

OYSTERS HIT STREET, WALLETS.....	4
OYSTERS HIT MARKET.....	5
OYSTER FUTURE IN FARMS.....	6
IN SEARCH OF A REGIONAL CUISINE.....	7
MARLBOROUGH WINES TOPS.....	9
Ad Lib - Food for thought.....	10
OPENING UP OYSTERS A CAN OF WORMS FOR GOVERNMENT.....	11
OYSTER BOOM NOT EXPECTED.....	13
WAY OPEN FOR BLUFF OYSTERS TO BE EXPORTED.....	14
OUTWARD SHOW OF BONHOMIE.....	15
OYSTERS IN DEMAND.....	16
7.5M OYSTERS SLIDE DOWN KIWI THROATS.....	17
NELSON OYSTER SEASON TO CHANGE.....	18
PEARLS OF WISDOM ON THE PRIDE OF THE SOUTH.....	19
OYSTER CONFUSION.....	21
BLUFF OYSTERS RULE ROOST.....	22
BLUFF OYSTER CATCHES INCREASE.....	23
OYSTER SEASON CHANGE SOUGHT.....	24
PHOTOGRAPH : NEW-SEASON OYSTERS RUSHED TO CHCH.....	25
BLUFF OYSTERS `BIGGER, BETTER'.....	26
EARLY OYSTERS HIGH FLYERS.....	27
MITTERAND'S ILLEGAL SOUL SUPPER.....	28
OYSTER EXPORT BAN LIKELY TO GO.....	29
ROLES REVERSED FOR FOOD JUDGE.....	30
BLUFF OYSTER SEASON EARLY.....	31
EARLIER OYSTER SEASON.....	32

OYSTERS TO GET BIGGER UNDER NEW LAW.....	33
OYSTER LOVERS' BONUS.....	34
OYSTERS OPENED IN BLINK OF AN EYE.....	35
OYSTERS BACK ON FISH SHOP SHELVES.....	36
LEMONS, LIMES, LONG AND LOVELY.....	37
CONCERN AT OYSTER BILL.....	38
OYSTERS FRESH AND UNOPENED.....	39
PEARL OF DAY TO LAUNCH PACIFIC OYSTER SEASON.....	40
RULE CHANGES PROMISE EFFICIENCIES.....	42
MINISTRY ANNOUNCE OYSTER AND SCALLOP FISHING DATES.....	43
OYSTER EXPORT BID RAISES FEARS OVER DOMESTIC MARKET.....	44
HUMBLE EGG ON COMEBACK TRAIL.....	45
OYSTERS A SELL-OUT.....	48
BLUFF OYSTERS SNAPPED UP.....	49
BLUFF OYSTERS BACK ON MENU.....	50
TERMINAL 'DISASTER' FOR OYSTER HATCHERY.....	51
FIRST PERSON.....	53
\$1.6M CHIPS OF FISH QUOTA SERVED WITH MAORI OYSTERS.....	54
'ISLAND' IDEA TO LESSEN TERMINAL'S IMPACT ON COAST.....	56
HEALTH BODY REACTS TO ALGAL BLOOM WITH BAN.....	57
CAPITAL MISSES OYSTER BOAT.....	58
SOUTHLAND MAORI FILCH FISH THROUGH A LOOPHOLE IN THE LAW.....	59
SEALORD OPENS NEW SHELLFISH FACTORY.....	61
OYSTER REPORT DUE.....	62
BLUFF OYSTERS SELL FOR \$1 EACH.....	63
REPORT RAISES OYSTER HARVEST HOPES.....	64
The Rich List - Han and Jenny Klisser, 60s, Cashed-up bakers.....	65
Oysters dwindling.....	66
Rivals muscling in, says fish farmer.....	67

ATTEMPT TO SET UP SHELLFISH INDUSTRY AS 100,000 OYSTERS ARRIVE.....	68
Fishing groups air coastal management fears.....	69
NEW ZEALAND sales can reach new heights. (2 of 2).....	70
Oysters in fight against pollution.....	71

OYSTERS HIT STREET, WALLETS.

104 words

12 March 1999

New Zealand Herald

English

(c) 1999 The New Zealand Herald

Ian Carroll, managing director of New Zealand Wholesale Seafoods, samples the first of the season's Bluff **oysters** to reach the Auckland market. Two hundred dozen farmed **oysters**, harvested under an operation set up at Stewart Island in response to years of slim pickings under the traditional method of dredging the ocean floor, hit Auckland's harbourside yesterday. They were being sold for \$18 a dozen in the morning - more than twice the price of wild Bluff **oysters** - and by the afternoon restaurants were selling them to customers for up to \$40 a dozen.

(c) The New Zealand Herald, 1999.

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OYSTERS HIT MARKET.

99 words

12 March 1999

The Dominion

1

English

(c) 1999 The Dominion, INL .

Oyster lovers are expected to snap up the first farmed Bluff **oysters** to hit the market, despite their price. Two hundred dozen farmed **oysters**, harvested under an operation set up at Stewart Island after years of slim pickings under the traditional method of dredging the ocean floor, hit Auckland's harbourside yesterday. They were being sold by New Zealand Wholesale Seafoods for \$18 a dozen in the morning - more than twice the price of wild Bluff **oysters** - and by the afternoon restaurants were selling them for up to \$40 a dozen.

(c) The Dominion, INL 1999.

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OYSTER FUTURE IN FARMS.

By Barry CLARKE.
216 words
7 March 1999
Sunday Star-Times
8
English
(c) 1999

BLUFF oyster lovers are in for a longer season if ambitious plans to farm grow and fatten the delicacy go ahead.

A trial farm has been established at Big Glory Bay on Stewart Island where spat is being used to grow **oysters** until they are legal size.

Oysters collected under the quota system during the commercial season are also being experimented with at the farm where they are fattened to enhance quality.

The Bluff oyster season is expected to run from mid-April to the end of August, much longer than last year.

But by farming, Bluff oysters could be available all year round, said Sonny Johnson of the company experimenting with the oysters, Campbelltown Seafoods.

Warm seas due to the unusually hot summer has hindered progress at the farm. Some oysters had spawned but it would be five or six years until they were ready for harvesting.

Keeping an eye on progress is Peter Talley of Talley's Fisheries in Nelson. The company is keen to follow a similar path to what's happening on Stewart Island.

"We'd be looking to fatten oysters to produce a better quality product and release them on to the market when demand dictates.

- BARRY CLARKE.

(c) Sunday Star Times, INL 1999.

Document sunstt0020010911dv37002cd

IN SEARCH OF A REGIONAL CUISINE.

800 words
21 January 1999
The Christchurch Press
13
English
(c) 1999 Knight-Ridder/Tribune Business News

Akaroa salmon, Barrys Bay cheese, Bluff **oysters**, Nelson scallops, Canterbury lamb - they are all fine products but are they enough to give their region a genuinely regional cuisine?

One of the pleasures of travelling in Europe is trying the regional specialities along the way. They make Provence different from Paris. They remind us that the north is a region of apple orchards and cattle, producing milk and butter; in the south, they grow olives and grapes; sheep and goats clamber on rock hillsides, and southern cooking reflects the sun.

Spaghetti bolognese, pizza napolitana, risotto alla milanese - the great Italian cities have also given their names to classic dishes. Shall we ever get to the stage of featuring in international cookery books with our Whitebait Hokitika style or Crayfish Kaikoura?

Probably not. After all, the classic European dishes arose from the constraints of quite different times. When transport was difficult, communities were isolated and people cooked what was produced locally because that was all they could get. They cooked it in a certain way - with chillies or potatoes or apples or tomatoes - because that is what they had in abundance. In the days before refrigeration, they dried or salted the leftovers and devised other dishes to use them.

This is what makes food such a wonderful window on society. "A taste for salt cabbage explains more about the turbulent history of the Balkans than any transient political alliance," writes Elizabeth Luard in *Still Life*, a book about her travels exploring the peasant cookery of Europe. "Ask any native of the Mediterranean what he or she feels about salt cabbage and you'll understand exactly what I mean. A passion for sauerkraut makes one group as different from another as chalk from cheese."

These differences were built up over centuries, not as the result of some tourism marketing plan. Can we in New Zealand genuinely think in terms of regional food - of creating a regional cuisine?

If you had asked me 15 years ago, I would have laughed you out of court, but now I am not so sure. Our chefs are going overseas and coming back not with an inferiority complex but with a fine-honed appreciation of the quality of the best New Zealand produce - when they can get it. They are not hidebound like their European counterparts by centuries of tradition. Like New Zealand winemakers, they can find their own way to the top.

If a regional cuisine can be created rather than inherited, I think we can do it.

Historian and food writer Barbara Santich's latest book is devoted to portraying a region of Australia, McLaren Vale, in terms of its culinary and cultural history. "I never planned a chapter on food," she says. "But food ran through the whole thing."

She makes a distinction between regional food and regional cuisine. "Regional food is the food grown in the region, influenced by things such as the soil and the climate. Regional cuisine is what the people who live there do with those ingredients."

"Food is to cuisine what words are to language," she told the New Zealand Guild of Food Writers Conference last year.

In France, the Euro Terroir project is an inventory of regional cuisines. Some products are regarded as so special to the region they warrant an appellation; others warrant a red label. They do not have to be unique, but they have a particular quality.

These ideas, she feels, can be applied to Australia and New Zealand, helping to get a resource base if we want to encourage regional cuisine.

She sees dukkah as having become a typical regional product of McLaren Vale. A finely chopped mixture of nuts and spices traditionally eaten with bread dipped in olive oil, it originated in the Middle East as a mixture of sesame, coriander, cumin, and hazelnuts, but has been adapted to use Australian produce such as almonds and the seeds of wild fennel.

"Although regionalism in Australia (and New Zealand) is not as deeply rooted as in Europe it is being encouraged. Beginning with an awareness of the region's identity, its unique character - gastronomic,

historic, ethnic - a regional cuisine can start to develop," she says. "It requires local ingredients, whether or not these are particular to the region, and it should respect the seasons as well as local customs and practices. It should be featured in the region's restaurants but be equally adaptable to domestic kitchens so that it can be proudly presented in the home.

"But most of all, perhaps, it needs patience and the realisation that a cuisine cannot be created overnight; if the cuisine is truly to represent the region it has to last longer than fashion," she says.

(c) The Christchurch Press, INL 1999.

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MARLBOROUGH WINES TOPS.

182 words
10 December 1998
The Christchurch Press
26
English
(c) 1998 Knight-Ridder/Tribune Business News

WELLINGTON - Marlborough wines won the top three places in a United States competition matching almost 500 international wines with **oysters**, the Wine Institute says.

Institute export marketing manager Anne-Marie McKenzie said 481 wines from around the world were entered in the third US Annual Old Ebbit Grill International Wines For **Oysters** Competition.

Grove Mill won grand champion wine with its Marlborough Sauvignon Blanc 1997. Runner-up awards went to Cloudy Bay Vineyards Marlborough Sauvignon Blanc 1997 and House of Nobilo Fall Harvest Marlborough Sauvignon Blanc 1998.

Goldwater Estate and Wairau River were placed in the top 10 with their 1998 Marlborough sauvignon blancs.

Wines were tasted blind and served with oysters in every round of the competition. Judges included the Washington Post newspaper's wine columnist Michael Franz.

The winning wines will be served throughout the year at New York's famous Oyster Bar.

Ms McKenzie said the win confirmed New Zealand's ability to produce some of the best food wines in the world.-NZPA

Supplied by New Zealand Press Association.

(c) The Christchurch Press, INL 1998.

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Ad Lib - Food for thought.

93 words

9 December 1998

Independent Business Weekly

English

(c) 1998 The Independent Business Weekly

Cuisine magazine is sponsoring next week's Cornucopia exhibition - a food and art show featuring the fruits of pairings between six Auckland chefs and six artists. The show include artists impression of the chefs dishes, photographs of each dish and recipes handwritten by the artists. Dick Frizzell's impression of chef David Griffiths' recipe - Crayfish ravioli in blue oyster broth with freshly poached **oysters** and fresh seruga - also features in this month's Cuisine. The show opens Tuesday at Muka Gallery, Ponsonby.

(c) The Independent Business Weekly, 1998.

Document indbuw0020010924duc9002oh

OPENING UP OYSTERS A CAN OF WORMS FOR GOVERNMENT.

By Keith EUNSON.
687 words
6 December 1998
Sunday Star-Times
4
English
(c) 1998

Bluff **oysters**, as every gourmet knows to their disappointment, are limited in production by a short season and licensed catch numbers

FOR many of you it might beggar belief, but I met a woman who did not like Bluff **oysters**.

Indeed, she refused to accept them as a food because of some odd belief we in the South eat them with a minimum of mastication while they are still alive

She was, of course, a foreign lady who had spent a large slab of her life in the Middle East where such delicacies as sheep eyes and their like are gourmet specialties, so she could be excused.

But prime ministerial favourite (who was dramatically jumped up the Cabinet list) John Luxton, cannot be similarly excused because his foolish decisions are driven by ideological machinations. It must be that his Agriculture and Fisheries Ministry is leading the Luxton patrician nose along unfavourable pathways and causing him to slip on political cowpats.

His colleague Nick Smith had to lead him into the routes of righteousness by blocking (as Conservation Minister) lifting a ban on importing trout flesh, but perhaps it is clear evidence of the decline of southern political muscle that Mr Luxton has been able to open Bluff oysters legislatively to export. As far as I have been able to read, none of our doughty southern parliamentarians has bothered to offer him political assassination.

Bluff oysters, as every gourmet knows to their disappointment, are limited in production by a short season and licensed catch numbers.

Perhaps their restricted numbers add to the oysters' status as a Kiwi icon, even for the discriminating and the rest who drench them in batter and tomato sauce.

Anyone who knows the superb delicacy, knows that because of its rarity, it fails to match New Zealand demand, yet Mr Luxton and his ilk seem willing to sacrifice Bluff oysters on the altar of free-trade and economic purism.

How can he sensibly convince a Cabinet of such ideological short-sighted vision?

Southerners will simply be unable to vote for any politician willing to ride roughshod over them with such callousness.

Within my own life I have watched the availability shortened from oysters in sacks (with shells, of course!) to sugar bags, and now to pottle sizes ladled in with a spoon.

It will soon be a sad memory if the money men begin shipping them out by aircraft to the restaurants of the Pacific region.

Just as Dr Smith was able to show there was no essential need for New Zealand to import trout flesh (and the reasons would seem to have been so obvious not ever to have been advanced anyway), so there is no need to desecrate the nation's limited oyster foodstock.

Except for the ideologues, who want to gallop faster and more unsuitably along the free trade charter to the detraction of clothing and shoe industries before it needs to occur.

It seems within our Cabinet there are coteries with mindsets on specific manifests and either their more liberal colleagues are unable to call them to account, agree with their so-called economic purism, or find some of the bureaucratic gobbledegook beyond their understanding and are happy to see it flick past without hesitation.

When the Prime Minister called in on Dunedin last week Jenny Shipley acknowledged Otago and Southland were experiencing "problems with the flow-on effects of declining populations", but emphasised the regional development answers "lies not with the government ... "

As she prepares to fight a general election it might be useful for her to look again at 1972 and the experiences of Prime Minister J R Marshall and the impact on his election outcome when he refused to recognise southern upset on regional development issues.

Who, Prime Minister, has responsibility for opening up Bluff oysters to export?

Politicians begin increasingly to watch through aventurine mirrors where the clear and obvious is darkened, and spangled fine sparkles deflect reality. And all about a few hundred tonnes of Bluff oysters ...

(c) Sunday Star Times, INL 1998.

Document sunstt0020010927duc600300

OYSTER BOOM NOT EXPECTED.

138 words

24 November 1998

The Dominion

4

English

(c) 1998 The Dominion, INL .

INVERCARGILL

THE Government's decision to lift the export ban on Bluff **oysters** takes effect next week but the high prices New Zealanders are prepared to pay for the shellfish means few exports are likely in the short term. Bluff Oyster Management Company chairman David Skeggs, of Dunedin, said lifting the ban freed up options for quota holders but would not open the export floodgates.

Many countries still had import restrictions on shellfish, particularly those with high cadmium levels. Bluff oysters were high in the trace metal.

On the international market Bluff oysters would be competing with the much cheaper Pacific (rock) oyster. The Bluff oyster also had a distinctive, strong taste which did not appeal to all palates, Mr Skeggs said. - NZPA

Supplied by New Zealand Press Association.

(c) The Dominion, INL 1998.

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WAY OPEN FOR BLUFF OYSTERS TO BE EXPORTED.

458 words
23 November 1998
New Zealand Press Association
English
(c) 1998 New Zealand Press Association

Invercargill, Nov 23 - Southland's culinary icon, the Bluff oyster, could be on international menus by next season.

The Government's decision to lift the export ban on Bluff **oysters** takes effect next week, meaning anyone with export and marketing networks can ship them off-shore from the middle of next year.

But the high prices New Zealanders are prepared to pay for the shellfish means few exports are likely in the short term.

The Bluff Oyster Management Company, the group representing quota holders, has been pushing the Government to lift the ban for some time. It is one of only three species prohibited from export, along with toheroa and small, live greenshell mussels.

Management company chairman David Skeggs, of Dunedin, said lifting the ban freed up options for quota holders but would not open the export floodgates.

Many countries still had import restrictions on shellfish, particularly those with high cadmium levels. Bluff oysters were high in the trace metal.

As well, the price was prohibitive. On the international market Bluff oysters would be competing with the much cheaper Pacific (rock) oyster. The Bluff oyster also had a distinctive, strong taste which did not appeal to all palates, he said.

In their heyday of the early 1980s, between 50 million and 70 million oysters were dredged out of Foveaux Strait.

Following an outbreak of the bonamia parasite, which decimated the beds, there were tight quota restrictions. This year the catch limit was 14.95 million and there were no indications that would increase for the 1999 season.

During the May-to-August season Bluff oysters sold for between \$9 and \$10 a dozen in Invercargill but in Auckland fetched as much as \$17 a dozen.

Ministry of Fisheries policy analyst Allen Frazer, of Dunedin, said he doubted the decision to lift the ban would affect prices in the short term, because of the high demand in New Zealand and the increased costs associated with export.

In New Zealand it was considered "sort of a national treasure" but its reputation abroad had yet to be established.

Mr Skeggs agreed.

"Just because Bluff oysters might be quite popular in New Zealand doesn't mean they will be overseas," he said.

Superior Oysters spokesman Brent Fairweather said he would not be chasing the export market. While he did not disagree with lifting the ban, there were huge costs in establishing and maintaining customer links.

The fact it was one of the only natural oyster industries in the world would be a strong selling point but until quota levels increased he could not see much happening in the way of exports.

"They can all get gobbled up here."

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OUTWARD SHOW OF BONHOMIE.

422 words

7 August 1998

The Dominion

8

English

(c) 1998 The Dominion, INL .

Is this outward show of bonhomie from Labour and the Alliance as kosher as it appears? A spy tells your Diarist that Labour leader Helen Clark was less than pleased when seated alongside Alliance leader Jim Anderton for the Paul Holmes kiss-and-make-up show performance this week. Clark was quite prepared to accept magnanimously the invitation to address the Alliance conference in Auckland on Sunday, but understood she would appear in a separate studio from Anderton, not be seated alongside him.

National list MP Eric Roy, pictured, clearly likes his **oysters**. After downing five dozen of the meaty molluscs on his way to victory in the oyster-eating competition at the Southland seafood festival he staggered home. There he helped his family consume his prize: eight dozen **oysters**.

Has Wellington's Park Royal deliberately dropped the 'P' from its insignia? The hotel has assumed a nautical flavour with a new name - "Ark Royal". Ark Royal battleships have a proud Royal Navy history. They helped sink the Spanish Armada, and the Bismarck. And remember Plimmer's Ark, found in the old BNZ building nearby? Then there's the cockup theory: when your Diarist rang, a receptionist replied: "What sign? Oh, really?"

The audacious but odd theft of parts of several artworks at the City Gallery has prompted some perhaps-to-be-expected gaffes from people in attendance. A photographer at the handing-back of the recovered works politely asked gallery director Paula Savage to "put down that green plastic bag and pick up one of the art works". She replied: "This is one of the art works." Later, Backch@t producer Gordon Harcourt rang a colleague of your Diarist asking for a copy of the pictures to use on his programme. It had been a weekend of drama, he confessed. One of the stolen works had been bought by him

It's more than two years since Lockwood Smith stepped down as education minister. But in a question and answer session at the National Party conference, he couldn't resist pointing out that a written question to him contained seven spelling mistakes. Colleague Bill English had a different complaint. "I'm the Minister of Health and all my questions are hard," he said. Also heard was some questionable Jenny Shipley praise of her all-male Cabinet colleagues. "I find it a great privilege to work with these guys," she said. "I just wish one or two of them had skirts on."

(c) The Dominion, INL 1998.

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OYSTERS IN DEMAND.

52 words

18 June 1998

The Christchurch Press

2

English

(c) 1998 Knight-Ridder/Tribune Business News

New Zealanders have consumed more than 7.5 million premium Bluff **oysters** in six weeks. The demand for Bluff **oysters** exceeded expectations and supplies could dry up before the four-month season ends on August 31. - NZPA

Supplied by New Zealand Press Association.

(c) The Christchurch Press, INL 1998.

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7.5M OYSTERS SLIDE DOWN KIWI THROATS.

131 words

18 June 1998

The Dominion

7

English

(c) 1998 The Dominion, INL .

INVERCARGILL

NEW ZEALANDERS have chomped their way through more than 7.5 million premium Bluff **oysters** in six weeks.

The demand for Bluff oysters exceeded expectations and supplies could dry up before the four-month season ends on August 31. Some merchants have signalled their quota will finish in the next few days.

Barnes Oysters, which controls about 56 per cent of the oyster quota, is well over half way through its quota just six weeks into the 17-week season.

The company had been selling oysters at \$10 a dozen from the Invercargill factory since the season began.

Direct Fish and Oysters and Fowlers Oysters are expected to finish this week. - NZPA

Supplied by New Zealand Press Association.

(c) The Dominion, INL 1998.

Document domn000020010923du6i00eqf

NELSON OYSTER SEASON TO CHANGE.

333 words
11 June 1998
New Zealand Press Association
English
(c) 1998 New Zealand Press Association

Nelson, June 11 - The Nelson oyster season is to change to avoid a conflict with rival Bluff **oysters**.

The Nelson season usually runs from March 1 to August 31, but sales of Nelson **oysters** drop when Bluff **oysters** come on the market.

The Bluff season is from May 1 to August 31.

Talley's catering sales manager Paul McMillan said his company would concentrate on an October-to-December season.

He said fishing companies would fish the second half of the season from March 1 to May 1, when the Bluff season started, or until the 505-tonne quota was filled.

While a change to the Nelson season had been talked about for some time, a decision to change had been made, Mr McMillan said.

"It will be better for Nelson and Bluff if they don't have that conflict."

Last year was the first time Nelson fishing companies were allowed to harvest oysters between October and December, as part of the scallop by-catch.

Mr McMillan said Talley's would make that its main push this year.

"It's a good time before Christmas, when everyone seems to have a bit of extra money in their pockets and people are going out to restaurants."

Previously, only frozen oysters had been available at that time.

The change in season would mean fresh dredge oysters would be available for nine months of the year.

Other Nelson fishing companies will also make the change.

Guyton Fisheries managing director Kevin Guyton, whose company harvests about 20 tonnes of oysters, said it was a good move.

Fishing companies could change their season to dredge the oysters, provided sanitation tests showing the water was clear were met, he said.

Sealord Shellfish scallop and oyster co-ordinator Wayne Cleall said he had advocated the change of season, and his company would do the same.

The oyster industry is worth about \$6 million a year to the Nelson region.

(C) 1998 New Zealand Press Association.

Document nzpa000020010926du6b00q5j

PEARLS OF WISDOM ON THE PRIDE OF THE SOUTH.

By Keith EUNSON.
724 words
17 May 1998
Sunday Star-Times
6
English
(c) 1998

AS one born in Southland to the inexpensive delights of Bluff **oysters**, sweetbreads, turnips and other gourmet delights, I become enraged when politicians become so blinded by ideology they see the mirage of profit when it is, in fact, a threatening cloud.

Fisheries Minister John Luxton is a dedicated follower of fashion in the field of economic theory, which dictates to him that **oysters** should be treated like any other fish exports.

Thus, for reasons which New Zealand oyster-eaters see as simplistic, cursory and quite inadequate, the minister is recommending that the prohibition on the export of this gourmet bivalve ("a relic of an era of restrictive trade and government intervention") should be lifted because a handful of companies and individuals with a steely grip on the industry see profit in export.

Mr Luxton is wrong on all fronts. Governments have a duty to legislate for the benefit of the people ... it is politically correct to intervene to protect a scarce resource ... export of a mollusc which has a high cadmium level by world standards (at 7pts per million) could become a problem for other exports.

On an emotional level, oysters from the stormy waters of Foveaux Strait are a New Zealand food icon, scarce in numbers and dear in price because of a vulnerability to the disease bonamia and over-fishing, and has limited dredging times. Exports would put them beyond the few enough Kiwis who can afford to buy them now.

And if Mr Luxton continues with his foolishness his administrative record will take a definite dive in southern climes and, perhaps, even further north. There is always Taranaki-King Country as a measure of sorts of our frustrations with politicians.

And Mr Luxton might take heed of the opinion of Britain's prime minister, Tony Blair: "The art of leadership is in saying no, not yes. It is very easy to say yes."

While Mr Luxton claims "none of New Zealand's other commercial fish species are still banned from export in this manner", if we are to believe some of the statistics tossed about concerning over-fishing, perhaps he should look at past decisions there as well.

And he should not forget that he has had already to cut quotas on some of species.

What we are talking about with Bluff oysters is an industry described as small "and not of any national significance" when Otago marine scientists sought funding to undertake additional research on naturally-occurring cadmium in the Foveaux Strait region, and found in oysters.

Professor Keith Hunter of the Dunedin-based centre for chemical and physical oceanography has said the Government would have been better advised to have left the issue alone, considering American and Australian cadmium limits - and the possible effect on other exports of New Zealand fish species.

As a lad in Southland, I recall the family could buy sacks of delicious oysters for about half of what a dozen shelled bivalves cost today.

There can be no reason in the world to use such expressions as "a relic of an era of restrictive trade" for a tiny industry rated by a funding authority as "not of national significance".

Indeed, Mr Luxton might well cast the scales from his eyes after reading his government's latest Budget by realising the glory days of Rogernomics and Thatcherism are themselves becoming something of a relic, and governments elsewhere will be looking for more comfortable shoes to fit, perhaps without all that so-called pain for no gain.

Indeed, any "gain" from exporting oysters would accrue not to New Zealand but to a few who dredge them. For New Zealanders they would become a memory.

One has only to look at the cost of crayfish in this country to know what over-exporting does to the New Zealand consumer.

Oysters are different. They are a part of southern folklore. What new tricks would Southland have to discover to discomode visiting northern rugby sides if oysters and Speights disappeared? Mr Luxton might like to read Arthur Miller's Death of a Salesman and recall that, "The world is an oyster, but you don't crack it open on a mattress." That is what his export scheme reads like down south.

(c) Sunday Star Times, INL 1998.

Document sunstt0020010927du5h005yw

OYSTER CONFUSION.

76 words

14 May 1998

The Christchurch Press

3

English

(c) 1998 Knight-Ridder/Tribune Business News

The big names of Wellington's food world do not know their **oysters**. That's the main conclusion from a blind oyster-tasting session at the Museum of New Zealand's Icon restaurant yesterday. Eighteen tasters - restaurant owners, chefs, food writers, caterers - had to eat and name Bluff, Nelson salt water, Nelson fresh water, and Pacific **oysters** in the right order.-NZPA

Supplied by New Zealand Press Association.

(c) The Christchurch Press, INL 1998.

Document thepre0020010927du5e00luo

BLUFF OYSTERS RULE ROOST.

By Karen HOWARD.

348 words

14 May 1998

The Dominion

8

English

(c) 1998 The Dominion, INL .

WHETHER it is the deep blue southern waters they are reared in, the tangy taste as they slip down the throat or some other unknown factor - Bluff **oysters** have officially been deemed the best.

A panel of 18 blindfolded chefs and food critics sniffed, tasted and sometimes even felt, in order to distinguish between a Bluff Oyster, a Nelson salt water oyster, a Nelson fresh water oyster and a Pacific oyster at Wellington's Icon Restaurant yesterday.

Nelson and Bluff oysters are the same breed, but Bluff oysters are touted as the best and that has irked the Nelson oyster industry, which reckons their shellfish are as good, if not better.

So frustrated have Nelson fishing companies become at always being considered second best to Bluff, they have even called for a change in their oyster season to avoid a clash with their rival.

Museum of New Zealand, Te Papa food and beverage manager Adam Cunningham said the point of yesterday's competition was to emphasise that all New Zealand oysters were of extremely good quality.

Having just gulped down the last specimen, Dominion food critic Father Des Britten admitted even he was confused.

"I thought it would be the Pacific one and it wasn't," he said.

"But I reckon I'm right on the Bluff one. I'll be really disappointed if I'm not."

Father Britten says he was familiar with Bluff oysters because he was brought up on them.

But as they say, the proof is in the eating and yesterday it was Bluff oysters that came out on top. Seven of the 18 judges were able to pick out the Bluff delicacy and five recognised the taste of Nelson.

Three men managed to pick the origins of all four oysters and two people weren't able to pick any.

One of three winners, Jason Roberts from Dockside, said there was no mistaking the "superior" Bluff example. "Oysters from Bluff - you don't gag on them. They just slip down your throat."

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Document domn000020010923du5e00gd9

BLUFF OYSTER CATCHES INCREASE.

177 words
12 May 1998
The Dominion
8
English
(c) 1998 The Dominion, INL .

INVERCARGILL

VASTLY improved catches of Bluff **oysters** this season could see the Government increase the allowable commercial catch.

The commercial oyster harvest limit is 15 million oysters. The total allowable catch is 25 million.

Southland-based National list MP Eric Roy said he was delighted the beds appeared to be showing such speedy recovery. If the recovery continued, there was a strong possibility the Government would consider increasing the catch limit soon.

"That could allow enough oysters for export without harming domestic consumption too much," Mr Roy said.

Jones Group manager Warren Conway said the group's boat had been returning to harbour much earlier than last year, with often double the catch.

However, any move to increase the quota should not be done in haste, Mr Conway said.

Independent scientists Dave Stead and Bob Street, who have been involved in enhancement trials, said the beds were on the comeback after being stricken with a bonamia parasite about eight years ago. - NZPA

Supplied by New Zealand Press Association.

(c) The Dominion, INL 1998.

Document domn000020010923du5c00g6s

OYSTER SEASON CHANGE SOUGHT.

254 words

8 May 1998

The Dominion

6

English

(c) 1998 The Dominion, INL .

NELSON fishing companies want a change in their oyster season to avoid a clash with the rival Bluff oyster harvest.

They said sales for Nelson **oysters** fell when the Bluff **oysters** went on sale.

The Bluff oyster season runs from May 1 to August 31 and the Nelson harvest from March 1 to August 31.

Nelson fishing companies have defended Nelson oysters as the best and the delicacy will be tested at a blindfolded tasting with top chefs and food critics in Wellington next week.

Sealord shellfish factory manager Wayne Cleall said: "We have to rearrange our season to get away from the traditional Bluff season."

The company had stopped buying Nelson oysters from fishermen till demand picked up again, he said.

There was still an estimated 150 tonnes of the total 500-tonne Nelson quota to catch.

At Big Fresh in Nelson, Bluff oysters sold for \$14.95 a dozen and Nelson oysters for \$10.94.

Supermarket seafood department spokeswoman Tina Chiffers said they had sold hundreds of dozens of Bluff oysters since they went on sale on Friday.

"Customers buying Bluff oysters say they're the best and don't mind the price, while those buying Nelson oysters say you can't tell the difference."

Nelson, Bluff and Pacific oysters will be put to the test at the tasting, organised by Cook Strait Seafoods, next Wednesday at the Icon Restaurant at the Museum of New Zealand. - NZPA

Supplied by New Zealand Press Association.

(c) The Dominion, INL 1998.

Document domn000020010923du5800frg

PHOTOGRAPH : NEW-SEASON OYSTERS RUSHED TO CHCH.

55 words

2 May 1998

The Christchurch Press

2

English

(c) 1998 Knight-Ridder/Tribune Business News

Becca Dench, left, team leader at the seafood department, Big Fresh, and assistant team leader Deb Stein with lots of fresh Bluff **oysters**. The supermarket chain organised an airlift of **oysters** from a fishing boat yesterday morning soon after the season opened.

(c) The Christchurch Press, INL 1998.

Document thepre0020010927du5200ldi

BLUFF OYSTERS `BIGGER, BETTER`.

122 words

2 May 1998

The Dominion

3

English

(c) 1998 The Dominion, INL .

THE new season's Bluff **oysters** were bigger and better than last year, a Wellington fish retailer said yesterday.

"They're the best in the world," Libby Vinaccia, Cook Strait Seafoods retail manager, said.

Wholesale manager Luigi Muollo said the company would have airlifted in about 2000 dozen by the end of the day for distribution in the Wellington area.

The oysters were thicker and plumper than any in the past three years - being compared to a 50 cent coin rather than a 20 cent coin, he said.

The first day's catch sold for \$13.95 a dozen.

Mr Vinaccia recommended a dash of lemon with the oysters for the best result.

(c) The Dominion, INL 1998.

Document domn000020010923du5200foe

EARLY OYSTERS HIGH FLYERS.

165 words

1 May 1998

The Christchurch Press

7

English

(c) 1998 Knight-Ridder/Tribune Business News

New season's Bluff **oysters** should be on sale in Christchurch this afternoon.

Oysters will be airlifted off a fishing boat in Foveaux Strait this morning and flown around the country from Invercargill.

The Big Fresh supermarket hopes to have the delicacies in its Christchurch store by 3pm. Brand manager Peter Garwood said in past years prices had been high initially but had levelled out.

Bluff Oyster Management Company chairman David Skeggs said all the feedback so far indicated the season would be excellent.

This is the third season running that Bluff oysters have been fished, after a long closure of the fishery because of disease bonamia.

Mr Skeggs said about 16 boats would fish for the 15 quota holders. The Treaty of Waitangi Fisheries Commission became a 20 per cent stakeholder last year.

The Ministry of Fisheries policy analyst in Dunedin, Alan Fraser, said the oyster disease bonamia was now insignificant in Foveaux Strait.

(c) The Christchurch Press, INL 1998.

Document thepre0020010927du5100I9z

MITTERRAND'S ILLEGAL SOUL SUPPER.

240 words
30 April 1998
The Christchurch Press
12
English
(c) 1998 Knight-Ridder/Tribune Business News

NEW YORK - Former French president Francois Mitterrand, dying of cancer, ordered a last meal of **oysters**, pate de foie gras, capons, and a tiny, yellow-throated song bird that is illegal to eat and is said to embody the soul of France.

Michael Paterniti provides a detailed account of Mr Mitterrand's dinner on New Year's Eve 1995 in Esquire magazine's May issue. Mr Mitterrand died eight days later.

The ortolan birds were roasted and served to 30 people - Mr Mitterrand's friends and family - as he sat at a table, wrapped in blankets.

Paterniti said he flew to France after hearing the story of how Mr Mitterrand "had gorged himself on one last orgiastic feast".

He interviewed some of the guests and found a chef willing to recreate the dinner, right down to the illegal birds.

Mr Mitterrand had been dozing off after each course.

"But what brought him to full attention was a commotion: some of the guests were confused when a man brought in a large platter of tiny, cooked ortolans laid out in rows," Paterniti said.

Covering his head with a white napkin - "which is meant to heighten the sensual experience by enveloping you in the aroma of ortolan", according to Paterniti - Mr Mitterrand took the illegal delicacies and ate them whole, bones and all.

Some guests refused to eat the birds.

-AP.

(c) The Christchurch Press, INL 1998.

Document thepre0020010927du4u00i8o

OYSTER EXPORT BAN LIKELY TO GO.

By Cathie BELL.

247 words

29 April 1998

The Dominion

2

English

(c) 1998 The Dominion, INL .

THERE would always be enough Bluff **oysters** for the local market despite plans to export them, seafood industry officials said yesterday.

Fisheries Minister John Luxton said yesterday that he would recommend to the Cabinet that a ban on exporting Bluff **oysters** in the Customs and Excise Act be lifted from October.

The recommendation is expected to be approved.

Mr Luxton said the ban was a relic of an era of restrictive trade and government intervention. None of New Zealand's other commercial fish species were still banned from export.

"The sustainability of this fishery and the economic benefit to New Zealand of the oyster resource is ensured by the quota management system within which this fishery is now managed," Mr Luxton said.

Under the scheme, 14.95 million oysters are harvested each year.

Mr Luxton said that, after discussing the issue with the fishing industry, other stakeholders, and government departments, there appeared little reason for the export ban to remain.

He said industry sources reported that the export of Bluff oysters was unlikely to be attractive in the short to medium term, given the strict requirements of importing countries and the prices for comparable oysters overseas.

Seafood Council spokesman Tony Craig said the change would free up the potential for people to consider exporting Bluff oysters. He said there would always be enough oysters for the local market, particularly with the enhancement project.

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Document domn000020010923du4t00it5

ROLES REVERSED FOR FOOD JUDGE.

286 words
23 April 1998
The Dominion
10
English
(c) 1998 The Dominion, INL .

LOWER HUTT food consultant Maureen Sherry admitted it was a nerve-racking experience when the tables were turned during a national Judging the Judges competition yesterday.

A food writer and judge, Mrs Sherry chose sauteed emu steaks stuffed with **oysters** to woo novice judges, but experienced chefs, who won last year's Corbans Wine and Food Challenge.

For them it was payback time, a rare opportunity to scrutinise the judges who would usually criticise their creations.

Though Mrs Sherry looked cool under pressure as she laid her \$38-a-kilogram emu steaks on a bed of spinach during the final minutes of the cook-off, she admitted to a sleepless night.

Judges, including Paul Hoather from Wellington's The White House, were looking for the best wine and food match in the contest at the Auckland Institute of Technology.

Mrs Sherry tempted their palates with one of her own creations, emu steaks with kumara and parsnip crisps, followed by pistachio biscotte and a Hawke's Bay Cabernet Sauvignon.

Though the price of emu steak is prohibitive for most diners, she is confident it will gain in popularity.

"It is very gamey. It is very low in calories and has no fat. It's a miracle meat. Most people expect it to be like poultry, a white meat, but it looks like beef."

However, it was poultry that won the day - a duck and mango salad made by Havelock North food writer Wyn Drabble, served with a Marlborough Riesling.

Runner up was fish of the day with dill dressing and crisp potato cake made by food writer Annabelle White, served with a Hawke's Bay Sauvignon Blanc.

(c) The Dominion, INL 1998.

Document domn000020010923du4n00fa7

BLUFF OYSTER SEASON EARLY.

89 words

13 April 1998

The Christchurch Press

2

English

(c) 1998 Knight-Ridder/Tribune Business News

The 1998 Bluff oyster season will start on May 1, a month earlier than last year, Fisheries Minister John Luxton says. Since the fishery reopened in 1996, the start of the season has been delayed until June 1 to avoid dredging **oysters** during autumn when they are susceptible to the bonamia disease. Mr Luxton said recent surveys had shown bonamia was at low levels and most stakeholders wanted the season brought forward. - NZPA

Supplied by New Zealand Press Association.

(c) The Christchurch Press, INL 1998.

Document thepre0020010927du4d00rol

EARLIER OYSTER SEASON.

66 words

11 April 1998

The Dominion

1

English

(c) 1998 The Dominion, INL .

Bluff **oysters** will be available from May 1, a month earlier than last year, Fisheries Minister John Luxton has announced. The oyster disease bonamia, which had for the past two years delayed the start of the season, was at low levels and did not need to be taken into account in managing the fishery this year, he said.

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Document domn000020010923du4b00li6

OYSTERS TO GET BIGGER UNDER NEW LAW.

202 words

26 March 1998

The Dominion

2

English

(c) 1998 The Dominion, INL .

BLUFF **oysters** are going to be bigger this year.

A new law, which brings the national delicacy under the fisheries quota management system, was adopted by Parliament yesterday, just in time for the next oyster season, which officially begins on April 1.

One of the changes involves the harvest being reported in numbers, rather than tonnage.

That should result in bigger oysters, Invercargill MP Mark Peck said during committee stages of the Fisheries (Foveaux Strait Dredge Oyster Fishery) Amendment Bill yesterday. The bill was passed under urgency.

The change had been requested by the oyster industry and should result in better management in future, said Mr Peck, whose electorate takes in the fishery.

Labour MPs said the amount allowed for recreational and customary Maori catch for this season - 1128 tonnes - was well above the 5800 oysters taken for those reasons last year.

Under the new legislation, Maoris receive 20 per cent of the quota, the allocation going to the Treaty of Waitangi Fisheries Commission.

ACT NZ MP Ken Shirley criticised the new law when Maori claims for seabed ownership was before the courts. - NZPA

Supplied by New Zealand Press Association.

(c) The Dominion, INL 1998.

Document domn000020010923du3q00krg

OYSTER LOVERS' BONUS.

79 words

18 March 1998

The Christchurch Press

3

English

(c) 1998 Knight-Ridder/Tribune Business News

An enterprising Nelson couple who gave away a free condom with every dozen **oysters** they sold won the prize for best commercial stall at the Hokitika Wild Foods Festival at the weekend. Robyn Mehalski said she and partner Glen McNielly bought 600 dozen **oysters** from Sealord for their venture, and took along Mike Racz, who holds a world record for opening the shellfish. - NZPA

Supplied by New Zealand Press Association.

(c) The Christchurch Press, INL 1998.

Document thepre0020010927du3i00pnj

OYSTERS OPENED IN BLINK OF AN EYE.

215 words
6 March 1998
The Christchurch Press
25
English
(c) 1998 Knight-Ridder/Tribune Business News

Hokitika will host a new world record attempt during the Wildfoods Festival as a team of professionals vie to open **oysters** faster than any person on earth.

Stallholder Glen McNeilly is keen to ensure that Mike Racz wins a place in the history books as the fastest of them all. At the rate of one oyster a second, festival-goers are advised not to blink or they may miss the action.

Other fish treats include smoked salmon tasties, marinated albacore tuna (the chicken of the sea), barbecue prawns, and mussels.

Hokitika-based Mair Venison will offer their export-quality meats.

Wildfood salami, a blend of venison, ostrich, and emu meat, will contribute its own flavour to the festival, while manuka-smoked lamb shanks are billed to be a winner with gourmets.

Enjoy a challenge with brains pate and sangria, or turn to the more traditional festival salad bar.

Wild pigs on a spit were a big success last year. The highly visual food presentation draws the crowds and stallholders, recognising the need to cater for its growing popularity, have made sure there will be plenty for everyone.

Magic steaks, big beef feeds, and burgers will complement some of the more unusual dishes.

(c) The Christchurch Press, INL 1998.

Document thepre0020010927du3600rz7

OYSTERS BACK ON FISH SHOP SHELVES.

174 words

5 January 1998

The Christchurch Press

6

English

(c) 1998 Knight-Ridder/Tribune Business News

Oysters will be back on Southland fish shop shelves today. Dredging began yesterday for the 720,000 **oysters** allowed under a licence for an eight-week harvest issued by the Fisheries Ministry. Dredging was poor in the early morning but the boat went out later in the day and harvested about 16,000 **oysters**. Superior **Oysters** will process the catch, with all **oysters** spatting passed on to scientists for analysis under the oyster enhancement programme.

Only 16 to 18 per cent were likely to be spatting so most of the catch would be sold, Superior **Oysters** manager Brent Fairweather said. While the beds had not fully recovered from the bonamia parasite which hit in 1992, oyster numbers could be strong enough for last year's small commercial season to be repeated this year, Mr Fairweather said. The industry hopes to hear from Fisheries Minister John Luxton before April on the possibility of a commercial season.-NZPA

Supplied by New Zealand Press Association.

(c) The Christchurch Press, INL 1998.

Document thepre0020010927du1500sha

LEMONS, LIMES, LONG AND LOVELY.

By Warren BARTON.
415 words
25 October 1997
The Dominion
21
English
(c) 1997 The Dominion, INL .

A FEW years ago, I remember, I was sitting in the blazing sun on a cliff high above the Ngaruroro River, west of Hastings, eating Pacific **oysters** off the shell and washing them down with a more than passable chilled white wine.

I was a guest of Mark and Dave Mason at Sacred Hill Winery and they were launching Whitecliff sauvignon blanc, a model more mainstream than the other sauvignons that they made and which are now being made by Tony Bish. The latest Whitecliff, the 1997, is the best yet - full, tangy and tropical, and, at about \$12 a bottle, excellent value for money.

The Masons, whose outstanding XS 1996 Reserve Noble Selection (\$26) earned gold in the Liquorland Top 100, have also recently released a really cracking red, a 1995 unblended, plummy basket-press cabernet sauvignon, which at \$20 is also something of a bargain.

Unblended as well are the Babich Mara Estate and Patriarch cabernet sauvignons that come from the Gimblett Rd area, closer to Hastings. The Mara, at \$17 a bottle, is always worth a punt and the 1996 is no exception. The more complex, sweet-fruited Patriarch (\$30) is for those who are more serious about their wine.

Likewise, the 1996 Patriarch chardonnay, which has those wonderful nutty, mealy flavours and is worth putting aside for a couple of years.

The 1996 Mara chardonnay is pretty classy, too, probably the best yet, and again, at just \$17-\$18, great buying.

And if you like sauvignons that are slightly different, the 1996 Mara is not just worth trying, it's a must; a super Graves-style wine that, at the same price as others wearing this label, is a bit of a steal.

Also in the Mara range, a 1996 syrah and a merlot and, under the just-plain-Babich label, a couple of new varieties - a 1997 chenin blanc (\$11.95) and a 1996 late-harvest chardonnay (\$14.95).

For those who enjoy rieslings, the latest produced by Mathew Donaldson for the family's Pegasus Bay winery in Canterbury is ... well, it blew me away. It's lemon and limes. It's long. It's, dare I say it, lovely. It sells at \$16 a bottle.

Those whose pockets can stand it might also like to lash out \$30 to try the Donaldsons' 1996 pinot noir, an excellent example of those being made in the Waipara region.

(c) The Dominion, INL 1997.

Document domn000020011001dtap0028d

CONCERN AT OYSTER BILL.

218 words
21 October 1997
The Dominion
10
English
(c) 1997 The Dominion, INL .

INVERCARGILL

MAORIS and recreational fishermen will be able to take up to 12 million **oysters** each season under draft fisheries legislation.

The oyster industry has discovered that the proposed Foveaux Strait oyster fishery bill sets the commercial take at 15 million but the total allowable catch at 27 million oysters.

That means Maoris and recreational fishermen could take up the difference - about 12 million oysters.

The Fisheries Ministry proposal has flummoxed the commercial oyster industry and Maoris.

Awarua runanga chairman Paddy Gilroy said Maoris were not interested in taking millions of oysters.

During the past year the runanga had issued about 85 customary-use permits - about 52,000 oysters.

The runanga's primary role was to ensure the sustainability of the resource, he said.

"So we would be concerned about a figure like that."

Fisheries South Island director Rod McKenzie, of Christchurch, said there was no reason for the allowable catch to be set at such a level.

However, that did not mean oyster boat owners would want the commercial allowable catch increased.

"I would venture to suggest that the industry would be quite happy with 15 million for the following season," he said.

Fisheries Minister John Luxton was unavailable for comment. - NZPA

Supplied by New Zealand Press Association.

(c) The Dominion, INL 1997.

Document domn000020011001dtal001kf

OYSTERS FRESH AND UNOPENED.

104 words

2 October 1997

The Christchurch Press

14

English

(c) 1997 Knight-Ridder/Tribune Business News

Chateau on the Park's restaurant is the first in the South Island to offer **oysters** opened in the kitchen.

When executive chef Charles Noville worked in Europe, **oysters** were opened in the kitchen. But for the last nine years in New Zealand he has had to buy them already opened.

The Chateau restaurant has now found a supplier who will deliver oysters unopened - meaning they can be on diners' tables fresher than ever.

The unopened oysters are being supplied by NZ Oysters Ltd from its commercial shellfish hatchery at Lake Grassmere, in Marlborough.

(c) The Christchurch Press, INL 1997.

Document thepre0020011003dta2003rd

PEARL OF DAY TO LAUNCH PACIFIC OYSTER SEASON.

By Annabelle WHITE.
588 words
31 August 1997
Sunday Star-Times
10
English
(c) 1997

IF you love **oysters** and enjoy a glass of beer then Russell should be your destination next Saturday to help celebrate the opening of the annual Pacific oyster season.

"Pacific **oysters** are at their fattest in September and ready for harvesting, so we've decided to celebrate their unique qualities with their own festival," says Russell Oyster Festival organiser Colleen Bottrell.

The second festival will include a street parade, food stalls offering special oyster dishes prepared by Russell restaurants, beer, wine and advice, oyster farm excursions, dancing, street theatre and a kid's gala day.

Russell is the centre of New Zealand's Pacific oyster export industry, each year sending more than seven million of the delicacy to markets in Tahiti, Europe, South East Asia, Fiji and Australia.

In the late 1800s rock oysters were cultivated in nearby Orongo Bay, with the Pacific oyster introduced in 1968.

It is a different species to the Bluff oyster and is farmed on structures which allow them to be exposed at low tide, whereas Bluff oysters live in the sand and are always submerged.

Oysters and stout are a classical pairing and Greymouth brewers Monteith's and Corbans wines are presenting options for the festival goers.

Here are some oyster serving suggestions.

* Oysters "au naturelle". Just serve freshly opened with lemon wedges, cracked pepper, sea salt and small slices of wholemeal bread;

* Make a beer batter with 1/2 cup beer and 1/2 cup flour and season. Cook in hot oil until golden and serve with sweet Thai chilli sauce;

* Oyster Kilpatrick is an all-time favourite. The oyster is on the half shell, topped with diced bacon and a drizzle of Worcestershire sauce. Grill till the bacon is cooked. A small spoonful of diced tomato underneath the oyster and on top of the shell is an optional addition to this classic fare.

OYSTER ROCKEFELLER

A classic treatment of oysters.

125g butter

2 tbs chopped onion

2 tbs parsley

2 tbs finely chopped celery

1/2 cup chopped fresh spinach

1/8 cup bread crumbs

1/2 tsp chilli sauce

METHOD: Place all ingredients in a blender and puree until smooth. Spoon 1 tablespoon of mixture over each oyster in the shell and grill for 2-3 minutes.

BACON OYSTER ROLLS

1 dozen oysters

3/4 cup grated cheese

6 rashers bacon

1 tbs chopped chives

1 beaten egg

salt and pepper

1 cup fresh bread crumbs

METHOD: Combine chives, cheese, bread crumbs, salt and pepper and egg and mix well. Cut bacon into halves, spread mixture on bacon and place 2 oysters on top. Roll up and secure with a toothpick. Grill both sides until bacon is crisp.

STIR FRY BEEF

WITH OYSTERS

400g beef steak

3 tbs vegetable oil

1 tbs soya sauce

2 tsp cornflour

2 tbs water

1 cup long grain rice

2 tbs sherry

4 tbs beef stock

2 slices fresh ginger, finely chopped

6 oysters

salt and pepper to taste

METHOD: Cut beef into thin slices and rub with salt and 1/2 tablespoon oil. Mix soya sauce, cornflour, water, stock and sherry in a bowl, stir in chopped ginger. Cook rice and keep warm. Heat oil in wok or frying pan. When smoking hot, add beef and quickly stir fry. Add ginger, then pour in mix from bowl and cook 1 minute. Add oysters and stir fry until heated through. Spoon over rice and serve immediately.

(c) Sunday Star Times, INL 1997.

Document sunstt0020011004dt8v0027j

RULE CHANGES PROMISE EFFICIENCIES.

257 words

26 August 1997

The Christchurch Press

4

English

(c) 1997 Knight-Ridder/Tribune Business News

NELSON - New rules for oyster and scallop harvesting in Nelson waters will bring efficiency and ecological gains, the Ministry of Fisheries says.

Fisheries Minister John Luxton yesterday announced rules for recreational and commercial harvesting of both species this year. The rules are based on last year's 505-tonne total allowable commercial catch for **oysters** and retention of the 720-tonne catch limit for the Southern Scallop Fishery, which takes in Golden and Tasman bays and the Marlborough Sounds.

The season for commercial scallop fishing opened on Sunday and will run until December 18. The actual dredging start date will depend on scallop quality as determined by industry monitoring.

The recreational season, with its daily catch limit of 50 per person, opened on July 16 and will run to February 14.

After last year's inclusion of Nelson oysters in the quota system, there is a new commercial oyster season from October 1 to December 18. This coincides with the scallop season and is in addition to the traditional March 1 to August 31 season.

Recreational fishers, with their 50-a-day limit, will continue to have year-round access to Nelson oysters, introduced last year.

The chief executive of the Challenger Scallop Enhancement Company, Mike Arbuckle, said the first scallop boats were expected to go out on September 1.

The industry was expecting a season's commercial harvest of 350-400 tonnes.

This would be a significant improvement over the disappointing 230 tonnes achieved last year.

(c) The Christchurch Press, INL 1997.

Document thepre0020011003dt8q00a2c

MINISTRY ANNOUNCE OYSTER AND SCALLOP FISHING DATES.

201 words
25 August 1997
New Zealand Press Association
English
(c) 1997 New Zealand Press Association

Wellington, Aug 25 - It's open season on southern scallops and **oysters** will also soon be in the sights of commercial fishermen.

The Fisheries Ministry today announced dates for the 1997-98 Nelson/Marlborough dredge oyster and commercial southern scallop seasons.

The open season for southern scallops would run from August 24 to December 18, Fisheries Minister John Luxton said in a statement today.

Commercial scallop fishing was allowed on any day between those dates apart from Fridays and Saturdays when beds would be rested.

The commercial fishing start would depend on quality of scallops, currently being monitored by the ministry.

The recreational season would continue to run from July 15, 1997 to February 14, 1998, with a quota of 50 scallops per person.

This year's Nelson/Marlborough dredge oyster season would split into two phases. The first would run from October 1, 1997 to December 18, 1997. The second phase would run from March 1, 1998 to August 31, 1998.

Total allowable catch remained at 505 tonnes.

Recreational fishers would still have a year round quota of 50 oysters per person.

NZPA WGT skr cm rap.

(C) 1997 New Zealand Press Association.

Document nzpa000020011002dt8p00fw0

OYSTER EXPORT BID RAISES FEARS OVER DOMESTIC MARKET.

352 words
6 August 1997
New Zealand Press Association
English
(c) 1997 New Zealand Press Association

Invercargill, Aug 6 - Bluff's famous **oysters** could be exported next season, sparking fears they will be priced off the domestic market.

The Fisheries Ministry is expected to make a decision to lift the major barrier to Bluff oyster exports within the next two months.

Oysters, live greenshell mussels and toheroa are prevented from being exported by the Customs Export Prohibition Act 1996.

The prohibition is primarily to protect New Zealand's export reputation because of the high cadmium levels in the oysters.

However, some companies have been carrying out experiments which have reduced the cadmium levels in the delicacy.

The toxic metallic element is understood to be reduced by shifting oysters to areas where cadmium is less concentrated in the water, effectively flushing it out of the shellfish.

If the ministry lifts the ban, oysters will still have to comply with fish export processing regulations by having acceptable cadmium levels.

However, Bluff Community Board member Bruce Pagan is opposed to any oyster exports.

"They're such a delicacy and I don't really want to share them with anyone else."

He was worried about the impact exporting oysters would have on the industry and Bluff.

If the shellfish were exported and fetched high prices, oyster merchants could put pressure on the ministry to increase the quota, he said.

"Let's have some debate on this. I think it is too important for us just to let happen. People should make their views known to the ministry."

Oyster Boat Owners group chairman Warren Conway said exporting oysters would be good for the community and could create jobs.

The Bluff Oyster Management Company had conducted successful trials to reduce cadmium levels in the shellfish.

The move to export oysters was positive and the cadmium issue should be looked at differently, Mr Conway said.

"It is not for us to worry about cadmium but the country they are going to."

Ministry policy analyst Allen Frazer said a decision to lift the prohibition order would be made in about six weeks.

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Document nzpa000020011002dt8600mht

HUMBLE EGG ON COMEBACK TRAIL.

By Annabelle WHITE.
1,079 words
29 June 1997
Sunday Star-Times
10
English
(c) 1997

THE simple egg has become very fashionable. Forget elaborate menus only offering caviar, crayfish, infused oils, **oysters**, foie gras and truffles, the perfectly cooked egg is making a stand.

Now you will see a raw egg topping steak tartare (raw minced beef), as well as a poached egg on either a smoked fish and spinach stack or served topped with a rich brown sauce.

Poached and served in a soup, hard-boiled on a Nicoise salad, fried and placed on top of corned beef hash and placed in the centre of a blue vein cheese souffle, so when the souffle is cut into the yokeoozes out as a sauce.

For Auckland chef Tony Astle, so many of his dishes feature eggs that customers often ask him if he owns a poultry farm.

Today's recipes include a smoked fish and spinach stack that is on the menu at Antoine's in Parnell. It is a flavoursome, rich indulgence inspired by the smoked fish pie we all grew up with.

"We wanted to make it modern, bringing the fish pie into the '90s. It's hugely popular," says Astle.

The secret to the dish is to use a moist smoked fish like snapper and combine with fresh snapper as well.

"Otherwise the smoked flavour would be too intense," says Astle. "The simply prepared poached egg is very French, very classical." he says.

There is much to do with eggs beyond the breakfast menu.

* Make a savoury waffle, top with smoked salmon, a poached egg and garnish with dill yoghurt sauce.

* Make oeufs a l'amour. Gently scrambled eggs returned to their shells and topped with caviar. * A poached egg on braised lentils is a delicious combination.

* Egg desserts range from sweet roulades, souffles and brulee through to zabaglione - a light Italian custard made with egg yolks, wine and sugar.

Egg pointers:

* Use eggs at room temperature. From making meringue through to breakfast fare the egg responds well at room temperature.

* Try duck eggs to top your hearty corned beef hash, says Astle. They are richer and larger than hens' eggs and make great cakes and sponges.

* Quail eggs are also available for a small, elegant egg addition for a starter.

* Eggs are a good source of protein, vitamin A, vitamins of the B complex and useful amounts of iron and calcium.

* Store eggs pointed end down in the egg rack in the fridge.

* Eggs have three main functions in cooking - emulsifying (the yolk used when making a mayonnaise), thickening and binding (from fritters through to custards) and raising (in cake baking).

* the average diet, according to Larousse Gastronomique, should not contain more than two or three eggs weekly in whatever form they are served.

* When poaching, add vinegar to the water and whirl the water before adding the eggs one at a time to the side of the pan (rather than the centre of the pan).

* When making scrambled eggs, use cream not milk, says Astle. Do not over-beat or over-cook. Use a gentle heat and carefully work in a non-stick pan.

Many scrambled egg preparations recommend adding extra butter and cream to the semi-soft cooked eggs after they have cooked, but Astle adds the cream at the beginning.

SMOKED FISH

SPINACH AND

EGG STACK

For one portion

100g smoked snapper, in small pieces

100g fresh snapper fillet, thinly sliced

1 clove garlic, minced

white ground pepper to taste

100ml fish stock

100ml cream

1 teaspoon finely chopped parsley

1/2 teaspoon finely chopped coriander (optional)

1/2 teaspoon of chopped capers

1/4 cup blanched, drained and chopped spinach

butter

salt and pepper

1 lightly poached egg

METHOD: Place the smoked fish and the fresh fish in the cream and the stock with a little white pepper and garlic. Do not add salt. Gently poach the fish and allow the sauce to reduce and become thick. Add the parsley, coriander, capers and continue to gently cook while you prepare the spinach. Heat through the pre-blanching spinach in a saute pan with a little seasoning. When heated through, make sure all liquid is removed. Place a cookie cutter on a plate and press the warm spinach into the base, press down, top with the poached fish, then the lightly poached egg and remove the cutter. Drizzle a little sauce over the stack.

SALMON EGG CAKE

(per person)

4 slices bacon

1 tomato

1 tablespoon sunflower oil

3 large eggs

1 tablespoon cream

15g butter

handful of chives

30g hot smoked salmon

salt and pepper (to taste)

METHOD: Bake the bacon till crispy. Cut the tomato into wedges. Brush the omelette pan with a little sunflower oil. Add the butter to the pan over medium heat and swirl it around. Beat the eggs with a little salt and pepper and the cream till just amalgamated, do not over-beat. Tip in the beaten eggs before the butter is completely melted. The eggs will start to set at once. Using a spatula, push the egg away from the edges. Leave for 60 seconds, then repeat the process. Turn down the heat and cook very gently for 3-4 minutes, until the bottom is set and lightly browned. If any liquid remains you can finish off in the oven for a few minutes. Serve in the pan topped with circles of chopped bacon, tomatoes, chives and salmon.

OEUFs COCOTTE

A cocotte is a small oven-proof china or earthenware dish in which eggs are cooked. Eggs in cocotte are a special type of poached egg. The basic type is eggs in cocotte with cream, but often as a variation, the cream is replaced by various sauces, red wine, thickened gravy, asparagus tips or tomato puree. This is Astle's favourite way to eat an egg.

butter

1 large egg

salt

1 tablespoon cream

METHOD: Warm a cocotte (a ramekin works well) and place a small piece of butter the size of a walnut and the egg in the cocotte. Add a small pinch of salt and the cream.

Poach the cocotte in a shallow pan with enough boiling water to come within 1.25cm of the top of the cocotte, and cook in the oven partially covered. The egg is cooked when the white is almost set and the yolk is glossy. In a hot oven this will take 5-8 minutes. Serves 1.

(c) Sunday Star Times, INL 1997.

Document sunstt0020011004dt6t000mt

OYSTERS A SELL-OUT.

168 words

4 June 1997

The Christchurch Press

5

English

(c) 1997 Knight-Ridder/Tribune Business News

Bluff **oysters** were a sell-out in Christchurch supermarkets on Sunday - the first day of the season.

Big Fresh brand manager Peter Garwood, of Auckland, said the 40 dozen supplied to the company's two Christchurch stores were sold out "within a couple of hours" - at \$14.95 per dozen.

Despite a high initial demand, however, Fendalton Fish Supply owner Alastair Newman said there would be plenty to go round during the three-month season. The 460 dozen supplied to him yesterday had already sold retail at \$9.95 per dozen, or to wholesale customers.

Some customers wanting to "have a decent feed" had bought 10 dozen, he said.

The high quality oysters were the first of this year's real season, unlike the ones available in January that were part of Bluff's enhancement programme.

The programme was designed to repopulate the Bluff oyster beds for commercial harvest after the bonamia parasite devastated them in the 1980s.

(c) The Christchurch Press, INL 1997.

Document thepre0020011003dt64007cy

BLUFF OYSTERS SNAPPED UP.

111 words

2 June 1997

The Christchurch Press

6

English

(c) 1997 Knight-Ridder/Tribune Business News

Fresh Bluff **oysters** had a short shelf life in Christchurch yesterday as connoisseurs snapped up the \$14.95-a-dozen delicacy.

Big Fresh supermarket scooped the opposition by flying more than 7000 **oysters** from Foveaux Strait yesterday. The chain aimed to send 50 dozen to each of its 12 stores nationwide.

Brand manager Peter Garwood said it was "a rare and special treat" for oyster lovers to eat the delicacy just hours after harvest.

Big Fresh Shirley said the store was able to get only 40 dozen oysters, which were almost sold out in 90 minutes. Sixty dozen were expected today.

(c) The Christchurch Press, INL 1997.

Document thepre0020011003dt62007bo

BLUFF OYSTERS BACK ON MENU.

By Barry CLARKE.
243 words
1 June 1997
Sunday Star-Times
5
English
(c) 1997

THE first Bluff **oysters** of the season should be on supermarket shelves today, retailing from between \$10.80 and \$13 a dozen.

Thirteen boats have been licensed to harvest 14,950,000 **oysters** during the three-month season, the same amount as last year.

Only bad weather will prevent the start of the harvest in Foveaux Strait after last year's delayed opening due to conflict between Maori and the Government over a claimed share of the resource.

The issue has been settled with boat owners being paid \$6m in exchange for 20% of the catch which has been allocated to Ngai Tahu.

Boat owner Brent Fairweather said the end of the wrangle would mean a smoother flow of oysters to consumers.

"I think the price will remain fairly constant through the season. Down here in Invercargill I can see them dropping to about \$9.60 a dozen, and obviously a bit dearer in the North Island," he said.

The season is the second in a row after the previous three were closed because of the bonamia parasite which devastated the oyster beds in the late 1980s.

Boat owners were still struggling to recover from the financial hardship the parasite caused, said Mr Fairweather.

"Of course we'd like to fish for more oysters this year but we have to think long-term and allow the beds to restock."

(c) Sunday Star Times, INL 1997.

Document sunstt0020011004dt61000cw

TERMINAL `DISASTER' FOR OYSTER HATCHERY.

By Jocelyn BROMBY.

529 words

11 March 1997

The Christchurch Press

5

English

(c) 1997 Knight-Ridder/Tribune Business News

The oyster hatchery at Lake Grassmere would have to be removed to avoid contaminants from the proposed ferry terminal at Clifford Bay, a hearing in Blenheim was told yesterday.

NZ **Oysters** Ltd managing director, Michael Davidson, said he had negotiated a possible alternative site 1.7km further north.

He was speaking at the resumed hearing of Tranz Rail's application for resource consents to build the terminal.

NZ Oysters produces pacific oyster spat for the aquaculture industry at a hatchery on the edge of the seaward side of Lake Grassmere.

Mr Davidson said the cost of removing the operation, about \$750,000, was neither warranted nor fair for the company to incur when it was not necessitated by any of its own activities.

"To be safe for our operation to avoid contaminants, such removal would be essential - or a refusal of the application," Mr Davidson said.

The Tranz Rail proposal would convert an otherwise uncontaminated coastline producing a valuable resource in the form of clean seawater into a harbour with a range of different contaminant sources, he said.

"The last place that one would chose to place an intake point for a seawater hatchery involving growing pacific oyster larvae would be in a harbour setting.

"Such a location would be illogical and would simply be inviting disaster from contaminant sources which are known to exist," he said.

Mr Davidson said his company did not have the option of simply "putting up" with the effects of the adjacent user. The fragile nature of the organisms his company was dealing with was so delicate that an "acceptable level" of contamination could not be contemplated, he said.

Tranz Rail's response to the company's concerns about contamination had been "offhand", he said.

Mr Davidson said the price for oysters grown from spat supplied by the company was five times that for mussels, and they were regarded as an ideal diversification to make the Marlborough mussel industry more secure. Ten thousand tonnes of oysters produced in Marlborough would have about the same value as the entire mussel crop, reputed to be worth \$100 million a year.

"We are able to produce larger oysters in less time and at lower cost than in other parts of the country, and the world," Mr Davidson said.

Hatchery production had several advantages compared with seasonal catching of wild spat. It allowed breeding from selected stock, and year-round supply and marketing.

Hatchery production was essential for long-term reliability and international competitiveness, he said.

A constant source of uncontaminated seawater was "absolutely essential" to the success of the operation, Mr Davidson said.

The site at Lake Grassmere had proved ideal because it provided clean, uncontaminated seawater.

One of the scientific tests for unpolluted seawater was its ability to grow pacific oyster larvae in it, he said. Any impurities such as silts, or bacterial or chemical imbalances would kill the larvae and have a devastating effect on the hatchery.

Dredging, seabed raking, and an increase in rotting vegetation could upset the balance, as could the introduction of anti-foulants and potentially polluted stormwater.

(c) The Christchurch Press, INL 1997.

Document thepre0020011003dt3b002qn

FIRST PERSON.

By Sir Terry McLEAN.
576 words
2 March 1997
Sunday Star-Times
11
English
(c) 1997

ALL I hope is that those Maoris who have bought, for \$6 million, a fifth share of the seasonal catch of Foveaux Strait **oysters** spare a thought for broken-down, old-time journo's who haven't a hope of meeting the current price of the succulent bivalves.

The Lord was in a mighty good humour when He invented them. Winston McCarthy and I were Outriders of the 1953 All Blacks when, from our hotel in Bordeaux we were taken to Arcachon to eat what were, it was said, the world's finest **oysters**. B-plus.

Years later, with another All Black team, Graeme Jenkins of the Press Association and I met up with Sydney oysters and Cawarra claret. A-minus.

Working alone, brave as a fighting soldier, I have tried out the skinny little things people from Auckland northward prise from rocks. I have also been shown, and recoiled from, Pacific oysters which look like Gibraltar.

I didn't, and don't, favour the rocks; but all things have their place in life; and when, as a company commander of the First Aucks during the days of compulsory military training, I learned that our weekend camp at Whangaparoa was to be visited by the Chief of General Staff, I detailed some of the lads to prise without giving too much to regulations. The cooks tied these up with a sizeable steak for Sunday lunch.

As a General, Steve Weir could not be said to command easy complimentary assessments of Kiwi troops he came across; but our smartest did pick up the impression that 1 Aucks would rate a favourable mention in any report he thought necessary to write.

In 1961, the French rugby players were compelled to fight in Wellington, in addition to Wilson Whineray's All Blacks, a southerly storm gusting at 150km/h.

Marcel Laurent was a shifty cove and a poor manager, but he was dead right in demanding that the match be either postponed or abandoned. Not so, said Chairman Cuth Hogg. "We have sold millions of tickets."

Beaten 5-3 by a mighty Don Clarke goal, the French, to a man, were sorer than boils when they headed south the next day. Delays were inevitable and even the most devout of Presbyterians had said their last prayers by the time we trooped into the dining room of the Grand Hotel - still one of my favourite Kiwi hostelrys.

The general mood was cantankerous. This began to change at the discovery that on every table were bowls and bowls of Bluff oysters. The French were bluffed. They could not understand that these "huitres" were actually "sauvage", untouched by human hand.

Mountains of Southland lamb chops followed. By this stage of the tour, Jenks and I could grasp bits and pieces of French. And both of us were quite sure we could hear players saying to each other: "What was it that we were doing, yesterday?" "I cannot say," was an average answer. "What does it matter? Should we not determine, now, to stay in this divine place, forever?"

Up the rocks! Up the Arcachons! Up the Sydneys! There never has been, there never could be, an oyster to rate with the Bluff. So please, Mr Peters, make it a condition of sale that your folk knock hell out of the pakeha price-range. At this, New Zealand will be first, forever.

(c) Sunday Star Times, INL 1997.

Document sunstt0020011003dt32002v6

\$1.6M CHIPS OF FISH QUOTA SERVED WITH MAORI OYSTERS.

By BOB EDLIN.
724 words
28 February 1997
Independent Business Weekly
English
(c) 1997 The Independent Business Weekly

Oysters were merely the first course in the deal struck between the government and the Treaty of Waitangi Fisheries Commission this week.

The commission's role in the management of commercial fisheries has been fortified - the commission must be consulted by the Fisheries Ministry on decisions to bring species within the quota management system (QMS).

And the deal advances prospects of 20% shares in other species being distributed to Maori.

Under the out-of-court settlement, the commission was given 20% of the Foveaux Strait oyster quota to take effect from 1 June. Thus Maori will be given a stake in the Foveaux Strait oyster fishery before its introduction to the QMS.

The revenue represented by this share of the oysters is estimated at more than \$1 million.

The government also reaffirmed that 20% of new species will go to Maori before or as soon as they are brought within the QMS.

The commission especially is keen to get its share of Coromandel scallops, kingfish, kahawai, blue mackerel, butterfish and southern bluefin tuna.

A 20% share represents export revenue worth at least \$1,657,000, on the basis of 1996 export statistics. These show total southern bluefin tuna receipts worth \$3,126,567; blue mackerel \$2,483,461; kahawai \$1,998,784; kingfish \$678,104.

Data for exports of Coromandel scallops are not recorded separately from other scallops and there were no butterfish exports, according to Fishing Industry Board data.

The settlement announced on Monday upheld the 1992 Deed of Settlement and forestalled litigation in the High Court.

The commission was taking action under the Judicature Amendment Act 1972, the Fisheries Act 1983 and the Treaty of Waitangi (Fisheries Claims) settlement Act 1992, accusing the Crown of misfeasance in public office and breach of statutory duty.

A notice of discontinuance was filed on Monday.

Under the 1992 Deed of Settlement, the Crown:

* Gave the commission on behalf of Maori 20% of the commercial fisheries then managed under the quota management system - the Sealord deal plus \$150 million;

* Promised to deliver 20% of any new quota issued whenever the QMS was extended to species not then included in it.

For their part of the bargain, Maori agreed to support the repeal of existing statutory protections of Maori fishing rights.

About 120 species outside the QSM are considered suitable for commercial harvest.

Government policy in 1992 was to introduce species into the QMS as soon as reasonably possible. Since then only one species - southern scallops - has been brought within the quota regime.

As commission chief executive Robin Hapi complained, "hence there has been no material advance in

access terms for Maori."

Things turned sour with the re-opening of the Foveaux Strait dredge oyster fishery last year after a three-year closure. The fishery was re-opened without Maori being given access to it.

Court proceedings were issued in June last year and in July the Cabinet agreed the Foveaux Strait oyster fishery and three other fisheries should be introduced into the QMS in 1996/97.

Then the new 1996 Fisheries Act was passed into law.

Its effect was to sort out some fully developed species from other fisheries not in the QMS. Foveaux Strait oysters and other species of traditional significance to Maori and/or of high value were among them.

Under this law, the government would defer introducing those species into the QMS until some uncertain time in the future.

Each of them would require separate legislation to bring them within the QMS. This would stall delivery of the 20% share to Maori.

From the commission's viewpoint, the very purpose for which the deed of settlement had been signed was being defeated, even though the Crown had a real, practical opportunity to deliver the goods in the case of the oysters.

The Crown was just as sure it did not have to do anything until it decided to introduce a new species into the QMS, and it was for the Crown to decide when this would happen.

This conflict of postures was at the nub of the litigation called off last Monday.

The case did not go to court because agreement was reached for honouring the deed and implementing it as soon as practicable.

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Document indbuw0020011001dt2s002p6

'ISLAND' IDEA TO LESSEN TERMINAL'S IMPACT ON COAST.

By Jocelyn BROMBY.

419 words

24 February 1997

The Christchurch Press

4

English

(c) 1997 Knight-Ridder/Tribune Business News

An island-type construction connected by a bridge would minimise the coastal impact of the proposed Clifford Bay ferry terminal, an engineering consultant told a hearing in Blenheim on Friday.

The construction could also be made smaller to reduce its impact, Gary Teear, a director of Offshore and Coastal Engineering Ltd said. He was giving evidence for NZ **Oysters** Ltd, a hatchery at Lake Grassmere, at the hearing of Tranz Rail's application for resource consents for a new terminal at Clifford Bay.

He had found it surprising that Tranz Rail's consultants would design such a massive structure blocking the natural coastal processes. Coastal erosion problems had been associated with the construction of man-made harbours in Timaru, Napier, and New Plymouth. Those ports had been started last century, but dredging continued to today, he said.

Given the fast pace of change in the transport industry, and the quest for increased efficiency, it was "not inconceivable" that fast ferries of Tranz Rail or its successor could go direct to Lyttelton, he said. No planning had been made for obsolescence.

He asked who would deal with the "legacy" of the construction and pay sediment management costs.

Mr Teear said an island or wharf-type construction would more easily be removed than the planned construction.

The Clifford Bay development could have a potentially disastrous effect on NZ Oysters' operations because its intake was within the proposed harbour's zone of influence. Impact could be avoided if a submarine pipeline about 1500m long was installed to extend beyond the harbour, at a cost of about \$2 million. An alternative was to move the intake north.

Earlier last week Tranz Rail's counsel asked the hearing committee to note that the company rejected allegations that it had withheld damaging results in a survey of ferry passengers. In his evidence for Port Marlborough, David Fougere had said some of the results omitted had findings that he considered substantially damaged the Tranz Rail application.

Tranz Rail counsel Derek Nolan said Tranz Rail entirely rejected allegations about the deliberate manner in which answers were or not released.

Port Marlborough counsel Rob Fisher said the dispute would have been avoided if Tranz Rail had provided the full survey and questionnaire. The port company had obtained it from another source.

The hearing was adjourned in its fourth week on Friday, and will resume on March 10 and March 17.

(c) The Christchurch Press, INL 1997.

Document thepre0020011003dt2o00bsu

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 nzhld00020011019dsb90039c

CAPITAL MISSES OYSTER BOAT.

84 words

27 June 1996

The Dominion

3

English

(c) 1996 The Dominion, INL .

WELLINGTONIANS are missing the boat on Bluff **oysters**, with the southern delicacies still costing up to \$16 a dozen in the capital despite prices falling in Bluff.

During the first few days of the season **oysters** were retailing in Bluff for more than \$10 a dozen. This week, because of increased supply, they can be bought there for \$8.10.

Cook Strait Seafoods manager Tony Muollo said wholesale prices had stayed stable for Wellington merchants.

(c) The Dominion, INL 1996.

Document domn000020011017ds6r007pv

SOUTHLAND MAORI FILCH FISH THROUGH A LOOPHOLE IN THE LAW.

By PETER OWENS.
460 words
21 June 1996
Independent Business Weekly
English
(c) 1996 The Independent Business Weekly

Southlanders are becoming increasingly worried about local Maori exploiting a loophole in the Amateur Fishing Regulations to take commercial quantities of fish and shellfish - and get away with it.

Southland Maori are likewise worried that under the present Maori permit system, Bluff **oysters** are being sold on the black market.

Under Section 27 of the regulations Maoris can harvest any seafood for tangis, huis, and non-commercial or customary use.

The problem is that the regulations don't define "hui," "noncommercial" or "customary" use.

The Fisheries Ministry acknowledges the problem. The Independent was told there is a working party now drafting regulations to close off the loopholes in the law.

There is, however, a major sticking point: Maori want a broad discretion for Maori written into the law and this is not acceptable to the government.

If and when agreement is reached, those concerned about the disappearing marine life will have to wait at least a year before regulations are gazetted.

Meanwhile, despite the southern toheroa beds being closed, Maoris are harvesting at will. They are also harvesting oysters from Foveaux Strait and Stewart Island.

Over the past three weeks Bluff kaumatua have, under the Amateur Fishing Regulations, issued permits to take 900 dozen oysters valued at \$9,000. Because of lack of definition of "tangi," "hui" or "customary purposes" the local kaumatua, are issuing permits to Maoris and non-Maoris for all sorts of reasons.

While the Fisheries Ministry is not prepared to comment on the problem, it has acknowledged that from 20 May to 4 June, eight permits were issued by kaumatua. Two of these permits were to take 200 dozen oysters each.

From January 1995 to 7 June 37 permits have been issued to take oysters valued at about \$2,5000.

Graham Kelly the Opposition spokesman on fisheries, has called on the minister to sort the matter out at once as some species are at risk in the present situation. The Maori Fisheries Commission and the Ngai Tahu have also expressed concern.

The Ministry of Fisheries is looking into the matter.

Meanwhile, the conservation department is concerned that Maori are killing protected native wood pigeons and selling them on the black market to North Island Maori who consider the birds a delicacy.

Maori are permitted under current legislation to take a nominated number of wood pigeons under special licence for "cultural purposes."

Department of Conservation officials know wood pigeons, prolific on Stewart Island and in Western Southland and the Te Anau region, are being smuggled into the North Island black market in the bottoms of mutton bird pails. The mutton birds go on top, the pigeons beneath them.

(c) The Independent Business Weekly, 1996.

Document indbuw0020011018ds6I000wo

SEALORD OPENS NEW SHELLFISH FACTORY.

By James WEIR.

177 words

29 March 1996

The Dominion

11

English

(c) 1996 The Dominion, INL .

FISHING company Sealord yesterday opened a new shellfish processing factory in Nelson which should help lift sales for that part of the business to about \$50 million in four years.

The Brierley Investments-and Maori owned-company said the new \$8 million factory at Tahunanui will allow Sealord Shellfish to process up to 15,000 tonnes of shellfish a year. The new factory would process faster and set higher standards for the processing of trademarked Greenshell mussels. New Zealand's mussel export sales have risen from \$2.6 million in 1981 to \$87 million last year. Another plant would meet growing demand for dredge **oysters**, Pacific **oysters** and scallops.

Sealord Products bought a small shellfish plant seven years ago and in that time it has grown from about 12 fulltime staff to 150. The shellfish operation exports to about 20 countries. The group sells about 90 per cent of all seafood and shellfish overseas and total annual sales are worth more than \$300 million.

(c) The Dominion, INL 1996.

Document domn000020011017ds3t00541

OYSTER REPORT DUE.

223 words
13 March 1996
The Dominion
16
English
(c) 1996 The Dominion, INL .

FISHERIES MINISTER Doug Kidd expected a report "any day" on whether a commercial harvest of Foveaux Strait **oysters** should be allowed this year, a spokeswoman said yesterday.

There was no way of knowing how long it would take Mr Kidd to make a decision but it was more likely to be weeks than days, she said.

Industry sources in Invercargill have said they expected Mr Kidd would be advised to allow a 27-million-oyster harvest starting in May, and predicted such a harvest would add \$30 million to the Southland economy.

There have been reports that some in the industry feared Mr Kidd would veto an oyster season because of the difficulties he would encounter if he allocated 20 per cent of the oyster fishery to Maoris, as required under the Sealord deal.

However, Mr Kidd's spokeswoman said no difficulties were envisaged. Oysters would come under the quota management system in due course - perhaps next year - and under the Sealord deal 20 per cent of quotas would go to the Treaty of Waitangi Fisheries Commission.

No compensation to current quota-holders would be paid, she said. Fishing quotas were for a percentage of a changing catch. No one had to pay extra if quotas increased and no one was compensated if they shrank.

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Document domn000020011017ds3d005pi

BLUFF OYSTERS SELL FOR \$1 EACH.

245 words
16 January 1996
The Dominion

1

English

(c) 1996 The Dominion, INL .

BLUFF **oysters** went on sale for a dollar each in Invercargill yesterday and are expected in other main centres next week.

The limited season opened on Sunday and one Invercargill company, Superior **Oysters**, won the right to take 1200 sacks, about 792,000 **oysters**. The fishery was closed to commercial harvesting in 1992.

Superior Oysters manager Brent Fairweather said yesterday that demand for the oysters had been phenomenal.

Mr Fairweather said he hoped to distribute about three-quarters of the season's catch to other centres.

This would probably be next week, after initial demand in Invercargill had died down. He said the oysters were "absolutely beautiful".

King's Fish Market's manager Greg King, who bought 75 dozen oysters, said he had been surprised that the oysters were available for local retailers because it was such a limited season.

Sales had been slower in his Invercargill shop this year, partly because of the \$12-a-dozen price but also because consumers had believed the oysters would be sold only through Superior Oysters' shop.

During last year's limited season, the oysters sold for \$9 a dozen.

Mr King said he had not had a chance to sample the delicacies. "That would have been like eating goldfish. The (profit) margins haven't been high enough."

The Foveaux Strait oyster beds were closed after the oyster population fell so low that commercial dredging was unsustainable.

(c) The Dominion, INL 1996.

Document domn000020011017ds1g004hl

REPORT RAISES OYSTER HARVEST HOPES.

By Warren BARTON.

134 words

9 December 1995

The Dominion

1

English

(c) 1995 The Dominion, INL .

RESEARCHERS estimate that the Foveaux Strait oyster population has nearly doubled in the past two years, buoying hopes for a limited harvest in the New Year.

The number of takeable Bluff **oysters** has increased from an estimated 283 million in 1993 to 543 million now, according to an assessment issued yesterday by the Fisheries Ministry.

There has been a corresponding decline in the incidence and the severity of bonamia, a disease that caused the closure of the oyster beds in 1992.

The assessment of the Foveaux Strait fishery makes no recommendation on whether dredging should resume.

That decision is up to Fisheries Minister Doug Kidd, who, after studying the results of the research, is expected to make an announcement in February.

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The Rich List - Han and Jenny Klisser, 60s, Cashed-up bakers.

441 words
21 August 1992
National Business Review
13
English
(c) 1992 The National Business Review

Have you ever tried hors d'oeuvres on wholemeal bread? Perhaps canapes with smoked **oysters** and fish on thin-sliced sandwich bread? Or even just the humble hamburger bun topped with sesame seeds? Then chances are you helped these Dutch immigrants make good here. You will surely be familiar with the names Reizenstein's bread and Vogel's bread. For it is these famous loaves that propelled this enterprising couple to the forefront of the baking industry. Read on for yet another Dutch success story. Perhaps pause when you have finished to ask yourself just what it is that makes this nationality do so well out here.

Han emigrated in 1951 to work for the eccentric Dr Reizenstein, a professor of philosophy who had emigrated in 1939.

Unable to find the grainy Continental-style bread he liked, Dr Reizenstein established a bakery in Ponsonby Rd. He used to deliver bread on a bicycle to European friends who had settled around the area.

"The most important advice Dr Reizenstein gave Han, which he still follows, was that bread be free of artificial additives, that only the finest ingredients be used regardless of cost and that bread be allowed to ferment naturally," according to the text of a Christmas advertisement the couple placed one year.

Back then the good doctor was considered nothing less than a complete health nut. Kiwis only bought one type of bread and it was crusty on the outside, soft squashy and white in the middle and came, unsliced, wrapped in a small piece of paper. Remember?

This new style of bread was extremely revolutionary. Han established Klisser Farmhouse Bakeries in 1960, adopting Dr Reizenstein's principles with "stubborn pride". Their son, Edward, completed a course at the American Institute of Baking.

But we are heading for a slightly melancholy end to this family's story. Yes, they too sold out just like the Abels and the Baigents and so many others who are still on this list today. Goodman Fielder Wattie could not resist buying Klissers Farmhouse Bakeries, true to the law of capitalism which says all industries eventually become monopolies. But unlike others on the list, the Klisser family has remained active in its own business, retaining management positions.

The family is also active in Auckland's cultural life, supporting the arts and drama. They were particularly saddened by the recent failure of the Mercury Theatre. They have sponsored productions there, leaving dozens of loaves of their bread in the foyer for patrons to take home.

The family remains based in Auckland.

- Estimated minimum: \$25 million.

Document natbr00020011123do8l002y5

Oysters dwindling.

53 words

2 May 1992

New Zealand Herald

3

English

(c) 1992 The New Zealand Herald

New figures show there are 1.2 billion fewer **oysters** in Foveaux Strait than in 1975. A recent Ministry of Agriculture and Fisheries survey of the beds estimates the population to be 319 million **oysters** - 191 million fewer than 18 months ago and well down on the 1.56 billion estimate.

Document nzhd00020011122do52006ij

Rivals muscling in, says fish farmer.

182 words

29 May 1991

National Business Review

2

English

(c) 1991 The National Business Review

Two years research into new marine farm sites could be lost to "blatant commercial sabotage" if a planned amendment to the Resource Management Bill went ahead, it was claimed yesterday.

Kiwi Marine Farms Ltd, a subsidiary of Kiwi Mussels Ltd, has spent two years and thousands of dollars identifying sites and applying for 35 new licences to farm **oysters**, paua and other species in Marlborough.

Kiwi Mussels president John Turner told Parliament's planning and development select committee that "opportunist" competitors had already taken advantage of his firm's research and applied for 270 licences over the same sites. This was because the Marine Farm Act required his firm to publicly notify its application.

Now, transitional coastal tendering arrangements proposed for the resource Bill would supersede Kiwi's existing applications and throw the field wide open, rendering the firm's preparation and expense worthless, Turner said.

"We are looking at losing all our investment and two years of full-time effort ... we are going to lose all the headstart we had on our competitors," he said.

Document natbr00020011124dn5t009rl

ATTEMPT TO SET UP SHELLFISH INDUSTRY AS 100,000 OYSTERS ARRIVE.

62 words

11 June 1990

New Zealand Herald

13

English

(c) 1990 The New Zealand Herald

More than 100,000 Pacific **oysters** will arrive in Western Samoa from California this week in an attempt to set up a shellfish industry. The six-month project, sponsored by Japan and the United Nations' Food and Agriculture Organisation, is to determine whether the **oysters** can be grown to market size.

Document nzhd00020011128dm6b00393

Fishing groups air coastal management fears.

256 words

17 May 1990

New Zealand Herald

6

English

(c) 1990 The New Zealand Herald

Marine farming, an industry with the potential to earn \$250 million in 20 years' time, will be seriously undermined by coastal management provisions in the new Resource Management Bill, according to fishing industry groups.

****FULL_TEXT** In a submission to a parliamentary select committee considering the bill, the Aquaculture Federation said research was under way to assess the feasibility of farming papua, rock lobster, marron, fresh and saltwater prawns, dredge **oysters**, catfish and seaweeds.

Development could provide jobs in rural areas and increase overseas earnings. A recent Trade Development Board study had estimated marine farming could generate \$250 million a year by 2010 but realising that would require making more coastal land available, the submission said.

However, the bill required the Minister of Conservation to maintain the natural character of the coast as well as being an advocate for resource conservation as required by the Conservation Act.

"It is our view that there would be little or no marine farming development according to the provisions of the Resource Management Bill," the federation said.

It suggested the minister's decision-making powers on coastal use should be subject to independent appeal.

The Fishing Industry Board also criticised the "excessive" powers given to the Conservation Minister and endorsed concerns about the effect on aquaculture.

Not only would the ministers formulate regional coastal policy statements but regional councils would be required to consult the minister in drawing up regional coastal plans and could then be forced to amend them if the minister disapproved.

Document nzhd00020011128dm5h003fq

NEW ZEALAND sales can reach new heights. (2 of 2)

350 words

14 November 1989

National Business Review

11

English

(c) 1989 The National Business Review

Another important New Zealand achievement has been the introduction of the green-lipped mussel to Japanese consumers. Japan has one of the world's most sophisticated food markets; it is based on quality discernment, says Bowen. Because they eat raw fish, their quality demands are extraordinarily high. Freshness is vital, as is the visual aspect."

It is most unusual therefore to introduce a new species. The New Zealand mussel is one success story, up against a range of traditional sea food species - **oysters**, clams and others.

Other "quality" New Zealand products are starting to boom, he says. Wine is one. There are opportunities for beer and a whole range of processed foods.

Lifestyle items - from leisure wear through to pleasure boats - are another area of opportunity. But more homework is needed to generate value-added items "to focus on leisure wear in which purchase is emotional as much as practical."

Bowen suggests that the New Zealand garment and textile industry needs to develop more lifestyle lines, with quality to attract. Canterbury wear is doing well because it appeals to the Japanese best-in-everything mentality. "We are the world's best at rugby, which translates into a good market for Canterbury jerseys."

This "world's best" appeal should also extend to pleasure boats, "we are seen to be good at yachting".

Another potential new marketing force is the "exposure" arising from the fact that 100,000 Japanese now visit New Zealand each year. Many are younger people with sophisticated lifestyles, and they could build their personal tastes on the basis of what impressed them in New Zealand.

Japanese tourists traditionally buy things for other people, like gifts for those at home. These tend to be conservative and safe - an All Black's jersey, some chocolate; while that purchase is important, the personal purchase could be a clue to what New Zealand exporters still have to do in order to establish a long term and sustainable "lifestyle product" market in Japan.

And in that area, exporters have hardly scratched the surface.

Document natbr00020011130dlbe00267

Oysters in fight against pollution.

200 words

22 July 1989

New Zealand Herald

2

English

(c) 1989 The New Zealand Herald

Several hundred Pacific **oysters** will give up their quality of life to help monitor pollution in the Tamaki Estuary.

Warnings against the eating of shellfish from the Tamaki were made after an Auckland Regional Water Board study last year showed high levels of contamination.

But the principal water quality officer, Mr Chris Hatton said new tests would give more reliable statistical evidence.

Clean, commercially bred oysters will be suspended in bags from six monitoring rigs in the Tamaki as well as a control rig outside the contaminated area.

After four or five months they will be tested for a variety of contaminants thought to be polluting the estuary.

"Our tests before were on shellfish already living there," said Mr Hatton.

"By using clean oysters and seeing the rate and level of contamination we will get more accurate results on the problem."

Last year's tests were particularly worrying because "parent" DDT was found, as well as its breakdown compounds, which indicated it had entered the environment only a few years ago.

Meanwhile, the first of three tests on flounder, carried out by the Auckland Area Health Board, has shown no trace of 15 pesticide byproducts.

Document nzhlid00020011129dl7m00h65