

NZ Dolphin Underwater & Adventure Club Newsletter August 2024

Club Meeting 7:00pm Wed 14th August 2024

What's on : Carina Sim-Smith on our recent Philippines dive trip

www.dolphinunderwater.co.nz



**Club's Mail Address
14 Gails Drive
Okura
RD2 Albany**



**Club Contacts Inside
Website As Above**

COMMITTEE MEMBERS: 2024/2025

President/Entertainment	Allan Dixon	021 994 593	allanandjilldixon@xtra.co.nz
Vice-President	Chris Nipper	021 991 732	akidna27@gmail.com
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Committee	Dave Craig	021 557 588	dave.wave5@gmail.com
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Web Site	Matt Gouge	0210 777 282	mattgouge@gmail.com

Life Members Barry Barnes, Margaret Howard, Peter Howard, Brian Horton, Reg Lawson, Roberto Tonei, Denis Adams, Trish Mahon-Adams, Dave Quinlan

Honorary Members Graham Thumah, Tony Enderby, Jenny Enderby, Eileen Slark.

Cover Page Photo:– Whale spotting in Tonga by Denis

WHAT'S ON?

14th August. – Wed. – 7:00pm – Club Room – Philippines trip report -Northcote Rd Ext'n, Takapuna.

19th October – Sat – 7:00pm - Milford Cruising Club – 70th Anniversary Celebration with guest speakers

Dave Moran & Keith Gordon. Enquiries phone Margaret 0274 839 839 or email marg.howard@xtra.co.nz

Dive trips, NZ & Overseas – Check out the local dive shop's web sites, there is plenty available, but you do need to contact the shops in person to confirm costs & booking availabilities.

Performance Dive NZ - Ph. 489 7782. or <https://www.performancediver.co.nz/Dive+Trips++Events>

Global Dive - Ph. 920 5200. or <https://www.globaldive.net/page/trips> .

Aucklandscubadive – Ph. 478 2814 or <https://www.aucklandscubadive.co.nz/dive-trips>

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, etc.

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. 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.**

NB: All Memberships Now Due: Single – \$40 Family- \$50.00

For the club to continue we need paid up members 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**

Our Sunday Okura Kayak and Barbeque

Planning a winter's fun day is always a challenge with the weather we have been experiencing over the past weeks. As it turned out the weather was perfect, tide right and fifteen of us out there enjoying ourselves. A fair bit of organizing was required with getting kayaks, paddles and life jackets for everyone and then heading to the ramp on the Okura Estuary.

A couple being first-time paddlers and young seven-year-old Kayden in a kayak on his own. The smiles and happy faces couldn't be any bigger.

As we set off the sun was shining, the tide was still coming in and the water was a beautiful reflective calm with loads of bird song around. Many endangered birds visit the area and nest on the sandbank each year. We have the unwanted noisy Australian plover, but others like the migrating broadbill sandpiper, and bar tailed godwits, pied oyster catchers and royal spoonbill.

As the estuary is a part of the Long Bay/Okura Marine Reserve there were plenty of mullet and small stingray darting around. At times we have seen small sharks, dolphin and orca have been known to visit for a feed of stingray.

After a kayak through the mangroves the group returned to the ramp to load up and bring the kayaks back for a wash and join in the barbeque with an open fire and the thermette boiling for a coffee, also a first for some.

Total fun day, we will have to do it more often.

Thanks to Bob Shaw for lending us his two kayaks and Peter Townend from Canoe and Kayak for seeing everyone else into a kayak with life jackets and paddles.





Husband goes diving for fresh sea urchin for pregnant wife as health expert warns about raw fish.

Husband and father in New Zealand said the process takes him 10-12 hours

By [Brittany Kasko Fox News](#)

Man goes diving to fulfill pregnant wife's sea urchin craving

Louis Davis and his wife Ash Davis are expecting their third child this year. The soon-to-be father of three has been diving into the ocean near their home in New Zealand to catch fresh sea urchin to for fill his wife's craving.

Committed to trying to for fill his pregnant wife's unusual [food cravings](#), a man has been diving into the ocean to retrieve fish for her.

Louis Davis and his wife Ash Davis live in Northland, New Zealand, and are about to welcome their third child.

The pair grew up fishing and diving [for fresh fish](#) in the Pacific Ocean and are no strangers to the open water, according to SWNS, the British news service.

Ash Davis, specifically, loves to eat sea urchin and has had an intense [craving while pregnant](#).

Louis Davis, a full-time content creator, has been visiting the sea floor to retrieve sea urchins for his pregnant wife during her pregnancy, as SWNS reported



Louis David, pictured here, dives into the ocean to get fresh sea urchin for his pregnant wife. He told Fox News Digital, "She has intense cravings for sea urchin from the bottom of the ocean." (SWNS)

The process takes between 10–12 hours to complete, he said — but Louis Davis said he can't deny his wife the food she wants so badly.

[MOTHERS VACCINATED AGAINST COVID DURING PREGNANCY MAY REDUCE RISK OF INFANTS BEING HOSPITALIZED WITH COVID-19](#)

He told Fox News Digital, "She has intense cravings for sea urchin from the bottom of the ocean — and who would I be to deny my wife what she wants?"

Louis Davis said the whole process takes between 10-12 hours. (SWNS)

Louis Davis also said he's aware of the risks — and said that his wife's raw fish craving is no different from an American craving a cheeseburger.

The diver told SWNS that he puts on a "very thick wetsuit" and dives to the sea floor to pick up sea urchins, which he then cuts up and brings to shore.

[BEST FOR BABY AND MOTHER? AAP'S NEW GUIDELINES ON NURSING HAVE MOMS IN A QUANDARY](#)

He noted that his wife eats kina, which is from the roe of a sea urchin, and that the couple never freeze what he brings in.

"She'll eat it the day it comes out of the ocean. We never freeze them," he told SWNS.

Louis Davis brings his pregnant wife sea urchin to satisfy her food cravings during her pregnancy. (SWNS)

Louis Davis described the taste as something "salty, very rich and very dominant" while noting that "99% of people spit it out or vomit."



Fox News Digital spoke with Dr. Angela Wilson-Liverman, an associate professor of OB-GYN at Vanderbilt University Medical Center in Nashville, Tennessee, who said there are potential illnesses could come from eating raw fish while pregnant. "We're pretty direct in advising pregnant women not to consume raw fish or raw shellfish because pregnancy is a sort of immunocompromised state," she said.

Louis and Ash Davis, shown here, are welcoming their third baby this year. (SWNS)



She added, "Pregnant women are much more susceptible to any kind of infection in general — but also to even an unborn fetus."

Wilson-Liverman said that uncooked or raw fish or shellfish can contain bacteria or parasites that can make the person consuming it fall ill.

A man has been diving into the ocean to get fresh sea urchin to fill his wife's pregnancy craving. (SWNS)

The American Congress of Obstetricians and Gynecologists states that pregnant women should "avoid all raw or undercooked fish while you're pregnant."



Wilson-Liverman recommended that those who are pregnant cook fish thoroughly before consuming it and eat a well-balanced diet, including protein.

This is a well worded statement from LegSea NZ & worth reading. Ed.

[LegSea NZ](#)

Whenever we post something fisheries-related, we receive comments from people who are clearly in the commercial fishing industry, accusing us of being anti-commercial. Often it's the same people rinsing and repeating the same rhetoric.

These fishers have a vested interest since it's their livelihood and we get that, so this seems like a really good time to clarify a few things.

LegSea isn't anti commercial-fishing. We love the idea of feeding our communities, and that encompasses both commercial and non-commercial fishing. However, we object to the destructive fishing methods used, the over allocation of many fish stocks, and the lack of ecosystem-based management.

It's important for Kiwis to have access to fresh seafood during a cost-of-living crisis. However, the Quota Management System (QMS) is designed to maximise economic yield with little concern for the environmental impact. Over time, we have learned that our inshore fish stocks cannot survive the onslaught of industrial fishing. Ultimately, New Zealanders are only fed the export leftovers while having to deal with the "hangover" of a system that has failed to prioritise the health of the marine ecosystem.

It is the QMS that is failing New Zealanders, not the fishers. Under the QMS, bottom trawling, seining and scallop dredging remain legal. Yet there are perfectly viable low-impact fishing techniques available as substitutes.

The systemic failure of the QMS is perfectly showcased in our scallop fishery. Decades of overharvest and the ongoing use of the destructive Victorian Box Dredges have meant that EVERY commercial scallop fishery in the country is now closed, and subsequently, every business that relied on it. Twenty years ago, there were 24 scallop boats fishing from Whitianga. Now, there are none, and people have lost their jobs. These are the economic consequences of a failing Quota Management System.

So, just to reiterate, we are not anti-commercial fishing, and we have great relationships with commercial companies that fish selectively and sustainably. But we have serious and validated concerns. The direct consequence of desecrating our natural resources will be a negative economic impact on the industries reliant on fish populations.

Scallops should be a canary in the coal mine. If we want healthy coastal fish populations and a fishery for future generations, we must change our behaviours now.

A few club photos of events & trips gone by



A FEW PHOTOS FROM THE 50TH ANNIVERSARY



DON'T FORGET TO REGISTER WITH IF YOU ARE COMING TO THE

70TH ANNIVERSARY CELEBRATION ON THE 19TH OCTOBER 2024

Margaret 0274 839 839 or email marg.howard@xtra.co.nz

Practice being safe & staying safe for you & your buddies & we will see you all at the club meeting

The MAF regulations vary in particular when it comes to your catch size/limits & locations

NB: Especially in the Hauraki Gulf area, things have changed.

