

Japan
Fisheries
Association



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Views and Opinions of Japan's Fisheries Industry

Whaling

Until when the world continues to be tolerant to Sea Shepherd's violence?

-ITF urges cooperation among nations to stop violence against legitimate research approved by IWC convention-

At the plenary session of the 61st Annual Meeting of the International Whaling Commission, held in Madeira, Portugal, June 22-25, Akihiro Kitajima, representing the International Transport Workers' Federation (ITF), urged the international community to take effective steps to stop continued violent harassment by the Sea Shepherd Conservation Society of Japan's research activities in the Antarctic--a legitimate research recognized under the International Convention for the Regulation of Whaling. What follows is a full text of his speech.

Mr. Chairman,

Thank you very much for giving me this invaluable opportunity to speak before this body. I am Kitajima from the International Transport Workers Federation (ITF). I am a navigation officer on board the research mother ship Nisshin Maru and I stand before you to represent the mariners engaged in research activities on the Antarctic and the Western North Pacific.

The ITF is an international organization representing 4.5 million transport workers of 148 countries and has affiliates in most of the IWC member countries. I am also a member of All Japan Seamen's Union, a Japanese affiliate of ITF. ITF organizes not only fishing vessel mariners but transport workers of all sectors such as merchant ship crews, port and dock workers, airline crews and railway workers and it has sector committees. The ITF fisheries committee comprises trade unions of a number of fishing countries including the United Kingdom, the United States and New Zealand among others, and supports "a whaling policy which allows for sustainable use of cetaceans as marine resources."

We are engaged in research activities explicitly provided for under Article 8 of the ICRW. Day in, day out, many of us mariners are out on duty to collect scientific information that is necessary for the IWC discussions.



The Steve Irwin rams the sighting/sampling vessel Yushin Maru No.3 port stern side (Photo: Institute of Cetacean Research)

Mr Chairman,

I would like to make the following remarks on behalf of the workers working on board the vessels. We have faced with abnormal interference of our research activities by antiwhaling organizations primarily the Sea Shepherd Conservation Society. This interference can by no means be construed as a peaceful protest. It is a violent act aiming to destroy a ship and is tantamount to an act of piracy. We are fortunate so far that exposure to such criminal acts has not resulted in a fatal incident. Their interference activities have escalated

to the extent that to risk people's lives.

We are engaged in our work in the harsh natural environment of the Antarctic. How reckless is it to exercise such acts of violence in the unforgiving environment of the Antarctic. This puts not only the lives of our skilled crew at risk but also the lives of those unskilled and inexperienced in navigation technology on their ship at risk. One never calls an act peaceful protest if somebody's life is at stake.

ITF hopes to ensure that the workplace of seamen is safe. I am aware that the Government of Japan will give a visual presentation of the aforementioned violent activities later. I would like you all to take a close look at the footage. Imagine how the crew themselves and their families who have sent their father, spouses or sons to the Antarctic see this situation. How would you feel if your loved ones are in danger of piracy attack.

We are cognizant that no country and no organization supports such an act of violence and that IWC is unanimous in condemning such acts.

Nevertheless, they sail to the Antarctic again and again and never cease their acts of violence. We cannot understand, why their flag state condones such violence and why port states allow refuelling of their ship.

We saw their representatives having lunch at the poolside of this hotel in broad daylight. Why has the international community become so tolerant of such criminal acts? The antiwhaling groups which resort to acts of violence ram their ships against our vessels.

An effective countermeasure is to make sure they cannot come to the Antarctic. We request the cooperation of the countries concerned, particularly of the flag state and the port states to take effective measures. We request that the countries concerned take actions as honourable member of the international community.

Though there are different views and positions in respect of whaling, we are assuming that the discussion in the Commission is democratic, and respectful of different cultures and customs of the member countries and is the one based on science honoring the discussions in the Scientific Committee. This is exactly the role expected of the IWC as recalled at the intersessional meetings.

While I am speaking here, my colleagues are engaged in research activities in the Western North Pacific. Mr. Chairman, could there possibly be more unwavering proponents of IWC normalization than us seamen? The seamen, united under the ITF, strongly request the honorable members of the IWC to ensure safety at sea and to support sustainable use of marine resources.

Thank you very much.

Sea Shepherd's anti-sealing ship for sale in Nova Scotia

The Canadian government is looking for a buyer for the anti-sealing ship, the Farley Mowat, the Toronto Star reported in February.

"The Norwegian-built vessel, owned by the Sea Shepherd Conservation Society, has sat idle in Sydney, N.S., since it was seized by federal fisheries officers last April."

"An RCMP tactical squad boarded the vessel following an incident with a coast guard icebreaker. Two of the Farley Mowat's senior crew were also arrested and charged from a separate incident when they allegedly came too close to the annual East Coast seal hunt."

"The federal Fisheries Department claims the ship broke up the ice around the sealers, putting their lives in danger."

"Alex Cornelissen, of Sweden, and Peter Hammarstedt, of the Netherlands, face charges of coming within a half-nautical mile of a seal hunt without being properly authorized. Cornelissen is also charged with obstruction of a federal fishery officer," the Canadian newspaper said.

Tuna Issue

OPRT expresses concern over massive catch of small-size tunas by purse-seiners

At its general meeting on June 2, 2009, OPRT adopted the Resolution to Promote Control of Fishing Capacity for Bigeye Tuna by consensus among its members. (For full text of the resolution, see next page.)

Major tuna longline fishing organizations of various countries in the world, who are members of OPRT, have been taking steps not to increase the number of large-scale tuna longline fishing vessels with the aim to prevent overfishing of tuna resources.

As a result, catch of tunas by longline fishing vessels have been restrained in recent years. On the other hand, catch by purse-seine fishing vessels continue to stay at a high level, creating concerns over the possible negative impact on the tuna resources (See the attached chart on next page). Especially, massive harvest of small-size bigeye and yellowfin tunas, caught incidentally in the operation by purse-seine fishing vessels, is a growing concern in the international community as a factor causing substantial direct impact on tuna resources.

Purse-seine fishing is practiced all over the

world, so agreement among all countries involved is essential to realize effective control of the capacity of this fishing. Further efforts by the United Nations Food and Agriculture Organization (FAO) and tuna RFMOs are called for to obtain such an international agreement. (visit www.oprt.or.jp about OPRT)

OPRT Resolution to Promote Control of Fishing Capacity for Bigeye Tuna

The Organization for the Promotion of Responsible Tuna Fisheries (OPRT), whose members are involved in production, trade, distribution and consumption of sashimi tuna in the world,

Noting that, with the aim to ensure sustainable use of tuna resources, OPRT has been and is continuing its efforts to prevent overfishing capacity of large scale tuna longline fishing vessels by restricting the number of large scale tuna longline fishing vessels in the world, with the cooperation of its members and the governments to which its members belong;

Recognizing the fact that the catch of tunas by purse-seine fishing vessels in the world continues to be at a high level of 2.6 million tons (i.e. 62% of the world's total catch in 2007), and especially that the massive catch of small-size bigeye and yellowfin tunas is causing serious concerns over sustainable use of tuna resources;

Noting that, in its International Plan of Action for the Management of Fishing Capacity, the United Nations Food and Agriculture Organization calls on States and regional fisheries organizations confronted with the issue of over-capacity, to endeavor to limit at the present level, and progressively reduce, the fishing capacity applied to affected fisheries.

Resolves that it requests:

1. that regulations on bigeye tuna catch by purse-seine fishing vessels, to be implemented by the Western and Central Pacific Fisheries Commission (WCPFC) from 2009 in the Western and Central Pacific, be implemented fully and in good faith by all the parties concerned;

2. that other regional tuna fisheries management organizations (RFMOs) introduce as soon as possible the measure to control fishing capacity in purse-seine fisheries and massive catch of small-size tunas, notably in the eastern Pacific adjoining the WCPFC Convention area; and

3. that the United Nations Food and Agriculture Organization and the RFMOs develop as expeditiously as possible the global measures to control the number of large scale tuna purse-seine fishing vessels and their fishing capacity.



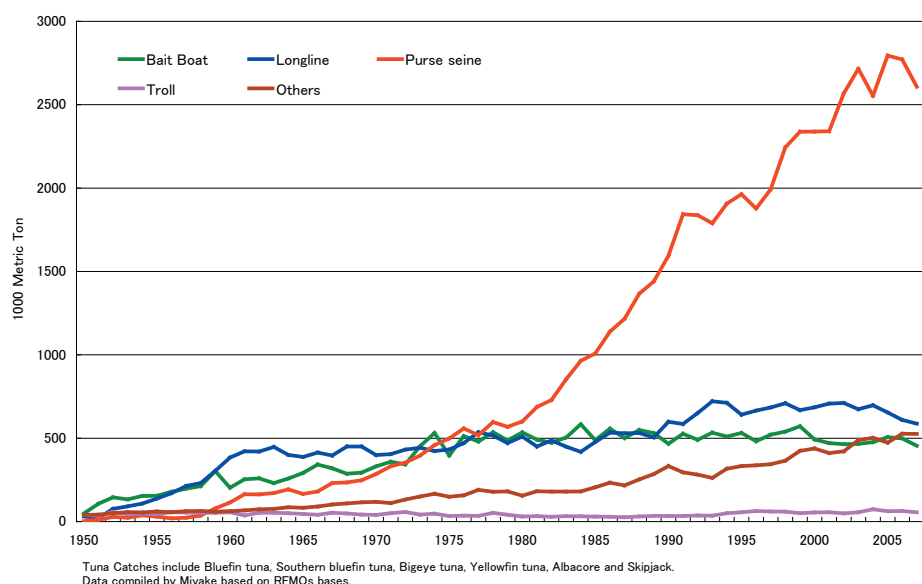
MEL Japan News

2 more fisheries obtain MEL Japan Fishery and COC certification

On May 21, 2009, the Marine Eco-label (MEL) Japan Secretariat announced that Yui Fisherman's Association and Oigawa Town Fisheries Cooperative Association located in Shizuoka Prefecture, west of Tokyo, obtained MEL Japan Fishery certification (certification in the production stage) for its fishery targeting stardust shrimp (*Sergia lucens*) off Suruga Bay. Yui Fisherman's Association also obtained Chain of Custody (COC) certification for the fishery.

Further, the Secretariat said that Jusan Fisheries Cooperative Association located in Aomori Prefecture, northern Japan, also obtained on the same day Fishery and COC certifications for its fishery targeting common freshwater clam (*Corbicula japonica*) in Lake Jusan in the prefecture.

World Major Tuna Catches by Fishing Gears (1950-2007)



Topics

World's fish trade exceeds \$100 billion for the first time

The United Nation's Food and Agriculture Organization (FAO) said that "2008 was a record year for global fish trade with imports topping USD 100 billion for the first time; China confirmed its position as the dominant exporter whereas Japan regained its top position among fish importers, helped by a stronger yen."

It further observed that "prospects for 2009 are dominated by overriding concerns over the impacts of the economic crisis on demand and prices."

"Sales are sluggish in all major markets and prices and margins are under pressure for most seafood products. The only exception is for species facing tight supply situations due to lower catching quotas or production problems in aquaculture. In this respect, the implosion of the Chilean salmon industry in 2009, following a virus attack, is a warning sign for many countries targeting high growth in the aquaculture sector," the FAO said.

Over 1 billion people going hungry in 2009

World hunger is projected to reach a historic high in 2009 with 1,020 million people going hungry every day, according to new estimates published by FAO on June 19, 2009.

"The most recent increase in hunger is not the consequence of poor global harvests but is caused by the world economic crisis that has resulted in lower incomes and increased unemployment. This has reduced access to food by the poor," the UN agency said.

"A dangerous mix of the global economic slowdown combined with stubbornly high food prices in many countries has pushed some 100 million more people than last year into chronic hunger and poverty," said FAO Director-General Jacques Diouf.

"The silent hunger crisis--affecting one sixth of all of humanity--poses a serious risk for world peace and security. We urgently need to forge a broad consensus on the total and rapid eradication of hunger in the world and to take the necessary actions."

Japan's rural cuisines introduced overseas

The Rural Development Planning Commission has recently published, jointly with the Ministry of Agriculture, Forestry and Fisheries, "JAPAN'S TASTY SECRETS," a booklet to familiarize foreigners with delicious cuisines handed down in Japan's farming and fishing communities in the hope to entice more foreign visitors to Japan. The booklet is introduced by the commission as follows.

You like Japanese food?

Think you've already tried the best that Japan has to offer? It might be time to think again. Japan is packed with delicious dishes. All over the country people are constantly cooking up new ways to satisfy a nation's hunger for culinary perfection. Hundreds of gourmet treats come and go, some starting out as a local favorite and then sweeping the land. Occasionally a food fad will last, or maybe the nation grows to love a local delicacy over a period of years.

The greatest success stories are rewarded with a place in the nation's heart. While various dishes are popular for showcasing local ingredients, many others succeed for the most basic reason of all: they taste great! And once a local food becomes established at the national level, it's made it. It's passed the ultimate test of culinary fitness. In many cases you don't even need to be a fan of mainstream Japanese cuisine to appreciate its value. It appeals instantly to anyone with an appetite. Other dishes are more of an adventure, requiring at least some awareness and

appreciation of Japanese ingredients and their applications.

And one or two delicacies may strike you as extreme cuisine: enjoyable only by those whose palate is completely attuned to the full range of tastes and textures found in Japan, surely the world's most diverse culinary culture.

That easy-to-extreme diversity is evident even in our initial selection of local cuisines loved all over Japan--but you probably won't have to read long before something gets your mouth watering.

Our second selection focuses on food that has won a loyal local following in the region where it originated. Here, too, you will find many dishes that can be--or already are--cherished across regional or national boundaries.

And even if occasionally you catch yourself thinking, "I'm not sure I could eat that," remind yourself that each dish is a survivor of a merciless process of food selection. If Japan says it's fit to eat, it could be time to take your tastebuds to the gym!

Now come on; let's eat! Itadakimasu!

