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## REGIONAL FISHERIES

51 words

15 June 2005

The Press (Christchurch)

3

English

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Chile has agreed to join New Zealand and Australia in leading the development of a regional fisheries management organisation, Fisheries Minister David Benson-Pope said yesterday. The new organisation would manage non-tuna fisheries in the South Pacific, including species like orange roughy, alfonsino, oreo dories and jack **mackerel**.

Document THEPRE0020050614e16f0000c

## CHILE COMMITS TO NEW FISHERIES MANAGEMENT ORGANISATION

216 words  
14 June 2005  
New Zealand Press Association  
English  
(c) 2005 New Zealand Press Association

Wellington, June 14 NZPA - Chile has agreed to join New Zealand and Australia in leading the development of a regional fisheries management organisation, Fisheries Minister David Benson-Pope said today.

The new organisation would manage non-tuna fisheries in the South Pacific, including species like orange roughy, alfonsino, oreo dories and jack **mackerel**.

Mr Benson-Pope said international co-operation was vital so that management measures were effective and binding on all states with vessels in the area. "A key role of the new organisation will be to manage the adverse impacts of fishing activity on biodiversity. "Bottom trawling can take a heavy toll on marine life in vulnerable areas and it is in everybody's interests to improve management of the practice throughout the world."

Mr Benson-Pope said Chile agreed to help lead the development of the management organisation at a meeting last week with New Zealand officials.

The next stage will be in February next year, when New Zealand will host the first meeting with interested states. "Until the new organisation is up and running, New Zealand will seek agreement with other states on interim measures to manage the existing fisheries and impacts of fishing activity on the environment," he said.

NZPA PAR pw ob cs

Document NZPA000020050614e16e0003c

## **KAHAWAI, MACKEREL CAN GENERATE TOXINS THAT SURVIVE COOKING - FSA**

386 words  
2 February 2005  
New Zealand Press Association  
English  
(c) 2005 New Zealand Press Association

Wellington, Feb 2 - Food safety and health officials say fishermen and consumers need to be more aware of the potential for dark-skinned fish -- such as kahawai, **mackerel**, tuna, bonito, and kingfish -- to trigger scombroid poisoning in humans.

The Food Safety Authority today called for recreational anglers and commercial fishers to chill such fish to less than 7degC within four hours of death, and to continue to lower the temperature after that.

When the fish are killed, bacteria in the flesh begins to convert the amino acid histidine into histamine toxins, which are not destroyed by cooking or freezing.

Symptoms of histamine or scombroid poisoning usually occur within four hours of eating the fish and include tingling or burning sensations in the mouth, a rash on the face and upper body, throbbing headache, hives or itchy skin, nausea, vomiting and diarrhoea.

Symptoms can last for several days but usually disappear within 12 hours.

The FSA said in its magazine, Food Focus, published today, that sometimes lower-value fish such as kahawai were more likely to be left until last to be put on ice or chilled, because people paid more for other species. ``Sort scombroid species first, to allow faster cooling, before turning your attention to the rest of the catch," the FSA said.

But the creation of toxins could occur at any stage between getting the fish from the ocean to the table -- wholesalers and retailers needed to make sure scombroid fish were kept at temperatures below 4degC, and consumers needed to minimise the time the fish was at room temperature.

Other health officials have said affected fish could have a ``peppery" or bitter taste, but usually it was impossible to tell from the look or smell of a fish if it was contaminated.

In May 2003 the FSA warned people not to eat smoked kahawai bought from several North Island supermarkets and two fish retailers after they were linked to suspected cases of scombroid histamine food poisoning in the top half of the North Island.

And the Auckland District Health Board said in its latest public health newsletter, published this week, that a further four fish markets were implicated in cases of scombroid poisoning between June 2003 and July 2004.

NZPA WGT kca kk gs

Document NZPA000020050202e1220000t

## CAUGHT IN THE QUOTA

Sarah BOYD  
1,598 words  
11 September 2004  
Dominion Post  
3  
English  
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Big quota cuts will be announced next week to the depleted stocks of New Zealand's most valuable export fish -- hoki. Sarah Boyd examines New Zealand's claim that it has the best-managed, most sustainable fisheries in the world.

Luigi Muello of Ngai Tahu Seafood casts a proprietorial eye over the rows of whole **mackerel**, scampi and butterfish sitting sleekly on ice at the Moore Wilson retail outlet. Tarakihi is the top seller in Wellington, but there's a wide array of choice and he reckons consumers are becoming more adventurous.

Sustainability? Not a problem in his view, thanks to the quota management system (QMS). He thinks the greens should be concentrating instead on poachers. "Why don't they come down hard on the paua poachers on the south coast? It's huge."

Environmentalists, though, are casting their net rather wider. Forest and Bird has issued what it calls a "best fish guide", giving an ecological ranking for each common species. Marks range from green (best choice) to amber (caution) and red (avoid), but in its first report no fish have made it to the green category.

Among the well-known fish it would remove from the menu are hoki, lemonfish, snapper and groper. "We consider the Ministry (of Fisheries) puts an incredibly positive spin on an incredibly alarming situation as far as New Zealand fisheries goes. We don't believe it has been upfront about the state of the stocks," says Barry Weeber, a senior Forest and Bird researcher.

Forest and Bird uses the ministry's own data, much of which it says is full of gaps. It also draws on other, often international, research when it makes its judgments about the environmental costs of fishing. So it gives more weighting to things like the damage to habitat by bottom trawling and the effect on the food chain and on biodiversity from the targeting of particular species. It concedes the scoring system is, in part, subjective, but it says it provides a snapshot of the New Zealand fisheries. The guide is printed on a wallet-size card and has been widely reported. But the ministry has not bothered to provide a comprehensive response to it.

The ministry says it is open and transparent, but, in fact, the sustainability information on its website is out of date and impenetrable to the layperson. Nowhere does it detail the state of each fish stock in an accessible form for the public. So the guide has filled a void -- and has been picked by the likes of Listener cooking columnist Lois Daish in an article on cooking fish.

Fisheries Minister David Benson-Pope, though, dismisses it as alarmist. "It's a purist view that there are fewer fish than there used to be and that's not acceptable. That's not the view of most people. You can't have an active and successful fishing industry and not catch fish." On the question of habitat damage, he counters with an analogy to farming. Whole areas of the country have been modified and most people would support continuing with that. What they won't support is further modification leading to deforestation.

"We're working hard to develop a position on the habitat issue in relation to the (proposed United Nations) bottom trawling moratorium. I think New Zealand has a pretty good record -- we do have 19 seamounts closed to fishing."

Richard Cade, chief executive of the Hoki Fishing Company, concedes that trawling the bottom of the sea has an impact, but he says that occurs across only about 20 per cent of New Zealand's fishing zone. "There are certain areas we don't go to because it's rocky and you lose gear. Often the trawl paths are the same we have used for 20 years."

Mr Benson-Pope's view is that the QMS -- which allocates individual transferable rights to catch a particular species -- is the best in the world. Because it's a property right to a share of the future catch, quota holders have an interest in ensuring sustainability -- or so goes the theory. The reality, though, is constant litigation by the fishing companies over what constitutes sustainability. The commercial, recreational and customary Maori sectors bitterly dispute their share of the resource and routinely end up in court.

Meanwhile, the ministry has been preoccupied since 1986 with the immense amount of work involved in

bringing almost all species into the QMS -- letting work slide on wider environmental goals.

Globally, catches have quadrupled over the past 40 years, but are now in decline, with some fisheries depleted beyond repair. New Zealand is a relatively significant player, with the world's fourth-largest exclusive economic zone. Or, as Forest and Bird puts it, we are a fishing super power.

An international fisheries expert who visited here last month, Daniel Pauly, noted a smugness about the QMS and questioned the validity of assumptions behind catch levels. He also painted a horrific picture of the global marine eco-system damage caused by fishing.

The latest test of how the system works here may be the popular recreational fish kahawai. From October, it will be managed by a commercial quota which alarms many recreational fishermen and environmentalists.

Max Hetherington of the Recreational Fishing Council thinks kahawai is doomed at the levels being set because they are based on 1990s catches by purse seiners -- boats using nets as big as the Beehive that encircle schools of fish.

A vociferous fishing lobby group, option4, is apoplectic. Spokeswoman Trish Rea says the quota should have covered kahawai caught accidentally by commercial fishermen targeting other species -- incidents known as bycatch -- but otherwise reserved the fish for the recreational sector and Maori. "We did a survey with more than 2000 responses and 97 per cent said they can't catch kahawai anymore -- and when they do, they're smaller. All those people can't be wrong and those people are really pissed off."

However, Mr Benson-Pope says his instincts are conservative and he believes the quota's been set at a level that will allow the stock to grow. He has directed some research funding toward kahawai and will look at it again in a year. "If it doesn't (grow), then I'm in a position to take even more direct steps this time next year."

Even the critics of the QMS agree it's a step forward from the open slather approach of many overseas fisheries. Green party co-leader Jeanette Fitzsimons says quotas have successfully limited the number of boats operating -- "but it doesn't even attempt to deal with the sustainability of the marine eco-system". She says the fishing industry is campaigning strongly against controls on bottom trawling and she's sceptical its culture has really changed to embrace sustainability.

She does eat fish, though, and thinks all New Zealanders should be able to do so. "Ninety per cent of what's caught is exported anyway. I don't think New Zealanders should feel they shouldn't eat fish, but they should choose carefully."

She would like to see a precautionary principle applied to fishing. That would require a significant reduction in catch for some species, with a planned rebuild over 10 to 20 years. "The choice is between some contraction in the industry now or falling over a cliff later."

The minister is more mindful of the 26,000 jobs and more than \$1 billion a year export revenue the fishing industry generates. He's also confident the system as it is delivers sustainability. "I see a system that's flexible, is doing the job and is also striking a really good balance between conflicting imperatives."

#### Sustainable fish for dinner

John Annala, above, won't eat orange roughy, but only because he had too much of it during years aboard ships monitoring the catch.

He has just stepped down as the Ministry of Fisheries' chief scientist, having held the job since the ministry evolved out of Ag and Fish in 1995. He will eat any other kind of fish, confident it is being sustainably managed in New Zealand. A Forest and Bird report which paints a dire picture of the state of most of New Zealand's fish stocks doesn't wash with him. He's worked in fisheries here for 30 years, first attracted by a postgraduate fellowship opportunity and then falling in love with the country. He is leaving to become chief scientific officer for the Gulf of Maine Research Institute in his native United States, though will keep a house in Wellington.

Mr Annala reckons New Zealand is in a unique position as far as fisheries are concerned. There's no question in his mind that it's a world leader in terms of fisheries science, including having what he believes is the most sophisticated method for stock assessment in the world. But he says scientists have made mistakes in the past in estimating fish stocks -- orange roughy and oreo are examples. There are still many unknowns, particularly for deep-sea species. "Based on the information we have and our stock assessments, we're not over fishing. But I cannot definitively say to you that we are not overfishing."

The biggest challenge he sees ahead is addressing the environmental impact of fishing. "There's a strong green movement worldwide that's demanding that fisheries be shown to have minimal impact on the environment. We need to do a lot more to improve practices and to demonstrate that we have improved practices."

Document DOMPOS0020040913e09b0002u

## FISH DIET AFFECTS BENEFITS

170 words

6 September 2004

Dominion Post

11

English

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The health benefits of eating oily fish such as salmon and **mackerel** seem to depend on what the fish are fed, and adding vegetable oil to the feed pellets appears to dilute the powerful heart-disease fighting effect, research shows. Fatty fish such as salmon, tuna, **mackerel**, sardines and herring are rich in omega-3 fatty acids, the healthy fat that scientists believe raises the good HDL cholesterol, lowers unhealthy tryglicerides and slows the growth of plaque, protecting the heart from disease. The research involved 58 people with heart disease in Oslo who were taking heavy medication for their illness. The fish was farmed in northwest Norway, colour-coded according to the pellets they were fed and shipped to a central kitchen in Oslo, where they were transformed into meals and served to the volunteers. Omega-3 levels increased substantially in the patients who ate salmon fed on fish oil, but not in the patients who ate salmon fed on mixed pellets or vegetable oil pellets.

Document DOMPOS0020040906e0960006e

## **A SHOAL OF MISSPELLING.**

164 words  
26 February 2003  
Dominion Post

4

English

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Campbell Sun (Feb 15) makes a valuable contribution to the debate on English language requirements for immigrants and bemoans falling standards in the education system.

I visited the National Aquarium in Napier, opened by the Prime Minister not long ago. There I found a shoal of spellings of **mackerel** - "mackeral", "mackrel" and so on. Worse, however, was the large display informing me that nowhere in New Zealand is "more then (sic) 130km from the sea". And this in letters four inches (90mm) tall.

Was the Prime Minister too polite to point out this error to the staff of the National Aquarium? Did she notice it?

Any facility that represents the nation has a duty to represent it well. I expect high standards of attention to detail from institutions in the fields of science and education.

Perhaps the boot should be on the other foot - is the standard of English in New Zealand satisfactory for immigrants?

RICHARD R A BACON

Brooklyn.

Document dompos0020030228dz2q000nb

## **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

**BAZAAR - \* A giant lobster spared the pot by a kind-hearted chef has been released back into the sea.**

275 words  
27 October 2001  
The Christchurch Press

7

English  
(c) 2001 Knight-Ridder/Tribune Business News

\* A giant lobster spared the pot by a kind-hearted chef has been released back into the sea. The barnacle-covered, metre-long crustacean, named Barney, was caught off Britain's south-west coast and is thought to have been the biggest ever landed in European waters. He was sold at Billingsgate market and destined for Kaspia restaurant in London. But Barney, aged about 60, was granted a reprieve by head chef William Cooper, who said he spared him because "he has been around much longer than I have". That was in August - and since then Barney has been cared for at the London Aquarium, being prepared for his return to his natural habitat, with a diet of squid, sprats, and **mackerel**.

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\* Damien Hirst, doyen of the modern British art scene, used empty beer bottles, dirty ashtrays, coffee cups, and sweet wrappers left over from a party at a trendy London gallery to produce an impromptu installation. Next morning the cleaner did not recognise it for what it was, and fired it in the rubbish. Alarmed gallery employees hastily retrieved the items from the rubbish bags and used photographs to recreate the exhibit.

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\* Oops. American pop singer Britney Spears has run afoul of softdrink giant Pepsi after she was seen drinking a rival product, despite getting paid nearly \$US100 million to promote Pepsi. According to movie site imdb.com, Spears drank a Coca-Cola last month in Australia, and was last week spotted consuming another rival product outside a recording studio. Pepsi has had a chat.

Document thepre0020011031dxar0006f

## Gov't tosses fishermen a sprat, takes a mackerel I II.

By Ian Llewellyn.  
471 words  
25 August 1999  
Independent Business Weekly  
English  
(c) 1999 The Independent Business Weekly

The fishing industry has won a \$5 million reduction in compliance costs after a long standing battle with the government.

The industry pays almost \$35 million a year in levies. The changes were recommended after fierce debate amongst a joint officials/fishing industry working group established this April. The joint working group has recommended that:

- o Services purchased directly by rights holders will be paid for by rights holders;
- o Regulatory management processes are funded by the Crown;
- o The costs of monitoring and auditing the provision of a service are to be met by the party purchasing the service;
- o The costs of compliance monitoring and offence detection of non-commercial fishing activity are to be met by the Crown;
- o The costs of compliance monitoring and offence detection of poaching and black market activities are to be met by the Crown;
- o The costs of prosecutions are to be met by the Crown;
- o The cost of stock assessment research, in fisheries shared by commercial and non-commercial fishers, recovered from industry, are to be determined by the ratio of total allowable commercial catch to total allowable catch;
- o The costs of protected species population research projects to be recovered from industry are to be determined by the ratio of the risk to the population posed by commercial fishing in the exclusive economic zone, to the total risk of the population; and
- o The costs of managing the research planning process are to be met by the Crown.

The Cabinet decision is still subject to consultation and is expected to be completed later in the year or early in the New Year. Any impact on the 1999/2000 levy order will be backdated to 1 October 1999.

The existing cost recovery rules have been contentious since their inception in 1994. Seafood Industry council chairman Dave Sharp says the cost recovery regime was one of the most vexatious pieces of legislation the industry had ever dealt with.

Since 1994, the industry has repeatedly called for the legislation to be overhauled. Two major inquiries and a number of independent reports found in the industry's favour.

The government delayed legislation depriving fishermen of compensation for the loss of quotas given to Maori to settle Treaty of Waitangi claims.

A select committee yesterday rejected fishermen's bid to have parts of the ratification of the United Nations Fish Stocks Agreement delayed.

The agreement allows for the management of fishing stocks outside and within exclusive economic zones.

The industry has argued that the provisions relating to the 'high seas' go too far and are being enacted too quickly.

MPs disagree and the legislation is likely to proceed before the end of the year.

(c) The Independent Business Weekly, 1999.

Document indbuw0020010906dv8p001nn

## PERU OFFERS LURE TO KIWI FISHERMEN.

242 words

25 November 1998

The Dominion

9

English

(c) 1998 The Dominion, INL .

THE Peruvian Government, eager to discover why thousands of tonnes of Peruvian jack **mackerel** are appearing in New Zealand waters, wants help from Kiwi fishermen.

Through its Wellington ambassador, Carmen Silva, Peru is offering a reward to anyone who can catch a fish tagged in Peru and deliver it to Geological and Nuclear Sciences Institute scientist Bob Gauldie.

The monetary reward is 30 sols - about \$10 - but to lure Kiwis the embassy is also offering a bottle of Peru's national drink, a brandy called Pisco.

According to Dr Gauldie the Peruvian jack mackerel - about 30 per cent bigger than the New Zealand variety - now make up at least 60 per cent of New Zealand's total mackerel catch. Why they are arriving in such large numbers is a mystery.

"It's quite possible this influx is a signal of some long-term climate change that will affect other species," he said.

"But as the water's only warmed half a degree or so, it seems more likely it's something more complex."

One possibility was that the fish chose their habitat in cycles, making vast location shifts over hundreds of years.

Dr Gauldie said Peruvian mackerel were tasty when eaten fresh, but if frozen emitted strong odours after being thawed; dried, they were a popular food in Africa.

Ms Silva: "It's nice, but very strong-flavoured ... I prefer hoki."

(c) The Dominion, INL 1998.

Document domn000020010923dubp0000k

## PERUVIAN INVADER PROVIDES PUZZLE FOR FISH SCIENTISTS.

369 words

7 July 1998

The Dominion

7

English

(c) 1998 The Dominion, INL .

AN INVASION is taking place in New Zealand waters.

Scientists are examining why a variety of **mackerel** normally found off Peru is appearing in increasing numbers in New Zealand and Australian waters.

Sanford's Tauranga-based purse-seiner Western Ranger roused public interest in the species in May 1996 by catching a full 250-tonne load off Kaikoura, using quota held by the company for jack mackerel.

One theory was that the fish were migrating thousands of kilometres across the Pacific from northern Peru down a "fish corridor" also used by migrating New Zealand seabirds.

The adult Peruvian jack mackerel (*Trachurus murphyi*) grows to 65 centimetres compared with the two New Zealand-Australian mackerel varieties, *Trachurus declivis*, which grows to 55cm, and *Trachurus novaezelandiae*, 44cm.

But experts in New Zealand fear the bigger fish could start having an impact on other fish stocks and are monitoring the invaders.

Trawlers have reported an increase in catches since the mid 1980s and now the National Institute of Water and Atmospheric Research is carrying out a survey on behalf of the Fisheries Ministry to chart their numbers.

Though mackerel are not usually found in New Zealand fish shops, they are processed and exported as a cheap source of protein.

The Peruvians already exploit the fish commercially and their government has asked the Institute of Geological and Nuclear Sciences to help to study the growth rate and habits of the mackerel.

Institute scientist Bob Gauldie, who recently returned from Peru, said the three species were similar in appearance and all were commonly referred to as jack or horse mackerel.

The first recorded Peruvian jack mackerel was caught at the Chatham Rise in 1996 but since then the number in New Zealand waters had soared.

"We know those Peruvian jack mackerel are mobile fish and can migrate from 560 to 1680 nautical miles (about 1035 to 3110 kilometres) in a month. While its range is less than tuna, it means they could travel from Peru and Chile to New Zealand in about six months."

A tagging operation of the Peruvian jack mackerel is under way. - NZPA

Supplied by New Zealand Press Association.

(c) The Dominion, INL 1998.

Document domn000020010923du7700ce9

## FISHERIES PREPARED TO SEND IN BAILIFFS.

By MARK REYNOLDS.

409 words

27 January 1998

New Zealand Herald

English

(c) 1998 The New Zealand Herald

The Ministry of Fisheries is threatening to bring in the bailiffs to make some people pay service levies on some fishing quotas, even though the rights are virtually worthless.

The ministry has so far notified at least two Jack **Mackerel** - quota owners they face the wrath of debt-collection agents unless bills of more than \$800 a year are paid.

Those two quota owners, along with several others who hold rights to fish for the mackerel, are refusing to pay because the quota has no value. The 3h species sells for a pittance and would cost more to catch than it currently sells for.

The quota owners want to give their rights away, or have them cancelled. But that is not an option under the fisheries legislation.

Ministry spokesman Robert Brewer said the Government was trying to solve the problem.

"But meantime we have a debt collection agency and we have served notice on two people. It is a threat but it is something we will carry through unless we can come to some arrangement," he said.

He noted a number of people were issued small quotas to catch Jack Mackerel in 1996. The quota had been tendered for as long ago as 1987, but its allocation was delayed while Maori claims were settled.

In the meantime the value of the fish has diminished and some of the quota applicants have left the industry.

One of the people threatened with debt collectors, Neil Henmore of Thames, said he was no longer a fisherman and just wanted to get rid of the quota.

"But they won't let me forfeit it and are demanding I pay," he said.

Mr Henmore noted he is now a director of another company and any court action by the debt collectors could damage his reputation and ability to act for that company.

"I can't even give the quota away because it is worthless but they [the ministry] are still demanding payments," he said.

Mr Brewer said the ministry was trying to figure out a way to dispose of the quota and the levy liability.

"We acknowledge that there is an issue," he said.

He said the quota holders who were not fishing were only being asked to pay a service levy. The levy covers expenses such as information archiving and debt invoicing. It also meets debt collection costs.

(c) The New Zealand Herald, 1998.

Document nzhd00020010926du1r000bh

## **SANFORD HOOKS ORDERS FROM CHINA.**

274 words

18 November 1993

New Zealand Herald

1

English

(c) 1993 The New Zealand Herald

A fact-finding mission to China in April has paid a \$2.73 million dividend for Auckland-based fishing company Sanford Ltd.

That is the value of a 2,000-tonne order of frozen **mackerel** and kahawai destined for the Manchurian port of Dalian.

Sanford's Tauranga purse seiner fleet caught the fish. It was processed locally before being loaded on a freighter at Mt Maunganui.

The company's marketing manager, Mr Graeme Burke, said yesterday that the order was "one off" at this stage.

He said the Chinese would have to assess the fish before placing any more orders.

But he said Sanford was quietly confident.

It is the first time the New Zealand fishing industry has sent a large consignment to China.

Sanford's Tauranga manager, Mr Ian Hughes, said the Chinese were particularly interested in the kahawai.

Mr Burke said any idea of exporting fresh fish to China would be between five and 10 years away.

"There are no direct flights from New Zealand to China," he said.

"The market is just not there yet although the Chinese do prefer fresh fish.

"It would be better to first get the good quality frozen market established."

He suggested frozen scallops for the hotel trade as one option.

Mr Burke shied away from commenting on the possibility of a future joint fishing venture with the Chinese in New Zealand waters.

He would say only that there are "all sorts of talks."

Sanford has just made its 14th shipment of fish to Iran.

It won the supply contract three years ago. It now brings in \$20 million a year.

Document nzhld00020011121dpbi002pn

### **Largest seafood shipment bound for Iran.**

86 words

15 June 1991

New Zealand Herald

16

English

(c) 1991 The New Zealand Herald

The largest single shipment of seafood to leave New Zealand is due out of Tauranga today bound for Iran.

The Frio Ionian will sail with 4,100 tonnes of **mackerel** and kahawai worth more than \$3.4 million.

The load is more than twice the previous biggest shipment of barracouta, mackerel and other species.

An initial 400 tonnes was picked up by the Frio in Nelson last week, with the balance being loaded on Thursday and yesterday at Mt Maunganui.

Document nzhd00020011124dn6f009oi

## **Fisherman battle MAORI injunction.**

222 words

31 October 1989

National Business Review

3

English

(c) 1989 The National Business Review

Maori tribes and commercial fishing companies squared off again in court yesterday, with the fishing industry trying to overturn a two-year-old injunction preventing permanent allocation of offshore fishing rights.

Two judges of the High Court in Wellington heard arguments that the November 1987 injunction - which halted the issuance of permanent catch quotas for squid, **mackerel**, rock lobster, paua and several other species until the Waitangi Tribunal decides what fishing rights Maori tribes are entitled to - has "destablished" the fishing industry and discouraged long-term investment.

Lawyers for four Maori organisations argued that the fishing companies and the government have implicitly acknowledged the existence - though not the extent - of Maori fishing rights, so the injunction is needed to protect those rights until the Waitangi Tribunal makes its judgment. The court hearing is expected to finish today.

Fishing companies have caught this species in question under a temporary agreement that must be rolled over annually. The Maori are likely to get some access to the fisheries when the Maori Fisheries Bill, now before select committee in Parliament, is passed. In its current form, the Bill would give Maori 10% of all quota over a four-year period as an interim measure. Select committee chairman Ken Shirley said last month he hoped the bill would be passed by Christmas.

Document natbr00020011130dlav000mm