura

Document THEPRE0020061010e2a90002p

RAISING CRAYS A TOUGH TASK

Debbie JAMIESON
740 words
29 September 2006
The Press (Christchurch)
10
English
© 2006 Fairfax New Zealand Limited. All Rights Reserved.

New Zealand's only large, commercial freshwater- crayfish farm is preparing to relaunch after almost losing everything to unexpected predators. DEBBIE JAMIESON reports.

Francie and Peter Diver's Sweet **Koura** Enterprises sits smack in the middle of Central Otago wine country, on the outskirts of Alexandra.

At the back are 160ha of pinot-noir grape vines, and in front, 16ha of sauvignon blanc.

The freshwater-crayfish business the Divers founded in 1992, before the vineyards arrived, has little in common with its neighbours apart from a pioneering spirit. As Francie has told more than one journalist: "The only thing we knew when we started was that I liked eating koura."

Their idea was to commercially grow and sell koura, which, due to fertiliser run-off and habitat destruction, were found in decreasing numbers in Central Otago waterways. To do so, they went through the lengthy process of securing the first- ever freshwater crayfish farming licence.

They collected their first fish and put them in the duck pond with milk crates and rocks to create a suitable environment.

Now, 14 years later, they are nearing the end of a renovation and expansion project bringing the number of ponds on their 4ha section to about 40. And with the knowledge gained, they are draining and rebuilding the original ponds.

They have been producing about a quarter of a tonne of the delicacy a year, but hope to increase that to about 2<<1/2>> tonnes next year.

The recent work has been driven in part by a beautiful yet insidious, and, until recently, largely unappreciated predator -- the European red-finned perch.

Aggressive and cannibalistic, the fish has long been making its way into the Divers' ponds through the local irrigation system and Francie confesses to developing a taste for it. But it is only in the last few years that the couple have realised its devastating impact.

Freshwater crayfish are sensitive, nocturnal creatures that are rarely seen, and because the young crayfish can shed their shell up to 10 times a year, tagging them is a wasted exercise. So it was not until the Divers followed their suspicions and drained a pond that they discovered the truth.

"Instead of finding 50kg or 60kg of crayfish, we got about 10 perch and 1000 fingerling perch and about 10kg of crayfish -- and they were only the big ones," Peter said. "You can't farm crayfish in that system."

And it was the same in nearly all the ponds. "It nearly wiped us out," Francie said. "It was deadly serious because we couldn't go out into the wild to gather again (because of the permit required)."

The new system includes dacron filters between the ponds and a move away from reliance on irrigation water to their own bore water.

The Divers have learned that the crayfish require fresh and highly oxygenated water to survive and have created a complex underground air- piping system to circulate the water within the ponds. Constant temperature monitoring and flushing with new water ensures the ponds are kept at the right temperature.

The environment the Divers have created for freshwater crayfish has also proven ideal for several insect species, and particularly for frogs. Canterbury and Otago universities both use the farm to study the two varieties of frogs flourishing there.

The couple say putting the system in place is the difficult part of farming freshwater crayfish. Once it is up and running, the system mostly looks after itself. But despite their eagerness to help others set up similar farms, no- one has been able to establish one on the same scale and the market for this tasty morsel remains largely unsatisfied.

At \$100 a kilogram, excluding courier costs for the live delivery, only the most upmarket restaurants request the crayfish, but the Divers still cannot keep up with demand.

At their current rate of production, they provide fish to three or four regular clients a year, including the exclusive Huka Lodge, near Taupo. They hope to be able to supply up to 10 restaurants in the future, but say the domestic market is screaming out for up to 10 times the amount they will be able to produce.

They want more people in the industry, but the encouragement comes with a warning.

"You need the patience of Job and sheer pig-headed persistence," Peter said. "They're not easy things to grow."

Document THEPRE0020060929e29f00047

CRAYFISH FARMERS UPSET OVER FONTERRA DISCHARGE PLAN

814 words

26 August 2006

The Press (Christchurch)

15

English

© 2006 Fairfax New Zealand Limited. All Rights Reserved.

A Fonterra plan to discharge its Kaikoura factory wash to land could threaten the establishment of a freshwater crayfish farm, say the farm's owners, Vince Scully and Mary Shanahan. The couple, whose venture involved considerable financial cost, including six years of privately funded research, said pure groundwater was vital to the success of their venture to farm native crayfish, or **koura**, on their Mill Road property. It was also important for the future of the fledgling freshwater crayfish-farming industry. Fonterra has called a public meeting at the Kaikoura plant on Wednesday night to discuss a proposal to remove its current ocean outfall structure, instead irrigating factory wash to land.

* TAI TAPU -- The new owners of Otahuna Lodge at Tai Tapu will hold two public daffodil days in the grounds of the lodge on the weekend of September 2 to help support the Cancer Society. Millions of daffodil bulbs have been planted in the 12ha landscaped grounds over the past century, most of them by the original owner, Sir Heaton Rhodes, who also donated millions more to Christchurch city for planting in Hagley Park. "We want to see Otahuna returned to its rightful place in the community and bringing back the public daffodil days is our first step," said new owner Hall Cannon. He and fellow New York businessman Miles Refo announced their purchase of the lodge last week. "Daffodil days were a big event here almost every year from 1928 until the 1950s. It's time to open the grounds up to the public again in springtime so everyone can enjoy the daffodils again," he said.

* TIMARU -- Motorists can get rid of their broken-down bangers at no cost in Timaru. Timaru District Council regulatory services manager Peter Thompson said cars dumped at roadsides, or in riverbeds or elsewhere, were a major concern for the council and posed a danger. Some had been set on fire. Thompson said there was no need to abandon old cars as the council operated a dump station for them -- and it was free. The dump is at the end of Redruth Street, just off Shaw Street. Some dumps required removal of oil, fuel and batteries, but that was not the case in Timaru. Thompson said it was illegal to dump cars in the street and fines could be imposed.

* REEFTON -- Reefton, which records some of the West Coast's highest summer temperatures, has been warned its town pool might not open for the season if lifeguards cannot be found. The Buller District Council received only one application for positions after advertising in Westport and Reefton. A minimum of four lifeguards would be required.

* NELSON -- Nelson Marlborough Institute of Technology arts student Bronwen Pattison is packing her bags for Indonesia after winning a three-month international art scholarship. She was one of two New Zealanders and 50 students from around the world selected to join the scheme, run by the Indonesian Embassy. "I'm really excited. I think Indonesia will be a big culture shock for me, but I can't wait to do this," she said. Airfares, accommodation and an allowance are included in the scholarship, and the diploma of visual art and design student said she could not wait to immerse herself in a new culture. "It really sounds just perfect for me ... I'm looking forward to -- being inspired," she said.

* PICTON -- Dolphin Watch Ecotours has received an industry accolade for innovation in ecotourism. The Tourism Industry Association of New Zealand praised Dan and Amy Engelhaupt for their business, which combines ecotourism and scientific research in the Marlborough Sounds. Dolphin Watch Ecotours was announced the winner of the Innovation in Ecotourism section of the awards at a celebration dinner in Wellington this week. The Engelhauts were up against two other finalists, the Hanmer Springs Thermal Pools and Spa and Whare Kea Chalet.

* GREYMOUTH -- After 18 months in place elsewhere in the country, the Fruit in Schools programme has finally reached the West Coast. At least five schools will be offering students a piece of fresh fruit each day by the end of the year, the West Coast District Health Board says. Planning and funding manager Wayne Turp said the board was still selecting schools to take part in the initiative. Participation required schools to build a health promotion framework, which includes healthy eating.

* OAMARU -- Alpine Energy predicts that repairing the damage to its electricity lines network caused by the June snowstorm could cost it \$4 million. Alpine chief executive Greg Skelton this week said that restoring electricity to about 12,000 customers during the June 11 storm had cost about \$2m. Another \$2m would be needed to permanently repair lines that had temporary repairs to restore electricity supplies. It took almost three weeks to reconnect all consumers, although most had electricity back within days of the outage.

Document THEPRE0020060828e28q0002t

IWI 'GAVE PERMISSION TO CATCH CRAYFISH'

Mike WATSON

273 words

23 June 2005

Dominion Post

5

English

© 2005 Fairfax New Zealand Limited. All Rights Reserved.

A FORMER Rotorua man believed he had permission from local iwi when he caught and sold native freshwater crayfish from Lake Rotoma last year.

Alfred Whakaturia Morehu, 44, was prosecuted by the Conservation Department under the 1983 Freshwater Fishery Regulations on seven charges of illegally selling **koura**, or freshwater crayfish, between March 1 and September 30, 2004.

Morehu caught and sold 14,000, or 706 kilograms, of live koura to Auckland restaurants.

The koura were sold for \$55 a kilogram and returned a gross income of \$28,000, the court was told.

The maximum daily limit is 50 koura a person, but under the regulations it is illegal to sell or trade koura, or possess it for sale or trade.

Morehu pleaded guilty to the charges earlier this month and was to be sentenced yesterday in Rotorua District Court. He now lives in Sydney and did not appear.

Louis Te Kani said his client believed, from meetings he had with local iwi, Ngati Pikiao, that he had permission from kaumatua to catch and sell the koura commercially. He had gained little personal financial reward from the operation and much of the income had gone into wages and setting up his company, Mataura Native Limited.

For the Conservation Department, Mike Bodie said the offending was lucrative and professional and involved a large distribution network. A fine of \$2000, the maximum penalty, was proposed by the department.

Judge Chris McGuire did not agree that amount was sufficient deterrent and asked why the buyers of the koura had not been charged. He reserved his decision till July 18.

Document DOMPOS0020050622e16n0000q

SENTENCING OF ILLEGAL CRAYFISH TRADER DELAYED

391 words
22 June 2005
New Zealand Press Association
English
(c) 2005 New Zealand Press Association

Rotorua, June 22 - Alfred Morehu says he regrets being involved in a massive illegal commercial crayfish operation because he has shamed his prominent Ngati Pikiao family.

Mr Morehu was to have been sentenced in Rotorua District Court today admitting he gained nearly \$30,000 by illegally harvesting **koura**, a freshwater crayfish, from Lake Rotoma over a seven-month period last year.

However, Judge Chris McGuire adjourned the sentencing until July 18 because he wanted more information.

Judge McGuire said care needed to be taken because any sentence would be setting a precedent given it was the first prosecution of its kind in New Zealand.

Mr Morehu, a 43-year-old manager formerly from Rotorua but now living in Australia, has pleaded guilty to seven charges of illegally selling koura.

His company, Mataura Native Ltd, and business partner, Justin Haronga Te Kowhai, 34, have denied the charges and will appear again in court on July 5.

Mr Morehu was involved in harvesting koura from Lake Rotoma and selling it to a distributor who then sold them to a wide client base, including upmarket hotels and restaurants throughout New Zealand.

Mr Morehu's lawyer, Louis Te Kani, said in his submissions yesterday that Mr Morehu came from a prominent Ngati Pikiao family. "This matter may tarnish the respect that this man's family is held in... He is worried what the repercussions his actions will have on his family. That lies uppermost in his mind."

Mr Te Kani also said his client made every effort to get permission from Ngati Pikiao elders and the Ministry of Agriculture and Fisheries. "Up until the Department of Conservation asked him to stop, he thought their venture had the approval of the relevant government agencies."

The maximum penalty Mr Morehu faces is a \$35,000 fine.

Department of Conservation lawyer Mike Bodie said in his submissions yesterday that Mr Morehu had already paid \$2000 and the department was happy with that amount.

Judge McGuire said he was confused why the department would settle for a \$2000 fine, saying surely that was not enough of a deterrent when the illegal operation yielded at least \$28,000.

He said there were too many unanswered questions to go ahead with sentencing and adjourned the matter until he had more information.

NZPA ROP ajb cs

Document NZPA000020050622e16m0005s

MAN DENIES INVOLVEMENT IN ILLEGAL KOURA OPERATION

166 words
10 June 2005
New Zealand Press Association
English
(c) 2005 New Zealand Press Association

Rotorua, June 10 - A Rotorua man and his company have denied involvement in a massive illegal commercial freshwater crayfish operation.

Justin Haronga Te Kowhai, 34, and his company Mataura Native Ltd, are jointly charged with seven counts of illegally selling freshwater crayfish (**koura**), between March and September last year.

They were not required to appear in Rotorua District Court yesterday when the charges were called but lawyer, Harry Edward, entered not guilty pleas on their behalf.

Judge Phillip Cooper remanded Te Kowhai at large to appear in court for a status hearing on July 5.

Another man has already pleaded guilty to the charges. Alfred Whakaturia Morehu, 43, admitted last week his involvement in the operation.

The court was told Mr Morehu received nearly \$30,000 from selling the koura, which had been illegally harvested from Lake Rotoma.

The koura were on-sold via a distributor to upmarket hotels and restaurants all over New Zealand.

NZPA ROP hl cs

Document NZPA000020050609e16a000cc

MAN PLEADS GUILTY TO ROLE IN MASSIVE ILLEGAL CRAYFISH OPERATION

439 words
3 June 2005
New Zealand Press Association
English
(c) 2005 New Zealand Press Association

Rotorua, June 3 - A former Rotorua man has admitted his involvement in a massive illegal commercial freshwater crayfish operation that yielded him nearly \$30,000 over seven months.

Alfred Whakaturia Morehu, a 43-year-old manager who now lives in Australia, pleaded guilty in Rotorua District Court this week to seven charges of illegally selling **koura**, or freshwater crayfish.

It is believed to be the first prosecution of its kind in New Zealand.

His company, Matura Native Ltd, and business partner, Justin Haronga Te Kowhai, 34, also appeared in court facing the same charges but their matters have been adjourned until June 9.

Morehu was involved in harvesting koura from Lake Rotoma and selling at least 706kg of it at \$40 a bag between March and September last year.

The koura were sold to a distributor for at least \$28,000, who onsold the koura to a wide client base including hotels and restaurants throughout New Zealand.

The illegal operation came to the notice of the Department of Conservation in August last year after it got information about the availability of koura at various restaurants.

The koura had been harvested from Lake Rotoma, between Rotorua and Whakatane, by employees of Matura Native Ltd and sold via the distributor for \$55 a kg.

When interviewed by the fisheries officers, Morehu admitted being a founder of Matura Native Ltd and said he was a director, even though he is not listed as such with the Companies Office.

Koura may legally be gathered for personal consumption up to a limit of 50 fish a day. However, the selling, trading or possession of koura for the purposes of sale or trade is an offence under the regulations.

Morehu said he was not involved in harvesting and his primary function was filing orders and distributing the packaged koura to clients.

Department of Conservation lawyer Mike Bodie said at no time had the department or Ministry of Fisheries given authority to anyone to commercially harvest koura. The Te Arawa Maori Trust Board had also not given any such approval.

At least 14,000 koura are estimated to have been harvested and sold during the seven months.

Outside the courtroom, Mr Bodie said the restaurants had purchased the fish from an Auckland distributor that had been assured the koura had been harvested legally.

Restaurant Association of New Zealand chief executive officer Alistar Rowe said most reputable restaurants bought from distributors they could trust that had already ensured their suppliers were legitimate.

Judge Rota remanded Morehu to reappear for sentencing on June 22.

NZPA ROP jaf hl

Document NZPA000020050602e163000c0

MEN ACCUSED OF SELLING ROTOMA KOURA

117 words

4 May 2005

New Zealand Press Association

English

(c) 2005 New Zealand Press Association

Rotorua, May 4 - A commercial diver and a manager have been accused of taking **koura** (freshwater crayfish) from Lake Rotoma and selling it over a seven-month period.

Justin Haronga Te Kowhai, 34, and Alfred Whakaturia Morehu, 43, appeared in Rotorua District Court yesterday.

They did not enter pleas to seven charges of breaching the fisheries regulations by selling koura which was allegedly taken from Lake Rotoma between March and September last year.

A representative of Rotorua company Mataura Native Ltd also appeared and did not enter pleas to similar charges.

Judge Paul Geoghegan remanded Te Kowhai, Morehu and the company to appear again on May 31.

NZPA ROP mgr hl

Document NZPA000020050503e1540009e

MP visits MP visits freshwater cray farm Staff Reporter

170 words

9 May 2003

Otago Daily Times

English

© Copyright 2003 Allied Press Limited. All Rights Reserved.

MP David Parker (far right) looks over some freshwater crayfish with **Koura** Enterprises owners Francie and Peter Diver.

Mr Parker was visiting the freshwater crayfish farm as part of a government drive to highlight innovative and different industries in the New Zealand economy.

The Divers grow freshwater crayfish in 40 ponds on the outskirts of Alexandra. At the moment, they cannot meet the demand from New Zealand restaurants, let alone think about export markets.

The crayfish are used for entrees in up-market restaurants.

The couple had been working on the venture for 13 years, and for the first seven years had had no returns. Only now was it starting to supply an income.

They hoped to be at full production in two years time. Each crayfish was sold for about \$3.

Mr Parker said it was this kind of smart and innovative business which would help expand the country's economy and boost New Zealand's position within the OECD.

Document otgo000020030509dz590005u

SMASH AND GRAB HAUL ON WAY TO UNIVERSITY.

96 words

20 July 2001

The Christchurch Press

5

English

(c) 2001 Knight-Ridder/Tribune Business News

Alexandra businessman Eddie Diver catches freshwater crayfish to fill an order from the University of Canterbury. The Central Otago business is usually closed between May and December, but an urgent request from the university's zoology department had Mr Diver don warm clothes before smashing the ice on the ponds to get at the tasty critters. **Koura** (freshwater crayfish) fetch up to \$60 a kilogram and the university, which wanted 25 of them for student experiments, will pay top dollar. Another 25 are on order for next week.

Document thepre0020010724dx7k0005s

KAIKOURA STARTS SOCIETY TO STOP CRAY POACHERS.

By Christine LANGDON.
412 words
16 August 2000
The Dominion
19
English
(c) 2000 The Dominion, INL .

THE **koura** in Kaikoura is under siege. Residents of the East Coast seaside town fear poachers are stripping their rich coast of **koura** - crayfish.

They have set up a Kaikoura Marine Protection Society and are raising funds for a patrol vehicle, which they hope to get on the road by summer.

"Unless we do something about looking after our resource, it is not going to be there for the long term," society secretary Bill Edwards said. "Kai means food and koura means crayfish - we might end up not being Kaikoura any more."

Residents are worried about the effect on the food chain and the impact on Kaikoura's economy, which relies heavily on the fruits of the sea.

Eco-tourism brought 900,000 visitors to Kaikoura last year.

Mr Edwards said crayfish and paua stocks had been depleted by poachers taking advantage of convenient coastal access from about 80 kilometres of State Highway 1 between Christchurch and Picton.

A resurgence in Kiwi cuisine had also hit stocks hard.

"There is a monetary value attached to the growing restaurant trade," he said.

"There are people that do make a proportion of their living from poaching."

The society was set up after a meeting of professional and recreational fishers, iwi, local councillors, honorary fisheries officers and members of the public.

It will try to educate people about bag limits and raise funds to help volunteers police limits.

The town already has five honorary fisheries wardens who patrol the coast in their spare time in their own cars. One-third of people stopped have more than their bag limit or undersized catches.

The bag limit for paua is 10 a collector a day, and the limit on crayfish is six a day.

Mayor Jim Abernethy said he thought many poachers did not know the limits.

"With education I'm sure we can get it sorted out. We don't mind people coming to Kaikoura to get a feed, but we don't want them to take everything."

The Fisheries Ministry has said it is reviewing its office locations, which could result in a fisheries officer for Kaikoura, though nothing has been confirmed.

District compliance manager Josh te Kaat said Kaikoura was already getting a disproportionately high share of attention from the region's stretched field staff.

The ministry had prosecuted 93 people for over-fishing out of Kaikoura in the past six years, he said.

Document domn000020010806dw8g0092r

SALMON FARM WINS AWARD.

304 words
10 May 1999
The Christchurch Press
4
English
(c) 1999 Knight-Ridder/Tribune Business News

BLLENHEIM - A salmon farm in the Wairau Valley has won the Supreme Marlborough Rural Environment Award, and the aquaculture award.

The winners of eight awards were announced at a dinner in Blenheim on Friday. Dick Hubbard, the guest speaker, said the awards were a taste of things to come. Pieter and Corrine Wilhelmus, of Ormond Aquaculture, grow salmon on 2ha of leased land. They are also developing a **koura** (freshwater crayfish) industry.

The judges were impressed by the couple's commitment to the philosophy of the award - that sound environmental management was good for business.

Montana's biggest vineyard, the 240ha Brancott Estate, won the award for viticulture. Manager Andrew Graney's goal was to increase soil organic matter and reduce reliance on pesticides and herbicides.

A Biogro-certified orchard, Elsewhere Organics, won the horticulture/cropping award that recognised the pest and disease management policy of Allan and Gwenda Muir.

A rugged hill-country property in the Avon Valley farmed by Chris and Pam Bowron won the pastoral award.

An irrigation scheme designed to match the needs of the vines and the soil's ability to hold water in the newly planted Tappy Vineyards won the resource use and management award for Ruud Maasdam and Dorien Vermas.

The highly mechanised mussel-harvesting vessel, Innovator, that increases harvesting efficiency while reducing fuel, won the innovation merit award for Elaine Bay Aquaculture, a joint venture between Sealord and the Pooley family.

Outward Bound's Anakiwa School won the conservation award for the wetland built to treat and dispose of sewage from the school.

Trees planted for shade and shelter for stock, erosion and stock control, and the creation of an attractive environment for people won the habitat enhancement award for Val and Lloyd Mapp of Northbank.

(c) The Christchurch Press, INL 1999.

Document thepre0020010911dv5a00n6o

FRESHWATER CRAYFISH FOR MENUS.

By Mavis AIREY.
410 words
29 April 1999
The Christchurch Press
15
English
(c) 1999 Knight-Ridder/Tribune Business News

Koura, New Zealand's freshwater crayfish, are set to make the leap from forage food to restaurant fare, now that a Marlborough fish farm has found an innovative way of raising them in commercial quantities.

The **koura** are being farmed in spent water from Ormond Aquaculture Salmon Farm. Previously, once the water had gone through settling ponds, it went back into the river.

The farm's co-directors, David Smythe and Peter Wilhelmus, think it is the only biculture fish farm in New Zealand, with two separate species using the same water system. The farm has won environmental awards for its innovative water use and environmental management.

The ponds have been designed to be as close to nature as possible, with plenty of native weed and mud for the koura to hide in, Peter Wilhelmus says.

The company made its first commercial harvest in February, in time for a launch at Wine Marlborough in the new Framingham winery.

Fresh flavoured and appealingly bright crimson when cooked, the koura fetch \$60 a kilogram. "Interest is already evident from overseas markets but at the moment New Zealand comes first," says David Smythe. "We've only got about 100kg to 120kg to sell this year."

One reason for the small numbers is that, unlike Australian yabbies which breed three or four times a year, koura breed only once a year.

Koura (*paranephrops planifrons*) are native to New Zealand, with different species in the North and South islands. They are a traditional Maori food, so to get the project off the ground the fish farmers had to get the consent of the local iwi, as well as the Department of Conservation.

Koura occur naturally in good numbers in Marlborough, so - armed with a special permit from MAF - they were able to collect their broodstock by going round creeks in the area.

"The hatchlings we've got this year are 50 per cent bigger than in the wild," Peter Wilhelmus says. He hopes to get the size up to 130g to 140g so that chefs can put three on a plate as a main course.

In the wild, Peter Wilhelmus says, koura are largely vegetarian, although they eat animal protein when it is available. To increase their weight, the farmed crayfish are fed offal from the salmon processing. "The crayfish also eat an amazing amount of waste and vegetation," Peter Wilhelmus says.

(c) The Christchurch Press, INL 1999.

Document thepre0020010912dv4t0018r

KAIKOURA FETES THE SEA.

By Mavis AIREY.
686 words
8 October 1998
The Christchurch Press
13
English
(c) 1998 Knight-Ridder/Tribune Business News

Early Polynesian explorers noted an abundance of kai (food) and **koura** (crayfish) at Kaikoura. Last weekend at Seafest the town celebrated the bounty of land and sea, and its new-found role as New Zealand's capital of marine tourism. MAVIS AIREY joined in the fun.

"You won't be disappointed." The young couple were clearing away the remains of their feast as we sat down with ours. They were right; it was superb. Half a crayfish, plainly boiled but so fresh the flesh springs out of the shell, eaten with messy fingers and washed down with a glass of classy bubbles. What better way to get into the spirit of Seafest, Kaikoura's annual celebration of the bounty of land and sea?

After such a start, what next? Oysters, naturally. And a choice of mussels done half a dozen different ways. Smoked ling cheeks, a delicacy I have come across nowhere else. Kokoda - marinated fish in coconut milk from an enterprising Fijian stall - washed down with kava for the adventurous. Tired of seafood? How about an ostrich burger or wild pork kebabs or a cheese and bacon butty? The longest queues, though, seem to be at the Monteith's tent - odd, really, however good the beer. All is revealed by a flapping handwritten sign: whitebait patties! Those Coasters sure know how to do them. Cooked with a touch of char on a couple of camp stoves and slapped between slices of soft white bread.

Those queuers knew they would be worth waiting for; they just stood good-humouredly in line. No pushing. No crowding round the counter. The queues at Shark Attack (who had paua patties and crayfish as well as whitebait) were the same. Seafest is still small enough for people to be well mannered.

Convener Janice Dreaver reckons more than 5500 people came to this year's festival. They planned to close the gates at 6000. "We don't want to get too big," she says.

After last year's drenching rain turned the Takahanga Domain into a mud bath, this year the organisers provided a massive marquee, but on Saturday early-morning rain cleared and the sun shone. The marquee was used for well-attended cooking demonstrations on the theme of fish and rice. Tony Yu of the Sign of the Takahe rolled endless delectable sushi and sculptor Sam Genet created a dolphin entirely from rice.

The original aim of the festival was to promote foods produced in Kaikoura or with value added by a Kaikoura business, but Janice Dreaver says interest in the festival is now coming from further afield.

The rice focus was supplied by the Australian Ricegrowers Co-operative. Chefs from Christchurch's Azure and Amberley's Canterbury House took part; so did Whitestone Cheese from Oamaru and Premium Game from Blenheim. Prenzel Distilling was there; so were several brewers, Cellars of Canterbury, and Montana.

Smaller producers also find the festival a useful showcase. Charles Wiffen, who farms at Parnassus and grows grapes in Marlborough, used it to launch his own-label wines, and his chardonnay won the best wine of the festival award. Last year Koura Bay, in the Awatere Valley, used the festival to launch its Whalesback sauvignon blanc, and this year introduced a riesling. Another newcomer was the Kaikoura Wine Company, which has bought land outside the town, where it plans to plant vines and build a winery in the cliff face.

Last Saturday's Seafest was the fourth the town has put on, and the first it has undertaken completely on its own. Since last year, Pacifica, previously major sponsors, have largely moved their fisheries processing elsewhere, with considerable loss of jobs.

It is a sign of the times that Whale Watch is a major player this year - Kaikoura, a struggling rural settlement only a decade ago, is now New Zealand's capital of marine tourism. More than 200,000 visitors are expected between now and May 1999, injecting at least \$20 million into the economy and providing jobs for 300 people.

(c) The Christchurch Press, INL 1998.

Document thepre0020010927dua800a7z

KOURA BREEDERS GATHER STOCK.

336 words
14 November 1997
New Zealand Press Association
English
(c) 1997 New Zealand Press Association

Nelson, Nov 14 - A pioneering commercial crayfish venture has collected its first batch of **koura** from Golden Bay after being granted a special permit to gather broodstock in the wild.

The permit, issued by the Ministry of Fisheries, was the first to be given for collection of North Island **koura**.

It has allowed up to 1000 crayfish to be taken from specified areas in the lower Wairau Valley, Marlborough, and western part of the Nelson region over a one-year period. It has the consent of iwi and the Department of Conservation.

A Nelson-Marlborough partnership was behind the venture.

Wairau couple Pieter and Coreen Wilhelmus have been running a salmon farm under the name Ormond Aquaculture and hold a licence and resource consent to farm North Island koura.

New Zealand Clearwater Crayfish (Koura), a partnership between Mr Wilhelmus and David Smythe of Nelson, was to manage and market the crayfish.

Mr Smythe said he was "very pleased" to have the permit, because it completed all the formalities for continuing the venture, which already has a farm near Wairau Valley township.

Mr Smythe said crayfish were caught using a specially approved trap and some broodstock had already been taken from Golden Bay, near Nelson.

Female koura were being targeted, although it was not easy to identify the sex of crayfish.

Mr Smythe said he could not elaborate on the first collection in Golden Bay until a report to the two government agencies had been done.

While farming techniques were still being developed, he hoped to have limited quantities of crayfish available for sale in about two years.

Nelson Ministry of Fisheries fisheries adviser Eunice Warren said the venture was only the third koura farm in the country, but the first to be granted a special collection permit for North Island koura.

There were nine existing farming licence holders and the ministry expected one or two more applications from the South Island for gathering permits, she said.

(C) 1997 New Zealand Press Association.

Document nzpa000020011002dtbe0060x

WARKWORTH FISH FARM GRANTED LICENCE TO FARM KOURA.

45 words

12 June 1991

New Zealand Herald

3

English

(c) 1991 The New Zealand Herald

The Warkworth fish farm owned by Koru Aquaculture, which is still waiting for compensation after the Government took over its Australian freshwater crayfish operation, has been granted a licence to farm **koura**, a New Zealand freshwater crayfish.

Document nzhlid00020011124dn6c009at