

Record sized coconut crab captured in Pohnpei



By **Bill Jaynes** (Nett, Pohnpei, The Kaselehlie Press FSM) - Workers cleaning the land below the unfinished Nan Madol Hotel in Nett on Tuesday, October 21, captured a coconut crab that is the largest in Pohnpei's recorded history. The employees jockeyed for "finder's rights." They wanted to take it home and eat it.

Marie Olter, who owns the Rusty Anchor bar that operates in the building, would have none of that and notified the Conservation Society of Pohnpei. Eugene Joseph was sent by CSP to examine the monstrous crustacean with claws nearly as large as a grown man's hand.

"It was fighting us all the way so we couldn't really spread it out for measurement," Joseph said. "As best I could tell it had a two and a half foot leg span but it was probably bigger."

He said that the world record leg span for a coconut crab was long ago set at

three feet. The record crab was discovered on one of the Caroline Islands of Micronesia but Joseph could not determine which island. He did say that he was absolutely certain that Tuesday's discovery is the biggest coconut crab found in Pohnpei's recorded history.

Though there are coconut crabs on Pohnpei's mainland, the majority of them are on atolls such as Pohnpei's And island, an atoll approximately 25 miles northwest of Pohnpei's big island.

Baby crabs spend the first 30 days of their lives just offshore in the ocean. The rest of their lives are spent on land. They are vegetarians and live on coconuts and other vegetable matter.

Joseph estimated that the one found on Tuesday, October 21 is 20 to 30 years old.

Olter has not decided what to do with the crab yet. For now it is living inside an old construction tool box where a com-

fortable and familiar environment has been arranged for it. The floor is covered in sand, coral, and rocks. There is a large clam shell behind which the crab can hide so that it can sleep, which it does for most of the day. There is water to drink and plenty of coconuts, its favorite food.

There has been talk of searching for the crab's mate before it is released to the land where it was found. Olter said that she is hesitant to do that because so many people know about the crab and the land on which it was found. She doesn't want people hunting for it. Her earliest plan involved the possibility of transporting the crab to And atoll but that idea was quickly dismissed because Pohnpei mainland fishermen often visit the island to fish. When they are not fishing they scour the land for crabs for the market. The monster crab would make a valuable prize at the Pohnpei markets.

Joseph offered to help Rusty Anchor make the crab an attraction for the

bar by helping to enhance the crab's current environment and writing information to be posted on its cage so that customers can view the record crab.

He said that coconut crabs are not an endangered species but that the Conservation Society of Pohnpei is grateful for the way the discovery was handled. "If a local crab hunter had found it, it would have been a big dinner!"

Olter said that she and her husband are trying to take quick action. She said that while they leave the toolbox's top open during the day when the bar is closed, it's not the way the crab is used to living. The couple wants to secretly release the crab somewhere within Pohnpei that no one knows about.

They may yet keep the crustacean as a pet if they think that will help to save its life.

"That crab has lived a long time," said Olter. "It deserves to live!"

Eight Pacific Island nations including the FSM take their own action to conserve tuna stocks

By **Bill Jaynes** (Pohnpei, FSM) - Citing the inability of the member nations of the Western and Central Pacific Fisheries Commission, popularly known as the Tuna Commission to reach consensus on a plan to protect fisheries stocks in the area, eight Pacific Island nations have taken matters into their own hands. The nations are all parties to an agreement first signed into existence on April 23, 1983, commonly known as The Parties to the Nauru Agreement. The Parties to the Nauru Agreement (PNA) include the Federated States of Micronesia, Papua New Guinea, Kiribati, The Republic of the Marshall Islands, Palau, the Solomon Islands, Nauru, and Tuvalu.

Though the Nauru agreement has seen changes since its first implementation, the so called, "Third Arrangement implementing the Nauru Agreement setting forth additional terms and conditions of access to the

fisheries Zones of the parties, the 3IA" is possibly the most restrictive yet.

Through international treaties the exclusive economic zone (EEZ) boundaries within the Pacific Ocean were established in 1982 as a result of UNCLOS II (United Nations Convention for the Law of the Sea) which has yet to be ratified by the United States government.

Each island nation has its own EEZ and each nation sets its own regulations for fishing and commerce within those EEZ's. Aware that no country operates in a vacuum, island nations keep international agreements such as those made as part of the Tuna Commission when setting their fisheries regulations for licensing. There is nothing that keeps those nations from having more stringent regulations for areas under their national jurisdiction than international agreements may call for.

See "Tuna Agreement" on page 7



Japanese fisheries, where are they going, where have they been?

Stories inside!

FSM OFFICERS PREPARING FOR RAMSI MISSION

Two members of the FSM National Police are currently undergoing six weeks of intensive training at the International Deployment Group in Australia before being deployed to the Solomon Islands as part of the Regional Mission Assistance to the Solomon Islands (RAMSI)

Officers Ramsky Andon and Takesy Reim after completion of their training will be relieving officers George Skilling and Grokly Lipai who are currently on mission in Solomon Islands for the past 10 months. Officer Skilling and Lipai will be returning home in November 2008.

FSM has been contributing police officers from the FSM National Police since 2006.

37th PACIFIC ISLANDS CHIEFS OF POLICE CONFERENCE HELD IN APIA, SAMOA 2 - 4 September 2008

The annual meeting of the 37th Pacific Islands Chiefs of Police (PICP) was held in Apia, Samoa between 2 - 4 September 2008. The theme for the conference was "Navigating Future Currents Together" and was hosted by the Samoa police.

The members of the PICP considered a range of issues such as HIV Aids and human rights, the Pacific Patrol Boat Programme, Armouries Project and Use of force. The Chiefs reaffirmed their com-

mitment to the PICP/UNAIDS programme. They agreed to continue the HIV AIDS programme for another two years with an additional emphasis on human rights.

The increasing number of cruise ships in the region has become a concern of the chiefs along with potential criminal behaviour of some passengers and how police jurisdictions will deal with this behaviour. The chiefs have committed resources to review this potential problem and work with commercial owners to find solutions for dealing with such criminal behaviour.

The Chiefs continue to support a range of activities to enhance the response capability and management of information intelligence to combat transnational crime in the region. This includes the Transnational Crime Units established in several jurisdictions.

Many of the police jurisdictions operate patrol boats under the Pacific Patrol Boat Programme. At their conference last year the Chiefs recognised the potential of their patrol boats to expand their current role. The Chiefs will continue to support and promote interagency cooperation and multitasking of the patrol boats for wider law enforcement purposes beyond fisheries.

The Chair of the 36th Conference, Niue's Chief of Police Ross Arden awarded the Chairman's Award for Outstanding Service

to Chief Inspector Steven Francis of The Papua New Guinea Police. The award recognised his outstanding service through his involvement on the Pacific Regional Policing Initiative, Regional Training Team and the development of training opportunities within Papua New Guinea Police.

They endorsed the PICP WAN Exchange and Sister City Programme. These programmes enable female police officer from the different jurisdictions with the opportunity to travel to other Pacific police service and undertake study related to a specialised operational aspect of policing.

The conference reconsidered the suspen-

sion of Fiji police from the PICP and resolved that it should continue.

The effect of the suspension has been that the PICP continues to interact with Fiji Police staff on humanitarian and operational issues, such as HIV AIDS and Human Rights, as well as disaster response development. The PICP has not engaged Fiji police on any new projects or initiatives.

The Pacific Islands Chiefs of Police will meet again in Papua New Guinea in 2009.

Representing the FSM at the Conference was the FSM Chief of Police, Chief Pius Chotailug accompanied by Christu Fugmouw, Yap State Chief of Police.

Mabuchi Gives New Life to Xavier High School

Hidemasa Nomura JOCV (Japan Overseas Cooperation Volunteer) at Xavier

70 years ago, in 1938, The Mabuchi Construction Company (Yokohama, Japan) built a Japanese Navy communication Center on the island of Weno in Chuuk.

Since 1952 the building has been used as an educational institution at Xavier High School, managed by Society of Jesuits.

Mabuchi Co. Ltd will celebrate the 100th anniversary of its founding on October, 2009. As a part of the remembrance of this 100th anniversary the company explored the possibility of doing community service projects. On August 16, 2006, Japan's Asahi newspaper published an article about Xavier High School. Mabuchi answered inquiries from the newspaper confirming that they constructed the building for the Japanese Navy for use as a communication center.

The company took on the project of renovating the building and during the summer of 2008, they repaired and waterproofed the roof, and plastered and painted the exterior walls of the building. Fifteen Mabuchi workers and eight Xavier local workers worked on the project. All materials came from Japan.

On October 9, 2008 a ceremony was held at Xavier High School including such notables as the President Manny Mori, FSM President, and Chuuk State Governor Wesley Simina along with dignitaries of the Mabuchi Company, the Jesuit community, and local community leaders.

Father Jim Croghan gave the opening prayer. The Japanese and FSM National Anthems were played. Father Rich gave opening remarks saying that "the names 'Xavier' and 'Mabuchi' have been interchangeable for more than 50 years but many people never knew why Xavier was called Mabuchi. This ceremony is meaningful for the history of Xavier High School as now everybody knows who Mabuchi is".

In his welcoming remarks, Honorable Camillo Noket said "Mabuchi's return to Xavier High School to perform renovations and construction has felt like a renewal of an old friendship. Because of that renewed friendship, the school structure itself-the building, the walls, the old paint and the new-has become a symbol of the enduring bond between us".

In remarks from the Society of Jesus, Fr.Ken.Hezel,S.J. said, "This was the only building standing on this hilltop affectionately known locally as Mabuchi when I first came here as a teacher in 1960 when the Honorable Kasio Mida came as a freshman student. Now many years later, through



Xavier High School after renovation

a fortuitous set of circumstances, and the generosity of Mr.Mabuchi and his Board, along with the careful work of Mr.Nakajima (the superior on the building renovation project), and his companions, it has been preserved and made beautiful so that Jesuits and their colleagues can continue the important work of educating men and women for leadership in Micronesia to serve the needs of others".

Mabuchi Construction Company, Mr.Yoshikane Mabuchi said "As a 100th year memorial project, we decided to help reconstruct this main building. It is both an honor and a duty to show our gratitude by conducting this project. We hope Xavier High School will continue to produce many productive citizens for Micronesia and also (that) Xavier High School will continue to improve more and more".

Xavier High School Students Body President, Mr.Vincent Neth from Pohnpei gave a speech in both Japanese and English. He said, "This new Xavier signifies new hope. Hope in new and better challenges, hope in being open to new ideas, and the hope in being developed to be a supportive community to others. We have learned that making a difference now with little work of great compassion will have its major effects in the bigger picture of an improved Micronesia. Being leaders of tomorrow is and always will be our goal. However, in order for us to be great leaders tomorrow, we have to be good leaders today". Mr.Neth said that the Mabuchi Company's community service project will continue to inspire Xavier students in their community service projects to help others.

Many other people spoke at the ceremony including FSM Chief of staff Kasio Mida, Chuuk's Governor Wesley Simina, Japanese Ambassador to the FSM the honorable Shoji Sato, and Mr.Yoshikane Mabuchi.

After the ceremony the gathered attendants moved to Callaghan Hall for lunch and entertainment. Xavier alumni provided the food. Xavier students entertained with Chuukee, Palauan, and Marshallese dances. The Japanese class at Xavier sang a Japanese song.

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Bill Jaynes
Managing Editor

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FSM Police Officer joined Regional Training Team

FSM National Police

During the latter portion of 2008 Lt Siena SEKER of the Chuuk Bureau of Public Safety has undertaken an important overseas deployment working with the Australian Government funded 'Pacific Regional Policing Initiative' (PRPI).

Her deployment has seen her based in Brisbane but travelling widely to and visiting fellow pacific police organisations to deliver training. Siena has been part of what is called a regional training team (RTT) sponsored by AusAID, the Australian Agency for International Development. Regional training teams comprise representatives of pacific policing organisations and they travel widely across the region visiting participating forum island countries and delivering operational and administrative training to police officers and employees. The PRPI has been operating since 2004 and has made numerous RTT visits to pacific island countries and to all of the various states of the FSM.

The current program of training which is being delivered by the PRPI sponsored training teams has a specific focus on teaching skills and procedure for police and health workers in relation

to the investigation of sexual assault, domestic violence and child abuse. A portion of the workshop sees health workers and police undertaking training together to find solutions and better responses to sexual assault offences and to better conduct investigations and prosecutions in support of victims.

One of the parallel objectives of the PRPI has been to build local training capacity and after RTT teams leave the materials and skills and capacity for ongoing delivery behind for local police to continue ongoing training more widely on these topic areas.

During her deployment Lt Seker and her fellow trainer, Detective Filipe Fifita from the Tonga police have travelled to and worked with police, trainers and health workers from Pohnpei State, Marshall Islands, Tuvalu Police, Samoa Police and the Cook Islands. A parallel training team has similarly visited, Palau, Chuuk State, Pohnpei State, Tonga and Vanuatu. Where ever the training teams have visited the training and workshop content, while at times confronting and controversial has been welcomed and has been the catalyst for much needed discussion and sharing of views on the issues of sexual crimes and domestic vio-

lence. Interaction with health workers and doctors has proven to be highly beneficial in eliminating misunderstandings and solving problems in terms of the development of expert testimony in support of prosecution for offences of sexual and interpersonal violence.

The original concept as established by the PRPI, of having pacific island police officers, prepare and deliver training for other pacific island police officers has proven to be a resounding success across the region. Improvements in police performance and increases in community confidence in policing are a direct outcome of the RTT and the work of individuals such as Lt Siena Seker and her fellow trainers and these have been proven to exist through a process of community consultation and perception survey.

Whilst she will have been away from Chuuk and her normal work for six months, Siena will return with a new perspective and significant new knowledge and skills in policing, the investigation of sexual offences and in training other police and other investigators. The investment that her Director has made in time, will be repaid in full when she returns to work - invigorated, challenged and motivated to make change and improvement in the way sexual crimes are investigated, victims are supported and ultimately how offenders are prosecuted!

Yap Police Officers attending CNMI Police Academy

Four police officers from the State of Yap are undergoing a three month intensive training at the CNMI Police Academy. The four Yapese officers are part of the 36 police cadets from the islands of Saipan, Rota, and Tinian going through the intense 3-month training at the 19th Police Cycle Academy. The cadets are expected to graduate this December 23, 2008.

The drill and classroom instructors for the 19th Police Cycle Academy provide Police Cadets with the necessary tools to become professional police officers. The cadets undergo strict physical training; take classes on criminal justice, constitutional and criminal law, report writing, traffic enforcement and other courses; and assume various training, such as firearm certification, officer survival, first aid and CPR.

Another cycle of the Micronesia Public Safety Academy is slated to be held early next year in Pohnpei for all the FSM states and the national police. The short delay was due to additional funding required to cover food costs for the participants. The US Department of Interior approved a grant of \$107,000 in mid last year for another academy. However, the amount would not be sufficient to cover the food especially with the price of rice these days so the FSM Department of Justice is seeking supplementary funding from the FSM national government.

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Japan's Fight To Keep Tuna On The Dinner Table

An NGO Works To Boost Fishing And Fish Dishes

By *Bill Jaynes*
The Kaselehlie Press

TOKYO, Japan

Japanese cuisine is often associated with sea food, delicately presented fish dishes that showcase the bounty of this island nation. But two trends over the past decades are casting doubt on whether Japanese can sustain their love affair with fish.

Over the past 70 years, the number of Japanese who take to the sea to fish has declined by a dramatic 80 percent. And despite the popular images of glistening sashimi on lacquered dishes, today's Japanese are eating less seafood than their parents and grandparents, a result of an increasingly Western diet.

"This is not how it should be," says Akiko Sato, secretary of Japan's Women's Forum for Fish (WFF). The non-governmental organization is concerned about Japan's dwindling coastal and pelagic fishing fleets, and is even more worried that Japanese are losing touch with their rich seafood culture.

For 15 years the 1,000 members of the WFF have worked to educate the children of Japan about the country's declining fishing industry. They hope that at least some of those children will choose to become fishermen and reverse the current trend. Beyond that, they are working to reintroduce fish dishes into the diet of younger Japanese who have developed a taste for Big Macs.

While Sato is contagiously passionate and knowledgeable about fisheries in Japan, hers is a hard message to sell despite all of the organization's efforts. She admits as much, noting that while fishing is a necessary trade in Japan it is not a particularly attractive option for young people. It is not as lucrative as many other professions in Japan. It requires hard manual labor and often-times can be dangerous. And for those considering joining Japan's deep-water fishing fleets, the thought of being away from family, friends and a stable, warm bed for weeks or months is a definite disincentive.

Most fishermen in Japan pursue the profession because of family ties. Parents and grandparents were fishermen so their children become fishermen as well. Fishing and the fishing industry is a way of life and those without family ties tend not to enter the profession.

But Sato and the WFF say that anyone can be a fisherman even if they are the first person in their family to pursue the craft. Still, reversing the problem of declining Japanese fisher-



Koichi Nakagawa, Manager of the Seafood Department at the Ito Yokado supermarket in Yokohama proudly displays his wares.

men is going to be difficult due to politics.

In Japan there are two dominant political parties, the ruling Liberal Democratic Party and the Democratic Party of Japan, the major opposition party. The Democratic Party has tried to introduce legislation to guarantee a living for fishermen but because many Japanese fishermen have traditionally backed the LDP the opposition has had a difficult time getting the legislation through Parliament.

Another factor was the 1977 establishment of the United States' Exclusive Economic Zone, the largest of any nation. The EEZ forced hundreds of deep-sea fishing boats from Japan to either look elsewhere for rich fishing grounds, or go out of business. What happened was the massive contraction of Japan's deep-sea fleets, as well as the transformation of the major fishing companies into international trading firms that might also have fishing fleets. In most cases, the companies decided to get out of fishing.

Meanwhile many Japanese families began to choose convenience over culture. Today that often means Western-style dishes that feature meat from animals raised on land rather than fish.

That's evident walking through the Ito Yokado supermarket in Yokohama, the historic port city south of Tokyo. Koichi Nakagawa, manager in the fish products section, says fish sales have been falling consistently while meat sales have been on the rise. Fish is harder to prepare, more challenging to cook and children don't like dealing with the bones, he says.

While Nakagawa spoke, a few customers selected fish products from the coolers in his department. At the

See "WFF" on Page 15



Akiko Sato of the Women's Forum for Fish

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Japan's Strategy To Save Its Struggling Fisheries

Important Steps Taken, But The Challenges Are Enormous



Crew members of the longliner Suzu Maru dock at Katsuura fish market in Japan's Wakayama prefecture.

By **Bill Jaynes**
The Kaselehlie Press

YOKOHAMA, Japan -- The Earth's oceans are under more pressure than ever to meet demands for an increasing worldwide appetite for fish. Advanced fisheries technology has made it easier than ever to catch fish but the world's oceans seem to have fewer of them. And that has key experts in Japan worried about the sustainability of regional fisheries.

"Japanese fishing has reached a turning point," says Akira Nakamae, president of Japan's Fisheries Research Agency and a former deputy minister of the powerful national fisheries agency. As part of that realization, the country is rethinking how it manages its coastal, near-water and deep water fisheries.

In 1868, when the U.S. Navy forced Japan

to "open" its ports to American whaling ships and access to its fishing grounds, the government tried a "top-down" approach to fisheries management. It still forms the basis for much of the country's approach to fisheries.

But the approach is no longer feasible for Japan. Problems with fisheries have become more complex and global in nature and fisheries stocks are facing more pressure than ever before.

Among the reasons for higher demand is the internationalization of some of Japan's fishing habits. For example, for centuries the Japanese were among the few peoples who ate sashimi, or raw fish. Now restaurants featuring sashimi and its related cuisine, sushi, can be found all over the world. Yuichiro Harada of Japan's Organization for the Promotion of Responsible Tuna Fisheries said that in the United States alone there are now 10,000 sushi restaurants. And each of those restaurants needs raw tuna and other species to fill out its menu.

Harada said that citizens from developing countries like China are willing to spend more money on seafood, money that they previously haven't had. People throughout the world have become more aware that eating only red meats like beef can carry an associated health risk. They have begun to consume fish as a source of protein in ever increasing quantities.

What this means is that when it comes to fish and the complex issues of fisheries management, no nation, including Japan, can afford to think only of its own issues any longer.

"Fisheries experts are needed," said

the Mediterranean Sea where it was over-harvested often by pirate fishermen. In the rest of the world Blue Fin catches are closely monitored and regulated.

The fish is highly valued for sashimi around the world most often because of its size and fat content. Taiyo A & F Co.'s subsidiary, Maruha Company, which is developing the unusual aquaculture project, will have 2,000 fully mature blue fin tuna available for the market beginning in January.

The fish currently average in weight between 30 and 35 kilos and will likely be 50 kilos by the time they are released to the market. It takes approximately four years for the young fish to mature to salable size. The Maruha Company has pens containing fish in all stages of maturity.

The company transported the journalists on a large open boat to witness the 10:30 morning feeding process that takes place every day. Stacked aboard another vessel next to one of the pens a mound of small fish was waiting to be fed to the tuna.

Nakamae. He said that his research agency is the largest in the world and employs precisely the kind of experts that are needed to advise the Japanese government to help them to develop sustainable fisheries management plans.

Though the overall appetite for fish is declining in Japan, the country still imports half of its fish at an annual cost of two trillion yen, approximately \$200 billion. It's an enormous monetary burden on the world's second largest economy.

Japanese scientists might be tempted to provide skewed research to Secretariats such as the Pohnpei-based Western and Central Pacific Fisheries Commission that help to foster international fisheries quotas in the Pacific.

But Nakamae said that his scientists don't do that because they understand that when fish are gone they are gone and they won't be coming back. He said that his scientists and researchers are more concerned that marine resources be utilized only at sustainable levels. The future ramifications of erroneous or fraudulent research on fish stocks would be devastating not only for Japan but for the rest of the world.

Japan, said Nakamae, is highly motivated to insure that fish stocks are maintained at a sustainable level. He used a banking illustration to make his point. Good investors, he said, will never touch the principal of their investments but will only utilize the interest.

In fact, Japan is one of the few nations that are actively making "deposits" into their ocean "account." The country cultivates 70 to 80 species of fish in aquaculture environments for release into the ocean for further maturation.

As helpful as those measure are, they're only part of the answer to a huge problem that impacts every international fisheries.

There were small disturbances on the water's surface. The tuna knew from long habit that the time had come and they seemed to be jostling for position.

The crew started up the blower motors and mackerel shaped fish began to fly through the air landing, when the raptors flying over head didn't snag the bait fish in midair and fly away with it in the pen landing on the water's surface like large fishy raindrops. The boiling frenzy of feeding blue fin tuna was the stuff that fishermen's dreams are surely made of but 20 minutes later the feed was over and the water's surface was calm again. I could imagine satiated blue fin beneath the water's surface, burping in contentment like adults humans often due after a celebratory feast.

The Katsuura project began four years ago but the Maruha Company has been running similar successful projects for a decade.

Indeed, fisheries profit takers have exacerbated the problem of pressure on the world's fish stocks by any number of dirty tricks. For example, illegal unlicensed and unregistered (IUU) vessels in the Mediterranean have all but wiped out the world's prized blue tuna stocks and they have vanished in the Mediterranean Sea where, according to Nakamae, IUU vessels have run amok.

Unscrupulous fishing nations are using "flags of convenience" to violate international fishing agreements on quotas in order to earn more fisheries profits.

Purse seiners, highly effective fishing machines, cruise the world's oceans taking massive quantities of fish every time they pull the nets in. No fish is ever alive when it spills onto the deck of a purse seiner. Not every fish that a purse seiner catches is wanted by fishermen but the fish corpses can't be thrown back into the ocean to be caught another day. The industry calls the unwanted fish "by catch". Much of the by catch goes to waste. Of the tuna that are caught by purse seiners many are too small to be useful for the world's voracious tuna sashimi appetite. The immature fish are often boiled and processed in canneries and sent out to the world for tuna fish sandwiches or casseroles.

The writer was a 2008 Sasakawa Pacific Islands Journalism Fellow. This story was written while he was in Japan on his Fellowship.



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Blue Fin Bonanza

A Japan Firm Raises Prized Tuna In Pens

By **Bill Jaynes**
The Kaselehlie Press

KATSUURA, Japan -- Perhaps Takashi Furukatsu of the Taiyo A&F Co. in Tokyo traveled to meet the journalists of the Sasakawa Pacific Islands Journalistic Fellowship in Katsuura, in Wakayama Prefecture, to be sure that we wrote stories that cast his company in a good light. More likely he was just proud of his company's aquaculture project that will bear its first financial fruits in January and understandably wanted some well deserved bragging rights.

The company rents space just off the Katsuura shore from the municipal government to raise rare and highly prized blue fin tuna.

Blue Fin Tuna have all but disappeared in

See "Blue fin" on Page 7

Struggling To Keep A Tradition Alive

Criticized Abroad, Japan's Whaling Culture Goes Back Centuries

By *Bill Jaynes*
The Kaselehlie Press

TAIJI, Japan - This idyllic fishing village, only six square kilometers snug up against a quiet bay, is ground zero for Japan's lonely international battle to continue its whaling fisheries.

Taiji, which faces the Pacific Ocean in Wakayama Prefecture, has a whaling heritage that goes back 400 years. The early residents of Taiji turned to whaling because they had almost no arable land to farm. But the seas fronting the village were rich with whales, dolphins and fish.

The residents of Taiji — most have been fishermen for many generations — are proud of their whaling heritage. So much so that they've been asked to advise indigenous communities around the world that have lost touch with their own whaling traditions. Taiji is one of four Japanese communities that have long-established whaling traditions and cultures.

"I will fight for whaling," said Yoji Kita, the town's passionate superintendent of the Board of Education and former curator of Taiji's Whaling Museum. Kita's late grandfather was well known in these parts as a fisherman who threw harpoons from the small boats in which Taiji men traditionally used to chase the huge mammals.

Kita and other Taiji leaders are articulate proponents of their desire to continue whaling, in much the same way their ancestors did to provide a rich protein source for regional tables. He notes that some of the nations that are now against the idea of whaling were at one time whaling nations themselves. Kita also makes clear that before the international whaling moratorium was imposed, Japan often bought whale flesh from nations whose only interest in whales was for oil, a seagoing mine of sorts for a mineral resource.

The people of Taiji are no longer allowed to go to sea to hunt for whales but they do harvest them on occasion. The whales caught in Taiji now are the ones that are accidentally caught in fishing nets as was a Minke whale on the day that I was there.

While whaling is an emotional subject, I found the people of the community to be very open and willing to talk about whaling issues. They answered questions frankly within the backdrop of their own heritage.

Early one morning, well before the sun was up, we met with Akira Takeuchi on the Taiji docks. The 61-year-old fisherman continues the region's "whaling" tradition by leading the hunt for dolphins, a mammal the Japanese also consider a type of whale.

Takeuchi has been involved in the hunt for dolphins for 28 years. Previously he worked on Japanese whaling ships in Antarctica and in other places where whales could be found. Recently he was elected as the head of the dolphin hunters.

I asked Takeuchi about how dolphin mothers traveling with their offspring are treated during the dolphin hunts. He said that dolphin offspring that are released without their mothers rarely survive and that dolphin families released from the cove, because of the panic of the drive also sometimes have difficulty in surviving.

"If we think that they will survive we release the mother and her young one... We're not animals," he said.

Indeed the dolphin hunters, who take only the whales and dolphins that are allowed by their government seem to be a tight knit community who each have fishing ties that span several generations in Taiji. They seem to understand the idea of fisheries sustainability.

But the idea of dolphin hunting ranks those who aggressively protest Japan's continued pelagic scientific whaling, a practice the Japanese say is necessary to understand the true condition of whale communities. At times, those opponents have brought their fight to Taiji.

On the day before the Sasakawa Pacific Islands Journalism Fellows arrived in Taiji, members of "Sea Shepherds," a group of environmental activists, arrived in Taiji to protest the dolphin hunting that has been going on for 30 years in Taiji.

The community rumor mill said that the group had two international journalists in tow. The clash that resulted between the Sea Shepherds and Taiji dolphin hunters required that the police be called to sort things out and to calm the opposing parties.

We were told that a few weeks before, a journalist parked a car near the cove where dolphin hunters do their final work and, using hidden cameras filmed the entire process of the "harvest" of dolphins. The video ended up on YouTube, an Internet video service as well as on international news.

"Anyone that sees that video might think that we are the worst people on earth," exclaimed Yoji Kita, the town's unofficial whaling historian.

Akiko Sato of the Women's Fisheries Forum, a group that's dedicated to preserving Japan's fisheries traditions and culture, in earlier interview said, "Dolphin hunting is no worse than slaughtering cattle."

While cattle are killed for food in slaughter houses out of view of the public eye, in Taiji, hunters in boats round up dolphins at sea like marine cowboys and drive them into a small cove that is in full view of a public road.

The "dolphinboys" use noise to distract and drive the dolphins in the direction they want them to go. A homlike pipe is placed in the water. When the dolphins are going in the wrong direction, hunters in boats in the enant direction beat on the pipe to drive the dolphins away from them and toward their destination, a rocky cove with a small entrance.

After the entrance to the cove is sealed by nets, the dolphins are killed for food just like cattle in slaughterhouses.

Kita said that the difference between the two practices seems to be based on emotion and often on politics. "No politician in an anti-whaling country would support a whale or a dolphin harvest no matter what

See "Whaling" on next page

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...Whaling

Continued from previous Page

facts there might be to support the practice because they might lose votes," said Kita.

Tajji isn't just a battleground for international forces that oppose whaling. It has had its share of domestic disputes, too.

Tajji, unlike Japan's three other traditional whaling villages, has backed the national government's scientific whaling endeavor. The International Whaling Commission, according to a source within the Japanese whaling community, has intimated that they might grant indigenous whaling rights to the four communities if they would stand against the nation's scientific whaling junket. Tajji has steadfastly refused to do so and as a result indigenous whaling rights have not been granted to any of the four villages.

When foreign representatives arrive in Tokyo to talk about whaling issues they are often brought to Tajji because of its residents' commitment to their whaling heritage. Tajji has received substantial subsidies from the national government of Japan that the other three villages have not received. That has served as a bone of contention amongst the whaling villages in Japan.

While Tajji's proud residents continue to press for the right to restore their traditional whaling practices, they've also taken a more pragmatic view and are try-

ing to position their village as a tourist destination. They've got a lot in their favor - the area's rugged coastline, with its soaring cliffs and dramatic vistas, is similar to California's famed Big Sur region.

But getting to Tajji is an effort, even in Japan with its highly efficient rail system and domestic air services. It took our group nearly four hours to travel from Tokyo to Katsuura, our first stop in Wakayama Prefecture, via Japan Air Lines and local rapid train service. If we had gone by train alone, even using the popular "bullet train" service that crisscrosses Japan, the trip would have taken six hours.

Still, once you start the journey, the end is worth the effort. Tajji's natural beauty attracts over 150,000 tourists a year. Town leadership says that it would like to see at least twice that number.

A centerpiece of the village's "whaling tourism" effort is the Tajji Whaling Museum. In addition to its exhibits on Tajji's whaling traditions, it keeps several species of live whales and dolphins in aquaria and in the ocean waters of a cove sealed by a concrete wall.

Within the cove a killer whale performs for tourists in a choreographed show. On the day that we were at the museum, 40 or so tourists braved the chilly air to watch the aquatic mammal run through its showy paces.

Visitors at the Whaling Museum can visit an aquarium to see dolphins swimming. We entered through a glass tunnel underneath the aquarium and interacted with the four dolphins swimming there. The dolphins can also see the tourists. They seemed to be just as curious about us as we were about them.

Among the dolphins at the aquarium is the only known "four fin dolphin" in captivity in the world. Two adipose fins on the rare dolphin are considered by some scientists to be the vestigial remains of limbs that were not selected out in the evolutionary process.

Live whales and dolphins, at the museum are housed in aquatic pens. When we visited, the marine mammals seemed to perform for us, dancing on their tails, rising from the water to get a closer look at our faces. Probably they were hoping that we were there to give them a fresh fish treat. I would have loved to have given them one but I didn't have any in my pockets

on that day.

While the attractions and the area's beauty are stunning, it's really the region's hardy and proud people who are the real stars. Whatever your opinion about whaling, you cannot help but admire and respect the tough and humble people whose relationship to the sea goes back generations.

Today, however, there's concern in Tajji and other fishing communities that the next generation, and the one after that, may not carry on the traditions of the sea. More and more young people are leaving for jobs elsewhere, and most of those jobs aren't in fishing. In part, that's due to the fact that fishing is hard, back breaking work. It also reflects that there are fewer fishing-related jobs to be had.

One of Yoji Kita's children is still in Tajji but the other two have left for more prosperous waters despite their father's wishes.

Kita said that if whaling was allowed in Tajji there would be jobs for its young people and they would not have to leave the community to find work that is prosperous.

"We don't understand why (Japanese) fishermen are criticized. We are acting in our own territories and in our own provinces," he said.

The writer was a 2008 Sasakawa Pacific Islands Journalism Fellow. This story was written while he was in Japan on his Fellowship.

...Blue fin

Continued from Page 5

The pens consist of a large net suspended by buoys and weighted down in the water that is 20 to 25 meters deep. The company and staff are constantly concerned about the possibility of frequent typhoons that ravage the shore that could potentially break the nets releasing their hard won tuna stocks to the ocean before they can get them to market. So far Maruha has been lucky.

The company employs five people. All of them are certified scuba divers and they check the nets that contain the fish daily for possible problems. They also scour the sea bed for any fish that might have died in order to avoid problems both with water purity and diseases that might spread through the rest of the school.

The company gets juvenile fish from fishermen who have caught them accidentally.



Feeding frenzy in the Katsuura Blue Fin pen

The juvenile fish that they receive are ones too small either for the market place or for survivability if they are released to the ocean. "Our project keeps fish accidentally caught from being wasted," said Furukatsu, who formerly ran a major fisheries joint venture in the Solomon Islands.

Projects like the one in Katsuura can be undertaken in any port where juvenile fish of nearly any species might be caught by fishermen who are then willing to share the fish. Without that resource a project is doomed to failure.

Furukatsu said, "Other companies and cooperatives are starting to take on their own aquaculture projects and though we're concerned that there might be a market glut that might drive prices down we think that projects like these might be the answer for future sustainability of fish stocks."

Furukatsu couldn't, or perhaps wouldn't give journalists details on the cost for the project or what they hope will be their profit margin. It will depend a great deal on what happens when they release their fish to the market in January.

The writer was a 2008 Sasakawa Pacific Islands Journalism Fellow. This story was written while he was in Japan on his Fellowship.

...Tuna Agreement

continued from front page

In the Western and Central Pacific Ocean (WCPO) there are areas of water that are not under the economic control of any of the Pacific nations. For instance, in the waters between the Kiribati and FSM EEZ's there is a doughnut hole shaped area of water that is considered to be "high seas". There is another pocket of high seas that is bounded on the southwest by the Solomon Islands and the Northeast by FSM, Nauru, Kiribati, and Tuvalu.

The member nations of the Tuna Commission regulate the high seas pockets in the WCPO.

"We expected the Tuna Commission would do something to regulate fishing for the high seas areas but they didn't, so we (the PNA nations) took it upon ourselves to do something," said Eugene Pangelinan of the FSM's National Oceanographic Resources Management Agency. "Anything short of this decisive action implementing the 3IA, our fisheries stocks, particularly the bigeye stocks, may be in danger of reaching an overfishing state" Pangelinan added.

The abstract on the 3IA agreement says that a significant level of fishing in the WCPO is concentrated in the EEZ's of the Parties to the Nauru agreement.

Fisheries weights in the WCPO are measure in metric tons. One metric ton is 2204.16 pounds.

In 2007 a record high 2.4 million metric

tons (approximately 2.6 million tons) of tuna was caught in the WCPO of which approximately 1.1 metric tons (1.2 million tons) was caught in the EEZ's of PNA nations, 44 percent of the 2007 WCPO catch.

Of the total WCPO catch, 1.7 million metric tons (1.9 million tons) was caught by the highly productive fishing vessels called purse seiners. Of the purse seiner catch 1 million metric tons (1.1 million tons) or 59 percent was caught in PNA waters.

The Tuna Commission's conservation and management measures for bigeye and yellowfin tuna stocks currently limit fishing efforts in the WCPO to 2004 or the average of the 2001-2004 effort levels. Other measures on catch retention, Fish Aggregating Device (FAD) closures, further reduction in longline bigeye catch, monitoring and data provisions were proposed to the member nations of the Commission in 2007.

A FAD is an artificial environment hung and weighted below a buoy that is placed by fishermen to which fish are attracted. Fishermen later return to the artificial environment and scoop up the fish in huge nets that can hold many tons of fish at a time.

The Commission could not reach an agreement on limitation of FAD usage or any of the proposed measures in 2007.

According to Andy Richards of the Tuna Commission, the general voting standard is for consensus of the 27 member nations and seven territories of the Commission. All members must unanimously agree

See "PNA" on Page 15

Daily Frenzy At Japan's Fish Markets

But The Catch Is Falling For Pressed Fishermen

By Bill Jaynes
The Kaselehlie Press

If one were to visit the Tsukiji Fish Market in Tokyo and ask no questions it would be easy to assume that Japan's fisheries are robust and the Japanese appetite for fish is healthier than ever. After all last year 480 different varieties of marine products traded hands at the market daily, for a daily average of 2,080 tons. Only 10 percent of that is tuna of all grades and varieties, both fresh and frozen.

Before the auction that takes place at 6 a.m. every day, intermediate wholesalers poke and prod the tuna laid out on pallets to determine the quality of the fish that are laid out on the floor of the warehouse in neat rows.

In the fresh tuna market buyers line up on benches and participate in a subdued auction process. In the frozen tuna market auctioneers ring bells to alert the buyers of an upcoming auction.

The auctioneer bounces on his toes, swings his arms, wags his head and yells in a language that only the buyers seem to under-



Buyers check the quality of frozen tuna at Tsukiji Fish Market

stand. We asked our Japanese interpreter what the auctioneer was saying. She yelled over the din, "I don't know but it's not Japanese!"

Whatever language the auctioneer is using, hundreds of fish are sold every day in a matter of minutes and the fish disappear from the warehouse just as quickly.

Walking through the fish market can be a dangerous proposition as hundreds, perhaps thousands of forklift carts speed through the small aisles where time is money.

A trip through the live fish seller's area is like taking a snorkeling trip on land. Hundreds of varieties of colorful fish line the crowded area. At one stand a vendor used a Japanese Samurai sword to trim a large fish that, since it had been quartered on a large band saw was no longer recognizable to my inexperienced eye. Accountants slide beads on rods on the tra-

ditional abacus they still use to determine the final bill for buyers.

The Tsukiji Fish Market covers an area of 230,000 square meters. It is by most accounts the largest fish market in the world. The figures are staggering: some 42,000 people come to the market every day, in 4,500 vehicles where there are 20,000 fish retailers, and 7,500 wholesalers.

But for all of the frenetic activity in the market, demand and supply of fish in Japan have been on a decline for many years, said Yoshihiro Yamada, public relations official of the Tokyo Metropolitan Government. Yamada said that not only are fish stocks down but the number of Japanese fishermen has decreased to harvest the fish that are available.

Hundreds of miles south of Tokyo, and a world away, at the Katsuura fish auction market in the Wakayama Prefecture things are much more subdued. Bidders there bid on a daily basis for tuna fresh off the boats, which pull up to the docks from fishing grounds near Japan and across the Pacific.

Intermediate wholesalers check the quality of the fish based on a meat sample where the tail is slice from the fish. They are looking for fat content. Fish from colder waters have a higher fat content and are far more valuable than fish from warmer waters. They can tell with a single glance whether a fish will be bound for a pricey restaurant in Kyoto or for a supermarket that sells good but lower quality tuna.

They bid for tuna in lots of 10 by silent bids. The process is much more subdued than at the Tsukiji fish market but once a bid is entered it cannot be retracted. A buyer may walk away from the market with several fish or none.

By the time Sasakawa Pacific Islands Journalism Fellows arrived at the Katsuura fish market one fishing vessel had already unloaded its small catch and a long liner, Koryo Maru was being unloaded. The vessel had been fishing in Japanese waters off the coast of Hokkaido. The trip was scheduled for 30 days but they came back after only 22 because of poor fishing results. The vessel's hold can carry 10 tons of fish. On that day they were unloading three tons of fish.

We met with Osamu Miyamoto, the captain of that vessel, in a smoky restaurant across the street from the market. He was enjoying a breakfast of a fried egg, grilled mackerel and a cold beer.

Miyamoto said that he had only been the captain for eight months but that he had

been a fisherman for 25 years, since he was 15 years old. He said the when he first started fishing the vessels he was on always came back with a full load.

Fishermen rely heavily on their ability to find bait while they are at sea. Miyamoto speculated that there are now too many whales that eat the bait and he has had an increasingly difficult time finding enough for their fishing needs.

Japanese fishing vessels in markets besides Tokyo are also having difficulty finding Japanese fishermen willing to man their vessels. Miyamoto's crew of 10 men was largely staffed by Indonesian fishermen. Salary demands of Japanese fishermen are also high, said Miyamoto. He said that he can hire four Indonesians for the price of one Japanese fisherman.

Earlier while we watched, a larger fishing vessel, the Suzu Maru berthed at the Katsuura dock and began unloading its catch. That vessel's hold can carry 30 tons of fish but they unloaded only 10 percent of that amount, three tons of fish. None of the vessels that arrived that day caught enough fish to pay for their journey.

The fishermen's life is a difficult one that not many Japanese who were not born into fishing families are willing to pursue. Tetsuri Takadura has been captain of the Kaisei Maru for 15 years and had been a fisherman for 38 years. He said that he spends only 40 days at home every year with his wife and children. He had 11 members on his crew. Four of them were from Japan and the rest were from Indonesia.

I asked him if he had been to the Federated States of Micronesia on his most recent voyage. He said that he once took many trips to the FSM EEZ and that long ago the expense to get there from Japan was worth the risk. These days, however, fuel prices and declining fish stocks keep him from



A vendor at Tsukiji Fish Market trims a fish with a Samurai sword.

going to the area quite so often.

He said that during his many trips to the FSM vessels he worked on had been boarded at least 10 times by FSM National Police. He said that in addition to the scrupulous hours-long inspection process the officers always asked the crew for things like cigarettes or porno movies. He said that hassle is just not worth the risk of the investment in fuel.

Takadura said that many Japanese fishermen who own boats would like to get out of the business but the cost of scrapping a vessel is approximately 7 million yen (about \$700,000). Many boat owners reluctantly continue on because the cost to get out of the business is too high.

The Japanese translators with whom the Sasakawa Fellows traveled helped me to scour labels at Tsukiji fish markets and in two supermarkets we visited looking for fish that had come from the FSM. Buyers want to know where fish are caught as an aid in helping them make decisions about the quality of the fish they buy.

Of the hundreds of fish in the market and the prepared and refrigerated fish in the supermarkets we didn't see a single fish that had been caught in FSM waters. None of the fishing vessels that unloaded at Katsuura fish market on the day we were there had traveled to FSM waters.

The writer was a 2008 Sasakawa Pacific Islands Journalism Fellow. This story was written while he was in Japan on his Fellowship.



Wholesalers inspect fresh tuna at the the Tsukiji Fish Market

Spreading A Fishing Culture, One Child At A Time

An NGO Teaches Japanese Children To Prepare And Eat Fish

By **Bill Jaynes**
The Kaselehlie Press

At his elementary school in Mitaka, a suburb just west of Tokyo, nine-year-old Mamoru Kukubugata and his best friend Taiga Kawano stood next to me and looked up at my face like one might look at a flag on a flag pole.



Kokubugata Mamori (left) and his best friend Kawano Taiga

Mamoru spoke to me in Japanese while his best friend giggled. He had a look of wonder on his face. Miki Fujii, a former journalist and current translator helped me to understand Mamoru's comment -- "You are very tall."

He looked me up and down and noticed that I wasn't wearing the slippers that everyone else was wearing. I explained that it was because my feet were too big to fit into the ones that were available so I chose to go barefoot.

The boys put their feet next to mine and asked me to compare foot sizes. While my foot extended the length of an entire floor tile, theirs covered barely a quarter of it. They found out that it took nearly two of their hands to reach the full length of one of mine. Mamoru gave me a sly grin and said something else in Japanese. When Miki-san told me that he had said, "You're like a whale," I doubled over in laughter and wanted to pick the boy up and give him a giant's hug.

I was not the only baffling creature that children saw at Minami Ura Elementary School.

Forty parents and children gathered on an October Saturday to learn how to prepare and cook fish at home. "Many mothers don't know how to cook fish and so they don't buy it and the children never see it," said Yuriko Shiraishi, head of the Women's Forum for Fish, which organized the event.

Young Mamoru said that the fish that he helped to prepare was only the second whole fish he'd seen in his life.

The WFF has been educating children and parents about fish for 15 years. During that time, nearly 7,000 Tokyo children and parents have participated in one of the classes held at elementary schools throughout Tokyo.

Shiraishi said that it took two years to get permission from the schools to hold their classes there. School administrators were sure that it was too dangerous for children to work with the sharp knives they would need to use. Once administrators were con-

vinced and classes began schools have been one of WFF's biggest supporters.

"It gives the children an opportunity that the schools cannot organize themselves," said Shiraishi.

The biggest supporters of the program have been fishermen and the fishing communities. There are 6,000 fishing villages in Japan, one every five kilometers.

Shiraishi has visited 1,500. Her message for the fishermen when she visits them is simple. She tells them that many people in Japan don't know how to use the fish products that fishermen work so hard to supply. She tells the fishermen that it is their responsibility to educate the public about fish and fisheries. When people in Japan know how to utilize fish at home the fishermen will make a better living, she says.

The class I attended was the first for me but representatives from Shiriuchi, Hokkaido in the northernmost prefecture of Japan have taken part once a year for the past 11 years at their own expense. When they come to the Tokyo area they bring fish from their home for the children to see and to eat.

Fishermen's wives from Tokyo come to help teach children and parents about the preparation of fish. A fish expert from the area helps the children and parents to learn about the physical characteristics of the fish.

"It's important to us as a fishing community because many children don't know that fish have a head and a tail and that they don't come sliced," said Tetsuya Wakimoto, the mayor of Shiriuchi, who also attended the event.

Children and parents gathered to watch as a Shiriuchi Town Council member who is also a Hokkaido fish expert sliced the head from a Hokke. He stuck his finger inside the fish and pulled out the guts.

See "Fish Culture" on Page 10

PEACE CORPS VACANCY

Peace Corps/Micronesia is seeking to fill the following fulltime, contracted position, based in Kolonia, Pohnpei. To apply, qualified persons must send a cover letter describing their qualifications for the position. They must also send a resume in English with work history, salary history, and names of work-related references.

TECHNICAL TRAINER - EDUCATION

The primary responsibility of the Technical Trainer is to manage the design, delivery and evaluation of competency-based technical training that prepares Peace Corps Trainees for two years of volunteer service in FSM and Palau. The Technical Trainer will support education and education-related programming, including ESL instruction, community-school relationships and youth development activities outside of the classroom like after school programs, tutoring and summer camps. She/He will also provide support to Program staff and Volunteers in the field with technical issues. The position requires the ability to speak, read, and write English and work with Microsoft Word and Power Point. The Technical Trainer reports to the Programming and Training Officer (PTO).

Duties include:

- Guides/implements training design, revision, evaluation, and monitoring for education-related competencies designed to prepare and support Peace Corps Trainees and Volunteers.
- Facilitates training activities, modeling a variety of education techniques in training delivery.
- Develops and presents information on factors affecting education including gender, parent involvement, school-community linkages, resources, the experiential learning cycle, etc. and provides recommendations for working successfully in the Micronesian environment
- Develops technical training documents/reports and shares these with key staff.
- Designs and delivers appropriate Training of Trainers sessions.
- Collaborates with PTO, Training Director and Program staff to design, revise, and implement training to improve Volunteer capabilities and project success.

Desired Qualifications:

- Bachelor degree in education or 5 years of equivalent experience in education.
- Knowledge of and demonstrated skills in teaching methodologies, preferably as relates to teaching English as a Second Language.
- Experience designing, implementing and evaluating training.
- Experience working with an international organization and/or in a cross cultural environment.
- Experience working with PTAs and the Department of Education.
- Ability to investigate educational resources and develop/adapt training programs to reflect core principles.
- Self-motivated to investigate and take initiative in providing a competency-based and effective technical training program.

Salary Range: \$12,000 - 16,000 depending on prior experience and salary history.

Applications may be dropped off at the Peace Corps office in Kolonia, or faxed to 320-2658, or sent by email to techtrainer@fm.peacecorps.gov. The deadline for receiving applications is Friday, November 21, 2008.



CALL FOR NOMINATIONS

The Micronesia Conservation Trust (MCT), a not-for-profit, non-governmental financial institution dedicated to providing sustained funding for environmental and biodiversity conservation projects in Micronesia, is currently recruiting for regional members of its Board of Trustees.

MCT is a private corporation with a governing Board of Trustees that includes high level members from the private sector, academic institutions and conservation NGOs. MCT mobilizes funding from a variety of sources and has begun to build a \$22.5 million endowment from which to provide long term sustained funding for Biodiversity Conservation and related sustainable development in Micronesia. The Trust places special emphasis on building the capacity of Micronesian organizations to design and manage conservation programs through public-private partnerships and shared experiences and best practices. It also provides a forum to bring together people from national, state, and local governments and private enterprises and organizations to collectively address the challenges of conserving and managing highly endangered biodiversity and natural resources in Micronesia.

THE REGIONAL BOARD MEMBER WILL HAVE THE FOLLOWING QUALIFICATIONS:

- Represent a prominent company/organization, or is distinguished and respected for his/her accomplishment;
- Proven record or ability in fundraising for other organizations at state, regional and international levels; and
- Dedicated to improving the general environment and meeting the goals and targets of the Micronesia Challenge for betterment of Micronesia and beyond.
- Be excited by the opportunity to assist in providing a better environment legacy for Micronesians.

In order to diversify the expertise of the Board of Trustees, the MCT board seeks people with a proven record of distinguished accomplishment, integrity and experience in the following fields of expertise: business, financial management/accounting, finance institutions, science related to conservation and community development, conservation and community development and law. A qualified Board Member will be a resident of Micronesia. Elected Officials are not eligible to serve.

REGIONAL BOARD MEMBERS WILL:

- Physically participate in at least two MCT Board of Trustees meetings per year in Micronesia to govern by leading the development of strategic and fundraising plans, policy development and fiduciary responsibilities of MCT;
- Promote MCT's vision and mission across the region, including developing good relations and partnerships with governments, private partners, local leaders and communities.
- Secure financial and technical resources for MCT and its partners. And this can include direct contributions and/or opening doors/opportunities for MCT.
- Play a key role in introducing MCT to possible donors in the region and nurturing these relations and links with our International board members to also fundraise in USA, Europe, Australia, Japan, Taiwan and other countries;
- Help connect the MCT to regional and international environmental networks that are working in the region to share experience, expertise and lessons and other key organization interested in the Micronesia Development;
- Maintain regular contact with the MCT organization by email or phone;
- Bring a broader perspective to local issues, issues related to conservation trusts, environment in general and links with prominent businesses to engage them in conservation; and
- Bring to MCT integrity, high ethical standards, and political neutrality.

MCT's Vision: A Micronesia-wide system of protected areas enhances the lives and livelihoods of our people by ensuring a healthy living environment, and providing sustenance and economic benefits, while contributing to the region's ongoing commitment to global conservation

Board membership is voluntary and does not involve monetary compensation although MCT does reimburse out-of-pocket expenses incurred in carrying out Board business.

MCT is accepting nominations for Regional Trustees through November 14, 2008. Please provide the name of the nominee and his/her contact information. Please also provide a brief summary of his/her qualifications and a description of how the nominee will contribute to the achievement of MCT's vision and to the work of the Board of Trustees.

...Fish culture

Continued from Page 9

I thought I heard the children exclaim, "Eeew!" Just to be sure that I didn't misunderstand the meaning I checked with Miki-san. She assured me that "Eeew," in the Japanese language means the same thing as it does in English. The kids were grossed out.

The teachers told the children that they should watch closely because they were going to do it next.

"No! No! I don't want to do this! Eeew!!!" One of the children got sick and had to go home.

Hokkaido teachers continued to teach the remaining participants how to open and remove scallops from their shells. Another taught the children about the difference between a flounder and a halibut and then taught them to fillet both types of fish for sashimi and how to care for the meat.

As the children picked up knives I felt my own sense of queasiness. One of the girls dropped a knife, point down. I imagined a quivering knife pinning the child's foot to the floor, but the imagined catastrophe was averted by the fast footwork of all of those nearby.



Miyazaki-san, Shiriuchi, Hokkaido town council member and fish expert demonstrates the difference between a halibut and a flounder to astounded participants, many of whom had never seen a whole fish before. Japanese media capture the event.

When all of the fish were sliced and prepared, parents and Hokkaido fishermen's wives used them make what I considered to be a gourmet meal. The halibut and flounder was used as sashimi and topped with a tomato and seaweed mixture that reminded me of Mexican Pico de Gallo. I personally had three helpings of that dish.

The scallops prepared on the half shell with a garlic sauce were a hit with some of the children but little Mamoru and Taiga left half of theirs. They loved the scallops but said that they didn't like garlic. The Hokke fish were sectioned and cooked in chunks and the children seemed to enjoy them in spite of the bones that

they don't normally like to deal with.

When everyone was finished eating children were allowed to ask questions of the fishermen's

wives. They asked questions like, "What time do you get up?" And, "Do you get to watch television?"

Journalists from the Pacific Islands gave short presentations about their countries and posed for pictures with the young people of the Minami Ura school.

Shiiraishi said that the WFF had specially arranged the day's class because of the presence of the journalists and that normally the class sizes are more than two times the number of children and parents present on that day. She said that 15 years

ago the WFF tried to attract just parents to the classes but that didn't work. Parents just weren't interested and were too busy. The classes only took off when they centered on the children and invited to parents to accompany them.

"Fish and fishing is important to Japan's culture and to its health," said Shiiraishi.

"What the WFF is doing to educate Japanese people is important to our little fishing village and for all of Japan," said Mayor Wakamoto.

The writer was a 2008 Sasakawa Pacific Islands Journalism Fellow. This story was written while he was in Japan on his Fellowship.



A Minami Ura school student gets instruction on preparation of a halibut while two of her classmates watch.

Kpress Perspective

Why Japanese fisheries?

What in the name of Poseidon has come over the Managing Editor of the Kaselehlie Press? I could certainly understand if readers think that I've lost my entire mind. I mean how many articles about Japanese fisheries do we really need in one issue of the newspaper?

First, the front page carries a fisheries related story on a landmark update to the Nauru cooperative fisheries agreement that involves the FSM. Then there are six more articles that appear to have nothing whatsoever to do with the FSM.

On that point I would beg your leave for a different point of view.

When I was in Mitaka on October 18 the principal of the school, Kuninobu Matsubara, asked the three journalists of the Sasakawa Pacific Island Journalism Fellowship, of which I was one, along with our editor and mentor, Floyd Takeuchi of the Pacific Magazine to give words of advice to the elementary school students gathered there.

All of the students waited with slightly awestruck looks of expectation on their faces in anticipation of what we might say.

Except for Floyd Takeuchi, we sat with looks on our faces like those of deer standing in the middle of a nighttime road in the headlights of an approaching car or, maybe more appropriately, a fish caught in a flashlight beam.

Takeuchi effortlessly gave sage and impromptu words of advice to the students. He talked about the fact that his family emigrated from Japan three generations ago and that many, if not all of the Japanese traditions his ancestors brought with them to Hawaii have disappeared from practice within his family including their ability to speak the Japanese language. He advised the children to hold tightly to their traditions and never let them go.

Tereni Kens, a soft spoken Fellow from Papua New Guinea talked about much the same thing as Takeuchi but from a Papua New Guinea perspective and received applause from the group for his wise words.

Fellow Linny Folau of Tonga was next. She incorporated the same message that she had heard from the other two speakers but added a "study hard, dream big dreams, and accomplish well" type of message.

While the other three spoke I wracked my exhausted brain for words of wisdom that would leave a lasting impression on the students and that wouldn't make me look like the complete idiot I felt I was. Nobody had told me I'd have to come up with something like this in a land where every man woman and child knows the sayings of brilliant philosophers like Confucius, and Prince

Siddhartha, the Buddha. I wondered who the principal thought I was to give anyone in Japan, or anywhere else for that matter, advice about anything.

I stood, my mind a completely blank slate, grateful for the pauses that would come while the translator converted my words into something sensible for the children to hear.

Hopefully, Miki-san, the translator edited not just my words but my content as well.

All week in Japan I kept thinking about what one of the translators in China told me when I was there. She said that often when a speaker is making a serious error in etiquette or in content she edits when she translates. Good for her.

I was counting on Miki, who is a very smart lady to keep me from falling on my philosophical behind.

Apparently it worked because the children responded reasonably well to my message though they didn't laugh when I had hoped they would. Maybe that was because of Miki-san's translation.

In boiled down format I said that I have become aware during the course of my travels in the last few months that the world is a much smaller place than I had previously believed it to be. If Japan chooses not to take care of its environment it effects the FSM and vice versa. We are all world citizens and all of our actions affect each other. We should always be mindful of that fact and act accordingly if the world itself is to survive.

I sat down with a red face saying quietly to Miki-san as I sat, "Now, let's all join hands and sing 'Kum-Ba-Yah'." Or maybe more appropriately, we should have sung Michael Jackson's, "We are the World" as I witnessed a group of journalists from several countries uniting to do in a karaoke room in China last month.

The point is, and certainly you knew that I would come to a point at some point in this editorial, despite what some people might see as only a corny message for children, we are all interconnected as world citizens. It is important to know how other countries deal with fisheries because fisheries is, am, and are, the FSM.

We need to know how the fish that migrate through our waters are being handled by nations that deal responsibly with fish on a sustainable level just as much as we need to know about unethical pirate fishermen who ravage the world's waters for their own personal gain while nations and their people jointly suffer.

We in the FSM need to know about the fisheries ethos and culture of other nations because right now, fisheries are all that we



Japanese elementary students eagerly await the words of wisdom from the Sasakawa Fellows, some more than others.

have or maybe the biggest thing that we have. It is our future.

I say "our" future because the FSM is the place that I have chosen as my home. Sure, I have the option to return to the United States where I came from if I want to. In the FSM, you have that option as well so what really is the difference between you and me?

I have chosen not to return while many people born in the FSM have chosen to go there for what they perceive to be greater opportunities.

Regardless of where we choose to live we are all world citizens and we need to be informed about each other's worlds.

That is why I chose to publish the articles that I wrote as a fellow of the Sasakawa Pacific Islands Journalistic Fellowship.

It isn't an ego thing. My articles will be published in the Pacific Magazine whether or not they ever appear in The Kaselehlie Press. It isn't because for just over a week I slept for an average of two hours every night under the most serious pressure I've been under since I tried to finish a four year college degree in two and a half years while working full time and trying to be an aid to my wife in raising my three children.

I chose to publish these articles because we each one have an effect on every other one in the world. It's not us and them. It's just us.

Bill Jaynes
Managing Editor

The fundamental delusion of humanity is to suppose that I am here and you are out there. -Yasutani Roshi, Zen master (1885-1973)

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Seen Any Good Movies Lately?



By N.N. Isaac
The Kaselehlie Press

Affairs these days seem determined to demonstrate the slightly humorous yet decidedly ominous Western adage of "Murphy's Law" which states that if anything can go wrong, it will go wrong at the worst possible time, in the worst possible way. A good example of this law is the notion that a falling piece of toast will always land on the buttered side (or for those of a nuttier inclination, the peanut-buttered side). From the flailing economy to the alarming resurgence of newly focused racism, to lesser serious, yet, equally frustrating dilemmas like the finicky weather, or someone eating the last can of Sunflower tuna, it seems as though distress and discord have taken center-stage in recent events. Consider finding temporary respite in a lovely movie or two, to transform a desolate day into an invigorating experience filled with laughter, romance, and adventure.

Journey to the Center of the Earth (2008)

When Bostonian volcanologist, Professor Trevor Anderson, notices unusual tectonic activity mirroring the same phenomenon that took place shortly before his brother's mysterious disappearance,

Anderson and his petulant nephew, Sean, embark on an adventure that leads them half-way around and, quite literally, through the entire world.

This sci-fi adventure stars Brendan Fraser as Professor Anderson, and Josh Hutcherson as his nephew Sean. SNL regular Seth Meyers appears as Anderson's obnoxious colleague, Prof. Alan Kitzens, and newcomer Anita Briem sparkles as the resourceful mountain guide, Hannah Asgeirsson.

"Journey" marks the directorial debut of nominated special effects whiz, Eric Brevig. The movie is partly based on the Jules Verne's classic of the same name; however, instead of following the novel, the film takes its premise on the notion that Verne's writings were based on facts and actual experiences.

Similar to its source material in more ways than one, this movie seems uninteresting and heavy on the cheese with its dated storyline and the marketing of its 3-D format. However, once the movie begins, the charismatic cast quickly engages viewers on an exciting ride full of live action accented with vibrant computer-generated landscapes and creatures

that make for a wondrous feast for the eyes even without 3-D glasses. You'd be hard pressed to find any movie that supersedes its literary inspiration; however, I highly recommend this enjoyable journey for the entire family to experience together.

"Journey" is rated PG for intense adventure action and some scary moments.

Mamma Mia! The Movie (2008)

During a summer of flower-power and free-love, Sophie Sheridan was conceived on an idyllic island off the Grecian coast. Twenty years later she decides to invite the three men from her mother's wild past to her wedding in the hopes of discovering her long-lost father.

This lively musical is a film adaptation of the 1999 West End (London) musical of the same name. Featuring the songs of the super-disco group ABBA, "Mamma Mia!" stars Meryl Streep, Pierce Brosnan, Stellan Skarsgard, Colin Firth, Julie Walters, Christine Baranski, and Amanda Seyfried. Having previously directed "Mamma" on-stage in 2002, British theatre-director, Phyllida Lloyd paired up with playwright Catherine Johnson to create the film version of the theatrical production. ABBA members Benny Andersson and Bjorn Ulvaeus

executively produced "Mamma Mia!" with Andersson also contributing to the film by creating its original music and modifying a few ABBA classics to better fit the movie's plot. "Mamma Mia! The Movie" has enjoyed a record setting run at the box office, currently holding the record for the biggest opening weekend sales for a movie musical. With a grand gross of around \$534 million and an estimated budget of \$52 million, the huge financial success of the film has spurred rumors of a possible sequel titled "Grandmamma Mia."

Critics of the film disparage the singing performances of most of the star-studded cast, with major criticism centered on Pierce Brosnan. Critics from New York Magazine, the Philadelphia Inquirer and the Miami Herald have compared the Irish actor's singing voice to that of "a water buffalo," "a donkey braying," and "a wounded raccoon," respectively. A particularly disgusted critic goes on to describe Brosnan's singing expressions as looking pained and teary-eyed as if undergoing a prostate examination outside the shot of the camera. Personally, it was Meryl Streep's slightly possessed performance that was most disconcerting for me. In addition to her crazed behavior, her shrill singing might've been better suited had she been stirring a cauldron and sporting a black pointy hat.

In a probable attempt to create star-power for this film, the casting of certain actors might've caused "Mamma" to slide precipitously towards being an awkward fiasco instead of the melodious fun-fest it was meant to be. In the end however, the magic of ABBA trumps all, making issues with mediocre voices seem paltry, as proven by some of the film's harshest critics who admitted to wanting to enjoy the whole mess all over again. "Mamma Mia!" definitely has hypnotic-endorphin-like qualities because I, too, can't wait to own it on DVD. This musical comedy will have you bouncing along to its stereophonic beats throughout its entire 108 minutes of runtime... and for about 72 hours afterwards as well.

"Mamma Mia!" is rated PG-13, and will undoubtedly make for a pleasurable viewing experience for both new fans and veteran ABBA-holics alike.

Until next time, take the time to stop and smell the roses (yet another useful Western adage), and always be kind, rewind, and watch for these movies on DVD.

Astronomical Tide Prediction October 29 - November 11, 2008

	Pohnpei		Chuuk	
Wednesday	29 Wed 02:57AM 3.6 08:40AM 1.1 03:11PM 4.8 09:45PM 1.1	05 Wed 01:58AM 1.9 06:30AM 2.1 09:51AM 2.0 06:36PM 3.7	29 Wed 01:51AM 0.7 06:52AM 0.1 02:07PM 2.2 09:26PM 0.1	05 Wed 07:15AM -0.1 04:38PM 1.7
Thursday	30 Thu 03:21AM 3.4 08:59AM 1.1 03:36PM 4.9 10:15PM 1.1	06 Thu 04:10AM 1.9 08:19PM 3.4	30 Thu 02:05AM 0.6 06:54AM 0.1 02:25PM 2.3 09:55PM 0.1	06 Thu 07:04AM -0.1 04:52PM 1.5
Friday	31 Fri 03:45AM 3.1 09:17AM 1.1 04:00PM 4.8 10:46PM 1.2	07 Fri 05:19AM 1.7 12:54PM 2.9 04:43PM 2.7 10:36PM 3.3	31 Fri 02:14AM 0.4 06:57AM 0.0 02:45PM 2.3 10:27PM 0.1	07 Fri 06:41AM 0.0 03:51PM 1.3
Saturday	01 Sat 04:08AM 2.9 09:33AM 1.2 04:25PM 4.6 11:18PM 1.4	08 Sat 05:56AM 1.6 12:43PM 3.3 06:13PM 2.3 11:52PM 3.4	01 Sat 02:17AM 0.3 07:01AM -0.1 03:06PM 2.2 11:05PM 0.1	08 Sat 06:20AM 0.1 02:09PM 1.2 06:57PM 0.9 11:04PM 1.1
Sunday	02 Sun 04:30AM 2.7 09:48AM 1.4 04:50PM 4.4 11:55PM 1.6	09 Sun 06:26AM 1.4 01:01PM 3.7 07:02PM 1.9	02 Sun 02:08AM 0.3 07:06AM -0.1 03:29PM 2.1	09 Sun 06:11AM 0.1 01:25PM 1.4 07:23PM 0.6
Monday	03 Mon 04:54AM 2.5 10:01AM 1.6 05:17PM 4.2	10 Mon 12:45AM 3.5 06:56AM 1.2 01:26PM 4.2 07:44PM 1.4	03 Mon 07:11AM -0.2 03:52PM 2.0	10 Mon 12:08AM 1.0 06:12AM 0.2 01:15PM 1.6 07:59PM 0.3
Tuesday	04 Tue 12:42AM 1.8 05:25AM 2.3 10:08AM 1.8 05:49PM 3.9	11 Tue 01:29AM 3.6 07:25AM 1.1 01:56PM 4.5 08:24PM 1.1	04 Tue 07:16AM -0.2 04:15PM 1.9	11 Tue 12:59AM 0.9 06:17AM 0.2 01:24PM 1.9 08:39PM 0.0

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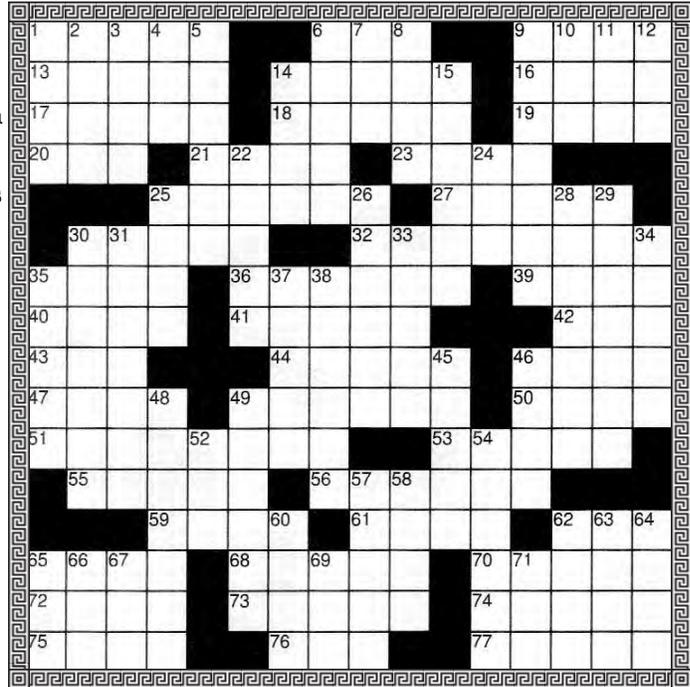
Kolonia, Pohnpei

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FM 96941

Crossword - This Instant!

- ACROSS**
1. Destroy
 6. Hubbub
 9. What stars have
 13. Precipice
 14. It's out of control
 16. The yoke's on them
 17. A tale told by an _____
 18. Pizzazz
 19. Shred
 20. Poker place
 21. Atremble, perhaps
 23. Secure
 25. Whipped-up dessert
 27. Impressive acts
 30. Amulet
 32. Space stalker
 35. Sideline Snidely
 36. Scrapbook filler
 39. Spouse
 40. Trick
 41. Gullible rustic
 42. Vampire's fear
 43. Elect
 44. Cocoon creator
 46. This instant!
 47. Slimy something
 49. Spring up?
- DOWN**
1. Paper _____
 2. Have at again
 3. Reduce a sentence?
 4. "Long" follower
 5. Sky stalker
 6. Bosun's howdys
 7. Water blocker
 8. Beg your
- ACROSS**
50. Strokes
 51. Love song
 53. Dodge
 55. It pours slowly
 56. When to say grace
 59. Mix
 61. Drink order word
 62. Kid's card game
 65. Religious scholar
 68. Grans
 70. Ghost writer?
 72. Impresses
 73. Hagrid, for one
 74. School report
 75. Track event
 76. Repair hair
 77. Sign spotters
- DOWN**
9. Prepare
 10. You might have one to grind
 11. Shakespearean troupe members
 12. Terminus
 14. Machinery bits
 15. Elevator passages
 22. Squat
 24. Charge
 25. Like 11 Down
 26. Buffet types
 28. Lit
 29. Put into a position
 30. Square dancers
 31. School class
 33. Undo a riddle
 34. Repair shop assignments
 35. Hoppers
 37. Punctured
 38. Passed through final inspection
 45. Circus site
 46. Fight
 48. Continue
 49. Type of hole
 52. Screwy place



54. Kills a bill
57. Insipid
58. Where to bring worms
60. Surprise attack
62. Sage
63. Slightly cracked
64. You might catch them at
- the beach
65. Orange spud
66. Have chits out
67. Gosh!
69. Not yea
71. Purpose

K Press Puzzle Pleasure

Full House 2

You should have a BLAST solving this Full House, which contains 67 hidden words. If you DARE, challenge yourself and see how quickly you can complete it. When you're done, each letter will have been circled at least once.

ABOUT	ENEMY	LIST	RANT
APATHY	FIFTY	LOFTY	RASP
ARMED	FIRST	METEOR	ROOST
ARREST	GRADE	MIGHT	SAVE
ATOM	GREAT	MORAL	SEAL
AVOID	GREW	NARROW	SEVERAL
AWRY	HARM	NATION	SHOE
BEING	HEEL	NOME	TABS
BILL	ICICLE	OGRE	TAIL
BLAST	INSIST	OVEN	TILL
CLAM	ISLE	OVERT	TOIL
COCOA	JUMP	PALE	TOME
DARE	KNOW	PALLOR	VILE
DENTAL	LAID	PEST	VINE
DENY	LEAD	PSALM	WINCE
DRONE	LEAVE	RAID	ZEBRA
ELECT	LINGER	RANGER	

W	O	R	R	A	N	N	E	Z	T	S	E	P	A
T	G	T	L	E	A	V	E	O	H	S	F	S	P
H	R	S	V	T	A	B	E	N	L	J	I	A	A
G	E	O	I	S	R	W	N	L	E	U	F	L	T
I	G	O	L	A	E	E	I	K	A	M	T	M	H
M	N	R	E	L	T	B	V	N	T	P	Y	T	Y
B	I	S	E	B	A	O	C	O	C	A	S	N	D
E	L	C	I	C	I	P	M	W	B	E	E	A	A
I	T	A	B	S	L	E	N	O	R	D	H	H	R
N	F	I	R	S	T	T	U	R	R	M	E	A	E
G	R	A	D	E	N	T	A	L	T	A	E	R	G
R	A	W	O	A	V	O	I	D	O	L	L	M	N
E	I	R	R	L	E	E	M	L	I	C	S	E	A
W	D	Y	T	F	O	L	S	E	L	A	I	D	R

On Saturday Morning (Oct 25) in a fifteen minute period between 0545 and 0600 a black North Face dry/duffle bag with carry handle and backpack straps was taken from the boat 'True Blue' while tied up at the Kangaroo Court dock. The bag contained an assortment of

personal items including:

- A wallet with both Alaska and Pohnpei Drivers licenses, and FSM Diplomatic ID card, Credit cards, and cash.
- A Lummo watch with an orange face,
- A red Olympus SW 725 Digital camera in a red plastic 'Cabelas' dry box,
- A Leatherman Wave pocket knife in a case,
- A favorite orange T-shirt from the NOAA Ship Townsend Cromwell
- An Orange and Black Harley-Davidson rain coat with stowable hood,
- Assorted keys on a red karabiner,
- A Stainless Steel thermos full of coffee,
- A green water bottle inside a blue neoprene cover,
- Not to mention an assortment of extra 'dry' clothes, potato chips, and corn nuts.

*The return of these items would be greatly appreciated as some are important to me.
Greg George 320-1609*



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QUIZ NIGHT

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7:00 PM

PCR Restaurant/Nantehlek
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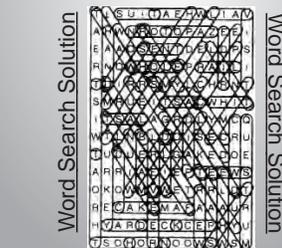
- Alcoholics Anonymous meets every Wednesday at Cantero Hall at the Roman Catholic Vicariate office at 7:00 p.m. Public welcome. For details, call 320-8365.
- Pohnpei Lions Club meets monthly every 4th Tuesday at Cliff Rainbow Restaurant at 6:30p.m. Public Welcome.
- The Christian Ministerial Association of Pohnpei meets the third Wednesday of each month at 10:00 a.m. in Cantero Hall at the Roman Catholic vicariate office.
- Devotions every Sunday 9:30 a.m. at the Bahai Center in Dolonier. For details, call 320-2182.
- Habitat for Humanity Pohnpei holds their meetings every Tuesday from 11:30 a.m.-12:30 p.m. at the Sei Restaurant.
- Soccer practice/games at PICS field Monday, Tuesday, Thursday 5:30 p.m. Everyone welcome.
- The Rotary Club of Pohnpei holds its weekly meetings Thursdays at 12:15 p.m. at PCR Nantehlik.
- St John's Catholic Church in Kosrae conducts services every Sunday at 9:30 a.m. For further information, call 370-3240.
- FANGO holds its monthly Issue Based Dialogue (IBD) on the last Wednesday of each Month at the Sei Restaurant at 12:00 p.m. to 1:00 p.m.. The public is welcome.
- The Rotary Club of Truk Lagoon holds its weekly meetings every Wednesday at 12:00 Noon at the Truk Stop Hotel Restaurant VIP Room. You are welcome to attend and can contact us at rotarycluboftruklagoon@yahoo.com

The Community Bulletin is a free message board exclusive to announcements. To post your announcements to The Kaselehlie Press

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Puzzle Pleasure Previous Issue's Solutions



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Pingelap Green Day and GO LOCAL

By Dr. Lois Englberger
Island Food Community of Pohnpei

The Pingelap community supported GO LOCAL in an active way on Saturday 20 September 2008, taking GO LOCAL as the theme for their 2008 Pingelap Green Day, held at the Botanical Garden in Kolonia from 10 am.

Local foods including giant swamp taro, banana, coconut and sugar cane were displayed and Karat bumper stickers and Be Happy- Eat a Banana Pencils were provided to participants.

On behalf of the board of directors of the Pingelap People Organization Incorporated, President Melner Isaac invited Dr. Lois Englberger of the Island Food Community of Pohnpei to be the

guest speaker. She pointed out that a balanced diet of local foods helps a person to be healthy and feel happy.

Also she explained that many local island foods, including banana and giant swamp taro varieties, have been analyzed in laboratories around the world and that these varieties have attracted international attention due to their rich nutrient content. GOING LOCAL is especially good for protecting against disease because growing local food provides physical activity and good food, both needed for good health.

Over 100 participants took part in the activities, including a wide program of songs, handicrafts display, and games.



...PNA

continued from Page 7

before measures are adopted by the Commission. He said that the chair of the Commission has the authority in certain limited circumstances to call for UN styled voting rules but that authority, as far as he was knew had never been utilized in the Commission's history.

Scientific reports submitted to the Scientific Committee of the Tuna Commission led to a recommendation to the Commission that fisheries efforts in the WCPO on yellowfin and bigeye stocks be reduced by 25% in 2007. In the August 2008 meeting scientists recommended a 30% reduction.

Still, there has been no consensus reached by Tuna Commission member nations on measures to preserve bigeye and yellowfin fish stocks in the WCPO.

The 3IA plan, a phased plan that is tentatively planned to be in full force by January 1, 2010 requires catch retention of all target caught fish except for those that are unfit for human consumption for any reason other than size. It makes an exception for the last set of a fishing voyage in which the catch might be larger than vessel holds can store.

PNA countries say that requiring vessels to retain small fish places an economic penalty on catching schools which include small fish. FAD fishing, they say, provides higher catches of small fish than free swimming schools.

3IA will require an annual three month FAD closure that would run from July 1 through September 30 in order to ease purse seiner fishing pressure on the EEZ's of PNA nations.

The changes in implementation of the PNA would require all purse seiner vessels authorized to operate in PNA EEZ's to carry an official observer to monitor activ-

ities of the vessel. The changes would also require PNA licensed vessels to have their Vessel Monitoring Systems switched on at all times during the period that their licenses are valid.

A 3IA requirement that has some eyebrows raised amongst Tuna Commission member nations is a closure of the high seas access to fishing vessels licensed to fish in the EEZ's of any of the PNA EEZ's. Essentially, the agreement would not allow fishing license holders to also fish in the two areas of high seas located within the geographic area of PNA nations as a condition of their licenses.

"The PNA consider the two high seas pockets as potential havens for illegal fishing activities whereby misreporting of catches between the EEZs and adjacent high seas pockets could take place, as well as havens for other IUU activities."

The Third Implementing Arrangement of the Nauru Agreement was signed by the PNA Ministers in Palau on the 16th of May, 2008 and came into effect on the 15th of June, 2008.

"It is the hope of the PNA members who are also all members of the WCPFC that the upcoming Fifth Annual Session of the WCPFC in Busan Korea in December, compatible measures for the high seas can be agreed upon ensuring the future of our tuna resources, particularly bigeye and yellowfin. FSM, along with PNA and FFA countries, are preparing to push hard at WCPFC5 for a conservation and management measure that responds to the SC4 recommendations for the high seas areas." Pangelinan added.

Lagi Toribau, spokesman for Greenpeace had high words of praise for the new agreement. He said, "Greenpeace supports and is pleased with the recent move by the PNA countries in agreeing on a range of measures that will benefit and help reduce the overfishing occurring on

the regional tuna stocks (particularly the overfishing on bigeye and yellowfin). We commend the bold steps and the solidarity of spirit shown by the 8 member countries and we call on other Pacific island countries and particularly fishing nations that are members of the Tuna Commission to support and adopt similar measures. We are particularly pleased with one of the measures agreed to by the PNA countries relating to the closure of the 2 high seas pockets that borders their national waters

through a condition on fishing license that restricts access to the area. This is a great step in the right direction now for these areas of international waters that are known to be a pirate haven and a highly unregulated zone. We also recommend that these countries also start to move towards closing off these areas of high seas permanently to all activities and designate them as fully no-take Marine Reserves".

...WFF

continued from page 4

other end of the store more than a dozen customers crowded around the assorted steaks and other red meat available there.

It's the same story at the Yoshike fish market in Tokyo, a small retail chain that's been selling sea food products since 1920. Tetsuya Shioda, who manages the fish section, confirms that fish sales have been down for some time. Still, there's a steady crowd of consumers looking for quality fish, and willing to pay the high cost to get the best. Some domestic wild salmon, for example, sells for about \$35 for a small fillet.

Sato of the Japan Women's Forum for Fish insists that the total consumption of fish in Japan has not gone down at all and may even have increased slightly even though the practice of preparing fish at home has seen a dramatic decline. She pointed out that a survey of Japanese children showed that their favorite food is sushi. She said that the demand for fish dishes in restaurants is still quite high and that demand more than offsets the decline of fish consumption in Japanese homes. There's also the consistent demand for canned fish products, for both domestic and export consump-

tion.

Regardless of whose analysis of fisheries consumption in Japan is the correct one, because of the decline in the number of fishermen, the nation is importing half of its fish from other countries. Sato said that Japan spends two trillion yen (US\$ 19.7 billion) annually for fish imports to help meet the nation's demand for fish.

She provided another number to give a perspective for that figure. She said that Japan, which has no petroleum resources of its own, annually imports fuel at a cost of approximately 4 trillion yen (US\$39.2 billion).

Sato said that the decline in the number of Japanese fishermen is not only a cultural loss but an economic loss for the nation that currently has the second most prosperous economy in the world.

"We (the WFF) are teaching Japanese people about the value of their own local sea foods. We're slowly seeing some results but there is still a long way to go," said Sato.

The writer was a 2008 Sasakawa Pacific Islands Journalism Fellow. This story was written while he was in Japan on his Fellowship.

P a l m e x

Palmex Thatch	Natural Thatch
Weather conditions do not affect our synthetic leaves, they will last over 50 years.	Depending on climatic conditions and insect damages, natural thatch lifespan varies between 3 to 6 years at the most.
20-year warranty	From none to a maximum of 1 year
Palmex polyethylene is the same plastic used to fabricate paddle boats, kayaks, slides, etc. it is the most resistant plastic and has flexibility and softness.	Can easily be damaged by the weather insects, moss and as it is natural it is prone to rotting.
No chemical treatment	Insecticide treatments used on natural leaves may cause direct risk to people
Totally maintenance free. No cleaning, no repair, no replacement. No labor cost.	Regular cost-intensive maintenance required.
Recyclable material. Environmentally friendly with a respect for nature	With the ecological movement sweeping the world, some countries have altogether forbidden gathering natural leaves
Passed ASTM E-108 test spread of flame Class C fire rating	Highly flammable
Readily available. Fast and easy set-up. Adaptable to any type of roofing applications, no matter the angles and surfaces to be covered. Requires very basic roofing skills. Training and technical details are provided	The slow-process installation requires specialized staff and artisans.
The 20-year warranty can be a strong advantage in attracting investors around the world and it certainly adds undeniable value to your property.	No added values.
Our leaves are very advantageous in avoiding insurance surcharges.	Insurance surcharges can be very high or, insurance can even be refused.
Passed PA 100-95 wind driven rain test (110 mph - 170km/h winds). Clips are provided for extra protection.	Not tested or approved to any standard. May be dangerous and repairing is costly.
Temperatures reported under our roofs are around 4 to 6 degrees lower than under natural roofing. This is due to the volume of leaves required, their thickness and our protective air pockets.	Not as cool as under our roofs.
Palmex leaf volume is equivalent to 5.7 square meters of material for one square meter of coverage. This ratio ensures not only stability but also protection against tropical rainstorms.	Not 100% waterproof. Humidity has negative impact on natural leaves.
Our accessory range is made to respect traditions and fits easily to various tropical roofing styles and techniques.	No variety of accessories.
An antioxidant and UV protection has been added to our leaves. It has been tested under Bodycot Canada Norms.	Natural material will change to gray, brown and black.
Does not attract insects, rodents or birds.	Susceptible to infestation of vermin, insects and birds. Damage repair and preventive measures are costly
Manufactured all year long in our Canadian factory. Short shipping delay.	Supply and distribution are difficult. Grown in different parts of the world. Passing customs requires fumigation which are time-consuming and costly procedures.
7 in 12 minimum. Special application procedures are available for lower slopes. More versatile.	12 in 12 pitch minimum. Less versatile.
The RETURN ON INVESTMENT is certainly the first reason to use our Palmex Thatch.	Prices are very variable around the world from 20 to 120 dollars.

Looking For a Roof Material That Won't Rust or Rot?

Palmex artificial thatch roof materials are the best solution for your home, nahs, or resort. It's cooler, cleaner, and more versatile than natural thatch materials.



Want to see what it really looks like? Come down to Nicho Marine Park and see it for yourself

**For sale at
Nicho store
in Pohnpei**

Invest in the future - Invest in Palmex