

New training video on sport fishing and catch handling

Thrill seekers, especially those interested in sport fishing, will enjoy this new training video that was produced by SPC's Nearshore Fisheries Development Section. Filmed and produced in New Caledonia with funding assistance from the New Zealand Aid Programme, this 17-minute-long video uses beautiful images and scenery to provide information on safe fishing and best catch-and-release practises.



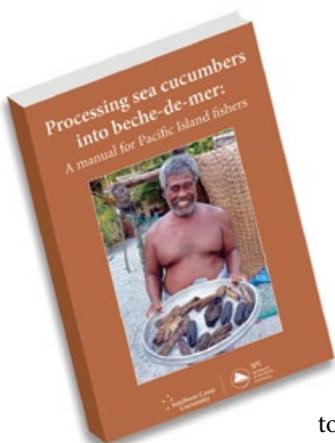
The video is designed to be of interest to a wide audience, including recreational fishers but also apprentice and experienced guides who are involved in sport fishing-based tourism. It complements the "Handling guidelines for sportfish – part two: Giant trevally and other large fish" that SPC produced in plastic card form in 2013.¹

While catch-and-release sport fishing is increasingly considered to be a suitable income-earning alternative to commercial fishing, it is important to ensure that the fish caught and released are given the best chance of survival. SPC intends to produce a second video to illustrate the handling procedures for bonefish, another

important recreational species in the Pacific, with established sport fisheries and experienced local guides in Kiribati and Nonouti Islands (Kiribati), Aitutaki (Cook Island) and Poigam (New Caledonia).²

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Processing sea cucumbers into beche-de-mer: A manual for Pacific Island fishers

This manual, written by Steve Purcell and illustrated by Jipé Le-Bars, is designed for sea cucumber fishers in the Pacific Islands region. It has been produced by Southern Cross University and SPC with financial support from the Australian Centre for International Agricultural Research.

"Processing" is used in this manual to mean all of the steps to transform the fresh sea cucumbers into the dried form called "beche-de-mer". Processing includes cutting, salting, cooking, smoking and drying sea cucumbers.

The price given to fishers for dried sea cucumbers depends on the species they are selling, how big the individuals are, and how well they have been processed. This is because Asian consumers want to buy products that look nice, have an attractive appearance, and taste good when cooked. Therefore, prices in Asian markets are high for well processed sea cucumbers and much lower for ones that are poorly processed.

Many fishers are not aware of the best methods for processing sea cucumbers into beche-de-mer. As a result, they may get lower prices from buyers.

There are many different ways that sea cucumbers can be processed to obtain a good quality. This manual provides best practice methods that can be applied by fishers using resources in their own villages. The manual has been produced in English³, Fijian⁴, Kiribati⁵ and Tongan⁶ languages.

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¹ http://www.spc.int/DigitalLibrary/Doc/FAME/Brochures/Anon_10_GiantTrevally.pdf

² See Carl McNeil's article on page 39 of this issue of the Fisheries Newsletter.

³ http://www.spc.int/DigitalLibrary/Doc/FAME/Manuals/Purcell_14_Sea_cucumber_processing.pdf

⁴ http://www.spc.int/DigitalLibrary/Doc/FAME/Manuals/Purcell_14_Sea_cucumber_processing_Fiji.pdf

⁵ http://www.spc.int/DigitalLibrary/Doc/FAME/Manuals/Purcell_14_Sea_cucumber_processing_Kiribati.pdf

⁶ http://www.spc.int/DigitalLibrary/Doc/FAME/Manuals/Purcell_14_Sea_cucumber_processing_Tonga.pdf