

Selling cuts that don't make the cut

LESS than one tonne of the fish delivered aboard Yuh Yuean #3 this week will be available for purchase in Rarotonga.

More than six tonnes of fish from that vessel is being processed and packaged at Ocean Fresh for export to Japan and the US.

The tuna that does not meet Tokyo sashimi standards – 283kg of yellowfin and 764kg of bigeye – will be sold in Rarotonga. All fish is being sold whole at Ocean Fresh.

This week's delivery marks the start of an arrangement whereby Yuh Yow vessels bring fish to Rarotonga for processing and eventual export. Company operations manager Martin Ching says the expectation is that a carrier vessel will collect catch from longliners stationed in the north and deliver it to Avatiu wharf every 10 days.

Ocean Fresh will be process-

ing all Yuh Yow's catch for export.

Owner Bill Doherty says the arrangement was the result of a relationship his company has built with Yuh Yow over the years.

He says it benefits the Cook Islands because it pays local wages.

The Ministry of Marine Resources (MMR) also maintains that the export scheme is beneficial for the Cook Islands as a whole.

It supports local fish processors and their local employees, who are paid to package the fish for export.

MMR also says that the scheme injects export dollars into the Cook Islands economy.

The arrangement also supplies fish to local consumers at reasonable prices, MMR says.

■ Rachel Reeves



Packaging the first lot of fish offloaded by Yu Yuean #3, a carrier vessel owned by Taiwanese fishing company Yuh Yow. 11110925

CI presentation at mining conference

A NEWLY penned research paper on deep sea mining in the Cook Islands will be presented at an international conference on mining in the Pacific at New Caledonia later this month.

Paul Lynch, environmental lawyer and adviser to the minister for minerals and natural resources Tom Marsters, will present his paper titled "Towards the Development of a National Regulatory Framework

for Deep Sea Mining in the Cook Islands' at the Noumea conference.

The conference, which is exploring mining and mining policy in the Pacific, will bring together representatives from the Secretariat of the Pacific Community (SPC), universities in New Zealand and Australia, government agencies from New Caledonia and various Pacific mining bodies.

Lynch's paper was written as part of a Master's in environmental law degree that he is currently undertaking.

Lynch said it was first such paper on the topic written in the Cook Islands.

"The paper is of interest and I have been invited to present it to other Pacific islands countries," he said.

"This may be because the paper explains how the Cook

Islands has taken such huge steps in preparing for a possible future in deep sea mining."

Lynch will be giving Cook Islanders the chance to examine the paper before it is presented at the Noumea conference.

Anyone interested in hearing about the paper and the Cook Islands' development in creating regulation surrounding deep sea minerals is welcome to attend. The paper will be

presented at the deputy prime minister's office in Avarua from 4.30pm on Thursday, November 17.

On his way back to the Cook Islands, Lynch will stop by Fiji for another workshop on mining in the Pacific.

This one, held within days of the Noumea conference and organised by the International Seabed Authority and the SPC's Applied Geoscience and Tech-

nology Division (SOPAC), will explore management needs for exploration and exploitation of deep sea minerals.

Lynch said he was currently writing another paper on similar topics and the timing was right to attend the conference while he was making his way back to the Cook Islands from Noumea.

■ Eric Parnis



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