NZ Dolphin Underwater & Adventure Club Newsletter April 2021

Club Meeting: Wed 14th April 2021
Club Rooms : 7:00pm

Guest speaker: PIZZA Night & AGM

www.dolphinunderwater.co.nz

Club's Mail Address:
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Okura
RD 2 Albany

Club Contacts
Phone numbers & emails
Committee listing inside

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Dive Trips Organiser	**Vacant – Note any Club member is welcome to arrange one**		
Adventure Trips	Martin Saggers	410 2363	saggersmar1@orcon.net.nz
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Entertainment	Tom Butler	624 3505	trbutler@xtra.co.nz

Life & Honorary Members

Barry Barnes – Life
Reg Lawson - Life
Graham Thumah – Honorary
Peter & Margaret Howard – Life
Roberto Tonei – Life
Tony & Jenny Enderby - Honorary
Brian Horton – Life
Dave Quinlan – Life
Eileen Slark – Honorary

Cover Page Photo:– EMR at work, can you spot our club's volunteers?

What's on our coming agenda?

14th March – Wednesday – 7.00pm – Dive Club Meeting – Northcote Road Extension –Pizza night & AGM

15th May – Saturday – Snorkel Poor Knight Islands with Experiencing Marine Reserves – details to come.

You will need to contact the shops

Upcoming Trips with Performance Dive NZ you may be interested in 2020 - Ph. 489 7782

Sat 18th April - 9:00am – Local boat dive departing Takapuna or Omaha

Sun 25th April – 8:30am – Local boat dive Bay of Islands, Canterbury wreck, 2 dives for advanced divers

Mon 26th April – 8:30am – Local boat dive Bay of Islands, Canterbury wreck, 2 dives for advanced divers

Upcoming Trips with Global Dive you may be interested in 2020 - Ph. 920 5200.

Sat 17th – 18th April – Poor knights Is 2 day Liveaboard trip w/Northland Dive

Sat 24th- Mon 26th April – Bay of Islands 3 day trip w/Northland Dive 6 dives

Fri 30th April – 2nd May – TecFest - $299 includes 3 day access, 2nights accom, prize giving dinner & party.

Other events & suggestions please contact a committee member or organise it yourself & get the club to make up your numbers. i.e. – Dives, trips NZ & O'Seas, Events, Outings, Tramps, Dinners, Movies, whatever social event tickles your fancy.

Our Club's Trip Rules (Organiser's rules apply for overseas trips)

A. Bookings allowed on all trips. ***Two trips & club membership is a must.***
B. **A deposit or full payment to be made at time of booking.**
C. Full payment MUST be paid at least two weeks before departure date.
D. Trip Organiser to handle trip & bookings, & Treasurer to handle finances. Cancellations due to weather will be refunded in full, or transferred to another trip.
E. Members cancelling for any reason will lose full monies unless they find a replacement for their position on the trip.
F The trips Organiser will determine if there are enough people to run a trip & if not will notify cancellation two weeks prior to departure. Non - financial members will be charged an extra $10 on trips.

Membership: Single – $40 Family - $50.00 **AGM will now be due**

see Margaret or Trish next meeting or do it online.

Club's Internet bank account is 06 0122 0074227 00 & don't forget to put in your name

Club Membership also includes Affiliation to the New Zealand Underwater Association

The Hauraki Gulf

Kia ora Denis,

The support for banning bottom contact fishing techniques is growing.

Local community initiatives such as rāhui on shellfish species by Ngāti Hei and Ngāti Paoa, and the Coromandel Restoration Programme have only heightened the conversation of the urgency to ban destructive fishing methods that are destroying our seafloor habitats.

And just today, public consultation has become available for a two-year closure on all scallop harvesting, initiated by Ngāti Hei.

Hunting & Fishing, Burnsco, and Marine Deals have all stopped stocking recreational scallop dredges in support.

Last year, the New Zealand Sport Fishing Council (NZSFC) adopted a policy encouraging their members to stop using recreational dredges to harvest scallops.

And the following organisations support a ban on bottom contact fishing methods in the Hauraki Gulf: New Zealand Sport Fishing Council, LegaSea, Ngāti Hei, Revive Our Gulf, New Zealand Underwater Association, Spearfishing New Zealand, Royal New Zealand Yacht Squadron, Yachting New Zealand, New Zealand Angling and Casting Association, Outboard Boating Club, Te Atatu Boating Club and the Kawau Boating Club.

The message is clear - It's time for bottom trawling and shellfish dredging to go.

The Hauraki Gulf Forum votes to stop scallop dredging

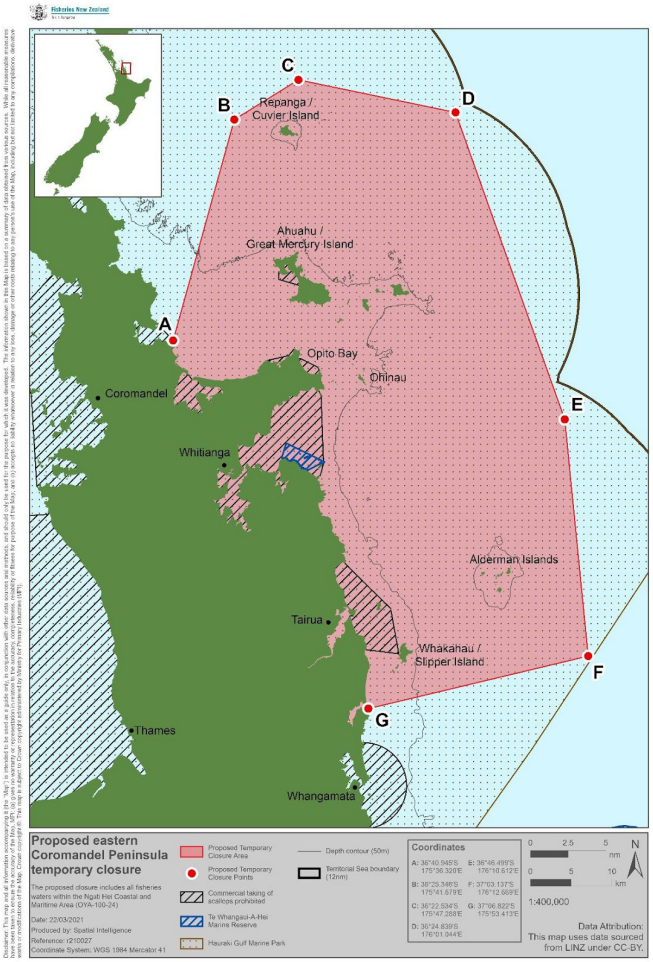
Today the Hauraki Gulf Forum has confirmed its policy to remove all industrial bottom trawling and scallop dredging (including recreational) harvest techniques from the entire Hauraki Gulf Marine Park.

This has come after a series of presentations around consequences and community actions of banning recreational dredging by LegaSea, Ngāti Hei, Ngāti Paoa and Revive Our Gulf.

Sam Woolford spoke alongside Joe Davis from Ngāti Hei about the Coromandel Scallop Restoration Programme, and how planning long-term management for rebuilding scallop stocks is vital.
Years of bottom contact fishing techniques have contributed to the decline of shellfish populations and the destruction of these ecosystems.
Read more about the support for the Hauraki Gulf Forum policy here.

How can you show your support for restoring scallops?

Community initiatives such as the Coromandel Scallop Restoration Programme have raised awareness of depleted shellfish stocks and banning destructive bottom contact fishing methods.



Moreso, it has sparked nationwide conversations around providing better long-term management of our fish stocks. Today we take our hats off to Ngāti Hei, who have given the Coromandel Scallop Restoration team the perfect opportunity to progress and start planning for long-term management of scallops.

Ngāti Hei recently submitted to MPI a request for a s186a closure on scallop harvesting for their entire rohe. The closure would be two years long and apply to commercial, recreational and customary fisheries along the most of Coromandel coast and including Repanga/Cuvier, Ahuahu/Great Mercury, Ohinau, the Alderman and Whakahau/Slipper Islands (see map). Warren Maher, President of Tairua-Pauanui Sports Fishing Club represents over 520 people. He states: "Our members fish all over the Coromandel for scallops, from Slipper island up to the Mercury islands. We've noticed a decrease in scallop numbers, and recently our members have taken action by no longer recreationally dredging for scallops. We're supportive of Ngāti Hei in taking action to restore scallops over such a wide area."

We strongly support Ngāti Hei in this closure, as we all have the same goal of having more sustainable management of depleted scallop stocks, and a ban of dredging as a harvesting technique.

Show your support to get it over the line by submitting your views here.

Our Easter Saturday - Wenderholm Park kayak up to Puhoi & Tavern

Off we all go

Girls doing it the easy way

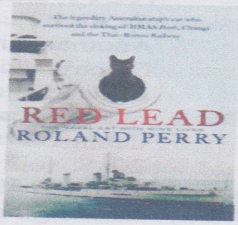
Martin & Chris

Kate & Peter

Happy bunch arrived at the destination the good old historic Puhoi Tavern – Trish photograher.

RED LEAD – THE NAVAL CAT WITH NINE LIVES

By Roland Perry



This is the story of the legendary Australian Navy ship's cat who survived the sinking of *HMAS Perth*, Changi, and the Thai-Burma railway. Of the 681 aboard the *Perth* sunk by Japanese naval forces, only 328 survived and made it to shore – and one cat.

Her name was Red Lead. She and the surviving crew were over the next three-and-a-half years subjected to terrible conditions and treatment from their Japanese keepers, from Java to Changi, and then on to the Thai-Burma railways being constructed using prisoner labour.

Red Lead became a companion, mascot and occasional protector for a small group of sailors who made it their mission to keep her alive in some of the most hellish prison camps on earth.

Red Lead's extraordinary story of courage, loyalty and love amidst battle, imprisonment, and death, is brought vividly to life by the best selling author Roland Perry. This book with its easy-to-read font size is a 'must' gift for the sailor in your life.

It's a captivating, heart-wrenching and amazing story about the last sailors and a cat who survived some of the worst atrocities of war 80 years ago.

The third ship to be named *HMAS Perth* an ANZAC class frigate has Red Lead's red paw prints on the companionway leading to the bridge; a painting of Red Lead on the bridge; and a cat flap cut into the wardroom door in honour of the memory of this remarkable feline, the gallant ship and its courageous crew.

Published by Allen & Unwin, *Red Lead* is available from all popular book stockists. RRP $32.99

Could be an interesting read, maybe order it from your local library!

In Brief - Get well soon Tony Enderby, laid up in NS hospital, Dave Craig is now out.

Is this the future way to go?

Land-based KINGFISH FARMING – expanding

THE FUTURE OF AQUACULTURE IS HERE

Each week about 250kg of premium kingfish – farmed in tanks at NIWA's Northland Marine Research Centre (NMRC) at Ruakaka – is sent to a select number of restaurants around the country.

This is a deliberately *small* operation, designed to test the market and to provide insight into the viability of a much larger one. That larger operation is now on its way. Development is underway on a recirculating aquaculture system (RAS) at the NMRC that can produce up to 600 tonnes of Ruakaka kingfish per year. It is a sustainable, land-based venture that aims to prove the technical and economic feasibility of farming kingfish in tanks at commercial scale.

NIWA, Northland Regional Council, and the Provincial Growth Fund are investing in this prototype. Success will lead to opportunities for industry investors, with a 3,000-tonnes operation proposed to be up and running within five years, creating about 75 new jobs for the region.

NIWA established the NMRC at Ruakaka in 2002 to focus on researching the potential for aquaculture of high-value species.

Dr Bryce Cooper, NIWA's General Manager Strategy, says they chose two species with market appeal – kingfish and hāpuku – and concentrated on research at scale and on overcoming the hurdles to commercial uptake.

So, as scientists developed the techniques that would enable NIWA to have almost complete control over the kingfish reproductive cycle, others looked at how to apply that knowledge to a commercial proposition.

Successful farming of fish requires good genetics, good husbandry and good food. These three factors are the focus of ongoing research at the NMRC.

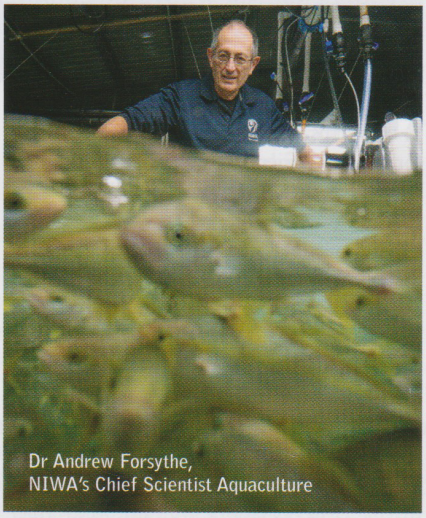
Equally important, however, the production system also had to align with NIWA's product vision of 'a high-quality healthy food sold in premium markets because of its exquisite taste, provenance and environmental credentials'.

"When we looked at sea-cage farming of fish we weren't confident that these principles could always be met, primarily because of the lack of control over the production system," says Dr Andrew Forsythe, NIWA's Chief Scientist Aquaculture.

Access to coastal sea-space was also becoming increasingly difficult, and that helped prompt a shift in thinking to land-based alternatives.

"The evolution in almost any production system – including aquaculture – is to give the farmer more control while minimising adverse effects, both on the environment and the stock being farmed," he says.

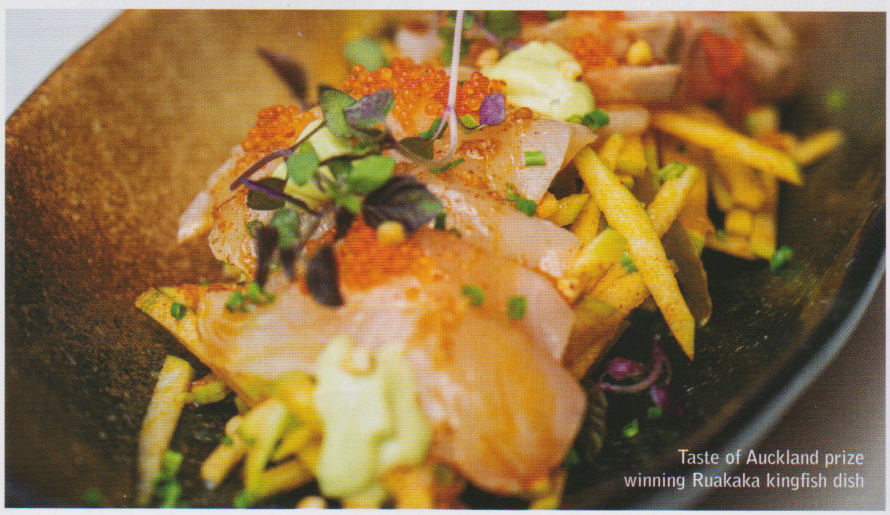
Andrew says this is particularly important today, with increasing climate variability and growing consumer demand for products with verifiable environmental credentials.



Dr Andrew Forsythe, NIWA's Chief Scientist Aquaculture

"These evolving external drivers, when combined with technology advances, led us to thinking about taking kingfish from egg to market in a land-based recirculating system. The R&D and financial modelling we have done to date indicate that such a system is technically viable and financially worthwhile – we just need to prove that at-scale."

In a recirculating aquaculture system between 95 percent and 99 percent of the water is treated and reused. The water is filtered and temperature-regulated to exclude diseases and parasites and optimise fish growth rates. The water being discharged can also be treated to reduce environmental impacts. For a commercial operation, that kind of process control is 'gold'.



Taste of Auckland prize winning Ruakaka kingfish dish

EXPANSION

Expansion plans at Ruakaka are designed to show there is an opportunity to develop a land-based kingfish industry in New Zealand, as well as the technology to develop it for other species and other locations.

Bryce Cooper says building a successful land-based aquaculture operation would not have been possible without continued support from MBIE, Northland Regional Council and many others.

"It's about having the courage to invest and seeing the longer game. The opportunities that this technology now opens up for the aquaculture industry are significant."

And another way of the future. (Already use the washed up seaweed for the compost, Ed).

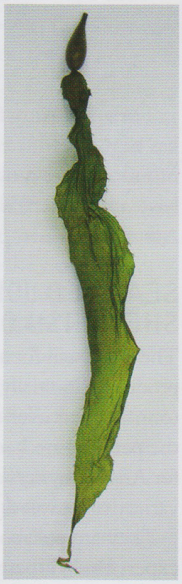
SEAWEED – the third pillar of New Zealand aquaculture

Cawthron Institute has been awarded $3 million from the Ministry of Business, Innovation and Employment's Catalyst: Strategic fund. The money will fund a project to investigate the potential of the red seaweed Karengo and the micro algae Chlorella as protein sources.

Dr Tom Wheeler, who is the lead scientist of the Cawthron research project, says seaweed is set to be "the third pillar of aquaculture in New Zealand alongside finfish and shellfish". He says the world is looking for alternatives to meat and dairy for protein and they know both Karengo and Chlorella have high protein content. The trick will be finding out how to extract it and realise their nutritious potential.

Further north, in the Coromandel, *Undaria*, a pest on mussel lines, is being harvested off the mussel barges and made into high-end food products for the restaurant trade and ironically, being exported back to the country it originated from, Japan. *Undaria* was accidentally introduced to New Zealand in the late 1980s. Since its introduction, it has established itself in every major port throughout the country – easily settling on any natural or artificial surface.

Traditional seaweed harvesting countries, such as Japan, are turning to the wild harvests of New Zealand for their supply



A firm called Wakame Fresh blanches and brines the seaweed – turning the invasive pest from slimy brown to emerald green gold, which is highly prized by chefs.

Seaweed has been utilised throughout the world for centuries and, according to the FAO, was until recently only considered as a food source for coastal communities – but now has much wider uses.

The industry globally was worth USD $6 billion last year, which is 12 million tonnes harvested a year. World production doubled between 2005 and 2015 and it shows no sign of slowing, however most of that growth is in farmed algae, not wild.

The FAO cites contamination of waters as the main reason for the dominance of farmed seaweed, and according to New Zealand harvesters that is the reason some of the more traditional seaweed harvesting countries, such as Japan, are turning to the wild harvests of New Zealand for their supply.

Because wild-grown seaweed naturally occurs in an aquaculture environment there is much excitement in the aquaculture industry in the future of seaweed production.

Most exciting is in the potential of *Asparagopsis armata* which as a livestock supplement solution could reduce ruminant methane emissions by up to 90 percent. An aquaculture start-up company CH4 Global is spending $4.45 million to upscale commercial marine and tank-based seaweed cultivation pilots at Stewart Island.

The production of seaweed is also at the centre of a global movement. Just this year GreenWave, a pioneer of regenerative ocean farming involving the co-culture of seaweed and different shellfish species, launched in New Zealand. It has the potential to contribute to the restoration of damaged marine environments and establish New Zealand's first commercial seaweed farm.

GreenWave NZ's pilot stage will consist of farming native brown kelp, at two locations in the Hauraki Gulf. The predictions for global demand are on a steep upward trajectory. Source – Seafood

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Stay Safe All - remember the rules & where you are in NZ, they vary.

PS: Anyone got a recent dive report/story to tell? Please forward to me. **Denis**