



Trainees trying out new seafood recipes in the CETC kitchen

sentations. The powerpoint presentations on fishing, health, curing and retailing of seafood shown at the new MSP lecture theatre were very popular.

Even more popular were the practical sessions and field trip. Jone Maiwelagi, USP Fisheries Officer,

showed the trainees net mending and fishing techniques. They were then taken out on the Marine Studies Program boats on a half-day trip to the reef to test their skills. Johnson Seeto, USP Marine Biologist also came along to endow everyone with his knowledge of marine life. Not a lot of fish were caught, but everyone had a good time!

Many types of seafood recipes were trialed at the CETC kitchen. At the MSP Post Harvest Fish Laboratory and Seafood Village, many more recipes were made as well as sashimi, and smoked and dried fish. Everyone enjoyed testing the food at the end of the day. Important lessons on handling and hygiene were stressed and

the microbial tests proved conclusively the need to handle seafood cleanly.

Overall the pilot module was successful and there is a request to repeat it again next year.

Pohnpei survey findings

by Lyn Lambeth

The previous bulletin reported briefly on the visit to Pohnpei, Federated States of Micronesia, by the Community Fisheries Officer. The survey was conducted by the officer with the assistance of Francis Itimai, Head of Fisheries Section; Anne Luior, National Women's Interest Officer;

and Estephan Santiago, Conservation and Management Officer. The assessment was requested by the Government of the in response to an identified need for more information on the participation of women in the fisheries sector in FSM.

The major findings of the survey were:

- Fishing is an important activity for both men and women in Pohnpei. Many people in the villages are involved in some form of subsistence and artisanal fishing or collecting. The neighbouring islanders from the atolls are still very dependent on fishing and reef gleaning to provide food for the family. Artisanal fishermen and women sell their catch from a number of outlets in the main centre, Kolonia. The large-scale commercial fisheries activities involve foreign fishing vessels, joint ventures and a few locally-owned companies. The majority of the purse-seine and long-line boat crews are foreign. A small number of Pohnpeian men and women



Fish market in Pohnpei, FSM

are employed in processing tuna steaks and loins for export.

- Catches of many inshore resources, on which subsistence and artisanal fishermen and women depend, are declining.
- A number of government and non-government agencies exist to support fisheries development, training and the conservation and management of marine resources. Regional training opportunities for those involved in the commercial fisheries sector are also available.
- Government and non-government fisheries development and management has been focussed on the development and support of the large-scale tuna fishing industry. Some support has been given to men involved in artisanal fisheries but there has been little or no direct assistance or training given to women or to those involved in subsistence fisheries. A lack of

recognition of the importance of subsistence fisheries has meant few resources have been directed to their support or development.

- The term 'fishing' is interpreted by men and women alike as only applying to the fishing activities of men. As a consequence many fisheries activities performed by women, such as collecting invertebrates and the preparation and sale of fish, shellfish and other seafood products, have been overlooked in development and management support given to the fishing industry.

A draft report of the survey has been submitted to Pohnpei and is presently waiting for comments from the people involved in the survey. A number of recommendations will be made in the final report and a workshop for Pohnpeian women is being planned. The Community Fisheries Section hopes to continue with further surveys in the other states of FSM.



Handlining, Pohnpei, FSM

Palau: Peleliu workshop on seafood quality, preservation and marketing

by Lyn Lambeth

In November 1998 the Community Fisheries Officer carried out a survey on the role of women within fishing communities in Palau. One of the recommendations made in the report of that survey was to improve training services for women in the fisheries sector. The Community Fisheries Section agreed to assist the Division of Marine Resources in organising and running a workshop for women on seafood quality, preservation and marketing.

Peleliu Island was selected as the venue for the workshop due to the high degree of interest and dependency on marine resources of the people of the island. Peleliu is limited in the work that can be done in developing the agricultural sector because of the small amount of land available. Taro is cultivated for family use and traditional restrictions exist on its sale outside Peleliu state. The people are therefore very dependent on their marine resources—for family consumption, for sale and for tourism.